

MERRIMAN'S



*Wine Club October Options*

**1<sup>ST</sup> TIER: TWO BOTTLES FOR \$89**

*Reds:*

**2018 FAILLA PINOT NOIR, SONOMA COAST, CALIFORNIA**

This beautifully balanced, Medium bodied Pinot Noir, with its floral notes, bright cherry and juicy pomegranate flavors, along with wild savory herbs is a perfect representation of the Sonoma Coast terroir. This wine would pair superbly with lightly seasoned, grilled lamb chops.

**2015 PATERNOSTER 'SYNTHESI' AGLIANICO DEL VULTURE, BASILICATA, ITALY**

This full bodied, firm and densely knit red opens with aromatic hints of violets and savory marjoram, leading to flavors of dark plums, anise, chocolate and blackberries. Pair this wine with rich and Gamy meats such as Osso Bucco, Lamb and Venison.

**2015 SUSANA BALBO SIGNATURE CABERNET SAUVIGNON, MENDOZA, ARGENTINA**

This well structured, elegant, full bodied Cabernet opens with perfumed aromas of tobacco, roasted coffee, mint and fresh herbs. The complex aromas are then layered with red and black fruit, mushrooms and spices. Sweet at first with round tannins that bring on harmonious acidity. Pair this wine with Beef, Pork, Lamb, and creamy sauces.

*Whites:*

**2017 TREFETHEN FAMILY VINEYARDS CHARDONNAY, NAPA VALLEY, CALIFORNIA**

A beautiful gold colored, medium bodied chardonnay from Oak Knoll district of Napa Valley starts with aromas of honeysuckle, pear, and lemons. The concentration of green apple, citrus flavors and cantaloupe melon are balanced by oak influence that adds a layer of vanilla. The clean flavors are paired well with vegetable and seafood dishes containing almonds, tarragon and thyme

**2016 ROYAL TOKAJI 'THE ODDITY' FURMINT, TOKAJI, HUNGARY**

This 100% Hungarian dry Furmint is a finely balanced light to medium bodied wine that shows aromas of white flowers. The tangy acidity is balanced with flavors of ripe peaches, crisp green apples and lemon zest with sleek minerality. The complex long finish will deservedly want to be paired with light, crisp salads and light seafood dishes.

**FRANCOIS MONTAND BRUT BLANC DE BLANCS, SPARKLING WINE, FRANCE**

This complex blend of Chardonnay, Ugni Blanc and Colombard grapes is a Methode Traditionnelle sparkler that is bright and creamy smooth on the palate. With charming, lively aromas of golden delicious apples, meyer lemon and fresh baked bread, this wine has a touch of minerality and fine bubbles. This medium bodied sparkling wine is a great way to start any meal, and is a great addition to ceviche, salads, or any dessert.

MERRIMAN'S



*Wine Club October Options*

**2<sup>nd</sup> TIER: TWO BOTTLES FOR \$139**

*Reds:*

**2016 RAMEY CLARET, NAPA VALLEY, CA**

This blend of 52% Cabernet Sauvignon, 26% Merlot, 12% Malbec, 8% Syrah and 2% Petit Verdot is medium to full bodied. With notes of mint chocolate, baking spices, blackberries and black currants, this Bordeaux-style blend is like velvet on the palate. This wine is an excellent pairing of gamy, robust meats and aged sharp cheese.

**2015 KEN WRIGHT CELLARS 'SAVOYA VINEYARD' PINOT NOIR, WILLAMETTE, OREGON**

From the Yamhill-Carlton AVA of Willamette this medium bodied wine is a very floral and spice focused selection full of fresh and bright red plum, cherries, and cranberry that mingles together with forest floor and notes of cinnamon and tobacco. This food friendly wine is perfect for salmon and any sauce with truffle and mushrooms.

**2015 DOMAINE DE PALLUS 'LES PENSEES DE PALLUS' CABERNET FRANC, LOIRE, FRANCE**

This medium bodied, aromatic, forefather of Cabernet Sauvignon is typical of the terroir of the Chinon appellation of the Loire Valley. The aromas of violets and red fruit are followed by light berry flavors with medium acidity, laced with notes of green peppers, herbs and mild French oak. This wine pairs well with grilled steaks and chops with mushrooms, green olives and herbs

*Whites:*

**2017 KUMEU RIVER ESTATE CHARDONNAY, KUMEU, NEW ZEALAND**

This medium to full bodied selection from New Zealand is all barrel fermented with 20% new oak, providing an immediately fragrant touch of citrus, peach and smoky, nutty hints of cashews. It is richly textured with mouthwatering acidity, providing notes of mandarin oranges, yellow grapefruit, and savory nuances that would pair perfectly with seafood or chicken pasta.

