



# Our Portfolio of White Wines

## 2022 Pearl Sauvignon Blanc

The 14th vintage of our **Pearl Sauvignon Blanc** leads with a nose of white grapefruit, melon, herbs, lemongrass, and crushed stone. On the palate it bursts with pure flavors of anise, chamomile, honeysuckle, Meyer lemon, white grapefruit, honeydew melon, and flint. From the surprisingly lengthy and thus superb, 2022 vintage.

🍷 100% Sauvignon Blanc from Oasis and Gamache Vineyards.

Food Pairing: Anything from the ocean, but oysters for sure. Shigokus and kushis are the best.

Movie Pairing: *The Wizard of Oz*

## 2021 as you wish Old Vines Sauvignon Blanc

Honey, fresh flowers, white nectarine, pink grapefruit, melon and petrichor lead the charge on the nose.

2021 **as you wish** Old Vines Sauvignon Blanc sports flavors of ripe Meyer lemon, guava, crushed stone, jalapeño, and herbes de Provence. The high acid spine will allow this wine to develop in the bottle for years. From old vines planted in 1985 at Gamache Vineyard, luscious beauty.

🍷 100% Sauvignon Blanc from Gamache Vineyard.

Food Pairing: Dungeness crab and lemon butter or asparagus and goat cheese quiche.

Movie Pairing: *The Princess Bride*, duh

## 2016 Apparition Roussanne

**Apparition**, with its freakish nose of exotic Asian spices, candlewax and marzipan is built for early deliciousness, and for long-term aging. With layers of hedonistic peach, nectarine, honey, lychee, and lemony herbs, it cruises to a long finish with clean minerally crushed rock acidity. Our current favorite of all time.

🍷 70% Roussanne, 15% Grenache Blanc, 15% Marsanne from Olsen and Boushey Vineyard.

Food Pairing: Seared scallops with pesto or goat cheese and leek quiche.

Movie Pairing: *Harry Potter and the Prisoner of Azkaban*

## 2021 Lumière Chardonnay

Our 17th vintage of **Lumière Chardonnay** is a bigger richer style due to extended barrel aging which brings a different level of oak integration and impact than in past years. The nose opens with apple blossoms, ripe golden apple, marzipan, hazelnut, and toasty oak. On the palate are rich concentrated flavors of brioche, more golden apples, pineapple, cinnamon, toasted almond and citrusy vanilla. Lush and supple, a gem for chardonnay lovers.

🍷 100% Chardonnay from Stillwater Creek, Boushey & French Creek Vineyards.

Food Pairing: Dungeness crab with lemon butter dripping off your elbows. Period.

Movie Pairing: *Harold and Maude*

## 2018 enlightenment Old Vines Chardonnay

The 28 year-old vines at Olsen Estate Vineyard continue to produce truly special chardonnay. We call it enlightenment. Extended barrel aging, adds volume and texture without sacrificing balance and freshness. Crème brûlée, honeysuckle and sweet vanilla explode on the nose, followed by hints of white flowers, leading to a silky finish of apple pie, almond paste and crushed stone.

🍷 100% Old Vines Chardonnay from Olsen Estate Vineyard.

Food Pairing: Classic lobster rolls on brioche or green huevos rancheros with cornmeal waffles.

Movie Pairing: *Being There*



## 2022 this old porch Rosé

The 2022 vintage gave us ideal conditions and the lengthy hangtime required to fully develop flavors, while retaining mouthwatering acidity. this old porch Rosé is a culinary accomplice without parallel. Bone dry, minerally and versatile, this pinky gushes strawberry, stonefruit, melon, and guava. Picture yourself on a boat on a river, with tangerine trees and marmalade skies...

- 🍷 40% Cabernet Sauvignon, 26% Syrah, 12% Malbec, 5% Petit Verdot, 5% Merlot, 5% Petite Sirah, 3% Grenache, 2% Cabernet Franc, 2% Mourvèdre from Dionysus, Gamache, Kiona, Olsen, Discovery, Red Willow, Sagemoor, Ciel du Cheval, and Weinbau Vineyards.

Food Pairing: whatever the hell you want, it's so versatile.

Movie Pairing: *Little Miss Sunshine*



# Our Portfolio of Red Wines

## 2018 L'Autre Pinot Noir

2018 was a fine vintage for Willamette Valley Pinot Noir, with mid-September showers reviving vines stressed by a warm, arid summer, and thus laying the groundwork for excellent wines, like L'Autre. Temperance Hill Vineyard delivered bright, vibrant, yet rich and earthy, age worthy wine. One third whole cluster in the fermentation lends funky, mushroomy, five spice notes to its fresh crushed raspberry, rhubarb and wild strawberry flavors. We love Pinot Noir for its almost mystical Other Worldy goodies. This could be our best ever.

🍷 100% Pinot Noir from Temperance Hill Vineyard.

