

### Reserve Pinot noir Club™

Broadley Vineyards Marcile Lorraine 05  
Carabella 04

### Northwest Big Reds Club™

Mark Ryan Long Haul Red 04 & Dead Horse Red 04  
Dusted Valley Stomp! Red 03

October 2006

Wines for your cellar are featured this month. Both the Broadley, released November 1, 2006, and the Daedalus, released in September, are best drunk now only if you are evaluating the wine for purchase for your cellar. We have a small supply of both very limited wines for members who want cases. If the club shipment is your only bottle of these wines, we suggest cellaring for at least one year before opening.

#### Carabella Vineyard

Mike and Cara Hallock own and operate Carabella Vineyard in the North Willamette Valley. They purchased the vineyard site in 1995 while living in Denver, Colorado. In Denver, Mike was a petroleum engineer who became interested in wine when an "Urban Winery" opened in downtown Denver and he started volunteering to help out with the winemaking. The owner of the winery, called Columbine Cellars, moved his California winery to Denver in hopes of capturing a new market. While the winery did not prove to be a success, the owner turned to his talented assistant, Mike, to the last vintage of the Columbine's wines by himself, producing Chardonnay, Cabernet Sauvignon and Merlot.

Caught up with the wine bug, Mike purchased and moved the winemaking equipment at Columbine to Oregon, trucking tanks, fermenters, and barrels to their new home in Oregon. He traveled between Denver and Oregon from 1996 through 2001, spending about 2 months a year in Oregon making the Carabella wines. In 2002, the family moved to Oregon, and now live in a house near the vineyard.

Carabella does not house a winery, and Mike has used a number of facilities to make his wines over the years. In 1998 and 1999, he made his first vintage at Yamhill Valley Vineyard, meeting winemaker Kathy Joseph, who was also using the facility, and learning from her. In 2000, he started working at the Eola Hills facility, and still makes his Pinot gris there. Starting with the 2006 vintage, he makes his Pinot noir at the new 12th & Maple custom crush facility, managed by Aron Hess (Daedalus Cellars).

Mike learned winemaking by taking classes at U.C. Davis along with his apprenticeship to the Columbine winemaker in Denver. Carabella sells a bit over half their grapes to other wineries, including Rex Hill, Daedalus, Owen Roe, and Zelko. The rest of the grapes are used by Mike to make the Carabella wines.

The Carabella Estate Pinot noir is made from all five of the clones planted in the vineyard. Mike used about 1/3 new barrels, with the other 2/3rds second and third year barrels. He strives for a Pinot noir of elegance and finesse, rather than an overly extracted, over oaked bomb.

Usually producing about 2700 cases a year, the bountiful 2006 vintage saw an increase to over 5000 cases of wine for Carabella. Mike, Cara, and 9 year old daughter Eve, assisted by vineyard dog "Zinnia", a Chesapeake Bay Retriever, may eventually build a winery, but for now, continue to enjoy their vineyard and to refine the fine wine that comes from their unique site.

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Mark Ryan is Mark McNeilly. He's an "Indie" winemaker from Seattle whose influence goes far beyond his small production winery. Mark makes wine with several new up-and-comers we'll be sending you in the future, and his wines have attracted much attention from the national press. Of the couple of hundred cases of wine he released this fall, we are delighted to have received enough to send to you.

In addition to two fine Mark Ryan wines, we're sending an interesting "drink me now" red blend called "Stomp!". In tastings with staff and customers, it comes out on top of the under \$20 red blends every time we include it. It's not a wine to think about, just enjoy this rich, big red at a great price.

#### Mark McNeilly and his Mark Ryan Wines

Mark McNeilly—the name brings thoughts of tiny amounts of wine with complexity and depth, and funny names. Tobacco, mineral, mocha flavors, all made in a garage in Bellevue, Washington until recently.

