

# :NOTA BENE CELLARS

*Fine Red Wines from Washington State*

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2011 Vintage Release...proudly presenting wines by :Nota Bene Cellars

## 2011 CIEL DU CHEVAL VINEYARD : RED MOUNTAIN.....\$40

*Ciel du Cheval Vineyard is one of the premier vineyards in Washington State. Located in the AVA of Red Mountain it is blessed with warm days and cool nights that ensure mature ripe flavors will dominate. For this vintage we are continuing our trend toward Cabernet dominant blends of earlier years. The richness of the dark berry flavors that marry with the bold structure of tannin is typical of Ciel and Red Mountain. 50% new French oak contributes subtle caramel and vanilla components and assists in structuring the wine for considerable age in the cellar. We thank Jim Holmes and Ryan Johnson for their fine fruit during a wonderful vintage.*

Bottled on 7/21/13; 150 cases were produced; Alcohol: 14.71%; pH 3.56, TA 6.08 g/L.

58% Cabernet Sauvignon (Ciel du Cheval Vineyard)  
25% Merlot (Ciel du Cheval Vineyard)  
17% Cabernet Franc (Ciel du Cheval Vineyard)

Barrels: This wine was aged for 22 months in 50% new French oak barrels from Tonnellerie Vernou FGM+R, de Jarnac M+, and Orion M+ and the balance seasoned French oak from Ton. Vernou and Saury.

## 2011 DINEEN VINEYARD : YAKIMA VALLEY.....\$35

*This charming location near Zillah is quickly becoming our showcase vineyard of the Yakima Valley. Grapes for this wine were raised in Catherine's Block by owner Patrick Dineen and Vineyard Manager Patrick Rawn. The cool location brings out the rich dark berry notes you expect in a Cabernet blend coupled with well structured tannins that finish with hints of chocolate and spice. The Cabernet Franc contributes contrasting dark fruit and savory notes. Violets emerge with decanting and time spent in air. Special thanks to the Two Pats!*

Bottled on 7/21/13; 152 cases produced; Alcohol: 13.28%; pH 3.55, TA 6.23 g/L.

63% Cabernet Sauvignon (DineenVineyard)  
37% Cabernet Franc (Dineen Vineyard)

Barrels: This wine was aged for 22 months in 43% new French oak from Tonnellerie Doreau (selection Thierry) and Orion M+, the balance seasoned French oak from Tonnellerie de Jarnac and Alain Fouquet.

## 2011 MALBEC – VERHEY VINEYARD : YAKIMA VALLEY.....\$30

*This gem of a vineyard is devoted to producing exceptional Malbec in the Yakima Valley. Located in Union Gap with southwest facing slopes, it's still a late October harvest location that yields intense color and flavors. The bouquet assimilated with the first sip immediately reveals the varietal. Concentrated dark berries with essence of blueberry abound with herbal notes of eucalyptus and rosemary making this a wonderful food wine. We think it's made for a savory lamb shank or venison...or even Carol's pot roast layered with garlic. Bottled on 7/21/13; Only 62 cases were produced; Alcohol: 13.38%; pH 3.53, TA 6.00 g/L.*

100% Malbec (Verhey Vineyard)

Barrels: This wine was aged for 22 months in seasoned French and European oak by Saury, and with French oak infusion additions by Canton Cooperage at 1 lb/barrel.

## 2011 MISCELA : COLUMBIA VALLEY.....\$25

*True to the spirit of this wine...Miscela is Italian for "blend"...we see how grapes from many different vineyards can come together to make a satisfying Bordeaux style blend. This Cabernet heavy blend was sourced from five different vineyards in Eastern Washington with the majority component sourced from Stone Tree Vineyard on the Wahluke Slope. We followed this with a generous helping of Cab from Heart of the Hill Vineyard and Merlot and Cab Franc from Ciel du Cheval; nearly half the blend from Red Min AVA.*

*Contributions from Dineen and Verhey Vineyards compel us to call this wine "Washington State in a glass". Bottled on 7/21/13; 220 cases were produced; Alcohol: 14.232%; pH 3.55, TA 6.23g/L*

66% Cabernet Sauvignon  
(34% Stone Tree Vineyard, 25% Heart of the Hill Vineyard, 7% Dineen Vineyard)

16% Cabernet Franc  
(12% Ciel du Cheval Vineyard, 4% Dineen Vineyard)

12% Merlot (Ciel du Cheval Vineyard)  
6% Malbec (Verhey Vineyard)

Barrels: This wine was aged for 22 months in 29% new French oak by Tonnellerie Vernou M+ and de Jarnac M+, and the balance seasoned French oak from Saury in conjunction with French oak infusion additions by Canton Cooperage 1 lb./barrel.

Rhône wines over →

Continued...

