

Marcyhill
WINERY
PREMIUM
WINE CLUB



JUNE 2024 **RED/WHITE**

LETTER FROM THE OWNERS

Every year I think autumn and harvest are my favorite season and then the glorious miracle of Spring happens once again. When I walk the vineyards or our yard and see mother nature waking up, my heart is filled with gratitude. My bones warm up, the days get longer and once again I must concede Spring is the BEST! The hillsides around the winery are dusted with wildflowers so prolific it looks as if God sprinkled colorful pollen all over them. There are calves and lambs everywhere and all is reborn; it truly is a special time of year.

This time of year, also holds a special place in our hearts for the returning of seasonal employees who begin to again grace our tasting rooms. As you are visiting this spring and summer be sure to introduce yourself to any staff members you have not yet met as they love to know you to provide the best experience at Maryhill. The culinary teams are busy adding specials and the cellar crews continue to rack barrels, bottle wine, and prepare the new crush pad for the 2024 harvest. Just like the beehives in the orchards around us, everyone is buzzing about prepping for the busy season ahead of us. We look forward to hosting you, your family, and friends this summer and hope we get a chance to raise a glass with you!

As always, thank you for allowing us to grace your table!

Victoria Leuthold Craig Leuthold

Vicki & Craig Leuthold



IMPORTANT DATES

CLUB RELEASES 2024

JUNE

- 5/14/2024 Wine club announcement
- 5/19/2024 Last day for any account changes
- 5/20/2024 Charge cases
- Ships - week of 5/28/2024
- 6/1/2024 First day to pick up cases all tasting room locations
- 6/16/2024 Club Parties (Vancouver also on 6/9/2024)
- 6/30/2024 Last day to pick up cases all tasting room locations
- 7/2/2024 cases that were not picked up will be charged & prepped for shipment
- 7/15/2024 cases not been picked up shipped

OCTOBER

- 9/17/2024 Wine club announcement
- 9/22/2024 Last day for any account changes
- 9/24/2024 Charge cases
- Ships - week of 9/30/2024
- 10/5/2024 First day to pick up cases all tasting room locations
- 11/3/2024 Last day to pick up cases all tasting room locations
- 11/4/2024 cases that were not picked up will be charged & prepped for shipment
- 11/11/2024 cases not been picked up shipped

SPREAD THE WORD!

Refer a friend and receive a \$20 Maryhill Gift Certificate.

Club members who refer family, friends, or colleagues to join the Maryhill family through a club membership receive a **\$20 gift certificate** good towards the purchase of bottled wine.

hello SUMMER

Enjoy summer on our stunning, pet and family-friendly tasting room patios. Savor our award-winning wines and delight in regionally inspired bistro menus. Nestled in beautiful locations, our patios offer views at each of our unique locations for the perfect experience.

Please note, weather may still impact outdoor seating and menu availability. We look forward to welcoming you this summer!

A brief guide to CABERNET SAUVIGNON

(kab-er-nay saw-vin-yawn)

The world's most popular red wine grape is a natural cross between Cabernet Franc and Sauvignon Blanc from Bordeaux, France. Cabernet Sauvignon is loved for its high concentration and age worthiness.

PRIMARY FLAVORS: Black cherry, black currant, cedar, baking spices, and graphite.

TASTE PROFILE: Dry, full body, medium-high tannins, medium-high acidity, and 13.5%+ ABV.

FOOD PAIRING: The rich flavor and high tannin content in Cabernet Sauvignon make it a perfect partner to rich grilled meats, peppery sauces, and dishes with high flavor.

HANDLING: Serve 60–68°F, oversized glass, decant 1 hour, and Cellar 10+ years.



TASTING NOTES

Some Cabernet Sauvignon wines are sumptuous and fruity, others are savory and smoky. It all depends on where the Cabernet Sauvignon grows and how it's made into wine.

Maryhill's Cabernet Sauvignon, Proprietor's Reserve is comprised of fruit sourced from McKinley Springs Vineyard, Les Collines Vineyard, and Kiona Vineyard.

Fruit pie, black currant, sherry, clove, cocoa powder, and dried herbs aromas. Sweet fruit on the palate with a lush sweetness, subtle vanilla, and cedar flavor on the finish.

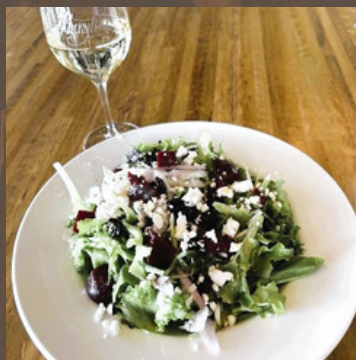
Maryhill SPOKANE Tasting Room & Bistro Recipe BEET SALAD *pair with Maryhill's Semillon*

SALAD INGREDIENTS

- 2 large beets, roasted and diced
- ¼ cup roasted pepitas
- ¼ cup sweet drop peppers
- ½ cup goat cheese crumbles
- 1 shallot, julienned
- ½ cup dried tart cherries
- 1 recipe Orange Vinaigrette
- Salad greens of your choosing, we use spring mix

ORANGE VINAIGRETTE

- ½ cup orange juice
- ½ cup champagne vinegar
- 1 tbsp ground mustard powder
- 1 small shallot, finely minced
- 1 tbsp honey
- 3 cups salad oil, light olive oil or avocado oil should work
- Salt and pepper to taste



VINAIGRETTE INSTRUCTIONS

Blend all ingredients except oil into a blender or large bowl. Slowly add in oil until it is emulsified.