**Long Haul** is a red blend named for the long drive across the Snoqualmie Pass in a rickety Ford truck full of grapes; **Dead Horse** is another red blend, made entirely from grapes from Ciel du Cheval (Horse heaven) Vineyard.

Mark says: "I believe Ciel du Cheval to be one of best vineyard sites in Washington. Consistently, Ciel du Cheval is one of the warmest vineyards in the state and this allows for big, ripe, elegant wines with great structure, balance and complexity."

With a background in restaurant work and a stint as a rep for a Washington wine Distributor, Mark McNeilly used his contacts in the industry to land a job working for Matt Loso at Matthews Cellars in Walla Walla. While at Matthews, he began experimenting, making his own wines. A chance encounter led him to Ciel du Cheval Vineyard, and he has continued to purchase Ciel du Cheval fruit, expanding to over 40 tons of fruit in 2006.

Mark has come to the attention of the Seattle Times and Wine Spectator, and has received glowing reviews and high scores from both publications. He recently received 93 points for the Long Haul 04 and 94 points for the Dead Horse 04 from Wine Enthusiast.

Mark founded his winery in 1999 and last year moved into a "real" facility in Woodinville, WA. He says: "Our goal is to produce hand-crafted, wines that represent the vineyard from which they came, varietal character and our style. From the vineyards to the winery, our uncompromising commitment to quality and our passion to produce the best wines possible inspire us to make these wines for you."

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### COMBINED NOVEMBER/DECEMBER WINE CLUB SHIPMENT

Your November and December shipments will be combined into one. Expect it by Friday, December 15th. If you need different shipping dates, let us know by December 1 and we will accommodate your needs.

#### Northwest Big Reds Club™

Mark Ryan Month!  
Mark Ryan  
Long Haul 04 \$41

Mark Ryan  
Dead Horse 04 \$43.50

Dusted Vintners  
"Stomp"! 03 \$16

#### Reserve Pinot Noir Club™

Carabella 04 \$42

Broadley  
Marcile Lorraine 05 \$48

#### Oregon New Discoveries Club™

Roxyann  
Estate Claret '04 \$25

Velocity Cellars  
Rogue Valley  
Velo '03 \$18

#### Dessert Wine Club™

Saint Chapelle  
Sauvignon Blanc  
Ice Wine \$20

Sineann  
CJ Port '05 \$24

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**Dusted Valley Vintners  
Stomp! Red Blend 03 \$16**

YUMMY! Stomp is a no-nonsense wine—just juicy dark fruit, deliciously toasty oak, and a remarkably long finish for a bargain wine. This one will keep your friends, and pocketbook, happy. Robust, rollicking, fun big red to drink now, quite the value for a Walla Walla Cabernet Sauvignon. Also contains Petit Verdot, Cabernet Franc, Malbec, and "something else", according to the winemaker.



**Mark Ryan  
Long Haul Red 04  
\$40.95**

**93 Points Wine Enthusiast**

Paul Gregutt from Wine Enthusiast/Seattle Times says "...from Ciel du Cheval Vineyard, this Pomerol-styled red was tasted a few weeks ahead of its planned November release. The black cherry fruit, with a dark mineral and graphite undercurrent, rides on a river of acid into the silky finish of coffee and buttery chocolate. Beautifully structured and — there's no better word for it — hedonistic."

At first glance, you can't take your eyes off the beautiful purple colored Long Haul. Tasted on separate occasions, the nose is a tad restrained but opens up nicely with sweet black raspberry, allspice, nutmeg, and other baking spices. Between the nose and the first mouthful... WAM! Impressive dense and intense flavors of black cherry and black raspberry predominate, with a silk ribbon of dark red cherry running through the flavors.

The slightly dusty tannins are wrapped around lush black cherry fruit that lingers with the tiniest black currant note and loads of melting mocha. Sophisticated and deftly balanced, the '04 Long Haul is built for aging.

