

Wicked Cellars Tasting Notes
Saturday, November 30th, 2-5 p.m.

Auclair Winery
With Owner/Winemaker Charlie Auclair
\$10 Tasting Fee

This Saturday from 2 to 5 p.m. we will welcome back perennial favorite, **Charlie Auclair**, owner and winemaker of Washington's **Auclair Winery** to Wicked Cellars. We'll be pouring flights of Charlie's latest releases of his delicious Red Mountain sourced wines.

Auclair 2012 Sauvignon Blanc \$19.99

Charlie has again sourced fantastic Semillon and Sauvignon Blanc grapes from Fred Artz Vineyard on Red Mountain for this White Bordeaux style wine.

The bouquet opens with citrus aromas highlighted by notes of Meyer lemon, guava and floral honeysuckle. Flavors of grapefruit and guava open on the front palate and a creamy hint of honey arrives on the mid-palate, followed by bright acidity in a long and balanced finish. This wine pairs beautifully with smoked salmon.

Auclair 2010 96 Cedars Red Wine \$26.99

Charlie's 96 Cedars Red Wine has quickly become a customer favorite. His new release from Red Mountain's cooler 2010 vintage is also his first Cabernet Franc dominant blend, further enriched with 29% Merlot and 10% Cabernet Sauvignon.

A clear dark ruby, this wine opens with enticing aromas of blueberry and raspberry followed by dark red cherry fruit highlighted by pepper and spice. The smooth and mouth falling palate is full and rich with plump dark red and black fruit flavors highlighted by a lingering finish that displays the acidity to make this a balanced and enjoyable wine.

2010 Right Blend, Artz Vineyard, Red Mountain \$48.99

The Auclair Right Blend is a nod to the kind of blends produced on the Right Bank of Bordeaux. It highlights Red Mountain fruit from that perspective, with 77% Merlot blended with 10% Cabernet Sauvignon and 13% Cabernet Franc.

The wine in the glass is a clear dark ruby with a bouquet that starts out with Cranberry and Raspberry and leads to dark red cherry fruit highlighted by Christmas spice.

Its smooth palate is full and mouth filling, offering loads of plump dark red fruit flavors, highlighted by drying tannins and a long lingering finish with just the right amount of acidity to make this a balanced and enjoyable wine.

2010 Left Blend, Artz Vineyard, Red Mountain \$48.99

The final wine of the tasting is the Auclair "Left" Blend, a wine that honors the famous blends of Bordeaux's Left Bank and features Red Mountain fruit from the Artz Vineyard.

This blend is 80% of Auclair's best Cabernet Sauvignon blended with 11% Merlot and 9% Cabernet Franc. The wine was aged in 100% French oak with 33% of it new.

This clear, dark and ruby colored wine opens with alluring aromas of spice, cranberry, raspberry, and red fruit that evolve and develop further as it opens, keeping you coming back for more.

The palate shows some acidity up front on the first sip but later sips show a full, smooth and mouth filling flavor profile with lots of dark red fruit flavors, Cherry and spice. Soft but persistent tannins are highlighted by just the right amount of acidity for a long and lingering finish.

This wine will age nicely for at least 10 years so give it time to develop in the cellar, but if you can't wait, decant it well and buy several bottles so you can keep some to age!