



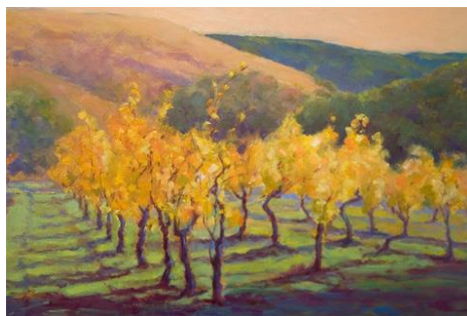
Wine Flight November 3, 2010

Pacific Northwest



Many natural aspects of a place affect the quality of both grapes and wine: soil types, climate, location, and topography, to name a few. The French call these collective aspects terroir. The Pacific Northwest has diverse geo-climates where grapes grow in cool and warm weather, all within one region. And the varied geological legacy has created a diversity of soil types perfectly suited for growing high-quality grapes.

2008 Columbia Winery Cellarmaster Riesling, Washington



“I was out at Red Willow on Wednesday morning, and life was perfect. Mount Adams loomed in the western background against a crystal blue sky. Sulphur colored butterflies chased each other through the alfalfa fields and clouds of swallows began to congregate on the telephone wires, itching to start their migration.”
Kerry Norton’s Winemaking Journal, 2008

Tasting Notes:

This wine has a floral aroma with hints of peach, quince, lime and clove. It has rich and full-flavored fruit on the palate that is balanced by refreshing, crisp acidity and a long finish.

Food Pairings:

The acidity and apricot and peach flavors create a good match for strong cheeses, desserts or extremely spicy foods.

PLCB 5048 @ \$13.99

2007 Airlie Barrel Fermented Chardonnay, Willamette Valley, Oregon



Tasting Notes:

This dry French style white burgundy blends smoky oak flavors with apple and vanilla overtones. It is made with 80% Dijon clone Chardonnay grapes that provide acidity and ripeness. It is medium bodied with a lingering finish of crisp winter apples that has a nice balance of fruit and spice.

Food Pairings:

Try this wine with clams in cream or white wine sauce, Lobster Newburg, scallops sautéed in garlic, olive oil and wine sauce, shrimp scampi, or go all out with a Spanish Paella.

PLCB 12426 @ \$16.99

2008 Ransom Cellars Jigsaw Pinot Noir, Oregon

This Pinot Noir is sourced from multiple vineyards all over Oregon. The grapes from each vineyard are aged separately for 10 months in French oak barrels, and then the individual barrels of single vineyard Pinot Noir are blended together, hence the Jigsaw name.

Tasting Notes:

This wine has a nose of bright red cherries and crushed blueberries. The black and red fruits join with hints of iron and mineral towards the finish. It has a long finish that ends with plums and hints of an earthy terroir.



Food Pairings:

Pair with grilled fish with fresh herbs, paella, wild mushrooms, meatloaf, anything braised or wrapped in bacon, as well as Thai and Indian food.

PLCB 15008 @ \$18.99

2008 Barnard Griffin Cabernet Sauvignon, Columbia Valley, Washington

Founded in 1983 by Rob Griffin and Deborah Barnard, this winery is situated in south-central Washington at the confluence of the Yakima, Columbia, and Snake rivers, in the heart of Washington State's wine country.

Tasting Notes:

This Cabernet Sauvignon has dark, rich aromas of cherries and cassis with vanilla undertones. The mouth feel has depth of flavors and a concentrated chocolate and cinnamon finish.



Food Pairings:

Try this with pepper crusted beef tenderloin, chicken mole, or chocolate pumpkin ravioli,

PLCB 14386 @ \$13.99