**Wine & Cheese**

**May 2023 Wine Club**

Happy May! We hope the April showers brought you some beautiful May flowers. While we await the warm Spring weather, you can enjoy our two club wines: Humberto Canale Estate Sauvignon Blanc and Malbec. This vineyard has a 110 year history with five generations of winemakers. The Humberto Canale Estate wines are made from Malbec, Merlot, Cabernet Franc, Pinot Noir and Sauvignon Blanc which are all grown on the winery’s own estate. Sustainable winemaking practices such as using pomace, seeds and bees for processing, indigenous yeasts for fermentation and melt water for irrigation are followed at this winery.

The white wine this month is the Humberto Canale Estate’s Sauvignon Blanc. This is a crisp, clean and refreshing Sauvignon Blanc with a pale yellow color. There are citrus notes on the nose followed by hints of pineapple with subtle herbal notes. This wine is light bodied, dry and refreshing.

The red wine is the Humberto Canale Estate Sauvignon Malbec. A pure expression of a favorable Argentinian Malbec. A refined and complex style both in the nose and mouth. This wine is dry with mild tannins. If you are ready for warm weather grilling this wine pairs well with spiced red meats and pasta with savory sauces.

Enclosed are sheets with more information on the wines. If you’re a Red Wine Club member, you’ll enjoy Spice Trader Shiraz as your second red selection.

**Humberto Canale Estate’s Sauvignon Blanc 2022, Argentina**

**Varietal Composition:** Sauvignon Blanc

**Vineyard Location:**  Argentina/ Patagonia/ RIo Negro

**Aging:** Stainless Steel

**Alcohol:**  13.5%

**Tasting Notes:** Citrus notes with slight aromas of melon and pineapple

**Food Pairing:** Pair with our Whipped Goat Cheese

**Cheese Pairing:** Pair with our Ewphoria Goat Cheese

**Humberto Canale Estate’s Malbec 2020, Argentina**

**Varietal Composition:** Malbec

**Vineyard Location:**  Argentina/ Patagonia/ RIo Negro

**Aging:** French Oak

**Alcohol:**  13.7%

**Tasting Notes:** Notes of red fruits, eucalyptus, baking spice and pepper

**Food Pairing:** Pair with our Red Wine Meatballs

**Cheese Pairing:** Pair with our Big Ed’s Gouda

**The Gang at Wine & Cheese**



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