



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

Cellar Notes

September 2017

Prestige Red - Under \$50

RED - 2012 Pasanau Priorat Los Torrents, La Morera, Spain - \$47.00 - The Pasanau family own vineyards literally skirting the sheer rock wall of the Sierra de Montsant. As the most concentrated and least Mediterranean in style of all Priorat wines, Pasanau offers a unique perspective on this spectacular and ancient wine district. We think this is a wonderful wine and the critics agree! **93 Pts + Cellar Selection - Wine Enthusiast** - *"This ripe rich blend of 50% Garnacha and 50% Carignan (Mazuelo) smells schisty, woody and earthy, with ample berry fruit. Ripe black-fruit flavors show notes of buttery oak and chocolate, while this finishes toasty, warm and full of lush black-fruit flavors. Drink through 2024."* (MS, Jun 2017) **91pts Wine Spectator** - *"Spicy notes of cinnamon, cardamom and vanilla frame black cherry and plum flavors in this generous red. Firm tannins are balanced by balsamic acidity. Licorice and cola details emerge on the finish, accented by a touch of heat."* (TM, May 2017)

Collector Series - Under \$30

RED - 2013 Gilbert Cellars Allobroges, Yakama, WA - \$29.95 - The Gilbert family chose the Yakama Valley for their home in 1897 and became fruit growers. Five generations later, award winning wines are created by head winemaker Justin Neufeld assisted by the Gilbert family. The grapes for this Rhone blend consist of 55% Syrah, 31% Mourvedre and 14% Grenache producing alluring aromas of plum, blueberry and spice. On the palate, full-bodied flavors of dark fruits, plum, smoked meat, bacon and spice (from Syrah) lead to a flavorful and long finish. This would pair well with smoked ham or pizza. **92pts Wine Spectator** - *"Broad and expressive, layering blackberry, dark plum, tar and floral flavors against lightly crunchy tannins. The finish glows. Best from 2018 through 2023."* — (HS, Dec 2016)

WHITE - 2015 Lasada Vinos de Finca Godello, Bierzo, Spain - \$29.95 - Losada Vinos de Finca was founded in the heart of Bierzo by Amancio Fernandez and his partners to craft the finest Mencia and Godello in all Bierzo. Still in its infant stage, yet it has already begun to amaze those fortunate enough to find a bottle of this very limited Godello. Clean and focused, the aroma offers up savory scents of lemon zest, white fruits, and spice along with a racy minerality. The wine's vivacity continues on the palate, with flavors of white peach, melon, and subtle spice. It will benefit from a few minutes of aeration and will be great when accompanying seafood, poultry, and hearty salads. Enjoy today - 2020. **91pts. Wine Enthusiast** - *"... A waxy floral nose with apple and stone-fruit aromas sets up a round full balanced palate with bold acidity. Salty notes accent peach and apple flavors, while this displays grip on a lingering finish."* (MS, Apr 2017)

Classic Series - Under \$20

RED - 2014 Cottini Monte Zovo Valpolicella Ripasso, Verona, Italy - \$19.95 - This family property dates back to the early 1900's, when Carlo Cottini created the first agricultural activity, cultivating orchards and vineyards. Several generations later, Diego Contini is winemaker for the family and his two sons share the great passion for land and wine. With grapes sourced from the Monte Zovo vineyard, this velvety wine is made using lees remains from Amarone, in the Ripasso method, with a nose of dried plums, black cherry and spiced plums. The palate is medium bodied, very smooth and has flavors of baked earth, sweet raisins, cocoa, vanilla and dark cherry. This silky, smooth beauty will pair well with roasts, charcuterie, and medium aged cheese. Enjoy today - 2022.

WHITE - 2015 Philippe Viallet Vin de Savoie Apremont Vieilles Vignes, Savoie, France - \$19.95 - From 100% Jacquere, we found aromas of kumquat, stone fruit and citrus. The palate shows nice minerality and flavors of nectarine, lemon pith, and white peach with a slight saltiness. We suggest pairing with shellfish and cream sauce or cheese soufflé. **91pts Wine Spectator** *"Features a racy edge, with chamomile and quinine notes inlaid with a plump core of lemon curd, white peach and star fruit. Ends with cut and clarity. Jacquere. Drink now through 2020."* (JM, Nov 2016)

Award Series - Under \$15

RED - 2014 Latta Winery, Disruption Red Blend, Columbia Valley, WA - \$14.95 - With a blend of 60% Cabernet Sauvignon (Wahluke Slope) and 40% Malbec (Yakima Valley), this impressive blend furnishes vibrancy and freshness. Winemaker Andrew Latta is committed to producing value-driven Washington wines with his Disruption label, each of which are reflective of Andrew's considerable local experience and intimate vineyard relationships. This delicious, upfront, impressively textured red blend is loaded with fruit filled aromas and flavors of plum, black currant, underbrush, sprinkled with light barrel spices and mocha tones. Dry and bold with a spicy finish, try with your favorite burger or rosemary braised lamb shanks. It's a total charmer that's ideal for drinking over the next 2-4 years.

WHITE - 2016 MerSoleil Silver Chardonnay, Monterey County, CA - \$14.95 - Silver is winemaker Charlie Wagner's unoaked Chardonnay, fermented in cement vats and stainless steel tanks. Born and raised in the vineyards of Napa Valley, Charlie is third generation of the famed Wagner family, creators of Caymus Wines. It opens with intense fruit aromas of pear, apple and hints of honeysuckle. On the palate, the wine is round and layered, with tropical flavors of pineapple, yellow apple and light notes of lemon zest, finishing with a lingering freshness, a perfect complement to salads, grilled seafood and fresh oysters. Enjoy today - 2020.

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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>Sept 1</i>	<i>FIRST FRIDAY! Art from Leslie Cooley + September Wine of the Month Club Selections</i>
Saturday	Sept 2	CLOSED for Labor Day Holiday
Friday	Sept 8	To be Determined with Amber Park with Cru Distributors
Saturday	Sept 9	To be Determined with VINO!'s own Grant Gondry
MONDAY	Sept 11	Vietti Wines - PROFESSIONAL TASTING / - at VINO!
TUESDAY	Sept 12	Vietti Wines - SMALL PLATES TASTING / - at Europa
Friday	Sept 15	Penner Ash Wines with Ashley King
Saturday	Sept 16	Gilbert Cellars With Charlei Gilbert, Owner
Friday	Sept 22	Pure Varietals with Mike Scott
Saturday	Sept 23	The Art of the Blend with Mike Scott
Friday	Sept 29	Dumas Station with Danny Lee
Saturday	Sept 30	V du V Wines with John Morrow
Friday	Oct 30	<i>FIRST FRIDAY! Art by Carl Richardson + October Wine of the Month Club Selections</i>
