

*Wicked Cellars Tasting Notes*  
*Saturday, December 28th, 2-5 p.m.*  
*"Wine-Tails for New Year's Eve"*

*\$10 Tasting Fee*

This Saturday we're trying something really exciting, different and fun for your New Year's parties by taking a look at traditional aromatic wine-based cocktails from Italy and France. With the help of Ray Bloom from Vinum Wines, we're putting together five of these cocktails for your enjoyment. Their recipes and ingredients are described below. Cín cín!

*1. The Grand Cardoon:*

2 oz. Giovanni Bosca Cardamaro VÍno Amaro \$21.99

3 oz. cider

2 dashes of Scrappy's Aromatic Bitters (5 Oz.) \$18.99

Giovanni Bosca Cardamaro VÍno Amaro is based on a secret family recipe developed over the last century by the Bosca Family. Using cardoon, Blessed Thistle and several other botanicals, the Cardamaro is one of the most unique Italian Amaro available.

It presents a nose of cardamom, orange peel, brown spice and saffron, with notes of citrus, brown sugar, slight astringency, brandied orange peel on the palate. The medium length finish offers more brown spice, golden raisins and hints of Grand Mariner.

Handcrafted in Seattle **Scrappy's Aromatic Bitters** is the first new American bitters company to commercially produce handcrafted bitters. Historically cocktails contained four simple ingredients: spirits, sugar, water, and a dash of bitters. Today, thousands of distinct flavor combinations exist for your drinking pleasure.

*2. Pucker Up, Baby*

2 oz. Violet Frères Byrrh Aperitif WÍne \$20.99

1/2 oz. Small Hands Foods Raspberry Gum Syrup \$20.99

1/2 oz. Lemon

1/2 oz. Simple syrup

**Violet Frères Byrrh Grand Quinquina** was first produced by brothers Pallade and Simon Violet in the small French town of Thuir in 1873. It's created by macerating South America Quinquina, coffee, bitter orange, Colombo and cocoa in Muscat Mistelles, which is then matured in oak casks. The fruit-forward wine lends natural sweetness, so no additional sugar is needed, and also provides Byrrh Grand Quinquina with its refreshing balance of fruit and spice.

### *3. The Blood Orange Fizz*

1 oz. Cappelletti Vïno Aperitivo "Specialino" \$21.99

1 oz. Orange Juice

4 oz. Rive Della Chiesa Prosecco \$15.99

The high quality **Cappelletti Vïno Aperitivo** comes from a 4th generation producer near Trentino in the Dolomite Mountains of northern Italy. During WWI, occupying soldiers of the Austrian Empire would order the Cappelletti to enliven and add depth to the local bubbly. This soon became a specialty of the region.

**Aperitivo Cappelletti** is called "**Specialino**" and may be the oldest of its style still in production. It offers a vibrant and flavorful profile, complimented by bitter undertones on a traditional wine base.

**Rive Della Chiesa Prosecco** offers a frizzante mouthfeel of vey light bubbles and a bouquet of Golden Delicious apples and flowers, it is lightly tart, yet a little sweet and creamy, showing a finish of fermented pears and spice. Nice as an aperitif, it goes well with cheeses and light appetizers for the holidays.

### *4. Beauty and the Beast*

2oz Imbue Cellars Petal & Thorn \$27.99

A Splash of tonic

Orange zest

Based on Oregon grown Pinot Gris and Pinot Gris Brandy and containing ten dried raw botanicals, Petal & Thorn is a handcrafted contradiction with elements of both beauty and beast.

Striking feminine aromas of chamomile and orange-peel waft from the glass, with more orange, pine, and cinnamon on the palate. A broad silky texture and pleasing sweetness lend weight to the mouth feel, before giving way to the assertive Amaro-inspired, bitter finish.

### *5. The Chocolate Chinato*

2oz Giulio Cocchi Barolo Chinato (500 ml) \$50.99

1/4 oz. Simple

4 Dashes of Scrappy's Chocolate Bitters (5 oz.) \$18.99

On the rocks

Cocchi's Barolo Chinato is a fortified wine used as a digestif and is a wonderful way to round off a meal, as well as being unbeatable with dark chocolate. Following the traditional recipe, 100% Nebbiolo wine is infused with the bark of the Calissaja Quinine tree, rhubarb roots and cardamom seeds as well as a secret blend of herbs and spices before being laid down for lengthy maturation.

### *6. Sweet and Scrappy*

2 oz. Henriques & Henriques 5-Years-Old Finest Full Rich Madeira \$21.99

2 oz. Heavy cream

2 Dashes Scrappy's Aromatic Bitters (5 oz.) \$18.99

Grated nutmeg on top

Henriques & Henriques 5-Years-Old Finest Full Rich Madeira is a deep tawny wine produced from Tinta Negra Mole grapes blended with Malvasia and Malmsey. Aged in oak casks, it is intensely concentrated and rich with strong flavors of ripe fruit. On the palate are sweet molasses and brown sugar, along with prune and raisin flavors and just a hint of coffee. The acid is discreet, but still really freshens the finish and adds real bite.