

## WINE TASTING SELECTION:

	<i>Wine Name % Composition/Grape Complimentary Food Pairings</i>	<i>Year</i>	<i>% Alcohol</i>	<i>Winery/Vineyard</i>	<i>Geographic Region City/State Approximate Retail Cost</i>
1.	<b><i>Pedestal - Merlot</i></b> 100% Merlot Food Pairings: poultry, red meats, pork, salads, grilled steak, several cheeses and tomato-based pasta sauces, roast duck, burgers, semi-sweet chocolate, tuna & shark.	2005	14.7% alc	Pedestal-Longshadows	Columbia Valley Walla Walla, WA. Approximate Cost: \$59
2.	<b><i>Cabernet Sauvignon</i></b> 75% Cabernet Sauvignon, 12.5% Cabernet Franc, 12.5% Merlot Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).	2007	13.8% alc	Revelry Vintners	Columbia Valley Walla Walla, WA. Approximate Cost: \$49
3.	<b><i>Camille - Red</i></b> 64% Merlot, 23% Cabernet Franc, 13% Cabernet Sauvignon Food Pairings: red meats, salami and sausages, grilled halibut, pizza and red sauce dishes, beef and pork, roast lamb, poultry, Asian and Cajun cuisine.	2004	14.5% alc	Nicholas Cole Cellars	Columbia Valley Walla Walla, WA. Approximate Cost: \$45
4.	<b><i>Sol Duc Meritage</i></b> 76% Cabernet Sauvignon, 19% Merlot, 5% Malbec Food Pairings: cheeses, dark chocolate (torte, soufflé, etc.), poultry, lamb, beef and heavy game	2005	14.7% alc	Goose Ridge Estate Vineyard	Columbia Valley Richland, WA. Approximate Cost: \$40
5.	<b><i>Cougar Crest Merlot</i></b> 100% Merlot Food Pairings: poultry, red meats, pork, salads, grilled steak, several cheeses and tomato-based pasta sauces, roast duck, burgers, semi-sweet chocolate, tuna & shark.	2006	13.5% alc	Cougar Crest Estate Winery	Walla Walla Valley Walla Walla, WA. Approximate Cost: \$27