



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

# Cellar Notes

February 2019

## Prestige Red - Under \$50

**RED - 2016 The Crane Assembly "Disciples" Red Blend, Napa Valley, CA- \$49.00** - In 2012, four highly respected California winemakers jointly purchased a block of hundred year old Zinfandel vines planted by GB Crane in the 1880's. Winemaker Kevin A. Fox assembled this gorgeous red blend from 76% Zinfandel, 13% Charbono, 6% Grenache and 5% Petite Sirah. Opening with a concentrated nose of ripe strawberries, red plum, allspice, vanilla and a touch of cigar box, the palate is silky and smooth offering flavors of black cherry, mocha, toffee and blackberry, with a lengthy finish showing notes of bakers chocolate. Try with beef stroganoff or braised short ribs, enjoy today - 2025. *93pts - Robert Parker's Wine Advocate* - "...medium to deep garnet-purple in color with gorgeous notions of boisin, Black Forest cake, prunes and potpourri with hints of black pepper, unsmoked cigars and cloves. Full-bodied, rich, opulent and oh-so-spicy, it fills the palate with decadent fruit and a plush texture, finishing with a lively lift." *90pts Vinous* - "...a wine of real personality and class. Floral, silky and nuanced, with compelling purity of fruit and terrific balance, the Disciples is a winner. Striking fruit density and alluring aromatic presence add character to this mid-weight, super-classic wine."

## Collector Series - Under \$30

**RED - 2016 Cote Bonneville "Train Station" Cabernet Sauvignon, Yakima Valley, WA-\$29.95** - In 1992 Hugh and Kathy Shiels planted DuBrul Vineyard, a steep south-facing hillside yielding grapes with unique flavors and structure. In 2001 they founded Côte Bonneville and today daughter Kerry Shiels is the head winemaker, using all the varieties in the DuBrul vineyard. This Cabernet is bursting with aromas of Bing cherry, cassis, raspberry, and cocoa powder. Bold and fruit driven, it provides flavors of black cherry, blackberry and mocha with notes of humidior and tobacco. Good structure and a rich mouthfeel leave you with a generous, fruity finish. Pair with grilled meat or a gourmet hamburger, enjoy today - 2022.

**WHITE - 2017 Kerloo Blue Mountain Vineyard Grenache Blanc, Walla Walla, WA - \$29.95** -After stints at Forgeron Cellars and Va Piano, in 2007 Ryan Crane started his own winery, Kerloo Cellars, named after the sound of a calling crane. The grapes for this delicious wine were sourced from the Walla Walla's Blue Mountain Vineyard, and the result is a mineral driven, bright, yet round Grenache Blanc. We found an enticing nose that showcases tangerine, stonefruit and notes of wet stone. The palate opens to reveal suggeststons of Japanese pear, pineapple, starfruit and nectarine. With a nervy sense of acidity plus a mouthful of texture that then finishes with a clean minerality, you'll want this beauty with scallops, oysters, or halibut cheeks. Enjoy today - 2021.

## Classic Series - Under \$20

**RED - 2014 Caprio Cellars, Walla Walla Estate Red Blend, Walla Walla, WA - \$19.95** - From proprietor and winemaker Dennis Murphy: "My ancestors viewed wine as simply an essential part of daily life. My great grandmother knew each family in her small Italian neighborhood by their homemade wine." The grapes for this blend of 62% Cabernet Sauvignon, 24% Merlot, 9% Malbec, and 5% Cabernet Franc are sourced from the Caprio Estate Vineyards, Eleanor and Octave. Extra dark in the glass, it reveals aromas of black cherry, plum, black current and herbs. This solidly built blend produces flavors of blackberry, cocoa, white pepper, plum and cedar. Enjoy today - 2022 with a nice rack of lamb.

**WHITE - 2016 Mer Soleil SLH Reserve Chardonnay, Monterey, CA - \$19.95** - Mer Soleil was founded by Charlie Wagner (Caymus wines) and named after the sea (mer) and the sun (Soleil). Beautiful aromas suggest lemon blossom, honeysuckle and ripe peach. This 'Reserve' has big and bold flavors of tropical fruit, ripe apple, guava, and smooth vanilla cream. The finish has a wisp of acidity, providing balance and brightness. You'll love this wine with sea bass or lobster in a cream sauce. Enjoy today - 2020. *90pts Vinous* "Limpid gold. Melon, poached pear and honey on the deeply perfumed nose. Plush and expansive in the mouth, offering pliant orchard fruit and melon flavors and suggestions of vanilla and clove. ...and finishes smooth, broad and long, with a smoky note coming in late."

## Award Series - Under \$15

**RED - Lot 1 "Bonanza" Cabernet Sauvignon, Central Coast, CA - \$14.95** - Bonanza is a non-vintage red blend from wine-maker Chuck Wagner, owner of Caymus Vineyards. This dark and juicy Cabernet delivers aromas of currants, dried roses, and black cherry, nuanced with toasty oak adding a subtle smoked meat character. Soft and smooth on the palate it brings flavors of chocolate, cherries, blueberries and blackberries and notes of warm vanilla and toffee. Silky tannins lead to a mouthwatering, lengthy finish. Enjoy with a nice pepper steak and stuffed mushrooms between now and 2021.

**WHITE - 2015 Secret Squirrel White Blend, Walla Walla, WA- \$14.95** - Secret Squirrel wines are produced at the Corliss winery, and sourced from the Corliss Estate Vineyards in the Red Mountain, Walla Walla Valley and Yakima Valley AVAs. Fermented in neutral French oak barriques, concrete eggs and stainless steel, this white is a blend of traditional Rhone grape varieties - not unlike a Châteauneuf-du-Pape Blanc. It reveals lovely aromas of apple, pear, and white peaches. With a full mouthfeel and a soft texture, it exhibits flavors of apricots, bosc pears and caramel, with hints of roasted nuts. Finishing dry and clean with a little minerality, this very impressive white will pair beautifully with seared scallops or parmesan risotto. Enjoy today - 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 - Saturdays from 2:00 until 4:30pm

<b><i>FIRST FRIDAY</i></b>	<b><i>Feb 1</i></b>	<b><i>FIRST FRIDAY! Art from Yevgeniy Amtleyev + Feb Wine of the Month Club Selections</i></b>
Saturday	<i>Feb 2</i>	Beautifully Balanced Blends with VINO!'s Melody Price
Friday	<i>Feb 8</i>	Valentine Wines with Courtney Larsheid, Distributor Representative
Saturday	<i>Feb 9</i>	Oregon Ovations with VINO!'s Grant Gondry
Friday	<i>Feb 15</i>	Ch-Ch-Chile with Mike Scott, Distributor Representative
Saturday	<i>Feb16</i>	To Be Determined
MONDAY	<i>Feb 18</i>	Andrew Latta Wines - PROFESSIONAL TASTING / - at VINO!
TUESDAY	<i>Feb 19</i>	Andrew Latta Wines - SMALL PLATES TASTING / - at The Spokane Club
Friday	<i>Feb 22</i>	What's New at VINO! with a VINO! Staff Representative
Saturday	<i>Feb 23</i>	Kerloo Cellars with Darin Robertson, Distributor Representative
Friday	<i>Mar 1</i>	<b><i>FIRST FRIDAY! Art from Yevgeniy Amtleyev + Mar Wine of the Month Club Selections</i></b>

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