



WINE
BASICS
+ TASTING

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Domaine Ste. Michelle Luxe Brut

VARIETAL

Chardonnay

APPELLATION

Columbia Valley

VINTAGE

2015

TASTING NOTES

Ripe pear and hints of baking spices greet the palate with a sweet-tart finish.

FOOD PAIRING SUGGESTIONS

Clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.



BTG



BTB

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Chandon Brut Sparkling Wine

VARIETAL

Chardonnay with Pinot Noir

APPELLATION

California

TASTING NOTES

Intense and fresh nose of apple, pear, citrus, almond, and white flowers. Balanced and vibrant palate with lively acidity and biscuity creaminess to complement a long, smooth finish.

FOOD PAIRING SUGGESTIONS

Fried calamari, oysters, brie, Caesar salad, fried chicken

ACCOLADES

Sommelier Chalange 94 points



BTG



BTB

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Veuve Clicquot Yellow Label Brut
Champagne

VARIETAL

Pinot Noir with Chardonnay

APPELLATION

Champagne

TASTING NOTES

Hint of smoke underscoring flavors of poached apricot, pastry cream and pickled ginger. An overtone of Mandarin orange peel.

FOOD PAIRING SUGGESTIONS

Seared tuna with sesame, avocado, crab and yuzu jelly, and a petit four of candied raspberry almonds



BTG



BTB

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Dom Perignon Champagne Brut

VARIETAL

Chardonnay

VINTAGE

2010

TASTING NOTES

Smooth, creamy and balanced with lots of fruit.

FOOD PAIRING SUGGESTIONS

Smoked foods or slightly spicy dishes



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle

VARIETAL

Riesling

APPELLATION

Columbia Valley

VINTAGE

2020

TASTING NOTES

This versatile and flavorful wine would be enjoyable on its own or with food. We source Riesling from both warmer and cooler parts of the Columbia Valley which provides a range of flavors and styles in our Riesling. The warmer sites add more tropical flavors while the cooler sites bring more pear and lemon-lime notes.

FOOD PAIRING SUGGESTIONS

Light pasta and rice dishes, grilled fish, and a wide array of cheese.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle Eroica

VARIETAL

Riesling

APPELLATION

Columbia Valley

VINTAGE

2019

TASTING NOTES

Citrus, and floral notes

FOOD PAIRING SUGGESTIONS

Fresh crab, scallops or sushi, spicy Thai dishes, Indian curries or Mexican food.

ACCOLADES

Wine Spectator 90 points



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle Gewurztraminer

VARIETAL

Gewurztraminer

APPELLATION

Columbia Valley

VINTAGE

2020

TASTING NOTES

This lush style Gewürztraminer presents a sumptuous array of stone fruit and florals with a gentle dusting of clove.

FOOD PAIRING SUGGESTIONS

A favorite with crab, turkey or spicier fare.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Hyland Estates

VARIETAL

Gewürztraminer

APPELLATION

McMinnville

VINTAGE

2015

TASTING NOTES

Grapefruit, Tropical Lychee, & Honey

FOOD PAIRING SUGGESTIONS

Prosciutto with fruits, pancetta, bacon, chicken soup, turkey soup, French onion soup, leek and onion quiche, chef's salad, Waldorf salad, teriyaki chicken, barbecued chicken, baked ham, pork chops, and other dishes.

ACCOLADES

Wine Enthusiast 91 points



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Nine Hats

VARIETAL

Pinot Gris

APPELLATION

Columbia Valley

VINTAGE

2018

TASTING NOTES

white peach, orange blossom, honeysuckle and ripe citrus that lead to a pleasantly crisp finish.

FOOD PAIRING SUGGESTIONS

Oysters, shrimp pasta, Nicoise Salad



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Erath

VARIETAL

Pinot Gris

APPELLATION

Willamette Valley

VINTAGE

2017

TASTING NOTES

Fragrant white flowers, nectarine and melons with a hint of Key lime lay the aromatic path to this tropical paradise. Pleasing plushness bolstered by engaging natural acidity combine to support lush flavors of banana, melon and apricot finishing on a long, clean and clear high note.

