



Where Have We Been?

You probably haven't noticed the lack of junk mail from Bonair Winery, but I find the last news letter was sent out one year ago! We have been here at the winery improving things except for two little trips. In February we went to Hawaii and in June we went to France to celebrate our 30th wedding anniversary.

Now a Real Web Site

Thanks to Mike L. of the now famous Mike L's Washington Wine Page, we have our own domain name.

Visit our Web site at <http://bonairwine.com> and sign up to win a free T-shirt. You can use the site to E-mail the winemaker or check on current events at the winery.

New information is posted as it happens on the web - well, except maybe during harvest.

Christmas is Coming, Christmas is Coming

Think Bonair for Christmas giving. We offer gift certificates. Remember our private labels which make unique presents (we can use your company logo on the label).

Puget Sound Friends: Yes, we will have our Christmas delivery service the first weekend in December. A flyer will be sent out in November.

We have finished phase I of our paving project. The front of the winery is now paved with imported cobblestones. No more dust or mud! By next summer, we hope to have the driveway paved in cobblestones and the balance of the parking lot done up to the house.

We have also been busy making wine. We have a bunch of new releases.

The **1997 Yakima Valley Chardonnay** turned out great in spite of a "not quite so perfect" weather. It rained every week all fall. Finally, we got to the point that we just had to harvest. Remarkably the wine is very fruity with vanilla overtones to tropical fruit. Lots of butter, too. Drink now or give it some bottle age. \$10.95

The **1995 Chateau Puryear Vineyard Estate Bottled Cabernet Sauvignon** is my favorite release right now. Rich, soft, supple hardly describe the incredible flavors of this wine. Fewer than 100 cases were produced. Everyone who tries it loves it. \$24.00

The **1997 BFD Riesling** is released. It is very floral in character like the 1996 version. A great alternative to semillon or sauvignon blanc. Try it with steamer clams or oysters on the half shell. It also goes well with spicy foods like Thai and Szechwan. \$7.95

We have 45 cases of the **1995 Columbia Valley Merlot** It is drinking well with nice fruity berry flavors. Last chance. \$14.95.

We still have some of the **1994 Morrison Vineyard Cabernet** It received a bronze in the American Wine Society National Wine Competition this spring. Our '89 Morrison Cab got rave reviews from Stan Clark, wine writer for the Yakima Herald Republic. I expect the '94 to be as good when it matures in about 4 more years. \$14.95

We have lots of **Sunset** available this year and it is as good as ever. \$6.50. Unfortunately, demand for **Bonnie Bonair** is up way beyond expectations. Call immediately to reserve your case. \$9.95.

(800) 882-8939



Reserve Chard on Special

Our harvest special this year is the **1995 Chateau Puryear Reserve Chardonnay**. \$14.95 (Regular \$18.95) Stock up now for there is no '96 vintage and a small '97 vintage. Prices may never be this low again.

Gail waves to Bonair Fans from Neron, our barge on the Canal du Midi in Southern France.

Meadfaire at Bonair Winery

September 26, 1998

10 AM to 5 PM

Come one, Come all, and join us for a day of fun and frolic in the days of yore! There will be games of chance, games of strength, games of skill, and above all, a chance to sample the latest batch of Bonair's finest Mead!

The members of the Shire of Vulkanfeldt, the Yakima Valley branch of the Society for Creative Anachronism, will once again be recreating the Middle Ages at Bonair Winery. In addition to games for all ages, there will be demonstrations of knights in armor, archery, Medieval music and dancing. We invite you to take some light refreshment and perchance purchase a souvenir at the Pylgrym's Pytfall, our rest area on the road to the Middle Ages.

Dress for success in Renaissance style! Put together a costume a la Robin Hood, Braveheart or Shakespeare and come blend in with the "locals". The best costumes for a man and a woman (don't have to be part of the same couple) will be invited to join the local citizens for a sumptuous feast after the winery closes for the evening.

Summer Solstice Mead Blends Yakima Cherries with the Finest Fireweed Honey

Take our now famous fireweed honey mead, add 20% juice from sweet Yakima Valley Bing Cherries and you have our Summer Solstice Mead - traditionally made on June 21, the Summer Solstice. We have a very limited supply of this unique beverage available, so order yours quickly. I'll bet we have to make a lot more next year.

While your at it, pick up our Winter Solstice Mead. Just what the doctor ordered for celebrating the shortest day of the year. It is made from our pure fireweed honey mead with cinammon and clove added. Serve hot or cold.

Or just enjoy our plain fireweed honey mead. \$10.00 ea.

E-mail us at bonairwine@aol.com or visit our web site

<http://bonairwine.com>



Medieval Knights do mighty battle for damsels in distress - well at least for the honor of doing fine battle.

Thanksgiving in Wine Country

Just a reminder not to get mauled at the mall on the days after Thanksgiving. This year we will be featuring a paella served with our '95 Estate Bottled Reserve Chardonnay. Friday, Saturday, Sunday, November 27, 28, 29.

Harvest Hell Approaches

People have been wondering how the hot weather has been affecting the grapes. Well, the grapes love it. Give us another week or two and we will post a vintage to rival all others. We are gearing up for the crush with two new tanks, a new chiller, and a new forklift with a bin dumper- not to mention a fortune in new French Oak barrels.