



Wine Notes & Order Form

Delilah Blackberry Wine

This off-dry wine is made with plump, fresh-pressed Nooksack Valley marionberries, the world's lushest, juiciest, tastiest blackberries. It has delicate fruit fragrance and a complex flavor profile with undertones of cabernet. Many of our customers simply sip it chilled at cocktail hour, or blend it with champagne for a unique wine cooler. It complements many foods--take it outdoors to accompany picnic chicken or barbecued salmon. It pairs equally well with poultry or red meat--try it alongside lamb, turkey or in any festive meal. It's well suited with desserts, meringues, fruit, or chocolate.

Alcohol 11% by volume.

2007 Washington State Wine Competition – Bronze

2006 Tri-Cities Wine Festival – Gold

2006 Tri-Cities Wine Festival – Best in Class

2005 International Eastern Wine Competition – Bronze

2004 Dallas Morning News Wine Competition – Silver

\$11.00 per 750ml bottle

Residual sugar 65 g/l

Notes

2008 Columbia Valley Riesling

Our Riesling seduces with the delicious fruit flavors and inimitable perfume of peaches, pears, and pineapples. We've vinified it off dry, so it's easy drinking and well balanced to complement all types of foods. It's perfectly suited for Asian dishes, shellfish, or halibut, but shows its amazing versatility when accompanying pasta, paella or cheese and fruit.

Alcohol 12% by volume

2009 Tri-Cities Wine Festival-Gold

\$15.00 per 750ml bottle

Residual Sugar >1%

Notes

2004 Columbia Valley Cabernet Franc

Our Cabernet Franc delights the reluctant red wine drinker with light and spicy flavors of red and green peppers and bright red cherries. It does not have the heavier structure of other reds. Seasoned in year- old American oak, the nutty accents are still discernable, yet subtle. This Cab Franc pairs well with many lighter foods such as salmon or bbq'ed meats, and is particularly delightful when combined or enjoyed with chocolate desserts.

Alcohol 13.5% by volume

2008 Tri-Cities Wine Festival Bronze

\$17.00 750ml bottle

Notes

Framboise Dessert Wine

Bold Meekers. It's the very essence of raspberries. We use only fresh-pressed Meeker berries raised on our own farm. Meekers are held in highest regard for their concentrated flavor and aroma. A richly red cordial with impeccable fruit character, our Framboise is made with the traditional technique perfected by vintners of fine Port wines. This is a lovely tippling wine--sip it chilled as a summer-y *aperitif* with light hors d'oeuvres; after dinner with cheese or with all manner of desserts- especially dark chocolate ones. Chefs tell us they use it in Raspberry Vinaigrette, marinades, or sauces for chicken, duck, squab or cheesecake.

Alcohol 15% by volume.

2005 Grand Harvest Awards – Bronze

2005 New World Wine Competition – Bronze

\$12.00 per 375ml bottle

Residual sugar 80 g/l

Notes _____

Oro - Hazelnut Dessert Wine

Subtly Nutty. Here's a golden wine that's nuanced, fragrant and sophisticated. For over 100 years, the temperate climate of our northwest corner of the U.S. has allowed for cultivation of some of the finest hazelnuts on earth. We crush and lightly roast the nuts, giving them rich flavor and savory aroma before we ferment them into this premium wine. Tops for on the rocks or over French Vanilla ice cream; Oro works for coffee drinks and dessert sauces. See our Recipes Archives for cocktail and dessert ideas.

Alcohol 18% by volume.

2009 San Francisco Chronicle Wine Competition-Silver

2007 Washington State Wine Competition-Silver

2004 Dallas Morning News Wine Competition-Silver

2003 Northwest Wine Summit-Bronze

\$21.00 per 375ml bottle

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