



wine & talk

March 2010

White Wines

Charles Smith Winery "Eve" Chardonnay 2007 *Washington* - Fresh and crisp with a silky texture and a lingering finish, this American Wine Awards 2009 Winemaker of the Year has created a winner! Tempting scents of lemon cream, honey and sweet apple blossoms lure you to enjoy mouth-filling deliciousness of apple, spice and a touch of oak.

\$14.95 - SPECIAL 9.95 - cc - 8.46

Barnard Griffin Riesling 2008 - *Washington* - 90 points and #66 on Wine Spectator's 2009 TOP 100 List, this Riesling will please even those who don't think they like Riesling. Peach, mineral and a hint of lime flower aromas invite you to taste the lovely, very lightly sweet flavors of white peach, nectarine and light pear. A gentle tang of acidity dances on the palate in the lingering finish making it a nice match for Asian or Thai food, baked ham, light seafood or salads. SPECIAL 9.95 - cc - 8.46

Milbrandt "Traditions" Pinot Gris 2008 - *Washington* A great wine for pairing with food! Milbrandt's refreshing Pinot Gris offers scents of pear, nectarine and orange blossom leading to crisp, clean flavors of lemon, lime and more pear, with a nice acid zip and a hint of slate on the long finish. Pair with goat milk cheeses, shellfish or roasted, poached or grilled chicken. BARGAIN!!! \$17.50 - SPECIAL 9.95 - cc - 8.46

Mercer Estates Sauvignon Blanc 2007 - *Washington* With a definite emphasis on citrus aromas and flavors, we enjoyed scents of lemongrass and sweet lime. Imparting a bit of a rich, oily feel and a touch of lanolin, the wine tastes and feels much like white Bordeaux from France. Offering a complex dry finish, this wine will pair nicely with white fish, vegetables and any dish made with cilantro. \$16.50 - SPECIAL 12.95 - cc - 11.01

Hogue Genesis Viognier 2008 - *Washington* - From one of the more "senior" producers in the state comes this lively offering with floral aromas mingling with light peach and mineral scents. Snappy and bright, the flavors exhibit more peach, spice and a bit of pear. A nice, dry finish; pair with any dish in a cream-based sauce. \$17.50 - SPECIAL 13.95 - cc - 11.86

VINO!'s
most recent
wonderful
finds!

Red Wines

Stonecap Cabernet Sauvignon 2005 - *Washington* This second label from Goose Ridge Winery is a winner, and AT THIS PRICE, YOU CAN'T BEAT IT!! With juicy black cherry, cocoa, light licorice and spicy nuances, its lingering finish exhibits lightly dusty tannins and just a touch of earth. Match this jewel with grilled lamb, roast beef, or aged "stinky"

cheeses like Gorgonzola or Camembert. \$12.95 - SPECIAL 6.50 - cc - 5.53

Castle Rock Syrah 2006 - *Washington* - Touted as the "...best budget Syrah in all of Washington State...affordable, juicy and nicely representative of the... food-ready flavors of Washington state grapes." (*Wine Enthusiast*) We call it easy drinking and chock full o' flavor with coffee, black plum, cola, a bit of anise, a smooth mouth feel and a finish that just keeps going and going. YUM!

\$13.95 - SPECIAL 9.95 - cc - 8.46

Kiona Lemberger 2006 - *Washington* - It might be an obscure grape, but Lemberger has a great following, including those of us here at VINO! Washington State is one of the few major wine regions where Lemberger is planted. LOADED with cherry scents and flavors, it also displays some woody characteristics, with a bit of cola and chocolate. Some spice adds to the "yum" factor! It has a long, satisfying finish. Pair with hard cheeses, wild game and game birds, or creamy sauces. \$13.95 - SPECIAL 10.95 - cc - 9.31

Sleight of Hand "Renegade Red" 2008 - *Washington* - This bodacious blend of Syrah and Grenache is **BACK BY POPULAR DEMAND**. With splashes of Sangiovese and Merlot, it will please even the most discerning palate. Vivid aromas and flavors of cherry, ripe blackberry and dark plum make this easy-drinker great for any occasion and for any guests. SPECIAL 10.95 - cc - 9.31

Apex II Ascent Red 2007 - *Washington* - Rich aromas of coffee, black cherry and blackcurrant waft from the glass. Inky and dark, you'll enjoy flavors of black cherry, spice, cocoa and a bit more coffee. Nicely balanced with a finish that just keeps going! \$13.95 - SPECIAL 11.50 - cc - 9.78

Hedges CMS 2008 - *Washington* - A blend of 46% Cabernet, 48% Merlot and 6% Syrah, you'll enjoy this medium-full bodied wine delivering a lovely, smooth mouth feel and LOADED with ripe blackberry, spice, black cherry and a hint of mocha flavors. Pair this with any of your hearty, wintery meals!

