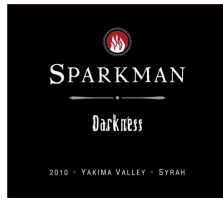
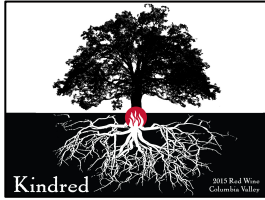




	2016 Pearl	2015 Apparition	2015 Lumière
Varietals	100% Sauvignon Blanc	60% Roussanne, 20% Marsanne, 20% Grenache Blanc	100% Chardonnay
Appellation	Yakima Valley	Yakima Valley	Columbia Valley
Vineyard Sources	Oasis 100%	Boushey 40% (Grenache Blanc, Marsanne), Olsen 60% (Roussanne)	Stillwater Creek 100%
Vineyard Elevation	Oasis: 947 ft.	Boushey 1050 ft., Olsen 1125 ft.	Stillwater Creek 1500 ft.
Harvest Dates	Oasis Block 4: 9/7/16, Oasis Block 7: 8/30/16	Boushey 10/1/15, Olsen 9/9/15	Stillwater Creek 9/15 and 9/16/15
Fermentation	Whole cluster pressed and fermented in small tanks and stainless steel drums. Max. temp. 65°F.	Whole cluster pressed and fermented in neutral oak barrels. Max. temp. 74°F.	Whole cluster pressed. Max. temp. 72°F. 100% malolactic fermentation.
Yeast	Alchemy II, QA 23, X-5	VL1, GRE, spontaneous	Spontaneous
Aging	Following fermentation the wine was assembled to tank September 2016.	Aged on lees for 8 months. Weekly batonnage for 4 months.	38% new French oak. Weekly batonnage for 4 months.

Cooperage	Stainless Steel	Neutral	Dargaud & Jaegle
Bottling	Bottled following cross flow filtration 12/16.	Bottled at 8 months post cross flow filtration 7/16.	Bottled at 8 months post cross flow filtration 7/16.
Cases	607 cases	226 cases	596 cases
Lab Analysis	Alcohol: 13.0%	Alcohol: 13.9%	Alcohol: 14.0%
	RS: 0.02 g/100 mL	RS.: 0.01 g/100 mL	RS: 0.14 g/100 mL
	TA: 0.52 g/100 mL	T.A.: 0.47 g/100 mL	TA: 0.51 g/100 mL
	pH: 3.36	pH: 3.84	pH: 3.72
	VA: 0.013g/100 mL	VA: 0.039 g/100 mL	VA: 0.063 g/100 mL
SRP	\$22	\$24	\$32
Founders' Notes	<p>Pearl was Kelly's first solo wine project, spawned in 2009 from her love of New Zealand sauvignon blancs. Pearl was named in honor of Kelly's great grandmother who drove around in a pearl Cadillac convertible and drank whiskey. The style is at once mineral and fruit driven, as if Sancerre and New Zealand made a sauvignon blanc baby. The 2011 scored a 92 from <i>Wine Enthusiast</i>.</p>	<p>Apparition was born as a gift to our wine club in 2011, a 100% Roussanne raised in neutral oak with no malolactic fermentation. The intention was to emulate the great white wines of the Rhône Valley by producing a focused, mineral driven, yet textured and ageworthy beauty. As with many of our wines, Apparition was named for something that was happening in our family at the time. Harry Potter was big at that time. Still is.</p>	<p>Ah, Lumière. We love crisp, clean chardonnay produced in cooler sites and aged with judicious oak influence, such as we've enjoyed from producers in villages such as Chassagne Montrachet and from California producers like Stony Hill. Lumière is our attempt to deliver that kind of chardonnay experience. Best enjoyed with little pieces of Dungeness crab all over your face and lemon butter dripping off your chin. First produced in 2005, the older vintages are drinking beautifully still.</p>



2015 Kindred	2013 Darkness	2013 Ruckus	2015 Wonderland
50% Malbec, 20% Cabernet Sauvignon, 19% Merlot, 11% Syrah	100% Syrah	92% Syrah, 8% Viognier	88% Grenache, 12% Syrah
Columbia Valley	Yakima Valley	Red Mountain	Columbia Valley
Dionysus, Oasis, Olsen, Upland, Clifton Hill	Boushey 70%, Olsen 30%	Ciel du Cheval Syrah 82%, Kiona Syrah 10%, Boushey Viognier 8%	Boushey 38% Olsen 37% Sage Moor 25%
Multiple elevations from 688-1200 ft.	Boushey Syrah 1360 ft., Olsen Syrah 984 Ft.	Ciel du Cheval 705 ft., Boushey 1280 ft., Kiona 680 ft.	Boushey 1360 ft. Olsen 1200 ft. Sage Moor 605 ft.
Hand harvested between 9/8/15 and 10/12/15.	Boushey Syrah 10/15/13, Olsen Syrah 10/16/13	Ciel du Cheval SY 9/13/13, Kiona Syrah 9/9/13, Boushey Viognier 9/13/13	Grenache 8/7/15, Syrah 9/23/2015 (Olsen)
Maximum temp. 88°F.	25% whole cluster fermentation. Maximum temp. 84°F.	Maximum temp. 84°F.	Grenache 33%-50% whole cluster fermentation. Maximum temp. 88°F.
D-254, Clos, Rockpile 15	D-254, Rockpile 15	D-254, Rockpile 15, BM 4X4	Rockpile 15, BM 4X4
25% new French and American oak. 27% second fill barrels.	Aged in 50% new French oak.	Aged in 33% new French oak. Racked to blend pre bottling.	Aged in 19% new French oak. Racked to blend prior to bottling.

