



## Maryhill Winery - Tasting Notes

### REDS

	<u>Retail</u>	<u>Gold Club</u>
<b>2006 Cabernet Franc</b> The complexity of this wine is sure to pique your interest. Aromas of rose petal, walnut and cherry only hint of what's to come on the palate. Decant this wine and you will be rewarded with hidden treasures and soulful essences of black currant, black pepper, dried fruit, sarsaparilla, tobacco, leather and good earth. Low acid and moderate seed tannins lend a medium finish. Serve with rib eye or smoked turkey and Yukon gold potatoes slathered in butter.	\$18.00	\$13.50
<b>2007 Cabernet Sauvignon</b> Rich mocha, and coffee aromas follow through on a round entry to a medium-to-full body with bright fruit, delicate baking spices and chewy tannins; a nice, firmly structured table wine.	\$20.00	\$15.00
<b>2006 Merlot</b> The 2006 Merlot is richly colored with enticing notes of dark cherry and dried currants which follow through to a round, crisp entry with medium body and creamy hints of vanilla. Firm tannins give this wine a soft but lasting finish. It should pair well with red meats, pastas and duck.	\$18.00	\$13.50
<b>2006 Sangiovese</b> This wine exhibits gorgeous ruby color with aromas of ripe plum mixed with pleasant earthiness. Ripe raspberries and plums on the palate combine with powdered cocoa and coffee leading to a light cherry finish. Soft tannins allow this wine to be enjoyed any time and with a broad variety of meals. Enjoy with your favorite Italian dish or pair with BBQ ribs.	\$18.00	\$13.50
<b>2006 Syrah</b> One hint of the supple and rich aroma from this Multiple Gold Medal winning Syrah and it will be a winner for you too. Experience vanilla, caramel, coffee, chocolate, almonds and cherry cordial; not only on the nose, but all the way through to the tantalizing finish. Balance is what this Syrah is about. From beginning to end the journey is full, rich and silken. Raise your glass and enjoy a Syrah for everyone. Cheers!	\$20.00	\$15.00
<b>2008 Winemaker's Red Blend</b> This year's Winemaker's Red shows a clear, bright, ruby-red color. The aromas harken to its predecessor with Caramel, a bit of dark berry and cherry and a hint of smoke and lilac. On the palate a medium to light acidity comes through as cranberry to compliment the caramel, coffee and bits of chocolate. Light tannins indicate this wine is ready to drink now but will cellar well for a few years; an everyday drinker to enjoy with just about anything.	\$14.00	\$10.50
<b>2007 Zinfandel</b> A jammy nose rife with cane berries and cherries, hints of black pepper, clove and chocolate. What follows is a round, satiny entry to a dry-yet-fruity, medium-to-full body, with creamy vanilla and toasted meringue notes. The medium finish reveals it's truly a wine crafted for "pure palate pleasure."	\$22.00	\$16.50
<b>2006 Port</b> Maryhill Winery's first ever port, boldly sets the stage for generations to come. It opens with aromas of rich dark cherry, vanilla and candied toffee. Your palate will be engrossed in the rich flavors of Blackberry, Honey, Cardamom and Almonds. Some may experience hints of Pecan Pie, Almond Roca or other tasty treats, which only stands to reason with a dessert style wine such as this. This Vintage Port will drink well right now and will also age well for many years. Maryhill's is one of the few Port wines made in the U.S. with true Portuguese Grapes; Touriga Nacional, Tinto Cão, and Sousao. Often we open a wine when there's cause for celebration. In the case of this first ever port, we believe it causes the celebration. As they would say in Portugal; "saúde" (cheers!)	\$28.00	\$21.00

[Ask about our Maryhill Wine club for regular shipments and great discounts on wines.](#)