\$16.50 - SPECIAL 13.50 - cc - 11.48

Roza Ridge Merlot 2005 - *Washington* - Full flavored and fairly robust, this impressive red displays aromas of dark cherry and coffee, followed by dark plum flavors, more dark cherry and coffee nuances with a bit of semi-sweet cocoa. Nicely balanced with a long, long finish. Full bodied enough to stand up to grilled meats, duck and pastas with red sauce. \$15.50 - SPECIAL 13.95 - cc - 11.86

Jennifer's Restaurant Review

Immix

122 COLLEGE AVE-CHENEY - PHONE: 235-6001
OPEN: TUE-FRI 11:30-2 LUNCH/ TUE-SAT 6-9 DINNER

COST: ENTREES -\$16.95-24.95
CORKAGE FEE- \$10 - WINE LIST*

The word Immix means "to mix, combine and fuse". Chef Matt Irvine is all about that! Some of you may remember, many moons ago, my review of The Waterfront at Priest Lake where I was first delighted by Matt's culinary skills. This new restaurant showcases a fusion of Greek, French, Thai and American cuisines. Although Cheney isn't most people's destination spot, it's a good stop either coming or going from the Greater Spokane area. In addition, its home to my alma mater, Eastern Washington University, for what that's worth...

Having said all of that, if you venture out to Immix you'll find a brick interior with mostly Tuscan colors, stylish tall ceilings and a bar where you may enjoy a drink or a full dinner. It's casual with a bit of upscale thrown in. Matt is the owner/chef and just a darn nice person. He's had schooling at the Napa Culinary Institute of America and has exercised his talents at Northern Lights Brewery in Spokane as well as King's Pizza in Cheney.

My dear husband and I meandered over on a Tuesday night to see the new digs (open just since August of 2009) and to indulge in Matt's cuisine. Although the wine list is modest, it was hand-selected by the chef to compliment his cooking style, and each has a description on the menu. You'll find the Ca'del Sarto Pinot Grigio, Monchof Estate Riesling, Chateau Routas Rose (dry), Wild Boar White, Campus Oaks Old Vine Zinfandel, Desert Wind's Cabernet and Ruah (a Vino! fave), La Palma Merlot, plus others. The establishment serves beer and wine only; there is a nice selection of brews from Northern Lights as well as a few bottle options.

Choosing an appetizer was the first order of business. Matt is known for his succulent Fresh Manila Steamer Clams with roasted garlic, shallots and basil in a buttery beer broth. Or you could try the Ahi Ahi AHHH! prepared in a

sushi style but marinated in a sweet and spicy Thai soy sauce. Or try the Sesame Seared Ahi (rare) with a honey soy and all the traditional fixings. The Roasted Danish Brie Cheese with crostini or Stuffed Portobello Mushroom with crab and artichoke heart are other options. In the Soup and Salad realm, you may choose the Soup du Jour, which on this evening was a creamy Lobster Bisque, savory with nice chunks of lobster. We also tried the Caesar Salad with shaved parmesan and garlic croutons, classic and flavorful. Chicken can be added as well. Others salad choices include Greek Garden, Caribbean Chicken Mango, Choice Sirloin with horseradish dressing, Greek Spinach Salmon or Seared Ahi Tuna Salad.

Depending on your hunger factor, you could head toward a sandwich of Reuben on Marbled Rye, a Wagyu Beef Burger (Kobe beef topped with Asian Slaw and a tasty cucumber wasabi dressing), or perhaps Caribbean Fish Tacos. One of Matt's specialties is Cedar Plank Salmon slow-roasted on the plank with lemon herb butter, rice and veggies. You can smell the combo wafting through the restaurant, it's intoxicating... We really enjoyed the Immix Steak Deville, a 10 oz marbled center cut with sauteed mushrooms, smoked gorgonzola and a horseradish port demi-glace with chunky mashed potatoes and veggie-asparagus this time. Or try the Seafood Fettuccini, Apple Wood Smoked Prime Rib (Fri & Sat only), Greek Curry Chicken or Pork Osso Bucco, to name a few. And since this location used to be a pizza joint, it is appropriate to have a Build-Your-Own Gourmet Pizza offering. Just talk to your server about the toppings they offer. Oh, be sure to ask about the special...

Save room for the desserts, which are all delicious and made on the premises. We had the Triple Chocolate Torte, aka Death by Chocolate, oooh my! Head out in the Cheney direction, Immix is worth the trip. They do brunch too!

