



# wine talk

February 2010

## White Wines

**Ryan Patrick Naked Chardonnay 2008 - Washington**  
This wine never rests inside an oak wine barrel, thus the “naked” designation. Rather than the vanilla and “buttery” nuances derived from time in wood (a technique often used in making Chardonnay wine), instead you get the pure fruit scents and flavors of this grape, expressing a lively mixed fruit character with suggestions of pineapple, pear, and a bright citrusy note. We say YUM!

\$12.50 - SPECIAL 9.95 - cc - 8.46

**Poema Brut Cava Sparkling Wine NV - Spain** - Treat your Valentine to a lovely sparkling wine from the Penedes region of Spain. Made in the traditional method, it displays classic aromas of biscuits, with pear and orange blossom notes. Fresh and fruity flavors of orange and a bit of spice arrive with a frothy mousse, crisp, clean and light enough to enjoy by itself, yet structured enough to enjoy with your favorite meal.

\$15.50 - SPECIAL 10.95 - cc - 9.31

**Willow Crest Pinot Gris 2008 - Yakima Valley** - We refer to wines like this Pinot Gris as “quaffable, easy drinking crowd pleasers.” Tropical fruit aromas are followed by loads of refreshing, clean and crisp fruit flavors of citrus and pineapple. Lean and racy with a long finish, it is ideal for sipping while making dinner, or on a sunny deck in the afternoon with a group of friends.

\$12.95 - SPECIAL 10.95 - cc - 9.31

**Montinore Estate Gewurztraminer 2006 - Oregon** - Biodynamically and organically certified, this Oregon winery has produced a beautifully dry and complex Gewurztraminer with aromas of mineral, lemon, lime, lychee and hint of spice. The flavors just explode with rose, spice and loads of pear and light orange fruit. A long, satisfyingly dry finish; pair with turkey, ham, Asian fare or pork dishes.

\$16.50 - SPECIAL 10.95 - cc - 9.31

**Mason Cellars Sauvignon Blanc “Pomelo” 2008 - CA** “Proprietor/winemaker Randy Mason’s Blanc Pomelo is a fruit-driven Sauvignon that sees no barrel or lees aging. Loaded with fruit (grapefruit and citrus), it is a joy to drink over the next year.” This from Robert Parker. We said Kaboom! Bursts with vivid sweet citrus. A very expressive, cleanly made white.

\$12.95 - SPECIAL 11.95 - cc - 10.16

VINO!’s  
most recent  
wonderful  
finds!

## Red Wines

**Conchay Toro Xplorador Malbec 2008 - Argentina**  
Powerful and distinctive, this 100% Malbec is sourced from vineyards in Argentina’s famous Mendoza region. The grapes are all hand harvested so they arrive at the winery in pristine condition. With aromas of ripe black raspberry and nuances of tobacco, leather and spice, the fruit follows through on the palate to

give it a smooth texture along with added depth and complexity. This is a delightfully rich red that’s also a tremendous value. \$8.95 - SPECIAL 7.50 - cc - 6.38

**Butterfield Station Shiraz 2008 - California** - Loaded with scents and flavors of spice, cola, blueberry, and soft black cherry, the wine also displays some complex nuances of leather, light oak and plum. Juicy and smooth, this is California Shiraz at its best. A blend of 76% Syrah, 18% Petite Sirah and 4% other red varietals, a great value on a crowd pleasing wine!

FEATURE 8.95 - cc - 7.61

**Antica Osteria Vino da Tavola Red NV - Italy** - With an almost Syrah-like aroma of smoke and dark cherry, the flavors are pleasantly intense. A little earth and cedar accentuate the dark fruit flavors that produce an all-over-the-mouth feel. Spicy and structured, with bright acid and solid tannin, this wine is meant to be paired with food.

\$10.95 - SPECIAL 8.95 - cc - 7.61

**Ten Mile Broken Road Red 2006 - California** - “The Broken Road” is a blend of Petite Sirah, Zinfandel, Barbera, and Carignane. Offering a lively display of white pepper, black fruits and cedar notes on the nose, it delivers plenty of black cherry and blackberry fruit with a creamy-yet-firm texture. Pair this easy drinking, well-structured red with a wide array of foods.

\$13.95 - SPECIAL 10.95 - cc - 9.31

**Palama Arcangelo Negroamaro Salento 2008 - Italy** - From Small Vineyards importers comes this flavorful, medium-bodied red from the Negroamaro grape. Rustic and earthy aromas of dark cherry waft from the glass. Smooth and juicy in the mouth, the wine is solidly built with a flavorful zing and a bit of tannic grip. Serve with aged cheeses, wild game or roasted red meats.

\$13.95 - SPECIAL 12.95 - cc - 11.01

**Eliseo Silva Merlot 2007 - Washington - *A Dang Decent Washington Merlot!*** This delicious Merlot expresses black cherry, a bit of earth and the merest hint of bell pepper. Red fruit, good acid and mellow tannins keep it going. This is an easy, pleasing and very flavorful northwest Merlot.

