

Northwest New Discoveries Club™

Kathken Reserve Pinot noir 04
Mystic Cabernet Sauvignon 01

This month New Discoveries Club focuses on good value. Both of this month's wines cost less than many of their equivalents in the market and in the Northwest. **Kathken Vineyard's** Pinot noir very pleasantly surprised us when we tried it—there's just a lot of well made Pinot noir for the price. When some startup Pinot producers want as much as \$65 for their reserve wines made from young vineyard fruit, it's refreshing to find the Kathken Pinot at \$18.45.

Mystic Wines is Rick Mafit, (at right in his lab) and he's known for big, well made red wines at quite reasonable prices. Mystic Wines was started in Oregon by Rick in 1992. Rick spent the 80's making wine in California's Sonoma and Mendocino counties and went north eager to find sites where "Big Reds" — most notably Merlot, would thrive and make wines of distinction. After scouring the state he found **The Dalles region** (Columbia Valley) in the Columbia Gorge on the Oregon side of the border. This area has a longer growing season and the heat necessary to fully ripen Merlot, Cabernet Sauvignon, and Syrah varieties.



Rick was one of the first winemakers to go to the old vineyards in The Dalles and nearby, working with the vineyard owners and Lonnie Wright, manager of most of the vineyards, to produce great grapes from their sites. Rick likes older vines, and by encouraging the revitalization of existing older vineyards, he has gained access to some of the best Merlot, Cabernet Sauvignon, Syrah, and Barbera fruit in Oregon or Washington.

For Rick, it's all about the vineyard, and the older vineyards he works with rank high with the winemakers who are most aggressive in searching out the best grapes. David O'Reilly and Peter Rosback, whose Owen Roe and Sineann wines have achieved cult status in only a few years, use grapes from some of the same vineyards as Mystic. And in some cases, Rick introduced the winemakers to the Dalles' vineyard owners.

Reserve Pinot noir Club

Combined April/May Club

Bergstrom "Bergstrom Vineyard 04 \$75
Shea Wine Cellars "Homer" 04 \$48
Broadley "Claudia's Choice" 04 \$65

A separate newsletter is being sent to Reserve Pinot noir Club members this month

Continued on page 4

Northwest Big Reds Club™

Betz Pere de Famille 03
Buty Rediviva of the Stones 03

We offer two very limited, sought after wines from Washington State this month, from small wineries whose winemakers' attention to detail and individual styles set them apart as something special. **Bob Betz** is one of two Master of Wine in the Pacific Northwest, and makes carefully crafted Cabernet Sauvignon and Syrah in very limited quantities. **Caleb Foster and Nina Buty Foster** named their wine "Buty" after her family, and make wonderfully detailed and multilayered wines.

Buty Winery When Nina Buty went to Whitman College, did she even suspect that she'd return after school (art history) to start a Walla Walla winery with her husband, local enologist Caleb Foster? Perhaps not—when Nina and Caleb were in college, there were only a few wineries in the area. But in 2001, Nina and Caleb joined the burgeoning industry with the first releases of their lush, intense reds and crisp, complex white wines.

Caleb gained much of his experience as a winemaker at Woodward Canyon Winery, and the Buty wines reflect elements of the rich, lush textures and flavors made famous by Rick Small. Sourcing grapes from some of Washington's most sought after vineyards, Caleb has gained a reputation for very small production lots of terroir-driven wines.

Buty wines reflect experience developed from not only Caleb's time at Woodward, but from his overseas winemaking in New Zealand and South Africa. Caleb focuses his winemaking effort in the vineyard first to grow character in the wines, and offers small cuvées of terroir driven wines, grown with balanced yields and high ripeness.

Buty was first recognized for producing classical vineyard-designated chardonnay with pronounced fruit and site expression. In addition, Buty creates the traditional blends of both Semillon and Sauvignon blanc, and merlot and Cabernet franc.

The Rediviva of the Stones Red is made from grapes sourced from the Cailloux Vineyard. Known for its rounded river rocks, this famed vineyard, located on the Oregon side of the Columbia River south of Walla Walla, produces unusually distinctive and delicious Syrah grapes, used with skill by Buty in the creation of Rediviva of the Stones.

