



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

Cellar Notes

March 2019

Prestige Red - Under \$50

RED - 2011 Chateau Meyney, Bordeaux, France \$47.00 - Chateau Meyney in Saint Estephe had its beginnings in the 17th century where monks planted the first vines. Located on the southern bank of Bordeaux's Gironde river, it shows the character typical of 'right-bank' blends, in this case 46% Merlot, 43% Cabernet Sauvignon, and 11% Petit Verdot. Full-bodied, well-rounded and structured with aromas and flavors of black olives, blackcurrants and earth, it shows perfect balance, polished tannins and good density. The wines of St. Estephe can be best when served with roasted, braised or grilled meats like steak, veal, pork, beef and game., Enjoy today - 2028. **91pts - Wine Enthusiast** - "This is a perfumed, new wood-flavored wine. It has soft tannins and attractive acidity along with a drier core. Showing a rich potential, it will round out over the next four to five years. Drink from 2018." **90pts Wine Advocate** - "A sleeper of the vintage, the 2011 Meyney possesses an opaque ruby/purple color as well as a big, sweet bouquet of black olives, black currants, charcoal and earth. Dense and medium to full-bodied, this classic St.-Estephe offers good acidity and ripe tannin. It should drink well for 12-15 years."

Collector Series - Under \$30

RED - 2015 Guardian Cellars 'The Alibi' Red Blend, Woodinville, WA-\$29.95 - From the Kilpsun and Obelisco vineyards on Red Mountain comes this blend of 50% Cabernet, 44% Merlot and 6% Petit Verdot featuring rich aromas of raspberry, cherry and tobacco on the nose. It's round, full, concentrated and dense, providing flavors of blackberry, dried blueberry, humidior and dark plum flavors. The silky tannins lead to a polished and generous finish with hints of vanilla and smoke. Try today with roasted duck or lamb. Enjoy today - 2025. **90pts Wine Spectator** - "Rich, polished and well-built, with expressive black cherry and smoked spice flavors that pick up speed toward the refined tannins. Cabernet Sauvignon, Merlot and Petit Verdot. Drink now through 2025."

WHITE - 2016 Patz and Hall Chardonnay, Sonoma County, CA - \$29.95 - This wine is beautifully complex with aromas of pineapple, guava, honeydew and lime zest, as well as secondary notes of toasted almond macaroon, cinnamon and sugar cookies. On the palate, it is plush and mouthfilling, furnishing tropical flavors of butterscotch, caramel apple and ginger spice leading to a long, layered finish. Try today with roasted pork or sautéed snapper. Enjoy today - 2025. **90pts Wine Enthusiast** - "Rich and brooding with intensely perfumed oak, this is a layered white made from grapes grown throughout the appellation. It delivers medium-bodied weight and grip, with lush apple and gingersnap flavors." **93pts Wine & Spirits** - "...It's plump, lively and rich, delivering exactly what you'd want from a coastal chardonnay."

Classic Series - Under \$20

RED - 2013 Santa Rita "Triple C" Red Blend, Maipo Valley, Chile - \$19.95 - This superb wine is a blend of 65% Cabernet Franc, 30% Cabernet Sauvignon, and 5% Carménère, three Bordeaux grape varieties. Ripe and dense, producing aromas of blackberry, raspberry and cocoa, the mouthfeel is elegant and well-structured revealing flavors of black currant, plum and dried blackberry with delicate undertones of chocolate and vanilla. With excellent balance and a generous finish, try this delicious red today through 2022 with wild game or spicy red meats. **92pts Wine Enthusiast** "The saturated palate announces that this is a big one, while spicy flavors of plum and berry fruits are slightly herbal on a finish with excellent feel and flow. Drink this blend through 2021."

WHITE - 2016 Paul Hobbs 'Vina Cobos Felino' Chardonnay, Mendoza, Argentina- \$19.95 - Vina Cobos is the Argentina winery of the renowned Paul Hobbs, best known for his namesake wines of California's North Coast. This beautiful Chardonnay exhibits tropical fruit aromas of mango, pineapple, and citrus, while on the palate flavors of green apple, peach and subtle notes of vanilla emerge. Racy acidity adds freshness and structure through a persistent finish. Enjoy today - 2021, with lightly-sauced sautéed chicken breast. **90pts Wine Advocate** "It's very fresh and varietal, with a nose that mixes white flowers and fruit and a balsamic twist. The palate is fresh and sharp, elegant with very clean flavors, showcasing the minerality of the soils."

Award Series - Under \$15

RED - 2016 Masseria Li Veli Salento Primitivo Orion, Puglia, Italy - \$14.95 - This Primitivo (Zinfandel's cousin) conveys fresh cherries and spicy notes of cinnamon and nutmeg that dominate the nose. The palate offers flavors of raspberry, blackberry, ripe cherry, toasted vanilla and toffee. This wine is full and powerful, yet smooth and polished with a surprisingly lengthy finish. Pair with spaghetti puttanesca or any pizza with tomato sauce. Enjoy today - 2022.

WHITE - 2015 Greywacke 'Wild' Sauvignon Blanc, Marlborough, NZ- \$14.95 - Named after New Zealand's prolific bedrock, Greywacke ('grey-wackee') is the personal venture of Kevin Judd, original winemaker of New Zealand's highly lauded Cloudy Bay SB. The nose offers impressive citrus, gooseberry and slightly grassy aromas singing in harmony with stone fruit, herbs and even a sweet vanilla tone. With its own balance of sweet and sour fruit; apricot jam, nectarine and lime along with herbal and anise impressions, its beautiful weight and texture persist through an extensive finish. Enjoy with scallops in a fennel and saffron broth. Enjoy today - 2020. **91pts Wine Spectator** "Supple, rich and spicy, with smooth, honeyed overtones and whiffs of lanolin and honeycomb adding complexity to the core of pear and peach flavors. Smooth and succulent on the finish."

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Store Hours

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

Tastings

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

<i>FIRST FRIDAY</i>	<i>Mar 1</i>	<i>FIRST FRIDAY! Art from Yevgeniy Amtleyev + Mar Wine of the Month Club Selections</i>
Saturday	<i>Mar 2</i>	Gard/Matthews Wines with Mike Scott, Distributor Representative
Friday	<i>Mar 8</i>	Amity & Christopher Michael Wines with Sarah Pierce, Distributor Representative
Saturday	<i>Mar 9</i>	Spain by Region with Mara Johnson, Distributor Representative
Friday	<i>Mar 15</i>	Liberty Lake Wine Cellars with Winery Owner, Sarah Lathrip
Saturday	<i>Mar 16</i>	What's New at Vino! with Connie and Bob Christilaw
MONDAY	<i>Mar 18</i>	Corliss Wines - PROFESSIONAL TASTING / - at Vino!
TUESDAY	<i>Mar 19</i>	Corliss Wines - SMALL PLATES TASTING / - at The Spokane Club
Friday	<i>Mar 22</i>	To Be Determined
Saturday	<i>Mar 23</i>	To Be Determined
Friday	<i>Mar 29</i>	Crazy Italians with Mike Scott, Distributor
Saturday	<i>Mar 30</i>	Bubbles and Chardonnay with Darrelle Volwiler
Friday	<i>April 1</i>	<i>FIRST FRIDAY! With New Art + April Wine of the Month Club Selections</i>
