

MARCH 2026

*Marshall*  
WINERY

RED & WHITE MEMBERSHIP

**PREMIUM  
WINE CLUB**

GOLDENDALE | SPOKANE | VANCOUVER | WOODINVILLE

# Letter

— FROM THE —

# OWNERS

It's always exciting to release a brand new wine (not just a new vintage), and this one is exceptionally special as Craig and I discovered this liquid jewel while on an adventure to the country where our corks are made.

Amorim Cork, located just outside Porto, Portugal, has been producing corks since 1870, leading the way in innovation while contributing to a more sustainable world. They are the world's largest producer, supplier, and distributor of natural cork stoppers. We believe this natural, sustainable, recyclable closure provides the optimum wine experience and quality.

In March of 2023, Craig and I visited Portugal with friends, and with the help of a young man named Rafael de Lima, had an itinerary that was truly enlightening, educational, and transformative. While in the Douro Valley (home of Port), we discovered the red wines made from the classic Port varieties (Tinta Cão, Touriga Nacional, Sousão and Tempranillo), and after trying dozens, had an epiphany for a new Maryhill wine. Thank goodness Richard Batchelor was up for the challenge and excited to produce a new wine for us. We've named it "Mistura," meaning blend or mix in Portuguese. It's deep and dense, intense in structure and flavor. With such a small production, most of you will have to get it through the tasting rooms or call us, but it will be worth the effort. Trust us when we say we are truly excited about this new creation.

With spring just around the corner and a mild winter thus far, the slumbering vineyards will soon be waking up and pushing buds out. This will start that magical event of a new vintage all over again.

We look forward to seeing you soon at one of the tasting rooms or the winery this coming year, and as always, with humility and gratitude, we thank you once again for allowing us to grace your table.

*Victoria Leuthold & Craig Leuthold*

Vicki & Craig Leuthold





# FEATURED WINE

## MISTURA (2023) GUNKEL

Mistura, meaning “blend” in Portuguese, is Maryhill’s newest offering. Made up of 63% Tempranillo, 22% Touriga Nacional, 9% Tinta Cão and 6% Sousão, its upfront black fruit notes have a heavy spice component that leads into softer vanilla aromas. It has a rich, jammy flavor with tobacco and cedar upfront, finishing with a noted grainy tannin.

### WINE PROFILE:

**Appellation:** Columbia Valley

**Vineyard:** Gunkel Vineyards

**Alcohol:** 13%

**pH:** 4.16 | **Acidity:** 5.74 g/L

**Residual Sugar:** .008%

**Cases:** 320 cases

**Aging:** Barrel aged 22 months in 42% New French Oak and 58% Seasoned Oak

**AROMAS:** Blackberry, dark fruits, vanilla, spicy

**PRIMARY FLAVORS:** Black fruits, heavy spice, grainy tannins

**FOOD PAIRING:** Smoked & barbecued meats, cream sauce pastas



## INGREDIENTS:

### Dijon Cream Sauce

- ¾ cup heavy cream
- ½ cup chicken stock
- 2 tbsp Dijon mustard

### Roasted Pork Loin

- 2 1lb. pork tenderloin, brought to room temperature
- 2 tsp rosemary, chopped fine
- 2 cloves garlic, grated
- 2 tbsp olive oil
- Salt & pepper to taste

## INSTRUCTIONS:

1. Preheat oven to 350°F. Pat tenderloins dry and season all over with salt and pepper. (About 2 tsp of each).
2. Heat olive oil in a large, oven-safe skillet or heavy-bottomed pot. Season tenderloins all over until lightly golden. (Takes about 5 minutes).
3. Transfer skillet to oven and roast pork for 15 minutes, or until pork reaches an internal temperature of 145°F. Remove pork and set on a plate to rest. (Pork will be medium, but will continue to cook as it rests).
4. While the pork rests, place same skillet over medium heat and add grated garlic and 2 tsp chopped rosemary. Let cook for a minute or so, careful not to let the garlic burn. Drizzle ½ cup of chicken stock, scraping up bits from the bottom of the pan with a wooden spoon.
5. Let stock reduce by half and add ¾ cup of heavy cream slowly, stirring with spoon. Stir in 2 tsp dijon and let sauce simmer until it starts to thicken.
6. Optional: Pour any juices that have accumulated on the plate you let the pork rest on the sauce, and let simmer until it thickens again. Season with salt and pepper to taste.
7. Slice pork into ¾" portions and drizzle with sauce.