Jennifer Haglund

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

RYPIEN 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.rypienfoundation.org.

Seating is very limited.

Wine & Gourmet Gala

FRIDAY, MARCH 12, 2010 - SPOKANE CLUB

Proceeds benefit Community Colleges of Spokane Hospitality Management Program. Event features 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,

Purchase tickets online at www.ccs.spokane.edu/Foundation

Phone: 509-838-1229

1-800-826-5674

Fax: 509-838-1247

~ WINE TASTING EVENTS, CLASSES & DINNERS ~

SPECIAL: MIXED CASE O' WASHINGTON WINES FOR SPRING

SAVE 37% - ~~\$157.00~~ - SPECIAL \$99⁰⁰ cc /94.00

A delicious little case of specially chosen wines. -- **3 of Each In The Box!**

Regular individual retail price for this box is \$157⁰⁰. Our special discount price for March is \$99.

Call us at 838-1229 to reserve your case. Prices good through March 31, 2010, or while supplies last.

Revelry Chardonnay 2007

Aromas of apples and spice and everything nice waft from the glass followed by flavors of apple and pear with a creamy texture yet crisp acidity and a bit of a nutty quality. Nicely balanced, having not spent too much time in oak.

Distant Bay Cabernet Sauvignon 2004

Nicely aged, this is quite a sleeper in Washington Cabernets. Complex scents and flavors of black currant, dark berry, tobacco and cola. Pleasantly surprising and quite drinkable.

Stonecap Syrah 2005

An easy drinker with characteristics of juicy black plum, ripe blackberry, blueberry, spice and a hint of earth. Silky smooth with nice balance and a long finish.

Columbia Crest Two Vines Vineyard 10 Red 2007

Given a "Best Buy" in Wine Enthusiast, this blend of Syrah, Cabernet Franc, Sangiovese, Grenache and Mourvedre is loaded with cola, strawberry and juicy raspberry with just a hint of pepper and spice.

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 Mar 5 Cadaretta (Walla Walla) & Buried Cane (WA)

Sat Mar 6 March Sale Wines Part I

Fri Mar 12 Forgeron Cellars of Walla Walla

Sat Mar 13 March Sale Wines Part II

Fri Mar 19 Tempus Cellars, Walla Walla

Sat Mar 20 March Wine of the Month Selections

Fri Mar 26 Hard Row to Hoe Winery, Chelan

Sat Mar 27 Selections from Vinum Distributor

Fri April 2 California Zinfandel

Sat April 3 April Sale Wines Part I

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

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

ViNO! - Wines of Walla Walla - Wine Class

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. We promise to throw in a special "superstar" to round out the tasting

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

Coming Up: *French Bistro Wine Dinner*
at *Madeleine's Cafe & Patisserie*

April 20, watch this newsletter for menu and price (in development)

ANOTHER EDUCATIONAL TASTING

ViNO! - Customer-Only... In-Store

Professional Tasting

Monday Evening, March 29 - \$15 per person

As a reader of this newsletter, you are invited to attend this special private ViNO!-customer-only tasting.

ALAN BUSACCA/ALMA TERRA WINES
&

ROBERT SMASNE/SMASNE CELLARS

Introducing two "under the radar" wineries, we'll taste 5 wines each from Alma Terra and Smasne Cellars. Alan Busacca is a former WSU geology professor, soil scientist and vineyard consultant as well as an expert on the great Missoula Floods and their role in Washington's ability to make great wine. He'll feature three (*Smasne-made!*) single-vineyard syrahs from three AVAs with identical wine-making practices! Robert Smasne was the former winemaker at Alexandria Nicole, having served stints at Amavi, Pepper Bridge, and Covey Run. As an in-demand consultant, he also custom-makes wine for 14 Northwest premium labels.

Beginning promptly at 5:30pm, this is a great opportunity to learn more about their delicious, currently available wines, and to taste before you buy. Sign up by pre-registering through ViNO!, call 838-1229. (Call early, 40-guests maximum!)



VINO! - WineShop
222 S. Washington Street
Spokane, WA 99201
509-838-1229
vino@vinowine.com

March 2010

Wine of the Month Club
a Few Bins Available!!

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SPOKANE, WA
Permit No. 4

WASHINGTON WINE MONTH
ALL "SALE" AND "FEATURED" WINES FROM GOOD OLE' WA!!

MARCH 2010



vino@vinowine.com

STORE HOURS

Tuesday - Friday: 10 till 6

Saturday: 10 till 5

Mixed Case of Washington Wines

REG. FULL RETAIL ~~\$157.00~~

DISCOUNT **\$99.00** MARCH PRICE

SAVE 37% (CC /94.00)

Details Inside

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