



## CLUB PAESANO

### June 2011 Wine Selection

#### **Pinot Grigio, Anjola, Columbia Valley 2010**

This 2010 Pinot Grigio is all Columbia Gorge fruit, half of it came from our vineyard and the other half came from Mt. Underwood across the river from us. This wine is packed with flavors piled on each other. At this young stage the dominant flavor is spice, but there is plenty of fruit, which will come out as it develops.

#### **Moscato, Nini, Columbia Valley 2009**

We love this Moscato, that shows it's personality without the excess sweetness. Our Moscato presents itself with a pale gold color on the nose you can distinguish light floral scents, lychee nuts and citrusy aromas. On the palate, it feels full and complex. Ideal paired with cheese, some Asian dishes or medium sweet desserts such as strawberries.

#### **Primitivo, Valentino, Columbia Valley 2010**

The grapes grew in the Prosser area, but the hand print is definitely Italian. This Primitivo, called Zinfandel in these latitudes displays ripe and sweet fruit with raspberry and pomegranate flavors, clean and lightly spicy.

#### **Sangiovese, Emma, Walla Walla 2009**

We source our fruit from the Walla Walla Valley where the weather is more favorable for growing this central Italy varietal. We love the expression of fruit, acid, alcohol combination that makes for a very pleasant wine. Previous vintage 2008 was awarded Double Gold at the 2010 San Francisco Chronicle Wine Competition.

#### **Piasj, Red Table Wine, Columbia Valley 2008**

Piasj is a Piedmontese dialect for 'Pleasure' and this word tells you all about the wine. A blend of Cabernet, Merlot and Syrah. Rich opulent, intense and focused, it delivers aromatic sensation and a long mouth feel.

#### **Barbera, Achille, Columbia Valley 2009**

Barbera is king in the Piemonte region of NW Italy. Here in northern Oregon we share the same latitude, climate and hours of daylight. Achille's Barbera is loaded with bright ripe cherry fruit, balanced by mouthwatering natural acidity to complement most food, from pasta to roasts or grilled meat.

### **Marchesi Vineyards & Winery**

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