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*northwest wine and gourmet*

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**Avalon Wine Club News July August 2002** [-view this document online at avalonwine.com](http://avalonwine.com)

It's been HOT! So thanks for your patience, and here's the July and August selections. We have a big fall and winter planned, with top rated and hard to get wines coming every month. Please email us with your requests, you give us our best ideas! -----Jean, Ann, Carl, and Teresa

## Dessert Wine Club----**JULY AND AUGUST SELECTIONS**

### **Kiona Late Harvest Riesling**

Founded by engineers John Williams and Jim Holmes, the winery today is run by John's son Scott, the general manager.

The vineyards are located behind the William's home on the slopes of the Red Mountain, and the winery produces Chardonnay, Cabernet sauvignon, Syrah, Riesling, and Merlot.

Their ice wines are internationally famous.

Review (Summer 2001): Outstanding -- Peach aromas with vanilla and spice leading to delicate flavors of citrus and a faint touch of golden raisins. Residual sugar is 11 percent.

This is a less concentrated dessert wine than their famous ice wines and is great served chilled with a squeeze of lemon or mixed with peach juice over ice.

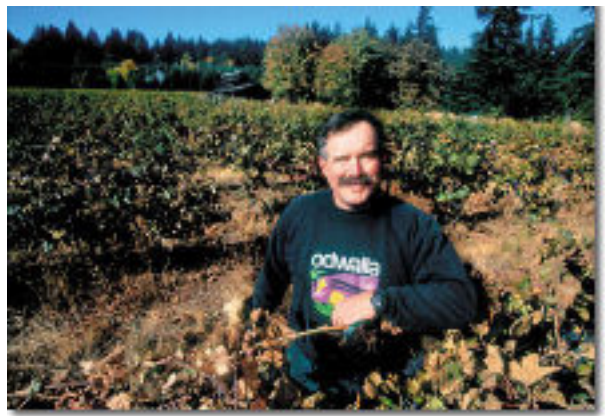


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## Hood River Cherry Port

**\$24.99**

WIn addition to his popular berry and fruit wines, Bernie has made a very small amount of this concentrated cherry port. Made from OR and WA cherries, the wine is an intense and warming experience. Sip with cheese and crackers, or try as part of a marinade for roasted duck.



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## Silvan Ridge Early Muscat 2000

This wine was fermented at a low temperature to accentuate the fresh fruit character. It displays explosive peach, mandarin orange and classic floral Muscat aromas that jump out of the glass. The flavors mirror the nose with a lively citrus quality, refreshing acidity and spritz to balance the sugar. The finish is clean refreshing with long fresh peach flavors reminiscent of the best Italian moscatos. Serve very well chilled as an apéritif or as a dessert with fresh fruit.

Florida State Fair and International Wine Competition 2002  
Double Gold-Best of Show White

Dallas Morning News, March 2002 Silver  
Wine Spectator, December 2001 87 Points  
Wine and Spirits, December 2001 88 Points  
San Francisco Wine Competition 2001 Bronze

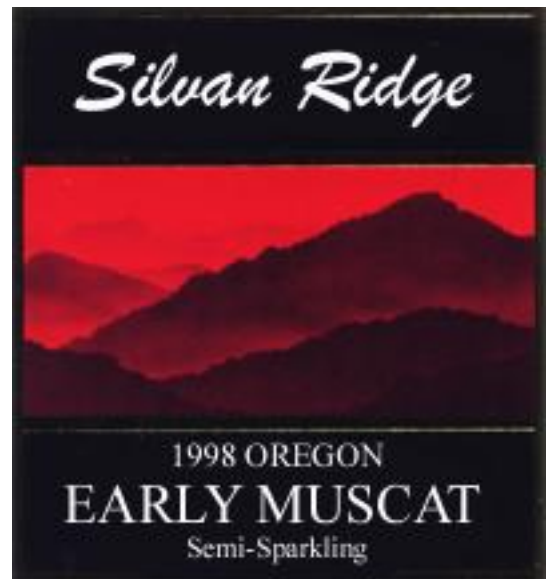
WPNW Review (Spring 2001): A delicious wine, especially for newer wine drinkers. This white wine has lovely floral aromas and flavors. It's soft and flavorful with smooth, sweet and broad muscat characteristics. Won gold at the Bite of Portland.

A semi-sparkling wine, this is fermented under pressure, fermentation is stopped at 6.5° alcohol and it is bottled under pressure to make it fizzy. It has a sweet grapey nose and has a semi-sweet, rounded palate. Great fun.

San Francisco International Wine competition 1998-- Double Gold Medal Winner!

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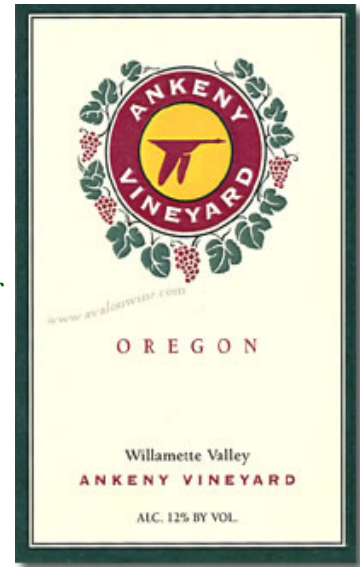
Wine Spectator, April 1999-- 90pts Light, delicate and sweet, with disarmingly gorgeous pear, melon litchi and floral flavors that keep singing on the harmonious finish. Drink now



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# Ankeny Vineyards Ankeny Gold Dessert Pinot Gris \$14.99

A late harvest/ice wine styled pinot gris with intense apricot and honey flavors. Quite rich and with a pleasant, clean finish. A wonderful summer sipper.



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