



CELLAR NEWS

Spring started cool and wet, like 2008, but by May, we were enjoying ideal growing conditions. We had a dry spell lasting from June 12-August 12, quite arid even for the Hood River Valley, and several days over 100 degrees. However, the grapes are doing fine, we had not finished hedging the vines so the clusters were protected from excessive sun.



Verasion, which is the conversion of green grapes to purple, began early August at Blue Chip Farm, and was just getting underway at the higher elevation Wy'East Vineyard. We can usually count on harvesting 60 days after verasion starts. It is an exciting transformation in the vineyard to see the dark purple Pinot Noir grapes become visible amongst the heavy canopy of foliage.

I'm always amazed at how vigorous grape vines are – they look like yardsticks all winter and we don't see any green until early May.

Now, we are cutting back both foliage and a number of clusters permitted on each plant. Careful thinning contributes to richly flavored wines, though it always seems a pity to drop so many clusters to the ground.

In addition to thinning the crop, we will be netting the vines to prevent the ravages of birds at Blue Chip Farm. Grapes are the last crop to be harvested in our fruit laden Hood River Valley, and it seems the birds are ravenous for the juicy, sweet grapes. It is very labor intensive to cover all the vines with netting, but there would be nothing left but "grape skeletons" if we didn't do it.

Fortunately, we haven't had to net up at Wy'East, located three miles south of the tasting room. There are no orchards nearby so the birds don't seem to be as attracted to it. Anyone who has a personal grudge with starlings is welcome to come up and satisfy the blood lust these "flying rats" can incite!

The 2008 Pinot Noir, Syrah and Cloud Cap dessert wine will be awakening from their slumber and be bottled in late September. Frost stole about 30% of crop last October 10, but, fortunately what was left was blessed with another two weeks of glorious October sun and cool nights. What we are tasting in the barrels is phenomenal!

We will produce a Reserve again with the choicest fruit from Wy'East. The Blue Chip vines are maturing and really coming into their own, if you liked the past few vintages, this is head and shoulders above. The Syrah, sourced from vineyards just east of HR, is delicious spicy wine, great with some more bottle aging. The Cloud Cap port-style dessert wine is very popular in the Tasting Room, and this delectable after dinner treat will not disappoint.

WINE CLUB

We have taken care of our case buyers with 20% discounts on case purchases. Many of you, however, would like to have a selection of our wines delivered without having to hassle with ordering. Therefore, we have decided to enter the 21st century and offer a Wine Club.

Here is the deal: You will be shipped 6 bottles 3 times a year, November, March and May (can't ship in hot summer or freezing winter as wine can be ruined by extreme temps). Maximum billing of wine for each shipment is \$135. Each shipment will include two bottles of three different wines. The first shipment will include the Reserve, so you will have first crack at this exceptional Pinot. There is no charge to join, you may cancel anytime but you need to give us two weeks notice before shipments. You will be getting 20% off pricing on these wines. Enclosed is a wine club form you may send us.

You may order wine by calling the tasting room at 541-386-1277, or off our website www.wyeastvineyards.com. If you live in a state other than Washington or Oregon, your order will be routed through our shipping expediter, Northwest Wines to You.

WY'EAST WINE SELECTION

- Pinot Gris 2008
Regular Price \$18
Club Price \$14.40
- Chardonnay 2008
Regular Price \$16
Club Price \$12.80
- Pinot Noir Blue Chip 2006
Regular Price \$22
Club Price \$17.60
- Pinot Noir Blue Chip 2007
Regular Price \$24
Club Price \$19.20
- Pinot Noir Blue Chip 2008
Regular Price \$24
Club Price \$19.20
- Syrah 2007 \$25
Regular Price \$25
Club Price \$20
- Cabernet Sauvignon 2006 (almost gone)
Regular Price \$28
Club Price \$22.40
- Pinot Noir Reserve 2008
Regular Price \$39
Club Price \$31.20
- Cloud Cap dessert wine
Regular Price \$20
Club Price \$16.00
- 6 bottles, 10% discount (off full retail)
- Case Club purchase 15% discount on first case with 20% off after that
- Wine Club case purchase 20% discount

Mix and matching of the above is OK

HARVEST DINNER



COME DINE WITH US!
NOVEMBER 21
7:00 P.M.

After our extraordinary "Dine Amongst the Vines" dinner up at Wy'East, everyone was clamoring for another wine dinner. We are pleased to announce that the dinner will be held right in the winery (Dine Amongst the Barrels?) on Saturday, November 21.

Dinner Menu

First: Bouche of date, bacon and pecan tarts, blue chip Pinot noir 2008

Second: Parsnip pear soup with lemon crème fraîche, Pinot gris 2008

Third: Seared scallops in cream with mushrooms and fried sage, Chardonnay 2008

Fourth: Warm duck confit salad with arugula, spinach and fig compote, Reserve Pinot noir 2008

Fifth: Grilled lamb skewers in mole with goat cheese and kale tamales and roasted cardamom sweet potatoes, Syrah 2007

Dessert: White chocolate ginger cheesecake with candied kumquats, Cloud cap 2008

Meal expertly prepared by Kathy Watson, proprietor of Nora's Table, Hood River, Oregon.

\$65/person, \$55 Wine club and Case Club members, gratuity included. Reservations a must.
info@wyeastvineyards.com 541-386-1277

TASTING ROOM

We are open daily 11 – 5 or so through October, and weekends in November. Lots of nice deck days remain in the autumn. We will probably be harvesting at Blue Chip Farm in early October, Wy'East a week or so later.

There is lots to see as the bins come in from the vineyard and the grapes are sorted and crushed right there on the south side of our parking lot. You are visiting an authentic winery- we grow grapes, make wine and are shepherding the grapes through the entire process from vine to glass.

Congratulations, Nicole!

On September 7, 2009, our assistant winemaker, Nicole Sprung, married Benton Bernard. It was a charming ceremony and spirited reception attended by many friends and family from hometown New Orleans. They reside in Carson, Washington.

