



wine talk

January 2010

White Wines

Lurton Tierra de Luna White 2008 - Argentina A few years ago, the Lurton brothers from Bordeaux decided to make wines in Argentina. Their results have provided us with this delicious white blend of 50% Chenin Blanc, 30% Tokay Furmint and 20% Torrontes which shows tremendous floral, pear and mineral scents. Refined with great balance, this tasty wine has bright food-friendly acids with peach and pear flavors. Serve slightly chilled.

~~\$11.95~~ - SPECIAL **\$7.50** - cc - 6.38

Estancia Chardonnay 2008 - California - This delightful bargain chardonnay displays aromas of fresh pear, apple and honeydew with touches of flowers and vanilla. Flavors are bright with both citrus and tropical notes, finishing crisp with soft touches of toasty oak, cream and mineral. Nice! ~~16.50~~ - SPECIAL **\$11.50** - cc - 9.78

Terrapin Pinot Gris 2008 - Oregon - Terrapin makes a dry Pinot Gris that has loads of aromas and flavors suggesting lemon zest, orange and mineral. A regular best-seller on our shelves, it imparts zippy acidity with a lingering finish making this wine a great match for lighter fare such as shellfish, turkey or ham.

~~14.50~~ - SPECIAL **\$10.95** - cc - 9.31

Pacific Rim Autumnus White 2008 - Washington Riesling, Chenin Blanc and Gewürztraminer create this blended white wine. The Riesling brings floral aromatics and bright, fresh acidity; the Chenin Blanc lends a clean minerality and citrus characteristics; the Gewürztraminer imparts a soft, round mouthfeel with slightly spicy flavors of passion fruit. Very fruity, peachy and tart with a dry finish. Yum!

~~\$13.95~~ - SPECIAL **10.95** - cc - 9.31

Townshend Sauvignon Blanc 2008 - Washington - From the get-go, this racy and clean new release from our friend Don Townshend delivers bright citrusy aromas, full mouthfeel, and vibrant complex grapefruit and peach flavors ready for your next crab feed. Tasty! ~~\$12.95~~ - SPECIAL **\$11.95** - cc - 10.16

VINO!'s
most recent
wonderful
finds!

Red Wines

Sleight of Hand Renegade Columbia Valley Red 2008 - Washington - Renegade Red is a bodacious blend of Syrah and Grenache, with splashes of Sangiovese and Merlot. Winemaker Trey Busch (formerly with Basel Cellars) aged this in oak barrels for a full year! Scents and flavors of cherry, berry and dark plum

make this genuine Renegade a BARGAIN. FEATURE **\$10.95** - cc - 9.31

Vaza Cosecha Rioja 2007 - Spain - Made from a blend of 90% Tempranillo and 10% Graciano, this fruit-driven Rioja red is made in an approachable style. Scents and flavors dish up raspberry, cherry, strawberry and blackberry. The textures are fresh and round, its soft tannins will match well with pastas and mild cheeses. ~~\$12.95~~ - SPECIAL **\$10.95** - cc - 9.31

Cline Zinfandel 2008 - California - A California standard, this Zin offers generous scents and flavors of dark berry, juicy and jammy black cherry and raspberry. Additional spice notes combine with vanilla from oak aging while firm supple tannins add complexity, giving this wine a flavorful, long lasting finish. Ready to drink with your favorite pizza or BBQ.

~~\$13.95~~ - SPECIAL **\$10.95** - cc - 9.31

Cupcake Merlot 2007 - California - Just like its name, this Cupcake doles out juicy black cherry scents from its composition of 81% Merlot, 15% Petite Sirah and 4% Petite Verdot. Smooth tannins with juicy red cherry and spice flavors persist nicely on the finish making it a nice combo for pork tenderloin with a port wine sauce. ~~\$13.95~~ - SPECIAL **\$10.95** - cc - 9.31

Diseno Malbec 2007 - Argentina - Scents and flavors are dominated by loads of ripe and extracted blueberry, blackberry, marionberry fruit. Thick and hearty, brusk and full flavored, this is a wine that will stand up to any food and win. "Very Malbec-ish!" ~~\$13.95~~ - SPECIAL **\$11.95** - cc - 10.16

Perazetta Sara Rosso Toscano 2007 - Italy - Made primarily from Sangiovese, this jewel of a red delivers an unmistakable aroma of violets, juicy ripe cherry and fresh red berries. Flavors follow through with big blackberry-boysenberry impressions with hints of slate gliding in with a smooth finish! Whew! This one is lovely. ~~\$15.50~~ - SPECIAL **11.95** - cc - 10.16

Antonio Sanguinetti Chianti DOCG 2008 - Italy - A perfect marriage of traditional and modern Chianti, you'll note touches of cedar and earth beneath its smooth and super-ripe cherry/berry fruit. A bit of spice rounds out the lightly dusty finish that just keeps going. A *very* nice Chianti.

