



Handy Hint: Cut out these notes and tape them to your bottle

Cellar Notes

February 2016

Prestige Red - Under \$50

RED - 2012 Woodward Canyon 'Artist Series' Cabernet Sauvignon, Walla Walla, WA. - \$49.00 - This 'Artist Series' Cabernet Sauvignon is produced from many of the finest and most highly regarded vineyards in Washington State. Each produces fantastic wine in their own right; when blended they produce extraordinary wine. This enticing and deeply colored red wine shows a complex nose of baking spice, black olive and graham integrated beautifully with aromas of ripe black cherry. In the mouth the wine is rich and elegant, showing classic notes of pepper, herb and berries. Integrated tannins enhance the texture and give proportion; the finish is complex, generous, and long. While this wine can be enjoyed now it will benefit greatly from additional cellaring and, with proper storage, should develop for ten years. This amazing wine earned a Gold Medal from Great Northwest Wine Awards. Try this impressive wine with braised short ribs.

Collector Series - Under \$30

RED - 2011 Provenance 'P-Wave' Red Blend, Napa, CA. \$29.95 - P-wave is the primary seismic wave in an earthquake, and here Provenance's head winemaker Trevor Durling shakes up the traditional blend of Bordeaux-heritage grape varieties. A super-rich blend made of 42% Merlot, 33% Cabernet Sauvignon, 9% Syrah, 9% Petite Sirah, 3% Tempranillo, 2% Touriga and 2% Cabernet Franc, it arrives as an extremely approachable wine with aromas of dark plum, blackberry and vanilla, while the palate reveals black pepper, cherries, red currants and mocha. Its medium body and soft tannins bring out spices and subtle raspberry undertones on the long, dry finish. A VINO! exclusive for Spokane, this is truly a bargain at this price! Try today through 2017 with any full-throttle meat dishes.

WHITE - 2013 Michel Gassier 'Lou Coucardie' Blanc, Rhone, France - \$29.95 - Our tasters loved this long and lush white and found complex aromas and fully ripe guava and vanilla flavors. *92 pts. The Wine Advocate*: "...60% Grenache Blanc and the rest Clairette, Roussanne and Viognier. Fermented one-third in barrel and aged eight months on lees, it offers fabulous notes of stone fruits, buttered citrus, white flowers and honeysuckle to go with a medium-bodied, fresh, lively and pure style. While it doesn't skimp on texture, the focus is more on freshness and purity. Drink it anytime over the coming 2-3 years." - (JD Jan 2015) Enjoy with lobster, scallops, or other lighter dishes.

Classic Series - Under \$20

RED - 2013 Tomas Cusine 'Vilosell', El Vilosell, Spain - \$19.95 - Winemaker Tomas Cusine Barber makes this superb wine with a blend of 55% Tempranillo, 18% Syrah, 12% Merlot, 11% Cabernet Sauvignon and 4% Carignan. This full-bodied red has smooth complexity with soft tannins that delivers pungent aromas of black fruits and dark chocolate, with a spicy overtone. Plush yet bold, you'll find spicy blackberry and boysenberry flavors and a hint of mocha. Finishes with a good length, leaving a smoky note behind. Would pair nicely with beef, lamb, pork and spicy food. Drink today through 2019.

WHITE - 2013 Sonoma-Cutrer 'Russian River Ranch' Chardonnay, Sonoma, CA - \$19.95 - From one of California's most respected Chardonnay producers, Sonoma-Cutrer's Russian River Ranch version is like a ray of sunshine! Fresh intense aromas of green apple, fresh roses, lime, lemon blossom and nectarine are complemented with touches of Sonoma-Cutrer's signature minerality. True to Russian River Ranches style, the wine is elegant and balanced with a nice, bright acidity and a long focused structure. Crisp and zesty flavors of lemon drop, lime and grapefruit are accented with a nice barrel spice. A light, creamy mid-palate flows into a crisp, citrus acidity rounding out to a distinctive lingering finish. Try with cooked endive with ham in béchamel, or Sea Bass with a white wine & lemon sauce. Drink today through 2018.

Award Series - Under \$15

RED - 2014 Casa Vinironia Appassimento 'Edizione Oro', Valpolicella, Italy - \$14.95 - Produced in the 'heel' of Italy's boot, using a modified 'appassimento' method (*the drying method for Amarone wines*) this 'Gold Edition' combines a patchwork of grapes: Negroamaro (50%), Merlot (20%), Primitivo (20%) and Malvasia Nera (10%). A marvelously focused red with warm fruity aromas of dried red cherry, spice, and vanilla shows balanced richness and power with considerable elegance. Its juicy palate delivers flavors of raspberry, fig and something resembling cherry cola. Best when decanted, it would be great with braised meats, or a roasted chicken. Drink today through 2019.

