



MARCH 2009

**WASHINGTON STATE**  
**CHATEAU STE MICHELLE**

Chateau Ste Michelle is clearly recognized as being the key driving force in developing the state of Washington's ranking as the second most important American viticultural region behind California. The state's premium wine identity draws from the uniqueness of its primary appellation, the Columbia Valley. Due to its northerly latitude, climate and soil, the Columbia Valley produces wines with elegance and structure, often compared to European wines. Considering the amount of rainfall this part of the country experiences on the state's western side, climatically this region is greatly divided. The Cascade Mountains absorb the brunt of the rainfall from the western oceanic influence. To the east, you have a climate which is entirely different. It is hot and dry, almost desert like. Throughout the growing season the daytime temperatures average in the upper 80's, which provide the grapes proper sugar and flavor. The nightly temperatures drop between 30-40 degrees. This helps protect the grape's natural acidity and contributes to the development of the wines complexity and balance.


This feature comes with a very special guest. We are pleased to announce the presence of Chateau Ste Michelle's **Master Winemaker, Bob Bertheau** at our store on **Thursday evening, March 5th from 5:00 to 7:30**, for a meet and greet informal wine tasting. There will be four tables set up throughout the store with an offering of some of Chateau Ste Michelle's best single vineyard bottlings. This magnificent selection covers a broad range of styles that puts forward a great expression of the over forty years of Chateau Ste Michelle's accomplishments in the A.V.A. of Washington State.

\*\*\*It has been common practice in our correspondences to avoid the use of winemaker notes. This allows us to bring forward a more consistent and objective view. However, seeing as Bob Bertheau will be contributing his time directly to this featured subject, it would only be fitting to apply his unique and insightful thoughts into this article.\*\*\*

These Special price offerings are good throughout the month of March.




*100% Riesling*

 The wine delivers mandarin orange and sweet lime aromas and flavors with subtle mineral notes. The cooler September, along with selecting fruit from higher elevation and cooler sites, contributed to the mouth-watering acidity balanced by beautiful Washington Riesling fruit.

**\$21.99**

*100% Horse Heaven Sauvignon Blanc*

 Delivers aromas of white grapefruit, lime and grass. Partial stainless steel fermentation preserves the delicate varietal character and fresh, crisp quality. Smaller crop loads, larger canopies and picking the fruit slightly earlier during harvest all achieved a more varietal green, grassy character and helped us push the Sauvignon Blanc in the direction we want to go.

**\$14.99**

## 2006 INDIAN WELLS CHARDONNAY

100% Chardonnay



The warmth of the Wahluke Slope consistently produces Chardonnays with an appealing tropical fruit character. The 2006 bottling delivers pineapple, butterscotch and vanilla aromas with notes of brown sugar and spice. The Indian Wells Chardonnay is soft and rich yet maintains a beautiful elegance.

**\$16.99**

## 2005 INDIAN WELLS MERLOT

87% Merlot, 13% Syrah

Displays ripe black fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied, fruity style of warm climate Merlot with a round, soft finish. Wahluke Slope Syrah was added to the blend to enhance the mouthfeel and jammy fruit character.

**\$16.99**

## CANOE RIDGE ESTATE

### 2005 MERLOT

98% Merlot, 2% Cabernet Sauvignon



The Canoe Ridge Estate Merlot is a refined and elegant Merlot with plenty of Washington concentration. The 2005 bottling exhibits complex aromas of black cherries and spice with dusty, restrained tannins. This is a medium-bodied versatile wine with food and will not overwhelm your meal or your palate, just your taste buds.

**\$19.99**

## 2005 INDIAN WELLS CABERNET SAUVIGNON

90% Cabernet Sauvignon, 10% Syrah

The wine exudes sweet blackberry pie and vanilla aromas and flavors with loads of complexity. This is our big bold, obvious Cabernet and after just two vintages, it has quickly become a fan favorite. Wonderful Cab from such esteemed growers as Indian Wells, Jones, Washington Fruit and even Cold Creek Vineyard are woven together with a little Syrah to make a wine that says boldly, "I'm from Washington".

**\$17.99**

## COLD CREEK VINEYARD

### 2005 CABERNET SAUVIGNON

100% Cabernet Sauvignon



Cabernet from this 30-year-old vineyard always delivers power, structure and rich concentrated black fruit. The 2005 bottling offers dense aromas of boysenberry and brown sugar spice with layers of fruit with nicely integrated, yet very age-worthy, tannins. This is classic Cold Creek, and classic Washington state Cabernet.

**\$24.99**

## 2005 ETHOS SYRAH

100% Syrah

As the pinnacle tier for Chateau Ste. Michelle, the Ethos Syrah offers a rich mouthful of jammy blackberry fruit with layers of complexity and depth. Washington is an ideal growing region for Rhone varietals and we are able to grow different styles of Syrah. The Ethos Syrah could be classified as an Hermitage style.

