

Wicked Cellars Tasting Notes
Friday, April 4th, 4 to 7 p.m.
Woodinville's Avennia with Winemaker Chris Peterson
\$10 Tasting Fee

Wicked Cellars is proud to present the wines of Avennia with winemaker Chris Peterson this Friday afternoon between 4 and 7 p.m. Come in and taste these fabulous 90+ rated wines, chat with Chris and grab some of this juice to take home for your table or cellar!

2011 Avennia Justine \$40.99

The Avennia Justine reflects the belief that Washington can produce world-class wines using grape varieties traditional to the Rhone Valley. Dark, seductive, complex, with a chasm of depth, Justine reflects Avennia's mission of expressing Washington's complex terroirs.

Offering a beguiling blend of aromas: black raspberry and mulberry at its core, with hints of jasmine, and bergamot, Justine's uplifting nose runs counterpoint to the palate, where the Mourvèdre and Syrah lend a gravitas of black fruits, grilled meat, and herbs. This complex wine finishes with a swirling vortex of dark fruits and echoes of lavender. It's delicious now, yet it's also built and balanced for 7-10 years of age.

Rated 91-93 points by The Wine Advocate

2011 Avennia Syrah Boushey Vineyard Arnaut \$51.99

Nearly everyone agrees that no one grows finer Syrah in this state than Dick Boushey. Avennia make this wine with minimal manipulation, using native yeasts and bottling unfinned and unfiltered, to allow the essential "place" of Boushey Vineyard to shine through.

This wine is full-bodied and complex, with aromas of black raspberry, dark cherry,

iron and smoked meat. The palate is dense and brooding, with uplifting acidity and hints of wood smoke, meat, cocoa nibs and orange peel. The silky mouthfeel—a trademark of this vineyard—carries over to a lengthy, bright finish. The 2011 Arnaut should age gracefully for a decade or more.

Rated 92-94 points by *The Wine Advocate*

2011 Avennia Gravura \$37.99

Gravura is Avennia's Bordeaux blend that emphasizes a harmony of Cabernet Sauvignon and Merlot. The name is a play on an artisan printing technique, and on the Bordeaux region of Graves, which features similar blends to this one. With more Merlot in the blend and the addition of Red Mountain fruit, this wine is designed to be more generous and voluptuous in style, while still remaining complex and balanced.

A dark, glass-staining wine, with aromas of black cherry, cassis, mocha and cigar box, its palate is round and plush with crème de cassis, raspberry, rich chocolate and minerals. This truly delicious food-friendly wine will age nicely for another 5-8 years.

Rated 90-93 points by *The Wine Advocate*

2011 Avennia Sestina \$59.99

The Sestina is an ancient form of poetry from Medieval France. Just as a modern poet can fill this form with new expressions, Avennia uses the traditional Bordeaux blend to express Washington. Sestina is their vision for an old vine, complex blend where all of the components complement each other. This wine is designed for the cellar, so the emphasis is on structure, balance, and complexity.

The 2011 Sestina jumps from the glass with penetrating aromas of deep black fruits, vanilla, saddle leather, jasmine and wet stone. This year's Sestina is broad-complex with black and blue fruits, bitter chocolate, fresh loam, and lava rocks. This wine is a paean to old-vine Washington terroir with many years of enjoyment to give.

Rated 92-95 points by *The Wine Advocate*