



Handy Hint: Cut out these notes and tape them to your bottle(s)!

# Cellar Notes

January 2012

## Cellar Selection - Under \$100

**RED - 2008 Shafer One Point Five, Napa Valley, Stags Leap District, California \$85.00** - The Shafer family purchased their Napa Valley hillside estate in 1972 and planted Cabernet Sauvignon on the property. This wine celebrates their "generation and a half" of continuous family enterprise. With a continued emphasis on hillside fruit, their winery has attained near "cult" status with a string of high-scoring, award-winning reds for several decades. Critic Robert Parker gave this wine 92 points, saying "The 2008 Cabernet Sauvignon One Point Five should turn out to be just as good [as the 2007]. Slightly more powerful with sweeter fruit as well as more glycerin and fat, this is a big, full-bodied Stags Leap Cabernet offering abundant notes of roasted herbs, chocolate, cassis, incense and earth. Drink this deep, powerful 2008 over the next 10-15 years."

## Prestige Red - Under \$50

**RED - 2010 Orin Swift Cellars "Abstract", Napa, California - \$42.00** - Orin Swift wines are made by Dave Phinney of Napa Valley, the winery name comes from his Grandfather's first name and his mother's maiden name. Phinney got his start in the wine industry after spending a semester studying abroad in Florence, he now is considered one of the "master craftsmen" of excellent reds in the valley. His "Abstract" wine is a blend of Grenache, Petite Sirah, and Syrah primarily from hillside vineyards. The aromas are laced with crushed black fruits and Bing cherry. A full-throttle, mouth coating entry leads nicely into a mid palate with excellent structure and balanced acidity. Ripe cherry and strawberry dominate the finish which is clean and long. Enjoy today through 2020, hearty meals would be in order!

## Collector Series - Under \$30

**RED - 2009 Walla Walla Vintners Cordon Grove Vineyard Cuvee, Yakima Valley, WA - \$29.95** - Walla Walla Vintners has the reputation of producing immediately enjoyable wines that exhibit deep flavors along with a smooth, lush texture, and at reasonable prices. The Cordon Grove Cuvee is a limited release blend of 60% Cabernet Franc and 40% Merlot. Inviting scents of vanilla, chocolate, dark berries and caramel introduce this lovely, balanced wine. Its lush silky texture reveals black cherry, vanilla, and baker's chocolate flavors in a ripe, smooth package. Flavors just keep on and beg for a crusty French bread topped with olive tapenade, or a fine steak. Drink today through 2018.

**WHITE - 2009 Jean-Paul & Benoit Droin Chablis, Burgundy, France - \$25.95** - Chablis is a small growing district located 110 miles southeast of Paris that encircles the town of Chablis in France's Burgundy region. The Droin family have been grape growers for nearly five centuries and are among the oldest in Chablis. Chablis is almost never barrel aged, and usually expresses more mineral and citrus qualities. Droin's version displays classic crisp flavors of green apple, lime, mineral and slate. Refreshing and clean the wine is a fabulous accompaniment to seafood of almost any type as well as fatty cheeses. Drink now through 2015.

## Classic Series - Under \$20

**RED - 2008 Glen Fiona Syrah, Columbia Valley, WA \$19.95** - Established in 1994, Glen Fiona (Gaelic for "Valley of the Vine") was Walla Walla valley's first producer of premium Syrah and Rhone-style wines. With a solid track record, this vintage shows the potential of both the winery and the state's success with this thick-skinned varietal. Wine Spectator gave 91 points: "Polished, with a nappy feel to the ripe blackberry and spice flavors, hinting at espresso and tobacco as the finish expands and extends. This has intensity and length, without great weight. Drink now through 2015." Try with a hearty bean soup.

**WHITE - 2010 Kunde Sauvignon Blanc, Magnolia Lane, Sonoma Valley, CA - \$19.50** - In 1904 Louis Kunde purchased a 1,000 acre parcel, importing cuttings from renowned Bordeaux vineyards of Chateaux Margaux and Lafite Rothschild. Everything you want in Sauvignon Blanc is here, its texture is smooth, almost creamy from having spent time on its spent yeast. Scents of creamy lemon curd with spicy floral and white pepper are followed by vivid, crisp and rich flavors of lemongrass, sweet lime and mineral. Serve today through 2015, chilled, with shellfish or fresh goat cheeses.

## Award Series - Under \$15

**RED - 2007 Watermill Chances R Red Wine, Columbia Valley, WA - \$14.95** - Located 10 miles south of Walla Walla in Milton Freewater, Watermill was established in 2005. Rich Funk of Saviah Cellars oversees the winemaking operations. Made from a blend of 75% Merlot and 25% Cabernet the wine has dark jammy scents of black cherry, toast, dust and hints of chocolate. Flavors are jammy mixed with hints of leather, pepper, and spice box. Solid with moderate tannins drink today through 2015 with hearty stews, braised meats, or even a spicy pizza!

**WHITE - 2010 Angeline Sauvignon Blanc, Russian River Valley, Sonoma, CA - \$14.95** - A second label from the Martin Ray winery, Angeline wines are designed as food-friendly, fruit forward, and affordable. Fresh floral, honeydew melon and bright tropical aromas in this version lead to crisp and lively fresh green melon, Asian pear, green apple and citrus spice flavors. The wine has a silky, creamy texture that finishes soft and light with a lingering touch of citrus. Serve now through 2015, slightly chilled with mango shrimp or lightly spiced halibut with lemon, or petrale sole.

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