



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

Cellar Notes

June 2019

Prestige Red - Under \$50

RED - 2017 Watermill Hallowed Stones Estate Cabernet Franc, Milton-Freewater, OR \$49.00 - Just south of the Oregon border in the Walla Walla AVA, Watermill winery was founded in 2003 by the Brown family of Milton-Freewater and have been sourcing grapes from their own vineyards in the acclaimed The Rocks District AVA for the Hallowed Stones Estate project. This Cabernet Franc showcases the stony flavors of the Rocks District alongside fresh floral aromas of lavender and violet with a hint of camp fire. On the palate we found layers of black raspberry, black plum, cassis and just a touch of cured meats. The bold flavors and light minerality leave you with a long lasting, fruity finish. Enjoy today - 2028.

Collector Series - Under \$30

RED - 2013 La Rioja Alta Vina Alberdi Reserva, Rioja, Spain-\$28.95 - For 129 years La Rioja Alta has been making top quality, award winning wine in Rioja. This 100% Tempranillo provides aromas of strawberry, raspberry and currants with notes of vanilla and coffee beans. Concentrated and full-bodied on the palate, it offers rich blackberry, humidior and black tea with a very fine trace of smoked meat that remains through the lengthy 'bourbon vanilla' finish. This classy and elegant wine is an ideal companion to barbecued meat. Enjoy today - 2025.

WHITE - 2015 K Vintners 'Sixto' Roza Hills Chardonnay, Columbia Valley, WA - \$29.95 - Made by Charles Smith and Brennon Leighton, Sixto focuses on cooler, higher elevation vineyards and old vines. With grapes sourced from the Roza Hills Vineyard, this 100% Chardonnay delivers rich, elegant and balanced aromas of pear, lemon, toast and butterscotch. The palate is rich and luxurious with flavors of tropical fruit, cream, pear and lemon. Focused and refined, this wine leaves you with a full and pure finish. It will complement oysters, halibut, or Meyer lemon chicken. Enjoy today - 2020. *94pts Jeb Dunnuck* - "From the lowest elevation site and chalky soils (1,300 feet), the 2015 Chardonnay Roza Hills offers more minerality as well as caramelized currants, brioche, and toasted bread. With terrific richness, integrated acidity, and a great finish, it will keep for 3-5 years." *93pts Robert Parker's Wine Advocate* - "The 2015 Chardonnay Roza Hills Vineyard is beautiful, offering up an incipiently complex bouquet of fresh peach, tarte tatin and blanched almonds. On the palate, it's full-bodied, rich and glossy, standing out as the most ample and textural of these three vineyard-designate Chardonnays from Sixto, concluding with a pure, stony finish." *92pts Wine Spectator* - "White Sleek and elegantly complex, with expressive Meyer lemon and toasty lees flavors that take on richness toward the vibrant finish."

Classic Series - Under \$20

RED - 2017 Domaine de Fondrèche Ventoux Rouge, Mazan, France - \$19.95 - Comprised of 50% Grenache, 30% Syrah and 20% Mourvèdre, this Rhone blend furnishes intense aromas of black cherry, raspberry, violet, cedar and baking spices. Round and silky on the palate, flavors deliver dried blueberry, cassis, slate, black pepper and spice. Deep, rich and concentrated, the velvety tannins lead to a long, smooth finish. Pair with herb-encrusted duck breast or steak with peppercorn sauce. Enjoy now through 2024. *91-93pts Jeb Dunnuck* - "Cassis, blackberries, violets, and an undeniable minerality all emerge from the 2017 Ventoux Domaine, which is seamless and incredibly well balanced on the palate. Pure, layered, and fabulously textured, I suspect it will be a smoking value on release... These are deep, rich, concentrated wines that offer loads of personality."

WHITE - 2017 Chalk Hill Sonoma Coast Chardonnay, Sonoma, CA - \$19.95 - Since its founding in 1972, Chalk Hill has been Sonoma County's benchmark producer. This 100% Chardonnay displays expressive fruit aromas of yellow apple and tropical fruit complexed by toasty vanilla and crème brûlée. Flavors reflect guava, nectarine, baked yellow apple and peach cobbler. The finish is rich, full and citrusy. Enjoy today with crab or prawns alongside spring vegetables. *91pts Wine Advocate* - "The 2017 Chardonnay Sonoma Coast is scented of lemon confit, Greek yogurt, honey toast, toasted almonds and stone over ripe red apple and white stone fruits. Medium-bodied, it offers pretty savory/honeyed fruits with refreshing acidity and a long finish packed with honey-nut flavors."

Award Series - Under \$15

RED - 2015 Château La Gabarre Supérieur, Bordeaux, France - \$14.95 - This modestly-priced Bordeaux estate's offering consists of 70% Merlot and 30% Cabernet Sauvignon, aromas arrive very fresh and fruity offering blackberry and violet notes. Juicy flavors of blackcurrant, blackberry, boysenberry, leather, and humidior fill the mouth while the silky tannins lead to a long, elegant finish. Try this with flat iron steak or wild game. Enjoy today - 2022. *91pts Wine Enthusiast* - "Ripe, rich and still retaining its youthful structure, this concentrated wine will need time. With its dense texture and layers of black-currant fruit, it has a fine future. Drink from 2019."

WHITE - 2015 The Walls Les Jeunes Vignes Chardonnay, Walla Walla, WA - \$14.95 - Winemaker Ali Mayfield coaxed an energized, luscious expression of the varietal from these 'Les Jeunes Vignes' (the young vines). Showing delicate aromas of mango, nectarine and melon with light citrus notes, its bold, tropical flavors on the palate include pineapple, caramel, stonefruit, yellow apple and lemon zest. The lingering finish sings with acid, minerality, lemon and apple. This wine will pair wonderfully with corn and fish chowder, today - 2021.

June 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>June 7</i>	<i>FIRST FRIDAY! Art from Rob McKindrie + June Wine of the Month Club Selections</i>
Saturday	<i>June 8</i>	Alexandria Nicole w/Mike Scott, Distributor Representative
Friday	<i>June 14</i>	Mollydooker Wines w/Courtney Larschied, Distributor Representative
Saturday	<i>June 15</i>	Napa Valley Adventure with VINO!'s Tina Rupp
<u>MONDAY</u>	<i>June 17</i>	Cakebread & Silver Oak - PROFESSIONAL TASTING / - at VINO!
<u>TUESDAY</u>	<i>June 18</i>	Cakebread & Silver Oak - SMALL PLATES TASTING / - at The Spokane Club
Friday	<i>June 21</i>	To be Determined with Mike Scott, Distributor Representative
Saturday	<i>June 22</i>	'How Food Changes Wine' with VINO!'s Melody Price
Friday	<i>June 28</i>	Colter's Creek Wines with Brad Lawrence
Saturday	<i>June 29</i>	CLOSED for Hoopfest through July
	<i>July 4-5-6</i>	CLOSED for 4th of July Holiday