WHITE - 2014 Badenhorst 'The Curator' White, Swartland, South Africa - \$14.95 - Winemaker Adi Badenhorst has the unique ability to fashion spectacular wines from grapes grown in the Swartland region of South Africa. This fun white is a blend of 50% Chenin Blanc, 36% Chardonnay and 14% Semillon with lively aromas of apples, pears and dusty herbs. The palate is lean and clean showing supple and round flavors of apricot, vanilla and toasted marshmallow - all leading to a citrus peel and peachy finish. Try with Chinese egg rolls or chicken in an Alfredo sauce. Drink now through 2017.

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Store Hours -

Tuesday - Thursday: 10 – 6, **Fridays open until 7**, Saturday: 10- 5, **CLOSED SUNDAY & MONDAY**

Tastings -

TASTING HOURS: Fridays, 3:00 until 6:30 (First Fridays until 7:30) - Saturdays from 2:00 until 4:30pm

MONDAY	Feb 1	'SPONSORED' TASTING with YEALANDS WINERY of New Zealand / 4-6 at VINO!
FIRST FRIDAY	Feb 5	FIRST FRIDAY! Thomas O'Day Artist + February Wine of the Month Club Selections
Saturday	Feb 6	Blind tasting(!) of Syrah with distributor representative Josh Davis
Friday	Feb 12	Coeur d'Alene Cellars with winery representative Steve Simisky
Saturday	Feb 13	TBD with distributor representative Mike Scott
Friday	Feb 19	Cote Bonneville with winery representative JJ Compenau
Saturday	Feb 20	Cono Sur wines of Chile with distributor representative Kassie Lewis
MONDAY	Feb 22	*CATENA ZAPATA - Argentina PROFESSIONAL TASTING / - at VINO!
TUESDAY	Feb 23	**CATENA ZAPATA - Argentina SMALL PLATES TASTING / - at The Spokane Club
Friday	Feb 26	To Be Determined
Saturday	Feb 27	To Be Determined - with distributor representative Amber Park
FIRST FRIDAY	Mar 4	FIRST FRIDAY! Thomas O'Day Artist + March Wine of the Month Club Selections
Saturday	Mar 5	To Be Determined

Upcoming Events -

SPECIAL TASTINGS:

***February 22, Monday - 5:30-7:30, \$15 per person - Professional Tasting at VINO!** - Held in our tasting room, join us as Catena Winery importer representative Kelsey Malm introduce 8 fabulous wines. Catena Winery has played a major role in the increasing prominence of Argentina's growing presence in the USA market. You'll hear stories behind the creation of each wine, offering a true question-and-answer opportunity to taste and learn about these current releases. Reservations are required and there is a limit to the number of participants, so we can keep these sessions intimate. *Call 838-1229 or email vino@vinowine.com*

Wines:

2014 *Chardonnay* \$21.95 & 2013 *Chardonnay 'Alta'* \$36.00

2012 *Cabernet Sauvignon* \$21.95 & 2012 *Cabernet Sauvignon 'Alta'* \$56.00

2011 *Cabernet Franc 'El Enemigo'* \$31.00 & 2010 *'Nicolas Catena Zapata'* (Cab/Malbec) \$129.00

2013 *Malbec 'Vista Flores'* \$16.95 & 2013 *Malbec 'La Consulta'* \$25.95 & 2011 *Malbec 'Argentino'* \$137.00

****February 23, Tuesday - 6:00-8:00, \$45 per person - Small Plates Tasting Event at The Spokane Club** - Held at The Spokane Club, with Catena Winery importer representative Kelsey Malm as our guide, we'll taste two wine samples with each of three delicious small plate offerings prepared by Executive Chef Mark Miskiewicz, a culinary wizard, totally enthusiastic about food and wine! Experience this real-time interaction between foods and wines, demonstrating how each affects the other. The wines are superior, the plates are top-quality and well-paired. Sign up early, this one sells out! *Call 838-1229 or email to vino@vinowine.com*

With the First Plate:

2014 *Chardonnay* \$21.95

2013 *Chardonnay 'Alta'* \$36.00

With the Second Plate:

2013 *Malbec 'Vista Flores'* \$16.95

2013 *Malbec 'Alta'* \$59.00

With the Third Plate:

2010 *'Nicolas Catena Zapata'* (Cab/Malbec) \$129.00

2010 *Cabernet Franc 'El Enemigo - El Gran' Single Vineyard* \$129.00