

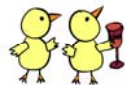
Wine & Cheese by TCC's September 2009 Wine Club

Our wines this month were selected from Pulenta Estate Winery located in Mendoza, Argentina. The winery is run by brothers Hugo and Eduardo Pulenta, third-generation winemakers. Their grandparents, Italian immigrants, came to Argentina in 1902 searching for "The America" as were many others. They purchased a piece of property at the foot of the Andes Mountain range. There they built their first winery, a small shed, to make their wines - a far cry from what it is now. Hugo and Eduardo's father, Antonio Pulenta, brought vines from France and Italy and planted them himself - an auspicious start to the winery. It is located in a very prestigious winemaking area of the province Agrelo, Luján de Cuyo, and sits 980 meters above sea level. Melting ice from the Andes Mountains serves as a perfect irrigation system for the vineyards and this is reflected in the intensity and freshness of the fruit. In addition, the winemaking process is overseen by Paul Hobbs, an accomplished winemaker in California who continues to be a trendsetter and a leader of Argentina's ongoing winemaking.

In the following pages, there is some information regarding your wine club selections. First, you'll find a map* showing the region where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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#125 -- MENDOZA & SAN JUAN



Major Varieties (% of Total Tons Harvested: 2001)

Red/Pink:

Cereza (39.3)
Bonarda (3.3)
Syrah (2.6)
Ribier (2.1--table grape)
Criolla grande (1.7)
Cabernet-Sauvignon (1.3)
Greco nero (1.0)
Malbec (0.9)
Bonarda (0.8)
Nebbiolo (0.8)

White:

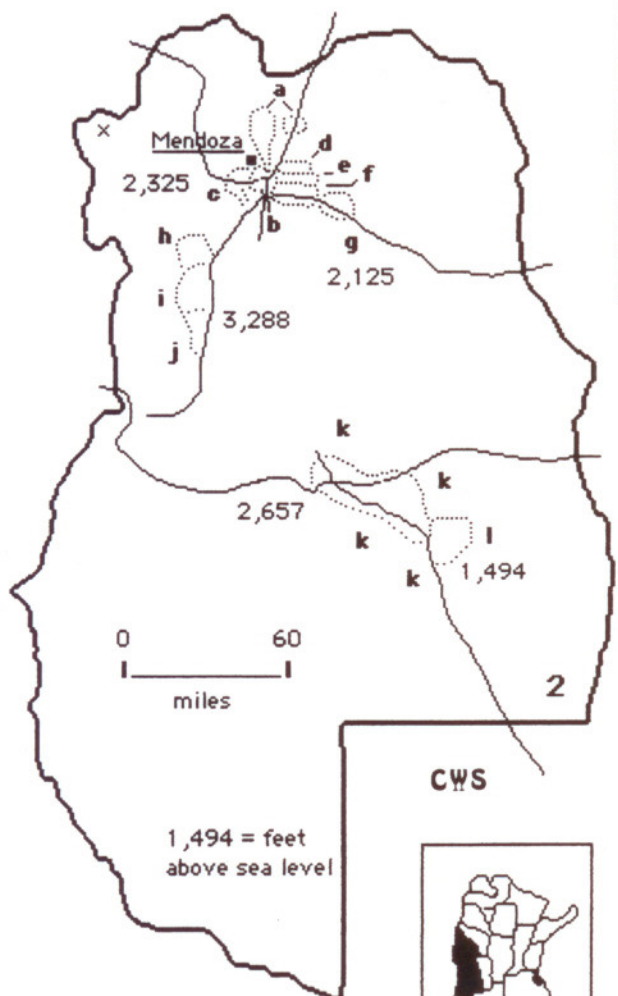
Pedro Gimenez (11.7)
Moscatel de Alejandria (11.2)
Torrantes Sanjuanino (7.4)
Torrantes Riojano (3.6)
Ugni blanc (2.5)
Chenin blanc (1.5)
Chardonnay (0.8)

White Totals (42%)

Red/Pink Totals (58%)

