



Tasting Notes

1. **2018 Lake Chelan Pinot Gris** - Almond, clove, and faint honeyed aromas dancing with delicate floral notes of honeysuckle. The Meyer lemony citrus flavor offers a refreshing acidity and a weighty feeling on the middle of your tongue. With saline-like minerality, this Pinot Gris is intoxicating and it fills the mouth with flavor. Best served at 45 degrees. \$15/bottle
2. **2018 Ancient Lakes Woo Woo White Bordeaux** - Light and fruity with big flavors and aromas of citrus, grapefruit, lemon, gooseberry and lime along with grass, freshly wet concrete, honey, passionfruit and honeysuckle flower. \$25/bottle
3. **2016 Red Mountain Grenache** - Deep ruby in color, this 2016 Grenache has mouth filling, sumptuous fruit. Dark red cherry, plum, spice and earth flesh out this seductive wine from Red Mountain. Striking aromatics, super-expressive, bright fruit and silky tannins making this delicious and alluring. Drinkable now however this wine will benefit from 5-10 years in bottle. \$44/bottle
4. **2017 Ancient Lakes Sangiovese** - Light to medium bodied with savory flavors of tart cherries, plum and black stone fruit. Secondary notes of tomato leaf and dried herbs such as oregano and thyme. Medium to high acidity with balanced tannins. Best paired with rich roasted meats, cured sausages and hard cheeses. \$35/bottle
5. **2016 Wahluke Slope Malbec** - Supple and ripe tannins combined with ample fruit aromas. Medium-bodied, spicy, rich and balanced with polished tannins. Notes of coffee, dark cocoa, violets, ripe plum and fig. Medium-soft mouthfeel, chocolate, plum, blueberry and baking spice. For pairing, try polenta with sautéed mushrooms and fresh herbs. \$39/bottle