# Wicked Cellars Tasting Notes Saturday, April 12th, 2 to 5 p.m. Wicked Cellars' Feels like Summer Tasting!!!

#### \$5 Tasting Fee

This Saturday will a warm and sunny day, perfect for mowing your lawn, pulling some dandelions, and stopping by Wicked Cellars for some great wine before heading home to light up the BBQ and enjoy the evening! Join us Saturday to kick off the summer with red, white and rosé and Neil Lindblad of Grape Expectations!

# La Chablisienne Sauvignon "Saint Bris" 2012 \$10.99

Coming from the only AC in Burgundy allowed to plant and produce Sauvignon Blanc, this light and crisp wine has a great Chablis-like quality in its minerality. Crisp with plenty of acidity, it's so juicy, offering green apple, lemon, gooseberry, and fresh hay notes. Enjoy this delicious wine with grilled white fish with a lemon-dill sauce.

### 2012 Felsner Gruner Veltliner "Lossterrassen" \$10.99

The Felsner Gruner Veltliner Lossterrassen of Austria's Kremstal wine region shows a fresh and subtle nose, lively with just a touch of pepper. The palate is similarly crisp and pristine, with apricot and apple notes and just a hint of orange flower and white pepper. Intensely appetizing with a lingering finish, it is excellent as an aperitif or used to complement dishes ranging from roast pork to sushi.

# 2012 Le Haut Vignot Anjou Blanc \$10.99

The Le Haut Vignot Anjou Blanc is a light and summery 100% Chenin Blanc that you should savor well chilled. The bouquet is delicate, yet rich, bringing memories of peaches, apricots, quinces and citrus fruit. The palate is round, opulent and fruit-

driven with a mineral finish. This wine works well as an aperitif or as an accompaniment to goat cheese or fish.

### 2013 Domain Le Clos Lumiére Cotes du Rhone Rosé \$10.99

The color of rose petals and fuchsias, this fun Rhone blend of Cinsault, Grenache Syrah and Mourvèdre presents a very fine nose dominated by strawberry and floral aromas. The palate again reveals those strawberries, along with nice cherry notes. The wine concludes with a pink grapefruit and flint finish and a hint of spice at the end.

### 2012 Domaine Astruc Grenache Noir \$10.99

This is pure exuberance in Grenache from southern France offering rich aromas of red cherry, raspberry, kirsch and Satsuma plum. The palate is juicy, ripe and extroverted, with the saturated cherry fruit balanced by tannins that provide just the right amount of structure. As a bonus there's just enough gritty earthiness to remind you that this wine comes from the deep south of France, not Beaujolais!

# 2011 Caves des Vignerons de Saumur "Les Pouches" Cabernet Franc \$10.99

In the Saumur region the tufa stone unites with the climate of Anjou to give Saumur wines their special character. At Saint Cyr-en-Bourg, just south-east of Saumur, the dynamic Vignerons de Saumur Cooperative is a humming hive whose forty like-minded families tend their vines with attentive care for quality wines expressive of both their varietal and their place -reflecting the terroir of which their rightly proud.

"Kirsch, tobacco and dark olive notes are melded in this red, which features a fine mineral edge framing the finish. Impressive for the vintage, showing range and purity. Drink now through 2014. 2,500 cases made." -90 Points, Wine Spectator