FOOD PAIRING SUGGESTIONS

Seared or grilled fish, cream-based sauces, and oven-roasted chicken.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Intrinsic

VARIETAL

Sauvignon Blanc

APPELLATION

Columbia Valley

VINTAGE

2020

TASTING NOTES

Smells like freshly cut tropical fruits like kiwis, mangos, and a hint of oranges. The palate is extremely balanced, with good and active natural acidity.

FOOD PAIRING SUGGESTIONS

Chicken, turkey, pork, halibut, crab, lobster, haddock, bass, cod, salmon, oysters, calamari, or smoked salmon.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle Horse Heaven

VARIETAL

Sauvignon Blanc

APPELLATION

Horse Heaven Hills

VINTAGE

2019

TASTING NOTES

Tart and racy, with puckering lemon and guava flavors.

FOOD PAIRING SUGGESTIONS

Oysters



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Thurston Wolfe

VARIETAL

Albarino

APPELLATION

Yakima Valley

VINTAGE

2020

TASTING NOTES

Classical aromas of an Albariño including pineapple, mango, apricot, and pear with some snappy minerality on the finish.

FOOD PAIRING SUGGESTIONS

Ceviche, fish tacos, seafood pasta, and shrimp.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Dark Harvest

VARIETAL

Chardonnay

TASTING NOTES

Lightly creamy with a subtle oaky finish.

FOOD PAIRING SUGGESTIONS

Poached salmon, halibut, soft cheeses or salads.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle Mimi

VARIETAL

Chardonnay

APPELLATION

Horse Heaven Hills

VINTAGE

2018

TASTING NOTES

Mimi is crafted in a lightly oaked, fresh style which allows the bright, elegant fruit to shine through.

FOOD PAIRING SUGGESTIONS

Salmon, crab cakes, poultry



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Stag's Leap Karia

VARIETAL

Chardonnay

APPELLATION

Napa Valley

VINTAGE

2019

TASTING NOTES

Citrus and subtle tropical fruit notes along with apricot, toasted almonds and orange blossom.

FOOD PAIRING SUGGESTIONS

Grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato and fresh dill salsa or roast chicken breast stuffed with spinach and feta cheese.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle Indian Wells

VARIETAL

Chardonnay

APPELLATION

Columbia Valley

VINTAGE

2020

TASTING NOTES

Juicy citrus and apple aromas with subtle oak accents.

FOOD PAIRING SUGGESTIONS

Salmon, fresh crab, pork, poultry, lemon zest herbs



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Lange

VARIETAL

Chardonnay

APPELLATION

Willamette Valley

VINTAGE

2019

TASTING NOTES

This has grapefruit and peach aromas, as well as a gently spicy edge, smelling super fresh under screw cap. The palate is supple, peachy and fleshy with a pristine, bright feel and flavors of lime and pear to close.

FOOD PAIRING SUGGESTIONS

Meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops.) – Pair Chardonnay with subtly flavored, simply seasoned poultry and pork dishes.



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BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Passing Time

VARIETAL

Chardonnay

APPELLATION

Columbia Valley

VINTAGE

2019

TASTING NOTES

Baked apple, peach, passionfruit shortbread cookie, tarragon all mingle on the nose of this complex wine.

FOOD PAIRING SUGGESTIONS

Shellfish like crab, lobster, shrimp, and mussels and flaky white fish like halibut.



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Sonoma-Cutrer

VARIETAL

Chardonnay

APPELLATION

Russian River Valley

VINTAGE

2020

TASTING NOTES

Flavors of crisp, zesty lemon, green apple, lime and barrel spice.

FOOD PAIRING SUGGESTIONS

Lobster, scallop, corn chowder



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Ste. Michelle

VARIETAL

Rosé

APPELLATION

Yakima Valley

VINTAGE

2020

TASTING NOTES

This versatile and flavorful wine would be enjoyable on its own or with food.

