

Fine Wine Selections



February 2009

2005 Northwest Totem Cellars Syrah

“Mike Sharadin’s commitment to quality shows before you open the bottle with his use of Vino-Lok glass cork. And this Syrah off Sagemoor starts with aromas of Bing and Montmorency cherries, sun-dried tomatoes, oregano and thyme. On the palate, it’s a conversation piece of smooth and juicy black cherries and brambleberries.” – OUTSTANDING! – WINE PRESS NORTHWEST – MARCH, 2008 EDITION

“Soft and snappy, this appealing Syrah brings bright, snappy boysenberry pie flavors to the table, right down to a hint of pie crust in the back of the mouth. It’s not a huge wine, but it shows the clean and sharp character of Washington fruit, puts a nice spicy note in the bouquet, and keeps the 14% alcohol in check.” – PAUL GREGUTT – THE WINE ENTHUSIAST – MARCH 2008

A big welcome to a new winery in our store. Located in Woodinville, it is great to be able to support and showcase another local winery. It is also great to support a winery and family that share our values of respecting the earth, vineyards and fruit that gives the true characters to the wine.

Mike’s wines were an absolute delight to taste. A wonderful balance of pure fruit flavors, great levels of spice, mineral and earth. A perfect amount of acid keeps the wine in balance

[LINK TO NORTHWEST TOTEM CELLARS WEBSITE](#)



Elk Roast Recipe This recipe serves 4-6 people.

3-4 pounds elk rump roast
¼ pound peeled red potatoes (cut into small chunks)
¼ pound sliced onions
¼ pound sliced carrots
¼ of a green pepper (cut into cubes)
¼ cup red wine
¼ cup water
1 pkg. onion soup mix
2 Tbsp flour
3 Tbsp butter
salt and pepper to taste

To start this delicious elk roast recipe, melt the butter over medium heat in a large skillet. Once butter is warm, brown meat on all four sides. Place meat in a large slow cooker or Crockpot. Add all other ingredients excluding the flour. Set slow cooker to low and cook for about 8 hours (or until meat fall apart). Remove veggies and elk, leaving remaining liquid in slow cooker, be sure to keep warm. Mix the flour into 1 cup broth, place in a small saucepan. Slowly add the remaining broth and bring to a boil. Stir constantly for about 2-3 minutes, or until thick. Serve over meat and veggies.

