

**2010 House of Independent Producers Chardonnay**

[www.hedgesfamilyestate.com](http://www.hedgesfamilyestate.com)  
From Hedges Family Estate comes this clean Chablis style non-oak Chardonnay. Both the wine and label might easily pass for a French import. Clean with soft tropical fruits and pleasing texture, the grapes come from Sagemoor's Dionysus Vineyard. **\$14**



**GREAT WITH...**

Oysters, scallops, and crab au natural, also spicy foods like Thai.

**2009 Davenport Cellars Snowflake**

[www.davenportcellars.com](http://www.davenportcellars.com)  
Jeff and Sheila Jirka in Woodinville have created a delightful blend of Sauvignon Blanc and Semillon from Bacchus and Dionysus blocks. The wine is made in stainless steel tanks. Floral nose of juicy pineapple and grapefruit with a crisp mouthfeel and subtle creamy layer from the Semillon. **\$16**



**GREAT WITH...**

BBQ shrimp, poached halibut, mixed green salads with goat cheese crumbles.

**2007 Facelli Winery Cabernet Franc**

[www.facelliwinery.com](http://www.facelliwinery.com)  
In his 30th vintage, winemaker Lou Facelli is passionate about producing single varietal wines like this 100% Cabernet Franc made with Bacchus fruit. Medium bodied with aromas of ripe raspberries, plums and blueberries. Flavors of dark berries and delicate hints of chocolate and spice. **\$21.99**



**GREAT WITH...**

Duck, grilled Ahi tuna, roasted vegetables or lentil dishes.

**2009 Rasa Vineyards The Composer Riesling**

[www.rasavineyards.com](http://www.rasavineyards.com)  
With grapes from young and old vines, this is shining example of 100% Riesling from Bacchus and Dionysus terroir. With a lush viscous texture and huge structure, flavors of honeydew, honeysuckle, pear and minerals dance in the mouth with a lengthy finish. **\$30**



**GREAT WITH...**

Mango-curry shrimp or chicken dumplings with vegetable ginger-soy stir-fry.

**2007 Barrister Cabernet Sauvignon**

[www.barristerwinery.com](http://www.barristerwinery.com)  
The two attorneys from Spokane make a compelling case for big Washington reds. This wine is 75% Cabernet from Weinbau vineyard, 15% Merlot and 10% Syrah from Bacchus. Inky in color with intricate flavors of dark fruit, smoke, and a hint of caramelized plums and sugar cane. **\$33**



**GREAT WITH...**

Rib eye steak and grilled vegetables, or try with pork or lamb chops.

**2007 Northwest Totem Cellars Cabernet Franc**

[www.nwtotemcellars.com](http://www.nwtotemcellars.com)  
With a name that pays respect to the Northwest environment and its native ancestors, Mike and Kate Sharadin also use recyclable glass corks. A rich wine with aromas of black cherry, coffee, vanilla and hint of allspice. Full bodied with flavors of black fruit and a white pepper finish. **\$33**

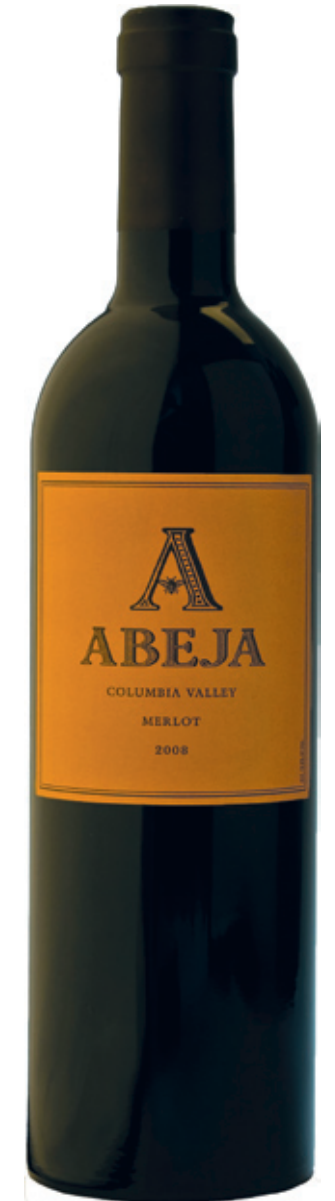


**GREAT WITH...**

Basil bruschetta, grilled portabella mushrooms or pizza with black olives.

**2008 Abeja Merlot**

[www.abeja.net](http://www.abeja.net)  
Merlot excels in cooler years and this wine is living proof. It's Abeja's first Merlot made without Cabernet Franc in the blend. Sourced solely from Bacchus and Dionysus blocks, this wine is flavorful, complex and expressive. Notes of blueberry and blackberry intermingle with espresso and wood spice aromatics. **\$38**



**GREAT WITH...**

Chipotle roasted chicken with potatoes, sloppy joes, or a mild paella.

**2008 Walla Walla Vintners Cabernet Sauvignon**

[www.wallawallavintners.com](http://www.wallawallavintners.com)  
Winemakers Myles Anderson and Gordon Venneri have been making lovely handcrafted wines for 16 years together. This Cab is powerful yet restrained with a black cassis nose, a mid-palate of sweet toasted oak and a long finish of coffee mocha. **\$40**



**GREAT WITH...**

Grilled filet mignon with creamy garlic mashed Yukon Gold potatoes.