**CHARLES HEIDSIECK BRUT RESERVE NV, REIMS, CHAMPAGNE, FRANCE**

With 36 months of aging in chalk cellars, this delicate, opulent blend of reserve wines bring a generous aroma of freshly baked brioche, freshly grated ginger, and baked cherries. This complex and long lasting wine brings ripe tropical fruit flavors of mango, lychee, and pineapple. Enjoy this medium to full bodied sparkler with rich fried fish, or pork chops in a buttered mushroom sauce.

**2015 DOMAINE HUET 'CLOS DU BOURG' MOELLEUX CHENIN BLANC, VOUVRAY, FRANCE**

This is a full bodied, well structured, powerful Chenin Blanc with a persistent and elegant tropical fruit sweetness. On the nose, a subtle floral essence with aromas of spices and rhubarb on the finish. The core of papaya and mango accompanied by ginger cream and caramel are carried by an intense mouthwatering acidity. Perfect for shellfish and fruity desserts like coconut lime sorbet.

MERRIMAN'S



*Wine Club October Options*

**TOP TIER: TWO BOTTLES FOR \$275**

*Reds*

**2014 DOMAINE LOUIS BOILLOT 'LES EVOCELLES' GEVREY-CHAMBERTIN, BURGUNDY, FRANCE**

This superbly balanced and elegant Pinot Noir is very dark in color and rich, coming from vines planted in 1945. With high acidity and precision that accompanies the aromas and flavors of red cherries, mocha, and savage blood and minerals. The medium bodied wine shows a little oak and mouth coating tannins and would pair perfectly with poultry and umami flavors.

**2014 DOMAINE ROSTAING 'AMPODIUM' COTE ROTIE SYRAH, N. RHONE, FRANCE**

With bright purple hues, this Syrah opens with aromas of smoked meats, blueberry, cherry and violets with a touch of olives. This full-bodied wine is full of energetic, sweet fruit, entwined with soil minerality, hazelnuts, and medium tannins. This wine is delicious now but would be great to hold for years to come. Pair this wine with Beef, lamb, or venison with savory gamy flavors.

**2010 CLOS CANON ST. EMILION GRAND CRU, BORDEAUX, FRANCE**

This blend of 75% Merlot and 25% Cabernet Franc is a magnificent, powerful, complex wine full of juicy blackberry and ripe plums and cherries. The nose opens with cherry blossom, vanilla and strawberries, and the full body has a velvety texture and layered long finish. Pair this with savory and gamy lamb, chocolate, and soft cheese.

*Whites:*

**2017 ACCENDO CELLARS SAUVIGNON BLANC**

This Sauvignon Blanc is blended with 14% Semillon and 4% Sauvignon Musque clone and delivers floral aromas of jasmine and citrus blossom. Layered tropical fruit notes of guava, mango and lychee are entwined with grated ginger and vanilla. Firm acidity brings brightness to this medium bodied, satiny texture that pairs with crisp green salads and light seafood dishes.

**2018 KISTLER, 'LES NOISETIERS' CHARDONNAY, SONOMA COAST, CALIFORNIA**

This is a delicious wine that opens with white citrus flowers and stone fruit aromatics leading to juicy flavors of peach, pineapple and pear. A small amount of new oak is used to produce a classic balance of juicy fruit, layered with a firm mineral backbone that is rare in New World Chardonnays. Pair this full-bodied wine with rich poultry and fish dishes.

**2012 ROLAND CHAMPION 'SPECIAL CLUB', BLANC DE BLANCS, CHAMPAGNE, FRANCE**

The special club is a group of artisan wine makers that grow and produce their wine on their own premises, capturing and protecting the quality and unique character of the house's own terroir. Roland Champion offers aromas of poached pear and brioche with an excellent textural full-bodied richness and a long finish offering hints of citrus and oyster shell. Pairs well with fish and poultry with rich creamy sauces or rich desserts.