WINE TASTING SELECTION:

	Wine Name % Composition/Varietal Complementary Food Pairings	Year	% Alcohol (by volume)	Winery	Vineyard/Region/Appellation City/State Approximate Retail Cost
1.	Southern Blend 2014 14.2% alc. Rotie Cellars 70% Grenache, 25% Mourvedre, 5% Syrah Food Pairings: Beef, pasta, veal and poultry, white cream sauce-based pasta dishes, and several types of mild/medium cheeses				Washington State Walla Walla, WA. Approximate Cost: \$50
2.	El Vinador - Tempranillo 100% Tempranillo Food Pairings: Lasagna and tomato polenta and corn-ba		14.5% alc. s, BBQ grilled meats and nd Mexican dishes such		Ancient Lakes-Columbia Valley Walla Walla, WA. Approximate Cost: \$50
3.	The Apocalypse - Malbec 2014 14.9% alc. Kerloo Cellars 78% Malbec, 22% Cabernet Sauvignon Food Pairings: Lean red meats, dark meat poultry, roasted pork, chicken, aged hard cheeses, herbs, many vegetables and spicy dishes.				Stone Tree Vineyard Wahluke Slope-Columbia Valley Walla Walla, WA. Approximate Cost: \$50
4.	Washington State Cuvee 2014 14.3% alc. Walla Walla Vintners 35% Merlot, 30% Cabernet Sauvignon, 25% Cabernet Franc, 4% Carmenere, 3% Malbec, 3% Petit Verdot Food Pairings: Various cheeses, pasta, poultry, lamb, beef, Japanese-style steak dishes, tournedos rossini, roast duck and dark chocolate (torte, soufflé, etc.).				Walla Walla and Columbia Valleys Walla Walla, WA. Approximate Cost: \$40
5.	Reserve Cabernet Sauvignon 2011 14.4% alc. Saviah Cellars 100% Cabernet Sauvignon Food Pairings: Beef, lamb, poultry, heavy game, spicy foods and flavorful and heartier (red) pastas, aged cheeses and chocolates (especially dark).				McClellen Estate Vineyard Walla Walla Valley Walla Walla, WA. Approximate Cost: \$45
6.	Estate Cabernet Sauvignon 100% Cabernet Sauvignon Food Pairings: Beef, lamb, poultry, aged cheeses and ch		• •	Chimney Rock Winery	Chimney Rock Estate Vineyard Stags Leap District-Napa Valley Napa, CA. Approximate Cost: \$135