Wicked Cellars Tasting Notes Friday, June 21st, 4:00 to 7:00 p.m. Tasting Ken's Amazing Favorite WinesWith Ken Avedisian,

CEO of Cordon Selections

With Special Friday Only Pricing

\$10 Tasting Fee

We are doing a Wicked Wine Cocktail with the Vermouth:

Chinati Vergano Vermouth Blanco Regularly: \$35.52; Friday's Special Price: \$25.99

First created by Benedetto Carpano in Turin, Italy in 1786, Vermouth is the only fortified and aromatized wine with a precise historical point of origin. Based on a blend of dry Moscato and Cortese wines, this light yellow, sweet yet bitter and fragrant Vermouth is blended with a complex mixture of herbs that produce its fresh aromas as well as a splash of "Gentile" Absinthe that contributes a note of tangy bitterness.

Domaine Digioia-Royer Bourgogne Rosé Regularly: \$17.22; Friday's Special Price: \$16.99

This rosé from Burgundy's Chambolle-Musigny region is a pale pink "oeil-de-perdrix" (eye of the partridge) offering fresh aromas of strawberry. Nice underlying acidity and red fruit flavors come next along with a little fat on the texture before a lovely, long, red-fruited finish.

2011 De Angelis Lachrima Christi Bianco Regularly: \$18.29; Friday's Special Price: \$14.99

This straw yellow blend of Caprettone and Falanghina comes from the foothills of Mount Vesuvius in Italy's Campagnia wine region. It opens with elegant and fruity aromas of exotic fruit and yellow flowers that lead to dry, soft and yet intense and fresh flavors.

2010 Domaine Simon Bize et Fils Savigny-les-Beaune "Perrieres" Burgundy Regularly: \$40.14; Friday's Special Price: \$29.99

Domaine Simon Bize, situated in Savigny-les-Beaune, is one of the highly respected Burgundian addresses, a classic, or as the French are fond of saying, an 'incontournable' – 'an absolute must'.

Perrieres refers to quarry workers, those who work with "pierres" or stones, the soil of the vineyard is suitably stony as well! This Pinot Noir presents a ripe yet fresh nose of plum, earth, and flowers that leads to delicious, round and intense flavors

2011 Altocedro Reserve Malbec

Regularly: \$29.06; Friday's Special Price: \$25.99

"Altocedro" means "tall cedar" and represents both the Lebanese-Argentine heritage of winemakers Karim Mussi Saffie and the tall cedar tree that towers over the winery in Mendoza, Argentina.

Grapes for the Altocedro Reserva come from very old vineyards (65+ years) and aged in French oak barrels for 12 months. This complex wine delivers a step up in richness over typical Malbec, with greater density, succulence, and length. Plush on the palate, it conceals plenty of structure to evolve for several years in the cellar and is geared towards a more experienced consumer, who is used to drinking full-bodied wines.

2010 Halos de Jupíter Cotes du Rhone Regularly: \$23.68; Fríday's Special Príce: \$19.99

This blend of Grenache, Syrah and Mourvedre comes from very old vines in a high altitude vineyard near Roaix, at the northern fringe of the Southern Rhone wine region.

"Deep ruby. Fresh red fruits and spices on the nose and palate. Gains weight with air but doesn't lose any of its vivacity. Juicy, taut wine with good energy and lift on the spicy, persistent finish.

90 Points, International Wine Cellar

2009 Píra Luígí Barolo Serralunga Regularly: \$45.06; Fríday's Specíal Príce: \$36.99

This 100% Nebbiolo comes from "One of Piedmont's new superstars... these are wines of extraordinary complexity and breathtaking richness. The spectacular offerings from Pira's vineyards in and around Serralunga d'Alba are among the more riveting examples." (Parker)

The wine is an intense garnet red with orange reflections. Its nose is elegant and complex, with notes of leather and hay, earth and spice, and its flavor is persistent and supple with excellent balance between tannins and acidity.

2011 Fiorini Lambrusco Terre Sole Regularly: \$20.45; Friday's Special Price: \$16.99

A fine way to conclude a tasting of fine wines, this gently sparkling intensely ruby red wine is made from 100% Lambrusco Grasparossa di Castelvetro from Fiorini's oldest vines at 180 meters above sea level in limestone/clay-rich soils. The color is a rich, deep red with an ultra-fine mouse, offering elegant and voluptuously floral aromas.