\$15.50 - SPECIAL 12.95 - cc - 11.01

**Francis Coppola Tempranillo 2007 - California** - Vivid aromas of ripe black raspberry, black plum and sweet tobacco introduce a delicious mouthful of the same fruit flavors. Youthful and compact with a bit of tannin and an earthy edge, this Tempranillo will pair nicely with braised, stewed or roasted meat. The flavors just keep going and going.

\$16.50 - SPECIAL 13.95 - cc - 11.86

## VINO!s Wine of the Month Club

Automatically add one or more distinguished bottles of wine to your collection each month by enrolling in VINO!s Wine of the Month Club (6-month minimum). The Club is a great way to try new wines or build your collection a little at a time. Bottles are stored in your very own personalized bin in our "cellar" at the store. Your bin holds about 12 bottles so you can pick up each month or let them accumulate.

Each month you'll receive our monthly Cellar Notes offering information about all of the month's selections: the grape types used, a little winery background, your wine's flavor profile from our tasting notes, some food combination ideas, plus suggestions about serving temperatures, decanting and optimum ageing. It's easy... and way fun!

For more information call us at 838-1229 or visit our website at [vinowine.com](http://vinowine.com).

## Soulful Soups & Spirits

117 N HOWARD-SPOKANE - PHONE: 459-1190  
OPEN: M-SAT 11 (SOUP)- 6-2AM (EVENING) - SUN CLOSED

COST: ENTREES -\$3-\$8  
CORKAGE FEE- N/A - WINE LIST\*

Normally I stick to reviewing eateries that fall into a certain set of criteria. Those being: one, that they serve dinner and two, they have at least a smallish selection of wine. For Soulful Soups, I'm circumventing the "serve dinner" part as what Jules Messman and RJ Portmann are doing is more like tapas, or gourmet small bites. If you have ever been to Soulful Soups for lunch, you'll know that they were formerly known as, yes, a lunch spot serving mostly soup. The latest and greatest, since December, is by day they remain a fine location to have lunch, but by night, they transform into a hip place to hang out, have nibbles and sip on cocktails, beer and/or wine.

As you come through the front door in the evening, you'll notice the tall tables set around the room, all jazzed up with swirls of red on black, with the bar and then kitchen being front and center straight back. Built-in liquor cabinets are interspersed on the walls with an array of luscious libations prominently displayed. The art work alone will hold your attention; it's bold, well done and distinctive. Even the textured concrete floors are marvelous with various colors interwoven. It's a fine place to hang out and listen to live music as well, with a list on each table of who will be playing when.

I recently went in on an evening with a lovely friend to see what was happening. Our amicable server told us what new wines they had (there was no list, at least not yet, as the selections change quickly) which included the Jade Mountain Cabernet, Folie à Deux Ménage à Trois (both Red and White versions), Incognito, Whitestone Pieces of Red, Amano Primitivo, Barnard-Griffin Riesling, Wild Boar White and O Chardonnay. As bringing in your own wine is not permissible (hence the N/A under Corkage Fee above), you'll need to choose a glass or bottle of what is being featured, or you can shift to an array of domestic, import and micro brews as well as a plethora of cocktail possibilities.

The food menu has 2 sides with one being Soups, Salads & More. As you might anticipate, there are some tasty soups either by the bowl with beer bread or in a sampler (highly recommended as you get to try all 3). The selections for the evening were a Chicken Split Pea, Brazil Black Bean and Chicken Thai (my personal fave). And I love their plate ware, all white and funky shapes, nicely done. If you opt for a bit of salad with your soup, you could try the Cranberry Walnut Salad with raspberry vinaigrette and crumbled feta, Fresh Tomato & Cucumber Salad with garlic croutons, parmesan and a choice of dressing, or the Specialty Salad of the Day (ask your server about this one). Bear in mind that the name of the game at Soulful Soups is "made from scratch", which applies to the Sliders as well.

Speaking of sliders, this is where the creativity really shines. These gems (about 1/2 the size of a normal burger) can be purchased individually for \$3, or get 3 different styles for \$10, which is my suggestion as variety IS the spice of life, after all. The beef versions include a Coconut Curry, Spicy Chipotle (*spicy*, but darn good!), Blue Bacon with blue cheese sauce, or the Jack Daniels Peppercorn with white cheddar. Other proteins include the Guinness Brat with sauerkraut, cabbage and spicy mustard, Port Braised Pulled Pork with mixed berries and a port wine glaze, Buffalo Chicken with chunky blue cheese dressing, or a Chicken Caesar. For a vegetarian option, try the Mushroom Swiss soaked in a delish roasted veggie sauce. And last but not least, the Shao Boa Shanghi Dumpling, which isn't a slider, but it's just plain dang yummy with a soy ginger sauce for dipping. Wish I would have had room for all of them...

