



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

Cellar Notes

October 2018

Cellar Selection - Under \$100

RED - 2012 Castello Banfi Brunello di Montalcino, Tuscany, Italy \$99.00 Castello Banfi is located in the Montalcino region of Tuscany. This rich and succulent wine conveys aromas of rose petal, Rainer cherry, vanilla and hints of licorice. The palate is full, soft and velvety revealing flavors of dried raspberry, cranberry with hints of cedar and spices. Perfect with red meats, wild game and aged cheeses. *93pts James Suckling* – “A pretty red with plum and light chocolate character plus hints of walnuts. Medium to full body and fine tannins. Drink or hold.” *93pts Wine Spectator* – “A textbook Brunello, mingling cherry and berry fruit with bitter almond, iron, sanguine and tobacco notes. Well-structured and harmonious... Best from 2020 through 2033.” *92pts Robert Parker’s Wine Advocate* – “...aromas of plump cherry, blackberry, spice, grilled herb and rosemary... saturated, rich and succulent. This expression offers respectable dimension and depth.”

Collector Series - Under \$30

RED - 2015 Sparkman ‘Wonderland’ Grenache, Yakama Valley, WA \$29.95 - Sourced from three very different blocks in three different vineyards in the Yakama Valley, and a blend of 88% Grenache and 12% Syrah, we found ripe aromas of raspberry jam, vanilla and spice followed by flavors of anise, black olive tapenade, citrus rind peel, raspberry, mushroom and cinnamon. Finishing long and fruity, this enjoyable wine will pair well with slow cooked pork roast or shepherd’s pie. *91pts Wine Spectator* – “Supple and expressive, with floral cherry and raspberry flavors, accented by smoky white pepper and mineral hints. Drink now through 2023.” *90pts Wine Enthusiast* – “It’s light and elegant in style, with pillowy fruit flavors that linger on the finish. It shows a sense of delicacy.”

Classic Series - Under \$20

RED - 2014 Tapiz Alta Collection Cabernet Sauvignon, Mendoza, Argentina \$19.95 - Winemaker Jean Claude Berrou, recently retired from Chateau Petrus after 44 vintages has crafted this muscular red with intense aromas of fresh raspberry, currant and blackberry, on the palate oak aging contributes notes of dark chocolate, blackberry, plum, cocoa, dark cherry and mocha. This would pair nicely with leg of lamb and portabella mushrooms. *96pts James Suckling* – “...with dark berry and dark chocolate character. Give it four to five years bottle age.” *91pts Wine & Spirits* – “...spice and mint notes mix here with deep cassis flavor.” *90pts Wine Advocate* – “... fresh and subtle, with perfectly integrated oak.”

Award Series - Under \$15

RED - 2012 Helix Syrah, Columbia Valley, WA \$14.95 - With its rich garnet color, this wonderful Syrah brings forth its Northern Rhone character, displaying aromas of light salted caramel, violets, a trace of lavender, baked blueberries and white pepper. 100% Syrah, it furnishes impressive flavors of black olive, blueberry, baked fig, plum, dried strawberry and toffee. Try with rib eye roast and brussel sprouts. *90pts Wine Enthusiast* – “Blue fruit and herb aromas are followed by full-bodied blue and purple-fruit flavors. The balance is spot-on and the finish lingers.”

Prestige Red - Under \$50

RED - 2011 Tranche Cellars Blue Mountain Vineyard Cabernet Franc, Walla Walla, WA \$49.00 - Made by the crew at Corliss, from their estate Blue Mountain Vineyard, this Cabernet Franc delivers delicate aromas of rose petal, lavender and wildflowers above layers of dried blueberry, wild fig and dried herbs, followed by dense and rich flavors of raspberry, leather, and thyme. Dusty mouth-filling tannins lead to a long, spice filled finish. Try with roasted pork and black lentils. *91-93pts Wine Advocate* – “...the 2011 Cabernet Franc Estate is a 100% Cabernet Franc, it possesses a fresh and perfumed bouquet of black cherries, violets, wild herbs and underbrush as well as a sweetly fruited, medium to full-bodied palate.... Beautifully made, it should drink reasonably well on release and have upwards of a decade or total longevity. Drink 2015-2021.”

WHITE - 2017 Pahlmeyer Jason Sauvignon Blanc, Napa Valley, CA \$29.95 - This sensational 100% Sauvignon Blanc that supplies tropical and floral aromas. Smooth and elegant, it exhibits flavors of pineapple, white peach, grapefruit and ripe gooseberries with hints of cool slate and lime zest. With firm acidity, the fruit flavors carry over to the soft rich finish. Enjoy today with poached scallop salad with wasabi dressing. *92pts Wine Enthusiast* – “...aged in both French oak and stainless steel, this wine is richly woven in lemon verbena, pineapple, quince and grapefruit.” *90pts Wine Spectator* – “Lemongrass, lime and grapefruit flavors are fresh and vibrant with plenty of intensity and a smooth, sleek frame. Drink now.”

WHITE - 2016 Capitello Sauvignon Blanc, Marlborough, New Zealand \$19.95 - Supplying an expressive, powerful nose of kefer lime, passion fruit and ripe citrus, this wine’s layers of flavor impress with gooseberry, jalapeno, lemon peel, guava, lime and dried herbs on the palate. With amazing precision and length, drink this tempting Sauvignon Blanc with pork tenderloin. *98pts Decanter Magazine* – *MB*: “Beautifully poised and extravagant... grass, gooseberry and elderflower, crunchy acid and good length. Yum!” *BC*: “A weighty wine with quite intense gooseberry and nectarine flavours... impressive purity and length.” *CD*: “...fine citrus and tropical passionfruit and peach hints. Drinking Window 2017 – 2024.”

WHITE - 2015 Buena Vista Carneros Chardonnay, Napa Valley, CA \$14.95 - This Chardonnay opens up to reveal tropical aromas of stonefruit, apple, pear and hints of vanilla. Flavors carry over to the medium-bodied palate with the addition of ripe peach, apple pie ala mode, butterscotch and a subtle creaminess, making it the ideal companion to roasted late summer vegetables or pumpkin ravioli. *90pts Wine Enthusiast* – “Big oak and a touch of reduction show through on the nose, as full-figured flavors of crème brûlée, pineapple and Gravenstein applesauce ...Highlights of nutmeg and ginger spice” *90pts Wine Spectator* – “...spicy, toasty oak as well as a zesty core of melon, green apple and white peach. Drink now through 2021.”

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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

FIRST FRIDAY	Oct 5	FIRST FRIDAY! Artist - Amanda Coldwell + October Wine of the Month Club Selections
Saturday	Oct 6	Friendly French Wines with Distributor Rep Mike Scott in attendance
Friday	Oct 12	Global Pinot Noir with Distributor Rep Mike Scott in attendance
Saturday	Oct 13	Jones of Washington with Winery Rep Rhett Humphrey in attendance
MONDAY	Oct 15	*K Vintners Winery - PROFESSIONAL TASTING - at VINO!
TUESDAY	Oct 16	**K Vintners Winery - SMALL PLATES TASTING - at The Spokane Club
Friday	Oct 19	Fidelitas Wines with Distributor Rep Courtney Larscheid in attendance
Saturday	Oct 20	Climate Comparison by Varietal with VINO!'s Melody Price in attendance
Friday	Oct 26	Dama Wines with Winery Rep Daniel Burchart
Saturday	Oct 27	Browne Family Wines with VINO!'s Grant Gondry
FIRST FRIDAY	Nov 2	FIRST FRIDAY! Artist - Amanda Coldwell + Nov Wine of the Month Club Selections
