



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

Cellar Notes

May 2019

Prestige Red - Under \$50

RED - 2013 Ethos Reserve Cabernet Sauvignon, Woodinville, WA \$49.00 - 'Ethos' is the label reserved for the finest of the wines produced at Chateau Ste Michelle; impeccably made values are the name of the game here. This 90% Cabernet Sauvignon and 10% Merlot is a powerhouse of structure and richness. Aromas of deep dark black fruits dominate the nose while flavors of black cherry, cassis, leather, humidior and soft tobacco lead the palate. The silky tannins and low acidity leave you with a long and complex finish. Pairs well with prime rib and chocolate desserts. Enjoy today - 2029. *93pts Wine Advocate* - "One of the standouts in the lineup is the 2013 Cabernet Sauvignon Ethos Reserve, which comes from a number of sites in the Columbia valley and incorporates 10% Merlot. Aged in 53% new French and American oak, this full-bodied, rich, unctuously textured and concentrated Cabernet is loaded with notions of currants, blueberries, smoked herbs, and licorice. Possessing low acidity, a plump, sexy profile and no hard edges, it can be enjoyed anytime over the coming decade."

Collector Series - Under \$30

RED - 2016 Four Graces Dundee Hills Reserve Pinot Noir, Willamette Valley, OR -\$29.95 - This 100% Pinot Noir displays nuanced aromas of wild forest strawberries, dried rose petals and white pepper. Juicy red plum, strawberry and cherry coat the palate with notes of sage and mushroom. Velvety soft tannins and a mild acidity add weight and balance to the lengthy finish. The bright fruit and subtle herbs would pair perfectly with garlic and rosemary crusted pork loin roast. Enjoy today - 2025. *93pts Wine Spectator* - "This 100% Pinot Noir displays nuanced aromas of wild forest strawberries, dried rose petals and white pepper. Juicy red plum, strawberry and cherry coat the palate with notes of sage and mushroom highlighted in the background. Velvety soft tannins and a mild acidity add weight and balance to the lengthy finish."

WHITE - 2016 JordAn Russian River Valley Chardonnay, Sonoma County, CA - \$29.95 - This elegant, tropical wine shows refined aromas of Fuji apple, pear and lemon peel with a flinty note reminiscent of Chablis. Medium bodied, delivering juicy flavors of soft Japanese pear, stone fruit, apple and lemon custard. A touch of creaminess on the mid-palate is followed by vanilla and lovely mineral notes that carry through on the extraordinarily long finish. It will complement a variety of seafood such as oysters and halibut, as well as light salads and poultry dishes. Enjoy today - 2025. *92pts Wilfred Wong* - "This attractive wine is luxurious and frisky on the palate. Its aromas and flavors of ripe apples, creamy oak, and bright citrus peel should make it an excellent dining partner with clams and linguine."

Classic Series - Under \$20

RED - 2016 Penfolds Max Cabernet Sauvignon, Barossa Valley, Australia - \$19.95 - Max's Cabernet Sauvignon is a tribute to former Chief Winemaker Max Schubert who invented the famous Penfold's Grange. This 'homage' delivers aromas of red currants, cranberry and dried Italian herbs. The palate reveals blackberry, black cherry, mocha and humidior melded with sweet spiced cinnamon, vanilla chai and a touch of cedar oak. Fine, silky tannins add savory balance and length to the palate. Try with barbecued beef ribs. Enjoy today - 2026. *91pts J. Suckling* "Purple berries and blackcurrants. There's attractive freshness with licorice, some leafy nuances and roasting herbs. Really nice and fleshy uptake on entry. Full at the middle with gently creeping tannins with handy grip, which release plenty of flavor at the finish."

WHITE - 2017 Ruggeri Corsini Langhe Bianco, Piedmont, Italy - \$19.95 - There is so much beauty in this Italian white we think it will be a wonderful summer wine! From a hand-harvested blend of 50% Arneis, 25% Sauvignon Blanc and 25% Chardonnay this beguiling wine imparts aromas of apple, ripe pear and mineral, with a floral edge. Flavors carry through to the palate adding citrus, stonefruit and honey with a streak of orange zest to keep it fresh. The balanced acids lead to a lovely, mouth-cleansing finish. Think grilled seafood. Enjoy today - 2020.

Award Series - Under \$15

RED - 2017 Bonterra Equinox Red Blend, Mendocino, CA - \$14.95 - Bonterra's vineyards have been farmed organically since 1987, long before organic products were widely available in America. This blend of Merlot and Petite Sirah doles out aromas of plum, black raspberry and brioche. Big, earthy flavors of black raspberry, blueberry, mocha and soft vanilla lead to intriguing spice, herb and oak tones. This is a full bodied wine with plenty of presence and a smooth, velvety finish. Try this wine with gourmet burgers or grilled venison. Enjoy today - 2022.

WHITE - 2017 (Andrea) Bocelli Pinot Grigio, Veneto, Italy - \$14.95 - For over 130 years, long before Andrea Bocelli was famous for music, the Bocelli family has been making classic Italian wines on their estate. Andrea Bocelli loves his white wines, and it shows in this delightfully crisp, complex Pinot Grigio. Grown in the green hills of the Colli Euganei in Veneto, the vines yield just enough grapes to make only one bottle of wine per plant. One bottle! This 100% Pinot Grigio is light and refreshing with aromas of fresh honeysuckle, mint, white flowers and sea salt that lead to delicious flavors of peach, melon, soft citrus and apricots. The wine would pair well with lighter seafood like crabmeat, shrimp, tilapia and with most pasta dishes with an Alfredo sauce. Enjoy today - 2020.

May 2019

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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>May 3</i>	<i>FIRST FRIDAY! Art from Sami Perry + May Wine of the Month Club Selections</i>
Saturday	<i>May 4</i>	Who Grows There? French vs Washington w/Vino!'s Melody Price
Friday	<i>May 10</i>	Fetzer Wines with Jake Pippin, Winery Representative
Saturday	<i>May 11</i>	To Be Determined with Mike Scott, Distributor Representative
Friday	<i>May 17</i>	Spring has Sprung with Courtny Larscheid, Distributor Representative
Saturday	<i>May 18</i>	Podere Rugeri Corsini with VINO!'s Gino Lisiecki
MONDAY	<i>May 20</i>	Penfolds Winery - PROFESSIONAL TASTING / - at VINO!
TUESDAY	<i>May 21</i>	Penfolds Winery - SMALL PLATES TASTING / - at The Spokane Club
Friday	<i>May 24</i>	Matchbook Wines with Dustin Lewis, Distributor Representative
Saturday	<i>May 25</i>	CLOSED for Memorial Day Holiday
Friday	<i>May 31</i>	To be Determined with Mike Scott, Distributor Representative
Saturday	<i>June 1</i>	To Be Determined with Darin Roberson, Distributor Representative
Friday	<i>June 7</i>	<i>FIRST FRIDAY! With New Art + June Wine of the Month Club Selections</i>
