



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

# Cellar Notes

February 2020

## Prestige Red - Under \$50

**RED - 2014 Altesino Brunello di Montalcino, Tuscany, Italy- \$49.00** - South of the delimited area in Tuscany called Chianti, growers of a specific clone of Sangiovese (Sangiovese Grosso) have created a world-class, complex red that has a growing international reputation. Produced just outside the town of Montalcino, Altesino's version is a stunning example delivering sumptuous suggestions of violets, humidor, cedar, and red berries in both aromas and flavors. Enjoy today - 2025. **92pts - Wine Advocate** - *"The 2014 Brunello di Montalcino mirrors the main characteristics of the vintage with a clean mouthfeel and bright berry aromas. I'd suggest a pairing with your favorite pasta dish topped with creamy cheese sauce. This expression from Altesino achieves more fruit ripeness in 2014 with aromas of plum, dark cherry and dried cassis."* **91pts James Suckling** - *"Very perfumed aromas of dark berries and hints of dried violets and orange peel. Medium body, firm and silky tannins and a linear and fine finish. Fresh and lively."*

## Collector Series - Under \$30

**RED - 2016 Efeite 'Taylor Mag' Cabernet Sauvignon, Red Mountain, WA-\$29.95** - Efeite makes bold wines from every vineyard, but Red Mountain's fertile soils and rugged topography have been bottled in this deep, cigar-tinged, blackberry expression of Cabernet Sauvignon. Built for aging with those robust Red Mountain tannins, it may be enjoyed in 2020, but will reward cellaring through 2025 for most drinkers alongside various beef preparations. Enjoy today - 2024. **91pts Wine Enthusiast** - *"Green herb, dried herb, coffee and cherry aromas lead to full-bodied well-balanced cherry flavors backed by sneaky firm tannins."* **90pts Steven Tanzer**

**WHITE - 2018 Pieropan Soave Classico, Veneto, Italy - \$27.95** - One of the few family-owned wineries of the Veneto, Pieropan creates one of the classic Soaves. Bright citrus characters and hard pear mingle with notes of jasmine and waxflower to create a memorable visit with an Old World classic white wine. Balanced texture makes this a pairing with food from Asian fare, sautéed mushrooms, poultry and soft cheeses. Enjoy today - 2022. **93pts - James Suckling** - *"Beautiful transparency and finesse to this Soave with lemon peel, green apples, thyme and sourdough. Very mineral and driven on the medium-bodied palate that carries deeply set acidity and citrus flavors long."* **92pts & Editors' Choice - Wine Enthusiast** - *"Fragrant and racy, this elegant, focused white opens with heady scents of yellow stone fruit, spring blossom and wild herb. The vibrant, savory palate delivers apricot, pineapple, Meyer lemon and white almond set against zesty acidity that leaves a dry, juicy finish. A saline note graces the close."*

## Classic Series - Under \$20

**RED - 2016 Milbrandt Vineyards "The Estates" Malbec, Wahluke Slope, WA - \$19.95** - Pioneer of the Columbia Valley wine region, the Milbrandt brothers saw potential in Eastern Washington; now the Milbrandt family grows more wine grapes in Washington than any other family. This means Washington competes with Argentina for top-tier Malbec. Here you'll find powerful coffee and ripe bell pepper/black pepper impressions underscoring dark blackberry and soft tannins. Dark black fruits, green peppercorns, blond coffee and just a tinge of roasted caramel from oak aging complete this exemplary Washington wine. Enjoy today - 2023, especially with fire roasted menus.

**WHITE - 2018 Drouhin Macon-Lugny "Les Crays", Burgundy, France - \$19.95** - Blessed with some of the warmer sites of southern Burgundy, the South-east facing slopes are north of Pouilly-Fuisse and just east of the historic abbey at Cluny where the monks have been cultivating these hillsides since the 10th century. Carrying a better texture than its cousins to the south, the flinty lemon-lime characters stretch to white peach and light honeysuckle that wow-ed us for its refreshing character. Built for poached or raw fish, this wine would also do well with tempura and goat cheeses. Enjoy today - 2023. **89pts - Wine Spectator** *"Lush and juicy, expressing peach, melon and lemon flavors. Open and inviting, this is balanced and ready to enjoy. Drink now."*

## Award Series - Under \$15

**RED - 2018 Nieto Senetiner Malbec, Mendoza, Argentina - \$14.95** - Forward and ripe textures mold the impression of this wine from black cherry, roasted peppers, vanilla and mild mocha. Higher altitude vineyards like this one (3,000-3,500ft) produce wines with finely-tuned flavor impressions. Easy-drinking as the tannic bite is moderate. Enjoy today - 2023. We have more in stock! **91pts - Steven Tanzer** *"Bright, dark red-ruby. High-pitched, tight aromas of cassis, blackberry, licorice, herbs and tobacco leaf, plus a whiff of leather. At once juicy, dense and fine-grained; a step up in sophistication and density of texture from the winery's other current releases."* **90pts - Wine Enthusiast**

**WHITE - 2017 Napa Cellars Chardonnay, Napa Valley- \$14.95** - This family-owned winery enjoys bucking Napa Valley trends, but the only variation from Napa for this wine is the price. From Napa, we often look for ripe golden pear and apple impressions, tinged with toasted oak that imparts subtle vanilla characters and a texture that makes the wine easy to sip all by itself. This wine delivers on all of these expectations. It also adds just enough apple freshness to invite the next glass. For lovers of oaky buttery chardonnay, this is your ticket; fans of the style enjoy it alone or with Caesar salad and rich seafoods. Enjoy today - 2021. **90pts - James Suckling** *"Shows good freshness on the nose with green apples, limes and pear drops. Light to medium body, bright acidity and a crunchy finish. Drink now."*

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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

Saturday	Feb 1	Groundhog Day - Blind Tasting with VINO!'s Eric Cook
<b>FIRST FRIDAY</b>	<b>Feb 7</b>	<b><i>FIRST FRIDAY! Art from Charlie Schmidt + Feb Wine of the Month Club Selections</i></b>
Saturday	Feb 8	Domaine De Couron with Abby Tighe, Distributor Representative
Friday	Feb 14	In Love with Spain! with Alex Van Amburg, Distributor Representative
Saturday	Feb 15	Fess Parker Wines with Joel Cook, Distributor Representative
Friday	Feb 21	Oregon Pinot's with Nathan Eberle, Distributor Representative
Saturday	Feb 22	Wonderful Bubbles with Mike Scott, Distributor Representative
Friday	Feb 28	Great Wines with Cole Camaron, Distributor Representative
Saturday	Feb 29	The Walls Vineyards with Bror Hanson, Winery Representative
<b>FIRST FRIDAY</b>	Mar 6	<b><i>FIRST FRIDAY! Art from Charlei Schmidt + Mar Wine of the Month Club Selections</i></b>

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