



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

# Cellar Notes

April 2019

## Cellar Selection - Under \$100

**RED - 2011 Don Melchor Cabernet Sauvignon, Maipo Valley, Chile - \$99.00** - Winemaker Enrique Tirado created this highly respected classic blend from Chile. Complex and elegant, the wine is 99% Cabernet Sauvignon and 1% Cabernet Franc with aromas and flavors of black fruits, spice box, humidore, leather and herbs. Pairs well with braised lamb with mushrooms and rosemary. 95pts James Suckling - "Gorgeous aromas of eucalyptus, black currants, berries and stones. Medium to full body, fine tannins and tension. Firm, caressing texture. This remains one of the top cabs of Chile as always. Better in 2017." 95pts Decanter - "...this comes from the traditional Tocornal Vineyard, planted in the mid-1970s. A cold vintage reveals its herbal, spicy, flavors, but above all a crunchy, vivacious acidity and pungent tannins that need time in a bottle. A brilliant version of a classic." 94pts Wine Spectator, 94pts Robert Parker's Wine Advocate, 93pts Wine Enthusiast

April 2019

## Prestige Red - Under \$50

**RED - 2014 B Leighton Petit Verdot, Yakima Valley, WA - \$49.00** - Brennon Leighton is not only the current winemaker for the Charles Smith wines; he creates wine for his own label, B. Leighton. 100% Petit Verdot from the Olson Vineyard, this beautiful wine carries aromas of blueberries and violets. Dark and brooding, with complex flavors of cherry, caramel, blackberry and notes of humidore and white pepper. Big and full-bodied, with a fresh and elegant finish. Pair with your favorite grilled steak. 95pts Robert Parker's Wine Advocate - *A perfect steak wine with its unctuous, full-bodied and powerful style, it gives up lots of cassia, graphite, crushed rock and violet-like aromas and flavors. It stays remarkably elegant and graceful, with polished tannin and notable freshness.* 90pts Wine Spectator - *Polished and expressive, with dynamic blueberry and kirsch aromas and delicately layered flavors that breeze toward a lively finish.*

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## Collector Series - Under \$30

**RED - 2015 Roco 'Gravel Road' Pinot Noir, Willamette Valley, OR - \$28.95** - Winemaker Rollin Soles founded Roco Winery in 2001. His first vintage (2003) of Pinot Noir was served in the White House. This beautiful red shows cherry, mocha and tobacco aromas in a medium bodied frame delivering Bing cherry, plums, raspberry, hazelnut and mocha flavors with notes of earth and white pepper. This old world style will pair well with salmon or duck breast. 93pts James Suckling - *This pinot noir shows blueberries, raspberries, cherries and hints of hazelnuts. Medium body, velvety and ripe tannins and a beautiful and long finish. I like the finesse here. Delicious now.* 91pts International Wine Report, 90pts Vinous

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**WHITE - 2017 Produttori del Gavi "Il Forte" Gavi - \$29.95**

From the northern reaches of Italy in the foothills of the Alps (Piemonte) lies Gavi, a town as well as a wine-growing district near the famous regions of Barolo and Barbaresco. The bright and fresh flavored Cortese grape here produces the wine called Gavi, admired for its rich-yet-electric personality, and it has consistently been among Italy's most expensive white wines. Showing elements of minerality along with a smooth lemony texture, its citrus-like acidity makes it a suitable match with a wide variety of rich-flavored dishes such as pasta with a cream or pesto sauce, grilled salmon, mussels, or even veal. Enjoy today through 2020.

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## Classic Series - Under \$20

**RED - 2016 Casa Smith 'Cervo' Barbera, Northridge Vineyard, Wahluke Slope, WA - \$19.95** - K-Vintners owner Charles Smith released three separate Italian varietals under his newer 'Casa Smith' label, we select to use the Barbera for its bold flavors and silky textures, the hallmarks of Smith's wines. Aromas of mint and lavender along with rich medium-bodied flavors suggest blue and black berries with a touch of smoke. This delicious red would combine terrifically with most red-sauced pasta dishes, roast meats, and nearly anything from the grill. 92pts James Suckling, "... tangy and salty with a dense and wild-fruit center palate that show so much intensity and freshness. An energetic, driven finish." 90pts Jeb Dunnuck

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**WHITE - Guy Saget 'Marie de Beauregard' Vouvray, Loire Valley, FR - \$19.95** - Vouvray, a village and a wine growing district in the heart of central France's Loire River Valley, is planted exclusively to Chenin Blanc, which is known for its high acid levels. The wines made here often carry a bit of sweetness balancing the wines natural acidity; this version is made lean and crisp and feels totally dry. The combination of brisk acidity with honeysuckle, white peach, and mineral-laced flavors gives the wine a satiny texture and an extremely long and lovely finish. The back label suggests foie gras as an ideal match, other delicious options include fried foods, scallops, or baked trout with a cream sauce. Enjoy today through 2020.

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## Award Series - Under \$15

**RED - 2015 Josh 'Craftsman's Collection' Cabernet Sauvignon, CA - \$14.95** - We discovered this 'Craftsman's Collection' label and were immediately taken with its energetically expressive aromas and flavors. The bouquet shows with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate suggests black cherries and juicy blackberries, accented by delicate vanilla flavors from oak contact, finishing long with round, soft tannins. This wine's rich fruit, acid and tannic structure complements just about any well-seasoned meat such as steak, pork loin or lamb chops, followed by a chocolate dessert or espresso. Enjoy today through 2021.

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**WHITE - 2017 Arindo Verdejo, Rueda, Spain - \$14.95** - Verdejo grapes are indigenous to central Spain's Rueda growing region, producing a medium-to-full bodied crisp white with a rich nutty flavor. Bright and lively, this one shows a clean minerality along with a slight touch of saltiness, making it an ideal match for the regions seafood specialties. You'll find this to be an excellent accompaniment to crab cakes, grilled white fish. Indian food, pasta with a creamy sauce, and any variety of roasted vegetables. Drink today through 2021.

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## **Store Hours -**

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

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## **Tastings -**

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

<b><i>FIRST FRIDAY</i></b>	<b><i>Apr 5</i></b>	<b><i>FIRST FRIDAY! New Artist Sami Perry + April Wine of the Month Club Selections</i></b>
Saturday	Apr 6	To Be Determined
Friday	Apr 12	To Be Determined
Saturday	Apr 13	To Be Determined
Friday	Apr 19	Cor Cellars with Distributor Rep Sarah Pierce in attendance
Saturday	Apr 20	To Be Determined
<b><i>MONDAY</i></b>	<b><i>Apr 22</i></b>	<b><i>Ridge Vineyards - PROFESSIONAL TASTING - at VINO!</i></b>
<b><i>TUESDAY</i></b>	<b><i>Apr 23</i></b>	<b><i>Ridge Vineyards - SMALL PLATES TASTING - at the Spokane Club</i></b>
Friday	Apr 26	Wines of Portugal with Distributor Rep Mike Scott
Saturday	Apr 27	To Be Determined
<b><i>FIRST FRIDAY</i></b>	<b><i>May 3</i></b>	<b><i>FIRST FRIDAY! Artist Sami Perry + May Wine of the Month Club Selections</i></b>

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