

We raise a glass (or two) to Texas spirits    A wrong turn leads to just the right house    Chamber music comes home to play    Our college tribute: Be true to your school

# 360 West

A FULL-CIRCLE VIEW OF WHERE WE LIVE

get cozy

FALL FASHION PREVIEW

\$3.95 September 2014





**Cadillac**  
Wines FK

*Owner's  
Favorites*

**SEPTEMBER 16 @ 7 PM**  
**\$50 PER PERSON**

*Join us as we highlight some of the Frank Kent family favorites. From Napa Valley to Italy, there is something for everyone!*

**GAMBLE SAUVIGNON BLANC**  
**GAMBLE CABERNET**  
**IL FAGGETO PROSECCO**  
**TRAVIGLINI GATTINARA**  
**TRE VIGNE**

*Italian inspired hors d'oeuvres prepared by Aventino's Italian Restaurant.*

**RSVP**

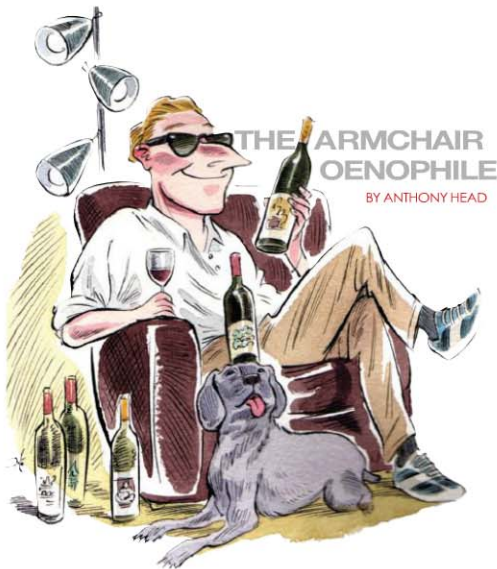
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\*Cadillac Wines is located inside the Frank Kent Cadillac Dealership\*

**CadillacWines.com**

## Cheers



## Malbec: You can't go home again

Location is everything — especially when we're talking about malbec. Originally from southwest France, where it remains stuck as a sideman for other Bordeaux grape varietals, malbec produces very dark and tannic wine. It's mostly used as a blending grape to add body and color to other wines. Malbec truly expresses itself when it's away from home, especially in warmer, drier climates. New World malbecs, like our trio here, are spicy, complex and approachable.



**Ancient Peaks 2010 Malbec, Paso Robles**  
Malbec has caught on with California winemakers. Along the Central Coast, the Paso Robles climate and soils can produce juicy, well-rounded malbecs, like this one from Ancient Peaks. After aging 22 months in French oak, it's soft with bright acidity, defined minerality, and sweet and easy tannins. A good one to sip on its own, it also complements strongly sauced dishes. \$36; ancientpeaks.com.



**Montes 2012 Malbec, Colchagua Valley, Chile**  
Chilean wines are undervalued in this country, but that may not last. Made with fruit from nearly 100-year-old vines from Chile's most important wine region, this has vibrant brambly character, assertive dark fruit flavors, and subtle spiciness from oak aging. It's full-bodied, with ripe tannins and a long finish for pairing with game, beef and heavy pastas. \$10; monteswines.com.



**Pascual Toso Alta Malbec, Mendoza, Argentina**  
Mendoza is not only a famed Argentina appellation, it's also, arguably, the world's sweet spot for malbec, producing wonderful wines that (oddly) remain very much undervalued here. Alta's raspberry-blackberry flavors, dark-earth complexity and robust but elegant oak influence demonstrate malbec's great potential outside of France. This pairs well with lamb, beef and grilled portobello mushrooms. \$36; pascualtoso.com.

Anthony Head is Texas editor for *The Tasting Panel*, a wine-industry magazine. His work also appears frequently in *Texas Highways* magazine. To read more, look for "Armchair Oenophile" on Facebook.