



Tasting Notes

1. **2019 “Woo Woo White” Bordeaux – Wahluke Slope**
95% Semillon 5% Sauvignon Blanc Medium dry and medium acidity with notes of grapefruit, gooseberry, chamomile, and lemon grass. Best paired with dishes that have basil, lime, avocado or garlic in them. Think arugula salad with lemon and parmesan, asparagus risotto, angel hair pasta with basil pesto, and yellowtail sushi with avocado. \$21/bottle
2. **2020 Rosé of Syrah – Columbia Valley** A subdued pink hue with notes of ripe strawberry, orange, hibiscus, and a hint of allspice. Moderately high acidity, but surprisingly dry on the tongue. Serve cold to keep it zesty. Perfect pairing with this wine would be a summer evening and takeout Greek Gyros with dill tzatziki. \$22/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. **2018 “Ruff Day Red” 58% Malbec/42% Merlot Blend – Columbia Valley** - This wine has an aromatic nose with dark berry fruit. Full rounded mouthfeel with cherries, spice, and meaty flavor. The wine finishes with velvet tannins and hint of cedar. Best paired with *leaner* red meats, and even lighter cuts like dark meat turkey or roasted pork. Also pairs well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese. \$35/bottle