

Wicked Cellars Tasting Notes
Friday, May 24th, 4:00 to 7:00 p.m.

Maison Bleue and
Emmanuel Darnaud's Croze-Hermitage Syrahs

\$10 Tasting Fee

Maison Bleue is a family-owned winery dedicated to the production of terroir-driven wines from designated vineyards and appellations located across Washington State. Voted "2011 Winery of the Year" by *Seattle Magazine*, they focus primarily on Rhone varietals such as Grenache, Syrah, Marsanne and Viognier, employing traditional techniques, gentle handling and a modest use of French oak to combine European sensibility with a controlled New World opulence.

2012 Maison Bleue Jaja White \$26.99

The 2012 Jaja white wine shows bold aromatics of tangerine, ripe peach, grapefruit, Meyer lemon and star fruit. While in the mouth, rich flavors of nectarine, pine nuts, honey and pineapple are followed by a touch of minerality and moderate acidity. Pair this wine with poultry, pork, seafood, mildly spicy foods and soft, fully ripened cheeses. (50% Marsanne, 23% Roussanne, 18% Grenache Blanc and 9% Picpoul Blanc.)

2011 Maison Bleue "Petite Joie" Marsanne - regularly
\$31.99; tasting special \$21.99

This 100% Marsanne displays bold aromatics of almond paste, jasmine flowers, quince, melon and orange Grand Marnier. The wine is viscous without being too oily, exhibiting lush flavors of apricot and peach, marzipan, toasted hazelnuts, good underlying minerality, balanced acidity and a persistent finish. *Wine Enthusiast* - 92 points; *Stephen Tanzer's International Wine Cellar* - 90 points

2012 Maison Bleue "La Famille" Rosé - \$21.99

This 100% Mourvèdre rosé displays captivating aromas of wild strawberries,

pomegranate, blood orange and jasmine flower that lead to full-bodied flavors of quince paste, poached cherries, anise and spiced plum. The finish is broad and elegant, with a long mineral finish.

2011 Vintage Reviews: *The Rhône Report* - 92 points; *Washington Wine Report* - 4.5/5 Stars (Excellent/Exceptional); *Rand Sealey's Review of Washington Wines* - 19/20 points

2011 Maison Bleue Jaja Red Wine (GSM) \$32.99

This blend of Syrah, Mourvèdre and Grenache displays a rich and seductive nose of white peppercorns, cola, dark plum, tar, violets and blackberries in an intense and savory wine loaded with roasted herbs, minerals, spice notes, meat, and black fruit on the palate.

2010 Domaine Emmanuel Darnaud "Mis en Bouche" Crozes-Hermitage \$26.99

91 points, *Wine Spectator* Emmanuel Darnaud is Crozes-Hermitage to a T and yet there's nothing neither stodgy and stolid nor yesteryear about his touch. He's a classicist that observes the best traditions without letting old mistakes stand in the way of raising Crozes Hermitage ever higher in the world's estimation.

"*Mis en Bouche*" means "put into your mouth," and this wine boasts classic Syrah sweet smoky berry, spice and olive and tobacco notes with rather soft tannins and food-friendly acidity that makes it great with grilled foods.

2010 Domaine Emmanuel Darnaud "Les Trois Chenes" Crozes-Hermitage \$32.99

92 points, *Wine Spectator* "This rich and mouthfilling red displays gutsy blackberry, roasted fig and steeped black currant fruit, rolled up with ganache and dark anise notes. Ends with a smoldering charcoal edge on the finish. A rock-solid wine. Drink now through 2013." (7/2012)