**\$24.99**



**\*\*\*\*NEWS FLASH - THIS JUST IN, THE 2006 CLIO HAS ARRIVED \*\*\*\***

There is no family that has had more impact in one area of Spain than the Gil family in Jumilla. They are behind such labels as Luzon, Wrongo Dongo, Juan Gil and their collectible pair Clio and El Nido. The new release of the 2006 vintage just arrived. The previous four vintages have been rated 93, 95, 96 and 97 by Robert Parker. The wine is 70% Monastrell (Mourvedre) and 30% Cabernet that was aged for 26 months in new oak barrels. *Chris Ringland* is the winemaker who oversees this project. He consults on some of the most sought after boutique wineries from the Barossa Valley in Australia. This is a decadent, rich, complex wine that will provide memorable drinking over the next decade. **Supplies are very limited.** By the time this vintage is reviewed, we would be surprised if it is still in stock.



**\$45.99**

## MONTHLY SPECIALS



**2005 Jean - Maurice Raffault Chinon** - This unique and exciting red takes us to the French Loire Valley where it is most commonly known for its abundance of great white wines. Etched in the center of the region is the small appellation of Chinon, just outside Touraine. This piece of the Loire is noted as France's most northern red wine region. Cabernet Franc is the preferred grape variety of the Chinon where the various soils and cooler temperatures provide longer hang time on the vine, coupled with adequate sunshine for balanced ripening. However, this particular bottling was produced from the family's Les Galluches vineyard where the terroir warms early, so the wine possesses a sweeter and more supple texture. Raffault's Chinon reveals impressionable medium to full-bodied flavors of blackcherry and bramble fruits, complimented with multiple spices, earthy tones, soft tannins, a remarkable acidic structure and a long depth of fruit on the finish. Pair this lovely Chinon Rouge with an array of red and white meat dishes. **\$15.99.**

Save 15% off by the bottle,  
**\$13.59**  
or  
25% off by the case,  
**\$11.99/\$143.88**  
net.



**2006 Chateau de la Ragotiere Muscadet** - The Ragotiere property is located on the western side of the Loire Valley where the Sèvre and Maine rivers converge and flow into the Loire River. This is where the richest vineyard land of Muscadet lie. Made from the Melon de Bourgogne grape, this Muscadet has aromas that are lively, fresh and fruity. Up front, the flavors are light, crisp and zesty, having plenty of lemon, lime, grapefruit and tangy citrus. This is followed by a display of the traditional "Sur Lie" style, with its rich yeasty character and mineral tone on the finish. In short, "Sur Lie" style is a method that is applied at the end of fermentation, where the wine is left on its own yeasty sediment. The juice is then bottled straight from the tank without racking off its natural deposits. This process helps to give delicate wines balance and richness. Try this Muscadet with shellfish and cold salads. **\$13.99.**

Save 15% off by the bottle,  
**\$11.89**  
or  
25% off by the case,  
**\$10.49/\$125.88**  
net.



**2006 DuBoeuf Julienas "La Trinquee"** -Due to the world's turbulent economic situation, we expect to see more wines marked down significantly. In this case, we are able to offer a Grand Cru Beaujolais at only a fraction above a regular Beaujolais Villages. Beaujolais continues to be one of the more misunderstood wines in the market. Any wine from this region immediately gets lumped in with the simple quaffing Nouveau released each year around Thanksgiving. In reality, wine from ten villages, classified as Grand Cru, has more in common with quality Pinot Noir. This '06 Julienas from a single domaine has a smooth, round texture, plenty of red fruits, with subtle earth and mineral notes. This level of Beaujolais is easily capable of 5-6 years of life, if not more. Enjoy with lamb, grilled poultry, pork or salmon. **\$12.99**

Save 15% off by the bottle,  
**\$11.04**  
or  
25% off by the case,  
**\$9.74/\$116.88**  
net.



**2005 Cortijo II Crianza** -Cortijo is a co-op in the Rioja comprised of 850 growers. Located in the Rioja Baja, this sub-region is warmer and drier, producing wines with deeper color and softer tannins. This Crianza is a traditional blend of 70% Tempranillo, 20% Garnacha and 10% Mazuela that sees one year of ageing in French and American oak. Cortijo first appeared in the U.S. market less than 10 years ago, even though the co-op is over 50 years old. They own 6,400 acres of vineyards in Rioja, which amounts to about 7% of the total vineyard land in the D.O.C. This vast amount of resources allows Cortijo to offer very high quality at very aggressive pricing. This 2005 Crianza shows cherry, plum and red raspberry fruit, with a touch of vanilla and oak. Enjoy over the next 18-24 months with grilled white meats, fatty fish or mild cheeses. **\$10.99**

Save 15% off by the bottle,  
**\$9.34**  
or  
25% off by the case,  
**\$8.24/\$98.99**  
net.

