



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

Cellar Notes

July 2018

Cellar Selection - Under \$100

RED - 2016 Trinchero BRV Cabernet Sauvignon, Napa Valley, CA - \$99.00 - The Trinchero Family began their winemaking dynasty in 1947 after purchasing Sutter Home Winery in St Helena, CA. Today they have 27 brands including Trinchero Napa Valley. 'BRV' is a tribute to the second generation of the Trinchero family and brings together two of the family's most esteemed mountain estate vineyards, Haystack and Cloud's Nest. Smooth, round and rich, this beautiful Cabernet features abundant flavors of blueberry, black currant, cassis, and humidor along with firm tannins, a powerful structure, and a long, lush finish. It will age beautifully and pairs well with char grilled steak and other bold meat dishes. *93pts James Suckling* - "Lots of spicy, rich fruit to this red with a blackberry, boysenberry flavor plus hints of tar and licorice. Full body, firm tannins and a fresh finish. Drink or hold."

July 2018

Prestige Red - Under \$50

RED - 2015 Domaine de la Solitude Châteauneuf-du-Pape Rouge, Rhône, France - \$49.00 - This southern French blend of 55% Grenache, 25% Syrah, 15% Mourvedre and 5% Cinsault is fresh and balanced on the palate, with rich flavors of cocoa, raspberry and cherry. The velvety tannins leave you with a long, silky finish. Perfect to pair with roasted shoulder of lamb. *93pts Wine Advocate* "Domaine de la Solitude turned in a top performance ...It shows hints of toasted almond or marzipan on the nose, ripe cherries and hints of stone fruit... the tannins are ripe and velvety. It should drink well for 15+ years." *93pts Wine Spectator* - "Ripe and seductive, with a very silky feel, while waves of raspberry, kirsch and blood orange flavors move through, accented by light tea, red licorice and incense notes. Drink now through 2035."

July 2018

Collector Series - Under \$30

RED - 2016 Emmolo Merlot, Napa Valley, CA - \$29.95 Winemaker Jenny Wagner's family has a long-standing history in Napa Valley dating back to the 1850's, including the Chuck Wagner family of Caymus. Jenny is continuing the family legacy of farming vines and making Emmolo wine in the original winery built by her great grandfather. This beautiful Merlot is opaque purple showing aromas of blackcurrant and black cherry with hints of espresso and chocolate. Full-bodied, super-rich, lush and supple on the palate, this delicious red conveys ripe flavors of plums, black raspberry, prunes and smoky cocoa, the finish is savory and lingering. Match this Merlot with roasted lamb with rosemary and garlic, enjoy through 2021.

July 2018

WHITE - 2015 Clos du Val Carneros Estate Chardonnay, Carneros, CA - \$29.95 - The vineyards of Clos Du Val ("vineyard of the valley") in the legendary Stags Leap District of Napa Valley are the foundation for the distinctive wines for which Clos Du Val is known. Winemaker Kristy Melton crafted this superb white that displays flavors of apple butter, pear, baking spice and vanilla, finishing with a long, lingering, silky mouthfeel, a perfect accompaniment to poultry, seafood or for sipping on its own. *94pts Wine Enthusiast* - "Golden pear and crunchy apple provide an unctuous, delightfully balanced experience that's crisp in underlying acidity and subtle baking spice." Drink now - 2020.

July 2018

Classic Series - Under \$20

RED - 2016 Macedon Cabernet Franc, Tikvesh, Macedonia - \$19.95 - Macedonia, along the northern border of Greece, is known to be the "birthplace of wine". Marco Jordanov is revolutionizing winemaking here with an immaculate, high-tech, world-class cellar in the middle of very old vines perched next to an ancient Greek City founded in 200 B.C. This Cabernet Franc is an elegantly poised, medium bodied red providing dense aromas and flavors of cassis, cinnamon, mocha, sweet raspberry compote and chocolate covered cherries. Try today through 2021, with grilled steak or sautéed sausage and mushrooms.

July 2018

WHITE - 2016 Bogle "Phantom" Chardonnay, Clarksburg, CA \$19.95 - Half the grapes for this hand-crafted wine are fermented in stainless steel tanks and the other half in new American oak, then aged for 9 months. The finished wines are blended together just before bottling, resulting in a velvety blend exhibiting aromas of pecan shortbread, lemon cream pie, and caramel cheesecake. Medium bodied and polished on the palate, this wine reveals rich layers of caramelized pineapple, Asian pear and baked apple pie, finishing with toasty oak notes of vanilla and melted caramel. Pair this lush wine with chicken or shellfish dishes before 2020.

July 2018

Award Series - Under \$15

RED - 2017 Tournon Mathilda Shiraz, Victoria, Australia - \$14.95 - Michel Chapoutier, owner and winemaker of one of the Rhone Valley's most esteemed estates, founded Tournon in 2007, in the Victoria region of Australia. Powerful and complex, Mathilda Shiraz reveals intense aromas of berries and plums with hints of clove spices. The palate is fresh and juicy with silky, elegant tannins, expressing flavors of white pepper, plum, raspberry, mocha, soft humidor and light anise notes through its long, robust finish. This rich classic varietal pairs beautifully with brisket, stews, roast lamb, BBQ and mushroom dishes. Enjoy today through 2022.

July 2018

WHITE - 2016 Stift Gottweig Gruner Veltliner, Kremstal, Austria - \$14.95 - Stift Göttweig has been producing wine since the Middle Ages. Two of Austria's top vintners crafted this lively Grüner Veltliner, bursting from your glass with aromas and flavors of lemon, lime, orange blossom, white flowers, freshly squeezed lychee and charming hints of exotic spices. The mouthfeel is lush, sensual, and extravagant on the palate, making for a great cocktail or to pair with warm-weather foods. *91pts Wine Enthusiast* "...celebrates fresh flavors, highlighting them with extra lemon spritz, a salty, yeasty fringe adding complexity. The finish is lip-smacking, moreish and dry." Enjoy today through 2022.

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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	July 6	FIRST FRIDAY! With Artist Laura Truitt + July Wine of the Month Club Selections
Saturday	July 7	Guardian Cellars with VINO!'s Grant Gondry in attendance
Friday	July 13	Under Appreciated Varietals with Distributor Rep Mike Scott in attendance
Saturday	July 14	Tour de France with Distributor Rep Sarah Pierce in attendance
Friday	July 20	Kings of California with VINO!'s Grant Gondry in attendance
Saturday	July 21	A West Coast Tour with VINO!'s Melody Price in attendance
Friday	July 27	Chris Daniel Winery with Winery Rep Diane Stewart
Saturday	July 28	Witt Cellars with Winery Rep Gina Royer
FIRST FRIDAY	Aug 3	FIRST FRIDAY! With New Art + August Wine of the Month Club Selections