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## RESERVES

	<u>Retail</u>	<u>Gold Club</u>
<b>2005 Proprietor's Reserve Barbera</b> Exotic, bold leathery aromas are the first thing that you capture from this terrific varietal. Red currants, raspberry and rose hips lead to a mouth filling palate of dark fruit and licorice with lots of toast, black peppercorns and age worthy tannins.	\$24.00	\$18.00
<b>2006 Proprietor's Reserve Cabernet Franc</b> 91 points - Jay Miller "Dark ruby-colored, it delivers an exceptionally spicy nose of clove, cinnamon, sage, and incense that jumps from the glass. Medium to full-bodied, on the palate it reveals an elegant personality, savory flavors, some underlying structure, and a 40-second finish. Drink this well-made effort from 2011 through 2021." - Jay Miller - Wine Advocate magazine	\$34.00	\$25.50
<b>2006 Proprietor's Reserve Cabernet Sauvignon</b> 90 points - Jay Miller "Purple-colored, it displays a fragrant perfume of pain grille, pencil lead, scorched earth, violets, cassis, and black currant. On the palate it is more austere than the Cabernet Franc as well as more structured. Nevertheless, it has plenty of savory red and black fruit, enough tannin for balance, and a lengthy finish. Give it 3-4 years of additional cellaring and drink it from 2013 to 2026." - Jay Miller - Wine Advocate magazine	\$38.00	\$28.50
<b>2007 Proprietor's Reserve Chardonnay</b> Pure elegance presented in brilliant Topaz color. Aromas of cooked apricot, vanilla, nuts and caramel continue onto the palate. Barrel fermented in new French oak for 10 months in the sur lies style, this Chardonnay delivers a creamy lush mouthfeel and medium yet memorable finish. Create the perfect synergy with Scallops, Halibut, Brie or Camembert cheese.	\$18.00	\$13.50
<b>2006 Proprietor's Reserve Grenache</b> Often compared to a Pinot Noir for its texture and body, Grenache, normally blended, is now shining on its own. It opens with subtle aromas of plum, coffee, bittersweet chocolate and earth and exudes a silky texture with flavors of dried apples, black tea, dusty cocoa and black plums. Moderate to soft tannins lead to a gentle finish. Try it with braised or roasted beef, game hens or roast pork with baked apples.	\$20.00	\$15.00
<b>2006 Proprietor's Reserve Malbec</b> 91 points - Jay Miller "Opaque purple-colored, it emits a superb aromatic array of toasty oak, spice box, incense, mineral, black cherry, and black raspberry. Rich and opulent on the palate, this succulent, juicy effort is totally pleasure bent and capable of competing with the best Malbecs from Argentina." - Jay Miller - Wine Advocate magazine	\$32.00	\$24.00
<b>2006 Proprietor's Reserve Merlot</b> 91 points - Jay Miller "Dark ruby-colored, it displays an attractive nose of cinnamon, rose petal, tobacco, black cherry, and cassis that jumps from the glass. Smooth-textured, ripe, bordering on opulent, this savory Merlot has some well-concealed tannin for balance. This lengthy effort can be enjoyed over the next 6-8 years." - Jay Miller - Wine Advocate magazine	\$30.00	\$22.50
<b>2005 Proprietor's Reserve Sangiovese</b> The appealing plum color echoes the aromas of warm cherry, lavender and dried rose petals that lead to a wonderful spiced palate filled with pepper, nutmeg, cinnamon, and dark cherry preserves. The long finish shows nuances of vanilla infused fruit along with dark cocoa.	\$24.00	\$18.00
<b>2006 Proprietor's Reserve Serendipity</b> 91+ points - Jay Miller "It sports a complex bouquet of pain grille, spice box, scorched earth, underbrush, black currant, and blackberry. Supple, ripe, and flavorful on the palate, it has excellent concentration and depth. It has the structure to evolve for 3-5 years and presents a drinking window extending from 2013 to 2026." - Jay Miller - Wine Advocate magazine	\$40.00	\$30.00
<b>2005 Proprietor's Reserve Syrah</b> Wine lovers agree; this 2005 Reserve Syrah is a treat that develops nicely. The sweet woody vanilla aroma moves to honey over time. Dark cherry and coffee notes move to berry and tobacco. Expect a bold, jammy, complex palate sensation with pleasant tannins that linger with a medium to long finish. As it breathes one may even experience a bit of licorice; an excellent choice with smoked cheese or a rich béarnaise sauce over beef.	\$28.00	\$21.00
<b>2007 Proprietor's Reserve Zinfandel</b> Our big Zin doesn't disappoint in 2007. The well balanced experience begins with familiar notes of plums, cherry tobacco and hints of freshly ground coffee. As it opens you'll find smoked bacon, maple syrup and campfire aromas. On the palate it's rich and full of candied fruits, butterscotch and holiday spices.	\$36.00	\$27.00

