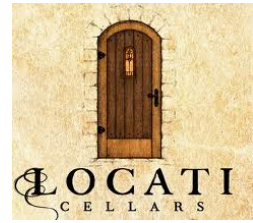


*Wicked Cellars Tasting Notes*  
*Saturday, January 12th, 2-5 p.m.*  
*Locati Cellars of Walla Walla*



*With Trista Flores,*  
*Locati Sales & Marketing Manager*

*\$10 Tasting Fee*



This Saturday from 2:00 to 5:00 p.m. we welcome Locati Cellars' Sales and Marketing Manager, Trista Flores. Trista, with experience at Trust Cellars and Tertulia Cellars as well, has an intimate knowledge of the Walla Walla wine industry and Locati's fine wines. Accompanying Trista will be Brandon Wright of Locati's distributor, VI Wines.

In 2005 Michael and his wife, Penne, launched Locati Cellars, a Walla Walla winery that honors his Italian ancestry. Locati focuses on Italian varieties such as Barbera, Sangiovese and Pinot Grigio using grapes sourced from vineyards in the Wahluke Slope, the Columbia Valley and the Walla Walla Valley, including estate fruit from their own Mission Hills Vineyards near the near the Whitman Mission.

*Locati Cellars 2011 Wahluke Slope Pinot Grigio \$16.99*

Sourced from the Wahluke Slope's Rosebud Vineyard, this wine is a terrific value. Brilliant gold in color, it offers aromas of pear, peach, lemongrass, jasmine and hazelnut. Its medium bodied flavors are crisp, yet well textured, with notes of peach pit, grape skin and grapefruit peel. On the finish, a touch of crème fraiche counterpoints lively acidity.

*Locati Cellars 2011 Estate Rosé, Walla Walla \$18.99*

The Locati family's Mission Hills Vineyard produces a pink wine from Sangiovese, the aromas of which whisper seductively of strawberry taffy, cranberry, apricot and tutti frutti. Eminently approachable yet bone dry, with flavors of strawberry, apricot and tangerine, it's capped with a big rush of pie cherry acidity at the end.

## *Locati Cellars 2008 Wahluke Slope Sangiovese \$23.99*

A blend of 75% Sangiovese sourced from the Wahluke Slope and fruit from Locati's Walla Walla's Mission Hills Vineyards, this assertive red opens with aromas of pomegranate, dark cranberry and chocolate-dipped blueberries, accented by sage, silky leather, cedar and a whiff of sea spray. More juicy blueberries lead off the flavors, joined midpalate by red currant and cranberry. Its power comes in its finish of black currant, chocolate and black tea.

2012 Review from Wine Press Northwest - EXCELLENT; 2012 San Francisco Chronicle Wine Competition - Silver; 2012 Seattle Wine Awards - Silver

## *Locati Cellars 2008 Barbera, Columbia Valley \$25.99*

Sourced entirely from the Lonesome Spring Vineyard, this Barbera presents syrupy aromas of Marionberry, blueberry and blackberry along with hints of tea and mint.

This wine is like a bag of Rader Farms berries as fine-grained sandy tannins contribute to its pleasing mouth feel. The finish lingers with chocolate and black cherries as great acidity carries everything forward. Enjoy with lasagna or osso buco.

2012 Review from Wine Press Northwest - OUTSTANDING! 2012 San Francisco Chronicle Wine Competition - Bronze; 2012 Finger Lakes International Wine Competition - Silver

## *Locati Cellars Innovation \$20.99*

This Super Tuscan-style wine is a tasty blend of 60% Lonesome Spring Vineyard Barbera, 22% Goose Ridge Vineyard Cabernet Sauvignon and 18% Mission Hills Vineyard Sangiovese. It offers a bouquet of blackberry, cherry, plum, mulberry, brambles and dried roses, and its bright fruit flavors are vigorous and underlain with notes of licorice, chocolate, cola and earth. The wine turns chewy on the back, counterpointed by squeezed tart cherries (from the Barbera), and followed by a finish of savory lightly spiced moderate tannins.

Try this wine with tomato-based dishes, Italian, of course.