~~\$13.95~~ - SPECIAL **\$11.95** - cc - 10.16

(Save even more! See our Connoisseur's Club (CC) prices...15%-off each bottle, every time, even on "sale" items, inquire...)

vino@vinowine.com

Phone: 509-838-1229

800-826-5674

Fax: 509-838-1247

~ WINE TASTING EVENTS, CLASSES & DINNERS ~

VINO! Weekend Drop-In Tastings

Fridays - 3pm 'til 5:30pm

Saturdays - 2pm 'til 4:30pm

Cost \$5 or \$10 per tasting - Wine of the Month Tasting \$10

- Fri Jan 8 Bergevin Lane Vineyards, Walla Walla
Sat Jan 9 January Sale Wines Part I
Fri Jan 15 Zerba Cellars, Walla Walla Valley
Sat Jan 16 January Sale Wines Part II
Fri Jan 22 Charles Krug, Napa Valley
Sat Jan 23 January Wine of the Month Selections
Fri Jan 29 White Heron with Cameron Fries
Sat Jan 30 Blind Tasting - No Peeking
Fri Feb 5 Merryvale/Starmont, Napa Valley
Sat Feb 6 February Sale Wines Part I
Fri Feb 12 Saviah Cellars, Walla Walla
Sat Feb 13 February Sale Wines Part II

VINO! DELIVERS

Let us arrange to have your gift delivered to almost any destination in Spokane or Washington State. We ship via **UPS** to every legal state within the U.S. Call for details. 838-1229

An Evening With The Winemaker

FEBRUARY 20, 6:00 PM at Center Pointe's Recreation Hall. This year Center Pointe - Spokane's recreational and social facility for adults with disabilities - presents a classic Spanish-style multi-course dinner with Spanish wines, five Tapas-styled courses, finishing with genuine Spanish Sherry. Wine commentary, live and silent auctions. \$100/pp. Call 325-5451 for reservations and info.

⇒⇒NEWS FLASH!! - RESCHEDULED VINO! WINE DINNER

AGAVE WINE DINNER

Monday, March 1, - 6:00pm - \$75/person, tax & tip included

From one of Spokane's leading Owner-Chefs, Ian Wingate

MENU: ARUGULA & LOBSTER SALAD, SEARED SEA BASS,

CASTILIAN GARLIC SOUP WITH SEARED DUCK,

PAELLA, CUMIN-CRUSTED RACK OF LAMB WITH MOLE SAUCE,

& PATRON TEQUILA CRÈME BRÛLÉE

WINES: TOSO SPARKLING WINE, LONTANGO TORRONTES, RIOJA RED,

MONTES ALPHA SYRAH, AND HOUSE-MADE SANGRIA BLANCO

To reserve a place call VINO! at 838-1229.

VINO!'s Winter Wine Classes

Winter's theme is *Wines of Washington*. Each class includes up to eight wines & light nibbles - no exams!

90+ Point Washington Wines

Thursday, January 28 - 6:30pm - \$40.00

Napa vs. Walla Walla: a Blind Comparison

Thursday, February 25 - 6:30pm - \$40.00

Wines of Walla Walla

Thursday, March 25 - 6:30pm - \$45.00

VINO! - Professional Tasting

Monday Evening, Feb. 1, promptly at 5:30 - \$10 per person

As a reader of this newsletter, you are invited to attend this special private VINO!-customer-only tasting with a guest speaker representing "*Reserve*" wines from Robert Mondavi, Mt. Veeder, Simi, and Franciscan, among others. Beginning promptly at 5:30pm. Taste 10 wines. A great taste-before-you-buy opportunity. Sign up by pre-registering through VINO! Call 838-1229. 40 guests maximum.

SPOKANE SYMPHONY WINE DINNER

& BENEFIT AUCTION

Saturday, February 6, 6:00pm

Five-Course Wine Dinner and Art Auction

Urs Moser, the new Executive Chef of the Spokane Club, and Don Townshend, winemaker, will pair and discuss their selections during the five course dinner. Wines from Townshend Cellars and original art works by Kay O'Rourke. To benefit the Spokane Symphony. Reservations at 458-8733, or online at spokanesymphonyassoc.org

Valentine's Eve Wine Dinner

at THE SPOKANE CLUB

SATURDAY, FEBRUARY 13 - 6:00PM

Enjoy a quiet before-the-crowd candlelit dinner for you and your dear one(s) (tables of 2, 4, or 6). Enjoy sparkling and other lovely wines with brief commentary matched with an elegant menu (*Parsnip Cappuccino with Truffle Oil, Winter Salad with Smoked Duck, Herb Roasted Veal Loin, Chanterelles, Flourless Chocolate Sin with Raspberry Coulis*). Advance reservations required as seating is limited. \$75 per person, tax and gratuity included.

