

*Wicked Cellars Tasting Notes*  
*Friday, August 9th, 4-7 p.m.*  
*'37 Cellars with*  
*Winemaker Chuck Egner!*

*\$10 Tasting Fee*

'37 Cellars is a boutique winery based in Leavenworth Washington that's been around since 2005. Winemakers Frank Dechaine and Chuck Egner produce 500 – 700 cases per year depending on the yield of the vineyards. They source fruit from some of the best vineyards in the state and then give the wine the extra bit of TLC to ensure that they come up with some very special wine year after year.

*2011 Columbia Valley Chardonnay (White Bluffs Vineyard) This Friday Only: \$16.99 Regularly: \$18.99*

This Chardonnay is the music of a fresh spring day, sharing harmonies, like Julie Andrews, of crisp and cool to refresh body and spirit, with a counterpoint of tropical fruit to enliven the experience. Fermented eight months in stainless steel, this is simply Chardonnay, singing its own song.

On-the-lees ageing creates a velvety texture to please the palate. Sip a well-chilled glass and envision a candlelit dinner with someone special: linguine with clams in a white wine sauce or with Mac and Cheese topped with crisp crumbled bacon. This is a wine for many moods and many pleasures.

*2010 Merlot (Pepper Bridge and Bacchus Vineyards) This Friday Only: \$29.99 Regularly: \$32.99*

In the fairy tale, Sleeping Beauty slept 100 years before being awakened by a kiss. This wine won't need to sleep for 100 years, but if you have the willpower to let it sleep for three to five years you'll be delightfully rewarded, as was the Prince.

Aged 17 months in new American oak and neutral French oak, the '37 Cellars 2010 Merlot offers a nose of bramble fruits, berry, cherry with hints of leather and cedar wrapped in lightly vanilla-oaked tannins. Enjoy it with a chargrilled steak or herb-crusted rack of lamb. (Drink now thru 2020. Best by 2015.)

**Bronze Medal – 2013 Seattle Wine Awards**

*2010 Columbia Valley Cabernet Franc (Bacchus and Seven Hills West Vineyards) This Friday Only: \$36.99 Regularly: \$39.99*

In the glass, the glow of garnets rimmed with the fire of rubies beckons. From the inviting depths arise aromas of black currants, bramble fruits and hints of plum and spice, enhanced by the touch of oak- stirring the senses. A sip, and bold flavors tantalize the tongue, releasing pleasure and lingering long. Enjoy this wine with a mild sheep's milk cheese as meat sizzles on the grill, or as a lamb tagine rests in the oven or slow cooker. **Silver Medal – Seattle Wine Awards**

*2009 Cabernet Sauvignon (Pepper Bridge, Seven Hills West and Bacchus Vineyard) This Friday Only: \$29.99 Regularly: \$32.99*

You've just landed your dream job, married the love of your life, received a promotion, become a new parent or grandparent, or just retired, and you're on top of the world. How do you celebrate? With '37 Cellars 2009 Cabernet Sauvignon!

This blend of Cabernet Sauvignon, Merlot, Cab Franc and Petit Verdot stirs the senses as it unfurls aromas of dark cherry, ripe blackberries, a hint of new leather and a whiff of smoke. On the palate it displays its power with long lasting mid-palate flavors and a sensuous, lengthy finish. Aged 24 months in 50% new French and European oak barrels.

Char-grilled lamb or steak, good bread and someone special to share it, and the '37 Cellars Cabernet Sauvignon. How much better can it get?