

Weekday Dinner Wine Tasting Friday~Saturday February 13th~14th, 2009

Avanti Chardonnay

Retail: \$7.99 Glass: \$5
CollectorsClub: \$7.19 Glass: \$4

Made from 100% Chardonnay grapes, from the Bodegas Borbore vineyards in the Tulum Valley, San Juan. Unoaked wine, rich golden yellow in color flecked with green. Butter and fruit aromas on the nose, reminiscent of ripe lemons and pineapple. Youthful and fruit driven; fresh with a long finish. Serve lightly chilled, on its own or with chicken and fish dishes.

Veramonte Sauvignon Blanc

Retail: \$12.99 Glass: \$6
CollectorsClub: \$11.69 Glass: \$5

A crisp and refreshing Sauvignon Blanc with citrus, tropical fruit and floral aromas. The brightness and acidity are balanced with lush mango, grapefruit and peach fruit flavors that shine through on the palate.

Arenal Carmenere

Retail: \$10.99 Glass: \$5
CollectorsClub: \$9.89 Glass: \$4

Finding a competitively priced Chilean Carmenere that is not excessively "green" is quite a challenge, as this finicky grape demands careful vineyard management, specific soil composition, late picking, and minimal irrigation to show its potential. Intensely dark and violet in color with bold, sweet, floral aromas of blackberry and earthy plum which combine with peppery spiciness. In the mouth, it is ripe, structured, and surprisingly complex, with a terrific softness on the palate. Hand harvested grapes. 30% of the wine aged in first and second use French oak barrels for six months.

Casa Lapostolle Cabernet Sauvignon

Retail: \$14.99 Glass: \$6
CollectorsClub: \$13.49 Glass: \$5

Clean ruby red with purple shadows. Expressive aromas with ripe red fruits like plums, dry figs and notes of black spices. The palate is elegant, supported by a soft structure with fine and delicate tannins. Nice persistence. Open and leave to breathe minimum for an hour and serve at 16-18°C. Ideal companion of all red meat, winter soups and of course Barbecue!

Velt 1 Gruner Veltliner

This wine assaults your senses (in a good way!) with an explosive bouquet that's both exotic and enticing. Crisp ripe pear, white pepper and apple blossom jostle for attention while on the palate the flavors are held in line by the refined acidity and minerality on the finale. This wine pairs well with many Asian inspired dishes including stir fry, Asian-Spiced Duck Breasts with Ginger-Chile Glaze, Brown Rice Salad with Citrus-Thai Basil Vinaigrette.

Milbrandt Traditions Riesling

Riesling has been Germany's signature grape variety since before the Renaissance. It produces a wide range of styles and has a remarkable ability to showcase the intricacies of individual soils and climates. Whether sweet or dry, the grape's natural racy acidity keeps it lively and balanced when young and incredibly sound and complex when old. Over the last two decades, Washington has earned praise for its intense and structured Rieslings. This 2006 Traditions Riesling is a great example of terroir and variety. The textbook floral aromas of orange blossom, apricot and white peaches are well supported by the firm acids and hallmark "Evergreen minerality." The palate is lush but lively, and the finish is long and silky. A great meal for this wine would be baked tilapia or sea bass with roasted cauliflower and broccoli or a nice mixed green salad topped with pan seared sea scallops with a light vinaigrette.

Corvidae Mirth Chardonnay

This Chardonnay is bursting with fresh tropical fruits like pineapple and papaya. It has nicely balanced acids with a hint of toasty oak in the finish. This wine pairs perfectly with garlic sesame Teriyaki pork tenderloin with roasted red potatoes and cole slaw. A Spring delight!

La Marchetti Rosso

From the Marche region comes Rosso Conero, which in our opinion, is Italy's greatest, most elegant expression of the Montepulciano grape. And few, if any, are making this wine better than Maurizio Marchetti. Known for his impeccable Verdicchio in the States, he is famous for his red Conero back home in Ancona. Laced with an intriguing smoky, cranberry spiciness and ripe plums, this is an everyday favorite for both sides of the Atlantic. This wine is perfect for pizza, pizza, pizza!

Yakima Cellars Downtown Red

This is your ultimate weekday wine. Light and fruit forward, this wine is lighter in color, nice on the palate and balanced. Have this wine with everything from meatloaf to Mac n' Cheese!

Graham Beck Shiraz/Cab Sauv

If you like your meats blackened, this is your wine pairing! On the palate there are violets and attractive mocha and chocolate flavors, with a good integration between fruit tannin and smoky flavors from the oak. The nose expresses a rich plummy character with hints of exotic spice. Good underlying berry tones from the Cabernet.