## ITALIAN REDS SAMPLER

This feature is comprised of two distinctive reds produced from the Italian wine regions of **Veneto** and **Abruzzo**.

The Veneto region is home to the big, rich and noble Amarones. It also produces more affordable and delicious wines like the **2007 Brigaldara Valpolicella**. This Valpolicella is complex and balanced, showing excellent depth and concentration of fruit. It is a blend of a variety of Veneto grapes, including Corvina, Molinara, Rodinella, Terodola and Sangiovese from within the Classico zone. Brigaldara displays an opaque color, with traditional Valpolicella aromas of cedar and black fruits. The smooth velvety tannins layer the copious black plum, raisin and berry fruit flavors. Sausage, hearty meat sauces, roasts and aged cheeses would welcome this Valpolicella. **\$13.99**



**2006 Marramiero Dama Montepulciano d'Abruzzo** - Central Italy's Abruzzo region consists mostly of breathtaking mountainous terrain that is most favorable for producing enormous amounts of easy drinking wines, as well as the more robust and stylish Montepulciano. The Marramiero Estate produces four distinct premium Montepulciano bottlings. Dama is considered the baby of the group and is made for early enjoyment. The aroma displays nice black fruits with a touch of smoky earth. The deep, rich flavors possess an abundance of blackberry, raspberry and cherry fruits, accented with licorice and spice, followed with velvety tannins, wrapped around a sweet and succulent long finish. Dama shows best when served with pizza, meat sauced pastas and cured meats. **\$12.99**



**Special Offering!**

**Buy two bottles  
of any  
combination  
for only**



a savings of over 18%

### SATURDAY OPEN HOUSE TASTINGS

On **Saturday, March 7<sup>th</sup> from 2:00-6:00**, taste the four *Monthly Specials* (see page 3 for info.)

On **Saturday, March 14<sup>th</sup> from 2:00-6:00**, come taste the *Italian Reds Two Pack Sampler* (see page 4 for info).

On **Saturday, March 21<sup>st</sup> from 2:00-6:00**, taste the wines of *Campania's Mastroberardino* with Frank Haas of Winebow Imports.

*Lacryma Christi Bianco* ..... \$16.99  
*Lacryma Christi Rosso* ..... \$16.99

On **Saturday, March 28<sup>th</sup> from 2:00-6:00**, join us in a special **blind tasting**. Two reds and two whites will be selected.

## A TASTE OF SOUTH AFRICA

On **Monday, March 16<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room**, *Wine Consultant Brian Mitchell of Worldwide Distributors* will share some of his personal experiences from his recent trip to South Africa. South Africa has gone through tremendous changes over the past fifteen years. From a wine perspective, this has resulted in an almost complete transformation of the industry. South Africa is now one of the world's most innovative wine regions. Winemakers here are now producing some of the best value wines available, as well as testing the limits of quality and price with compelling premium wines. Winemakers from the region rely on their 350 years of wine growing heritage to mix the best of European traditions and finesse, with the most up-to-date, modern winemaking techniques. With wines that show distinctive styles and delicious flavors, the results are fabulous. Working together, the complexities of the land and the people makes it almost impossible not to produce great wines of depth and intensity. And now that this country is putting its darker days behind it, all eyes (and palates) are focused squarely on the future.

Tasting List is as follows:

2007 Man Vintners Chenin Blanc .....	\$8.99
2007 Neil Ellis Sincerely Sauvignon Blanc .....	\$10.99
2007 Fairview Pinotage .....	\$12.99
2007 Neil Ellis Left Bank Cabernet/Shiraz .....	\$10.99
2007 Graham Beck Gamekeepers Cabernet Sauvignon .....	\$15.99
2005 Rust en Vrede Merlot .....	\$16.99
2005 Stark-Conde Cabernet Sauvignon .....	\$26.99
2007 Boekenhoutskloof Chocolate Block .....	\$36.99

**A small fee of \$5.00 per person is required to attend. For your convenience, "cash" or "check" can be presented at the door.** Please reserve your seat early by calling **649-4750**, or emailing us at **mwl@snet.net**. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for guests (individual names for each reserved seat are needed at time of reservation). **NOTE: To help support the continued success of this Wine Tasting Program, orders taken that evening are very much appreciated.**

*Chateau Ste. Michelle.*

### SPECIAL OPEN HOUSE WINE TASTING

On **Thursday, March 5<sup>th</sup> from 5:30-7:30** meet Master Winemaker *Bob Bertheau of Chateau Ste. Michelle* (see page 1 for more info).