At right, a cross section of the rocky soils of the vineyards near Walla Walla where some of the Northwest's most sought after grapes are grown.



Continued on page 2

April 2006

Reserve Pinot Noir Club™ 2004 Stars combined April/May Club

Broadley
"Claudia's Reserve 04
\$48

Bergstrom
"Bergstrom Vineyard" 04
\$75

Shea Wine Cellars
"Homer" 04 \$75

Northwest Big Reds Club™

Betz
Pere de Famille 03 \$45

Buty
Rediviva of the Stones 03
\$39.45

New Discoveries Club™

Mystic Wines
Cabernet Sauvignon 01
\$29.95

Kathken
Reserve Pinot noir 04
\$18.45

Dessert Wine Club™

Kiona
Late Harvest Muscat 01
\$15

Kathken
Pinot gris Dessert Wine
\$22

Big Reds Club continued from page 1

Betz Family Winery Bob makes the wines at Betz Family Winery, the realization of a life-long passion. Since the early 1970's, Bob has been wandering the vineyards in Europe and the US to better understand the why and how of crafting fine wine. His philosophy is pretty simple: don't mess up what the vineyards have provided. Start with the highest quality fruit you can, treat it vigorously when necessary, gently most of the time, and stay out of its way but watch it closely. Allow the wines to develop slowly, and make sure they provide pleasure.

Betz Family Cellars celebrates a new release of their 2003 vintage wines this spring with the completion of their new winery building (below). This is their eighth vintage of hand crafted Cabernet Sauvignon.

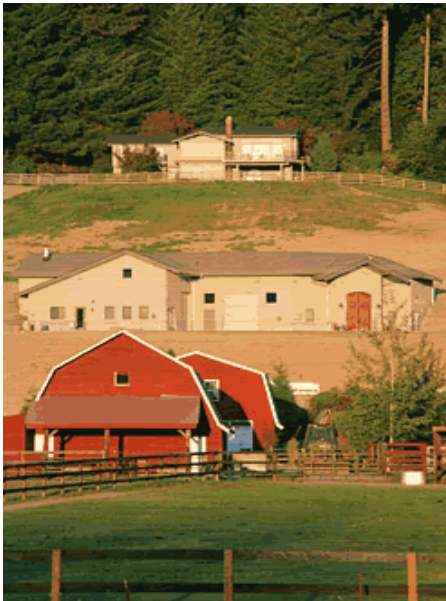
Bob Betz's first vintage was 1997, and he produced about 150 cases total. He is now approaching his goal of crafting 2000-2500 cases annually. As one of the best winemakers in the NW, Bob works with selected, dedicated grape growers and vineyard managers from some of Washington's best sites.

Bob uses careful, meticulously executed methods that he believes craft superior wine. He strives to create wines of individual character, incorporating a blend of richness, balance and pleasure. His winemaking focuses on the expression of the individual varieties' character, and the terroir of the vineyards they come from.

When it comes to the processing of the precious grapes and their juice, Bob's attention to detail is apparent.

"We know each lot and its particular character, measuring sugar, alcohol and temperature, and tasting each of them twice a day during fermentation. We use different yeast strains, specific to the variety and vineyard. Each is selected for a particular result."

"In our effort to produce wines that are full and supple at the same time, wines are pressed off when they achieve the right extraction of character, fruit and tannin, even if the wine is not "sugar dry", that is, before all the sugar is converted to alcohol and carbon dioxide. We then complete this primary (alcoholic) fermentation in barrel. Rather than a pre-programmed "press cycle", we constantly taste at the wine being pressed out of the skins and stop the process when the wine coming out loses its sweet/supple character. We get less wine, but it supports our goal of richness without a hard mouth feel."



The Wines

Buty Winery Rediviva of the Stones 03 \$39.45

Made from 100% Cailloux Vineyard, here's a chance to see what the buzz about this vineyard is all about. The wine is Syrah dominated, with a bit of Cabernet Sauvignon in the blend. It's silky and rich, with intense fruit concentration and a generous perfume. The marionberry, licorice, black cherry, and rose petal flavors almost overwhelm with their intensity.

