



World of Wine Club Selections

About Château L'Aumérade Côtes de Provence, France

The Var is the Fabre family's domain. Their property consists of over 1,000 acres of superb vineyards. Their story stretched back eighteen generations on this land and their estates have witnessed four centuries of history. The Fabres are owner-winemakers on 1,300 acres of vineyards from the Côte de Provence, divided between six estates from the Maures Plateau to the Pierrefeu Plains. Their two flagship properties received the title "Cru Classé" in 1955, one of which is Château L'Aumérade with 200 acres. They create expressive and delicately aromatic rosés, reds full of fruit and spice, and whites with notes of citrus.

The Fabre's knowledge of vineyards and wine met with Charlotte Fabre's creative artistry when she designed a unique bottle for the estate wines. The bottle was inspired by a vase created by Emile Galé, a master glassworker and pioneer in the Art Nouveau style. This bottle, the "Marie-Christine", symbolizes the Fabre's Cru Classés. In 1956, it became one of the first original bottles in Côtes de Provence and the signature of the Fabre Estates on tables around the world.

Château L'Aumérade 2011 Cuvée Marie-Christine Rouge Côtes de Provence, France

This wine is a blend of Syrah, Grenache, Cabernet. It has a dark red color and a nose of fresh red fruit with hints of thyme and rosemary. On the palate the wine is round and full with velvety tannins and good concentration. It has nice fruit and a lingering finish. This is an elegant wine to drink today or to enjoy in the next two to three years.

Regular Price \$19.99 Club Price \$17.99

Château L'Aumérade 2012 Cuvée Sully Blanc de blancs Côtes de Provence, France

This wine is made with the Rolle grape varietal, also known as Vermentino. It is pale yellow with green hues. It has an exuberant nose of exotic fruits with muscat notes and a hint of honey. In the mouth this wine is medium-bodied with nice roundness. Very enjoyable and well made. Drink it now or in the next year or so. Best served with fish, pasta with white sauces and cheeses, particularly goat cheese.

Regular Price \$16.99 Club Price \$15.29

Red Wine Lovers Club Selections

About Lady Hill Winery Saint Paul, Oregon

There was a time when "Oregon Country" meant the entire Pacific Northwest. Running north from the border of California and taking in what is now Oregon, Washington, Idaho, and British Columbia, "The Northwest" was one vast contiguous territory. As a wine region, it still is.

With Northwest roots going back five generations, family-owned Lady Hill Winery makes hand-crafted wines from grapes grown only at the region's finest vineyards and by the most experienced winegrowers—no matter where they are in the Northwest. Wine grapes, after all, know no borders.

Carefully fashioned with a love for the region, respect for the heritage of the land, and a commitment to preserve it for future generations, Lady Hill wines express the authentic spirit of the True Northwest.

Created by owners Jerry and Elaine Owen, Lady Hill's Radicle Vine, Proceso, Ad Lucem and Lady Hill wines honor the legacy of the land and the radical spirit of it's people. They are True Northwest wines.

Proceso 2012 Cabernet Franc Columbia Valley, Washington

The Proceso Cabernet Franc, Columbia Valley, is a truly luscious wine full of plum, blackberry and raspberry fruitiness, surrounded by accents of bay leaf, violet flowers, and dried earth. This is a polished wine with plenty of complexity and nuance—a perfect complement to any roasted meat dish.

Regular Price \$26.99 Club Price \$24.29

Ad Lucem 2012 Daystar Red Columbia Valley, Washington

A similar approach to blending characterizes our Ad Lucem Daystar Red, a slightly more sophisticated blend composed of a different mixture of the same grapes. This yields a wine that is fresh with acidity, full of supple and smooth tannins, all framing a palate of cherries, blackberries, and dried prunes. This is an opulent wine that is juicy without being jammy, and layered with satisfying flavors.

Regular Price \$32.99 Club Price \$29.69

Re-Order current club selections at the Club Price prior to December 31, 2013.

Call Wicked Cellars at (425) 258-3117 and place your order today.

Northwest Club Selections

Love & Squalor 2011 Pinot Noir **Willamette Valley, Oregon**

Matt Berson, the winemaker/owner of Love & Squalor, began working in the Oregon wine industry in 2003, after being rudely ejected from his previous career in the restaurant industry. He was rescued and taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. Additionally, he has scurried in the cellars of Jimi Brooks (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarment, NZ), and Erni Loosen (Dr. Loosen). He is currently the assistant winemaker for Brooks Handcrafted Wines in the Eola Hills.

