

Wicked Cellars Tasting Notes ***Saturday, August 4th, 2:00 p.m. to 5:00 p.m.*** ***Oregon's Capitello Wines***

\$10 Tasting Fee



The term **Capitello** refers to an Italian shrine that hosts a statue of a saint or Mother Mary and is positioned in a vineyard to bless the vines and the people who live within the vineyard.

Ray Walsh and his son, **Desmond**, are artists of a different caliber than ordinary winemakers. Growing up surrounded by family vineyards in Marlborough, New Zealand, Ray didn't care much about wine, being more interested in the sounds of crashing surf than that of popping corks.

It was during a stint working Riesling vineyards in the Mosel Valley while hitching his way across Europe that Ray stumbled upon his forte for making wine. Ray continued his study of enology back home in New Zealand, and before long, he was creating wine for New Zealand's Villa Maria. In 1993, Ray was recruited as Cellar Master by Oregon's King Estate and became their Winemaker by 1999. His career was launched.



However, Ray wasn't getting much time with his son Desmond, so in 2003 Ray and Desmond became partners in their latest family adventure, **Capitello Wines**. Since 2003 they have created some of the best Pinot Gris, Pinot Noir and Dolcino in the state of Oregon while also importing a Sauvignon Blanc and a Pinot Noir that they produce from family vineyards in **New Zealand's Marlborough region**.

NV Brut Sparkling Wine \$26.99



The extra-fine bubbles and the soft straw color of this non-vintage blend of 72% Pinot Noir and 28% Chardonnay are beauty in themselves. Aromas of white pear combine with yeasty bread notes to perfume the glass. The effervescence of the bubbles along with flavors of apples, pears and soft huckleberry fill the mouth, while the brightness of the palate lingers long into the finish.

2010 Marlborough, New Zealand Sauvignon Blanc \$18.99

Ray's family's vineyard in the foothills of Marlborough offer full regional integrity without the frequently intense-over the top grassy-gooseberry character. This 2010 Sauvignon Blanc offers beautifully intense aromas of passion fruit, peach and pears, and a hint of oak aging fills out the mouthfeel as this wine wows the senses with its zesty citrus



2011 Willamette Valley, Oregon Sauvignon Blanc \$20.99

This is Capitello's new release from Walnut Ridge Vineyard nestled in the sheltered coastal range of the southern Willamette Valley near Junction City, OR.

Lush and refreshing aromas of passion fruit and intense clean lemon zest pair with bright lychee and gooseberry flavors intensified by the zesty rich mouth feel. It's a wine best served chilled to enjoy it's refreshing and quenching flavors.

2009 Marlborough, Pinot Noir \$26.99

Working from the family's vineyard in the foothills of Marlborough, Ray and Desmond hand harvested this fruit in the early mornings to beat the rains, destemmed the fruit directly to tank and inoculated it with active yeast for a speedy fermentation before going to barrel. The barrels were 100% French oak and the wine was aged for only 11 months to retain its fruitiness and grounded characters.

2008 Willamette Valley Pinot Noir \$34.99

Sourced from two Willamette Valley vineyard sites: Mary's Peak Vineyard, this Pinot Noir greets the taster with rich aromas of ripe raspberry and pomegranate fruits, while offering elegant oak spice, floral and earth tones.

In the mouth, a full palate of rich berry fruit and silky tannins shows up front. The intensely bright raspberry -blueberry fruit along with oak tones fill out the mid palate, leaves you with a viscous raspberry linger.

2009 Dolcino (375 ml) \$22.99

This Gewürztraminer dessert wine displays a beautiful golden color, while offering aromas of honey, apricots, nectarines and an intense floral perfume. In the mouth, the wine is sweet, round and well balanced, offering an explosive intensity of rich apricot, peach and honeysuckle flavors, and a smooth lingering finish.