

## 6-8 LODMELL CELLARS

Lodmell Cellars of Walla Walla: Presentation by Krisitie Lodmell Kirlin on Saturday 3p-6p. We will taste a nice gamut of the Lodmell wines. There will be 5 wines as usual comprised of 3 whites, 1 Rosé, and their "Sublime" a blend of 60% Cab, and 40% Merlot. Beautiful, hand-crafted Washington Wines, all under \$25.

## 13-15 COYOTE CANYON

Mike Andrews, winemaker from Coyote Canyon Winery, the largest independent grape grower in Horse Heaven Hills will be here to present a range of his wines for our tasting pleasure. As of posting date, the tasting selection has not been finalized, but they will be in time for next week's newsnotes.

## 20.23 WINES of PORTUGAL

Sponsored by Ricardo Campos of the Borges Winery in Portugal, and presented by Andrew MacFarlane of Vinum Imports on Saturday 3p-6p. Well-made wines made from the grapes native to Portugal, which have unique wine profiles. It is always a pleasure to find new wines to delight and challenge my wine expectations. We will end the tasting with their outstanding Tawny port paired with a Dark Chocolate flavored with alderwood smoked sea salt and applewood smoked bacon. Yes...I KNOW!

## 27-29 ANDRÉ ANDRIEUX

Wines of André Andrieux et Fils, Wine Producer of the Rhone Valley. I fell in love with the whole line of these wines from this small Negotiant/Grower that strives to produce the finest quality wines that reflect the grape varietals and the Terroir of each appellation they grow or buy from in the Rhone Valley. Andrieux et Fils works with Old Vines in Premium vineyards that give more concentration and complexity while capturing much more of the Terroir.

SEPTEMBER 3-5: LABOR DAY WEEKEND

## "Take Out & Shorts"

Labor Day means NO LABOR! So, call your fave place for Take Out, put on your shorts and flip flops, and mosey on down to see me to taste some easy-drinking whites, reds, and rosés to go with it. Or have Kylie's deliver Pizza or Hot Wings to your table in our Courtyard, or buy a cheese & meat wine munchie plate from mw. What are we going to taste? Well, as soon as I get on my shorts & relax, I will make some perfect choices. I will include the list in my email prior to that weekend.

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