# Maryhill Winery - Tasting Notes

## WHITES

	<u>Retail</u>	<u>Gold Club</u>
<b>2008 Chardonnay</b>	\$14.00	\$10.50
The 2008 Chardonnay is light, clean and crisp on the nose with aromas of Honeydew melon, citrus and Granny Smith apples. On the palate the experience continues with the addition of pear, walnuts and a pleasing minerality. This stainless steel fermented beauty is the perfect compliment to a pear and glazed walnut salad with Bleu-Cheese crumbles.		
<b>2007 Gewurztraminer</b>	\$13.00	\$ 9.75
A pale silver golden color greets your eye. Creamy lychee custard and coconut milk aromas precede a supple entry to a fruity-yet-dry medium-to-full body with layers of delicate spice and ripe peaches. This wonderful wine finishes with a long, tangy citrus peel and mineral accented fade. Ever popular, this vintage remains delicious, balanced, and pure.		
<b>2008 Muscat Canelli</b>	\$16.00	\$12.00
	Half Bottle \$ 8.00	\$ 6.00
A favorite wine of many of our guests, our Muscat Canelli consistently delivers what they want; peaches and honey on the nose and peaches on the palate. The 2008 vintage adds a little applesauce quality on the mid-palate and a stone minerality that adds a touch of complexity. The beauty of this addition is that it leaves the palate clean; a perfect compliment to warm peach cobbler or apple crisp with vanilla bean ice cream.		
<b>2008 Pinot Gris</b>	\$15.00	\$11.25
87 points - Jay Miller "Maryhill's 2008 Pinot Gris is medium straw-colored with a green tint. Its attractive perfume reveals notes of spring flowers, minerals, and tangerine zest. Crisp, dry, and refreshing on the palate, this lengthy effort will supply pleasure for another 2-3 years." - Jay Miller - Wine Advocate magazine		
<b>2008 Riesling</b>	\$14.00	\$10.50
The white-gold hue of this Riesling is enticing. Aromas of pear, tropical fruit and Mock Orange blossoms mix with a drop of honey. Medium bodied and reminiscent of Anjou Pear on the palate, this low acid wine is perfect for sipping on its own, and is fabulous paired with shortbread cookies.		
<b>2008 Rose of Sangiovese</b>	\$14.00	\$10.50
Like a rose blooming; this Rosé of Sangiovese takes your palate on a similar journey. The bud breaks and aromas of strawberry, watermelon, rhubarb, and yes, even rose petals entice you softly. Upon the palate the flavor blooms and you experience what the bouquet suggested, adding pie cherries and a suggestion of fruit compote. This summer sipper is a perfect refresher on a warm day providing a lush mouth-feel and delightfully crisp finish.		
<b>2008 Sauvignon Blanc</b>	\$14.00	\$10.50
With a color of golden straw, aromas of Anjou pear, slight hints of pineapple and honey, you are enticed to taste this Sauvignon Blanc immediately. Flavors of grapefruit and tart apple with a nice minerality lead to a crisp clean finish. Enjoy with light appetizers or a dinner salad.		
<b>2008 Viognier</b>	\$15.00	\$11.25
This highly popular white is the perfect wine to have around for all occasions. True to its nature the 2008 Viognier has a bouquet of honeysuckle and jasmine. Crisp fruit flavors greet your palate; green apple and crunchy pear; yet vanilla, honey and the slightest hint of oak are present as well. With a beautiful light acidity and a hint of sweetness this Viognier continues to please year after year. Pair with Thai or other spicy meals or simply enjoy on its own.		
<b>2007 Winemakers White Blend</b>	\$12.00	\$ 9.00
One of our newest stars; as likeable, and popular as our Red Blend. A nose reminiscent of melons, tropical fruit and a hint of lemon zest with a fruity approach and a well balanced structure. This dry blend consists of Chardonnay, Sauvignon Blanc, Semillon and Viognier giving it depth and drinkability for any occasion.		

### *MULTIPLE CASE DISCOUNTS (cases may be mixed)*

6-11 btls. = 5% discount

1 case = 10% discount

2-3 cases = 15% discount

4 cases = 20% discount