

Wicked Cellars Tasting Notes
Saturday, August 18th, 4:00 p.m. to 7:00 p.m.
Everett August Art Walk Tasting:
The Wines of Napeequa Vintners

\$10 Tasting Fee



The idea to start a winery formed in 2003 among friends and partners Dave Morris, Mike Mann and Ann Hathaway. With encouragement from Charles Smasne and Ray Sandidge, then of Kestrel Vineyards, Dave, Mike and Ann bought a half-ton of Syrah, Cabernet Sauvignon and Sangiovese grapes from Kestrel to make a

barrel each of the varietals. This was such a stunning amateur effort that in April of 2004, Napeequa Vintners became a bonded and licensed winery, taking its name from the breathtaking and picturesque Napeequa River Valley. "Napeequa" is the Salishan word for "white water."

In January 2010, Dave Morris became the sole owner of Napeequa Vintners. His continued passion and pursuit is to create wines without compromise.

2009 Napeequa Randonée \$19.99

The 2009 Randonée is Viognier from Smasne Vineyard, located between Grandview and Sunnyside in the Columbia Valley. Lush, floral and seductive with hints of toast from French oak aging, it offers flavors of peach and jasmine with an underlying minerality on the palate. Poised to dance with Thai or Vietnamese cuisine, the Randonée also compliments briny kalamata tapenade spread on slices of baguette with Camembert cheese.

2008 Napeequa SLR (Sexy Little Red) \$29.99

Grandly expressive Merlot wafts from the glass, offering aromas of red fruit, rose and soft spice. Blended with 29% Cabernet Sauvignon and 9% Malbec, the SLR is rich with notes of light graham, coffee and wisps of toast before a long and generous finish.

The wine was aged for 22 months prior to bottling: the Merlot in Minnesota oak, the Cab and Malbec in French. Pair this with herbed, roast game hen, pork tenderloin stuffed with wild mushrooms or grilled skirt steak with a SLR and peppercorn reduction.

2008 Napeequa Trailhead (Garland Peak) \$31.99



The 2008 Trailhead is lush, round and smooth, primarily Cabernet Sauvignon sourced from the Lawrence and Smasne vineyards blended with Merlot and Malbec before 22 months aging in French and Minnesota oak.

Perfectly structured with great depth and finesse, this wine presents a palate of cassis, cedar, black currant and herb. Without debate, this wine is ready for roasted game, Italian stews or Northwest grass-fed beef.

2008 Napeequa Malbec \$34.99

This Malbec, blended with splashes of Cabernet and Merlot offers generous boysenberry and plum aromas on the nose. Hints of toasted nuts, spice and clove and flavors of blueberry and mocha are framed by ample structure before a lingering finish.

Aged 22 months in French oak, this wine is a great companion to grilled steak or pork loin with savory dry rub or Shepard's pie.

2008 Napeequa Cabernet Sauvignon \$31.99

Cabernet sourced from the Lawrence and Smasne vineyards was fermented and barrel-aged separately in French and Minnesota oak until a final blend added 5% Merlot in late summer, 2010.

This wine shows elegantly focused red fruit and balanced acidity as its depth and structure slumber just below notes of toasty graham cracker and light mocha that lead to a lasting and outstanding finish. A pairing with roasted, herbed pork loin or grilled Ahi tuna steak will showcase this wine nicely.