SALAD INSTRUCTIONS

In a large bowl add salad greens, beets, shallots, and 1/3 cup of dressing. Add more to your liking. Toss salad and plate in desired dish. Top salad with pepitas, goat cheese, sweet drop peppers, and tart cherries. Enjoy!

We appreciate you!



CLUB MEMBER APPRECIATION days are **EVERY TUESDAY** at all tasting room locations.

Maryhill Wine Club members are invited to join us Tuesdays and receive **25% OFF ALL FOOD MENU ITEMS** and **\$5 BOTTLE DISCOUNTS*** off Maryhill **Proprietor's Reserve and Vineyard Series** wines (2 bottle maximum limit).

**Bottle discounts not available during Memorial Day and Holiday Sale events.*

RESERVE YOUR SEAT TODAY

All tasting room locations now take reservations via TOCK. We are excited to provide you with an effortless way to access times, events and experiences available at each location. Reservation links are located on the website under RESERVATIONS.



Tag us in your social media posts for a chance to be featured on our in-tasting room displays.

@maryhillwinery



JUNE 2024 PREMIUM "RED/WHITE" INVOICE

DRINKABILITY: BEST TIME TO DRINK YOUR WINE

▪ Just Bottled: Give it a rest, wait at least 30 days. + Drink Later: Achieves greatness within 6-12 months.
 √ Drink Now: Ready! Pop the cork any time. // Better with Age: Cellar-worthy, drink within 1-3 years.

* INDICATES THE VINTAGE MAY VARY DUE TO DISTRIBUTION LOCATION

VINTAGE	WINE	RETAIL	YOUR PRICE
2021	Albarino, Proprietor's Reserve	\$28.00	\$21.00
	Upfront melon, Asian pear, and fresh jasmine aromas, with honey, apricot, and lychee flavors on the palate, culminating in a fresh finish.	√	
2019	Cabernet Sauvignon, Proprietor's Reserve	\$55.00	\$41.25
	Fruit pie, black currant, sherry, clove, cocoa powder, and dried herbs aromas. Sweet fruit on the palate with a lush sweetness, subtle vanilla, and cedar flavor on the finish.	+	
2021/2022	Chardonnay, Proprietor's Reserve*	\$38.00	\$28.50
	Aromas of pear, hazelnut, and dried tropical fruit, leading to a concentrated crème brûlée mid-palate and a well-balanced vanilla-toasty finish.	-	
2021/2022	Chenin Blanc, Proprietor's Reserve*	\$32.00	\$24.00
	Flavors and aromas of pear and honey that immediately captivate, followed by a full, viscous mid-palate and a crisp finish.	-	
2020	Malbec	\$31.00	\$23.25
	Fresh blackberry, plum, cassis, fig, and a bold nuance of pepper. Expressive black fruits, hint of cedar and juicy mid palate takes over with a sweet cherry finish.	+	
2019	Merlot	\$27.00	\$20.25
	Black currant, plum, and chocolate, accented by hints of anise and cedar, with juicy blackberries, crushed dried herbs, a touch of charred grilled meat, and a warm cedar finish.	//	
2019	Pinot Noir, Proprietor's Reserve	\$44.00	\$33.00
	Bright, focused aromas of pomegranate, cherry, and dusty berry, while earthy hints of white pepper and chocolate lead to a fresh, savory finish.	+	
2022	Rosé, Proprietor's Reserve	\$32.00	\$24.00
	Aromas of cantaloupe, pear, passion fruit, and honeysuckle, with a tangy palate featuring rhubarb, pear, and melon, leading to a lively finish.	-	
2019	Syrah	\$31.00	\$23.25
	Aromas of raspberries, blood orange, and fennel, followed by flavors of orange peel, clove, and cinnamon, culminating in a velvety, spiced chocolate finish.	√	
2019/2020	Syrah, McKinley Springs Vineyard*	\$52.00	\$39.00
	Aromas of black plum, anise, honey, and violet, accompanied by black pepper, with lush tannins on the palate and sweet, toasty wood character, leading to rich undertones.	+	
2019/2020	Syrah, Otis Vineyard*	\$50.00	\$37.50
	Warm blackberry and baking spice flavors with hints of leather and roasted chestnuts, followed by plum and brambly berry warmth on the palate and a finish that hints at cedar and tamarillo.	√	
2019/2020	Zinfandel, Proprietor's Reserve*	\$52.00	\$39.00
	Fruit compote, dried sage, cooking spice, and persimmon, with a smooth palate where tannins elevate the middle, and layers of honey flavors unfold through a sweet finish.	+	
Shipping, packaging and taxes may vary.		Subtotal	\$354.00

Please contact your Wine Club Administrator, Kimberly Caponigro, with changes to your membership
 via email at wineclub@maryhillwinery.com or call (509) 773-1976 ext 505

