



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

Cellar Notes

May 2017

Prestige Red - Under \$50

RED - 2013 Beresan Walla Walla Carmenère, Walla Walla, Wa - \$45.00 - Beresan is owned and operated by the Waliser family in the world-renowned Walla Walla Valley appellation. Their mission is not only to make outstanding wine for satisfied wine consumers, but to have successful and enduring experiences with friends and family at their winery, and live a dream of having a fun. Our staff loved this big and expressive 100% Carmenère that delivers rich aromas of black raspberry, leather, blueberry and spice. This wine is all attitude with a palate that is big and bold providing intense flavors of black cherry, anise, tobacco, vanilla and plenty of white pepper. It develops nicely with a lingering finish of dark fruit and would be delicious alongside steak, pork loin or pasta with a meat-based sauce. Drink today through 2021.

Collector Series - Under \$30

RED - 2012 Emvy Devotion, Walla Walla Valley, WA - \$29.95 Made here in Spokane, this rich and beautifully constructed red was a big hit with our entire staff! Valerie and Mark Wilkerson started their small winery in 2002 with help from winemakers Dave Westfall and John Mueller at Grande Ronde. They started with just one wine - a premium red blend they call Devotion. Delivering tasty suggestions of blackberry, coconut, caramel and baking spices, we were impressed with its medium-full body and velvety finish. Crafted from 46% Merlot, 42% Cabernet Sauvignon, and 12% Cabernet Franc, this gorgeous red will cellar easily through 2022. Try a glass with your steak dinner this weekend!

WHITE - 2015 Trefethen Estate Chardonnay, Napa Valley, CA - \$29.95 - Trefethen has been praised for its Chardonnay since 1976 when it was named "Best Chardonnay in the World" at the Gault Millau World Wine Olympics in France. They claim the key their success is the vineyard's location in the Oak Knoll District of Napa Valley, where well-drained, loamy soils and a marine-influenced climate yield Chardonnay grapes with rich, balanced flavors. We love this beautiful wine with its impressive aromas of Asian pear, apple and orange blossoms. On the palate, fully rich flavors of yellow apple, caramel, kiwi and citrus notes lead to a smooth and creamy finish. The perfect balance and crisp acidity makes this an ideal food wine and would pair well with roasted halibut over shitake mushrooms. *90pts The Wine Advocate* - "The 2015 Chardonnay Oak Knoll District offers loads of crisp white peach, honeysuckle, apple blossom and citrus oil notes followed by a zesty, well-balanced and impeccably clean and fresh Chardonnay with the oak barely noticeable whatsoever. This is a medium to full-bodied, beautifully rendered Oak Knoll Chardonnay to drink over the next 7-8 years."

Classic Series - Under \$20

RED - 2012 Barons 'Petit Barone' Red Blend, Columbia Valley, WA - \$19.95 - The first vintage at Barons was 2001 and since day one they have been dedicated to producing world class, premium wines from the finest vineyards in Washington state. From the Conner Lee, Bel'Villa, Klipsun, Hedges and Stillwater Creek vineyards comes this beautiful dark wine with aromas suggesting black cherries and super-rich spices. This 80% Merlot and 20% Cabernet is lithe and elegant, boasting rich berry flavors and complex earthy notes. Utterly delicious, the tannins are round and supported by remarkably integrated acidity. Lush, but never heavy, it has a smoothness and sophistication with a finish that is long and sweet/savory at the end. Try this before 2020 with gourmet burgers hot of the grill!

WHITE - 2015 Elk Cove Vineyards Pinot Blanc, Willamette Valley, OR - \$19.95 - Founded in 1974 by Pat and Joe Campbell and joined by son Adam Campbell as winemaker in 1995, Elk Cove proudly remains family owned. This beautiful white offers a graceful nose of chamomile tea, ginger and honeydew. On the palate juicy fruit tones of tropical mango, apple pie, melon and creamy caramel fill the glass. The finish lingers on with hints of ripe kiwi and sweet Meyer lemon. We think this a great match for seafood salad. *90pts Wine Enthusiast*. "... highlights of lemon oil and caramel apples. The flavors continue in a fruit-forward vein, with a mix of ripe peaches and cantaloupe. Enjoy while in the first blush of its youth." We suggest before 2020.

Award Series - Under \$15

RED - 2015 Belasco de Baquedano 'Llama' Old Vine Malbec, Mendoza, Argentina - \$14.95 - The Belasco family started this winery in 2004 and sources its grapes from vineyards planted in 1912, giving this fantastic wine its depth and richness. Intense aromas of black cherry, blackberry and plums and hints of toast fill the glass. Full, smooth and silky on the palate, with layered flavors of red currant, toffee, cocoa, blackberry and spice. The fresh acidity leaves you with a long and bright finish. Enjoy a glass with steak fajitas before 2020. *92pts James Suckling* - "Plenty of blue fruits here with blackberry and blueberry character. Full body, fine and silky tannins and a bright finish. Drink now."

WHITE - 2016 Basel Cellars Chenin Blanc, Walla Walla Valley, WA - \$14.95 - Started in 2002 by Greg Basel, he began making a range of stand out wines that really show off Eastern Washington's terroir. Complex aromas of fresh pear, apple, and melon lead to bright, crisp pear, peach, and honeydew flavors on the palate. Lots of bright acidity make this an ideal choice for salads, fruit and cheese platters, chicken dishes, and spicy Asian and Indian cuisines. Enjoy today - 2019. Basel Cellars invites you to visit their beautiful winery and have lunch on the patio!

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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

<i>FIRST FRIDAY</i>	<i>May 5</i>	<i>FIRST FRIDAY! Art by Pat Siler + May Wine of the Month Club Selections</i>
Saturday	May 6	Lake Roosevelt Wines with Andy Frame
Friday	May 12	Coyote Canyon with Winemaker Justin Michaud
Saturday	May 13	Mother Lovin Wines with Distributor Representative Amber Park
Friday	May 19	Mostly Chianti with Distributor Representative Mike Scott
Saturday	May 20	To Be Determined
<i>MONDAY</i>	<i>May 22</i>	<i>Camus/Wagner Family Wines - PROFESSIONAL TASTING / - at Vino!</i>
<i>TUESDAY</i>	<i>May 23</i>	<i>Camus/Wagner Family - SMALL PLATES TASTING / - at Spokane Club</i>
Friday	May 26	Chateau Ste Michelle 50th Anniversary with Winery Rep Joe Gore
Saturday	May 27	CLOSED for Memorial Day Holiday
<i>FIRST FRIDAY</i>	<i>June 2</i>	<i>FIRST FRIDAY! New Art + June Wine of the Month Club Selections</i>
