



Cellar Notes

September 2020

Prestige Red - Under \$50

RED - 2015 Sagemoor Cabernet Sauvignon, Columbia Valley, WA - \$49.00 Planted in 1972, the owners of Sagemoor Vineyards have been selling grapes to some of Washington's most prestigious wineries for decades. Within its sub-lots of Bacchus and Dionysus, they've obviously held some of the most prized rows for this bottling. With this 2015 vintage, with the help of reknowned winemaker John Abbott (Abeja, Acacia), and managed with the careful vineyard stewardship of Kent Waliser, they have crafted their first release under their own label. "After 40+years of tending the vines - watching, learning, and waiting - our time has finally come." You'll enjoy this full throttle Cabernet showing bright black currant and blackberry fruit emphasis with hints of cedar, mild smoky notes, toasty vanilla and dried herbs. This thick and juicy red will match nicely with many grilled foods as well as sharp cheeses. Enjoy today - 2028.

Collector Series - Under \$30

RED - 2014 Gamache Vintners Cabernet Franc, Columbia Valley, WA - \$28.95 - Washington has shown its capacity to bring the best out of the traditional Bordeaux varieties, Cabernet Franc included. Often its addition brings a deep color and intense dark plum-like richness and a certain tannic underpinning when blended. Using grapes from three prestigious vineyards, Ciel du Cheval, Champoux, and Gamache, it here shows Cabernet Franc in a lush and ripe format. The palate has richness that expresses above its price range carrying notes of mocha and spicy red fruit. You'll find it an excellent match for roast chicken, pork, as well as hard or soft cheeses. Enjoy today - 2024.

WHITE - 2015 Alexana Gran Blanc, Lonesome Spring Ranch, Columbia Valley, WA \$29.95 - This blended wine reflects the tradition of whites made along the southern coast of France. Warm Mediterranean sunshine allows only the most hearty white grapes to ripen with enough acidity to make for a pleasing drink, and Washington has again shown its ability to grow these varieties in our warmer vineyard sites. Comprised of 50% Viognier, 32% Marsanne, and 18% Rousanne, this viscous, ripe and full style carries pretty floral aromas along with lovely hints of tart tropical fruits and pear liquor. This will be an optimal match for a wide variety of seafood, roasted or grilled chicken, and spicy Asian cuisine. Enjoy today - 2022.

Classic Series - Under \$20

RED - 2016 Capezzana Barco Reale di Carmignano, Tuscany, Italy - \$19.95 - Made from the traditional grapes of Carmignano (Sangiovese, Cabernet, & Canaiolo) grown in the ancient Medici estate of Barco Reale ('royal property'), it leads off with aromas of spicy dark vanilla, then delivers baked black cherry flavors and light cedar notes on an easy palate with fine persistent tannins. Tina says, "What a long and yummy finish!" This will match very well with many dishes incorporating tomato-based sauces, fatty cured meats, fairly ripe cheeses, and game. Enjoy today - 2024.

WHITE - 2019 Domaine Bigonneau, Quincy, Loire Valley, France - \$19.95 - This 100% Sauvignon Blanc is an excellent example of traditional white wine from the central part of France. With aromas of lemongrass and mild smoke, green tea flavors appear along with tarragon and light citrus notes giving a vivid clean and zesty lemon expression. Traditional pairings include seafood and shellfish, but you'll also find this quite a nice match for more unusual foods like a mint and tangy goat cheese omelette. Enjoy today - 2026.

Award Series - Under \$15

RED - 2018 Chateau de Caraguilhes Corbieres, - \$14.95 - Corbieres is a district in the southeastern area of France very near Spain on along the Mediterranean coastline. A traditional blend of 45% Grenache, 30% Syrah, and 25% Carignan shows a muscular character delivering spicy plum and ripe dark fruits with roasted and fire grilled notes carried on a remarkably smooth and silky texture. With deeply fruited concentration with lots of richness and medium tannins you'll find it ideal with roasted turkey or chicken, roasted pork, or even a meaty beef brisket. Enjoy today - 2025.

WHITE - 2018 King Estate Sauvignon Blanc, Oregon - \$14.95 - With immediate aromatic notes of lime zest and citrus coming through with a white grapefruit snap, this beautiful Sauvignon Blanc expresses fresh citrus, wet stone, and white peach flavors. It has both a smooth texture and a lovely refreshing acidity in excellent balance. A perfectly refreshing summer quaff that should combine ideally with delicate fish like soul, tangy goat cheese, or green vegetables such as zucchini or fresh peas. Enjoy today - 2021.

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