

# The Case for Chilean Wine



## Prisma Sauvignon Blanc

From Chile's cool Casablanca Valley, this wine has the tropical fruit and citrus brightness you expect from Sauvignon Blanc without any oak to get in the way. It's the kind of wine that works with ceviche or a simple green salad, easy-drinking and uncomplicated in the best way.



## Mahu Sauvignon Blanc

Made by one of Chile's most talented winemakers, this brings minerality and structure you don't usually find at this price point. It's what to pour when you want Sauvignon Blanc with some backbone. It's excellent paired with goat cheese or anything with fresh herbs.



## Santa Rita Medalla Real Gran Reserva Sauvignon Blanc

From Chile's Pacific coast, this brings grass and citrus with a creamy texture that adds substance. Good with grilled fish when you want Sauvignon Blanc that's refreshing but not razor-sharp.



## Tabali Pedregoso Gran Reserva Carménère

Chile's signature grape shows up here with black fruit, spice, and smooth tannins that don't overpower. Pair it with steak or beef stew when you want a red with some character but nothing too heavy.



## Casa Silva Carménère

Dark fruit with tobacco and smooth tannins that won't fight with food, this Carmenere works with everything from lamb stew to kebabs. Pour it on a Tuesday night with burgers or save it for something fancier...it won't steer you wrong either way.



## Prisma Pinot Noir

Bright strawberry and cherry with just enough oak to add structure without covering up the fruit, this Chilean Pinot Noir drinks lighter than most reds but still has substance. Chill it slightly and pour with salmon, roast chicken, or mushroom risotto.

