



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

# Cellar Notes

March 2020

## Prestige Red - Under \$50

**RED - 2015 Robert Mondavi "Maestro", Napa Valley, CA \$48.00** - 65% Cabernet, 16% Merlot, 9% Cabernet Franc, 6% Malbec and 4% Petite Verdot - this unctuous wine displays ripe notes of graphite, leather, roasted meat, soy, dark cassis and black cherry. It fans out on the palate adding a mild cigar tobacco note and mild vanilla before the broad, ripe tannins. Choose a simple preparation of beef or lamb to highlight the complexity this wine offers. Enjoy 2021 - 2030. **92pts - Wine Spectator** - *"Dark and winey, with vivid blackberry and fig fruit flavors coursing through, carried by a strong graphite edge on the finish. Light licorice and savory notes add range and texture."* **92pts Wine Enthusiast** - *"A well-made, incredibly affordable wine, this opens with inviting baking-spice notes of nutmeg and clove, accompanied by a dried herb undercurrent that speaks to the Cabernet Sauvignon within. Raspberry and currant highlight a beautifully structured and complex experience on the palate."*

## Collector Series - Under \$30

**RED - 2018 Secret Squirrel Cabernet Sauvignon, Columbia Valley, WA-\$27.95** - From the wine family of Corliss in Walla Walla, this brand new release featuring only Cabernet hits a new benchmark for their style. Built to last, this slightly backward wine opens to black cherry, cassis jam, and notes of menthol and pepper. The mild oak aging displays as a cherry tobacco note on the palate and finishes with balanced charred tannins. Fire-grilled foods will love this wine! Enjoy today - 2025.

**WHITE - 2018 Trinchero Sauvignon Blanc, "Mary's Vineyard", Napa Valley, CA - \$27.95** - One of California's largest family-owned wineries controls some of California's best vineyard sites to create singular expressions of the grapes therein. We were stunned by how good this wine presented itself with white stone fruit, melon and subtle minerality. The palate offers brilliant acidity with lime zest, lemongrass, and hay with subtle, layered notes of lip-smacking unripe pineapple and mango. We would choose some Shrimp Scampi style, oysters or brunch with savory chevre crepes. Enjoy today - 2023.

## Classic Series - Under \$20

**RED - 2016 Casanova di Neri "Irrosso", Montalcino, Tuscany, Italy - \$19.95** - Facing the small town of Montalcino in central Tuscany, the Neri family estate produces this declassified Brunello from hand harvested Sangiovese of which we get to take advantage. Immediately drinkable for the ripe dark cherry and woody-violet impressions, there is just a bit of the earthiness for which Italian wines are known. This wine builds a bridge to Italy for American wine drinkers. Will match especially well with hard cheeses and roasted vegetables. Enjoy today - 2024.

**WHITE - 2018 Silbon Verdejo, Rueda, Spain-\$19.95** - Verdejo may well be one of our new favorite white wines. From a small, family estate in Northwest Spain, this distinctive dry wine has a textural weight worthy of wines twice its cost. More than that, the candied lime note to this dry wine plays well alongside the green apple refreshing acidity and lively minerality. The flavors stay on the lips long after the wine has been swallowed. Charming and bright, this wine is ready to drink with hard cheeses, citrus vinaigrettes, and poached seafoods. Delicious, come get some more while it lasts! Enjoy today - 2022.

## Award Series - Under \$15

**RED - 2016 Flat Top Red Blend, Dunnigan Hills, CA - \$14.95** - Out of the Charles Mondavi family, farming the Dunnigan Hills east of Napa Valley, comes this stylish and approachable red blend. A true field blend, this wine highlights the structure of Cabernet next to the forward, black-peppery qualities of Zinfandel and on to a laundry list of Italian and French varieties grown north of Santa Rosa. The result is a bold, red wine, complete with juicy blackberry fruit and mild tannins - perfect for casual drinking alongside a full combo pizza or with candlelight and fire-grilled beef. Enjoy today - 2022.

**WHITE - 2018 Terredoro di Paolo Falanghina, Campania, Italy - \$13.95** - Campania may be better known for hefty reds than cool whites, but this is one pretty and light white wine. The Falanghina's texture is medium-bodied (richer than Pinot Grigio), it boasts exotic flavors of jasmine, kefir lime, starfruit, honeysuckle, white pepper and mild lemongrass finishing with notes of green apple and white tea. It was difficult not to just finish the bottle. The range of flavors in this dry white wine was surprising. Enjoy today - 2021. **W. Spectator** - *"A creamy, light-bodied white, with a fresh and easy-drinking mix of green pear, almond blossom and lemon pith. Stone-tinged finish. Drink now."*

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Ph (509) 838-1229

vino@vinowine.com

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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>Friday</b>	<b>Mar 6</b>	<b><i>FIRST FRIDAY! Charlie Schmidt Art + March Wine of the Month Club Selections</i></b>
Saturday	Mar 7	Where Did It Grow? Syrah Blind Tasting w/Melody
Friday	Mar 13	Gilbert Cellars Wines with owner/winemaker Charlie Gilbert
Saturday	Mar 14	“Idiots & Ambassadors” w/Mike Scott, Distributor Representative
<b>MONDAY</b>	<b>Mar 16</b>	<b>Corliss Wines - PROFESSIONAL TASTING / - at VINO!</b>
<b>TUESDAY</b>	<b>Mar 17</b>	<b>Corliss Wines - SMALL PLATES TASTING / - at Ruby River Falls Hotel / Osprey</b>
Friday	Mar 20	Gifford Hirlinger with Winery Representative Mike Burghan
Saturday	Mar 21	“Vino! Explorers” with our own Eric Cook
Friday	Mar 27	To Be Determined with Distributor Representative James Marinello
Saturday	Mar 28	“Bargains vs Bankrupt” with our own Eric Cook
<b>Friday</b>	<b>Apr 3</b>	<b><i>FIRST FRIDAY! With New Art + April Wine of the Month Club Selections</i></b>
Saturday	Apr 4	To Be Determined with our own Eric Cook
Friday	Apr 10	Portugese Wines with Distributor Representative Joenelle
Saturday	Apr 11	To Be Determined with Distributor Representative Lance
<b>MONDAY</b>	<b>Apr 13</b>	<b>Dunham Wines - PROFESSIONAL TASTING / - at VINO!</b>
<b>TUESDAY</b>	<b>Apr 14</b>	<b>Dunham Wines - SMALL PLATES TASTING / - at The Spokane Club</b>
Friday	Apr 17	Walla Walla’s Prospice Wines with Winery Owner Matt Reilly
Saturday	Apr 18	To Be Determined with Distributor Representative Alex VanAmberg