



WICKED Tasting Notes

Friday, January 18 Des Voigne Cellars Tasting

Darren and Melissa Des Voigne started Des Voigne Cellars in 2004, a few years after a long honeymoon that took them all over Italy. After spending weeks eating and drinking their way through the country, and having spent one week at a winery in Chianti, they decided to abandon their plan of opening a wine shop and take their garage wine-making hobby to the next level.

Darren is also an avid collector of vintage jazz records and admirer of Deco poster art, interests which inspired the look and names of all of Des Voigne Cellars' wines.



Following are the tasting notes direct from Des Voigne Cellars, as well as their suggested music pairings

2010 Menina Flor - \$21.99

The 2010 Menina Flor is yet again a delightful summertime patio wine! No Roussanne this year, it's 97% Viognier with 3% Pinot Gris. Beautiful floral aromatics give way to crisp flavors of Fuji apples, pear and a touch of mineral on the finish, it's a clean, refreshing wine that drinks easy even when the sun isn't shining.

Suggested pairing: Cal Tjader, "Soul Burst"

2010 The Groove - \$21.99

This is a gorgeous blend of 43% Lews and Weinbau Vineyard Syrah, 36% Candy Mountain Sangiovese, 17% Weinbau Cabernet Franc and 4% Bacchus Petit Verdot. Aged in a mix of once-used French and American oak it is a fruit-forward, easy drinker. Loaded with Juicy plum and vanilla with enticing floral and leather notes. Generous and broad with a long flavorful finish.

Suggested pairing: Les McCann and Eddie Harris, "Swiss Movement"

2008 The Duke - \$29.99

1% Zinfandel, 21% Cabernet Franc, 21% Merlot, 14% Cabernet Sauvignon and 3% Petit Verdot aged 19 months in a mix of new and used French oak. Dark ruby color, this wine is loaded with ripe fruit. Aromas of cranberry and pomegranate combine with notes of black tea and toffee while flavors of wild berry and cracked pepper carry through the rich finish.

Medium-bodied and well balanced, The Duke packs in a lot of flavor while maintaining a sense of elegance and balance.

Suggested pairing: Ramsey Lewis, "At the Bohemian Caverns"

2007 Solea - \$32.99

The 2007 Solea is 46% Cabernet Sauvignon, 26% Merlot, 13% Cabernet Franc, 8% Malbec and 7% Petit Verdot. Boasting lovely aromas of black cherry, black plum, vanilla, and old fashioned root beer, the ripe dark fruit flavors round out the underlying structure of medium-bodied tannins. Although young, Solea is elegantly balanced and smooth textured and will continue to integrate and evolve beautifully with cellar aging.

Suggested pairing: Jimmy McGriff, "Electric Funk"

2008 Montreux Syrah - \$32.99

Predominantly from the Weinbau Vineyard on the Wahluke Slope with a little Meek Vineyard Syrah and just a splash (4%) of Destiny Ridge Cabernet Sauvignon aged for 30 months in 48% new American oak, 40% once used American oak and 12% once used French oak. Dark ruby color, with aromas of smoke, blackberry, black cherry, vanilla and cracked black pepper. In the mouth, flavors of chocolate covered blueberries and licorice with a touch of cedar. Full bodied and concentrated with flavor finishing with silky tannins, this Syrah will develop over a long cellaring life.

Suggested pairing: Kenyon Hopkins, "Hard Latin"

2009 Untitled - \$37.99

The 2008 "Untitled" is 45% Cabernet Franc, 35% Syrah and 25% Petit Verdot, aged 22 months in a mix of new and used French and American oak delivering a fragrant bouquet of licorice, blackberry, black currant and wood smoke. Medium to full bodied, layered and intense on the palate with an abundance of ripe flavors through the finish and a tannin structure that is seamlessly integrated.

Suggested pairing: Jimmy McGriff, "Electric Funk"

2008 Duet - \$37.99

The 2008 "Duet" is 93% Cabernet Sauvignon from Destiny Ridge and Stone Rige Vineyards, with 7% Stone Ridge Merlot. Aged 34 months in all new French oak, it boasts aromas of smoke and toasted vanilla leading to flavors of brandied cherries, blackberry pie and a touch of chocolate with robust tannis that fill the mouth. This will cellar well for years.

Suggested pairing: Stan Getz and Chet Baker, "Stan Meets Chet"