



World of Wine Club Selections

**Reunión 2010 Tinto
Mendoza, Argentina**

RJ Viñedos is a family owned winery run by its founder, Raul Jofre, and his four daughters. The winery began in 1996 when Raul purchased a traditional cement tank winery in the Perdiel region of Lujan de Cuyo and a small vineyard in the Los Sauces region of the Uco Valley. They now have 60 hectares in the Uco Valley as well as holdings in Alto Agrelo and up north in the Calchaquies de Cafayate Valley, la Salta. The vineyards are all sustainably farmed and no chemicals are used, in both the vineyards and the winery. The winemaker Mariano Cignoli has a minimalistic approach as he believes in letting the grapes have their own voice, and looks for purity of fruit with little intervention. Reunion is a wine that is made to be enjoyed around the dinner table as an everyday wine that expresses both fruit and terroir to achieve a balanced finish.

This certified sustainably farmed wine is a blend of 40% Malbec, 40% Bonarda, and 20% Merlot from two estate vineyards: one in the Los Sauces District of Tunuyan in the Valle de Uco and the other from Alto Agrelo. The combination of the 3 varietals leads to an exceptional and extremely expressive yet easy drinking wine that highlights each grape in the blend. This balanced wine starts off with ripe fruity aromas of plum, cherry, blackberry, and strawberry that leads to a rich and round mid palate laced with chocolate and tobacco and finishes with smooth, velvet texture.

Regular Price \$13.99 Club Price \$12.59

**Finca La Anita 2010 Tonada Torrontés—Chardonnay
Lujan de Cuyo Mendoza, Argentina**

Finca La Anita makes their wines only out of their own grapes, and only when the vintages reach levels of quality that satisfy their standards. Wines are made inside their estate, on a small production scale. Both the traditional Finca La Anita as well as the Tonada wines are made as blends of two or, at the most, three grapes.

This bi-varietal blend of 60% Torrontes and 40% Chardonnay, has well defined floral aromas typical of Torrontes mixed with apple and pear notes from the chardonnay. In the palate it shows tangerine and peaches mixed. Good acidity. Solid finish.

Regular Price \$15.99 Club Price \$14.39

Red Wine Lovers Club Selections

**About Convergence Zone Cellars
Woodinville, Washington**

“Winery to Watch in 2013” (Rand Sealey’s Review of Washington Wines Blog, December 31, 2012)

Convergence Zone is a family-owned and operated winery located in the Puget Sound Convergence Zone located in Woodinville’s Warehouse District. Grapes from some of Washington’s best vineyards in the Red Mountain, Yakima Valley and Columbia Valley areas are vinted and blended by winemaker Scott Greenberg into award-winning small production, premium quality wines. Their 2011 production was 600 cases (up from 140 cases in 2008).

**Convergence Zone Cellars 2010 Virga
Red Mountain, Washington**

“This is a combination of 55% Red Heaven Mourvèdre and 45% Ciel du Cheval Syrah. It exhibits a brilliant ruby color and an enticing nose of raspberry, blueberry and cassis, with scents of crushed roses, orange peel, Provençal lavender, spiced incense and pepper. The medium full bodied flavors are well textured, with supple fruits intermingled with licorice, cocoa powder, roasted coffee beans and Red Mountain earth and minerals. The back reveals notes of macerated berries, dried orange peel, cinnamon bark and a bit of “old world” tautness on the dryish, slightly nutted grainy tannin finish.” (18.5/20 points Rand Sealey’s Review of Washington Wines 11/2012)

Regular Price \$30.99 Club Price \$27.89

**Convergence Zone Cellars 2010 Mistral
Red Mountain, Washington**

“A blend of 67% Grenache, 22% Mourvèdre and 11% Syrah, this wine shows a deep ruby color and intriguing aromas of raspberry, huckleberry, cassis, black roses, mulberries, lavender and cracked pepper. The flavors mirror the aromatics with chewy red/blue fruits, intermixed with licorice, cocoa powder, coffee, and Red Mountain scorched earth. The back picks up notes of squeezed berries, dried orange peel, roasted nuts and charcoal, followed by a spice dusted (cinnamon, clove) dryish tannin finish.” (18.5/20 points Rand Sealey’s Review of Washington Wines 11/2012)

Regular Price \$30.99 Club Price \$27.89

Re-Order current club selections at the Club Price prior to February 28, 2013.

Call Wicked Cellars at (425) 258-3117 and place your order today.

