

SINCE 1895
SEGHEGIO
Family Vineyards

Cardenas Charcoal Grill's monthly wine dinner for October will be held on Tuesday, October 26, and will feature the Seghesio Family Winery of Sonoma with a tradition of more than 100 years spanning 4 generations of winemakers. On behalf of the winery, Camile Seghesio will be joining the dinner.

Robert Parker rates this winery as one of the best Zinfandel houses, and, Wine Spectator has listed Seghesio's wines 4 times in last 6 years in its annual Top 100 global wines.

To achieve its high quality standard, rather than further expanding, the winery has in fact reduced its production capacity to 1/4 of its historical peak production level. And, to further strengthen a team that already had a tremendous pedigree in California wines, the family decided to tap outside talent and invited legendary winemakers Phil Freese who worked with Opus One and Alberto Antonini from Antinori to contribute their knowledge and passion as consultants.

At this winemaker's dinner, you will taste two wines currently not ordinarily available in Japan; one, a white varietal made from Arneis, the centuries old so called "Little Rascal" grape of Piedmont, Italy, and the other, a playful and romantic Sangiovese, in addition to the 3 Zinfandels for which Seghesio is so well known. We hope you can come and join us for this very special occasion!

WINE LIST

Arneis,

Sangiovese

Zinfandel Sonoma County 2009

Zinfandel Cortina 2007

Zinfandel Home Ranch 2008

Date: Tuesday, October 26

Doors Open at 7:00 pm & Dinner Starts at 7:30 pm

Price: 8,000 yen per person for food and wines (Service charge and tax inclusive)

Number of Seats Available: 30

Please reserve your table in advance by calling the restaurant at 03-5428-0779.

<http://www.eatpia.com/restaurant/cardenas-charcoal-grill-ebisu-california>

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