



Handy Hint: Cut out these notes and tape them to your bottle(s)!

Cellar Notes

January 2019

Cellar Selection - Under \$100

RED - 2013 Ferrari-Carano PreVail Back Forty Cabernet Sauvignon, Healdsburg, CA - \$99.00 - This full-bodied 100% Cabernet Sauvignon was sourced from Ferrari-Carano's unique 40-acre block at the back of their mountain estate. Intensely rich aromas and flavors of dark jammy currants, brown sugar, leather, cassis, cola, vanilla, cedar and spice rolls out with a long, rich finish and smooth, mouth-coating tannins. **90 pts. Robert Parker's Wine Advocate** - *This shows a Provençal-garrigue and lavender character. It has a dense ruby/purple color and if I did not know, I would have been convinced that there were some Rhône Ranger varietals blended in, but the wine is pure Cabernet. It is spicy, earthy, rich, peppery and impressive.* Enjoy with everything from filet mignon to blue cheese burgers, drink today through 2023.

Prestige Red - Under \$50

RED - 2011 Trichero Clouds Nest Cabernet Sauvignon, Napa Valley, CA - \$49.00 - Sourced from the Clouds Nest Vineyard in Napa Valley's Mt. Veeder AVA, this delicious red shows aromas of rich dark plums, black currant, dried herbs, grilled game and tea with forest floor undertones, it brings imposing, vibrant, concentrated flavors of dried black cherries and wild blackberries coupled with hints of clove and tobacco, finishing with an opulent mouthfeel and velvety tannins. **95 pts. Decanter** - *"Splendid voluptuous blackcurrant nose, imposing and vibrant. Ripe and powerful palate with a silky structure and velvety tannins. This oozes richness and aristocracy; has magnificent concentration and length."* **93pts + Editors' Choice, Wine Enthusiast** - *"...Lush and complex, the wine jumps from the glass and is a nice example of the beauty that can be coaxed from a challenging vintage."* Enjoy today - 2025.

Collector Series - Under \$30

RED - 2010 Carlos Serres Gran Reserva Red Blend, Rioja, Spain - \$27.95 - This silky and complex Gran Reserva offers aromas of black cherry, spice, coffee, and pipe tobacco. On the palate we found hints of smoky earth, baking spice, juicy black cherry and ripe pomegranate. With a blend of 85% Tempranillo, 10% Graciano and 5% Mazuilo, it exhibits silky tannins, fresh acidity and a persistent, mouthwatering finish that keeps you going back for more. **93pts + Editors' Choice, Wine Enthusiast** - *"... It has a nose of mocha, smoke and earthy berry fruits. The palate is layered and texturally complex, while flavors of root beer, baking spice, dried cherry and plum spread out on a smooth finish that is just right in terms of residual tannins and acid. Drink through 2030.* Enjoy with lamb meatballs or grilled venison.

WHITE - 2016 Domaine des Forges Savennieres Clos du Papillon, Angers, France - \$29.95 - For over 5 generations the Domaine des Forges vineyard has produced intensely elegant wines with great concentration and "just enough" power, freshness and fruit. Rich and intense, this wine furnishes aromas of honeysuckle and peach with light mineral notes. On the palate, this 100% Chenin Blanc opens up to reveal stone fruit, lemon rind, caramel and wet stone backed by refreshing acidity and minerality. This full-bodied, rounded wine has good minerality. Ideal decanted and served cool with scallops, river fish and white meats, enjoy today through 2020.

Classic Series - Under \$20

RED - 2016 Seven Hills Walla Walla Merlot, Walla Walla, WA - \$19.95 - Winemaker/owner Casey McClellan founded Seven Hills in 1988, he's a fourth-generation farmer whose focus is on vineyard-driven wines. Blended with 11% Cab Sauv and 4% Cab Franc, this vintage exhibits a beautiful, dark ruby color and enticing aromas of black cherry, bramble berries, cocoa, cedar, and rose petals. The palate is rich and round with blackberry, tobacco, black cherry, leather and mocha, finishing with both supple fruit and polished tannins. Try today with prime rib or a hearty beef stew. While drinking well at release, it will improve considerably with bottle age, and should cellar well for up to ten years from vintage.

WHITE - 2016 Finca Reboreda Ribeiro Godello, Galicia, Spain - \$14.95 - Godello, the hottest white grape in Spain, was almost lost after the ravages of phylloxera and is now enjoying an enthusiastic revival. This outstanding white casts delicious aromas of pear, apple and almond. Bright and black crisp on the palate, the wine's zesty mineral backbone propels a core of creamy almond, pear, yellow apple and hints of lime. With moderate acidity, the lingering finish is smooth and elegant. This beautiful Godello would pair well with Chilean sea bass. **90 pts. Wine Spectator** - *Marries power and purity, with good density. Bright, firm acidity keeps this focused. Pear, melon, almond, orange peel and mineral flavors mingle seamlessly. Drink now through 2020.*

Award Series - Under \$15

RED - 2015 Peachy Canyon 'Incredible Red' Zinfandel, Paso Robles, CA - \$14.95 - Peachy Canyon, named after Don Peachy, an infamous horse thief, specializes in the production of Zinfandel and this one is a beauty! On the nose we found hints of dark berries, chocolate, cigar box, nutmeg, vanilla and mild spices. With 2% Petite Sirah added, this round and sumptuous wine possesses raspberry, clove, black raspberry, mocha, caramel and cherry that mingle with notes of delicate orange blossom, leading to a long, fruity finish. This is a great steak and potatoes wine!! **91pts Critics Challenge International Wine Competition.**

WHITE - 2016 Domaine Ravier Abymes Vin de Savoie, Savoie, France - \$14.95 - Home to some of the finest French white wine values, Savoie in eastern France is the source for this 100% Jacquère - a crisp and delicious grape variety native to the region. This gorgeous white opens up to reveal bright aromas of white flowers, honeysuckle, yellow apple and light herbal notes. The palate is punctuated by flavors of fresh pear, apple, melon, soft caramel and a textbook Savoie minerality. Zippy yet round with a long creamy finish, you'll find it especially food friendly. Enjoy with your favorite cheese and charcuterie, now through 2020. (This might just be the brightest, crispest, most refreshing white wine you've ever tasted.)

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Store Hours -

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

Tastings -

TASTING HOURS: Fridays, 3:00 until 6:30 - Saturdays from 2:00 until 4:30pm

FIRST FRIDAY	Jan 4	FIRST FRIDAY! Kurt Madison Artist + January Wine of the Month Club Selections
Saturday	Jan 5	Top 100 Wines with VINO!'s Grant Gondry
Friday	Jan 11	Isenhower Cellars with Sarah Pierce, Distributor Rep
Saturday	Jan 12	Kiona Vineyards with VINO!'s Tina and Abby
MONDAY	Jan 14	*L'Ecole No. 41 Winery - PROFESSIONAL TASTING - at VINO!
TUESDAY	Jan 15	**L'Ecole No. 41 Winery - SMALL PLATES TASTING - At the Spokane Club
Friday	Jan 18	Hightower Cellars with Winery Rep Kelly Hightower, Owner/Winemaker
Saturday	Jan 19	Where did it Grow? - Blind Tasting with VINO!'s Melody Price
Friday	Jan 25	Copper Cane Wines With VINO!'s Tina Rupp
Saturday	Jan 26	Argentina vs. Washington with Courtney Larcheid
FIRST FRIDAY	Feb 1	FIRST FRIDAY! Artist TBD + February Wine of the Month Club Selections