From the winery: "Rediviva of the Stones is entirely grown in the ancestral cobble-filled riverbed of the Walla Walla River in the southern Walla Walla Valley appellation. Entirely from Cailloux Vineyard, we blend the syrah and cabernet sauvignon for complexity and balance."

"We do not bottle field blends, which lack vintage sensitivity. Instead we blend only what we find is balanced for the vintage from our acreage. Syrah excels here therefore we emphasize syrah's strengths in the blend. The gravel beds of Walla Walla are the leading area in which to grow Rhone grapes in our region. The cobblestones provide added heat for the vines and excellent water drainage creating seasonal stress."

Betz Family Winery Pere de Famille 03 \$45

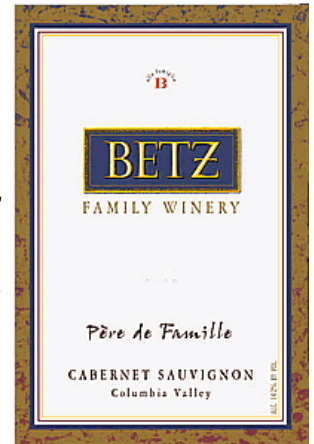
93 points from Tanzer: "Classy Cabernet aromas of cassis, blueberry, iodine, minerals, tar, tobacco leaf, mocha and sexy oak spices. Sweet, lush and thick; conveys a high-pH feel without coming across as heavy. The chewy, layered currant and spice flavors are perked up by a captivating minerality. Finishes with firm, broad tannins, palate-saturating fruit and terrific length. 93 points" -Steven Tanzer

Cabernet Sauvignon dominates this vintage in more than percentages would indicate: color, aroma, flavor and mouth feel all identify this wine as Cabernet Sauvignon (77%). While it blends four of the classic Bordeaux varieties (Merlot 13%, Malbec 8% and Petit Verdot 3%) it still shouts Cabernet Sauvignon.

The Cabernet fraction is predominantly from Red Mountain, from the Ciel du Cheval and Klipsun Vineyards' rows that we have used for most all the past vintages. Their power and depth contributions are unmistakable. They also provide the tannic spine essential for our goals for this wine. Their muscular ways are tamed by a fraction of the Cabernet that comes from the Alder Ridge Vineyard, located in the Horse Heaven Hills: it provides length and complexity.

While the other two varieties are minor players, their contribution is distinctive: Malbec adding juiciness, and the Petit Verdot, with its black skin, adds color and a spicy/peppery fragrance.

Red Mountain depth dominates the blend of all varieties at 68%, followed by 24% from the Horse Heaven Hills and 8% from the Yakima Valley. And it shows. In the glass, the 2003 Cabernet Sauvignon has an opaque black/red core. A huge currant, black cherry aroma emerges, carrying along spice, minerals and leather. It's thick and rich, with plenty of youthful tannin, yet finishes with a ripe lushness and sweet black cherry, tobacco flavor. It evolves as it opens in the glass, a sign for this taster that it has years of evolution ahead of it in the cellar.



Recipe Pairing for Dessert Wines

Parmesan Crisps

These crisp, crunchy snacks have virtually no carbs and complement any sweet dessert wine with their intense cheese flavor. As an option, blend another hearty cheese like cheddar or gruyere with the parmesan in the crisps.

Makes 8 crisps

What you Need:

2 ounces high-quality shredded parmesan cheese

parchment paper for baking

How to:

Preheat oven to 375 degrees.

On the underside of each piece of parchment draw four 4-inch circles not touching – leaving at least 1 inch between.

Place the parchment on 2 baking sheets with the drawn side down.

Sprinkle 1/4 oz wt. or about 1 tablespoon of the parmesan shreds in each of the circles – spreading evenly – but not leaving too many holes.

Bake in preheated oven for approximately 5-8 minutes or until they are light golden brown. Baking time will vary depending on oven. Crisps should be crisp when cooled. Do not over or undercook.

