



Sonora Grill
2310 Kiesel Ave, Ogden, UT 84401
September 14, 2014

Appetizers:

Tropical Ceviche, Freshly made Gaucamole, & Chips with a tomatilla salsa.
Willm Alsace Riesling, 2012

First Course:

Creamy Cilantro Soup with a crema drizzle and almond bits.
Crios de Susana Balbo Torrontes, 2012

Second Course:

Mojo de Ajo
Shrimp sauteed in garlic butter, ancho chiles, paired with coconut almond rice
and spinach.
Cline Viognier, 2012

Main Course:

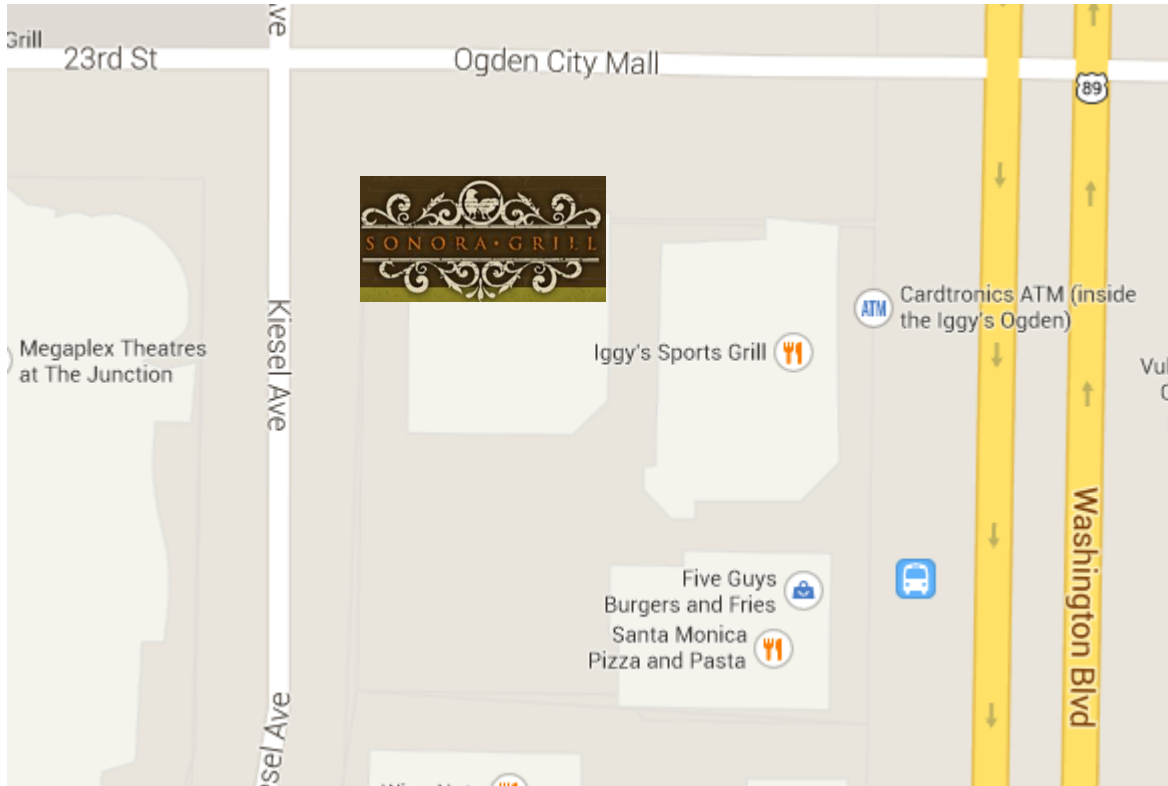
Tender Flap Steak served with asparagus, potatoes, and green bean tomato
salad.
Durigutti Malbec, 2012
and
Apaltagua Reserva Carmenere, 2011

Dessert:

Chocolate Flan
W & J Graham's Fine Tawny Porto



*Event capped at 50 guests
Members \$65 & Guests \$72
Your hosts: Melissa & Larry Lusk*



○ Salt Lake City, UT

- ∨ Get on I-15 N
- ∨ Follow I-15 N to Ogden. Take exit 341 from I-15 N
- ∨ Continue on UT-79 E/31st St. Take Wall Ave to Kiesel Ave

◎ The Sonora Grill

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September 14, 2014

Appetizers:

Tropical Ceviche, freshly made Gaucamole, & Chips with a tomatilla salsa.