Northwest Club Selections

Trisaetum 2009 "Trisae" Pinot Noir **Willamette Valley, Oregon**

In 2003, Andrea and James Frey founded Trisaetum (tris-say-tum) in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best Pinot Noir & Riesling. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir and Riesling from its two estate vineyards.

Trisaetum's Coast Range estate is located in the southwest corner of the Yamhill-Carlton AVA, while their second estate surrounds their winery in the Ribbon Ridge AVA. Most of Trisaetum's small production wines are usually only available at the winery and is a special treat here for our Wicked Wine Club Members.

Expressive aromatics of cherry liqueur, sandalwood, cedar and a kiss of vanilla; impressive on the palate with ripe black cherry, plum, baking spice and pepper; classic pinot noir with bright acidity and gentle tannins that integrate into a long, smooth finish. Immediately appealing, a beautiful pinot noir for drinking over the next few years. (90 points Wine Spectator)

Regular Price \$32.99 Club Price \$29.69

Blakeslee 2008 "Proprietor's Reserve" Pinot Noir **Chehalem Mountain, Oregon**

Formerly known as Quail Hill Vineyard, this highly regarded estate was purchased by Bill and Sheila Blakeslee in 2005. The Blakeslee Vineyard Estate has been producing top quality Pinot Noir grapes for over 13 years. This property is potentially one of the Chehalem Mountains best vineyard sites. The vineyard is situated on the South side of the Chehalem Mountain AVA at an elevation of 500' to 550'. They sit on a North/South slope and the vineyard crowns East to West, where they can capture the long cool morning sun and the hotter shorter afternoon exposure. They farm sustainably and are in the middle of the "Live" Certification process, which will be completed with the 2012 harvest. They are 100% dry farmed and have learned through expert vineyard management and very experienced wine making techniques to handle the various curves balls thrown by Mother Nature each year.

The 3rd Pinot Noir release from Blakeslee Vineyard Estate, is 30% Dijon 115 and 70% Pommard Pinot Noir Clones. All Chehalem Mountain AVA. This wine displays complex aromas of hints of white truffle, mushrooms, violets, and blood orange. This burgundian-styled Pinot Noir is balanced with a supple texture, and has vivid acidity with ripe fruit-forward notes of dark cherries, plums, and rhubarb. While immediately accessible and enjoyable now, we expect this wine to age elegantly over the next five to seven years.

Regular Price \$37.99 Club Price \$34.19

White Wine Lovers Club Selections

Sokol Blosser 16th Edition "Evolution" **Dundee, Oregon**

Since its introduction by Dundee, Oregon based Sokol Blosser Winery in 1998, Evolution has evolved into something of a phenomenon. Its fan base gives meaning to the word "loyal" and is spread all over North America, Europe and Asia. At the time, there were very few white blends on the market, and Evolution tapped into the niche that would become an important segment of the wine business. As word spread and Evolution made the rounds, it enjoyed extraordinary popularity. The packaging and the price have attracted drinkers more interested in great tasting wine, affordability and having a good time than trying to impress friends at the next dinner party.

This wine is a blend of 9 varietals, Müller-Thurgau, White Riesling, Semillon, Pinot Gris, Gewürztraminer, Muscat Canelli, Chardonnay, Pinot Blanc and Sylvaner. Evolution White is both complex and approachable, with an intensely aromatic and flavorful blend of white varietals that create a wine with depth of interest and versatility in pairing. Spicy and floral on the nose, Evolution is lush and tropical on the palate, with a soft and round sweetness that is tempered by a burst of citrus, leaving the finish clean and crisp. We may dare to say that Evolution goes with just about anything, but especially shines when sipped alongside Thai curry, Tandoori chicken, spicy tuna rolls, or a poolside on a hot summer day.

Regular Price \$21.99 Club Price \$19.79

Iris Vineyards 2009 Pinot Gris **Cottage Grove, Oregon**

Iris Vineyards' owners Pamela Frye and Richard Boyles are native Oregonians. Both graduated from the University of Oregon in Eugene. After a decade living and working in Washington state, Germany and Switzerland they returned to Oregon to replant their roots and begin planning and developing their Oregon winery. Chalice Vineyard at Iris Hill was planted in 1996 marking the beginning of the Iris Vineyard venture. Pamela, Richard and their children Amalia and Drew live on their 870 acre family estate overlooking Iris Vineyards.

In this pale straw colored Pinot Gris, intriguing floral aromas mingle with mango, citrus peel, and pear. On the palate this medium bodied wine bursts with tropical flavors of papaya, mango, citrus and lychee with a dash of nectarine. The bright lively mouth feel follows through to a clean tropical fruit and citrus finish.

Regular Price \$13.99 Club Price \$12.59