

Vino Amore Tasting, November 14, 2009

Alexandria Nicole Sauvignon Blanc 2008 \$14.99

From: Horse Heaven Hills, Washington

Tasting Notes: This wonderfully crisp, intensively expressive wine offers nuances from start to finish with layers of green apple, citrus, and ripe melons with hints of grassy floral notes.

Serve With: Seafood, appetizers, salads, goat cheese, fresh herbs, chicken.

Domaine Lafond Roc-Epine Lirac Blanc 2008 \$14.99

From: Rhone Valley, France

Tasting Notes: Fruity and structured, this convivial wine is a blend of 50% Grenache Blanc, 30% Roussanne, and 20% Viognier. A beautifully fresh wine offering aromas of citrus, apricot, white flowers, spice and honey, this wine is sure to please.

Serve With: Seafood, Asian cuisine, poultry, cheese platters.

Pico Maccario Barbera d'Asti 2007 \$12.99

From: Piedmont, Italy

Tasting Notes: A heady nose and flavors of lovely dark cherries, purple plums, licorice, and a crack of pepper. Fresh and medium bodied, with lively acidity and soft tannins.

Serve With: Pizza, pasta, BBQ, stews.

Haystack Needle "The Eye" 2006 \$9.99

From: Columbia Valley, Washington

Tasting Notes: This "Super Tuscan-style" blend of 71% Sangiovese, 17% Merlot, and 12% Cabernet Sauvignon displays fragrances and flavors of red licorice, dried cranberries, red currants and raspberry candy around a core of blackberries, black cherry, plum, and mocha. Ripe and crowd-pleasing in style, with a round, soft finish.

Serve With: Hearty pastas, BBQ, meatloaf.

Soos Creek Sundance 2006 \$19.99

From: Columbia Valley, Washington

Tasting Notes: This lush, fragrant red is loaded with spicy strawberry, cranberry and raspberry fruit. There's excellent detail in the way the fruits are intertwined, and a kiss of chocolaty oak in the soft, sweet finish. 67% Merlot, 17% Cabernet Franc, 16% Cabernet Sauvignon

Serve With: Lamb, filet mignon, wild mushrooms, hearty risottos.