



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

Cellar Notes

February 2012

Prestige Red - Under \$50

RED - 2008 Flora Springs "Trilogy", Proprietary Red Wine, Napa Valley, CA - \$50.00 Founded in 1978 in the heart of the Napa Valley, ninety percent of Flora Springs' red wines are sourced from its organically-farmed estate vineyards, and all are crafted in their solar-powered 19th-century stone winery and caves. **Wine critic Robert Parker gave the wine 91 points**, saying, "One of the first proprietary Bordeaux blends made in Napa was Flora Springs' Trilogy. The 2008 (79% Cabernet Sauvignon, 16% Merlot, 2.5% Petit Verdot and 2.5% Malbec) exhibits a beautiful deep ruby/purple color along with sweet blueberry, black raspberry and black currant fruit intermixed with some floral notes, well-integrated oak and spice, medium to full body and silky tannins. Already complex and delicious, this blend should continue to drink well for 10-15 years." Enjoy today through 2020, with grilled meats or dishes with hearty sauces.

Collector Series - Under \$30

RED - 2010 Marotti Campi "Rubico", Lacrima di Morro d'Alba, Italy - \$25.95 - Marotti Campi, founded in the late 1800's, is still a family owned and operated winery. Lacrima is an ancient, indigenous grape grown only in this area of the Marche region. Lacrima is sometimes likened to Beaujolais because of its fresh, flowery personality, but this wine shows the grape has a personality that's its own, with rose petal, lavender, violets and spice aromas. "Like drinking flowers," the wine is very aromatic, explosive and pretty with flavors that just keep going. Nice tannins make it a perfect complement to pasta and rice dishes, grilled fish, roasted meats and cheese.

WHITE - 2008 Kendall-Jackson "Jackson Hills" Chardonnay, Santa Barbara County, CA - \$29.95 - In 1974, Jess Jackson bought an 80-acre orchard in rural Lakeport, California, where he planned to try his hand at creating wine. "I was attracted by the lifestyle," Jess said. "I wanted to get away from law and become a farmer." Almost 40 years later we all know the name Kendall-Jackson. **Wine Advocate's Robert Parker gave 91 points:** "The 2008 Chardonnay Jackson Hills from Santa Barbara exhibits the classic pineapple, smoky hazelnut, mango, and orange marmalade fruit notes in a full-bodied, exuberant, flamboyant style." Classic is the word for this Chardonnay with its vanilla, butterscotch, caramel and spice scents and flavors. Voluptuous, mouth-coating and endlessly appealing, serve today through 2013, slightly chilled with roast chicken or a creamy alfredo-sauced anything.

Classic Series - Under \$20

RED - 2008 Novelty Hill Royal Slope Red, Columbia Valley, WA \$19.95 - Novelty Hill and Januik are two independent wineries that share a tasting room and production facility in Woodinville. Mike Januik makes the wine for both Novelty Hill and Januik. You know the name Januik from his years as head winemaker at Chateau Ste Michelle. This wine is a blend of 59% Merlot, 24% Syrah, 5% Cabernet Franc, 5% Sangiovese, 4% Petit Verdot, 2% Mourvèdre and 1% Cabernet Sauvignon. As the blend suggests, many impressions show up as marion berry and spice mingle with hints of smoke and meat aromas. Flavors offer deep black fruit with coffee, more smoke and mocha with smooth texture throughout. The flavors persist on a refined, balanced finish. This is a complex winner we are sure you'll enjoy alongside warm stews or rich cheeses. Drink today through 2016.

WHITE - 2010 Brandborg Pinot Gris, Umpqua Valley, Oregon - \$19.95 - Located south of Eugene on HWY 38 only 25 miles from the Pacific, Brandborg is a cool climate vineyard, perfect for growing Pinot Gris. The wine is aged on its yeast "lees" until bottling which contributes aromas of baked bread and toasted almonds. Scents are a fresh mix of stone fruit, green apple, mineral and spice. Bone dry, the wine has a rich texture with crisp flavors, hints of spice, and a bit of spritz. It pairs nicely with smoked salmon as a starter. This wine has enough stuffing to accompany charcuterie or cream sauced chicken or veal dishes. Drink today through 2015.

Award Series - Under \$15

RED - 2010 Penelope Sanchez Tinto Joven, Campo de Borja, Spain \$14.95 - "Campo de Borja is a place that seemingly dropped off the planet nearly a century ago (after the vines were planted) and has seemingly only just been rediscovered in the past 10 years" per the Wine Advocate. Here old-vine Garnacha is King with bush vines that look like small trees. The wine is 85% Garnacha and 15% Syrah and is juicy! Scents and flavors of blue and black fruit, some raisin, exotic spices and medium tannins arrive smooth, flavorful and juicy. Drink now through 2015, with stews, red meats or pasta with tomato sauce.

WHITE - 2010 Les Pas du Meunier Cotes du Rhone Blanc, France - \$13.95 - Made from a blend of 60% White Grenache, 30% Clairette and 10% Bourboulenc, these French grapes offer an enticing combination of floral, white peach, spice and citrus scents. The wine is crisp and light with citrus, peach, tart apricot and mineral notes, and silky smooth with a peach/mineral finish. Serve slightly chilled as an aperitif or with a wide range of seafoods, lighter pasta dishes, or roast chicken. Drink today through 2014.

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