Remove from oven. Let cool on sheet pans.

Gently lift off parchment paper using a metal spatula and use immediately or store in air-tight container at room temperature of up to 2 days.

Chef's Notes: You can shape your crisps by immediately removing them from the parchment when they come out of the oven and place on a spice bottle so they form into a taco shape. You can also fill them and use them as a vehicle for serving appetizers.

Oregon Hazelnut Cheese Bites

8 ounces shredded Gruyere, Emmenthaler, Rogue Cheddar or other semi-hard cheese

4 ounces butter, softened

2/3 cup hazelnut flour

1/8 teaspoon salt

1/3 cup toasted finely ground hazelnuts

few dashes hot pepper sauce

You can make hazelnut flour by grinding whole roasted hazelnuts in a food processor. For best flavors, roast the hazelnuts, one nut deep on a baking tray, just before using in this recipe.

Blend all ingredients together and form into small balls. Press a whole hazelnut into the center of each ball. Place on greased baking sheet. Bake at 350° for 15 minutes; serve hot.

NW Dessert Wine Club

Kiona

Late Harvest Muscat 01 \$15

The winery made a mistake and tore out their Muscat vines, so there's no more of this wine. It has been sold out for several years, but we found a small stash at the distributor, and are sending it on to you this month.



Floral aromas, especially roses, mesh into a complex nose that includes ripe peach, nutmeg, and faint orange blossom. The flavors of peach, nectarine, and layered spices linger through the slightly sweet, crisp, lightly mineral finish.

Kathken Dolce

Pinot gris Dessert Wine 04 \$22

Ken took his wines to California's Copia last year, and this dessert wine was quite a hit. Made from Pinot gris grapes, it combines intense, creamy flavors with enough acidity to be refreshing while sweet. An Avalon Dessert Wine Club selection.

From the winery:

Our 2003 Dolce de Daneen received an 89 points in the Wine Spectator, the highest mark given a dessert wine (June 2005) and I think we have an award winning wine here!

Making a dessert wine is such an amazing experience from the high Brix @ harvest to the juicing of the grapes to the immediate freezing of the juice to the defrosting @ 32 Brix three months later to the challenges of balancing the sugars & alcohol...I know you will not be disappointed in this vintage!

This unique dessert wine, with its pale golden color, begins with a fruity nose and a wonderful sweet beginning that evolves into a nice tartness and finishes semi-dry. An incredible experience not to be missed! Once again, we dedicate this fabulous wine to our youngest daughter, Daneen! Without her assistance in ALL areas, we would not be growing, making wines, or selling our products (she designs all of our labels). Thank you, my sweet Daneen, for everything you continue to do!

Located between Canary Hill Vineyard and Carter Vineyard, Kathken's 40 acre vineyard produces small amounts of Estate Pinot noir, Pinot gris, and a dessert wine made from Pinot gris.



Northwest New Discoveries Club continued....

Rick's wines are well crafted, age able, and intriguingly complex. He has achieved his style through several means.

The grapes are paramount to Rick, and he has worked for many years with mature vineyards whose older plants he prefers. His long relationship with Lonnie Wright, who manages most of the vineyards Rick works with, has allowed him to hone in on the management practices that result in the best possible grapes.

Another factor that has made Rick's wines stand out from the rest uses a high percentage of best quality new French oak barrels for aging his wines, and carefully attends to the time he allows the wine to spend in barrels, so the oak flavors are delightfully balanced and nuanced.



At right, Rick Mafit.....

Nowadays, Mafit has a strong sense of pride seasoned with practicality about Oregon wines. "I'm dreading hearing somebody say, "These are good...for Oregon,"" he said. "[Oregon wines] don't need to be the same as California, but they need to be good."

"It's more difficult here because people aren't expecting to find good Zinfandel, Cabernet or Merlot." (Mafit does all three, as well as a Syrah, a Barbera and a Pinot noir.)

"Every weekend I'm in my tasting room people are totally surprised. . . . [But] they come back. It's difficult to get people to try something that they don't think could be good. . . . And it's also difficult to get into other markets where they think of Oregon as pigeonholed with Pinot noir." Difficult as it may be, Mafit is determined to show the wine world that Oregon can do more than Pinot noir—and well.

