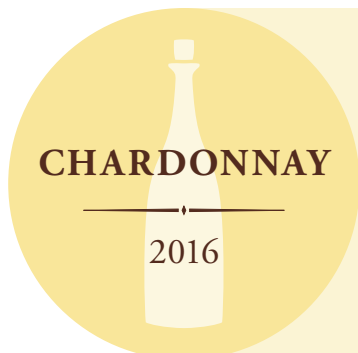




Fall 2018 Allocation

With the shift of the seasons, we're excited to release our Fall Allocation to our wine club. Not only have we designed our core allocation to include the first in a new series of regionally-inspired blends with our Sedici, we've also bottled our 2016 Cabernet Sauvignon, sure to be a stand-out for Fall and beyond. Read on for tasting notes on our Fall Allocation wines, and we hope to share a toast with you soon!



Flavor: A small percentage of new oak used in its making. Crisp apple, white peach and just-ripe pineapple flavors join to create texture and complexity. Excellent focus, a savory thread through the palate and fine structure complete this Chardonnay's profile.

About: A Chardonnay that's "just right" for Goldilocks. It strikes balance across the board and subsequently serves equally well with food and as a stand-alone sipper.

Fruit	Body	Acidity	Residual Sugar	Alcohol 13.6%	Chilled 45°	Now-3yrs	Ancient Lakes AVA



Flavor: Vibrant red fruits, cedary oak, baking spice and black currant – our 2016 Cabernet Sauvignon was blended from select parcels farmed on our partner vineyards in the Columbia Valley. This wine is medium to full-bodied and balances approachability with hallmark Cabernet structure. Excellent already with aged cheeses, grilled meats, steaks and richer dark sauces, our 2016 Cabernet Sauvignon will continue develop complexity over the next five to eight years.

About: A medium-bodied Washington Cabernet with spicy notes and a strong structure.

Fruit	Body	Acidity	Tannins	Alcohol 14.2%	Room Temp. 65°	Now-8yrs	Columbia Valley AVA



Flavor: Brambly blackberry and dark sour cherry notes, a lifted floral element, cracked pepper and earth; some sweet fruit and caramel to the palate with a ripe tannic grip that will lend itself well to a range of mediterranean-style foods.

About: Co-fermented Barbera and Sangiovese blended with Dolcetto.

Fruit	Body	Acidity	Tannins	Alcohol 14.2%	Room Temp. 65°	Now	Columbia Valley AVA

QUIMPER & OLYMPIC CLUB EXCLUSIVE



Flavor: An uncommonly rich Pinot Noir from a warm vintage. A barrel selection of our darkest Pinot Noirs from the Willamette Valley.

About: Black cherry, red currant, violet, clove and anise aromas with an earthy umami note lead to a rich palate with silky glide, ripe tannins and remarkable persistence. While impressive now, this wine will begin to reveal its full potential over the next five to eight years and drink well for fifteen or more.

Best enjoyed in 2019 and beyond!

Fruit	Body	Acidity	Tannins	Alcohol 14.3%	Room Temp. 65°	1yr-15yr	Eola-Amity Hills AVA