

R & R Club**Pacific Rim White Flowers****Sparkling Riesling**

Once a part of Randall Graham's Bonny Doon conglomerate, Pacific Rim became an independent winery when Graham decided to down size, and sold or spun off many of his esoteric enterprises. Since that time, Pacific Rim has carved out a niche, producing some of the finest Rieslings in the Northwest. They are committed to sustainable farming practices and are both a certified organic producer, and offer the first and only Demeter certified Biodynamic wine in Washington State. Pacific Rim ferments exclusively with wild yeast and use low weight glass for bottling to help reduce their carbon footprint.

Riesling is one of the most versatile, complex and food-friendly of all the noble grapes, and it accounts for 90 percent of the wine Pacific Rim produces. Presenting beautiful floral aromatics and a clean finish, this dry sparkling wine is aged sur lie for a balanced and textured profile. White Flowers is a refreshing change from other sparkling wines and is the perfect choice for a weekend brunch.

2007 Cousiño-Macul Cabernet Sauvignon**Antiguas Reservas**

Founded in 1865, Cousiño Macaul is unique in Chile in that it is the only winery established in the 19th century that is still in the hands of the original founding family. All their reserve wines are estate grown, estate vinted and estate bottled. Their mission is to produce world-class wines that are unmistakably Chilean, carrying the distinctive character of the Maipo Valley.

Using cuttings obtained from the Medoc region of Bordeaux, the Cousino family established Cabernet Sauvignon in their vineyards in 1863. This wine is made from vines directly descended from those original, pre-phylloxera cuttings.

2008 vintage represents the 80th year in which Cousiño-Macul has produced their Antiguas Reservas, the winery's signature bottling. Since its debut in 1927 it has always been a limited selection of the very best Cabernet from their estate vineyards. One hundred percent varietal, it combines New World ripeness with Old World elegance and finesse, with a framework to age long and well. It's a wine that definitely would be happy next to a platter of red meat: rack of lamb would be a classic pairing, but a hamburger would work as well.

Robert Parker scored it an impressive 90+ points in his *Wine Advocate*. Here's what he had to say about this wine: "The 2007 Cabernet Sauvignon Antiguas Reserva remains one of the finest Cabernet values anywhere (the price has remained unchanged for years). Fragrant black currants and blackberry aromas promise complexity with several years of additional bottle age. Nicely structured on the palate, this elegant, Bordeaux-like Cabernet will evolve for a minimum of five years and drink well through 2025."

Passport Club**2008 Buty White**

A winemaker with 19 vintages in Washington, New Zealand and South Africa, owner Caleb Foster, and his wife and co-owner Nina Buty Foster, design their wines as a personal statement. Together they founded Buty back in 2000, and from the very beginning they garnered national acclaim. International winemaking has taught Caleb to stay true to Washington's character of origin. He strongly believes that the best wine is the result of recognizing the equal importance of winemaking, the vineyard and terroir.

This blend of Semillon (69 percent), Sauvignon Blanc (26 percent) and Muscadelle (5 percent) opens with lovely floral aromas of creamy sweet citrus, soft peach and honeysuckle. Barrel fermented in mature French oak barrels, it is an elegantly structured wine with crisp fruit flavors highlighted by ripe lemon and lime with hints of pineapple, melon and pear. Light lemon zest marks the finish which shows remarkable persistence. This wine is drinking beautifully, but with its high percentage of old vine Semillon, it should age beautifully for another five to ten years. Serve it with most any seafood dish from simple poached fish to succulent crab or lobster. It would be equally at home paired with roast chicken or pastas in white sauce.

2008 Lee Family Farm Grenache

Every now and then we come across a rather exceptional, limited release wine that is tailor made for the club. This is one of those occasions. If you are not familiar with the Lee Family label, you probably are familiar with Morgan's. One of the leaders in fine wine from California's Santa Lucia Highlands and Monterey vineyards, Morgan Winery was founded in 1982, and is a family owned and operated business. Winegrower Dan Morgan Lee and winemaker Gianni Abate collaborate to craft elegant wines. Best known for their outstanding Pinot Noirs, they created Lee Family Farms to allow them to offer small lots of unique and flavorful wines.

This 2008 Monterey Grenache is a limited bottling from the finest barrels of that grape from the Morgan Winery. The fruit is sourced from two vineyards: Scheid San Lucas in southern Monterey County where daytime temperatures reach the mid to upper 80's. Los Ositos near the Salinas Valley town of Greenfield is closer to the Monterey Bay resulting in a milder growing season. Both vineyards are cooled by fog and wind drawn in from the cold water of the Monterey Bay.

The combination of vineyard sites creates a complex wine with superior flavor and balance. Deep, dark boysenberry and black cherry aromas are colored by nice touches of herb, truffle and licorice. This is an extraordinarily well balanced wine with silky texture and a palate that's filled with creamy berry fruit flavors along with touches of chocolate, red licorice, tart cherry and spice. Made in a food friendly style that provide a pleasant richness without overwhelming, it's tailor made for the grilled meats and veggies at your next barbecue.