

Wicked Cellars Tasting Notes
Friday, October 4th, 4-7 p.m.
Array Cellars and Soos Creek Wine Cellars
\$10 Tasting Fee

Array Cellars

Array Cellars' passion is singular: they love Chardonnay and are committed to bring you the best from Washington, their backyard. It is all that they do. Just recently, they've released their three Chardonnays for the 2011 vintage. Though competitions have just begun, they've already garnered **Gold** and **Double Gold** at the latest **Seattle Wine Awards**, supplemented by **The Governor's Trophy for Washington's Best White Wine** at the **Washington State Wine Competition**!

Array 2011 Washington State Chardonnay \$26.99

This nicely balanced Washington Chardonnay boasts a brilliant gold color, attractive aromas of pear and citrus with hints of apple blossoms, and meadow flowers. The palate highlights the crisp lemon flavors of the Columbia Gorge, balanced by the apple character of Columbia Valley grapes and expresses notes of stony minerals. The back presents touches of grapefruit, vanillin and spice, followed by a crisp, lemon zest tinged finish.

Array 2011 Conner-Lee Chardonnay \$34.99

Elegance is the key word here. Attractive aromas of Asian pear-apple, white peach, honeysuckle and vanilla arrive first followed on the palate by concentrated white fruit flavors marked by peach stones, dried honey and minerals of this winner of a Double Gold at Seattle Wine Awards.

Array 2011 "Dijon Clone" Chardonnay, Yakima Valley \$34.99

This is Array's most concentrated wine, showing deep gold, aromas of pear, peach, apricot, orange blossoms, vanilla and wild yeast with intense flavors of apricot, butterscotch, and spice reminiscent of a Corton Charlemagne from Burgundy. This wine is sourced from the Otis Harlan Vineyard in the Rattlesnake Hills, believed to be the oldest Dijon Clone Chardonnay vines in the state and it won **Double Gold at the Seattle Wine Awards**.

Soos Creek Wine Cellars

David Larsen of Soos Creek Wine Cellars is one of several of Boeing employees who have made second careers for themselves in the Washington wine industry. Larsen joined Boeing's Wine and Beermakers Club in 1987 and started Soos Creek two years later. Since that time, he has made his mark offering wines that consistently punch well above their weight class!

Soos Creek 2010 Artist Series \$32.99

The Soos Creek 2010 Artist Series Red Wine continues their tradition of quality and value, outperforming many wines twice its price. A blend of 49% Cabernet Franc, 44% Cabernet Sauvignon and 7% Merlot coming from some of Washington's top vineyard sites (Champoux, Dineen, and Weinbau), it displays Cabernet Franc's intoxicating floral side and is packed to the brim with herbs and dark fruit.

Soos Creek Ciel du Cheval Vineyard \$37.99

This 2010 vintage soars out of the glass, redolent of red raspberry, walnut oil, citrus peel, and Red Mountain's famous iron-tinged minerals and tastes like Red Mountain, a blend of cherry and apricot fruit, exotic spice, insistent minerality, and a dusting of cocoa powder.

The blend for this single vineyard designate wine changes with each vintage to achieve the style that David feels best expresses the terroir of Red Mountain's Ciel du Cheval Vineyard, the queen of Red Mountain. The blend for 2010 is 59% Cabernet Sauvignon, 33% Cabernet Franc and 8% Merlot.

Soos Creek 2010 Champoux Vineyard \$42.99

This single vineyard designate wine features 100% of its grapes from the Champoux Vineyard in the Horse Heaven Hills AVA. The blend for 2010 is 84% Cabernet Sauvignon with the balance Cabernet Franc and Merlot.

This opens with dark currants, earth, candle wax and offers a classic Champoux profile of black cherry, cassis, and a dollop of blueberry, with a lush attack. It finishes with a savory/sweet marriage of grilled herbs, cherry candy and dark cocoa. It's irresistible now but a couple years of age will make it even better!