Wicked Cellars Tasting Notes
Friday, May 17th, 4:00 to 7:00 p.m.
Cloudlift Cellars with Winemaker Tom Stangeland

$10 Tasting Fee

2010 Cloudlift Chardonnay $18.99

This is 100% Chardonnay–Tom's only unblended wine. The grapes came from Bacchus Vineyard in the Columbia Valley. After crushing and pressing, the juice was fermented and aged in a balance of new French oak and neutral barrels.

Says ***Wine Press Northwest***, "The nose hints at lemon curd, Bartlett pear, Wrigley's Spearmint Gum, fresh-cut celery and minerality, and there's more of the same on the palate. A bit of creaminess shows in the midpalate, but flavors of pineapple, lime, Granny Smith apple and more pear surround it."

Cloudlift's 2010 Chardonnay pairs well with Caesar salad, seafood, creamy pasta sauces, and anything with bacon.

2011 Cloudlift "Updraft" White Bordeaux Blend $19.99

Whether you're hungry for curry or grilled pork chops, This white Bordeaux-style blend of 64% Sauvignon Blanc and 36% Semillon from Bacchus and Dionysus vineyards pairs nicely. It has enough fruit to make you feel like summer but with the structure to complement your meal. Savor a glass before dinner at a table outside, or serve Updraft with a platter of grilled shrimp or a roast chicken, Thai or Indian food.

Silver Medal 2013 San Francisco Chronicle Wine Competition; Bronze Medal 2013 Savor Northwest Wine Festival.

2009 Cloudlift "Ascent" $24.99

Ascent's 72% Cabernet Franc gives it earthy and herbal notes–classic Cab Franc characteristics. The 23% Merlot adds deeper fruit flavors, and 5% Cabernet Sauvignon ties it all together, with notes of blueberry and pepper rising on the palate. Vineyard sources are Alder Ridge, Arianses, and Upland vineyards.

This received a **Platinum Award** from ***Wine Press Northwest***; one of only 100 wines chosen to represent the United State in the ***Six Nations Wine Challenge***.

2009 Cloudlift "Halcyon" $25.99

Halcyon is made with 67% Cabernet Sauvignon. To add depth, Halcyon's Cab is blended with 21% Merlot and 12% Cabernet Franc. The result fills your mouth with fruit and just enough oak.

Wine Press Northwest notes that Halcyon presents "aromas of black cherry, chocolate, cinnamon, vanilla, bean, cracked black pepper, cedar, saddle leather and baseball card bubble gum. Inside, the drink carries beautiful dark cherry undertones, accented by plums, huckleberries, licorice and refined tannins that build slowly. It finishes with hints of graphite and chocolate-covered blueberries."
Gold Medal 2012 *Seattle Wine Awards*.

2009 Cloudlift "Panorama" $26.99

Panorama is a good, all-purpose expression of Washington's basic Bordeaux style blend that features the big fruit mouthful you expect from Washington State Merlots. The 56% Merlot is blended with 28% Cabernet Sauvignon and 16% Cabernet Franc from Arianses, Upland, and Alder Ridge vineyards.

Wine Press Northwest says, "Boysenberry, black currant and cherry accents include hints of graphite, cedar and bittersweet chocolate. The medium structure shows balance of fine-grained tannins and bright acidity, backed by hints of violet and tobacco leaf in the finish."