## PERFECT PAIRING:

### ROASTED PORK LOIN WITH DIJON CREAM SAUCE

#### SERVES 4

Savory and herbaceous, this pork tenderloin perfectly combines with the Mistura to enhance its grainy tannins. The vanilla aromas balance nicely with the Dijon cream sauce for a rounded full-flavored experience in every bite.

A special thank you to Chef Jordan from our Vancouver Tasting Room for sharing her recipe with us!

We're thrilled to pass it along to you. Cheers!

# Drinkability

## GUIDELINES

Marshall  
WINERY

WINE	2019	2020	2021	2022	2023	2024
Albarino, Proprietor's Reserve				DRINK NOW		
Gruner Veltliner, Proprietor's Reserve			DRINK NOW		DRINK NOW	
Pinot Gris					DRINK NOW	
Rose of Sangiovese				DRINK NOW		
Barbera, Gunkel Vineyards			DRINK NOW			
Cabernet Sauvignon, Proprietor's Reserve		DRINK NOW				
Dolcetto, Art Den Hoed			DRINK NOW			
Primitivo, Art Den Hoed				DRINK LATER		
Sangiovese, Elephant Mountain				DRINK LATER	BETTER WITH AGE	
Tavolo Rosso, Proprietor's Reserve			DRINK NOW	DRINK LATER		
Tempranillo, Art Den Hoed				DRINK LATER		
Zinfandel, Proprietor's Reserve			DRINK NOW			

**DRINK NOW**  
Ready to pop the cork!

**DRINK LATER**  
Achieves greatness within 6-12 months.

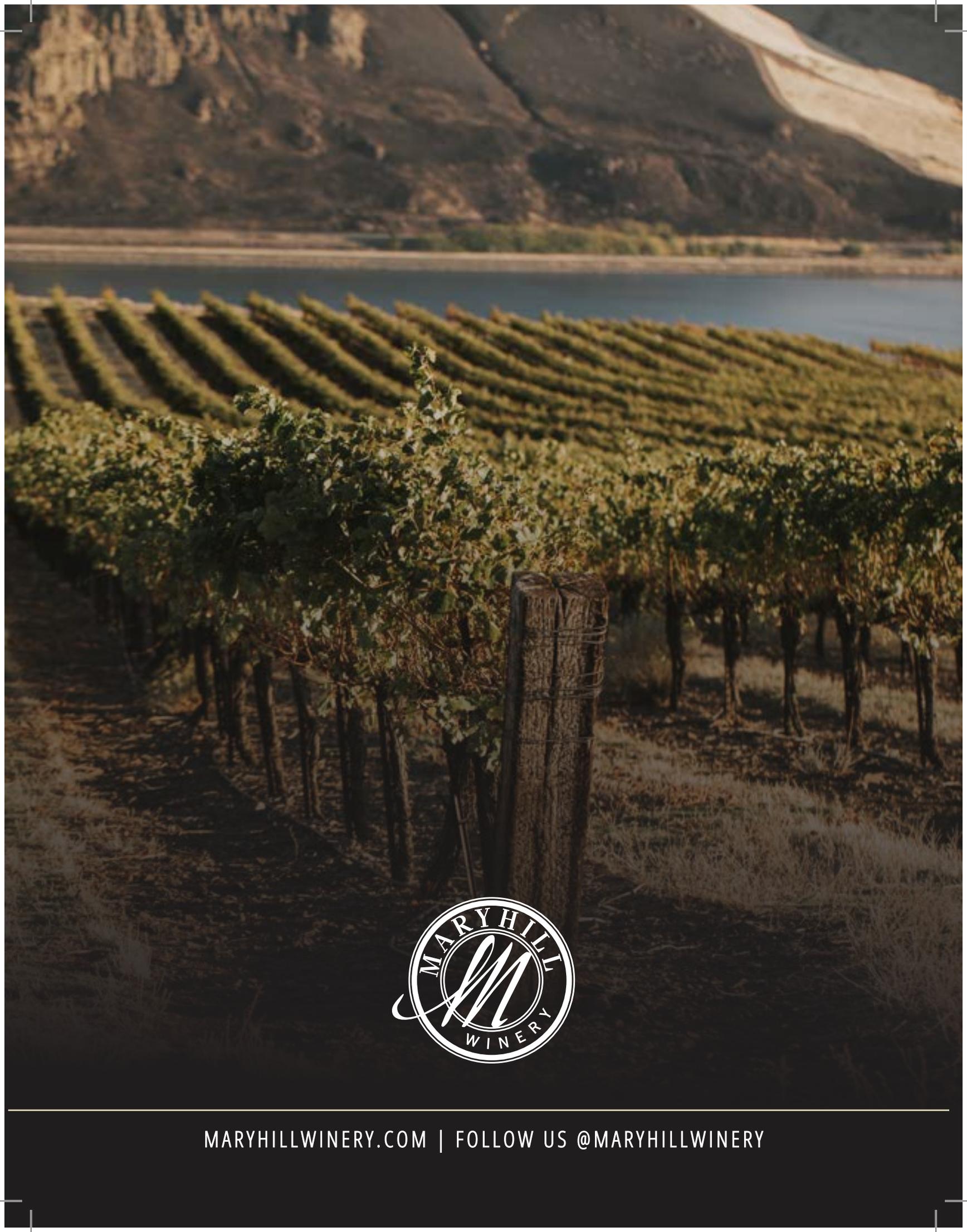
**BETTER WITH AGE**  
Cellar-worthy—drink in 1-3 years.

