



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

Cellar Notes

November 2017

Prestige Red - Under \$50

RED - 2001 Faustino I Gran Reserva, Rioja, Spain- \$49.00

- Faustino is one company that still releases older vintages going as far back as 1970 and we were able to get our hands on enough 2001 for our lucky club members! Powerful yet velvety and excellent with roasted lamb, duck, pork and beef. **98pts Tasting Panel** - "(85% Tempranillo, 10% Graciano, 5% Mazuelo) Rich, ripe and intense plum, black cherry and spice, tobacco, leather. Great acidity, crushed flowers, super long finish." **97pts Decanter** - "Deliciously decadent, with extraordinary vitality on the palate and a long, unique finish. I cannot think of any other wine, in this price range, that provides so much complexity, elegance, style, classicism and length." **91pts Wine Enthusiast** - "Rusty and mature looking, this is woody, dry and rooty on the nose, with whiffs of tree bark and tobacco running alongside cherry and berry notes. It's mature, with flavors of stewed plum, herbs and spice that are straight from the textbook, while the finish is dry, earthy and showing core acidity." A classic combination with roast lamb. Drink today - 2025

Collector Series - Under \$30

RED - 2014 Abacela Malbec, Umpqua Valley, OR -\$29.95

- Earl and Hilda Jones began planting Spanish varietal vines in 1995 in the Umpqua Valley and have been making award winning wines ever since. This complex full bodied wine was assembled from their best barrels of Malbec and carries bold aromas and flavors of blackberries, chocolate, oak and dried lavender. Broad tannins and an earthy spice create both tension and balance in this structured wine. Try before 2020, with BBQ steak. **91pts Wine Enthusiast** - "Impenetrably dark in color, this potent wine marries black fruit to ample barrel accents of smoke and char. Though aged in just 5% new French oak, those dark scents and flavors permeate the wine." (PG, Oct. 2017)

WHITE - 2014 ZD Chardonnay, Napa Valley, CA - \$29.95

- Started in 1969 by two aerospace engineers, Norman deLeuze and Gino Zepponi. 'ZD' stands for the initials of these two men but it also the acronym for 'Zero Defects' in the rocket industry. Artfully blended for richness, intensity and balance from vineyard partners in Carneros, Monterey, and Santa Barbara, this beautiful Chardonnay is rich and complex with aromas of juicy pineapple, guava and lemon zest with notes of sweet vanilla and honeysuckle. The palate is round, full bodied and boasts a core of bright tropical fruit, caramel, butterscotch and golden apple. These flavors are balanced beautifully by natural acidity leading to a long fruity finish. Try today through 2019, with delicate dishes of crab, grilled fish or prawns.

Classic Series - Under \$20

RED - 2014 Genoa Cellars Danger Buoy Sangiovese, Walla Walla Valley, WA - \$19.95

- Owners and wine enthusiasts Derek Berger and Scott Heinrich began making wine together in 2004 and primarily focus on Super-Tuscan-style wines. This 100% Sangiovese sourced from Walla Walla Valley fruit provides a smooth texture and rich mouthfeel while also balancing the traditional Sangiovese acidity. We found aromas of vanilla, coconut, black raspberry and spice on the nose. The palate provides barrel flavors of toffee, dark cocoa, chocolate truffle and plum leading to a long, small batch bourbon finish. This exciting red is silky, velvety and smooth and would be great with meat lasagna or pizza! Try before 2020.

WHITE - 2014 Chateau d'Orschwihr Pinot Gris, Alsace, France- \$19.95

-The first mention of the Château d'Orschwihr wines dates back to the 16th century, however wine is known to have been produced in the area as far back as the Roman period. Today the predominately limestone soils yield some of Alsace's most compelling expressions of the Pinot Gris grape. Rich and flavorful, this wine expresses an exotic nose of white peach, dried apricots and plums. Full and ample on the palate, it offers apricot, poached pears, orange marmalade and smoky minerals. Long and lingering, it finishes cool, clean and fresh. Pair now with broiled salmon, lentil stews and roast duck. Drink before 2019.

Award Series - Under \$15

RED - 2015 Goose Ridge g3 Cabernet Sauvignon, Columbia Valley, WA - \$14.95

-Goose Ridge Estate Vineyards and Winery is a family-owned and operated winery dedicated to limited production, handcrafted wines from select, estate-grown grapes. The g3 Cab begins with wonderful aromas of black cherry, caramel, vanilla, blackberry, plum, baking spice, coffee, and chocolate. All those flavors from the nose continue on the palate along with some added licorice, cola and leather and a smooth, lush mouthfeel. It ends dry with good length and a burst of spicy mineral notes. Enjoy with beef short ribs and portabella mushrooms. Drink before 2021.

WHITE - 2014 Wild Horse Viognier, Central Coast, CA - \$14.95

-Started nearly 30 years ago, Wild Horse has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. The 15% Grenache Blanc added to the Viognier lends to the bright acidity and elegant minerality of this wine. We found abundant aromas of orange blossom with light citrus notes. The palate is rich yet crisp with delineated flavors of lychee, stonefruit and lime. The crisp, bright minerality shines on the lengthy finish. Try it with saucy shellfish dishes. Enjoy through 2019.

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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

<i>FIRST FRIDAY</i>	<i>Nov 3</i>	<i>FIRST FRIDAY! Art by Carl Richardson+ November Wine of the Month Club Selections</i>
Saturday	Nov 4	Left Bank vs Right Bank with VINO's Own Gino Lisiecki
MONDAY	Nov 6	Drouhin Wines - PROFESSIONAL TASTING / - at VINO!
TUESDAY	Nov 7	Drouhin Wines - SMALL PLATES TASTING / - at Europa
Friday	Nov 10	Holiday Favorites with Abby Tiege, Distributor Representative
Saturday	Nov 11	Patricia Green Cellars with John McCormack, Distributor Rep
Friday	Nov 17	Henry Earl Estates with Kasee Woods, Winery Rep
Saturday	Nov 18	Brown Family Wines with Mqrk Gronenthal
Friday	Nov 24	CLOSED
Saturday	Nov 25	CLOSED
Friday	Dec 1	<i>FIRST FRIDAY! Art by Carl Richardson + December Wine of the Month Club Selections</i>