The **Mystic Wines Cabernet Sauvignon 01** is made from fruit sourced at McDuffee Vineyard in The Dalles. Mafit checked out McDuffee Vineyard as a potential Cabernet site in 1997. At first he wasn't impressed, but with his DIY mentality he helped to change the vineyard into a site he wanted to source fruit from.

He admitted, "I didn't think it was going to be a good vineyard. It was on the Scott Henry trellising system, which is not my favorite. (It tends to produce wines that are pretty vegetative)." Mafit explained that this system, which allows for more canes per vine, works well for some varieties, but makes for too much canopy cover (shade) for varieties like Cabernet, which tend to need more sunlight.

Instead of simply searching for a different site, Mafit worked with what was there. He said, "We opened the head—got a lot of sunshine into it, and that gets rid of a lot of the herbaceousness. It took a year before I even enjoyed tasting it...and after that we made a contract. I've been buying from McDuffee ever since."

"I try to make wines from vineyards that are not necessarily proven but are mature, so that you can really tell what's there. I can guide wine and put it in the right direction, but the base has to be there. The right flavors, the right color...everything."



The Wines

Mystic Wines Cabernet Sauvignon 01 \$29.95

Structured briary Cabernet character supported by hints of tobacco leaf, cedar, French oak spice and jasmine. Fresh blackberry fruit in the mouth with measurable tannin and structure. Medium weight viscosity which softens and opens expansively with a little time in the glass. Finishes with a berry intensity and acidity which will allow the wine to age gracefully for years to come.

Northwest Palate says: "**Highly Recommended.** Herb, cedar, and cassis aromas. Bright, juicy flavors of black currant, herb, and mint. Long finish of tobacco leaf, cedar spice, and ripe tannins. Serve with osso buco and polenta, or cellar up to 5 years. (200 cases made.)"

The winery says: "Here it is again, on your mark, get set...GO! Our best effort yet from this wonderful Mill Creek Valley site south of The Dalles. This fruit has that solid, intense Cabernet character - a little tobacco leaf, some briar and blackberry, and even a touch of dill thrown in for good measure. Maturation in lots of medium toast French oak has complimented the currant flavors and aroma. The formidable structure has been tamed by our requisite year of bottle age so that the flavors are crisp and pronounced without overwhelming your mouth in tannin. This wine definitely opens up with a little time in your glass. We love it paired with a thick, peppered T-bone steak on a bed of arugula topped with fresh shaved parmesan cheese (that's "Tagliata" in Italia). Only 100 cases were produced ."

Kathken Vineyards Pinot noir Reserve 04 \$18.45

Quite nice Pinot noir for a quite nice price. Made from 100% Estate fruit, this wine hits all the notes- it's balanced, with very fine-grained tannins, nice uplifting acidity, red and black fruit flavors, and warm cinnamon-clove-nutmeg-white pepper spices that all blend nicely into a wine ready to drink, but with enough structure to handle a few years' cellaring. A real nice deal.

From the winery:

Our estate bottled Reserve Pinot Noir is a combination of four different clones (Pommard, Wadensvil, DIJON 114 & DIJON 115) of Pinot Noir from two distinct areas of our vineyard: Block 4 was planted in 1990 on a U-Lyre trellis, on a slight slope that produces medium sweet grapes. Block 2 was planted in 1997 in very gravelated soils, steep slopes, on a single hanging trellis with intense small grapes. Each block brings a unique component to this blend.

A gorgeous garnet red, our 2004 Reserve Pinot Noir exhibits aromas of black cherries, raspberries and a hint of spice on the palate. The magnificent fruit lingers in the mouth, creating the round and supple mouth feel. Medium acid and medium tannin make this a flavorful example of Willamette Valley fruit forward wine and enhance the complexity and soft finish of this wine.

Kathken Vineyards Reserve Pinot Noir is truly a multi-dimensional food wine; it is good with anything you might want for lunch and dinner! Enjoy this unique wine!