Food Pairing: Roasted salmon with chanterelle butter or wild mushroom pot pie.

Movie Pairing: *Close Encounters of the Third Kind*

## 2020 Wonderland Grenache

*Alice*: "I know who I was when I got up this morning, but I think I must have been changed several times since then."

Who is Grenache in the world? Grenache is a bit of a shape shaper: called Garnacha in Spain, it can be dense and dark; in Sardinia it's called Cannonau and (similar to how we make it), is a bit like Pinot Noir. Medium bodied, silky and rich, it grooves with all manner of vittles. The 2020 **Wonderland** leads with a nose of wildflowers, red raspberry, strawberry, sandalwood, leading to a flavor rush of rhubarb, strawberries, raspberries, Asian spices and vanilla. Changing in the glass and over time...

🍷 86% Grenache and 14% Syrah from Boushey, Olsen and Sagemoor Vineyards.

Food Pairing: Barbecue, which is a noun, or wild mushroom cassoulet.

Movie Pairing: *Alice in Wonderland*, duh

## 2019 Darkness Syrah

2019 **Darkness** Syrah is a massive, deep, dark, silky, spicy, very nice wine. Deep purple, heavy metal thunder, with aromas of blackberry liqueur, umame, iodine, sweet oak and smashed rock. It offers generous and intense flavors of Mission figs, boysenberries, Asian five spice, and morel mushrooms. The texture is rich and supple, yet well structured. Designed to give plenty of pleasure today and even more in coming years.

🍷 100% Syrah from Boushey and Olsen Vineyards.

Food Pairing: Goat cheese polenta with morel sherry vinaigrette or cassoulet with duck and sausage.

Movie Pairing: *The Shining*

## 2019 Ruckus Syrah

**Ruckus** Syrah, now in its 14th vintage, is built with co-fermented Syrah and Viognier, and embellished with a sizable dash of Cabernet Sauvignon. Blackberries and blueberries mesh with garrigue, funk, tar, and stone all encased in velvety textural robes. Legendary Red Mountain vineyards Ciel du Cheval and Kiona vineyards deliver the goods for this remarkable wine. Delicious young, it will see a long and ever evolving life.

🍷 83% Syrah, 10% Cabernet Sauvignon, 7% Viognier from Ciel du Cheval and Kiona Vineyards.

Food Pairing: Classic French country cassoulet, vegetarian Shepherd's pie.

Movie Pairing: *Pulp Fiction*



### 2019 Ruby Leigh Merlot Blend

Now in its 16th vintage, **Ruby Leigh** is an elegant right bank blend built on the historical and geographical examples of beautiful wines like Chateaux Cheval Blanc, Ausone and Pavie, with a focus on Merlot and Cabernet Franc from multiple superb vineyards across the Columbia Valley. Glorious aromas of mocha, mint, rosemary, crushed stone and **CHERRIES LOTS OF CHERRIES**. Richly textured, with silky tannins and miles of finish. An elegant palatial dance now, poised for a generation of evolution. At least.

- 56% Merlot, 22% Cabernet Franc, 11% Malbec, 11% Petit Verdot from Olsen, Discovery and Sagemore Vineyards.

Food Pairing: Bacon mac 'n' cheese, Gouda stuffed roasted portabellos.

Movie Pairing: *Mary Poppins*, the original

### 2019 Stella Mae Cabernet Sauvignon Blend

Possibly from the Astral Plane, the 16th vintage of **Stella Mae**, our classic left bank blend, based loosely on the examples of some of our favorite Chateaux (Mouton, Lafite, Latour, Margaux, Lynch Bages) shows a nose of forest floor, mushrooms, black tea, iodine, rosemary, blackberry, cedar and mineral. Firm, but finely textured, this showstopper will continue to mature and delight for ages.

- 78% Cabernet Sauvignon, 11% Malbec and 11% Petit Verdot from Dionysus, Stillwater Creek, Kiona, Sagemoor, and Klipsun Vineyards.

Food Pairing: Porcini mushroom risotto, Duck confit with roasted veggies.

Movie Pairing: *Streetcar Named Desire*

### 2019 Evermore Old Vines Cabernet Sauvignon

Sourced from antique vines at Dionysus (1973) and Gamache (1985) Vineyards, the 2019 **Evermore** offers generous layers of earthiness, density and power. Focused and finely detailed with aromas of kirsch, black cherry and blackberry, framed by polished and silky tannins. Mouthwatering acidity and harmonious tension should carry this lovely cabernet sauvignon well into the imagined future and otherwise.

- 100% Cabernet Sauvignon from Dionysus and Gamache Vineyards.

Food Pairing: Beef or Wild Mushroom Wellington.