Total Acres : 2001
(113,545)

x = Mt. Aconcagua (22,831 fasil)



Major Zones of San Juan (1) (% of Tons Harvested: 2002)

a. Albardón	3.0%
b. Angaco	4.9%
c. Caucete	19.5%
d. Nueve de Julio	6.7%
e. Pocito	8.0%
f. Rawson	3.2%
g. San Martín	8.4%
h. Santa Lucía	3.9%
i. Sarmiento	16.1%
j. Veinticinco de Mayo	19.1%

90.5% for wines

Major Zones of Mendoza (2) (% of Tons Harvested: 2002)

a. Llavé	9.2%
b. Maipú	9.2%
c. Luján	4.8%
d. San Martín	29.7%
e. Junín	10.3%
f. Rivadavia	14.1%
g. Santa Rosa	8.8%
h. Tupungato	3.6%
i. Tunuyán	1.9%
j. San Carlos	1.9%
k. San Rafael	4.1%
l. General Alvear	0.9%

99.7% for wines

Major Varieties (% of Total Tons Harvested: 2002)

Red/Pink:

Criolla grande (19.1)
Cereza (12)
Bonarda (10.9)
Malbec (7.7)
Moscatel rosado (6.3)
Cabernet-Sauvignon (4.8)
Syrah (3.6)
Tempranillo (3.4)
Merlot (3.0)
Sangiovese (2.3)

White:

Pedro Gimenez (8.7)
Chenin blanc (2.8)
Torrantes Riojano (2.6)
Ugni blanc (2.3)
Chardonnay (2.3)

White Totals (23.4)

Red/Pink Totals (76.6)

Total Acres : 2001
(353,480)

Pulenta Estate

Pinot Gris

Type:	White
Varietal composition:	100% Pinot Gris
Vineyard Location:	Alto Agrelo, Luján De Cuyo, Mendoza
Vintage:	2008
Country:	Argentina
Alcohol:	13%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

"Making a great wine is an act of generosity, considering always the one who will taste it" is Pulenta Estate's philosophy on winemaking. They hand harvest the berries after determining their potential by tasting them. The clusters are then pressed whole and macerated for five hours to extract as many aromas as possible. The wine is then fermented at a low temperature ensure full concentration of flavors.

Tasting Notes

This wine is greenish yellow in color, with aromas of ripe green apple, citrus fruit and crushed white flowers. Slightly off dry on the palate, with stone fruit flavors, lemon zest and apple. It has the perfect balance between acidity and a hint of sweetness with a nice long finish.

Pairing Suggestions

A great match with chicken soup, Caesar salad, and grilled garlic sausage. Also delicious with your favorite macaroni and cheese, fresh mozzarella and pecorino cheeses.

For this month's cheese club selection pair with the Sap Sago cheese. The stone fruit flavors and the off-dry character of the wine complement the herbaceous character of the cheese.

La Flor

Cabernet Sauvignon

Type:	Red Wine
Varietal composition:	100% Cabernet Sauvignon
Vineyard Location:	Alto Agrelo, Luján De Cuyo, Mendoza
Vintage:	2008
Country:	Argentina
Alcohol:	14%
Age-ability:	Drink now or cellar for 3-5 years

Winemaking Philosophy and Vinification Details

The winery uses several techniques to ensure full extraction of the fruit and consequently, full-flavored wines. The vines are drip irrigated and the overall grape growing process is intensely monitored to ensure the highest quality of fruit.

Tasting Notes

This full bodied, fruit forward wine is ruby-color with violet hues and an aroma of spice, eucalyptus and pepper with hints of vanilla and tobacco. A full flavored wine with soft tannins on the elegant and lengthy finish.

Pairing Suggestions

Serve with your favorite fall fare including black bean soup, vegetable curry, duck pate, beef stroganoff, and full-flavored aged cheeses.

For this month's cheese selection, pair with the Cacio Al Tartufo. The rich dark fruit and earthiness of the wine are a nice complement to the earthy truffle flavors of the cheese.

Enjoy!