



Malbec on My Mind

1/20/2022

Terrazas Altos Malbec

\$6 glass / \$17 bottle

From high altitude vineyards in Lujan de Cuyo in the mountains of Mendoza, Argentina, this well-balanced wine delivers on the expected Malbec fruit. Hand-picked grapes from optimum vineyard sites are made into a lively, juicy wine. Aged for 8 months in stainless steel.

Clayhouse Malbec

\$7 glass / \$18 bottle

Fruit grown on Calcareous and sandstone soils above the town of Paso Robles, leads to a rich and full-bodied Malbec. The juice spends a couple months in stainless steel, then aged in both stainless steel and oak barrels for 9 months. This is a great version of California Malbec.

Chateau du Caillau Cahors

\$9 glass / \$24 bottle

What the English referred to as “black wine” in the Middle Ages, the indigenous Malbec grape was born in Cahors. From vines averaging 25 years old, the grapes are picked in small lots and vinified separately, then aged in stainless steel tanks and oak barrels for 12 months. The finished product is a well-balanced wine with persistence and finesse.

Charcuterie \$18 / Amy's Wild Rice and Vegetable Soup \$10 / Cubano \$12