



Tasting Notes

1. **2021 Sauvignon Blanc – Columbia Valley** - Moderately dry and medium light body with higher acidity boasting notes of overly ripe peach and orange marmalade. As for food pairings, when in doubt, go green. Sauvignon Blanc makes a wonderful choice with herb-driven sauces over chicken, tofu, or fish dishes. matched with feta or chèvre or paired with herb-driven Asian flavors such as Thai or Vietnamese cuisine. \$25/bottle
2. **2021 Rosé of Cabernet Sauvignon - Horse Heaven Hills** - Classic pink blush color with red wine-like flavors of green bell pepper, cherry sauce, black currant, and pepper spice with moderately high acidity. As far as pairing, think BBQ and brunch foods. Pairs well with hamburgers and hot dogs, BBQ chicken, most Mexican food, grilled sausages, egg dishes, cold chicken and tuna salads, green salads, and quiche. \$25/bottle
3. **2019 Merlot – Lake Chelan** - Rich and expansive on the tongue, this balanced Merlot offers inviting notes of plum and cherry, completely juicy, silky tannins, and balanced acidity. Best paired with rack of lamb, roasted veal, or filet mignon with peppercorn red wine sauce. \$35/bottle
4. **2019 Malbec – Yakima Valley** - Dark plums, dried Bing cherries, ripe figs, earthy aromas of fresh cigar, and cracked black pepper. Pairs extremely well with leaner red meats, and even lighter cuts like dark meat turkey or roasted pork. The pairing secret of Malbec is that it works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese. YUM!
\$35/bottle