



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

Cellar Notes

December 2019

Prestige Red - Under \$50

RED - 2015 Abeja Columbia Valley Cabernet Sauvignon, Walla Walla, WA - \$49.00 - This Cabernet is stylish, elegant, and impeccably balanced. As always, the fruit comes from a diverse and highly regarded group of vineyards around Columbia Valley: Sagemoor farms, Kiona Heart of the Hill, Destiny Ridge and Abeja's own Heather Hill estate. Winemakers Dan Wampfler and Amy Alvarez-Wampfler create this remarkable blend of 87% Cabernet Sauvignon, 8% Merlot, 3% Cabernet Franc, and 2% Petit Verdot with soaring aromas and flavors of berries, cassis, violets, baking spice, and herbs. On the palate bright acidity and polished, powerful tannins lead to a full, lengthy finish. This is truly one of the flagship Cabernets produced in Washington, and year after year. Try with robust meats and stews. Try today with braised short ribs or a great cheeseburger. Enjoy today through 2027. **94pts Jeb Dunnuck** - *"Deeply colored, the 2015 Cabernet Sauvignon spent 18 months in 70% new French oak. It has a brilliant bouquet of crème de cassis, toasted spice, graphite, and licorice. This gives way to a full-bodied Cabernet that has ripe, velvety tannins, beautiful mid-palate depth, and a great finish."*

Collector Series - Under \$30

RED - 2016 Newsprint Red Mountain Cabernet Sauvignon, Woodinville, WA - \$29.95 - This 100% Red Mountain Cabernet packs a whole lot of deliciousness in an affordable bottle. Featuring aromas of black cherry with hints of vanilla and wood smoke on the nose, the palate is super juicy, full of ripe dark berry, black cherry, chocolate truffles, coconut and plum jam. These delicious flavors are complemented by a sprinkling of tannins giving great structure to this wine. This would pair wonderfully with braised short ribs. Enjoy through 2025.

WHITE - 2016 Saintsbury Carneros Chardonnay, Napa Valley, CA - \$29.95 - The grapes for this wine are sourced from the best lots of Chardonnay in the Carneros AVA. On the nose we found lush aromas of nectarine, white peach, ripe apple, Meyer lemon and light mineral notes. Tangy kumquat, lime, stone fruit, and chamomile come through on the palate with vibrant acid and a long layered finish. Pairs well with meaty fish or subtly flavored chicken dishes. Enjoy today through 2024. **90pts Wine Enthusiast** - *"Tropical, nutty and robust in initial oak, this wine settles into a nice balanced place, slightly reductive and youthful. Apple and pear compote give it a fruity flavor nuanced in lushness."*

Classic Series - Under \$20

RED - 2017 Vistalba Corte C, Mendoza, Argentina - \$19.95 Carlos Pulenta built Bodega Vistalba in 2001 on family-owned land in the heart of Vistalba (Luján de Cuyo) on the outskirts of Mendoza. Comprised of 80% Malbec and 20% Cabernet Sauvignon, this wine opens up to reveal intense aromas of plums, eucalyptus and spice. The mouthfilling palate is dark and zesty with layers of blackberry, black currant, blueberry and plum with notes of pepper on the full finish. Silky and smooth with a ton of body, this wine pairs well with grilled meats and sausages. Try with roasted duck breast with pecan purée. Enjoy today through 2023.

WHITE - 2018 K Vintners Art Den Hoed Viognier, Walla Walla, WA - \$19.95 - The grapes for this Viognier were sourced from grower Art Den Hoed and his vineyard in the lower Yakama Valley. It conveys pure aromas of honeysuckle, yellow peach and beeswax. On the palate, it is fresh and crisp with an impression of richness and a beautiful mouthful of stonefruit, tangerine, cantaloupe and a touch of savory herbs. It stays vibrant all the way through the long and satisfying finish. Try this fresh and pure wine with seafood dishes like lobster, crab, and mussels. Enjoy today through 2023. **93pts Jeb Dunnuck** - *"...the 2017 Viognier Art DenHoed offers a vibrancy and freshness that's beautiful. Tart citrus, mint, crushed stone, and white flowers all emerge from this medium-bodied beauty that has real Viognier character and stays fresh and lively on the palate."*

Award Series - Under \$15

RED - 2017 The Seeker Red Blend, Central Valley, Chile - \$13.95 - This rich red blend of 50% Cabernet Sauvignon, 25% Merlot and 25% Syrah displays a deep ruby color with aromas of ripe plum and black berries with spices and vanilla notes coming from the oak ageing, showing good structure on the palate with juicy flavors of ripe black cherry, milk chocolate, toffee and toasted coconut. The finish is long and complex, sure to be great with burgers, roasts and stews. Enjoy today through 2024.

WHITE - 2018 Ottella Lugana Bianco, Veneto, Italy - \$14.95 - This 100% Turbiano (type of Trebbiano di Lugana) produces exotic aromas of pear, honeysuckle, stone fruit, herbs and citrus. On the palate we found tropical notes of apricot, peach, melon and baking spice. A well balanced wine with a rich mouthfeel and a truly satisfactory finish with light mineral notes. Enjoy today with seafood pasta. **91pts + Editors' Choice Wine Enthusiast** - *"Tropical fruit, white spring flower and a hint of crushed tomato-vine lead the nose. The juicy palate doles out honeydew melon, grapefruit and papaya alongside crisp acidity. A saline note caps off the finish."*

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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 - Saturdays from 2:00 until 4:30pm

<i>FIRST FRIDAY</i>	<i>Dec 6</i>	<i>FIRST FRIDAY! Art from Leslie W. LePere+ Dec Wine of the Month Club Selections</i>
Saturday	Dec 7	Mastroberardino Wines with Steve Bledsoe
<i>Monday</i>	<i>Dec 9</i>	Professional Tasting at VINO! with Pepper Bridge/Amavi Wines
<i>Tuesday</i>	<i>Dec 10</i>	Small Plates at The Spokane Club with Pepper Bridge/Amavi Wines
Friday	Dec 13	Cor Wines with Mike Scott, Distributor Representative
Saturday	Dec 14	Blind Tasting with Melody Price Points - Arbitrary or Accurite
Friday	Dec 20	Gamache Wines with Winery Representative, Jessica Gamache
Saturday	Dec 21	Merry Cellars with Winery Representative, Mackenzie Fancher
Friday	Dec 27	Wines to be Determined with Distributor Representave, Alex Van Amurg
Saturday	Dec 28	Wines to be Determined
Friday	Jan 3	<i>FIRST FRIDAY! Art from Leslie W. LePere + Jan Wine of the Month Club Selections</i>
