

VALENTINE'S DAY WEEKEND: Feb. 10 & 11

'LUV THE WINE YOU'RE WITH'

Saturday 3p-6p

**The Solstice Hahn Team (Joni & Lorrie) Pouring
The Emerald City Chocolates Team (Paul & Stephanie) Sampling**

1. Hahn Signature GSM 2010 – \$12.00

Flavors of black cherry cola, blackberry, fig and pepper are supported by refreshing acidity and a well-framed tannic structure.

2. Hahn Signature Meritage 2009 - \$15.25

Pronounced blackberry and blueberry on the nose mingle with cedar spice and a hint of wood, while notes of bramble fruit, cherry, vanilla and dried herbs please the palate

3. Smith & Hook Cabernet Sauvignon - \$20.00

Deep ruby, this wonderfully full and expressive Cabernet elicits aromas of plum, cassis, clove and cedar.

4. Cycles Lodi Zin - \$11.00

This Zin is brimming with personality from the very first sip. Aromas of ripe black cherries and chocolate caramel pave the way for the bright, luscious flavors to come. Juicy and tart on the entry with lush boysenberry in the mid-palate and a hint of dark cacao, this wine is impeccably balanced, with enough body and richness to satisfy Zin-lovers, yet has the grace and finesse to pair with the finest cuisine. A cheese, olive and caramelized onion flatbread, or rich, aged cheeses such as bleu or brie would be great accompaniments to this delightfully elegant Zin.

5. Cycles Lodi Petite Sirah - \$11.00

Mouth-filling flavors of boysenberry, pepper and tobacco delight the palate, perfectly balanced by smooth acid and tannins. This variety draws fans of its deep-colored, robust and age worthy wines. Petite Sirah is prized for its dark color and intense tannins with flavor profiles that include blueberry, pepper, blackberry and black cherry.

Bold and fruit-forward, the Cycles 2010 Petite Sirah is effusively fragrant, with exotic spice, white pepper and blueberry aromatics that hint of the richness to come. Toasted oak, caramel and plush, dense fruit flavors in the mid-palate are highlighted by spicy details of nutmeg and cinnamon. The generous flavors are supported by a firm tannic structure, excellent balance and a long, luscious finish.

This Petite Sirah would pair well with the richness of sautéed foie gras or a lovely duck confit as well as roasted meats such as lamb or prime rib..