

**“Explore a Whole New Continent of Flavor”**



**Reception**

**Queso de Cabra**

**Xplorador Chardonnay** “Fresh pear & apple fruit gets a nice jolt from juicy acidity underneath, with an easy, toasty finish.

**First Course**

**Amazon Salad**

**Casillero del Diablo Carmenere** ”Nice ripe raspberry and plum fruit, with sweet smoke, spice and dried herb notes. Chocolatey finish.

**Second Course**

**Grilled Salmon**

**Terrunyo Carménère** “Berry aromas are followed by a round wholesomeness. It eschews the herbal, green element that’s inherent to the grape, and instead offers plum, blackberry. A round, finish of light oak and vanilla .

**Third Course**

**Churrasco & Chimichurri**

**Don Melchor Cabernet** “Terrific personality, with prune, cocoa, loam, mineral, dark currant, blackberry, tar and sanguine flavors that don’t quit. Well-structured, with fine balance and harmony already and a very long finish.

**Dessert Course**

**Maduros Flambeados**

**A late harvest Season Surprise**

**An Invitation to  
Wine Dinner**

**Please join**



**Winemaker**

**Sebastain Lopez**

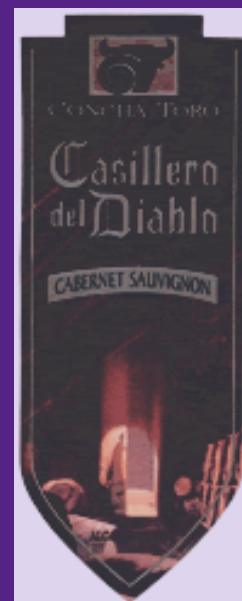
**June 14, 2004**

**7:00-9:00 PM**

**\$39.00 per person**

**Call 478-2520**

***Discover The Legend***



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