

Wicked Cellars Tasting Notes
Friday, September 14, 4:00 p.m. to 7:00 p.m.
Cedergreen Cellars with Owner/Winemaker
Kevin Cedergreen

\$10 Tasting Fee



A childhood spent on an Eastern Washington orchard taught **Kevin Cedergreen** the rhythm of nature and the good things that come from it. Picking and eating truly ripe fresh fruit didn't become extraordinary until he realized how rare that experience was. Harvest was hard work and a crazy good time.

Kevin makes wine that captures that essence of harvest. Awe inspiring fruit, handled with care, short hours from vine to the winery and a light hand combine to create a wine that shows the very best that the fruit has to offer.

His experience working in Washington state and New Zealand exposed Kevin to different philosophies and realities of place, time and terroir, resulting in an integration of New World styles in one wine, Cedergreen Cellars. Food friendly, fruit forward with bright acid and respect for the earth from which it comes.

2010 Cedergreen Sauvignon Blanc \$14.99



This 100% stainless steel fermented Sauvignon Blanc is dry, and brilliantly crisp with flavors of grapefruit, lemon, star fruit and white pepper. Try pairing it with shrimp, scallops, crab or oysters sizzling over a wood fire. A 2012 Oyster Wine Winner, the fruit is sourced from Spring Creek Vineyard, Benton City, in the Yakima Valley AVA.

2010 Cedergreen Old Vine Chenin Blanc \$18.99

Aromas of D'Anjou pear and waves breaking on rocks leap from the glass with this acid driven 100% Chenin Blanc. It's sourced from Willard Vineyard in Prosser where more than 30-years-old vines with telephone pole trunks support a gnarled canopy and barrel fermented in 500-liter puncheons then stored and stirred on the lees to promote great mouth feel and creaminess.

2010 Cedergreen Viola Rosé \$14.99

Bright fruit flavors of strawberry and rhubarb with a clean mineral finish characterize this blend of 60% Cabernet Franc and 40% Merlot. The superb vineyard sites of Good Earth Vineyard in Zillah and Conner Lee Vineyard on Radar Hill in Othello combine to produce a rosé of the first order.

2008 Cedergreen Thuha Red Wine Blend \$22.99

This blend of 80% Merlot and 20% Cabernet Sauvignon explodes from the glass with lively aromas of blackberry and dark cherry along with subtle hints of smoke. It's perfect with pasta and ragu, delightful with barbecue. Fruit comes from Klipsun Vineyard, Conner Lee Vineyard and Clifton Hill Vineyard.

2007 Cedergreen Merlot \$38.99

Your glass reveals heady aromas of black and red fruit, dusty tannins and a whisper of leather and toast in this 100% Merlot. The wind from a pheasant rising under foot and just beyond your grasp is close to the heart of this wine sourced from Conner Lee Vineyard and Clifton Hill Vineyard.

2008 Cedergreen Cabernet Sauvignon \$31.99

Redolent with aromas of earth, dark chocolate and black cherries, this 100% Cabernet Sauvignon is a study in complexity built with five separate clones grown at Conner Lee Vineyard.

