

Wicked Cellars Tasting Notes
Saturday, May 18th, 4:00 t 7:00 p.m.

The Wines of Owen Roe

\$10 Tasting Fee

2010 Array Columbia Valley Chardonnay \$26.99

For Array Cellars Chardonnay is the only wine. Sourcing grapes from five of Washington's top ten Chardonnay vineyards, Array works with some serious fruit.

The aromatics combine old and new world but could only be Chardonnay: biscuit, lemon curd, smoke, nutmeg, and hazelnut. On the palate, the complexity continues with creamy apple and lemon oil fruit but it's the notes of earth and smoke that really enchant, and the overall sense of balance and harmony that just seem impossible at this price point.

2011 Owen Roe Sinister Hand \$27.99

Long ago, the O'Neills and O'Reillys, two respected Irish families organized a rowing competition for the rights to some contested land. They agreed that the first to touch the land after rowing across the lake, would rule the land. As O'Neill's boat fell behind, a member of the crew grabbed his sword, cut off his own left hand and threw it ashore and won the land that remains in the family today.

A dark story needs a dark wine. This wine boasts aromas of spicy red hots, cinnamon and pine lead to a bursting mouth of cassis, white pepper and granite. Fruity notes of raspberry and blackberry enhance this structured, firm tannin blend and finish with hints of rosemary and clove. (63% Grenache, 19% Syrah, 16% Mourvèdre and 2% Cinsault)

2011 Owen Roe Abbot's Table \$28.99

David O'Reilly heard that at many monasteries the monks offered weary travelers a place to dine at their table. He tried this out during a European vacation and found himself seated at the Abbot's Table, drinking delicious wine and sharing stories over a meal. After returning from this trip, David created this wine and named it the Abbot's Table in honor of the hospitality he experienced.

This wine bursts with blackberry, black cherry and white pepper aromas. Flavors of Rooibos spiced tea, sweet wild strawberry and pepper are enhanced with a subtle finish of cedar and pepper and a balanced mouthfeel. (45% Zinfandel, 33% Sangiovese, 15% Blaufränkisch, 4% Merlot and 3% Malbec)

2009 Owen Roe Yakima Valley Red Wine \$47.99

This signature Yakima Valley blend is a unique blend of favorite varietals each vintage. In 2009, the dominant Merlot grape in the blend offers enticing aromas of freshly cut flowers, plums and blackberries. With the addition of Cabernet Sauvignon and Cabernet Franc, the palate consists of complex spice notes such as black licorice, cocoa and vanilla. The balanced tannin structure will aid in long-term cellaring, however, this velvety wine will pair beautifully with lamb, duck and rabbit entrees.

2009 Owen Roe DuBrul Cabernet Sauvignon \$73.99

The depth of flavor and concentration from Yakima Valley's DuBrul Vineyard are unique on the West Coast due to the growing area, severity of pruning, and miniscule yields. This 2009 vintage is powerful and masculine with flavors of rich black fruits, deftly interwoven with notes of wild violet and mocha. Luscious blackcurrant is mingled with flavors of purple sage and savory herbs, all of which come together on a beautifully structured, long finish.

2010 Owen Roe Ex Umbris \$32.99

This Syrah was introduced as a one-time bottling in 2002 after a wild fire struck the vineyard's surrounding hillside causing residual ash and smoke to flavor the Syrah grapes, creating a memorable wine. Nine vintages later, this bold wine still rocks!

Notes of peppercorn, stewed raspberry, rose petal and baking spices greet the nose. Flavors of Bing cherry, white pepper, cedar, eucalyptus and plum create a lasting impression on the palate and are graced by bright acidity and a fine tannin structure.

The well-received 2009 vintage of this wine received **93 points** from *Wine Spectator* and was named **#25** on their **Top 100** list.