

Wicked Cellars Tasting Notes
Tuesday, October 8th, 5:00 to 7:00 PM
Lauren Ashton Cellars

\$10 Tasting Fee, Free to Wicked Wine Club Members!



In the mid 1980's Kit moved to Seattle from Trinidad and enrolled in the University of Washington to study chemistry. He eventually went on to attend dental school where he earned a DDS. Kit went on to study viticulture and enology at South Seattle Community College and at the University of California at Davis. He interned at South Seattle Community College, Seattle and DeLille Cellars in Woodinville, Washington and taught wine science at South Seattle Community College.

Named for his two children, Ashley Lauren and Ashton Troy, Kit made his first commercial vintage for Lauren Ashton Cellars in 2009. Since their first release his wines have been gaining praise from wine critics and wine lovers alike. His artisanal wines are quickly gaining cult status among wine lovers..

Lauren Ashton Cellars 2011 Roussanne \$27.99 Club Price \$25.19

Roussanne is a richly complex and unique white grape varietal, indigenous to the Rhône Valley of France. Fermented in stainless steel, this Roussanne invites you to an elegant tasting journey which begins with a nose of herbal tea, lavender, lemon zest and honeysuckle. On the palate, its seductive mouth feel with a hint of minerality ends with a lingering finish. Perfect with grilled halibut, roasted chicken or rich shellfish like lobster and scallops. - 92 Points, Paul Gregutt Wine Enthusiast Magazine.

Lauren Ashton Cellars 2011 Chardonnay \$27.99

This Chardonnay is full-bodied, with a hint of oak and a nose of pineapple and marshmallows. It has a creamy mid-palate with a hint of minerality highlighted by complex notes of pear, spice and vanilla. Enjoy this Chardonnay with buttery shrimp scampi, cream-based pasta dishes and roasted chicken or lobster. - 91 Points, Paul Gregutt Wine Enthusiast Magazine.

Lauren Ashton Cellars 2011 Rose of Sangiovese \$18.99

Rose of Sangiovese from RED WILLOW VINEYARD is a juicy and refreshing summer wine with a nose of cherry and plum. Starting with strawberry notes, it surprises you at the end with a hint of cinnamon, and vanilla. Best food pairings are medium bodied dishes such as Crab Louie Salad and grilled prawns. Serve slightly chilled for a most enjoyable tasting experience. - 92 Points, Paul Gregutt Wine Enthusiast Magazine.

Lauren Ashton Cellars 2009 Syrah \$38.99 Club Price \$35.09

The grapes for this Syrah were handpicked from the Red Mountain, AVA. It is powerfully flavored and full bodied, opening with earthy, yet fruity aromatics. You will experience black pepper, huckleberry, apple wood smoke, espresso, and herbs with accents of orange peel and volcanic stone. It pairs perfectly with garlicky lamb, sausages and grilled meats alongside asparagus, mushrooms and potatoes. - 93 Points, Paul Gregutt Wine Enthusiast Magazine.

Lauren Ashton Cellars 2009 Cuvee Mirabelle \$51.99

This complex red blend of GRENACHE, SYRAH and MOURVEDRE from the Red Mountain AVA excites your senses with licorice, black cherry and floral notes. It is full-bodied, powerful, and concentrated, with great balanced and ends with a long finish. It offers flavors of cocoa and truffles. Its dark fruit and peppery complexity allows this wine to pair perfectly with robust meat dishes such as beef, pork or lamb cooked with a hint of rosemary. It partners well with Herb de Provence Chicken and root vegetables. - 94 Points, Paul Gregutt Wine Enthusiast Magazine.