Willm Alsace Riesling, 2012, Wine Spectator, 90 points

\$ 14.99

First Course:

Creamy Cilantro Soup with a crema drizzle and almond bits.

Crios de Susana Balbo Torrontes, 2012, The Wine Advocate, 88 points

\$ 14.99

Second Course:

Mojo de Ajo

Shrimp sauteed in garlic butter, ancho chiles, paired with coconut almond rice and spinach.

Cline Viognier, 2012, The Wine Advocate, 87 points

\$ 7.99

Main Course:

Tender Flap Steak served with asparagus, potatoes, and green bean tomato salad.

Durigutti Malbec, 2012, Beverage Tasting Institute, 90 points

\$ 14.99

Apaltagua Reserva Carmenere, 2011, CellarTracker, 85 points

\$ 9.99

Dessert:

Chocolate Flan

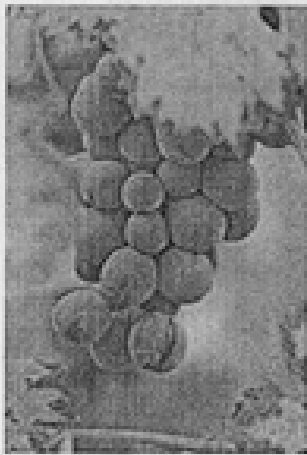
W & J Graham's Fine Tawny Porto

\$ 16.99

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Carmenere, a brief history

In recent years, one variety has become emblematic of Chilean wine. The soil and climate of the country's central wine growing region have welcomed it as if it were a native, producing a violet-colored wine with black plum, ripe redcurrant aromas and smooth and friendly tannins. We're talking about Carmenere.



This variety, originally from Bordeaux, France, was widely grown in the early nineteenth century in the Medoc and Graves regions. In 1860, French vineyards were affected by a disastrous attack of phylloxera, a tiny insect that affects the vines' roots and leaves and absorbs their sap.

Only a few countries were saved from this plague, namely Chile, Cyprus and parts of Portugal. Afterwards, French vineyards survived and learned to live with this pest by using American rootstocks on which the necessary varieties were grafted. Carmenere did not achieve good results and was left aside, slowly disappearing from the French and world wine maps. At this point, the Merlot variety became popular, winning prestige

and outstanding distinctions in Bordeaux.

Chilean vineyards enjoy a unique advantage in comparison with the rest of the world. Four geographic barriers isolate them from pests and diseases: the Atacama Desert in the north, the Andes Mountains in the east, the Patagonian ice fields and glaciers in the south, and the Coastal Mountains and the Pacific Ocean in the west.

Carmenere grapes and other Bordeaux varieties were introduced in Chile in the mid-nineteenth century. Chile began to replace old Spanish vines with newer noble Gallic varieties. An especially popular variety was Merlot, known as Chilean or Late Merlot, as its grapes ripened only in autumn.



During the 1980s everyone believed Merlot had adapted to Chilean soil, but in 1994 the French ampelographer Jean-Michel Boursiquot discovered that the Chilean Merlot was in fact none other than Carmenere.

Finally, with sophisticated DNA analysis, Boursiquot's important revelation was confirmed. This news had a great impact on the wine world and marked the starting point of Carmenere's development. Today Carmenere has become Chile's most emblematic wine variety.

Taken from: <http://www.casilleroeldiablo.com/minisitios/noticias/the-special-story-of-carmenere-in-chile/>