



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

Cellar Notes

April 2018

Cellar Selection - Under \$100

RED - 2012 El Corazon Blueprint La Reserva Petit Verdot, Walla Walla, WA - 99.00 - Winemakers Spencer Sievers and Raul Morfin started El Corazon in 2006 combining their love for the Walla Walla Valley and fruit forward wines. The grapes for this beautiful reserve Petit Verdot is sourced from the XL Vineyard that sits high above the Seven Hills Vineyard, sandwiched between Pepper Bridge's Octave vineyard and a new planting by Leonetti. This is an exceptional expression of not only Petit Verdot, but also of this particular site. Created in 2012, it sat in barrels for 4 years before bottled in October of 2016. This 100% Petit Verdot conveys aromas and flavors of black raspberry, black cherry, plum, graphite, dark cocoa and coffee. Full bodied and mouthfilling, the deep intoxicating tannins left us with a long, flavor packed finish. This would pair nicely with roast duck or grilled Portobello mushrooms. Enjoy today - 2025.

Prestige Red - Under \$50

RED - 2015 Le Cadeau Vineyard Pinot Noir, Willamette Valley, OR - 49.00 - This wonderful 'Red Label' Pinot Noir is a limited release barrel-selection cuvée made exclusively from fruit grown in Le Cadeau Vineyard. Tom and Deb Mortimer, who developed the Parrett Mountain planting, named their site for the French phrase meaning "the gift." This wine starts with a spectacular nose of cranberry, blueberry, dried cherry and clove. On the palate, there's nice balance with ripe notes of black currant and cola, backed by integrated tannins that offer ample grip. The mouth feel is medium bodied with more spices and hints of mocha. The finish is long and complex and frames the fruit, spices and acidity seamlessly. Try pairing with roast duck or salmon from today through 2022.

Collector Series - Under \$30

RED - NV Caymus 'Red Schooner' Voyage 5 Malbec, Napa Valley, WA 29.95 - This outstanding Malbec is made by Charlie Wagner Jr, from grapes grown in the Andes Mountains, shipped chilled to Napa Valley and produced using the same techniques as their Caymus Cabernet. It does not include a vintage date but is known by the voyage from which it was produced (Voyage 5 is the 2014 vintage). Offering scents of ripe plum, cherries, blueberry and chocolate notes, flavors of blackberry, blueberry and plum leap from the glass. Secondary notes of chocolate, vanilla, and leather keep this wine interesting until the last drop. Powerful and supple with soft tannins and a long, full finish, enjoy with braised leg of lamb. Enjoy now through 2020.

WHITE - 2014 Garofoli Podium Verdicchio dei Castelli di Jesi, Le Marche, Italy - \$29.95 - Located in the middle Italy along the Adriatic Sea, Garofoli is a family-run estate that was founded in 1871. Today run by their fifth generation, it is one of the premier producers in the region. This Verdicchio is a substantial white, with aromas and flavors of ripe citrus fruits and peaches, as well as floral and honey notes. With marked minerality and crisp acidity, this well balanced wine leaves you with a complex and lengthy finish. It a great match for richer seafood dishes or pasta carbonara. 90pts *Wine Spectator* - "An elegant, creamy white, backed by sleek, citrusy acidity" Drink now through 2020. (AN Sept 2017)

Classic Series - Under \$20

RED - 2015 Mossback Cabernet Sauvignon, Sonoma Valley, CA - \$19.95 - The term Mossback is an old expression for farmers, folks connected to their roots and to the land. The Giguere family has a storied tradition of farming in the Dunnigan Hills, and has been making wine in this area since the 1980's. With 22% Merlot added, this Cabernet is a big, rustic, muscular wine delivering aromas of blackberry, cassis and leather. Rich, round and dense, it furnishes layers of black cherries, dark chocolate, vanilla, mocha and toasty oak. Bold yet velvety, the seamless, ample tannins lead to a lingering, silky finish. Try with rib eye steak or a peppercorn-crusted filet mignon, now - 2022.

WHITE - 2016 Huguet Can Feixes Blanc Seleccio, Paredada, Spain 18.95 - The Can Feixes Blanc Seleccio is a blend of 40% Paredada, 36% Macabeu, 18% Chardonnay and 6% Malvasia de Sitges, mostly used in making sparkling CAVA. This dry white delivers fresh aromas with notes of stonefruit, lemon peel and a touch of jasmine. The palate is well-balanced with melon, and green apple on the entry with a hint of lime in the background. Dry with a light body and mouth-watering acidity, the finish has a pleasant touch of bell pepper lingering on the aftertaste. This is a great little value gem from Spain that is often overlooked. Ideal as an aperitif or with salads, seafood and shellfish. 90pts + *Best Buy - Wine Enthusiast*

Award Series - Under \$15

RED - 2014 Josh Cellars Reserve Pinot Noir, Umpqua Valley, OR - \$14.95 - In 2007, California based Joseph Carr launched Josh Cellars in honor of his father Joseph 'Josh' Carr. With grapes sourced from the Umpqua Valley, this terrific Pinot Noir is medium bodied furnishing clean aromas of cherry, strawberry and toasty oak spice. The palate is plush and subtle delivering toffee, mocha, chocolate covered raspberry and cherry. Firm texture and crisp acidity lead to a long, fruity finish. Pair with roast duck, wild mushroom risotto, rack of lamb and soft cheeses. Enjoy now through 2020.

WHITE - 2015 Viu Manent Gran Reserva Chardonnay, Colchagua Valley, Chile 14.95 - Viu Manent is a Chilean winery that belongs to the Viu family since 1935. The winery is now in the hands of the third generation since 2000 and led by Jose Miguel Viu. This light greenish-yellow wine has a complex nose with aromas of green apple, citrus, and mineral notes. The refreshing palate offers good volume, excellent acidity and flavors of warm lemon peel, crisp green apple and subtle hints of saline. This wine is pure and fresh with a clean and crisp finish. It would pair nicely with sesame chicken or escargot, open now through 2020.

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Store Hours -

Tuesday - Thursday: 10 – 6, ***Fridays until 7 - First Fridays until 8***, Saturday: 10- 5, **CLOSED SUNDAY & MONDAY**

Tastings -

TASTING HOURS: Fridays, 3:00 until 6:30 (First Fridays until 7:30) - Saturdays from 2:00 until 4:30pm

FIRST FRIDAY	Apr 6	FIRST FRIDAY! Dan Harris Artist + April Wine of the Month Club Selections
Saturday	Apr 7	Eternal Wines with owner/winemaker Brad Binkoin attendance
Friday	Apr 13	Trust Cellars with Sara Pierce, Distributor Representative in attendance
Saturday	Apr 14	To Be Determined with CJ Zihlman, Distributor Representative in attendance
Friday	Apr 20	Wines of the Loire Valley with Distributor Rep, Mike Scott in attendance
Saturday	Apr 21	Brian Carter Wines with Distributor Rep, Joel Cook in attendance
MONDAY	Apr 23	*Tuscan Classics - PROFESSIONAL TASTING - at VINO!
TUESDAY	Apr 24	**Tuscan Classics - SMALL PLATES TASTING - At The Spokane Club
Friday	Apr 27	J. Scott Cellars with Distributor Rep, Sara Pierce in attendance
Saturday	Apr 28	To Be Determined
FIRST FRIDAY	May 4	FIRST FRIDAY! Dan Harris Artist + May Wine of the Month Club Selections