Seguin Moreau, Canton, Saury	Dargaud & Jaegle 500 liter puncheons and barrique	Dargaud & Jaegle, François Frères	Dargaud & Jaegle, Gamba
Bottled at 13 months post cross flow filtration 12/16.	Bottled at 18 months following cross flow filtration 6/15.	Bottled at 18 months post cross flow filtration 6/15.	Bottled at 13 months post cross flow filtration 12/16.
1012 cases	234 cases	421 cases	391 cases
Alcohol: 14.0%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.3%
RS: 0.01 g/100 mL	RS: 0.03 g/100 mL	RS: 0.05g/100 mL	RS: 0.02 g/100 mL
TA: 0.55 g/100 mL	TA: 0.52 g/100 mL	TA: 0.54 g/100 mL	TA: 0.44 g/100 mL
pH: 3.87	pH: 3.79	pH: 3.79	pH: 4.05
VA: 0.063 g/100 mL	VA: 0.056 g/100 mL	VA: 0.063 g/100 mL	VA: 0.060 g/100 mL
\$25	\$62	\$52	\$32
<p>Kindred was first produced in 2008 in response to the global implosion of merlot following <i>Sideways</i> and George W. Bush's Recession. We put beautiful merlot and some other Bordeaux varietals together in a bottle and sold it for \$20 so we could stay alive. Sorta worked. Years later, in 2012, we brought it back, driven by malbec and framed with cabernet sauvignon and merlot, in an effort to help better define the Bordeaux and Rhône sides of our portfolio. The banjo playing grumpy guy and family on the original label are Kelly's maternal Great Grandparents and their tribe. The new label, launched for the 2015 vintage features an image of a 275 year-old oak tree in McMinnville, Tennessee, where Chris's Dad was born.</p>	<p>Darkness is our full throttle, wide open deserted island syrah from the Yakima Valley. Dick Boushey and Leif Olsen are arguably among the finest syrah growers in our universe today. We decided to make this wine in 2005 and have never looked back. It has gobs of high scores from many publications, including a 94 from <i>Robert Parker's Wine Advocate</i> for the 2014. It's called Darkness because.</p>	<p>Once upon a time there was a syrah called Stella Mae. As demand for syrah began to taper off a bit, we decided in our third vintage to align our girls' wines on either side of the Gironde, even though it is nowhere near Woodinville. So, in 2006, we made Ruckus, our Red Mountain syrah with a touch of cabernet sauvignon in it. It tasted great, we did it again, and low and behold the 2008 scored 94 at <i>Wine Spectator</i> and our business changed from tiny unknown to tiny almost unknown, from two states of distribution to twelve, almost overnight. As with all our wines this will age for eons. Ruckus was our aptly named sweet family cat who one day just never came home. We miss him so.</p>	<p>Wonderland was first produced in 2010 as a wine club only limited release. As we came to understand that everyone loves grenache (even if they don't yet realize it), we decided to make this available to a broader audience. Certainly one of the most versatile of our red wines in terms of culinary applications, Wonderland was named at our family dinner table during a period when the girls were both part of a theatre production of <i>Alice in Wonderland</i>. Seemed just right.</p>



2013 Kingpin

94% Cabernet Sauvignon,
6% Petit Verdot

Red Mountain

Klipsun CS 94%,
Olsen PV 6%

Klipsun 688 ft.,
Olsen Petit Verdot 1250 ft.

Klipsun Cabernet 10/4/13,
Olsen Petit Verdot 10/19/13

Maximum temp. 89°F.

D-254, Clos, Rockpile 15

Aged in 76% new French oak.
Racked once.

Seguin Moreau, Marcel Cadet, Taransaud, Gamba
Bottled at 22 months post cross flow filtration 8/15.
403 cases, released 3/17.
Alcohol: 14.5%
RS: 0.03 g/100 mL
TA: 0.55 g/100 mL
pH: 3.82
VA: 0.059 g/100 mL
\$62
Launched in 2006, <i>Kingpin</i> celebrates the raw power and intensity of Red Mountains's iconic Klipsun Vineyard. Over the years there have been some minor variations, but in general this is Klipsun cabernet sauvignon and a dash of Olsen petit verdot. Although we have no definitive conclusion on its ultimate life span due to the fact that we have only made it for 10 years or so and have none even beginning to tire, we suspect this is a wine that can be enjoyed for at least 30 years if not many more.