

9-11 Around the World with Kysela Imports

Recently arrived, we will be featuring an intriguing cross-section of imports from this premium importer. An amazing Gruner Veltliner that is not the typical "Liter Gruner", but still at a great price; a Primitivo from Apulia, Italy; a beautiful new Malbec from Argentina; a delightful Pinot Noir from New Zealand; and a focused, balanced, not overly-jammy Shiraz from Australia.

16-18 MASI of ITALY

MASI of Italy. This is one of the most well-known producers of Italy with wines ranging from \$10 for a daily Red Blend, to a \$50 Amarone with a 5-Star Rating. One of the whites is a Pinot Grigio blended with the dried fruit of Verduzzo grapes to create an amazingly textured PG; a 5-Star Ripasso; and a new Ripasso-styled wine from their vineyards in Argentina, which has to be the most unique Malbec I have ever tasted.

23-25 Yalumba Revisited

This the oldest family-owned winery in Australia. They have redesigned their packaging, and

focused their considerable winemaking skills, including expanding their great women wine-makers. I think they deserve a new tasting of their Viognier, a fabulous Rosé, and a new Shiraz Viognier blend that is a real customer-pleaser.

30-2 Salmon Five Ways

Yes, Salmon! Natalia's husband brings in the Salmon that he fishes himself, she smokes or preps it in 5 different ways, and we will pair White, Rosé, and Red to compliment each style: soft-smoked, hard-smoked, Peppered, Gravalax, and fresh grilled. Salmon is a great NW treasure, and there all different approaches to serve and pair it up with wine. We will start with FIVE! She will have her Salmon for sale as well (cash only, please). Same wines, but no Salmon, on Fri 4-7, Sat 12-3/6-7, Sun 12-5.

cheers!

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