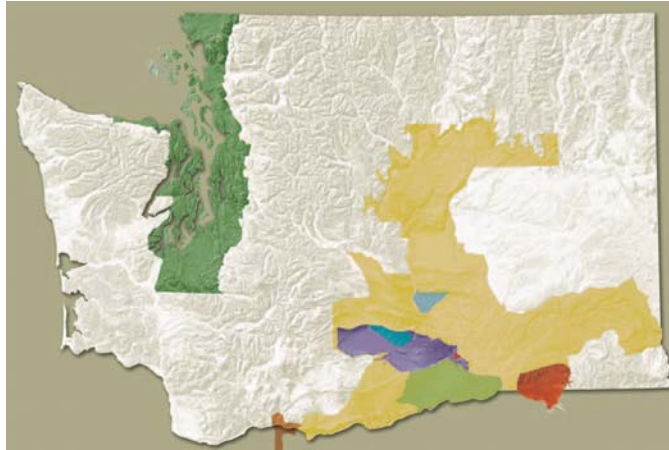


## UNWINED Wine Club June 2008 Release Washington State Wines

Washington State is the second largest producer of wine in the United States with over 30,000 acres planted, 550 wineries and 350 growers. Washington State is known for its "Terroir," the combination of soil, climate and geography that give wines from a particular region a set of distinct characteristics. The primary growing region lies in the Columbia Valley on the eastern slopes of the Cascade Mountains. The extensive sunlight - an average of 17.4 hours of sunlight in the summer - coupled with hot days and cool nights produces high quality fruit. The rich, alluvial soils of the Columbia Valley provide the nutrients needed by the grapes.



reflecting this region's unique characteristics. Overall, Washington receives a higher percentage of high scores from principal wine publications than other leading wine regions. Wine grapes are the state's fourth largest fruit crop and the wine industry generates more than \$3 billion for the state economy.

While the primary grapes in this region are Chardonnay, Riesling, Merlot, Cabernet Sauvignon and Syrah, this area is also home to over 20 white and red varieties. There are over 30,000 acres planted in the state.

From Italy to Australia, winemakers from all over the world have chosen to establish themselves in Washington, a place where they can create wines

Key appellations in the state include Yakima Valley, Walla Walla Valley, Columbia Valley, Red Mountain, Columbia Gorge, Horse Heaven Hills, Wahluke Slope and Rattlesnake Hills all located east of the Cascades. Puget Sound, a small appellation of 80 acres, is located west of the Cascades.

The primary red varieties include Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc. The primary white varieties include Chardonnay, Riesling, Sauvignon Blanc, Gewurztraminer and Semillon. Many wineries in Washington tend to produce blends of several varieties, resulting in complex wines with intense flavors and aromas.

### Wine Selections (the numbers indicate suggested tasting order)

#### Flight Club

##### All Reds and Alternating

1. Cor Cellars 2006 "Momentum" Bordeaux Blend, Horse Heaven Hills
2. Waters Winery 2006 "Interlude," Bordeaux Blend, Walla Walla Valley
3. McCrea Cellars 2004 "Sirocco," Rhone Blend, Yakima Valley and Red Mountain

#### Select Club

##### Red/White

1. L'Ecole No. 41 2006 Semillon, Columbia Valley
2. Waters Winery 2006 "Interlude," Bordeaux Blend, Walla Walla Valley

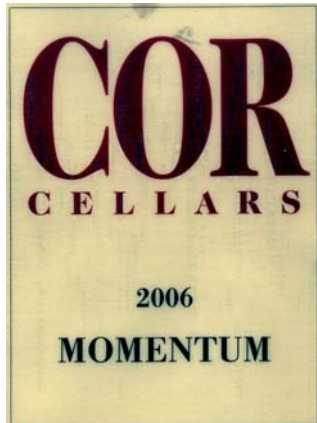
##### All Reds

1. Cor Cellars 2006 "Momentum" Bordeaux Blend, Horse Heaven Hills
2. Waters Winery 2006 "Interlude," Bordeaux Blend, Walla Walla Valley

Datasheets for each of these wines can be found below

## Cor Cellars

### 2006 “Momentum” Bordeaux Blend, Horse Heaven Hills



This dark purple-colored wine has a fruity aroma of ripe black cherry. The palate presents the same ripe black cherry, dark chocolate, licorice and spice. The medium level of tannins gives it a smooth and long finish.

