



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

Cellar Notes

September 2018

Prestige Red - Under \$50

RED - 2013 Carparzo Brunello di Montalcino, Tuscany, Italy - \$49.00 - Caparzo is the only estate-bottled producer of Brunello di Montalcino to have estate vineyards on all five sides of the hill of Montalcino. This 100% Sangiovese delivers full aromas of wild berries, vanilla and baking spice. Full bodied, the palate is opens up to reveal cranberry, bright cherry, tobacco and cassis. It carries firm acidity yet is silky and elegant with a persistent finish. Pair with braised meats and aged cheese. **95pts Wine Spectator** - "...graceful, evoking strawberry, cherry, tobacco and stony mineral flavors. Long and dense in structure, with a tobacco- and underbrush-tinged finish. Best from 2021 through 2033." **93pts James Suckling** - "Full body, firm and silky." **92pts Robert Parker's Wine Advocate** - "Bright cherry and cassis is followed by deep layers of smoke, tar and grilled herb. The wine is elegant and graceful for either a medium or a long-term drinking window."

Collector Series - Under \$30

RED - 2015 Charles Krug Napa Valley Cabernet Sauvignon, St Helena, CA - \$29.95 - The oldest winery in Napa Valley, established in 1861, hosted California's first tasting room and opened for public tastings by Charles Krug himself. From 87% Cabernet Sauvignon, 7% Petit Verdot, 5% Merlot and 1% Cabernet Franc, we found this delicious wine big and juicy with aromas of succulent blackberries, cherries & currants, and cola. Rich and full bodied flavors reveal blackberry pie, ripe cherry and black currant, with layers of dark chocolate and spice. This incredible wine would be great with filet mignon with a rich balsamic glaze. **90pts James Suckling** - "Some nicely fresh currant characteristics as well bright violets and just-picked herbs. Drink now."

WHITE - 2016 Becker Family Pinot Blanc, Pfalz, Germany - \$29.95 - This bright and lively Pinot Blanc exhibits aromas of ripe melon, white peach and wildflowers. Beautifully concentrated on the palate, delivering luscious flavors of honeysuckle, caramel, melon, stonefruit and bright citrus notes. Clean, elegant and energetic with a round, creamy finish. Try today with salmon with Thai curry or coconut rice and pork. **91pts Wine Spectator** - "A well-crafted and refined version, featuring lovely flavors of chamomile, yellow plum and blanched almond midpalate, while piercing acidity goes through, delivering notes of fleur de sel on the long, defined finish. Drink now through 2023."

Classic Series - Under \$20

RED - 2016 Intrinsic Red Blend, Columbia Valley, WA - \$19.95 - 50% of the grapes for this red wine stayed on the skins after fermentation for approximately 9 months (average time on the skins is two weeks). This "extended maceration created a balanced blend with mellowed tannins, and an unexpected silky texture. From 52% Cabernet Franc, 44% Malbec, 3% Cabernet Sauvignon and 1% Merlot, we found black raspberry and toffee on the nose leading to lush and silky flavors of blueberry, milk chocolate and sweet plum. This would pair nicely with wild game or lamb Gyros. **94pts James Suckling** - "...a phenomenal wine with blackberry and blueberry character as well as black olives. Flamboyant and sexy. Blows your mind. Full body and pure fruit. No wood, ...Nine months on the skins. Groundbreaking." **90pts Jeb Dunnuck** - "...the 2016 Red Blend sports a vibrant purple color as well as terrific notes of cassis and blackberry fruits, spice box, licorice, and hints of vanilla. This medium to full-bodied effort has no hard edges, beautiful purity and finesse, and a great finish, all making it a terrific value."

WHITE - 2016 Cascina del Pazzo Roero Arneis, Piedmont, Italy \$19.95 - Arneis is a white wine grape recently rescued from the verge of extinction by the Cascina Winery that uses integrated farming, with hand harvesting, organic herbicide use, no pesticides and sustainable agriculture. Its beautiful aromas are reminiscent of exotic fruit, ripe pears, nectarine with mineral notes. Bold and ripe on the palate, bursting with complex flavors of white peach, apple and melon, this fresh and lively wine delivers a distinct and silky, layered and luscious finish. Served chilled today through 2021, it is a great aperitif and would be ideal with light starters, risotto, pasta, and pairs perfectly with steamed mussels.

Award Series - Under \$15

RED - 2015 Three Rivers Cabernet Sauvignon, Columbia Valley, WA - \$13.95 - Winemaker Holly Turner has been fortunate to have worked with fruit from nearly all parts of the vast Columbia Valley AVA. This full-bodied Cabernet yields aromas of currant, juicy blackberry and graham cracker. On the palate we found flavors of black cherry, cocoa powder, blackberry and vanilla. The oak aging provides textural depth while the refined tannins linger on the finish. Pair with kabobs of steak, mushrooms, onions, and sweet peppers. Enjoy now through 2021.

WHITE - 2017 Vincenzo Cesani Vernaccia Di San Gimignano, Tuscany, Italy - \$14.95 - Daughters Letizia and Maria Luisa now run the estate of their father, founder Vincenzo Cesani. Delicately scented, this beautiful 100% Vernaccia has aromas of honeysuckle, beeswax and a whiff of white stone fruit. Savory on the palate doling out favors of white peach, yellow apple, tangerine and lime leaving you with a smooth silky finish, perfect with white fish, shellfish and mussels, enjoy through 2021.

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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 (First Fridays until 7:30) - Saturdays from 2:00 until 4:30pm

FIRST FRIDAY	Aug 3	FIRST FRIDAY! Art from Mark Moore + August Wine of the Month Club Selections
Saturday	Aug 4	Blind Varietal Tasting with VINO!'s Melody Price
Friday	Aug 10	Wines from Portugal with VINO!'s Grant Gondry
Saturday	Aug 11	Bordeaux Beauties with VINO!'s Tina Rupp
MONDAY	Aug 13	Seghesio Family Vineyards - PROFESSIONAL TASTING / - at VINO!
TUESDAY	Aug 14	Seghesio Family Vineyards - SMALL PLATES TASTING / - at The Spokane Club
Friday	Aug 17	Bookwalter Winery with Courtney Larschied, Distributor Representative
Saturday	Aug 18	To Be Determined
Friday	Aug 24	Winescape Wines with Bill Butterfield, Winery Owner
Saturday	Aug 25	Summer Sparklers with Mike Scott
Friday	Aug 31	To Be Determined with Joel Cook, Distributor Representative
Saturday	Sept 1	Closed
Friday	Sept 7	FIRST FRIDAY! Art by Mark Moore + September Wine of the Month Club Selections