**JUST BOTTLED**  
Give it a rest & wait at least 30 days.

# PREMIUM "RED & WHITE" INVOICE | MARCH 2026

VINTAGE	WINE	RETAIL	YOUR PRICE
2022	<b>Albarino, Proprietor's Reserve</b>	\$32.00	\$24.00
Melon, Asian pear and fresh jasmine aromas. The palate brings a honey, apricot and lychee flavor through the length with a refreshing finish.			
2021 / 2023	<b>Gruner Veltliner, Proprietor's Reserve</b>	\$35.00	\$26.25
Lemon, a sweetness of vanilla bean and white flowers. A hint of spice, viscous mid palate and mineral infused finish.			
2023	<b>Pinot Gris</b>	\$25.00	\$18.75
White peach, honeydew melon and pear with a crisp acidity throughout the palate. Lily and elderflower notes with a slight honey, sweet finish.			
2022	<b>Rose of Sangiovese</b>	\$25.00	\$18.75
Strawberries, raspberries, and peach with hints of orange blossom and vanilla bean. Flavors continue with good viscosity, and a bright acid finish.			
2021	<b>Barbera, Gunkel Vineyards</b>	\$59.00	\$44.25
Pomegranate, cherry, strawberries, a hint of honey and molasses. Dried sage, anise and subtle toasty character in the finish.			
2020	<b>Cabernet Sauvignon, Proprietor's Reserve</b>	\$62.00	\$46.50
Dried herbs, fig, boysenberry, cherry, and chocolate. Rich blackberries and lush tannins on the palate.			
2021	<b>Dolcetto, Art Den Hoed</b>	\$63.00	\$47.25
Aromas of strawberry, boysenberry and a hint of caramel lead into a smooth fruit driven palate. Hint of toffee and a smooth, balanced finish.			
2022	<b>Primitivo, Art Den Hoed</b>	\$53.00	\$39.75
Ripe aromas of plum, cassis, chocolate, and blueberries with a hint of licorice. A chocolate character and warm stone give way to tobacco and warm cedar on the finish.			
2022 / 2023	<b>Sangiovese, Elephant Mountain</b>	\$56.00	\$42.00
Red fruit aromas of cherry and boysenberry deliver to the palate, a fruitiness that leads into rich jammy mid-palate with subtle acidity pulling the juiciness all the way to the finish.			
2021 / 2022	<b>Tavolo Rosso, Proprietor's Reserve</b>	\$50.00	\$37.50
Ripe dark berry fruit, savory herbs and chocolate notes. Fruit forward profile fills in with tannin, clean acid on the finish and a pleasing fruit wood balance.			
2022	<b>Tempranillo, Art Den Hoed</b>	\$60.00	\$45.00
Fresh red fruit aromas of raspberry with a hint of clove and dry flower. The palate is filled with silky tannins and a vibrant finish.			
2021	<b>Zinfandel, Proprietor's Reserve</b>	\$59.00	\$44.25
Blackberry jam, nutmeg and a hint of roasted cedar. Sweet cherry and dried sage move to a rich, chewy mid palate with more toasty flavors.			
		<i>Shipping, packaging and taxes may vary.</i>	<b>Subtotal: \$434.25</b>

Please contact the Wine Club Team with changes to your membership via email at [wineclub@maryhillwinery.com](mailto:wineclub@maryhillwinery.com) or call (509) 773-1976 ext 1



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