

# WINE<sup>2</sup> WINE CLUB

## 2020 Holiday Allocation

*At last Fall's wine release, we previewed our Library wines and asked you to vote on the wines to include in the Holiday Wine Club allocation. The winning wines are below. If you would like to customize your selection, please call us at 425-533-4172 and we will help you select alternate wines. 3 bottle club will be \$90.10, 6 bottle club will be \$180.20, plus tax and shipping.*



### 2017 Chenin Blanc-old vine – \$21.00, Wine Club \$17.85

Floating on air and water, our dry Chenin Blanc balances minerality with aromas of D'Anjou pear and Jamaican ginger - piercingly fresh yet succulent. 30+ year old vines with trunks the size of telephone poles supporting a middle earth canopy. Hand harvested, hand sorted, stored and stirred on the lees promotes a wonderful mouth feel and creaminess. Solstice Vineyard, Columbia Valley.

**Pair with Dungeness crab, grilled fish, or mussels in coconut milk curry.**



### 2004 Thuja - \$50.00 - Wine Club \$42.50

80% Merlot, 20% Cabernet Sauvignon. The aroma entices the nose with notes of black cherries and berries, toast and bright jam. The mouth feel is rich. The tannins have mellowed with age, providing a smooth integration with the fruit flavors for an amazing wine experience. Conner Lee Vineyard and Clifton Hills Vineyard, Columbia Valley, WA.

**Pair with veal, lamb, or high omega-3 fish, i.e. salmon or halibut in a red sauce**



### 2008 Cabernet Sauvignon - \$35 - Wine Club - \$29.75

This wine is redolent with aromas of earth, dark chocolate and black cherries. This is the first year that the growing conditions gave us increased ripeness while maintaining acidity that allowed us an entrée into the New World style of wine. A study of complexity built with 5 clones all grown at Conner Lee Vineyard, Radar Hill, Othello, WA.

**Pair with prime rib, grilled flank steak, winter squash with browned butter and sage.**

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### WHAT ARE LIBRARY WINES?

We have reached back into our cellar collection to bring you wines that showcase how wonderfully Washington red wines evolve with age. As wines spend time in the bottle, the flavors shift from primary fruit flavors to tertiary notes of tobacco, tannins, and minerality. Wine is a living thing – it changes with time and becomes even more food friendly. These wines have been stored in our warehouse under optimal cellar conditions.

### OPENING THE WINE

On opening the bottle you may find some tartrates, or crystals on the cork. This is a normal part of the aging process – some people even call them “wine diamonds”. Upon removing the cork, you can pour a small amount of wine out as you twist the bottle to wash the crystals out of the neck or decant through a fine mesh or coffee filter. Care should be taken to insert the corkscrew in the middle of the cork and pull gently. For great instructions on opening a mature bottle of wine, see YouTube, Laithwaite’s Wine, “How to open an old bottle of vintage wine”, <https://www.youtube.com/watch?v=oIjvbShS0UY>. Another great video is how to use an Ah-So wine opener, recommended for older wines: <https://www.youtube.com/watch?v=cpZW012Gvas>

### SERVING THE WINE

Library wines should be opened and decanted an hour or 2 before serving at 62-68 degrees. If the wine is warmer than this, put it in the fridge for 30 minutes prior to serving.

### VINTAGE INFORMATION

#### 2004

A very cold winter followed by a warm growing season and a cool fall created a long harvest, resulting in Washington wines with full, rich flavors. The smaller crop loads contributed to increased tannins, acidity, and concentrated flavors that took 5-7 years to integrate. Our 2004 Thuja red wine blend started showing its true self around 2012 and has continued to become better every year.

#### 2008

Cool spring temperatures with some rain led to 2-weeks-later-than-normal bud break. The summer was average to slightly below average in terms of temperatures, resulting in veraison occurring one week late. Harvest was 10-14 days later than normal, but summer and early fall were dry, allowing for sugar and phenolic ripening with no loss of acid. Overall, 2008 was a very good vintage across the board. Fine potential to age based upon the heightened acid levels.

#### 2015

2015 was a warm vintage, with above average temperatures throughout the growing season. The warm temperatures led to bud break, bloom, and harvest occurring two to three weeks ahead of historical averages. The Yakima Valley is a cooler sub-region, and delivered rich, luscious grapes while maintaining acidity, thus giving our Chenin Blanc great aging potential.