**Mark Ryan  
Dead Horse Red 04  
\$43.50**

**94 Points Wine Enthusiast**

Paul Gregutt from Wine Enthusiast / Seattle Times: "This wine somewhat inverts the Long Haul, with Cabernet dominant rather than merlot. It is the most compact, vertical and indecipherable of the Mark Ryan wines, and the most potentially expressive of the magnificent Ciel du Cheval fruit. Black cherry, licorice, smoke and graphite add layers of darkness — a veritable Joseph Conrad wine — and it will require more age to reveal all of its secrets."

My notes: I poured the Dead Horse at recent tastings and can report back that this was a rock star wine. Many tasters had heard of Mark's wines and had even tasted several of them, but the '04 Dead Horse was universally impressive. Out of a suite of more than a dozen Northwest reds, it was the second most-requested wine. Here's why—the wine has deep, dark, powerful aromas of black fruit and cassis, mingling sublimely with toasty vanilla (Mark says it is Madagascar vanilla) and hints of graphite. There is a structured center of black cherry, blackberry and black raspberry that expands deliciously on the palate. The flavors persist and are met by a dark chocolate embrace and two things happen: one, the finish begins its minutes-long march and two, you're in wine Nirvana.

Although it can (obviously) be enjoyed while young, the structure of the Dead Horse will reward anyone who is patient enough to not drink the whole case in a couple weeks after the first taste.



**MARK RYAN  
WINERY**

**avalonwine.com**  
*Dead Horse*  
MARK RYAN WINERY  
*Ciel du Cheval Vineyard  
Red Mountain*  
PRODUCT OF WASHINGTON STATE VINTAGE 2004

## Upcoming Wine Releases

Avalon's Wine Club members get first access to the hard to get NW wines that are limited in quantity. To that end, a new feature in the newsletter starts this month. Here are the wines we will probably start selling in late September through mid-October. If you wish to order, just let us know. In many cases, this is the only source for information on these wines until they are announced on our site. You get first dibs, just let us know what you'd like and we'll do our best to fulfill your requests.

### Shea Wine Cellars

The wines will be released starting in late 2006 through 2007, but preordering is essential, especially after the **Wine Spectator** ratings come out in November. Purchase now for shipment upon release from the winery, and most will taste best with cellaring of at least 6 months after receipt before opening.

To read more about these wines, go to the Shea Wine Cellar page on our website and look down at the bottom of the wine listings. We're keeping the wines off the main pages of the site until next year, when they'll be offered to the public.

All are marked as sold out, so email or call us to order. Reserve Pinot noir Club members will be receiving some of these wines as Club Selections in 2007.

Shea "Homer" 05	\$75	<b>95 points Wine Spectator for 2004 vintage</b>
Shea "East Hill" 05	\$45	<b>94 points Wine Spectator for 2004 vintage</b>
Shea Estate 05	\$45	<b>95 points Wine Spectator for 2004 vintage</b>
Shea Wadenswil 05	\$52	<b>93 points Wine Spectator for 2004 vintage</b>
Shea Pommard 05	\$52	not made in 2004

There is no Block 23 as that block has been replanted and will probably not be back until 2009/10.

### Fielding Hills

This tiny East Wenatchee winery makes small amounts of dense, intense red wine. The new releases are showing the increasing maturity of the vineyard and the winemaker's skills. These wines are made exclusively from the Wade's Estate vineyard, in Mattewa, and there's something about the soils and location that give them a real sense of place and a layered quality with more complexity than the vine age would indicate. Who would have thought that a vineyard in this location would grow such delicious and unique wine?