Call VINO! at 838-1229.

Jennifer Haglund's

2009 Restaurant Picks Overview

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Once again, it's compilation and review the reviews time! This is the handy little guide to all those new and not-so-new restaurant gems that I've reviewed over the past year. All reviews are in chronological order to avoid any favoritism either real or perceived. Read the complete review at www.vinowine.com.

1. **SANTE** (315-4613)- Jeremy and Kate have a jewel of a restaurant. Go for the 3 or 7 course tasting menu with wine pairings; it's fabulous. Even separately, the cold or hot items will please (homemade soups, seasonal salads, lovely sturgeon, Korubuta Pork Rack, a trio of creme brulee, etc...). Check out their in-house cured meats (charcuterie), quality and locally supporting all the way. Oh yes, and great service (thanks John!!).
2. **FLEUR DE SEL** (208-777-7600)- More fine French, and not too far away (Post Falls)! Another husband and wife team, the charming Laurent and Patricia have an avid following for good reason. Reasonably priced, excellent food. Think cassoulet, duck confit, French Onion Gratinee, Steak Frites au Poivre and soooo much more.
3. **LINDAMAN'S** (838-3000)- The South Hill's long lived (over 25 years), eat in or take out spot. Known for their great deli foods, flavorful salads, lasagna, pasta dishes, wines and now cocktails plus a slew of standards that guarantee to make your tummy happy. Don't forget the Pot de Creme...
4. **RESTAURANT 360** (N/A)- Alas, 360 had to go in order to make room for the Post Street Ale House (see November or #11 on this list).
5. **VINTAGES @ 611** (624-3202)- South Hill eatery tucked up on 29th and Grand, this is neighborhood all the way. Solid offerings (King Crab Cakes, Over a Million Sold Stuffed Mushrooms, Filet Mignon, lots of classics) in a classy, open feeling space.
6. **MILFORD'S** (326-7251)- Seafood house extraordinary, since 1979. The menu ranges from known fare such as Escargot Bourguignon, Caesar Cardini Salad or Washington Chicken Breast Saute to their remarkable Asian inspired Sesame Roasted Edamame, Korean Baby Back Pork Ribs or Black Tiger Prawns. They've been around for a while for good reason!
7. **NIKO'S** (624-7444)- Greek/Mediterranean cuisine with a killer wine list (thank you Laith and Pauline!). Hummus, Tzatziki, Babakanouj, Falafel, kabobs of all protein types and a host of other well known, or newer, offerings. Sit in the bar to have Pauline pick out a selection of her favorite wines, she'll hook you up with something new and delish.
8. **GINGER** (315-5201)- On the South Hill where 1228 Tapas was, it's now an Asian bistro with sushi. Come in hungry, as the list for apps, entrees and of course sushi is large. Ginger Clams, BBQ Pork, Szechwan Chili Scallops, Moo Goo Gai Pan and rolls galore to tempt your taste buds.
9. **AGAVE** (473-9180)- Moxie's Ian Wingate teamed up with Sergio De Leon to bring us an upscale Latin American eatery. It's cool and hip inside with tasty margarita's, nice Latin American wine selections and the food is great. Tacos galore, Grilled Jolokia Prawns, Chipotle Wild Boar Ribs, Peruvian Seafood Cioppino and Roasted Breast of Duck that's killer.
10. **GORDY'S** (747-1170)- The Craft's Asian/Sichuan diner is spot on, all the time. Great for take out or eat in, it's high quality and fresh as you get. Love the Lemon Chicken, Cashew Prawns or Scallops, Black Date Chicken, Gan Pung Chicken and on and on...
11. **POST STREET ALE HOUSE** (789-6900)- Walt Worthy's latest, this time a pub. Nicely done interior, open with brick arches and a happy feeling. Solidly done Deep Fried Pickles, Fish & Chips, Rueben's, Patty Melt, BBQ Pork Sliders and all the bells and whistles you'd want in a nice pub.

Thank you all for your support of Vino! and your locally owned restaurants! It's because of all of YOU that we are where we are and going strong. I'm happy to hear suggestions and ideas, feel free to email me at jennifer@vinowine.com. Keep up the great work and go eat out, often!!



January 2010

VINO! - WineShop
222 S. Washington Street
Spokane, WA 99201
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vino@vinowine.com

Save the Date!
Wishing Star Foundation's
Taste Spokane
March 6, at the Northern Quest Casino

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SPOKANE, WA
Permit No. 4

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~ Wines of Washington ~

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~ MORE INFORMATION INSIDE ~

STORE HOURS: Tuesday - Friday: 10 till 6 Saturday: 10 till 5 CLOSED SUN/MON