It's hard to be stuck in the middle. The vintage before this one (2010) was the most challenging in a long time, and resulted in fantastic wines across the board. The vintage after (2012) was being touted as the vintage of the decade, or century, even before any wine went to barrel. But like the middle child, the 2011 Pinot noir is a quiet overachiever. This wine has a nose of spice and wild berries. The fruit carries through to the mouth, adding earth and tea into the mix, and a bit of red blood. It finished gracefully, sticking the landing with strength and aplomb.

Regular Price \$26.99 Club Price \$24.29

Harper Voit 2011 Strandline Pinot Noir **Willamette Valley, Oregon**

As a fifteen-year veteran of the Oregon wine industry, Drew is intimately familiar with exceptional vineyard sites. While serving as the Associate Winemaker at Domaine Serene Winery, and then as Winemaker for Shea Wine Cellars, Drew worked with some of the best vineyards in the Willamette Valley. Harper Voit is the logical progression of that experience: seeking out great sites, excellent fruit, and long-term relationships with growers. Drew also consults for a number of wineries in the Willamette Valley and operates a custom winemaking operation for small ultra-premium brands. Andrew Bandy-Smith, a law student turned sommelier, met Drew at an event at Shea Wine Cellars and asked him for a harvest internship. After a full year of harvest cellar work, including time in Victoria, Australia and at Archery Summit winery in Dundee Hills, Andrew met up with Drew again, this time as assistant for Harper Voit Wines.

The 2011 Strandline Pinot Noir is drawn from two sites: Old School Vineyards in the far southwest corner of the Willamette Valley and Bieze Vineyard in Eola-Amity AVA. As in 2010, the Old School fruit dominates this wine with an intensity of color from the warmer site, while the Bieze component offers elegance and lift on the palate. The 2011 is tightly wound, demanding more time and attention, and will age gracefully for the long haul.

Regular Price \$38.99 Club Price \$35.09

White Wine Lovers Club Selections

Auclair 2012 Sauvignon Blanc **Red Mountain, Washington**

Charlie Auclair was first touched by the wine bug when he took a trip to Napa in 1988. He moved to Washington State in 1992 and settled down in western Washington a few hours from one of the best grape growing and wine making regions of the world.

He spent years traveling and tasting with stops in the Barossa and Yarra Valleys in Australia, Paarl, Franschhoek, Stellenbosch and Constantia in South Africa, France, Spain and of course closer to home: Oregon's Willamette valley and Washington's many local stars.

The first wine was a 2000 Merlot that was shared with a few friends who all praised the effort. After a few years and a few more trials, the Auclair winery was born in 2008.

The nose has high toned citrus scents highlighted by meyer lemon, guava and floral honeysuckle. Flavors are in abundance with grapefruit and guava starting on the front palate, some creaminess with a hint of honey on the mid-palate followed by some good acidity with a long balanced finish. This wine pairs beautifully with smoked salmon.

Regular Price \$19.99 Club Price \$17.99

Domaine Gibault 2011 Sauvignon Blanc **A.O.C. Touraine, France**

Danielle de L'Ansée is a beautiful 25 hectare Domaine located near the Cher River in the Village of Touraine.

The Domaine is now managed by the third generation of this family – Pascal and his wife, Danielle, who produce two different cuvees of Sauvignon Blanc. The first Sauvignon Blanc cuvée, Domaine Gibault, is made from Sauvignon Blanc grapes grown at the Estate itself. The second is labeled Danielle de l'Ansée Sauvignon Blanc, which is made from grapes purchased from their neighbors and named for the Wife of Pascal Gibault – Danielle de l'Ansée.

Both cuvées are AOC Touraine wines, and are very classic expressions of Sauvignon Blanc. Each is very aromatic, with citrus and floral bouquets and flavors, finishing well-balanced and crisp.

This wine is very fresh, fragrant and well-balanced with lots of floral and fruity aromas. On the palate, this wine is rich and full-bodied, harmonizing freshness and fineness followed by a supple attack.

Regular Price \$17.99 Club Price \$16.19