

March 2013



World of Wine Club Selections

About Kestrel

Prosser, Washington

Kestrel was founded by John (d. 2010) and Helen Walker. Today the Walker family carries on the family business.

The winery opened its doors to the public in February, 1999. What owners John and Helen Walker wanted was very simple: to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative.

Kestrel 2009 Red Table Wine

Columbia Valley, Washington

The fruit chosen for Kestrel's first release of Red Table Wine was grown predominately at their own Kestrel View Estate Vineyard, with the balance coming from Olsen Vineyards. The wine is a blend of 36% Merlot, 24% Syrah, 18% Cabernet Sauvignon, 14% Cabernet Franc and 8% Mourvedre. It is black with dark crimson edges. In the aroma you will find ripe dark fruits such as Bing cherry, blackberry and elderberry. These fruit flavors are accompanied by tobacco, dried herbs, cedar, and vanilla. On the palate you will receive bright fruit flavors of cherry, berry, spice and blueberry jam. The body of the wine is full, yet sweet and smooth. It's deliciously balanced with a lingering finish. Enjoy this wine with Beef Stroganoff, Prime Rib or your favorite Burger on the grill.

Regular Price \$17.99 Club Price \$16.19

Kestrel 2011 "Estate Old Vine" Chardonnay

Columbia Valley, Washington

The Kestrel View Estate Vineyard is Washington State's oldest producing Chardonnay Vineyard. The unique "Wente Clone" creates wines with enhanced minerality and fruit flavors.

This wine boasts a rich mineral element. It is full bodied, bursting with green apple, citrus, honeysuckle making this very complex and perfect with food.

Regular Price \$17.99 Club Price \$16.19

Red Wine Lovers Club Selections

About Fort Walla Walla Cellars

Walla Walla, Washington

In the mid 1980's Jim Moyer began making homemade wine in the Walla Walla Valley under the label, Les Monts Des Bleu Winery (The Blue Mountains Winery). Cliff Kontos, a self-employed cattleman and wheat rancher for the past 30 years, first developed an interest in winemaking in 1974.

Like many of their predecessors in the valley, Jim and Cliff are self-taught Winemakers. Over the years they have benefited from the information and wisdom of other outstanding Winemakers in the Valley. In 1998, Jim and Cliff began making wine together at Fort Walla Walla Cellars.

They share a common objective and philosophy in the production of their wines, which can be summarized this way: "Each year we obtain the highest quality hand picked grapes available in the Walla Walla Valley. We age and blend this fruit in small premium oak cooperage to produce the finest wine at the most reasonable price for the consumer."

Fort Walla Walla 2007 Merlot

Walla Walla Valley, Washington

A deep, rich and aromatic wine with a supple, velvety texture that provides a mouthful of exquisite black cherry, chocolate, and black pepper-scented aromas. It's a full-bodied wine with mild overlays of vanilla-laced oak and soft tannins. The wine is well balanced and concludes with a wonderful plush finish.

Regular Price \$29.99 Club Price \$26.99

Fort Walla Walla 2007 Cabernet Sauvignon

Walla Walla Valley, Washington

The wine is elegant with savory plum and current fruit. A wonderful wine with beautiful and rich aromas of coffee, chocolate mocha, and a hint of vanilla. This a wine with soft tannins that provides a soft lovely finish. The cooperage complements but doesn't overwhelm the fruit. An outstanding Cabernet Sauvignon for anyone's cellar! (92 points WS 12/2010)

Regular Price \$30.99 Club Price \$27.89

Re-Order current club selections at the Club Price prior to March 31, 2013.

