



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

Cellar Notes

July 2017

Cellar Selection - Under \$100

RED - 2011 Michele Chiarlo, Barolo "Cerequio", Piedmont, Italy, 2011 - \$99.00 - The Chiarlos were innovators well before DOC regulations were adopted, they employ rigorous selection of grapes from the most reputable growers and most favored vineyards in Piedmont, plus reds receive longer aging in oak and in bottle prior to release. This single-vineyard 2011 Barolo "Cerequio" (one of the most prestigious vineyards of the area) is known for consistently producing silky and balanced flavors. **94pts & "Cellar Selection" Wine Enthusiast** - "Aromas of dark berry steeped in spirits, baking spice, crushed flower, mocha, eucalyptus and pipe tobacco come together on this stunning wine. The firm palate boasts more fruit than many from this vintage, delivering juicy dark cherry, ripe raspberry, vanilla, cake spice and licorice alongside firm but refined tannins and bright acidity. It's youthfully assertive but balanced, with serious aging potential. Drink 2021-2041." (K, O.K. 2/1/16)

Prestige Red - Under \$50

RED - 2012 Giovanni Rocca Barolo, Piedmont, Italy \$49.00 - For three generations, the Rocca family cultivates with care their 22 hectares of vineyards, creating remarkable estate wines of refinement and character. This 100% Nebbiolo delivers intense aromas, elegant flavors and will pair wonderfully with veal chops. **92pts Wine Spectator** - "A rich red, with cherry, strawberry, spice and tar flavors, backed by dense, chewy tannins. Comes together on the long aftertaste, presenting echoes of sweet fruit and spice. Best from 2019 through 2033." (BS, Dec 2016) **90pts Wine Enthusiast** - "Camphor, eucalyptus, berry and a whiff of cellar floor lead the nose. The bright palate shows Morello cherry, star anise and aromatic herb alongside tightly wound tannins that leave a firm, austere finish." (KO, Oct 2016)

Collector Series - Under \$30

RED - 2012 Gordon Estate Tradition Cab/Syrah, Columbia Valley, WA- \$29.95 - Gordon Estate is located along the Snake River in the Columbia Valley and takes pride in being the oldest estate winery in Washington. By using only estate-grown grapes in making their superb, hand-crafted wines they have maintained a sterling reputation for quality wine. This superb red blend expresses notes of blackberry jam with a touch of smoke. The smooth supple tannins and bold flavors pair well with slow roasted barbeque pork shoulder. **91pts Wine Enthusiast** - "Half Syrah and half Cabernet Sauvignon, with 40% new French oak, this wine draws you in with its notes of blackberries, milk chocolate and anise. It's broad and fleshy in feel, with abundant coffee and cherry flavors backed by ample acidity." (SS, Mar 2015)

WHITE - 2014 Buty White Blend, Columbia Valley, WA- \$29.95 - Winemaker Chris Dowsett, along with owner Nina Buty, establishes the benchmark for creativity and quality that Buty Wines are known for. With 60% Semillon, 22% Sauvignon and 18% Muscadelle, it furnishes rich aromas and flavors of golden fig, lime and floral notes. It has enough acidity and structure to pair with roast pork. **90pts Vinous** - "Pungent floral lift to the aromas of grapefruit, lime and fig. Fairly rich in texture, with an intriguing saline quality to the mineral and citrus flavors. Bright and long on the aftertaste, with lingering notes of grapefruit skin and peppery herbs." (ST, Nov 2015)

Classic Series - Under \$20

RED - 2014 Marietta Armé Cabernet Sauvignon, Geyserville, CA- \$19.95 - Founded in 1979 by winemaker Chris Bilbro, Marietta is just outside the town of Geyserville in Sonoma County. This big and bold Cab supplies intense flavors and aromas of blackberry, caramel, toffee and plum. Rich and robust with a lasting finish, it would pair nicely with sticky bbq ribs. **92pts Vinous** - "A bold, pungent wine, it offers a decidedly old school-influenced profile of dark stone fruit, black olive, herb, tobacco and licorice. Cool and savory, but with considerable depth, it is another knock-out wine from Marietta. Readers looking for a value-priced Cab will flip out over this wine. This is a very serious wine." (AG, Mar 2017)

WHITE - 2014 Mer Soleil 'SLH' Reserve Chardonnay, Monterey, CA- \$19.95 - Winemaker Charlie Wagner II creates this gorgeous wine that reminds us of apple pie ala mode! **94pts Wilfred Wong** - "The wine's aroma is intoxicating and outrageous, this is indeed a serious effort—ripe fruit, endearing creaminess, firm structure and pure fruit in the aftertaste. Drink now." (Jul 2016) **90pts Vinous** - "Spice-tinged aromas of pear, nectarine and honey are lent vivacity by a subtle lemon zest nuance. Smooth, supple and fleshy in the mouth, offering orchard fruit flavors that pick up a hint of smokiness with air. The finish strongly echoes the honey and lemon notes." (JR, Jul 2016)

Award Series - Under \$15

RED - 2015 Domaine de L'Olivette Rouge, Corbières, France- \$14.95 - This region of France has a history of viticulture dating back 2000 years and Winemaker Pierre Gavison carries on a tradition of organic farming that started almost 60 years ago. With a blend of 50% Merlot, 20% Carignan, 20% Syrah, and 10% Grenache we found fresh blackberry, raspberry, anise, and black pepper on the nose. The palate provides flavors of black tea, ripe black fruit, cedar and mineral notes highlighting the soft and structured mouthfeel. Persistent acidity and depth throughout the palate lead to a persistent finish. Enjoy today - 2019 with grilled meats, charcuterie, or roast chicken.

WHITE - 2015 Conundrum White Blend, Rutherford, CA- \$14.95 - Sourced from California's premier winegrowing regions, winemakers Jon Bolta and Charlie Wagner create a wine that is both exotic and bright. With a blend of Chard, Sauv Blanc, Semillon, Muscat Canelli and Viognier, we found tropical aromas of apricot, pear, honeysuckle, lemongrass and herbs. Light sweetness is balanced by natural acidity, and we love the hint of oak that plays with flavors of peach, apple and citrus. The long finish will leave you longing for another glass. This is a wine that is amazingly versatile, pairing well with salmon, Thai food, fresh fajitas or as an aperitif. Enjoy today - 2018.

July 2017



Ph (509) 838-1229

vino@vinowine.com

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

Saturday	July 1	Closed for 4th of July Holiday
FIRST FRIDAY	July 7	FIRST FRIDAY! Dick J. Schindler + July Wine of the Month Club Selections
Saturday	July 8	Palencia Wine Co. with VINO!'s own Kaye Novak in attendance
Friday	July 14	Willamette Valley Wines with Winery Rep Kacie Copeland in attendance
Saturday	July 15	Wines To Be Determined
Friday	July 21	Wines from Chile & Argentina with Distributor Rep Jeff Peda in attendance
Saturday	July 22	Jones of Washington with Rhett Humphrey in attendance
Friday	July 28	Two Vintners Wines with Distributor Rep Andrew Hansen in attendance
Saturday	July 29	The Walls Vineyards with Winery Representative Jake Mayfield in attendance
FIRST FRIDAY	August 4	FIRST FRIDAY! Artist Dick J. Schindler + August Wine of the Month Club Selections