

Wicked Cellars Tasting Notes
Friday, November 15th, 4-7 p.m.
Corliss Estates and Tranche Cellars
With Rob Griswold of Corliss Estates
\$10 Tasting Fee

Thanks to Rob Griswold from Corliss Estates, this Friday between 4 and 7 p.m. we'll taste some of the very best wines ever produced in Washington State. These are the newest releases from Corliss Estates and Tranche Cellars. Catch this tasting of some seriously impressive wines and you'll also enjoy extra special appetizers prepared just for this event. After all, when you're drinking the best, it deserves to be paired with the best!

2010 Tranche Slice of Pape Blanc \$32.99

This blend of Roussanne and Viognier is a dramatic wine with a bouquet of violets and jasmine, fresh ripe cantaloupe, and a hint of sea mist. The palate offers a fine balance between fruit and savory elements with remarkably complex flavors of dried apricot, peach pit, apple skin, tangerine, kumquat, and ocean brine. It finishes with a Meyer lemon and lime zest acidity and savory notes that literally linger for minutes.

2010 Tranche Sangiovese Estate \$32.99

This 2010 Sangiovese is Tranche's first release of this wine, grown on their Blue Mountain Estate Vineyard in Walla Walla. The wine was fermented with native yeast in oak with a small percentage of new oak.

2008 Tranche Slice of Pape \$37.99

The 2008 Slice of Pape is an intriguing blend of four varietals from the French Rhone region: Grenache, Mourvèdre, Syrah and Cinsault. Displaying an alluring nose of briar

berry, plum and spice with underlying layers of clove, leather and underbrush, this wine is textured and weighty on the palate while retaining a purity of fruit. Flavors of red plum, roasted coffee beans and tar co-mingle on the palate while light, dusty tannin and bright acidity draw out the palate to a fine and smooth finish.

2008 Corliss (Red Blend) \$65.99

The 2008 Corliss is a blend of Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Malbec. The most outstanding components were carefully selected produce a five-varietal finished blend that was balanced, layered and complete. This blend was matured in barrel for an extended period and allowed to further mature in bottle for over two years prior to release.

The nose is layered and complex with aromas of dried fig, shitake mushroom, damp redwood and tobacco leaf. The wine is soft and plush on entry with dark cassis flavors and exotic spices. Fine, concentrated tannins continue to build, drawing out each of the fruit flavors in a lengthy, lingering finish.

2008 Corliss Cabernet Sauvignon \$79.99

This wine opens with an explosive nose of blackcurrant, wild fig, plum and anise with underlying notes of cocoa, roasted coffee bean and crème brûlée. Upon entry the palate is silky and concentrated with dark berry fruits on top of licorice root, wet earth and underbrush. Thick, tarry tannins progressively build in intensity, drawing out the palate out to a long, lingering finish.

Fruit for the Cabernet Sauvignon was sourced from Corliss' Estate vineyards on Red Mountain and from several outstanding growers in the Columbia Valley. Individual lots underwent secondary malolactic fermentation in barrel before the wine was blended and returned to barrel for extended maturation as a finished blend. Bottled in the spring of 2011, then wine was allowed to mature further in bottle before release.