



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

Cellar Notes

June 2017

Prestige Red - Under \$50

RED - 2015 Orma Passi di Orma, Tuscany, Italy - \$49.00 - Orma is an acclaimed wine made at a single estate of the same name in Bolgheri, Tuscany's premier coastal wine village. The 2015 is the first vintage released in the USA and is composed of 40% Merlot, 35% Cabernet Sauvignon and 25% Cabernet Franc. It furnishes profound aromas of blackberries, cassis, vanilla, sweet spices, violets and tobacco. Full bodied on the palate, it displays flavors of dark cherries, sweet spices, and notes of chocolate as it heads into its velvety finish. Still at an early point in its evolution, it will benefit from another few years in the bottle. Try with smoky eggplant caponata or seared duck with blueberry compote. **95 pts. James Suckling** - "Very pretty aromas of currant, tobacco, and mint. Subtle. Full body, silky tannins and lots of fruit and richness. Beautiful length to this. Better in 2020."

Collector Series - Under \$30

RED - 2013 Hightower Red Mountain Cabernet Sauvignon, Columbia Valley, WA - \$29.95 - Tim and Kelly Hightower started their winery in 1997 and as co-winemakers set out to make small amounts of high-quality, handcrafted wines focusing on grapes sourced from the Red Mountain AVA. Made in small batches, this Cabernet shows off the best of the 2013 vintage with a blend of 88% Cabernet, 6% Merlot and 6% Cabernet Franc. Delivering aromas of blackberry, cassis and currant with wonderful depth and powerful flavors, this pleasurable wine displays mocha, black plum, vanilla and cedar. The palate is juicy, full and round with fine, silky tannins and a lengthy finish. This would pair great with sticky BBQ beef ribs. Drink today through 2020.

WHITE - 2014 Baileyana 'Firepeak Estate' Chardonnay, Edna Valley, CA - \$25.95 - Owned and operated by 3 generations of the Niven family, Baileyana Chardonnay is sourced from the Firepeak Vineyard in the Edna Valley AVA which is a mere 5.4 miles from the Pacific Ocean. Winemaker Christian Roguenant fashioned this impressive wine to highlight its citrus and tropical aromas that showcase its complex flavors of crisp apple, pear and pineapple. Great acid structure and minerality create a beautifully textured and balanced finish. Try today with crab and asparagus salad or poached seabass. **93pts Wine Enthusiast + Editors' Choice**, "Wet cement, honeysuckle, crisp Asian pear and the slightest hints of tropicality show on the nose, while the palate offers yellow grapefruit, lemon skins, squeezed lime and lime-blossom flavors, wrapped around nervy tension." (MK, Mar 2017) Enjoy today through 2018.

Classic Series - Under \$20

RED - 2014 Double Canyon HHH Cabernet Sauvignon, Columbia Valley, WA - \$19.95 - Named for two ravines that run through their Horse Heaven Hills AVA property, this winery produces estate-grown wines that express the individuality of the vineyards. We love this Cab and the critics agree! **90pts Wine Spectator**, "Very firm and chewy, with underlying cherry, pink guava and grapefruit flavors rising to meet the challenge and prevail on the expressive finish. Best after 2018." **91pts Wine Enthusiast**, "Wood spice, herb, tangerine peel and blue and black fruit aromas are followed by a fresh, flavorful palate. The grip of the tannins makes the variety unmistakable and the balance is spot on."

WHITE - 2016 Basel Cellars Sauvignon Blanc/Semillon, Walla Walla, WA - \$19.95 - Started by Greg Basel in 2002, and now owned by Steve and JoMarie Hanson, this is a 'must see' destination in the Walla Walla Valley. Winemaker Dirk Brink created this Bordeaux style white blend of 73% Sauvignon Blanc and 27% Sémillon displaying rich aromas of honeydew melon with floral notes leading to flavors of yellow apple, passionfruit and tropical fruits. Bright acidity and luscious viscosity complement the very long finish. This is the ultimate summer wine and would be lovely alongside fresh crab or seafood salads. Enjoy today through 2020.

Award Series - Under \$15

RED - 2015 Zero One 'Sauce' Red Blend, Columbia Valley, WA - \$13.95 - Thomas and Kristin Vogeles are creating high quality, distinctly unique and elegant wines at a reasonable price. This beautiful blend shows alluring aromas of black cherry and blueberry with an inviting palate of dark cocoa, plum, chocolate covered cherries and spice, silky in the mouth with a touch of spice on the finish. 72% Merlot combines with 24% Cabernet, 3% Malbec, & 1% Petit Verdot. **90pts Wine Spectator**, "...offering layers of cocoa-accented black cherry, mint, floral and spice flavors, the texture resolving into airy plushness. Best from 2018 through 2023. (HS, Web Only, 2016)

WHITE - 2015 Tortoise Creek 'Le Charmel' Melon de Bourgogne, Loire Valley, France - \$14.95 - The only grape permitted in the production of Muscadet is the Melon de Bourgogne. Tortoise Creek sources their grapes from a superb estate in the village of Gorges located at the mouth of the Loire River on France's Atlantic coast. This wine arrives with great finesse offering aromas of orange blossom, pear and melon. Delicate and refined on the palate, we found flavors of stone fruit, tangerine, and orange along with lovely mineral notes. Clean and bright, the crisp acidity leads to a long, fresh finish. This wine is built for shellfish and would be delicious with scallops, today - 2019.

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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>June 2</i>	<i>FIRST FRIDAY! Art from Dick J. Schindler + June Wine of the Month Club Selections</i>
Saturday	June 3	Columbia Valley Gorge Wines with Andrew Hansen
Friday	June 9	Joel Gott & Trinchero with Distributor Representative Chad Charbonneau
Saturday	June 10	Northwest Best Cellars with VINO!'s Grant Gondry
<i>MONDAY</i>	June <i>12</i>	<i>Latta Wines - PROFESSIONAL TASTING / - at VINO!</i>
<i>TUESDAY</i>	June <i>13</i>	<i>Latta Wines - SMALL PLATES TASTING / - at Europa Restaurant</i>
Friday	June 16	Powers Winery with Distributor Representative Chris Arsers
Saturday	June 17	Basel Cellars with Winemaker Dirk Brink
Friday	June 23	Grilled and Chilled (BBQ Wines) with Kelly Fagen
Saturday	June 24	CLOSED for Hoopfest
Friday	June 30	Italian Wines with Amber Park
Saturday	July 1	CLOSED for 4th of July Holiday
<i>FIRST FRIDAY</i>	<i>July 7</i>	<i>FIRST FRIDAY! Art from Dick J. Schindler + July Wine of the Month Club Selections</i>
