

**Weekend Tasting Feb. 25-26  
Friday and Saturday 12-6pm**

**Tasting Fee: \$5.00**

**Fee enters you in a drawing for 2 DINNER FOR TWO  
Little Water Cantina**

**Opening soon on Eastlake: Contemporary Mexican Cuisine  
Guest Wine Pairing with Chef-Owner Shannon Wilkinson  
Saturday 3p-6p**

**BLIND TASTING**

**These wines are NOT in the order of tasting**

**Camaraderie Cellars - \$18.75**

Columbia Valley, Washington.

Elegant & complex with a fruity & spicy character. Soft well assembled notes of wood, blackberry & ripe dark fruit. Nice balance of acid & fruit in the finish.

**Frontaura-Nexus - \$19.00**

Ribera del Duero, Spain

Aged 12 months in new French oak, intense on the nose displaying a wide range of ripe fruits, floral fragrances & a dash of pepper. Elegant & delicate traces of wood with a velvety smooth finish.

**Ercavio Mas que Vinos - \$12.50**

La Mancha, Spain 90pts Wine Advocate.

Aged for 5 months in mostly French oak. Purple/black in color, it offers up aromas of lightly baked black fruits, spice, & violets. Medium bodied but with some weight on the palate, it's dense with excellent volume, savory plum flavors with good structure.

**Frontaura-Dominio de Valdelacasa - \$19.00**

Tinta de Toro, Spain

Expressive & harmonic on the palate, this wine reveals a lovely balance of ripe fruit, soft tannins & a juicy fresh bright finish. 6 months in French oak.

**Gilbert Cellars (500 ml) - \$25.50**

Wahluke Slope Washington.

Tempranillo Port.

This seductive rich wine offers bright red fruit, luscious tannins & pleasant sweetness. Notes of vanilla & almonds integrated on a smooth finish.