

March 2014



World of Wine Club Selections

Casetta 2007 Nebbiolo d'Alba Rivere DOC Piemonte, Italy

Casa Vinicola Fratelli Casetta is located in Vezza d'Alba, at the heart of the Roero area, a region with the finest wine-making history where excellent red and white wines have always been produced. The Casetta family has been living here since 1725. Vine-growing and wine-making are age-old family traditions.

Nebbiolo is an elegant, precious vine with noble origins. It is also the red varietal with the longest history in the region. This wine is 100% Nebbiolo. Rivere is a 'cru' made from carefully selected grapes produced in small quantities on a single estate vineyard. It is aged for 1 year in oak barrels.

The wine is brilliant ruby red with a pleasantly ethereal and intense, bouquet. It possesses notes of ripe red berries. The palate is full, austere but velvety and pleasantly spicy. Serve this wine with red meat, game and cheeses. (4 Stars Decanter 2011)

Regular Price \$21.99 Club Price \$19.79

Zabu 2012 Grillo Sicilia Sicily, Italy

The uncontaminated area of Sambuca di Sicilia is a rich land with ancient vineyards, heirs of a thousand-year-old tradition. A place with clear skies, thanks to the absence of factories or other polluting activities, a lake with its crystal-clear water called Lake Arancio, and a perfect microclimate, thanks to important temperature ranges even during summer. These are the perfect conditions for a viticulture characterized by unique qualities.

This wine is made from the Grillo di Sicilia grape from the Sambuca di Sicilia region. After a soft pressing, strictly in reduction, the must is fermented at low temperature to enhance the aroma of this wine. Ageing in stainless steel.

The wine is straw yellow, bright and vivid, with golden highlights. Fresh and mineral, with hints of yellow flowers, peaches and citrus fruit. Tasty and full-bodied, with mineral hints. Lightly bitter at the end. Serve this wine slightly chilled with fish dishes (crab), fresh cheese, light risotto, cous cous and fish soup. Great with smoked fish.

Regular Price \$10.99 Club Price \$9.89

Red Wine Lovers Club Selections

About Bodegas Tritón Zamora, Spain

Bodegas Tritón was founded in 2008. Its facilities are located in Villanueva de Campeán, about 30 miles south of Zamora, in the heart of Tierra del Vino.

The winery, small in size, is designed to make small elaborations of grapes, mostly of the variety Tinta de Toro, native to the area and deeply rooted in the whole region, but also works with varieties such as Mencia and Prieto Picudo from quite old vineyards with very little production from the regions of Bierzo and Leon. Triton Winery's vineyards are composed of more than 30 different parcels of very old vines, which goes back to some of them until 1910, mainly located in the municipalities of Villanueva and El Pego, the latter within the geographical scope of the Appellation of Toro.

Tridente 2011 Tempranillo Castilla y León, Spain

This 100% Tempranillo was aged for 15 months in French Oak barrels. Aromas of toasty oak, graphite, balsamic, incense, and black fruits are followed by a dense, powerful Tempranillo from the great 2011 vintage. Try serving it with paella, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses. (91 Points IWC Sept. 2013)

Regular Price \$17.99 Club Price \$16.19

Tridente 2011 Prieto Picudo Castilla y León, Spain

This 100% Prieto Picudo has a cherry color with garnet rim. Powerful aromas of ripe fruit, toffee and wood are noticeable. Fully mature and rich on the palate, powerful and elegant, spicy, ripe red fruits and hints of cocoa, perfect balance of acidity producing a sensation of freshness with an elegant, long and persistent finish. Fifteen months of barrel aging adds depth to this wine. Try serving it with paella, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses. (91 Points IWC Sept. 2013)

Regular Price \$30.99 Club Price \$27.89

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Northwest Club Selections

About Andrew Will Winery Vashon Island, Washington

In 1989 Chris Camarda set up his winery in a Lower Queen Anne location as simple as a building can be and still call it a building. At one time it had been the walkway between two adjoining structures that had a roof put on. He called it home for five vintages and was able to make 2000 cases in an area 10 feet by 60 feet.

