

Wicked Cellars Tasting Notes:
Saturday, November 10th, 2:00 to 5:00 pm:
Wicked Cellars Presents Auclair Winery
And Owner-Winemaker Charlie Auclair



Washington winemaker **Charlie Auclair** caught the wine bug in Napa in 1988. After years of traveling and tasting in Australia's Barossa and Yarra Valleys, South Africa's Paarl, Franschhoek, Stellenbosch and Constantia regions and later France, Spain and closer to home in Oregon's Willamette Valley and finally in Washington's Columbia Valley, Charlie settled down in western Washington, just a few hours from one of the best grape growing and wine making regions of the world.

By 2000 Charlie was making Merlot for friends who enthusiastically praised his efforts. With their encouragement and support the Auclair Winery was born in 2008 and soon producing the first vintages of the wines that you'll enjoy Saturday.

Auclair 2011 Sauvignon Blanc \$18.99

An unusually cool year for grapes in Washington, 2011 was perfect for retaining acidity in the grapes, allowing extended hang time with lower sugar levels. The fruit for this white Bordeaux style blend of 75% Sauvignon Blanc and 25% Semillon was sourced from Fred Artz Vineyard on Red Mountain.

Since the Semillon ripened the same weekend as the Sauvignon Blanc, Charlie co-fermented them for a better integration of flavors. He aged the wine on the lees for five months to develop complexity on the mid palate and chilled it to prevent malolactic fermentation, keeping the wine's natural acidity for a longer, crisper finish.

The nose shows great complexity with pink grapefruit and honey notes along with floral honeysuckle as well. Flavors are in abundance with the pink grapefruit following to the front palate, soft honey notes picking up the mid-palate, and crisp acidity kicking in on the long and balanced finish.

2008 96 Cedars Merlot \$26.99

96 Cedars is Auclair's "second" label and 2008 was its debut. With huge aromas that flow from the glass, this Columbia Valley Merlot blended with 9% Cabernet Sauvignon and 9% Cabernet Franc shows juicy cherry and notes of spice and cedar, cassis and pepper on the nose.

The palate is full and mouth filling with an abundance of fruit and a lingering finish that shows off sour fruit tannins and spice.

2009 96 Cedars Red Wine \$26.99

This is a new blend made from the fabulous Red Mountain fruit that didn't fit into the Auclair labeled wines. Merlot dominant with Cabernet Sauvignon and Cabernet Franc playing supporting roles, the wine is in high demand from their distributor so it won't be available for long.

2009 Auclair Right Blend \$48.99

Auclair's "Right" Blend is a wine that offers a Bordeaux "Right Bank" experience and highlights Art Vineyard, Red Mountain fruit from that perspective. 75% Merlot blended with 15% Cabernet Sauvignon and 10% Cabernet Franc, this wine is a beauty with a nose that fills the glass with aromas. Juicy flavors of dark cherry and dark chocolate abound. Further notes of blackcurrant and spice round out the wine with a knock out finish and the structure to cellar for five to 10 years. You can also take it home, throw it in a decanter and have it for dinner tonight.

2009 Auclair Left Blend \$48.99

Auclair's "Left" Blend honors the great wines from Bordeaux's Left Bank with its 62% Cabernet Sauvignon, 25% Merlot and 13% Cabernet Franc from Artz Vineyard on Red Mountain.

This wine is all about structure and elegance. It starts off with aromas of blackcurrant, violets, green pepper and cigar box. The palate continues with blackcurrant flavors, adds green peppercorn and anise and then shows the Merlot's influence with a little juicy black cherry. This wine will cellar beautifully and, just like fine Bordeaux, will easily age 10-15 years or more.