

Wicked Cellars Tasting Notes

Saturday, June 8th, 2:00 to 5:00 p.m.

A Garden Party of Wines for Summer and The Gardener!

\$5 Tasting Fee!



Join us as we join the Colby Avenue Garden Party along with J. Matheson and Petite Sweet! We've brought together a collection of fun and affordable wines that you'll enjoy after work in the garden or serve to friends in your garden! Stop by this Saturday to check out these delicious garden treasures!

Broadbent Vinho Verde \$10.99

The most popular white wine from Portugal is a deliciously refreshing, light wine. "Verde", meaning "Green" refers to the hints of lime color. It is an ideal warm weather wine, excellent for lunch and picnics, or an evening aperitif. It makes a brilliant pairing with any fish, shellfish and poultry.

Apaltagua 2012 Rosé of Carmènere \$11.99

From Chile's Central Valley, this rosé made from Carmènere, Chile's signature red is a delightfully refreshing wine with tingling acidity.

Wilridge 2012 Viognier, Crawford Vineyards, Yakima Valley \$18.99

The 2012 Wilridge Viognier from the Yakima Valley's Crawford Vineyards is straw yellow in color. Winemaker Paul Beveridge fermented the Viognier in stainless steel tanks to

preserve its fresh and fruity aromatics. The result is a nearly dry wine in a style typical of the Condrieu region of the Northern Rhone Valley, where Viognier originated.

The nose is redolent of white peaches and citrus fruits. The wine is off dry but finishes with refreshing acidity. It's medium bodied and meant for immediate enjoyment. Good on its own, the wine also pairs well with Asian cuisine and spicy foods. Take this to a picnic or barbecue or into the garden on a warm summer's day.

Kyra 2009 Sangiovese, Pheasant Vineyard, Wahluke Slope
\$19.99

From Kyra's own Pheasant Vineyard on the warm Wahluke Slope, this wine's dark raspberry will entice you into a luscious ripeness of raspberry and plum. Accents of dusty sage and creamy vanilla lead to a finish of dark cherry.

This is perfect for accenting pasta dishes, roasted pork, grilled chicken, or Mozzarella cheese enjoyed on the deck or in the garden!

Starry Night 2010 "Moonhead Red"
Petite Sirah and Zinfandel Blend \$15.99

Moonhead Red was created when a winery worker mistakenly pumped Petite Sirah into a Zinfandel tank. The folks at Starry Night didn't know what to do... until they tasted it!

Blending Petite Sirah (58%) and Zinfandel (42%), this wine shows the best features of the two varietals. It has rich, dark stone fruit flavors with white pepper and anise notes.

The Moonhead can be enjoyed on its own, or will pair nicely with hearty pasta, beef, lamb, pork or chicken. Especially good with anything barbecued, this is a wine for the gardener who barbecues after gardening!