Prior to the 1994 harvest Chris loaded two trucks with all of the barrels of wine he had made, all the equipment and all the case goods. They set off for West Seattle to catch the ferry to Vashon Island. About an hour later they landed at their new home, unloaded and got ready for the 1994 harvest.

Since then they have added another building for case storage and expanded the winery to allow for tanks and the rest of the machinery they use each fall. Every year Chris waits and take what is given him and is thankful for that start in making the newest vintage. Each year brings a sense of passage and surprise so that when all is in barrel in November he can sit and look at what he has done with a sense of something new and old being a few yards from his house. The history of the winery is the history of and repetition of this yearly series of events they participate in and later mull over. The history of the winery expands itself over time by opening the bottles and going over all that took place in time to get what is in the glass in focus and hopefully be glad for what they have done.

Andrew Will 2012 Cabernet Franc Columbia Valley, Washington

The majority of the fruit for this wine is from Andrew Will's own Two Blondes Vineyard. It is 95% Cabernet Franc with 5% Cabernet Sauvignon from Ciel du Cheval and Champoux Vineyards. After primary fermentation the must received a gentle press and the wine went into 35% new French oak barrels for 14 months. The wine is very lightly sulphured. It is a classic Cabernet Franc with flavors of dark berries and terrior. Nice balance and finish.

Regular Price \$30.99 Club Price \$27.89

Andrew Will 2012 Cabernet Sauvignon Columbia Valley, Washington

The fruit for this wine is from Andrew Will's own Two Blondes Vineyard. They use three clones of Cabernet Sauvignon at the vineyard which are included in this wine. Chris Camarda is a proponent of clonal variety and they have French, Washington and California Cabernet Sauvignon clones planted. The wine spent 12 months in 35% new French oak and is very lightly sulphured. This medium body Cabernet possesses classic varietal character. Flavors of plum and herbs with a nice textured finish.

Regular Price \$30.99 Club Price \$27.89

White Wine Lovers Club Selections

Jean-Christophe Garnier 2010 Chenin Loire, France

Jean Christophe Garnier is one of the kind. Jean Christophe is now an artist but way back he was a sommelier. One can only imagine the kind of sommelier he was: out of the path and standards.

His 10 years short career as sommelier ended at La Pyramide in Vienne, heart of the Rhône. These were the transition years leading from learning to really live the PASSION. He really opened up his eyes and discovered "underground", Real, Missunderstood, Underated winemakers from this fantastic area. He was totally blown away, slapped in the face, by a few of them. It just happened that these winemakers were Natural Wine Makers.

In a snap of a finger he decided to change from sommelier to Artisan Winemaker...AKA Authentic Vigneron. After a traditional winemaking education in Thouarcé (Anjou) he continued on an upper level diploma in Montreuil Bellay in the same area

This golden wine is medium-bodied and dry. It is soft with a touch of sweetness. Pear, apples, minerals and honey meet the palate with a lingering finish.

Regular Price \$13.99 Club Price \$12.59

Clos Palet 2012 Vouvray Vouvray, France

Pierre Chainier is a winemaker and vineyard owners in the Loire valley of France. His site on the banks of the Loire is not very old. Indeed, it only dates back to the 1960s. However, his ancestors were already producing wine in the Bordeaux region back in the mid 18th Century and his wife's family were wine growers and merchants in Cognac at the end of the 19th Century.

Paul Buisse winery is a fourth generation business founded in 1905 by Paul's great grandfather Eugène, who founded and ran a prosperous and efficient business selling table wine by the barrel.

Jean Buisse took over the family business in 1946, applying an entirely different philosophy: his superior red wine was one of the very first to be sold by the litre in returnable bottles with serigraphic labels. After ten years working with his father to learn the trade, Paul Buisse, who had started his working life as a chef, took over the family business in the 1980s.

Today, the Chainier family continues where Paul Buisse and his family left off with the same passion, beginning a new chapter in the story of the Paul Buisse Winery."

This wine is 100% Chenin Blanc. The nose is floral (reminiscent of acacias), with aromas of fresh almonds. On the palate, a well balanced medium wine. Serve chilled as an aperitif or with fish, seafood, roasted poultry and white meats.

Regular Price \$12.99 Club Price \$11.69