

WINE TASTING SELECTION:

	<i>Wine Name</i> <i>% Composition/Grape</i> <i>Complimentary Food Pairings</i>	<i>Year</i>	<i>% Alcohol</i>	<i>Winery/Vineyard</i>	<i>Geographic Region</i> <i>City/State</i> <i>Approximate Retail Cost</i>
1.	Northstar - Merlot 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	14.7% alc	Northstar Winery	Columbia Valley Walla Walla, WA. Approximate Cost: \$39
2.	Tuttorosso 69% Sangiovese, 19% Cabernet Sauvignon, 12% Syrah Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, braised veal shanks, roast pork with rosemary and garlic.	2006	14.4% alc	Brian Carter Cellars	Yakima Valley Woodinville, WA. Approximate Cost: \$31
3.	Carmenère - Red Red-Blend, Bordeaux Varietal Food Pairings: grilled red meats, tournedos Rossini, braised beef and pork, roast lamb and game such as venison, and chocolates (especially dark).	2008	14.9% alc	Merry Cellars/7 Hills Vineyard	Walla Walla Valley Pullman, WA. Approximate Cost: \$31
4.	Sol Duc Meritage 57% Cabernet Sauvignon, 29% Merlot, 14% Malbec Food Pairings: cheeses, dark chocolate (torte, soufflé, etc.), poultry, lamb, beef and heavy game	2004	14.4% alc	Goose Ridge Estate Vineyard	Columbia Valley Richland, WA. Approximate Cost: \$40
5.	Cabernet Franc Reserve 100% Cabernet Franc 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	Two Mountain Winery	Yakima Valley Zillah, WA. Approximate Cost: \$30
6.	Chronos 45% Cabernet Sauvignon, 45% Cabernet Franc, 10% Merlot Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).	2007	13.9 % alc	Cultura Winery	Yakima Valley Zillah, WA. Approximate Cost: \$22