



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

Cellar Notes

January 2020

Cellar Selection - Under \$100

RED - 2017 Cheateau de Beaucastel Chateauneuf du Pape, Rhone, France- 99.00 - Beaucastel's Chateauneuf du Pape has been long regarded as one France's greatest wines. Its reputation comes from its consistent elegance, balance and ageing potential. With a pure and refined nose delivering cherries, blackcurrants, spices, and chocolate, its seductive velvety texture carries beautifully dense flavors of black fruits, tea and spices. Harmonious and very persistent, the finish is long and elegant with polished tannins. This is another terrific vintage for Beaucastel's main cuvée. Try with roast beef with a mushroom and pepper sauce. Best from 2022 through 2040. 95pts Jeb Dunnuck - "Medium to full-bodied, concentrated, and balanced, it's not a massive Beaucastel yet it has a classic, Provençal, incredibly satisfying style that will benefit from 4-6 years of bottle age and keep for two decades." 95pts Wine Advocate - 95pts Decanter - 95pts Wine Spectator

Prestige Red - Under \$50

RED - 2015 Rodney Strong Reserve Cabernet Sauvignon, Sonoma County, CA - \$49.00 - Grown in the rugged, rocky hills and valleys of the warmest regions in Sonoma County where rich and distinct Cabernet thrives, this gorgeous, velvety Cabernet exhibits vibrant aromas of cherry, humidor, black pepper and light smoke. Rich and refined, the palate leads with layers of dark plum, mocha, cocoa, cedar, blackberries and cassis and is balanced by natural acidity and spicy oak on the long, lingering finish. Pair it with a black pepper-crusted T-bone steak. 97pts Decanter - "Wonderfully refined, sumptuous and complex. Notes of dense ripe red fruits, generous blackcurrants and warm spice with cedar wood, tobacco, dark plum and chocolate. Powerful and rich yet with real elegance and finesse." 93pts Wilfred Wong of Wine - 90pts Wine Enthusiast

Collector Series - Under \$30

RED - 2017 Resonance Pinot Noir, Willamette Valley, OR- \$29.95 - Resonance is a project between French winery Maison Louis Jadot in Burgundy, and Thibault Gagey of Oregon. Conveying fresh and fruity aromas of strawberry, raspberry, wild cherry and blackberry, the elegant palate reveals flavors of black tea, toffee, pomegranate and herbs. Tannins are present and fine, while the acidity brings a fresh long finish. Pair this with poultry or red meat, as well with heavier seafood and roasted vegetables. Enjoy today - 2027. 93pts Wine Spectator - "A wine with structure and presence, buoyed by a complex backbone of minerality, wrapped in refined dark cherry and black tea flavors and finishing with fine-grained tannins. Best from 2021 through 2029." 91pts Wine Enthusiast, 90pts Wine & Spirits

WHITE - 2018 Amavi Semillon, Walla Walla, WA - \$27.95 Sourced from vineyards in the Walla Walla AVA, and blended with 15% Sauvignon Blanc, this juicy, dry white displays beautiful fruit and balanced acidity. Vibrant floral aromas arrive with a medley of lemon and lime zest, honeysuckle and a hint of minerality. Bright, clean and crisp, it delivers layers of complexity suggesting melon, fig, kefir lime, and a touch of oak. Its long and balanced finish invites combinations with scallops, seafood linguine, smoked salmon or phad thai. Simply delicious! Enjoy today - 2023. 90pts Wine & Spirits - "Bright with aromas of quince and golden apple, this wheaty white has a waxy texture and a leesy savor."

Classic Series - Under \$20

RED - 2017 Podere Ruggeri Corsini Langhe Nebbiolo, Langhe, Italy- \$19.95 - Corsini's northern estate was founded in 1995 by Loredana Addari and Nicola Argamante, each with advanced degrees in Agriculture, Viticulture and Oenology. This 100% Nebbiolo kicks off with a nose reflecting bright pie cherry and blood orange with notes of dried rose petal. Aggressive on the palate, it offers flavors of black raspberry, toffee, dried strawberry and fennel. This rustic wine has a slight mineral edge and persistent tannins, leading to a dry and lingering finish, so characteristic of the Nebbiolo grape. Try with cheesy polenta and short ribs. Best between 2022 - 2030.

WHITE - 2017 Tenuta di Nozzole 'Le Bruniche' Chardonnay, Tuscany, IT - \$14.95 - In the heart of Tuscany's Chianti Classico region the Nozzole Estate's Le Bruniche vineyard provides 100% of the fruit for this clean and delicious Chardonnay. Fermented and aged in stainless steel with no oak contact, it shows aromas of classic citrus complemented by apples and peaches. On the creamy palate, fresh acidity brightens notions of mature yellow apple, white peach and a hint of lemon zest. A most distinctive Chardonnay with excellent balance, outstanding acidity and a long finish, it will pair well with fish, shellfish and chicken. Enjoy today - 2022.

Award Series - Under \$15

RED - 2018 Fontanafredda 'Briccotondo' Barbera, Piedmont, Italy - \$14.95 - Fontanafredda produces this delicious Barbera in Piedmont, very near Italy's border with France. Displaying aromas packed with blackberries and plums, and slight spicy overtones of black pepper and cinnamon, its sweet, soft tannins come together in a closely-woven texture with flavors of black raspberry, blueberry, eucalyptus and cherry. Medium bodied, its crisp freshness provides a long, tasty finish with a hint of liquorice. A favorite at our First Friday tasting, this Barbera will sing with all things pasta, lighter meats and even salmon! Enjoy today - 2025.

WHITE - 2018 Boutinot Jean Paul Blanc Sec, Gascogne, France- \$12.95 - Gascony, primarily a white wine region, is a largely rural area of southwest France, close to the Pyrenees Mountains and stretching between the cities of Bordeaux and Toulouse. The locally grown Colombard and Ugni Blanc grapes, here blended to 75% Colombard and 25% Ugni Blanc, showcases fresh aromas and flavors of lime, basil, freshly cut green grass and guava. Medium-bodied and quite dry, it expresses exuberant fruit with a very rich yet clean finish. Ideal as an aperitif, it would also combine nicely with fish & chips, simple vegetables or salad dishes. Enjoy today - 2022.

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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 3	FIRST FRIDAY! Leslie Le Pere Artist + January Wine of the Month Club Selections
Saturday	Jan 4	Choose Your Rhone Adventure with VINO!'s Melody Price
Friday	Jan 10	Portuguese Wines with Distributor Rep Janelle Glatzmaier
Saturday	Jan 11	Romanian Wines with Importer Rep, Teodora Bernadeta Baba
MONDAY	Jan 13	*Spring Valley Vineyards Wines - PROFESSIONAL TASTING - at VINO!
TUESDAY	Jan 14	**Spring Valley Vineyards Wines - SMALL PLATES TASTING - at the Spokane Club
Friday	Jan 17	Wonderful Wines with Distributor Rep Mike Scott
Saturday	Jan 18	Wines to be Determined with Distributor Rep, Nathan Eberle in attendance
Friday	Jan 24	To Be Determined with Distributor Rep Cole Cameron
Saturday	Jan 25	Wines To Be Determined
Friday	Jan 31	To Be Determined with Distributor Rep James Maronello
FIRST FRIDAY	Feb 7	FIRST FRIDAY! Artist TBD + February Wine of the Month Club Selections
