

*Riverstone Taverne*  
*South American Wines*  
 Tuesday, September 28, 2010  
 6:30 pm



Wine stirs the spring, happiness  
 bursts through the earth like a plant,  
 walls crumble, and rocky cliffs,  
 chasms close, as song is born.  
 — Pablo Neruda, Chilean poet and diplomat

South American wines are the new kids on the block, but they are making great strides. Malbec has become a great favorite and is gaining in popularity daily. Join us as we explore the wines and food of Argentina and Chile with this month's wine dinner.

The Wines	The Menu
2009 Bianchi Elsa, Torrontes. Pleasing fruit intensity both in the nose and on the palate. Well-integrated scents of grapefruit, spice, orange blossom and apple are apparent. On the palate, one immediately enjoys the crisp, refreshing mouth feel with flavors similar to the aromas and a clean, bright finish. (Argentina)	Ensalada a la Chilena featuring Endive, Grilled Baby Vegetables, Sopaipilla and Roasted Pumpkin Seeds.
2008 High Note, Malbec. Dark violet in color. Floral and spices on the nose with intense blackberry aromas. Exceptional levels of concentrated fruit and complexity with favors of cassis, ripe red cherries, hints of black pepper, mocha and persistent vanilla. Smooth, round tannins highlight the creamy texture and lengthy finish. (Argentina) 2009 Santa Ema Amplus, Sauvignon Blanc - Bright crystalline straw yellow with notes of fine herbs and aromas of lime and minerals. 88 points from Wine Spectator. (Chile)	Whole Grilled Trout with a Blood Sausage Empanada, and Porotas Granados made with fresh beans, corn and pumpkins.
2008 Montes Classic Chardonnay-Pale gold with green hues, aromas of butter, banana, and ripe pineapple with hints of vanilla. 87 points from Robert Parker; 88 points from Wine Enthusiast. (Chile) 2008 Root:1 Carmenere-Deep red in color with soft, silky tannins and rich flavors of red fruit, blackberry, vanilla, and spice.(Chile)	Gnocchi with Fresh Tomato Sauce, Flank Steak, and Roasted Pearl Onions.
2007 Pascual Toso, Cabernet Sauvignon. Nicely focused blackberry, cherry, plum, and fruitcake with dark chocolate, this Cabernet Sauvignon is concentrated and has firm tannins for great personality. (Argentina)	Chocolate and Berries

Limited Seating Available.      Reservations are required with a credit card deposit.  
 \$55 per person

*The wines will be available for sale at state minimum retail.  
 Wines subject to change based on availability.*

**Phone: 330.483.9900**  
**[www.riverstonetaverne.com](http://www.riverstonetaverne.com)**