Cabernet Sauvignon 04	\$30	<b>Wine Enthusiast 95 points</b>
Syrah 04	\$32	<b>Wine Enthusiast 94 points</b>
Cabernet Franc 04	\$27	<b>Wine Enthusiast 91 points</b>
Riverbend Red 04	\$28	<b>Wine Enthusiast 93 points</b>
Fielding Hills Merlot 04	\$32	<b>Wine Enthusiast 94 points</b>

## NW Dessert Wine Club

### Saint Chapelle Sauvignon Blanc Ice Wine \$20

Ice Wine is made by an arduous, time-consuming process in which frozen clusters of super-ripe grapes are left whole before gentle pressing. Production is naturally limited as each grape gives up only a few concentrated drops of sweetness. Ice wine enthusiasts are fanatically devoted and tend to besiege Avalon with requests for the latest vintage.

Idaho might be the perfect place to make Ice Wine, for it has the two distinct seasons that are required. First you must have a growing season warm enough to get the grapes ripe. Second, you need cold weather to arrive as soon as possible to freeze the grapes on the vine.

The grapes are pressed while still frozen which concentrates the sugar, acid and most importantly, the flavors. Tedious and laborious to produce, the Ice Wine Sauvignon Blanc is well worth the trouble!

Extra hang time and a subsequent hard freeze produced this Ice Wine bursting with beautiful aromas of apricots and pineapples and a lush, sweet finish. The wine's crisp acidity beautifully balances the high residual sugar. (Residual sugar: 17%) Serve chilled as a dessert.

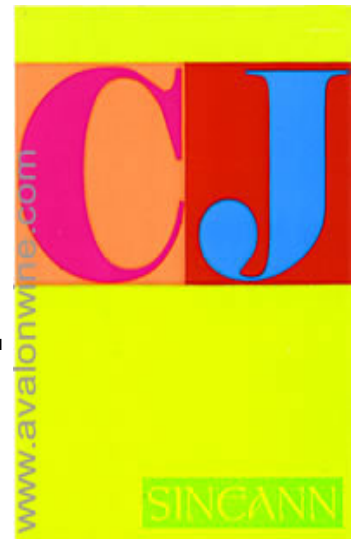


### Sineann CJ Port '05 \$24

Without a doubt, the best CJ Port that Sineann has made in some time. Young Vine Zinfandel was pulled out of the fermenter while still sweet and juicy and fortified with artisan distilled eau-de-vie to 20% alcohol.

We're not sure what happened in 2005, but the results are spectacular. Aromas of lychee and passion fruit invade your senses before you even get the glass to your nose. It's a totally tropical experience with candied orange peel, star fruit and even notes of pink grapefruit dusted with turbinado sugar. Think exotic fruit with layers of chocolate wrapped up in a Zinfandel kiss. - ms

From the winemaker: "CJ gets its name from the winemaker's energetic and spicy daughter, Casey Jane. It is a port-style wine made by using very ripe Zinfandel and an artisan made eau-de-vie. It is wonderfully aromatic, very rich and smooth, truly a remarkable wine. Women go nuts over this stuff.



**Reserve Pinot noir Club continued....****Carabella contd....**

The Hallocks purchased land in 1996 on the south-east side of Parrett Mountain, in the far southeastern corner of the proposed Chehalem Mountains AVA. 49 acres of a 69 acre site are planted to Pinot noir, Chardonnay, and Pinot gris. Pinot noir comprised 27 acres of the vineyard, and is divided between five clones: Pommard, Wadenswil, Dijon 115, Dijon 113, and Dijon 114. The largest block is of 115, the clone that makes up the backbone of Carabella's Estate Pinot noir.

Three soil types, all gravelly and volcanic in origin, are mixed throughout the site: Nekia, Saum, and Jory. The vineyard is dry farmed and the vines are low yielding. The vineyard is sited between 500 and 600 feet, with the slope containing the Pinot noir vines facing southeast. The Carabella Vineyard is managed by Matt Novak of Oregon Vineyard Supply, with Mike's supervision.

**Burghound.com, October 2006****91 points**

Carabella 2004 Pinot Noir, Willamette Valley, 475 cases.