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

Northwest Club Selections

Guardian Cellars 2010 Confidential Source Columbia Valley, Washington

Jerry Riener stumbled into Matthew's Winery in the late 1990's drawn not by the wine but the big shiny equipment and, most importantly, the forklift. In 2001, he met Mark Ryan McNeilly and before he knew it they were expanding Mark's winery from warehouse to warehouse. In 2003, Jerry had no intention to venture out on his own, when he made two barrels of Cabernet inside Mark Ryan Winery. But, when 2004 rolled around, Mark wanted to give something back for the years Jerry spent helping him. Mark encouraged Jerry to start his own winery and offered Jerry his contract at Conner Lee Vineyard - the fruit source for Mark's Gun Metal blend. Mark even let Jerry take the wine name as well, a name perfect for him - a cop-turned winemaker. Finally in the fall of 2007 Jerry opened the doors of Guardian Cellars.

Debuting in winter 2013 as Guardian Cellars' newest wine, this 100% Merlot is sleek and well focused. The 2010 Confidential Source exudes fresh ripe cherry, red currant, cedar and nutmeg on the nose. There is a seamless integration of silky, smooth tannins on the palate. This wine boasts a lovely finish full of fresh acidity.

Regular Price \$32.99 Club Price \$29.69

Manu Propria 2010 Ex Animo Columbia Valley, Washington

Wow! That's what we had to say after tasting this first release from famed winemaker, Mike MacMorran. Mike has been receiving accolades as Head Winemaker for Mark Ryan wines and Estate Winemaker for Force Majeure. Now for the first time, Mike shares his wine ... Manu Propria (meaning "by my hand"), Ex Animo (which translates to "from the heart").

This single-vineyard Cabernet Sauvignon from Red Willow Vineyard in the Yakima Valley, truly embodies everything that Mike strives for ... his notes, "A tantalizing nose of oiled leather, cracked black pepper and black olive underlay notes of briar patch, creek bed, violets and heather. The voluptuous palate presents marionberry, currant, and plum nestled in cocoa powder and wet tobacco. The rich attack transitions seamlessly to a refined finish of impressive length, demonstrating a beautiful balance of acidity and oak, and a fine-grained cabernet sauvignon structure. Expect this wine to age gorgeously. Cellar for ten years or more. Or drink it now." (4.5 Stars Washington Wine Report)

Regular Price \$37.99 Club Price \$34.19

White Wine Lovers Club Selections

La Meulière 2008 Chablis 1^{er} Cru "Les Fourneaux" Chablis, France

Domaine de la Meulière has been making Chablis since the end of the 19th Century.

Nicolas and Vincent are now the 4th generation to be making wine at this family owned Domaine. Using more traditional methods; organic fertilization, hand harvesting, and manual racking of the barrels, the character of the vineyards is expressed in these wines. Nicolas and Vincent pride themselves on a minimalist approach to winemaking. A soft touch and lots of patience is required to produce wines in Chablis.

All of Domaine de la Meulière Chablis 1ers crus vineyards extend on the right side of the river Serein, on a marly limestone soil. "Les Fourneaux" has a South/south-east exposure. The soils are very sloping and the sunshine is permanent and exceptional, so the grapes are quickly matured. Can be drunk after two years. It is full with aromas of flowers and great minerality, with a very expansive bouquet. The taste is full with a long finish. A very delightful wine! Serve slightly chilled with fish prepared with sauce, shellfish or poultry. The old vintages are a perfect accompaniment to "foie gras" and other refined meals.

Regular Price \$21.99 Club Price \$19.79

Filippo Gallino 2010 Roero Arneis Piemonte, Italy

The Gallino family has been growing grapes and making wine in the Roero district for many generations. Filippo Gallino was the first to produce and bottle his own wine for the market, and he still remains active in the winery operation. His son Gianni, now the vineyard manager and winemaker, has successfully brought this small family operation to the highest level of the Piemontese wine scene.

The Roero Arneis presents a characteristic and captivating straw-yellow color. Its floral and fruity nose is reminiscent of chamomile, apples and bananas. Very dry on the palate with good body and balanced acidity. Ideal as an aperitif, it also pairs well with seafood dishes and vegetables.

Regular Price \$18.99 Club Price \$17.09