

September 2013



World of Wine Club Selections

Montes Lisos 2011 Tinto **Alentejano, Portugal**

The Alentejo region of Portugal covers about a third of the country. Most of the Alentejo consists of undulation plains and gentle hills with serious mountains only in the northeast. The Sao Mamede mountain range rises up by the border with Spain, and the air becomes cooler and the countryside greener. Soils vary greatly: schist, pink marble, granite, limestone, often laid upon a sublayer of water-retaining clay.

This wine has flavors of dark black currant and blackberry fruits that surround dusted earthy notes and herbal undertones. Well-balanced acidity and incredibly soft tannins.

Regular Price \$9.99 Club Price \$8.99

Herdade De Gambia 2011 Tinto **Setubal, Portugal**

The Setubal Peninsula takes the title for being the pioneer in viniculture for the region, achieving great prestige for their fortified wines. It has a temperate Mediterranean climate with hot, dry summers and mild, rainy winters. The most visible characteristics in the wines of the Setubal Peninsula are floral aromas for whites and soft spice and red berry flavors in the case of reds.

This wine is a blend of Touriga Nacional, Syrah and Araonez (Tempranillo). Flavors of ripe fruits and subtle spice surround supple tannins. Well balanced acidity and tannic structure leading to a smooth and elegant wine.

Regular Price \$12.99 Club Price \$11.69

Herdade De Gambia 2012 Branco **Setubal, Portugal**

This wine is a blend of Moscatel and Fernao Pires. Bright notes of lychee fruit, pineapple and mango surround subtle floral notes. Crisp, fresh and fruit focused. The ultimate seafood wine!

Regular Price \$12.99 Club Price \$11.69

Red Wine Lovers Club Selections

About Genoa Cellars **Woodinville, Washington**

Owners and wine enthusiasts Derek Berger and Scott Heinrich began making wine together in 2004. Derek and Scott first began making beer together in the late 80's while attending Engineering school in Bozeman MT which later evolved into a mutual passion for winetasting in the 90's. From 1998 to 2001, Scott operated a winetasting web site called TasteofWine.com which provided wine-tasting packages to help people learn about different regions and varietals. Mutual winetasting passion evolved into a winemaking hobby run from Scott's garage starting in 2004 and made its way into Woodinville in 2011. Starting fall of 2012, Genoa Cellars began offering its first carefully crafted wines for sale.

Derek and Scott primarily focus on Super-Tuscan-style wines made from Sangiovese, Cabernet Sauvignon, and Merlot from the very best vineyards in Washington state located in regions such as Wahluke Slope and Red Mountain.

Genoa Cellars 2009 Traveler **Wahluke Slope, Washington**

Genoa Cellars' Traveler is a Super-Tuscan-style red wine blend with 70% Sangiovese, 20% Cabernet Sauvignon, and 10% Merlot from the Wahluke Slope. This signature blend demonstrates Wahluke Slope's spectacular fruit that rivals even the best of Italy. This wine has a richness and silkiness to it, with good fruit throughout and an amazing finish. One of Genoa's most versatile wines, served by itself or paired with your favorite pasta, steak, chicken or lamb entrée.

Regular Price \$30.99 Club Price \$27.89

Genoa Cellars 2009 "Even Keel" **Columbia Valley, Washington**

Even Keel is a perfect balance of Wahluke Slope fruit including Merlot for softness, Cabernet Sauvignon for boldness, and a small amount of Sangiovese for additional berry and spice. This is a Bordeaux-style wine without the floral notes. A slight hint of cassis and heavy tannins. Strong mouthfeel yet very soft for tasting in your favorite chair with a good book. Drink this wine now or cellar it for 1-6 years. We recommend pairing this red wine with peppercorn steak, rich beef dishes, or rack of lamb.

Regular Price \$30.99 Club Price \$27.89

Re-Order current club selections at the Club Price prior to September 30, 2013.

Call Wicked Cellars at (425) 258-3117 and place your order today.

