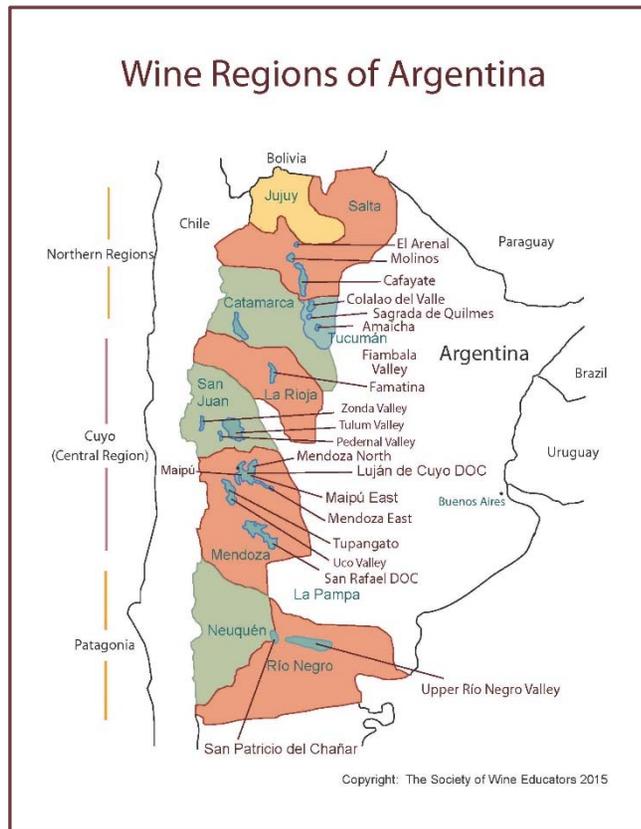


ARGENTINA

FEBRUARY 2017 – CLUB RED



UPCOMING PICKUP PARTIES

Sunday, February 5th, 1-3pm*
 Tuesday, February 7th, 6-8pm

**Due to Superbowl, Sunday's pickup party will be from 1-3pm.*

Sunday, March 5th, 4-6pm
 Tuesday, March 7th, 6-8pm



EL ENEMIGO

CABERNET FRANC
 MENDOZA

Ripe berry, cassis and grilled meat aromas presage a fresh, zesty palate with free-flowing acidity that pumps up cherry, red plum, cassis and loamy earth flavors. It stays fruity, stout and smooth on the finish. The wine is ripe and fully representative of Mendoza and winemaker Alejandro's Vigil's style. \$37.99



AMERI DOM. BOUSQUET

MALBEC 65 %
 CABERNET SAUVIGNON 20 %
 SYRAH 10 %
 MERLOT 5 %
 MENDOZA

This blend presents a dark reddish purple color in the glass with an intense nose of red berry fruit mixed with sweet spice. Open-knit, elegant in style, with lots of mineral, cherry and currant fruit. Bright acidity keeps it refreshing through the finish. The palate is packed with ripe, concentrated fruit flavors with notes of tobacco and black pepper. A long and structured finish. \$37.99



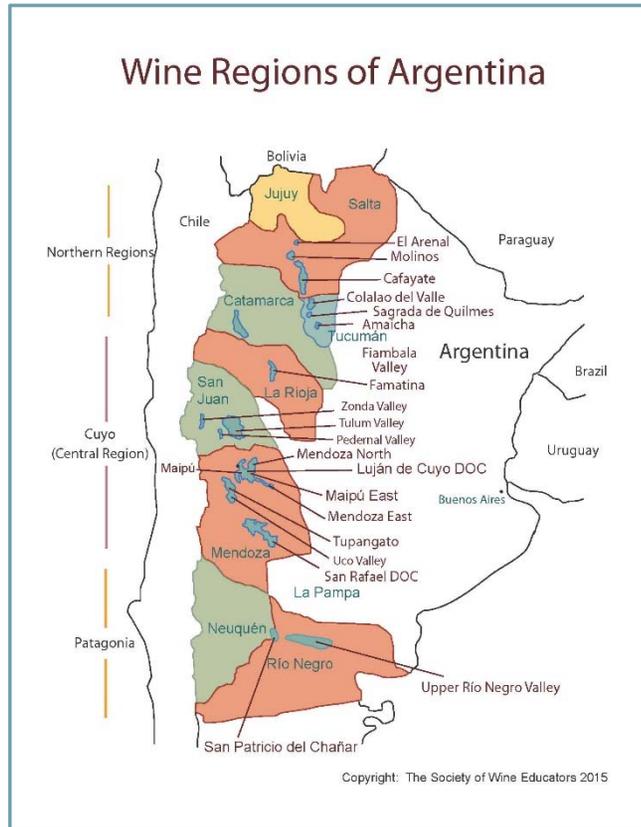
IDIAZÁBAL

RAW SHEEPS MILK
 BASQUE COUNTRY, SPAIN

Idiazabal is naturally smoked with a hard, but edible, orange-brown rind. In the old days, the cheese was stored in the small mountain huts of Basque shepherds, where the hearth-smoke imbued the cheese with a sweet smoky flavor. We love its perfume-y bouquet, and rich, buttery flavor and enthusiastically recommend Idiazabal as one of Spain's greatest cheeses. \$24.99 lb

ARGENTINA

FEBRUARY 2017 – CLUB TRADITIONAL



UPCOMING PICKUP PARTIES

Sunday, February 5th, 1-3pm*
 Tuesday, February 7th, 6-8pm

**Due to Superbowl, Sunday's pickup party will be from 1-3pm.*

Sunday, March 5th, 4-6pm
 Tuesday, March 7th, 6-8pm



EL PORVENIR

TORRONTÉS
 VALLE DE CAFAYATE, SALTA

Yellow with bright green tones in the glass, with fresh, fruity, tropical aromas leading to floral and citrus notes. On the palate, fresh, young, and fruity, with good balance and acidity.

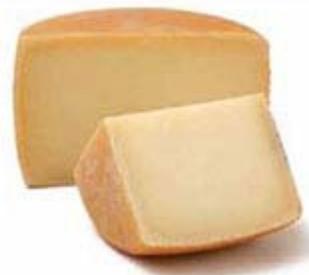
\$21.99



CLOS DE LOS SIETE

MALBEC 57 %
MERLOT 18 %
CABERNET SAUVIGNON 14 %
SYRAH 9 %
MENDOZA

Pronounced ripe fruit aromas reflect the ripeness of the grapes, while spicy, peppery notes reveal Malbec as the unquestionable star of this blend. Roasted notes reveal well-handled oak-ageing. Generous and well-balanced on the palate, concentrated, yet silky, velvet tannins bring elegant structure to the wine. \$23.99



IDIAZÁBAL

RAW SHEEPS MILK
 BASQUE COUNTRY, SPAIN

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