Finish up with a few Dark Chocolate French Truffles and spiced macadamia nuts, great little combo. You can make it a snack or a meal at the new Soulful Soups, it's worth checking out!

*Jennifer Haglund*

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WINE LIST: \* MODEST \*\*GOOD \*\*\*VERY GOOD \*\*\*\*EXCELLENT

# ~ WINE TASTING EVENTS, CLASSES & DINNERS ~

## *VINO!* Weekend Drop-In Tastings

Fridays - 3pm till 5:30pm - Saturdays - 2pm till 4:30pm  
Cost \$5 to \$10 per tasting - Wine of the Month Tasting \$10

- Fri Feb 5 Merryvale/Starmont of Napa Valley
- Sat Feb 6 February Sale Wines Part I
- Fri Feb 12 Saviah Cellars of Walla Walla
- Sat Feb 13 February Sale Wines Part II
- Fri Feb 19 Blind Tasting - No Peeking!
- Sat Feb 20 February Wine of the Month Selections
- Fri Feb 26 Selections from Cavatappi Dist. (Seattle)
- Sat Feb 27 Dobbs Family Estate, Dundee, Oregon
- Fri Mar 5 Cadaretta & Buried Cane Wineries, WA
- Sat Mar 6 March Sale Wines Part I

(Subject to change, because things happen...)

## *Mostly Merlot Winemakers' Dinner*

SATURDAY, FEBRUARY 27, 2010 - 6pm - THE SPOKANE CLUB  
Benefits Cancer Patient Care: Mostly Merlot, a five-course  
epicurean experience. The elegant Georgian Room sets the  
scene for this extraordinary evening. Tickets \$150 per per-  
son. For information & reservations

[www.cancerpatientcare.org](http://www.cancerpatientcare.org) or call 456-0446

## *Wishing Star's "TASTE SPOKANE"*

*Granting Wishes Never Tasted So Good!*

MARCH 5, 2010, 6p.m. Northern Quest Casino. Sample  
some of Spokane's best food, wines, brews, spirits, live music  
and raffle items. Tickets \$20 in advance. \$25 at the door

Purchase tickets at [www.tastespokane.com](http://www.tastespokane.com) or call  
Wishing Star Foundation 509-744-3411

## WINE & GOURMET GALA

FRIDAY, MARCH 12, 2010 Featuring Winemaker Gilles  
Nicault of Long Shadows Vintners. Live and silent auction.  
The Sammy Eubanks Band closing the evening with live music  
and dancing. \$175 per person, proceeds benefit Community  
Colleges of Spokane Hospitality Management Program.

Purchase tickets online at [www.ccs.spokane.edu/Foundation](http://www.ccs.spokane.edu/Foundation)



RYPHEN FOUNDATION 6TH ANNUAL  
WINEMAKERS' DINNER

SATURDAY, MARCH 13 - 6:00PM

Held at the Manito Country Club, an intimate, black-tie dinner  
featuring wines from Walla Walla's Forgeron and Long Shadows.  
Silent and live auction. Tickets \$275 per couple. 509-747-2424  
or [www.ryphenfoundation.org](http://www.ryphenfoundation.org). Seating is very limited.

## *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

## *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.

## *VINO! & \*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!

### *Napa vs. Walla Walla: a Blind Comparison*

Join us in a blind tasting of a selection of like-priced varietals  
to see if you can pick out the Walla Walla versions from their  
Napa counterparts. We'll taste through 4 match-ups (8 wines total)  
of both reds and whites. A delightful time is guaranteed for all!!

Thursday, Feb. 25 - 6:30pm - \$40.00 - Call *VINO!*, 838-1229

### *Wines of Walla Walla*

What's the buzz... Why all the bother? Help us explore a range of wines  
coming from our state's most "glam" wine producing area to see if the  
quality measures up to the reputation (and price..?). We promise to  
throw in a special "superstar" to round out the tasting

Thursday, March 25 - 6:30pm - \$45.00 - Call *VINO!*, 838-1229



VINO! - WineShop  
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February 2010

Wine of the Month Club  
Bins Available

STD  
U.S. POSTAGE

**PAID**  
SPOKANE, WA  
Permit No. 4

**\*AGAVE\* WINE DINNER**  
*Dine in Southwestern Style with Chef Ian Wingate*  
*~ Monday, March 1, Details Inside ~*

**FEBRUARY 2010**



[vino@vinowine.com](mailto:vino@vinowine.com)

**STORE HOURS**

**Tuesday - Friday: 10 till 6**

**Saturday: 10 till 5**

*Valentine's Eve*  
*Wine Dinner*

*at* **THE SPOKANE CLUB**

**SATURDAY, FEBRUARY 13 - 6:00PM**

*~ Details Inside ~*

**MORE FREE PARKING ON FRIDAY AFTER 4:00 & ALL DAY SATURDAY - ASK US**