



Daily Star-Journal

March 23, 2019

THE 'CONUNDRUM' OF BUYING WINE

By: Bennet Bodenstein

Circulation: 4,000

[Link to Full Article](#)



Cedar + Salmon 2016 Cabernet Sauvignon

2016 was a memorable growing year in Washington State. The weather was perfect and the grapes were allowed to slowly ripen with no natural problems or complications. This is a 100 percent Cabernet Sauvignon wine that displays a deep garnet color that introduces a wine of amazing depth, flavor, warmth and finesse. The wine is very fruity and features a strong cherry and berry aroma followed by a warm, pleasant earthy finish with a background of hickory and an under flavor of nutmeg. It is a wine that is ready to drink now or can be cellared for further aging and is definitely a home run.

Cedar + Salmon 2016 Red Wine Blend

This wine is a Meritage; a wine that is a blend of several varieties, with Cabernet Sauvignon being the major constituent. This Meritage that consist of 63 percent Cabernet Sauvignon, 27 percent Merlot and 10 percent Petite Verdot in the true French Bordeaux tradition. While the tradition

3 BADGE BEVERAGE CORPORATION

may be Bordeaux, this wine has been crafted to fit the American palate. The aroma is a compendium of interesting sensations, running from black cherries to tobacco and cedar. The flavor accents dark berries and cassis with a whole series of under flavors running from chocolate to mint that carries over to the long finish. The best word to describe this wine is elegant, and that is exactly what this wine is, elegant, well crafted, and thoroughly enjoyable.

Cedar + Salmon 2018 Willamette Valley Pinot Gris

The 2018 growing season in the Willamette Valley was exceptionally kind to the white varieties and this wine proves it. Just for clarification, Pinot Gris and Pinot Grigio are the exact same grape. The Cedar + Salmon 2018 Willamette Valley Pinot Gris displays a very pale golden color and a rich aroma of citrus and honeysuckle. The flavor is laced with the sensation of pear and melon that carry over to the finish, which is both long and enjoyable. This delightful wine has been made without any oak finishing so as to accentuate the fruit possibilities of the finished wine. This is a really nice wine that can accompany a very broad spectrum but it will shine with seafood of any type.

CEDAR + SALMON / CABERNET SAUVIGNON, RED BLEND AND PINOT GRIGIO