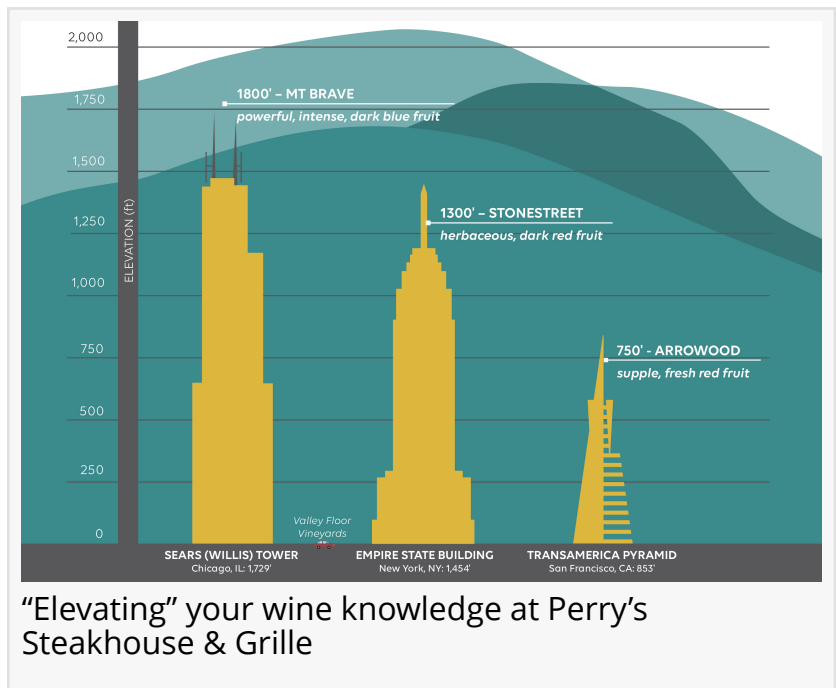


Get your new year off to a great start by “elevating” your wine knowledge at Perry’s Steakhouse & Grille

Perry’s “Vines with a View” promotion helps wine lovers understand why vineyard altitude matters

OAK BROOK, IL, UNITED STATES, January 7, 2019 /EINPresswire.com/ -- Did you know that wine grapes—and wines produced from them—are affected by the altitude at which they are grown? This January through February 13, Perry’s Steakhouse & Grille will let you experience the difference that altitude makes, as you “elevate” your wine knowledge through a special wine showcase called “Elevation Matters.”

To help you decide which wine best satisfies your palate, you can enjoy the “Vines with a View” flight, \$28, featuring a two-ounce pour of each of the three wines.



This special showcase features three exceptional wines, each produced from grapes grown at widely different altitudes. The first wine is the 2014 Arrowood Cabernet, available by the glass at \$24 or by the bottle at \$95. This wine is made from grapes grown at an altitude of 750 feet—the height of San Francisco’s Transamerica Pyramid building. The second wine is the 2015 Stonestreet Cabernet, made from grapes grown at 1,300 feet—the height of the Empire State Building. It is available by the glass at \$24 and by the bottle at \$95. The third wine is the 2015 Mt. Brave Cabernet, available by the glass at \$38 and by the bottle at \$150. This wine is made from grapes grown at an elevation of 1,800 feet, as tall as the Willis Tower in Chicago (formerly known as the Sears Tower).

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Perry’s Corporate Sommelier and Beverage Director, Susi Zivanovic

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promotion we are helping to increase their wine knowledge,” said Perry’s Corporate Sommelier and Beverage Director, Susi Zivanovic. “Grapes grown at lower altitudes tend to have a supple flavor that evokes the flavors of fresh, red fruit, such as black cherries or fresh plums, and you might also experience hints of cocoa powder and spice.” The 2014 Arrowood Cabernet is a delicious example.

When grapes are grown at a higher altitude, such as at 1,300 feet, they often exhibit a more herbaceous flavor, with aromas of bay, bramble, sandalwood and menthol. "You'll also notice hints of dark raspberry, plum and even some bittersweet dark chocolate notes," said Zivanovic. The 2015 Stonestreet Cabernet shows these characteristics extremely well.

"Grapes grown in high mountain vineyards tend to be powerful, intense and evoke flavors of blueberry and similar blue fruits. There also will be aromas of dark cherries and toast, combined with some floral notes," explained Zivanovic.

All of these special wines make for perfect pairings with our dinner menu, so Perry's encourages guests to enjoy the special wine flight and then choose their favorite by the glass or bottle to linger with throughout their meal.

About Perry's Steakhouse & Grille

Perry's Steakhouse & Grille has earned a faithful following by perfecting prime since 1979. Beginning as a small butcher shop, Perry's has grown into a renowned group of award-winning restaurants featuring USDA Prime beef, tableside carvings, signature selections, flaming desserts and handcrafted cocktails at its Bar 79. Specializing in a Rare and Well Done® experience, Perry's currently operates 14 steakhouse locations in Chicago, Birmingham, Denver, and across Texas, as well as the two original butcher shops now known as Perry & Sons Market & Grille. For more information and updates on Perry's Steakhouse, please visit www.PerrysSteakhouse.com.

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