

Fall 2002



# Fielding Hills Winery

## ...And so we begin

Many forces came together five years ago that have culminated in the first release of wines from Fielding Hills Winery. It is interesting to look back and wonder if all of these things had happened at a different time if there would be a Fielding Hill Winery today.

First we owe a lot to the Red delicious apple and to all those other countries that dumped low priced juice and cheap apples into our economy. If apple growers had been making a living on apples over the last 10 years you probably would find far less wine grapes planted in Washington State. It is due

to pulling out orchards in Mat-tawa that Columbia Fruit's Riv-erbend Vineyard was born.

Secondly we remember Sam Billingsly, our orchard neighbor who passed away in 1997. We were able to buy his orchard and there just happened to be a building on it that was the perfect size for a fledgling winery. The building was not needed for the orchard operation and is within walking distance of our home. It doesn't hurt that it has a great view of our valley and is located in the Hills where Isham **Fielding** Wade (Mike's grandfather) worked his hunting dogs.

Third, a trip to Walla Walla with friends to taste wine. It

was there that Mike first saw all the pieces of a boutique size winery in operation. The pieces of the puzzle became tangible and less intimidating. The vision was born.

Fourth is and always will be the love and support of friends and family. From our youngest daughter to mentors at the largest wineries in the state we were encouraged to "go for it".

All of these forces came together at the same time and the last force sealed the deal. We have developed a love for red wines that has and continues to be interesting and excited. Like I always say...if we were making pickle relish would things have gone the same?

## Honey, I did something I didn't tell you about.

Imagine my surprise when Mike called me and began his conversation with those words.

What he had done is submit samples of our 3 vintages to "Wine Spectator", without telling ANYONE.

The reason he called and began his conversation in this manner was to tell me that our first release, the 2000 Cabernet Sauvignon received a 91 rating from this powerful wine industry publication.

The "Wine Spectator" works in mysterious ways as we were never officially notified of the

cab's rating, and so we are still wondering if there will ever be ratings of the Merlot and/or Red Table Wine.

All along we felt the wines were very good, but the recognition and credibility this rating brings to Fielding Hills Winery is very exciting. We

hope you too will agree the 2000 is every bit as good. Call Karen today and order yours! 509-662-7153

If you would like more information on the "Wine Spectator" rating pick up the 10/15/02 issue or check out our web site: [www.fieldinghills.com](http://www.fieldinghills.com).

### Here is how the Wine Spectator described the 2000 Cabernet Sauvignon:

"Ripe, rich, and spicy, with coffee and olive overtones to the dense core of black cherry and blackberry fruit, all of which echoes beautifully on the plump finish. Drink now through 2010."

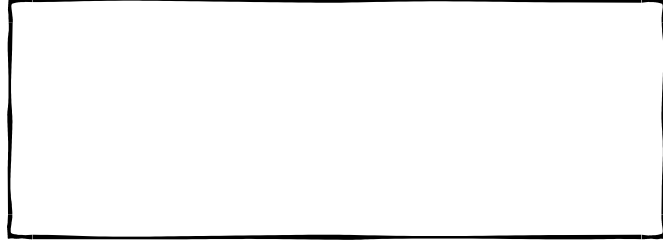
**Upcoming vintages:** At the winery we now have both the 2001 and 2002 vintages aging in French and American oak barrels. Both growing seasons were very good to the grapes. Although each vintage will show its differences, we are very pleased with how things are progressing. Although we are new at winemaking, it is very encouraging to see strong similarities between all vintages (2000, 2001 & 2002). Color and clarity are the first impression, and these characteristics look wonderful. Wine aging includes "racking" and "topping", so we continue to monitor progress and taste the wines on an ongoing basis. Last tasting of the 2001 made us feel we could possibly outdo the 2000! You can follow along with our efforts on the website at [www.fieldinghills.com](http://www.fieldinghills.com)

# Fielding Hills



Washington State  
Columbia Valley  
CABERNET SAUVIGNON  
2000

Produced & Bottled by Fielding Hills Winery, Wenatchee, WA  
ALC. 13.5% BY VOL



Fielding Hills Winery  
800 Hillside Drive  
East Wenatchee, WA 98802

Visit us on the web at: [www.fieldinghills.com](http://www.fieldinghills.com)

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## Where can I find my own Fielding Hills?

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Would you care to see a wine menu?

Due to the size of our production we are available in a limited number of restaurants. The following restaurants are carrying Fielding Hill Wines and believe as we do in great food, great friends and great wine.

Visconti's: Wenatchee, 1737 N. Wenatchee Ave (509-662-5013);  
Leavenworth, 636 Front St. (509-548-1213)

Mission Street Bistro: Wenatchee,  
202 N. Mission (509-665-2406)

Campbell House: Chelan, 104 W.  
Woodin Ave. (509-682-4250)

We are working on relationships with restaurants in Seattle and Spokane. So you can look for more exposure soon!

### Another first...A Fielding Hills Open House...

On **November 16** we will be holding our first Open House at the winery. Before you are impressed (maybe you're not anyway) please remember the winery is located in an orchard and in an orchard shop. Due to the possibility of inclement weather and serious lack of convenient parking we are taking **appointments** to see the production and taste the wines. We can accommodate 8-10 people about every half hour. Our hours will be 10 am to 4 pm. You will be able to taste and purchase Fielding Hills wine just in time for gift giving and holiday entertaining.

**Please call 509-884-2221 to schedule your time.**

As a side note the winery will be closed from 12/15/02-1/15/03, so order you holiday supplies early!

Or, to order direct...

If you are interested in buying our wine, please call me (Karen) anytime at 509-884-2221. I can be seen daily delivering or shipping wine in between dropping the girls off for dance, soccer, basketball or piano.

With our production size and interest level already, supplies are limited... order yours now!

You may also find ordering information on the internet site. Please do not email any credit card information to us.

When on the web site, please register for winery updates as we will be participating in some tasting events in the future. If you registered before 8/15/02 register again as a nasty technical incident deleted our email list.

If you have received wine shipments from other wineries we can reuse and recycle your shipping container!