Northwest Club Selections

About Hightower Cellars

Benton City, Washington

Two energetic, twenty-something Seattleites launched Hightower Cellars with an idealistic fantasy of creating an exceptional, high-quality wine that would enhance enjoyment of everyday life. Renting a non-descript warehouse space in Woodinville--former home to a few prominent wineries in Washington State--the young couple dove into their dream while keeping their day jobs. Months of hands-on cellar rat work and diligent research in their free time paid off with ovations of their inaugural release of 1997 Cabernet Sauvignon. Case production steadily increased from 220 to 1200 cases over the next six years, along with a purchase of pristine vinifera-worthy real estate on Red Mountain, complete with water rights, a rare and unusual find in a Washington agricultural region. In the fall of 2002, the Hightowers moved their home and winery operations from Woodinville to Benton City, home of the Red Mountain AVA.

Kelly and Tim Hightower, one of Washington State's first married co-winemakers, compose delicious, supple, age-worthy Merlots and Cabernet Sauvignons from a wide array of vineyards in three distinct appellations.

Hightower Cellars 2009 Pepper Bridge Red Wine

Walla Walla Valley, Washington

The 2009 Pepper Bridge Red Wine is a beautiful medium red hue with aromas of currant, dried leaves and faint hints of vanilla, oak, and pepper. The wine has a supple mid-palate and is developed in both flavor and color. Tannins the texture of coarse silk make your mouth water and the wine taste juicy. The oak flavors are very well integrated with the fruit character of the wine, combining to make a beautifully balanced wine that gets even better when paired with food. All of Hightower's wines are unfinned and unfiltered, so don't be surprised if you find sediment.

Regular Price \$26.99 Club Price \$24.29

Hightower Cellars 2009 Cabernet Sauvignon

Columbia Valley, Washington

Here's the review of the 2009 Cabernet Sauvignon from the Wine Advocate; "One of the better wines, the outstanding 2009 Cabernet Sauvignon, which is blended with 15% Merlot and 10% Malbec, is a big, friendly effort that offers up plenty of blacker styled fruit, sappy herbs, mint and spice to go with a big, fruit-loaded mouthfeel. Voluptuously textured, with no hard edges and full-bodied richness, it should thrill over the coming 4-6 years. Drink now-2019." (90 Points WA 6/2013)

Regular Price \$37.99 Club Price \$34.19

White Wine Lovers Club Selections

Tavo 2012 Pinot Grigio

Verona, Italy

The Tavo 2012 Pinot Grigio is made by Talamonti.

Talamonti was founded in 2001 by the Di Tonno family, in a magnificent, unspoiled part of the Abruzzi. Their daily objective lies in constantly seeking the best interaction between the varietal in their vineyards, the sun-exposition, the training method, and the desired yield, with the sole desire to best express their unique terroir.

This wine is 100% Pinot Grigio. The color is pale straw with light green hues. Intense bouquet of white fruits including ripe golden apples and pears. On the palate, refreshing ripe apple and peach notes end with a gentle acidity. A round, lightly floral wine with a fullness and spice that brings lots of appeal.

Regular Price \$11.99 Club Price \$10.79

La Kiuva 2010 Chardonnay

Valle D'Aosta, Italy

La Kiuva cooperative, whose headquarters are in Arnad, Valle D'Aosta, Italy was founded in 1975. The first consignment to the wine cooperative was in 1979, with 506,000 kilograms. The cooperative currently includes 60 participating growers, providing a total of 1,000,000 kilograms. Production is approximately 70,000 bottles per year.

Valle d'Aosta, located in the north east of the Italian peninsula, is the smallest of Italy's regions. It borders to the north with Switzerland, to the west with France and to the south and east with Piedmont. In Valle d'Aosta the vine is cultivated at the feet of four of Europe's highest mountains, Monte Rosa, the Matterhorn, Mont Blanc and the Gran Paradiso.

The color of this wine is straw-yellow of medium intensity. The bouquet has notes of fresh fruit, peach, banana and pineapple blended with sweet and buttery notes. On the palate it has a strong impact, robust. It recaptures the fruity complexity of its bouquet and completes it with a persistent mineral finish. This Chardonnay goes well with a wide range of foods, such as shellfish, fish, poultry and first courses in general. Excellent as an aperitif when fully aged.

Regular Price \$25.99 Club Price \$23.39