**2011 MOURVÈDRE – HEART OF THE HILL VINEYARD:  
RED MOUNTAIN.....\$30**

*The sense of place we get when making wine in a small way is so very important in understanding this wine. The grapes were sourced from Heart of the Hill vineyard on Red Mountain, a fairly new project for owner/grower Scott Williams. We thank him for the wisdom of his toil and see the results in our Mourvèdre that benefits from warm days on Red Mtn. It's lush with fruit and spice followed by savory notes typical of this varietal. We hope you love it!*

Bottled on 7/21/13; Only 36 cases were produced; Alcohol: 13.97%; pH 3.51, TA 6.49 g/L

100% Mourvèdre (Heart of the Hill Vineyard)

Barrels: This wine was aged for 22 months in 50% new American oak barrels by A&K Cooperage, Bacchus selection, with the balance seasoned French oak by Saury.

**2011 SYRAH – CIEL DU CHEVAL VINEYARD :**

**RED MOUNTAIN.....\$40**

*We've come to expect rich dark fruit in our Syrah from Ciel du Cheval Vineyard...and maybe just a few savory notes to keep us guessing. We are showing the Tablas Creek clone of Syrah originally sourced from Chateau de Beaucastel of Châteauneuf-du-Pape by the Perrin family. The clones were propagated in the Tablas Creek Vineyard of California and on to Ciel du Cheval where they are making a wonderfully deep rich wine with significant chalky tannins common to Red Mtn and valued when properly cellared over time.*

Bottled on 7/21/13; 50 cases were produced; Alcohol: 14.22%; pH 3.64, TA 6.34 g/L

100% Syrah (Ciel du Cheval Vineyard)

Barrels: This wine was aged for 22 months in 50% once used American oak from Saury, M+TH and the balance seasoned French oak from Saury in conjunction with French oak infusion additions by Canton Cooperage.

**2011 SYRAH : COLUMBIA VALLEY.....\$25**

*We crafted this Syrah blend around the magnificent wine from Arianses Vineyard on the Wahluke Slope just south of Mattawa, owned and tended by Bruce Zunser. The dark purple color hints at the deep rich fruit to follow. We added depth to the blend with Syrah and Grenache from Stone Tree Vineyard and Mourvèdre from Heart of the Hill Vineyard on Red Mtn. These diverse locations add their own character to the blend, but it's Syrah with dark fruit, spices, and savory edges that linger on the palate. Bottled on 7/21/13; 175 cases were produced; Alcohol: 13.67%; pH 3.50, TA 6.60 g/L*

82% Syrah

(61% Arianses Vineyard, 21% Stone Tree Vineyard)

11% Mourvèdre (Heart of the Hill Vineyard)

7% Grenache (Stone Tree Vineyard)

Barrels: This wine was aged for 22 months in seasoned French oak from Tonnellerie Saury, Vernou, and Demptos, in conjunction with French oak infusion additions by Canton Cooperage at 1 lb/barrel.

**2011 SYRAH – STONE TREE VINEYARD:  
WAHLUKE SLOPE.....\$35**

*This Syrah is sourced from Stone Tree Vineyard on the Wahluke Slope near Mattawa at the end of O Road, and the first time we've shown it on its own as a vineyard designated wine. This warm location and cool vintage produced a Syrah that is deep and rich with a traditional style. Dark fruits are forward with savory spices, roasted nuts, and earthiness covered with dark chocolate at the end. Moderate acid levels let this wine please you on its own or with your favorite umami dominant foods, grilled or roasted. Special thanks to Tedd Wildman for growing this wonderful wine. Bottled on 7/21/13; 80 cases were produced; Alcohol: 14.71%; pH 3.64, TA 6.56 g/L*

92% Syrah (Stone Tree Vineyard)

8% Grenache (Stone Tree Vineyard)

Barrels: This wine was aged for 22 months in 50% once used American oak from Saury and A&K Cooperage and the balance seasoned French oak from Alain Fouquet in conjunction with French oak infusion by Canton Cooperage at 1 lb/barrel.

**2011 UNA NOTTE : COLUMBIA VALLEY .....\$30**

*How many times do you need to taste a wonderful wine before you know you want to make one just like it? One night...was all it took for us to know we wanted to make a Southern Rhône style blend such as this. Probably our most fruit forward wine of the vintage with strawberry and raspberry up front in the bouquet, soft, but with enough structure to give this wine length in a proper cellar. Special thanks to Tedd Wildman from Stone Tree Vineyard for the major components of this blend and a significant positive contribution of Mourvèdre from Scott Williams of Heart of the Hill Vineyard. Bottled on 7/21/13; 85 cases were produced; Alcohol: 14.45%; pH 3.72, TA 5.03 g/L*

72% Grenache (Stone Tree Vineyard)

14% Syrah (Stone Tree Vineyard)

14% Mourvèdre (Heart of the Hill Vineyard)

Barrels: This wine was aged for 22 months in 79% stainless barrels by Mueller (the Grenache). Please reference the Syrah: Stone Tree Vineyard and the Mourvèdre: Heart of the Hill Vineyard for the barrel treatment of these wines. The blend was assembled at bottling.