

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. Red Mountain 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	14.3% alc	Fidelitas Wines	Red Mountain Benton City, WA. Approximate Cost: \$38
2. Altissimo 84% Sangiovese, 16% Cabernet Sauvignon Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, braised veal shanks, roast pork with rosemary and garlic.	2005	13.5% alc	Terra Blanca Estate Vineyard	Red Mountain Benton City, WA. Approximate Cost: \$36
3. Sol Duc Meritage 68% Cabernet Sauvignon, 19% Merlot, 9% Malbec, 4% Petit Verdot Food Pairings: cheeses, dark chocolate (torte, soufflé, etc.), poultry, lamb, beef and heavy game	2007	14.6% alc	Goose Ridge Estate Vineyard	Columbia Valley Benton City, WA. Approximate Cost: \$40
4. Long Shadow Sequel 100% Syrah 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	Sequel Cellars	Columbia Valley Walla Walla, WA. Approximate Cost: \$55