

NOTA BENE CELLARS

Fine Red Wines from Washington State

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2016 MCM WINE CO. MARVELUXE CHARDONNAY – YAKIMA VALLEY..... \$25

We present to you a totally new Chardonnay from MCM Wine Company that explores two exciting vineyards from Zillah, Washington. The grapes were raised by viticulturist Patrick Rawn who manages both Morrison and Copeland Vineyards. The vines from Morrison are 30+ years old and producing light crop loads packed with richness while Copeland Vineyard shows similar fruit on 15-year-old vines. The wine was naturally fermented in new and seasoned French oak barrels and Flextank HD and kept on the lees with regular early stirring. ML is complete and adds to the depth. Bottled 7/29/17; 150 cases produced; Alcohol: 13.9%; pH 3.45, TA 6.23 g/L

50% Chardonnay (Copeland Vineyard)

50% Chardonnay (Morrison Vineyard)

Barrels: This wine was aged for 8 months in 25% new French oak from Tonnellerie Doreau, 25% seasoned French oak from Seguin Moreau and Canton Cooperage, and 50% Flextank HD.

2016 MCM WINE COMPANY DIVINIA ROSÉ – YAKIMA VALLEY.....\$20

Ready or not, it's summer somewhere, or perhaps just a matter of attitude. Our Rosé exemplifies what Washington State can do with premium juices from the finest red grapes. 90% of the Grenache was dedicated to a Rosé fermentation and 10% of the juice was extracted after crush in a process the French call saignée, or bleeding. The wine was raised in seasoned French oak barrels and Flextank, sur lie with bâtonage, and partial ML fermentation. It's slightly sweet with an RS of .4 g/L. Enjoy on the deck, with dinner on a sunny summer evening, or maybe while floating your boat on a Northwest waterway. Bottled 7/29/17; 81 cases produced; Alcohol: 13.9%; pH 3.51, TA 6.01 g/L, RS .4 g/L

90% Grenache (Art DenHoed Vineyard)

10% Saignée of Washington State red grapes (both Rhône-style and Bordeaux-style grapes)

Barrels: This wine was aged for 8 months in seasoned French oak from Tonnellerie de Jarnac and Tonnellerie Vernou.

2015 MCM WINE COMPANY SPECTACULUXE SYRAH – COLUMBIA VALLEY.....\$25

We crafted this Syrah blend around the magnificent fruit from four distinguished vineyards: Ranch at the End of the Road near on Red Mountain near Benton City and Arianses Vineyard and Stone Tree Vineyard on the Wahluke Slope near Mattawa. Distinct locations with climates all their own and two different clones contribute to a complex flavor profile of dark fruits, spices, savory edges, and a hint of floral notes from a significant helping of Viognier from Marsala Vineyard near Zillah. Bottled 7/29/17; 120 cases produced; Alcohol 14.1%

94% Syrah (43% Ranch at the End of the Road Vineyard, 40% Arianses Vineyard, 11% Stone Tree Vineyard)

6% Viognier (Marcela Vineyard)

Barrels: This wine was aged 22 months Export-style barrels, 17% new American oak from Canton Cooperage, the balance in seasoned French oak from Ton. Vernou, and seasoned American oak from A&K.

2016 MCM WINE COMPANY MAJESTICA RED BLEND – COLUMBIA VALLEY.....\$25

The decision to blend is always designed to maximize the effects of the components. Luckily this vintage gave us six interesting wines from four outstanding vineyards. We knew they would marry over time to form this deep rich wine with herbs and spices reflecting their varietal history and site. Dark berries and cherries overlaid with a dash of the French countryside on a dew drop morning with soft tannins creating an enjoyable lingering finish. Bottled 7/29/17; 125 cases produced; Alcohol 14.24%

57% Cabernet Sauvignon (40% Stone Tree Vineyard, 10% Heart of the Hill Vineyard, 7% Dineen Vineyard)

17% Petit Verdot (Stone Tree Vineyard)

14% Merlot (Ciel du Cheval Vineyard)

12% Cabernet Franc (Dineen Vineyard)

Barrels: This wine was aged 22 months Export-style barrels, 14% new French oak from Ton. Vernou, the balance in seasoned French oak from Ton. Orion and Ton. Vernou, and seasoned American oak from Canton, Saury, and Alain Fouquet.