

2004 Trewa Reserve Syrah Maule, Chile

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WINE
SELECTION

***This is a story about wine,
not politics. But in Chile, the
two topics are indisputably inter-
twined.***

Chile has a coastline that stretches 2,610 miles on South America's western seaboard. Combined with its geographic diversity, the country is home to a plethora of microclimates that accommodate the successful growing of numerous winegrape varieties.

Still, for much of the 20th century, Chilean wine was the very definition of "untapped potential." But when democracy took hold during the 1990s, everything changed.

Commercial spirit was reawakened. Chilean grape growers and winemakers began reinvesting in their vineyards and cellars. Soon, outside investment from winemaking concerns in France, the U.S. and Spain helped to further advance the

renewed focus on quality.

Seemingly overnight, Chile had become hot. Importers began embracing Chilean Chardonnay, which seamlessly melded fruit and oak. They didn't have to look far for juicy, ripe renditions of Cabernet Sauvignon or Merlot. And they were duly impressed by the deft touch some Chilean vintners had with Syrah.

The major winegrowing regions of the country form a semi-circle around the capital city of Santiago. From north to south, they include Aconcagua, Casablanca, Maipo, Rapel, Curico and Maule.

The Maule Valley is particularly well suited for Syrah, and Trewa crafts one of the best we've tasted.

Reminiscent of cherries jubilee ice cream, it's Cabernet-like in structure — a tasty testament to the benefits of doing business in a democratic society.

TASTING NOTES

Grape Composition:
100% Syrah

Grape Source:
Maule Valley in Chile's
Southern Central Valley

Aromas and Flavors:
Cherries Jubilee Ice
Cream, With an Engaging
Chocolate Oak Finish

When to Drink:
Now Through 2009

Our Tasting Panel Score:
90 Points

*Cut out
this wine tag
and keep it with
your wine as
a handy
reference.*

2004 Trewa Reserve Syrah

This Chilean Syrah is Cabernet-like in structure, with a flavor reminiscent of cherries jubilee ice cream, leading to a chocolate oak finish.

Food pairing suggestions: *almost any meat with a cherry compote, or fire-grilled tri-tip.*

Call 1-800-823-5527 to order more of this wine.