(bottled at 13.9%. 475 cases produced). Initially there was a noticeable char note on the otherwise exceptionally pretty violet and deep red-toned fruit but this quickly dissipated to complement the rich, full and sweet flavors that are a bit more serious and structured than their 2003 counterparts. All wrapped in a vibrant and impressively intense finish. This too is a lovely effort with just a bit more underlying material that gives it the edge. Recommended. 91/2009+.



Sorting Grapes at Carabella Vineyard

**Carabella  
Vineyard  
Estate Pinot noir 04 \$42**

A balanced Pinot noir of finesse and character, with that lovely juicy, uplifting sweet fruit and natural acidity characteristic of the best 2004 Oregon Pinot noirs.

The nose has a touch of meaty, toasty oak, with red fruit scents as well. Flavors are of red raspberry, red cherry, red currant, and hints of rose petal and violet in the finish. The initial impression in the mouth is of sweet fruit, with hints of spice and pepper arising with time in the mouth.

While the tannins are smoothly integrated into the wine, they are present in good levels. Combined with the lively acidity of the vintage, this wine will drink well now, but cellar through 2012.

**Notes from Marcus:** At long last...we're able to offer a Pinot from Carabella! I loved the '01, '02 and '03 and the 2004 follows.

A bouquet of fresh raspberries and spicy, dried herbs with lavender accents greets you. Luscious and sweet raspberry, cherry, and ripe strawberry flavors mix with bits of vanilla cocoa. After the juicy acidity steps aside, an incredible sweetness hits your palate and sails through the finish, mingling with red licorice and a hint of creaminess. I want to stop what I'm doing and have another glass of this Pinot!

One of the most impressive notes about the Carabella '04 Pinot is the combination of complexity and accessibility, meaning this wine is wonderfully balanced for longer-term aging but is gorgeous right out of the bottle.


**Broadley Vineyards  
Marcile Lorraine 05 \$48**

Tasting through the 2005 Broadley Pinots last year in barrel, the Marcile Lorraine stood out to us as the best of the vintage. We purchased this very limited wine as a future so we could send it to the Reserve Pinot noir Club.



Silky on the palate, nose and flavors show great concentration and balance, with the natural acidity of the vintage adding a juicy, refreshing aspect. Burgundian in style yet densely plush and crowd pleasing. Cellar 4-10 years.

The cooler climate let Craig and Morgan do what they do best— make an ageable, Burgundian style Pinot noir with a strong dash of Broadley's Estate Vineyard terroir and the extra mouth texture and complexity gained from whole cluster and wood fermenter processing. Broadley's Marcile Lorraine Pinot noir is named after Craig's mother.

From the winery: "Our Marcile Lorraine wines are named after Craig's mother. They always come from 2 acres located at the top of our estate vineyard, above our Claudia's Choice blocks at around 600-ft. A blend of older Pommard and Wadensvil clones planted in 1983 on a lyre trellis. Usually harvested last, the Marcile Lorraine grapes are partially destemmed and then fermented in 600 gallon open top French oak fermenters. These wines are aged in tight grained new French oak for 12 months, and are bottled unfiltered and unfiltered."

At right, Craig, Morgan, and Jessica Broadley during 2006 Harvest

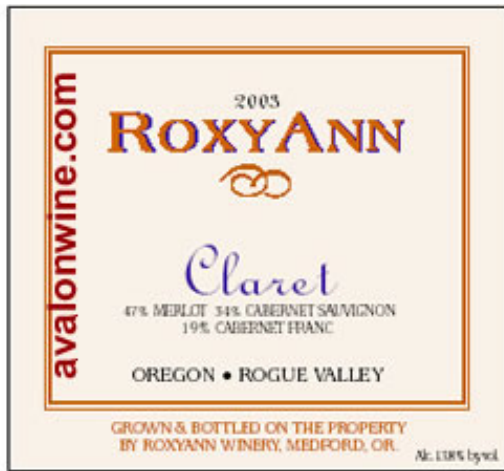


## Oregon New Discoveries Wine Club

### Roxyann Estate Claret '04 \$25

SILVER MEDAL WINNER,  
2006 INTERNATIONAL EASTERN WINE COMPETITION

"...dark, plush and deeply concentrated, the estate blend of 32% Cabernet Sauvignon, 41% Merlot, and 27% Cabernet Franc is a luscious, complex wine that showcases layers of ripe currant, black cherry, and blackberry fruit flavors. The 2004 Claret is an elegant wine that holds its focus and gains complexity on the palate with juicy plum, anise, and mocha flavors giving way to sweet barrel spice and fine-grained tannins in the long, rich, flavorful finish."



