



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

Cellar Notes

November 2018

Prestige Red - Under \$50

RED - 2014 Col Solare Cabernet Sauvignon, Red Mountain, WA - \$49.00 - A joint venture between Chateau Ste Michelle and Antinori of Italy, this development on a grand southwest facing slope on Red Mountain generates some of Washington's most celebrated fruit. The resulting wines gain consistent superior accolades: **94+ points, Wine Advocate**, "...Notes of smoked tobacco, black currants, licorice and a gravelly minerality all flow to a rich, multi-dimensional and concentrated yet elegant Cabernet. It needs short term cellaring, but it's a beautiful wine that is going to have 15-20 years of overall longevity." **93 points, James Suckling**, "A dense and rich red with blueberry, chocolate and coffee character. Full body, round and juicy tannins and a flavorful finish. Generous and fleshy style. Drink or hold." Braised meats, deep mushroomy sauces, and blue cheeses would match nicely.

Collector Series - Under \$30

RED - 2014 Gilbert Cellars Malbec, Yakima, WA - \$29.95 Award winning wines are created here by head winemaker Justin Neufeld assisted by the Gilbert family. This 100% Malbec expresses an assortment of red and black fruit aromas intermixed with fennel and a hint of white pepper. Medium to full-bodied on the palate, it reveals ripe black raspberry, blueberry, mocha, dark cherry, soft vanilla and baking spices. With great presence, there is symmetry to the acidity, adding vibrancy to the palate and balancing the finish. Enjoy this silky, smooth Malbec with roast beef. Try now through 2021.

WHITE - 2013 Sixto Roza Hills Chardonnay, Rattlesnake Hills, WA - \$29.95 - A self-taught winemaker, Charles Smith started his K Vintners winery in 1999. His Sixto Chardonnay is sourced from the oldest Chardonnay plantings in the state. 100% Chardonnay, on the palate we found rich flavors of honeycomb, peach, papaya, guava and apple with a sprinkle of hazelnut finishing long and luscious. **93 points Wine Advocate** "Rich, full-throttle and decadent.. the 2013 Chardonnay Roza Hills Vineyard offers lots of baked apple tart, white flowers and creaminess in a layered, balanced, classic style... it will drink well for at least 2-4 years." **92 points Wine Spectator**, "Polished, with a hint of toast to the pear and pineapple fruit, coming together harmoniously on the lively, expressive finish." **91 points Vinous**, "Sexy aromas of ripe stone fruits and hazelnut suggest a plush wine; at once Burgundian on the nose and modern. A major mouthful of ripe Chardonnay." **91 points Wine Enthusiast**, "The balance is exquisite." Pair with grilled bass or baked mac n' cheese and enjoy through 2020.

Classic Series - Under \$20

RED - 2013 Coppola Winery 'Pitagora' Red Blend, Sonoma Valley, CA - \$19.95 - Francis Ford Coppola pays homage to where his grandfather often played among ancient Greek ruins where thousands of years earlier stood a school run by the legendary Greek scholar Pythagoras — Pitagora in Italian. This robust blend contains Petite Sirah, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot. Hearty and full bodied, it leads with plum, anise, violets, and earthy notes on the nose. The palate furnishes ripe fruit flavors of blackberries, juicy plums, and boysenberry enlivened by toasted oak, black pepper, and spices. Its generous tannin structure frames the fruit leading to a long, rich finish with a trace of minerals. Try with lamb shanks and roasted garlic potatoes, enjoy through 2020.

WHITE - 2015 Domaine de Pellehaut Reserve White, Côtes de Gascogne, France - \$19.95 - From 2004 to 2014, eleven years in a row, Domaine de Pellehaut has won the Gold Medal for this white blend at the Concours Général Agricole de Paris every year. This intriguing white, 60% Chardonnay and 40% Petit Manseng, delivers aromas of honeysuckle, honeydew and pineapple. On the palate it shows tropical fruit flavors of kumquat, lime, stone fruit and citrus notes. It is well-balanced with good acidity and a long fruity finish. This wine is perfect with white meat or oysters baked in white wine, or delicious on its own as an aperitif. Enjoy now - 2020.

Award Series - Under \$15

RED - 2015 E. Guigal Côtes du Rhône, France - \$14.95 - Guigal's reputation for fine Rhone-based reds is nearly unparalleled; this 'basic' blend earned these accolades: **91 points, Wine Advocate**, "The 2015 Cotes du Rhone features a majority of Syrah. Spicy, peppery, hickory aromas lead off...then moving into darker fruit and more savory notes of black olive by the finish. This medium to full-bodied wine finishes long and silky, ...drink well through at least 2023." **90 points Wine Enthusiast**, "Ripe but restrained, ...this richly concentrated red offers luscious black cherry and berry flavors nuanced by hints of earth, smoke and spice. The palate is rich and fleshy." Try now through 2022 with hearty stews or a French-style Cassoulet.

WHITE - 2017 Walnut City Pinot Gris, Willamette Valley, OR - \$14.95 - This impressive Pinot Gris supplies beautiful aromatics of melon, honeydew and tangerine oil. Complex and concentrated flavors of honeysuckle, melon, stonefruit, apricot and light citrus unfold on the palate. We found a finish that is fresh with hints citrus fruit. From simple oven-roasted chicken to spicy Indian or Thai dishes, this wine is as versatile as it is delicious! **90pts + Best Buy Wine Enthusiast**, "This is Pinot Gris at its youthful best: fresh, creamy, leesy and bursting with zippy grapefruit, orange, apple and melon flavors. Made entirely in stainless steel, it is sufficiently rich and ripe despite the relatively low alcohol." Enjoy today - 2021.

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Store Hours

Tuesday - Thursday: 10 – 6, ***Fridays open until 7***, Saturday: 10- 5, **CLOSED SUNDAY & MONDAY**

OPEN - Two Pre-Christmas Mondays!

OPEN 10:00 - 6:00 - December 10 and 17

Tastings

TASTING HOURS: Fridays, 3:00 until 6:30 - Saturdays from 2:00 until 4:30pm

FIRST FRIDAY	Nov 2	FIRST FRIDAY! Art from Amanda Caldwell + Oct. Wine of the Month Club Selections
Saturday	Nov 3	Daou Vineyards - with VINO!'s own Grant Gondry
Friday	Nov 9	Gifford-Hirlinger with Mike Berthan, Owner/Winemaker
Saturday	Nov 10	To be Determined with Sara Pierce of Cru Distributors
MONDAY	Nov 12	Ferrari-Carano Wines - PROFESSIONAL TASTING / - at VINO!
TUESDAY	Nov 13	Ferrari-Carano Wines - SMALL PLATES TASTING / - at Europa
THURSDAY	Nov 15	CASE SALE - SAVE 20% or 25%
Friday	Nov 16	Australia's Molly Dooker wines with Courtney Larscheid of Vehrs Distributors
Saturday	Nov 17	Wines in Boxes with Mike Scott of Noble Distributors
Friday	Nov 23	VINO! - CLOSED, Happy Thanksgiving!
Saturday	Nov 24	VINO! - CLOSED, Happy Thanksgiving!
Friday	Nov 30	TBD
Saturday	Dec 1	TBD
Friday	Dec 7	FIRST FRIDAY! New Art + December Wine of the Month Club Selections
