

September 25, 2002



Dear Friends,

It seems like just yesterday that Soos Creek was one of the new Washington State wineries. However, 2000 was our 12th vintage and dozens of new Washington wineries have popped up since we started. By working with so many vintages we have learned which winemaking techniques work best for each type of growing season - warm years, cool years and years when the vines freeze from sub-zero temperatures.

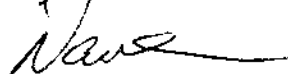
That experience has really paid off in making the 2000 wines because we are very happy with each of them. The **Columbia Valley Cabernet** is bursting with flavors of black currants, is Bordeaux-like in style and has impressive length. I expect it will age very well as most of our Cabernets are doing. The **Champoux Cab**, from the Baby Poux block, is similar in style but still has the distinctive red fruit flavors that are unique to that vineyard. It will also be an age-worthy wine. The **Sundance** wine contains the traditional blend of Merlot and Cabernet but, for the first time, also includes Cabernet Franc from the Ciel du Cheval vineyard. 1997 was the first vintage for Sundance and even though it is softer and very drinkable on release it is demonstrating good longevity. If you have not purchased Sundance in the past this would be a good vintage to give it a try.

We also have a new wine this year called **Stampede Pass**. It is a blend of Cabernet Sauvignon from the Pepper Bridge vineyard in Walla Walla, Cabernet Franc from the Ciel du Cheval vineyard on Red Mountain and Cabernet Sauvignon and Merlot from the Charbonneau Vineyard in Pasco. We poured a barrel sample of this wine at our open house last year and it was very well received. This Bordeaux blend is very full bodied but without the level of tannin in a Cabernet Sauvignon wine. We only produced 100 cases of this wine so it will be difficult to purchase other than through our mailing list.

A friend has recently helped us create a website for the winery. The address is www.sooscreekwine.com. It contains some very positive reviews of our 1999 wines.

To make better wine we have been reducing the yields in the vineyards. Because our growers are getting fewer tons per acre and their grapes are also in great demand, the cost of our grapes has increased significantly over the last few years. However, because of the economic climate and to maintain customer loyalty, we have not raised our prices.

To your health!



David Larsen
Owner/Winemaker

You will be able to sample and purchase these wines at our **annual open house** on Saturday, October 26 , 2002 from 11:00 a.m. to 5:00 p.m.

Soos Creek 2000 Vintage Order Form

Prices include shipping and 15% discount for orders received on or before October , 2002. Sales tax is included for Wa. State residents

	Pickup At Winery	Mail Order		Total
		Wa. Residents	Out of State	
Columbia Valley Cab				
12 (1 case)	\$332.93	\$348.93	\$331.00	\$ _____
6	\$166.46	\$178.46	\$167.00	_____
3	\$83.32	\$93.32	\$87.50	_____
Champoux Cab				
12	\$332.93	\$348.93	\$331.00	_____
6	\$166.46	\$178.46	\$167.00	_____
3	\$83.32	\$93.32	\$87.50	_____
Stampede Pass				
12	\$332.93	\$348.93	\$331.00	_____
6	\$166.46	\$178.46	\$167.00	_____
3	\$83.32	\$93.32	\$87.50	_____
Sundance				
12	\$221.95	\$237.95	\$229.00	_____
6	\$110.98	\$122.98	\$116.00	_____
3	\$55.49	\$65.49	\$62.00	_____
Total Order				\$ _____

Mail, or fax this order form and payment to: Soos Creek Wine Cellars 20404 140th Ave. S.E. Kent, Wa. 98042-3061; Fax: (253) 638-7029.

The wine will be shipped in October or as soon as the weather cools.

Your Shipping Address:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Credit Card Orders:

VISA/MC# _____ Expires: _____

Credit Card Signature (required): _____

Thank you for your order!