Gus Janeway is the winemaker at Roxyann. Gus oversees production of RoxyAnn Wines as well as six other labels produced in the same facility. He attends to his personal project, **Velocity Wine Cellars**, with the same meticulous and uncompromising care he brings to all of his wines.

In addition to many hours in the cellar, Gus is known for bringing his vineyard management experience to bear on his close relationships with grape growers. Seven years ago, Gus risked the unknown territory of the Rogue Valley in pursuit of an elegant, pure style of wine-making elevated by the character of the region itself.

Gus held vineyard management posts that were followed by wine-making positions, beginning at Quail Run and Griffin Creek Vineyards. He then served as founding winemaker for Paschal, where he built a state of the art winery. Gus directed winemaking at Paschal to critical acclaim from 1998 until going out on his own in 2002.

Gus is currently serving his third year as President of the Rogue Chapter of the Oregon Winegrowers Association. In 2004 he was instrumental in establishing a Rogue Valley Convivium for Slow Food, an international educational organization dedicated to the preservation of regional and seasonal culinary traditions.

Gus' philosophy of winemaking rests solidly upon a balanced and gentle approach to preserving the unique attributes of the vineyard in each bottle of wine.

### Velocity Cellars Rogue Valley Velo '03 \$18

Velocity Cellars is the personal project of Gus Janeway, winemaker at Roxyann Winery.

Velo is an innovative red blend by RoxyAnn Winery's winemaker Gus Janeway; the 2003 vintage shows dark, saturated color with fine structure and supple tannins wrapped around spicy black currant, raspberry, anise and black tea nuances.

On the palate, the wine is polished, smooth and well-paced as it reveals complex flavors of black cherries, cassis, crème brulee and truffle. Deftly balanced, with ripe, fine-grained tannins contributing to the velvety mouth-feel; this wine unfolds gracefully, revealing long, silky layers of bing cherry, mint and clove.

Southern Oregon is "still in search of an identity" says Gus Janeway. Big red blends are slowly taking hold across the Rogue and Umpqua Valleys with wineries from Valley View and RoxyAnn to Foris and Abacela experimenting with red blends.

Gus loves the addition of Malbec to his Velo brand. This grape has done well in Argentina making full-bodied, almost leathery, deeply colored red wines and is proving to do well in Southern Oregon.

Wine Enthusiast says: "Velo is a vibrant lively table red from Southern Oregon. Deep garnet in color this wine resolves to a pretty vermilion on the edges of the glass. Dusty aromas of plum and cassis up front with touches of vanilla, clove, sandalwood at the finish. A traditional Bordeaux-style blend with a distinctive touch of Malbec added to make this reliable old-world style wine with a new world grape as a regional interloper. 17 months in 30% new French oak. 401 cases made. 43% Cabernet Sauvignon, 32% Merlot, 18% Malbec and 7% Cabernet franc."

The winery says: Velo is the second label of Velocity Cellars, winemaker Gus Janeway's personal venture. Composed from some of the same vineyards which produce the flagship Velocity, Velo places an emphasis on Cabernet Sauvignon and Malbec in 2003 which results in a dark, yet graceful old-world style of wine which belies its avante-garde Stelvin topped package. The '03 vintage displays sophisticated aromas of ripe plum and black cherry with scents of cocoa, vanilla bean and spice that are focused and complex.