Cor Cellars was started in 2005 by Luke Bradford. After working in Tuscany and Sicily from 2000 to 2002, Luke returned to Washington and worked for several wineries before starting Cor Cellars. The goal of Cor Cellars is to produce approachable wines of great character and distinction from the fruit from Washington's finest vineyards.

**Varietals:** 48% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc, 10% Malbec

**Appellation:** Horse Heaven Hills

**Web Site:** [www.corcellars.com](http://www.corcellars.com)

**Winemaker:** Luke Bradford

**Maturity:** Ready to drink now or over 2 years

**Food Pairing:** Grilled skirt steak and rosemary roasted potatoes

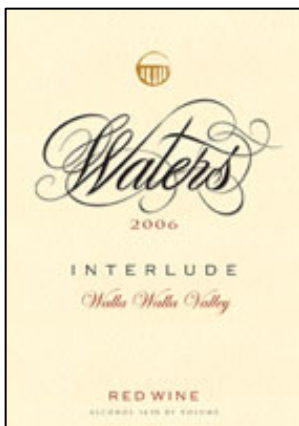
**Price:** \$21.95

**Club Price:** \$19.76

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## Waters Winery

### 2006 “Interlude” Bordeaux Blend, Walla Walla Valley



This wonderful blend has a brick-like color that can be attributed to the Merlot from Seven Hills Vineyard. The aromatics and flavors in this wine include cherries, currants and pomegranate combined with notes of anise, black licorice and dusty earth. The fruit lingers for several minutes, making for a long finish.

This wine is comprised of fruit from nine different vineyards in Walla Walla Valley, all of which are considered the “all stars” of this vintage.

**Varietal:** 53% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc

**Appellation:** Walla Walla Valley

**WebSite:** [www.waterswiner.com](http://www.waterswiner.com)

**Winemaker:** Jamie Brown

**Maturity:** Ready to drink now or over 3-5 years

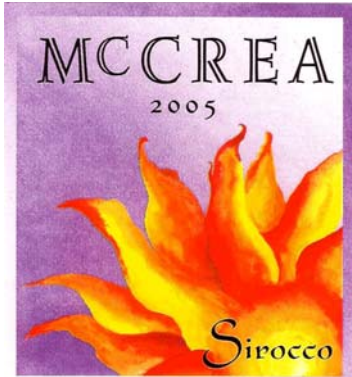
**Food Pairing:** Foods using complex flavors such as Mexican mole, chocolate, roasted chilies

**Price:** \$33.95

**Club Price:** \$30.56

## McCrea Cellars

### 2004 "Sirocco" Rhone Blend, Yakima Valley and Red Mountain



This wine presents a wide breadth of flavors and aromas including nutmeg, sage, cumin, candied prunes, blackberry, plum and cherry. There is a noticeably woody flavor on the palate. The medium finish contributes to a pleasant balance.

For the past two decades, McCrea Cellars has been a pioneer in the production of Rhone varietal-based wines in Washington State. McCrea partners with several dedicated growers all of whom share the same philosophy that Rhone grapes grown in this region can be made into very good wines.

**Varietal:** 45% Grenache, 35% Mourvedre, 15% Syrah, 5% Counoise

**Appellation:** Red Mountain and Yakima Valley

**WebSite:** [www.mccreacellars.com](http://www.mccreacellars.com)

**Winemaker:** Doug McCrea

**Maturity:** Ready to drink now or next 2 - 3 years

**Food Pairing:** Rich foods, French dishes with herbs and spices

**Price:** \$32.95

**Club Price:** \$29.66

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## L'Ecole No. 41

### 2006 Semillon, Columbia Valley, Washington



This beautiful white wine has a wonderful balance of many flavors including melon, pear, lychee nut, and key-lime flavors. The balanced acidity and the rich, fragrant citrus and lemon meringue flavors

lead to a honeysuckle mineral-rich finish.

The colorful label features many of the personal elements that make L'Ecole No. 41 unique. In 1984 an art contest was held among the elementary school children in the winery owner's extended family. 8-year old third grader Ryan Campbell won with his drawing of the school house. Other children added additional elements on the chalkboard including the guardian angel in the lower right corner.

**Varietal:** 86% Semillon, 14% Sauvignon Blanc

**Appellation:** Columbia Valley

**WebSite:** [www.lecole.com](http://www.lecole.com)

**Winemaker:** Martin Clubb

**Maturity:** Ready to drink now or next 18-24 months

**Food Pairing:** Goat cheese appetizers, spicy seafood, turkey and dressing

**Price:** \$19.95

**Club Price:** \$17.96

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