

MARCH 2026

Maryhill
WINERY

ALL RED 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
Barbera, Gunkel Vineyards			DRINK LATER			
Cabernet Sauvignon, Proprietor's Reserve		DRINK LATER				
Carmenere, Elephant Mountain		DRINK LATER				
Dolcetto, Art Den Hoed			DRINK LATER			
Primitivo, Art Den Hoed				DRINK LATER		
Sangiovese				DRINK LATER		
Sangiovese, Elephant Mountain				DRINK LATER	BETTER WITH AGE	
Sangiovese, Proprietor's Reserve			DRINK LATER			
Tavolo Rosso, Proprietor's Reserve				DRINK LATER		
Tempranillo, Art Den Hoed				DRINK LATER		
Zinfandel			DRINK LATER			
Zinfandel, Proprietor's Reserve			DRINK LATER			

DRINK NOW
Ready to pop the cork!

DRINK LATER
Achieves greatness within 6-12 months.

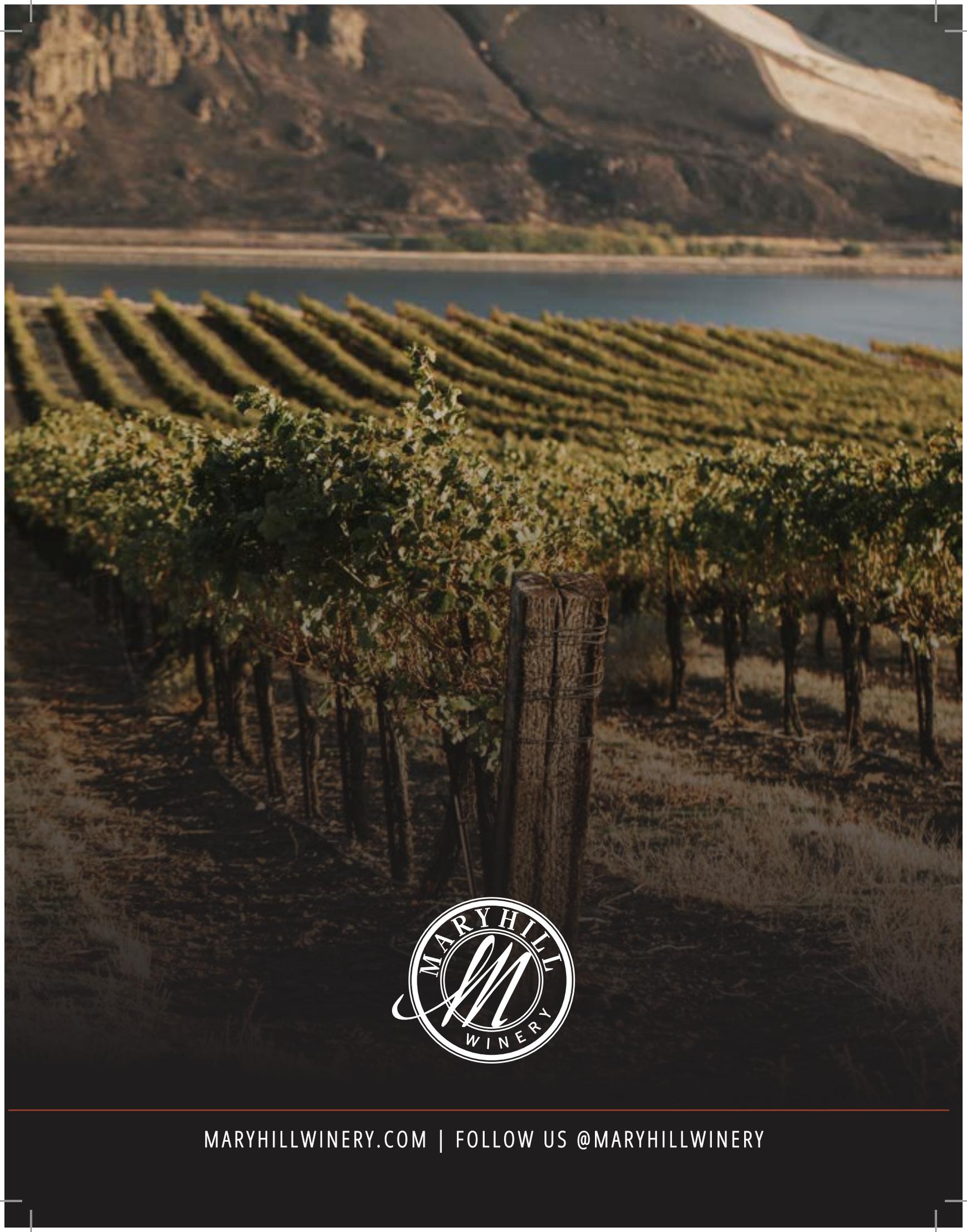
BETTER WITH AGE
Cellar-worthy—drink in 1-3 years.

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

PREMIUM "RED" INVOICE | MARCH 2026

VINTAGE	WINE	RETAIL	YOUR PRICE
2021	Barbera, Gunkel Vineyards	\$59.00	\$44.25
Pomegranate, cherry, strawberries, a hint of honey and molasses. Dried sage, anise and subtle toasty character in the finish.			
2020	Cabernet Sauvignon, Proprietor's Reserve	\$62.00	\$46.50
Dried herbs, fig, boysenberry, cherry, and chocolate. Rich blackberries and lush tannins on the palate.			
2020	Carmenere, Elephant Mountain	\$65.00	\$48.75
Fresh bell pepper and hints of rhubarb, cherry and clove flavor the palate with bold tannins on the finish.			
2021	Dolcetto, Art Den Hoed	\$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	Primitivo, Art Den Hoed	\$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	Sangiovese	\$34.00	\$25.50
Honeysuckle and red currant aromas with a hint of fig. The palate shows notes of caramel and vanilla with a hint of maple syrup and a lush finish.			
2022 / 2023	Sangiovese, Elephant Mountain	\$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	Sangiovese, Proprietor's Reserve	\$49.00	\$36.75
Notes of cherry, plum, vanilla and dried sage meld into a bright cherry palate balanced with a toffee, roasted redwood profile and clean finish.			
2021 / 2022	Tavolo Rosso, Proprietor's Reserve	\$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	Tempranillo, Art Den Hoed	\$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	Zinfandel	\$25.00	\$18.75
Fruit pie and baking spice with clove, nutmeg, and chocolate aromas. A lush palate throughout with hints of warm cedar and tobacco.			
2021	Zinfandel, Proprietor's Reserve	\$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>		Subtotal: \$476.25	

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



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