



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

# Cellar Notes

August 2017

## Prestige Red - Under \$50

**RED - 2013 J. B. Neufeld Dubrul Cabernet Sauvignon, Yakama Valley, WA - \$49.00** - This remarkable wine is massive and bold with complex aromas of cassis, black cherry, mocha and smoky notes. The flavorful palate shows a wonderful array of leather, chocolate, red and black fruits and humidior wrapped up in an earthy/herbaceous note. With round, full tannins, the finish is long and elegant. *90pts Wine Advocate* "The 2013 Cabernet Sauvignon Dubrul Vineyard, which comes from the northern edge of the Yakima Valley, it offers lots of smoky black fruits, chocolate and wild herbs in a medium to full-bodied, rounded, elegant, yet textured style. Not harvested until October 25th and aged 23 months in 67% new French oak, it should be at its best from 2018-2028+." (JD, Jun 2016). This would be a great accompaniment to a charred BBQ steak.

## Collector Series - Under \$30

**RED - 2015 B.R. Cohn Cabernet Sauvignon, Sonoma Valley, CA - \$28.95** - Former manager of the Doobie Brothers Bruce Cohn founded B.R. Cohn in 1984 after finding the grapes he sold from his vineyards were winning numerous awards. Mentored by Charlie Wagner of Caymus, Bruce creates his own award winning wines that is a staple in fine dining establishments across the country, one taste and it is easy to see why. This is a bold, rich Cabernet with aromas of cassis, black cherry, mint and violet that combine with a bouquet of pungent oak, anise, and warm vanilla. It offers full, rich flavors of berry, cassis and black cherry with hints of vanilla in the background. Ageing it in French oak added complexity and depth, resulting in a high quality wine with great value. Excellent with bacon wrapped fillet mignon, corned beef and cabbage, or old fashion spaghetti and meat balls in marinara. Drink today - 2022.

**WHITE - 2016 Cakebread Cellars Sauvignon Blanc, Napa Valley, CA - \$29.95** - Cakebread Cellars is family owned and operated, this year celebrating 44 years in the Napa Valley. Winemaker Julianne Laks makes this vibrant and wonderfully fresh Sauvignon Blanc with 7% Semillon added. It has fragrant aromas of apples, melons, white peach, sweet citrus and lime. On the palate we found kiwi, lemon curd, lime zest and honeydew with a crisp minerality. Lively acidity accentuates the wine's flavor intensity and animates its long, harmonious finish carrying succulent citrus and mineral tones. Delicious now, this classic Sauvignon Blanc will age gracefully for the next 3-5 years, and will beautifully accompany seafood, poultry, vegetable and salad dishes.

## Classic Series - Under \$20

**RED - 2012 Antinori Tormaresca Trentangeli Castel del Monte DOCG, Puglia, Italy - \$19.95** - The Antinori family gave birth to Tormaresca in 1998, located in the "heel" of Italy's boot. It marries Super-Tuscan elegance with the Aglianico grape's brooding profile and will pair well with pasta dishes or eggplant parmigiana. *91pts Wine Advocate* - "...is a 'super-Puglian' blend of 70% Aglianico, 20% Cabernet and 10% Syrah. This is a persuasive and compelling wine with pretty tones of wet earth and terra-cotta followed by opulent ripe fruit, spice, bacon fat, blackberry preserves, candied plum, rum cake and Indian spice. The wine exhibits an international slant with pretty oak layers that are fitting and well integrated. I recommend it enthusiastically, especially for near-term drinking. (ML Jun 2013)

**WHITE - 2015 Gini Soave Classico, Veneto, Italy - \$19.95** - The Gini family has cultivated vineyards in Monteforte since 1600, one of the oldest wine producers in the Soave Classico zone. It displays fragrant aromas of lemon chiffon, red apples and flowers leading to clean, dry, concentrated flavors of lychee, juicy white peach and tropical fruits. Try with salmon ceviche. *90pts Wine Enthusiast* - "Aromas of tropical fruit, pressed wild flower and ripe orchard fruit lead the nose. The round savory palate offers juicy peach, red Bartlett pear and a white almond note. Energizing mineral lifts the creamy flavors." (KO Dec 2016)

## Award Series - Under \$15

**RED - 2014 Portteus 'Rouge 66' Red Blend, Yakima Valley, WA - \$14.95** - Portteus is a family run winery started in 1981 in Zillah we they create terrific red wines. This silky and soft wine is made with a blend of all 5 of the classic red Bordeaux varieties: 31% Merlot, 24% Cabernet Sauvignon, 21% Petit Verdot, 13% Malbec, and 11% Cabernet Franc. We found black cherry, mocha and blackberry on the nose leading to a palate of intense flavors of white chocolate, vanilla, rich blackberry, cherry and black currant flavors. The small batch bourbon finish is long and velvety. We suggest you try pairing with braised lamb or teriyaki beef. Enjoy today - 2019.

**WHITE - 2016 Domaine Talmard Macon Chardonnay, Burgundy, France - \$14.95** - Founded in 1971, the estate of brothers Paul and Philibert Talmard oversee about 100 acres across two communes, Uchizy and Chardonnay. Today Philibert and son Gerald produce one wine, Chardonnay, in the commune of Chardonnay. Their wine is the essence of pure Chardonnay, un-oaked, exhibiting subtle minerality and invigorating acidity. We found pure and refreshing aromas of apple and lemon leading to flavors of apples, Japanese pear and caramel with hints of nuts. Elegant and balanced, it lingers with a fruity aftertaste. Wonderful with appled pork chops. Enjoy today through 2020.

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## Store Hours

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

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## Tastings

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

<b><i>FIRST FRIDAY</i></b>	<b><i>Aug 4</i></b>	<b><i>FIRST FRIDAY! Art from Leslie Cooley + August Wine of the Month Club Selections</i></b>
Saturday	Aug 5	BLIND TASTING - "Name the Varietal" with Kaye of Vino!
<b><u>MONDAY</u></b>	<b><i>Aug 7</i></b>	<b><i>Monday Indians Game &amp; Tailgate Party!</i></b>
Friday	Aug 11	Eric Solomon Wines with Mike Scott of Noble Distributors
Saturday	Aug 12	White Wine Fest with guest pourer Darrelle Volwiler
Friday	Aug 18	TBD
Saturday	Aug 19	Disruption Wines with Mike Scott of Noble Distributors
Friday	Aug 25	Walla Walla's Skylight Cellars with Winemaker Greg Matiko
Saturday	Aug 26	Red Mountain's Terra Vinum Wines with Owner Amy
Friday	Sept 1	Italian Wines with Amber Park
Saturday	Sept 2	<b><i>FIRST FRIDAY! Art from Leslie Cooley + September Wine of the Month Club Selections</i></b>

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