



Walla Walla Vintners

Walla Walla, Washington

Dear Friends of Walla Walla Vintners:

As holidays quickly approach, we have taken time to reflect and be thankful for our friends and the wonderful compliments you have given us about our wines.

We have enhanced our winery this year by adding a new warehouse and landscaping. We think you will enjoy the native grasses, the new shrubs, trees, and the Pennsylvania Blue Stone walks. By Spring Open House we will have a small picnic area and some outside seating for your pleasure.

We hope you can join us for The Holiday Barrel Tasting weekend. We will have Cougar Gold cheese, Wheatland Bakery and Merchants Ltd. breads, Chocolate Expectation brownies and our favorite olives to accompany the delicious wines we will be serving.

Warmest regards,
Myles and Myrna Gordy and Kate

Invitation to our Holiday Barrel Tasting

December 7 & 8, 2002



We will be open from 10:00 a.m. to 5:00 p.m.



Please come taste our new releases:

2000 Washington State Cuveé
2000 Columbia Valley Cabernet Sauvignon

The tasting room is open every Saturday from 10:30 a.m. to 4:30 p.m.

2000
Columbia Valley
Cabernet Sauvignon

Oh! How sweet it is! This deep cassis colored red Cabernet Sauvignon may be one of the best Cabernet Sauvignons that we have crafted. It has a sumptuous nose of candied apple and spun sugar. This full-bodied wine is remarkably balanced with concentrated flavors of anise and Herbes de Provence which include whiffs of violet and lavender, finishing with ripe berry and caramel. To the 87% Cabernet Sauvignon from Windrow, Upland and LeFore Vineyards, we added 8% Cabernet Franc from Edgeknoll and Walliser Vineyards, and 5% Merlot from Spring Valley and Edgeknoll Vineyards, increasing the wealth of complex flavors. \$35.00 per 750 ml and \$420.00 per case.

2000
Washington State
Cuveé

One of the most requested wines we craft is our Cabernet Sauvignon-based Cuveé. This new one is simply a blockbuster. At first, your senses are met with the black cherry color, followed by a nose of chocolate, cedar, and cigar box with a whiff of ripe blackberry. The mouth feel is enticing and seductive with dried fruits flavors, current, allspice, and a finish of choke cherry jam. This gorgeous wine is a blend of 36% Cabernet Sauvignon from Sagemoor Farms, 24% Cabernet Sauvignon from Whitestone Vineyard, 16% Merlot and 24% Cabernet Franc from Edgeknoll Vineyard. \$25.00 per 750 ml or \$300.00 per case.

Order Form

Walla Walla Vintners

P.O. Box 1551
Walla Walla, WA 99362

Phone 509-525-4724
Fax 509-525-4134
Web site: www.wallawallavintners.com

Shipping In-State:	Shipping Out-of-State:
1/2 case \$18.00	1/2 case \$23.00
1 case \$23.00	1 case \$33.00

Additional cost for shipping outside continental U.S.

2000 Columbia Valley Cabernet Sauvignon

1/2 case \$210.00 _____
1 case \$420.00 _____
_____ 750 ml bottle(s) @ \$35.00 each _____

2000 Washington State Cuveé

1/2 case \$150.00 _____
1 case \$300.00 _____
_____ 750 ml bottle(s) @ \$25.00 each _____

Name _____
Street _____
City _____
State _____ Zip _____
Daytime Phone _____
E-mail Address _____

Please check (✓) the credit card to be used:



American Express VISA MasterCard

Card # _____
Expiration Date: _____
Signature: _____

WINE TOTAL \$ _____

Shipping \$ _____

Subtotal \$ _____

WA State Sales Tax 7.7% \$ _____
(Washington State residents only)

TOTAL \$ _____

Orders less than 1/2 case must be picked up at winery

Driving to the Winery

The winery is located at 225 Vineyard Lane off Mill Creek Road near the Blue Mountains. To reach the winery from US 12, take the Rooks Park exit at Interchange Road. Drive to the stop sign and turn left on Mill Creek Road. The winery is located 3.2 miles east on Vineyard Lane off Mill Creek Road in Walla Walla, Washington. Consult our Web site for a map: www.wallawallavintners.com.

Advance Orders

The supply of these wines is limited. Our mailing list is getting larger and we will sell these wines on a *first-come-first-serve* basis, so please order them early. Please make advance orders by completing and mailing or faxing the order form provided for your convenience in this flyer. The order form is also available on our secure Web site: www.wallawallavintners.com. *Wine orders will be handled in the order that they are received.* Orders can be picked up at the winery or full and one-half case orders can be shipped as weather permits.