

**Weekend Tasting: Feb. 4-5 Friday & Saturday 12-6p**

**Oregon Selections  
Guest Presentation, Olivier Santos of Amadeus, Sat. 3p-6p**

**1. David Hill (Unoaked) Chardonnay 2006 - \$13.25**

This Chardonnay was fermented in all stainless tanks and left to age and develop “sur lies”, which gives it a lush mouthfeel. It starts out with aromas of pear, apple and melon then moves to a palate of cream flavors on the mid-palate that integrate well with the refreshing citrus finish.

**2. 2007 Yamhill Valley Pinot Noir - \$13.00 (End of Vintage Discount – save \$7.00!)**

This is a perfect example of the “lighter vintage” year in Oregon, but quite yummy and a GREAT BUY. This is a wine of finesse and delicacy with a slight smokiness on the nose. This is salmon-pairing wine par excellence, but also a good match for anything mushroom, or with lamb. Received the bronze medal at the NW Wine Summit (wines of Oregon, Wash, Idaho and British Columbia).

**3. David Hill Farmhouse Red Blend NV - \$12.25**

This is a well-balanced, easy-drinking red table wine. It is a blend of Grenache, Mourvèdre, and Tempranillo. The soft, fruit-forward character makes it enjoyable with a lot of different foods.

**4. August Cellars Willamette Valley Pinot Noir 2006 - \$16.25**

A bold expressive pinot noir with a nose filled with blackberry, cherries, rose petals and tobacco. Smooth and fruity in your mouth; this is a pinot noir to be enjoyed with dinner, or an evening with close friends. At the winery they enjoy this pinot with foods ranging from grilled steaks to cream of mushroom soup.

**5. Coelho Winery Maréchal Foch ‘Espontaneo’ 2007 - \$18.00**

This wine is firm and tannic in character, deep midnight in color, with a pungent, spicy aroma. Balanced flavors of cola, cloves, currants and cassis are layered with a note of mineral and touch of black pepper. The soft finish echoes it’s strength of character and entices your next sip; enjoy it with hearty fare, bbq’d ribs and gourmet burgers.