

*Wicked Cellars Tasting Notes:
Saturday, November 2nd, 2:00 to 5:00 p.m.*

*Yakima's Kana Winery
With Katherine Goodson*

\$10 Tasting Fee!

Kana Winery 2008 Masterpiece Reserve White Wine, Elephant Mountain Vineyard, Yakima Valley \$14.99

This blend of 53% Viognier, 24% Marsanne and 23% Roussanne comes from the Rattlesnake Hills AVA. The Viognier was vinified in stainless steel to retain brightness and acidity but the Marsanne and Roussanne were French oak fermented and barrel aged sur lie to give the wine a velvety richness on the palate.

Though fermented dry, the wine has sweet aromatics of honey, lemon zest and pomegranate in addition to subtle nutty and vanilla undertones contributed by the French oak. This is a big format dry wine capable of pairing with many cuisines.

Kana Winery 2009 Workingman's Red, Columbia Valley \$16.99

This blend of Syrah, Mourvèdre, Grenache, Cunoise, Cinsault, Tempranillo and Barbera comes from Elephant Mountain, Stone Tree and Coyote Canyon Vineyards. It presents notes of raspberry, cherry and pomegranate fruit with hints of pepper and dusty oak and shows intense mouth filling and juicy berry fruit flavors and soft tannins. It's a great everyday, easy drinking red wine of great value for its pedigree and balance.

Kana Winery 2010 Old Vines Reserve, Champoux Vineyard, Horse Heaven Hills \$19.99

This is Baufränkisch ("old vine" Lemberger) from the old block of the renowned Champoux Vineyard, planted in 1972 and listed as one of Washington's top ten vineyards. It shows

flavors and aromas of black cherry, cedar, anise, tobacco, and herbs de Provence with balanced acidity, good tannins, and a long finish. Try pairing this with roasted pork loins, pastas, and pizza.

Kana Winery 2008 Tempranillo, Columbia Valley \$19.99

Kana's sixth vintage of Tempranillo is their best-to-date, with fruit sourced from Stone Tree and Elephant Mountain Vineyards and aged three years in one-third new French and American oak.

It presents beautifully intense aromas and flavors of black cherry, raspberry and caramel almonds wrapped in chalky tannins, and finishes long with a compact fruit finish and balanced acidity. Try this with strong cheeses and spicy red pasta dishes.

Kana Winery 2008 Dark Star, Columbia Valley \$21.99

Kana's flagship Rhone-style red blend has an extracted glass-coating deep color, intensely forward red fruits, spicy complexities, and beautifully balanced acids.

This is 62% Syrah, 21% Mourvèdre and 17% Grenache from Elerding, Elephant Mountain, Red Willow and Stone Tree Vineyards that has barrel-aged three years in 30% new French oak and it should cellar well for eight or more years beyond vintage. It's a versatile food-friendly wine to pair with grilled meats and hearty stews.

Kana Winery 2008 Scarlet Fire, Reserve Red \$26.99

This is Kana's reserve Rhone-Blend with fruit sourced from Elerding Vineyard (Six Prong) Elephant Mountain Vineyards. It's shows red complex flavors of red cherry, blueberry, candied almonds pepper-spice, smoked game and herb de province. The finish is long and acid driven into ripe-round tannins and ripe sweet fruits. It should evolve with bottle age into a very complex wine, yet a wine of finesse. Try it with spiced-rubbed and smoked meats. (75% Mourvèdre and 12.5% each Cunoise and Cinsault, aged three years in 48% French Oak.)