FOOD PAIRING SUGGESTIONS

Light pasta and rice dishes, grilled fish, a wide array of cheese



BTG



BTB

WHITE WINE TASTING NOTES



BRAND / NAME

Antinori Scalabrone Rosé

VARIETAL

Rosé

APPELLATION

Tuscany

TASTING NOTES

Three grape varieties, Cabernet Sauvignon, Merlot and a touch of Syrah, produce a rosé with decisive and intense aromas that reflect the characteristics of Bolgheri's territory.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

The Seeker

VARIETAL

Pinot Noir

APPELLATION

Vin de Pays

TASTING NOTES

Full of red fruit and spice, this wine showcases Pinot Noir's signature silky texture and food-friendliness. Sweet cherry fruit melds with earth and spice, balanced acidity and ripe, fine tannin, giving a long, smooth finish.

FOOD PAIRING SUGGESTIONS

Pastas, pizza, or BBQ



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Erath Resplendent

VARIETAL

Pinot Noir

APPELLATION

Dundee Hills

VINTAGE

2018

TASTING NOTES

Presenting with aromas of marionberry jam, Bing cherry, Pluot and a hint of wintergreen melding with savory meatiness. The juicy palate is packed full of fresh raspberry, huckleberry, and blackberry punctuated by cherry candy and a hint of warm spice.

FOOD PAIRING SUGGESTIONS

Poultry, medium cheeses, pasta dishes



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Nine Hats

VARIETAL

Malbec

APPELLATION

Columbia Valley

VINTAGE

2016

TASTING NOTES

Savory notes of cured meats, muddled blackberries and baking spice

FOOD PAIRING SUGGESTIONS

Grilled meats, stuffed peppers

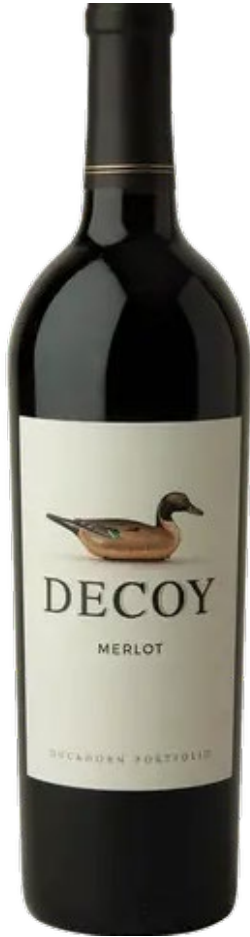


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BTB

RED WINE TASTING NOTES



BRAND / NAME

Decoy

VARIETAL

Merlot

APPELLATION

Sonoma County

VINTAGE

2018

TASTING NOTES

Black cherry, blueberry and plum underscored by dark chocolate, cedar and mineral notes. On the palate, balanced acidity adds poise and elegance, while silky tannins carry the wine to a fruitful and concentrated finish.

FOOD PAIRING SUGGESTIONS

Merlot food pairings: borsch (beet soup), quesadillas, Tandoori-flavored dishes, lentil dishes.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Northstar

VARIETAL

Merlot

APPELLATION

Columbia Valley

VINTAGE

2015

TASTING NOTES

Black Cherry, Plum, Oak

FOOD PAIRING SUGGESTIONS

Cured meats, rich cheeses, beef tenderloin, seared duck, roasted leg of lamb.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Dark Harvest

VARIETAL

Cabernet Sauvignon

APPELLATION

Washington State

TASTING NOTES

Dark black berry, black cherry, plum fruit flavors. Nicely balanced, smooth black berry fruits and silky tannins.

FOOD PAIRING SUGGESTIONS

Pizza, hamburgers or beef.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Dark Harvest

VARIETAL

Cabernet Sauvignon

APPELLATION

Washington State

TASTING NOTES

Dark black berry, black cherry, plum fruit flavors. Nicely balanced, smooth black berry fruits and silky tannins.

FOOD PAIRING SUGGESTIONS

Pizza, hamburgers or beef.

