



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

Cellar Notes

October 2017

Cellar Selection - Under \$100

RED - 2014 Spottswood Lyndenhurst Cabernet Sauvignon, Napa Valley, CA - \$99.00 - Spottswode's long history as a family-owned wine estate, along with their deep winemaking expertise, allows them to craft this 'second label' Cab that is alluring, expressive, and delicious. We chose this fruit forward Cabernet because we loved the layers of blackfruit, cassis, humidor, chocolate and leather. Supple, velvety and silky! Pair with braised short ribs. *94pts James Suckling* A rich and dense red with a powerful palate of ripe fruit and chewy tannins. Lots of blackberry and blueberry character. Expanding tannins. Needs two or three years to soften. *90 Vinous, Antonio Galloni* "... offers lovely immediacy and intensity. Black cherry, chocolate, menthol and licorice give the 2014 much of its racy, voluptuous personality. This is a decidedly ripe style for the Lyndenhurst, as the wine feels slightly bigger and richer than is the norm." (*AG, Oct 2016*)

Collector Series - Under \$30

RED - 2014 Sequoia Grove Cabernet Sauvignon, Napa Valley, CA - \$29.95 - A family-owned winery, Sequoia Grove was founded in 1979 in a 110-year old barn beneath a grove of Sequoia trees in Rutherford, Napa Valley. All of our tasters loved this very elegant, bold and beautiful Cab! We found aromas of blackberry, black cherry, and clove, with background notes of coffee and vanilla. On the palate, the wine bursts with black olive, black current, blackberries, and spices. The finish is seamless with red fruit intertwined with dusty tannins. Blend: 77% Cabernet Sauv, 9% Cab. Franc, 8% Merlot and splashes of Malbec, Petite Verdot and Syrah. Pair with Cabernet braised venison cheeks, now through 2021.

Classic Series - Under \$20

RED - 2014 Bodegas Argento Reserve Cabernet Franc, Mendoza, Argentina - \$19.95 - Argento winemakers are committed to preserving the organic purity of their wines using the best quality grapes from vineyards over five estates. We love this Cab Franc with aromas of violet, black raspberry, currant and cherry. On the palate it expresses cedar, black pepper, black olive, more black currant and spices. Rich and full bodied, this expressive wine has silky tannins and a smooth, long finish. Enjoy with duck or quail. *91pts James Suckling* - A subtle yet rich red with dried berry and spice aromas and flavors. Medium to full body, silky tannins and a stylish finish. (*Jan, 2017*)

Award Series - Under \$15

RED - 2015 Jordanov Red Blend, Macedonia - \$14.95 - From the ancient vineyards of Macedonia, site of the oldest evidence of winemaking in the world, the Jordanov family continues a centuries-long tradition of producing wine on their farm. Made with Vranec (34%), along with Cabernet (33%) and Merlot (33%), this blend is delicious, smooth and expressive, with notes of steeped plums, blackberry, black cherry, cinnamon, soy and wild herbs. This is a fantastic value from an epic, mysterious appellation. We suggest you look up some traditional Macedonian meals, experiment and have fun! Enjoy with fine cheeses or dark-sauced entrées, now through 2018.

Prestige Red - Under \$50

RED - 2014 Bookwalter Protagonist, Richland, WA - \$49.00 - From the Conner Lee Vineyard comes this powerful and seamless 90% Cabernet Sauvignon with splashes of Syrah, Malbec and Cabernet Franc. We love this wine and so do the critics... *92pts Wine Enthusiast* - ...with notes of cherry, herb, smoke and graphite. The black-fruit flavors, in contrast, are rich and full, bringing a sense of hedonism. (*SS, 09/2017*) *92pts Wine Spectator* - Rich and polished, defined by a core of refined tannins, wrapped in textured flavors of black cherry, espresso and toasty spice that glide through the long finish. (*TF 07/2017*) *92pts Wine Advocate* - ...lifted, perfumed notes of graphite, blackberries, plum and pencil shaving aromas and flavors. It's ripe and textured on the palate, with considerable elegance and purity, as well as fine and light tannin. (*JD, Issue # 231 Jun 2017*) Enjoy now - 2024.

WHITE - 2015 MacRostie Chardonnay, Sonoma Coast, CA - \$26.95 - Winemaker Steve MacRostie creates this classy Chardonnay that begins with a fragrant nose of pineapple, mango and guava. On the palate, the tropical fruit elements mingle with lively citrus layers as well as hints of spice. The finish is clean and refreshing. This would make a nice pairing with Sesame Chicken. *90pts Wine Advocate* - My personal go-to white, this Chardonnay is real Chardonnay class at a bargain price. It opens with notes of grapefruit, peaches and cream and honeyed toast with a touch of pineapple. Medium to full-bodied, the palate is purely fruited with a lovely suggestion of creaminess plus great intensity and length. (*LPB, Feb 2017*) Enjoy today through 2020.

WHITE - 2016 Pratsch Organic Grüner Veltliner, Niederösterreich, Austria - 19.95 - The Pratsch family has maintained organic certification for over 10 years and is dedicated to the land and the quality of the wines. This wine exudes aromas of spice, honeysuckle, apples, peaches, apricots, and a touch of green herb. This wine is bright and crisp with flavors of lemon, lime, stone fruit, and spicy white pepper. The finish is very dry and its acidity and flavors stick around for quite some time. This Gruner is quite refreshing and would make for a very nice option on a beautiful fall day. We would serve it with tuna or oysters on the half shell. Enjoy now - 2019.

WHITE - 2015 La Yunta Torrontes, Famatina Valley, Argentina - \$14.95 - This Torrontes is produced from grapes grown in the Famatina Valley in Argentina's La Rioja district. They blend grapes from three different harvests, to obtain freshness, acidity and ripeness. It is a restrained kind of Torrontes, closer to a dry Riesling than a Muscat, with pure, clean aromas and flavors of stonefruit, lime zest and mineral notes. It has an herbaceous side, and is quite focused and fresh, with a subtle floral side and an off-dry finish. Torrontés is one of the best wine pairings in existence for Asian and Indian cuisine. Drink now - 2018.

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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	Oct 6	FIRST FRIDAY! Art from Carl Richardson + October Wine of the Month Club Selections
Saturday	Oct 2	Turkish Wines with John McCormack, Distributor Representative
Friday	Oct 13	Champagne/Sparklers with Mike Scott, Distributor Representative
Saturday	Oct 14	Wines To be Determined
MONDAY	Oct 16	Beaucastel Wines - PROFESSIONAL TASTING / - at VINO!
TUESDAY	Oct 17	Beaucastel Wines - SMALL PLATES TASTING / - at The Spokane Club
Friday	Oct 20	The Prisoner Wine Co. with Abby Tiege
Saturday	Oct 21	Stag's Leap Winery with Nick Graber, Winery Representative
Friday	Oct 27	Wines to be Determined with Joel Cook
Saturday	Oct 28	Wines to be Determined
Friday	Nov 3	FIRST FRIDAY! Art by Carl Richardson + November Wine of the Month Club Selections