Movie Pairing: *It's a Wonderful Life*

### 2019 Kingpin Cabernet Sauvignon

The 14th vintage of **Kingpin** Cabernet Sauvignon leads with aromas of black fruits, frangipane, mushrooms, sweet oak, minerals, and cigar box. Firm, silky tannins frame rich black cherry, dark chocolate, roasted herbs and minerals. Polished and sleek, this vintage will only evolve many years to come.

- 88% Cabernet Sauvignon and 12% Petit Verdot from Klipsun, Kiona, Corvus and Dionysus Vineyards.

Food Pairing: Grilled New York steak with gorgonzola butter, Gaga's stewballs and angel hair pasta.

Movie Pairing: *The Godfather*

### 2019 Rainmaker Cabernet Sauvignon

2019 **Rainmaker** Cabernet Sauvignon is sourced from four iconic Washington State vineyards: Boushey, Olsen, Red Willow and Sagemoor. The nose is classic Cabernet Sauvignon: cassis, cherry, plum, blueberry, cedar, cigar box, vanilla, sweet oak, and crushed rock leading to flavors of black cherry, blackberry and sweet vanilla, and mineral on the silky and fine finish. As The Rainman might say, "It's a very good cab, excellent cab." Delicious in its youth, it will become ethereal with a few years of cellar time.

- 89% Cabernet Sauvignon, 11% Malbec from Olsen, Boushey, Sagemoor and Red Willow Vineyards.

Food Pairing: Roasted maitake shepherd's pie or roasted beef tenderloin au poivre.

Movie Pairing: *Rainman* or *Singin' in the Rain*, depending on your jam



### 2020 Holler Cabernet Sauvignon

**Holler** v.2020 is deep and muscular (of course), but sleek and finely textured, with exceptional power. It leads with a nose of blackberries, graphite, cedar, vanilla and mineral. On the palate it offers gobs of blue and black fruits, dark chocolate, roasted herbs and fine tannins. Once again, the World's Best Cabernet Sauvignon For the Money.

- 82% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc, 2% Malbec, 2% Petit Verdot and 2% Syrah from Dionysus, Discovery, Oasis, Kiona, Olsen, Stillwater Creek, Red Willow, Klipsun, Gamache, Boushey, Sagemoor and Weinbau Vineyards.

Food Pairing: Steak and baked potato, old school like. Or roasted mushrooms and mashers.

Movie Pairing: *To Kill a Mockingbird*

### 2020 Yonder Cabernet Franc

The 2020 **Yonder** leads with a nose loaded with crushed stone, violets, black cherry, baking spices, tar and a touch of sweet toasty oak. Textured like a baby's bottom with lovely flavors of cocoa nibs, cherry pie, cassis, and earthy goodness. Ready to rock right now, but capable of setting off fireworks for years to come.

- 75% Cabernet Franc, 25% Cabernet Sauvignon from Weinbau, Olsen, Discovery and Red Willow Vineyards.

Food Pairing: Roasted chanterelle goat cheese tarte tatin.

Movie Pairing: *Easy Rider*

### 2019 Preposterous Malbec

**Preposterous** v. 2019 attacks with a nose of leather, roasted herbs, Asian spices, brambly blackberry, stuff you smell when you go camping and minerals. On the palate it shows a silky textural world of rich cherry, blueberry, blackberry, milk chocolate, cinnamon, cardamom, and earth. Rich and loaded now, it will evolve with time to even greater heights.

- 88% Malbec and 12% Cabernet Sauvignon from Klipsun, Sagemoor and Discovery Vineyards.

Food Pairing: Garlic honey smoked duck or Roasted crimini mushrooms with Maytag blue cheese.

Movie Pairing: *Apocalypse Now*

### 2019 Outlaw Merlot

The 2019 **Outlaw** leads with a nose of cherry liqueur, orange peel, Valrhona chocolate, sweet smoky oak and roasted hazelnuts leading to broad expressive flavors of plum, bing cherry, blackberry and graphite, framed by fine tannins. Designed to develop for many, many years.

- 78% Merlot, 22% Malbec from Weinbau, Olsen, Discovery and Sagemoor Vineyards.

Food Pairing: Lamb burgers with boursin or eggplant and porcini Shepherd's pie.

Movie Pairing: *Butch Cassidy and the Sundance Kid*

### 2019 Underworld Petit Verdot

A bit of a departure from previous vintages, the 2019 **Underworld** Petit Verdot includes a measure of Cabernet Sauvignon. Leading with a nose of violets, dark chocolate, Asian spices and fennel, the palate unfolds in a gustatory parade of kirsch, blackberries, mineral, dark chocolate, and cedar. Sourced from four vineyards in the Yakima Valley, Red Mountain and White Bluffs AVAs, this is a very limited production wine. Delicious now, but crafted for a long, long life.

- 78% Petit Verdot, 22% Cabernet Sauvignon from Olsen, Gamache, Dionysus and Corvus Vineyards.

Food Pairing: Memphis style BBQ or spicy ratatouille.

Movie Pairing: *Down by Law*