

WINE TASTING SELECTION:

	<i>Wine Name % Composition/Grape Complimentary Food Pairings</i>	<i>Year</i>	<i>% Alcohol (by volume)</i>	<i>Winery/Vineyard</i>	<i>Geographic Region City/State Approximate Retail Cost</i>
1.	<i>Atração – Pinot Noir</i> 100% Pinot Noir Food Pairings: poultry, red meats, pork, salads, grilled steak, several cheeses and tomato-based pasta sauces, roast duck, burgers, semi-sweet chocolate, tuna & shark.	2010	13.2% alc	Coelho Winery	Willamette Valley Dundee, OR. Approximate Cost: \$20
2.	<i>Trutina</i> 42% Cabernet Sauvignon, 42% Syrah, 16% Merlot Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, braised veal shanks, roast pork with rosemary and garlic.	2008	14.1% alc	Dunham Cellars	Columbia Valley Walla Walla, WA. Approximate Cost: \$29
3.	<i>Two Friends</i> 50% Grenache, 50% Syrah Food Pairings: grilled red meats, tournedos Rossini, braised beef and pork, roast lamb and game such as venison, and chocolates (especially dark).	2009	14.3% alc	Wineglass Cellars	Yakima Valley Zillah, WA. Approximate Cost: \$31
4.	<i>Merlot</i> 100% Merlot Food Pairings: cheeses, pasta, dark chocolate (torte, soufflé, etc.), poultry, lamb, beef and heavy game	2009	14.6% alc	Goose Ridge Estate Vineyard	Columbia Valley Richland, WA. Approximate Cost: \$30
5.	<i>Reserve - Sangiovese</i> 100% Sangiovese Food Pairings: rotisserie chicken, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).	2004	13.5 % alc	Kiona Vineyards	Red Mountain Benton City, WA. Approximate Cost: \$25
6.	<i>Hightower – Red Wine</i> 55% Cabernet Sauvignon, 20% Merlot, 20% Petit Verdot, 5% Malbec Food Pairings: poultry, red meats, pork, salads, grilled steak, several cheeses and tomato-based pasta sauces, roast duck, burgers, semi-sweet chocolate, tuna & shark.	2008	14.2% alc	Pepper Bridge Vineyard	Red Mountain Benton City, WA. Approximate Cost: \$50