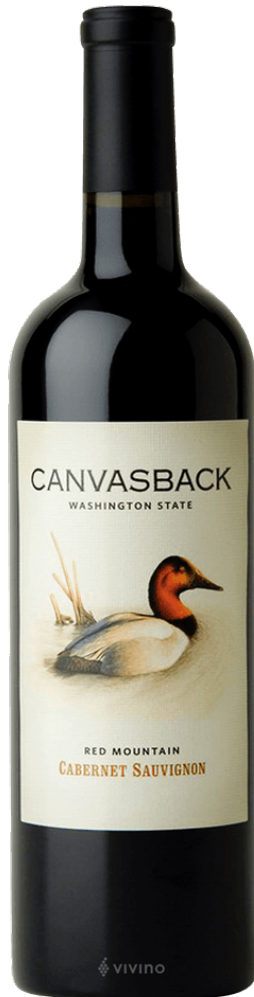


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BTB

RED WINE TASTING NOTES



BRAND / NAME

Canvasback

VARIETAL

Cabernet Sauvignon

APPELLATION

Red Mountain

VINTAGE

2016

TASTING NOTES

Blackcurrants, black cherries, spice box, dried herbs, and earthy notes.

FOOD PAIRING SUGGESTIONS

Braised short ribs, veal chops, lamb shanks, roasted winter vegetables and burgers.



BTG



BTB

RED WINE

TASTING NOTES



BRAND / NAME

Stag's Leap Artemis

VARIETAL

Cabernet Sauvignon

APPELLATION

Napa Valley

VINTAGE

2016

TASTING NOTES

Rich, dark chocolate, black cherries, cassis and espresso.

FOOD PAIRING SUGGESTIONS

Veal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews. eal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Passing Time

VARIETAL

Cabernet Sauvignon

APPELLATION

Horse Heaven Hills

VINTAGE

2018

TASTING NOTES

Featuring classic Cabernet notes of crème de cassis, blackberry, bittersweet chocolate, crushed herbs and graphite.

FOOD PAIRING SUGGESTIONS

Steak, lamb, portobella mushrooms, aged cheddar, gorgonzola, gouda



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Col Solare

VARIETAL

Cabernet Sauvignon

APPELLATION

Columbia Valley

VINTAGE

2018

TASTING NOTES

Hints of vanilla, spice, cedar and toasty mocha on the seductive finish.



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Casa Smith

VARIETAL

Sangiovese

APPELLATION

Wahluke Slope

VINTAGE

2019

TASTING NOTES

Ripe cherry and strawberry fruits as well as floral nuances.

FOOD PAIRING SUGGESTIONS

Beef and venison.

ACCOLADES

Wine Advocate 91 points



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Nine Hats

VARIETAL

Sangiovese

APPELLATION

Columbia Valley

VINTAGE

2017

TASTING NOTES

Ripe plums and nutmeg.

FOOD PAIRING SUGGESTIONS

Marinara pasta, roasted duck



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Tenet The Pundit

VARIETAL

Syrah/Shiraz

APPELLATION

Columbia Valley

TASTING NOTES

Red plum, blueberries, spice, and vanilla.

FOOD PAIRING SUGGESTIONS

Grilled steak, tortellini, pasta and rich tomato sauce



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Spring Valley Nina Lee

VARIETAL

Syrah

APPELLATION

Walla Walla Valley

VINTAGE

2017

TASTING NOTES

The 2017 Nina Lee Syrah is primarily a blend of the original block of Syrah planted in 1998 and the 'Steep Hill' Vineyard block. The fruit was picked with 30% whole cluster with 2% being Viognier. The wine is very refined and delicate.

FOOD PAIRING SUGGESTIONS

Kobe-style beef ribs, duck confit



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Passing Time

VARIETAL

Red Blend

APPELLATION

Columbia Valley

VINTAGE

2017

TASTING NOTES

Black Cherry, Mocha, Violet



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Nine Hats

VARIETAL

Red Blend

APPELLATION

Columbia Valley

VINTAGE

2019

TASTING NOTES

Black cherries, dark chocolate and oak spice

FOOD PAIRING SUGGESTIONS

BBQ ribs, bittersweet chocolate, blackened fish



BTG



BTB

RED WINE TASTING NOTES



BRAND / NAME

Spring Valley Frederick

VARIETAL

Red Blend

APPELLATION

Walla Walla Valley

VINTAGE

2016

TASTING NOTES

The 2016 Frederick is a very complex wine with rich texture. This blend is layered with fruit, spice and lingering tannins.

FOOD PAIRING SUGGESTIONS

Grilled ribeye steak, prosciutto wrapped dates stuffed with gorgonzola, caramelized brussels sprouts.



BTG



BTB