

# Chatter Creek

**Announcing the release of our 2000 vintage  
Lonesome Springs Ranch Syrah, Jack Jones Syrah  
and Alder Ridge Cabernet Franc.**

## **Cabernet Franc Alder Ridge**

**\$18.00**

"Silky" is the way most people who've tasted this wine describe it. In the Chatter Creek tradition, this wine is only lightly oaked so as not to dominate the *terroir*. It is medium-bodied soft and easy to drink, with more immediate fruit than other reds. Opening with bright perfumy aromas of black cherry and cranberry it gives way to dark chocolate on the palate and a lengthy finish. This is one of my favorites.

## **Syrah Lonesome Spring Ranch**

**\$20.00**

Lonesome Spring Ranch Vineyard is a newer vineyard in the lower Yakima Valley, near Benton City and Red Mountain. The vineyard site is warmer and harvest is earlier than most in the Yakima Valley, but still cooler than Red Mountain which is just a few miles away. The fruit qualities from Lonesome Spring are leaner and more berry-like than most Washington Syrah. A tight wine at the moment, now showing dark berry, with the hint of bacon fat, and creosote in the background aromas. Big bramble berry and cherry show up front in the palate and fade to dark chocolate for a complex long finish even at this young age.

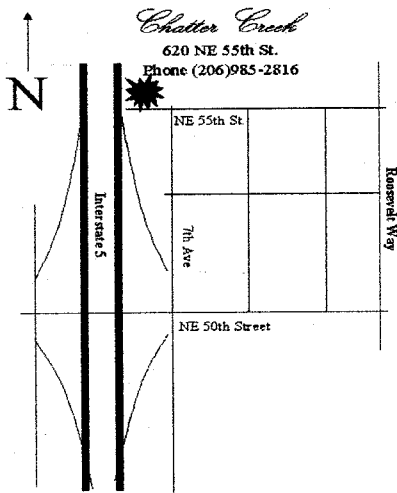
## **Syrah Jack Jones Vineyard**

**\$20.00**

The Jack Jones Vineyard lies on the valley floor along side the Columbia River as it passes by Mattawa. The soil is very gravelly there and has trouble holding water. The flavors from all the grapes off that vineyard are rich and intense. The Syrah is developing aromas of ripe berry, plumb and spice. The spice carries into the mouth with bright fruit and some meaty characters, that give way to a long clean finish.

My original plan had been to blend these two syrahs and enjoy the best of both regions. Early on it became apparent that the two wines would not fit well together. I chose to bottled the wines separately and appreciate the distinct *terroir* of the two vineyards. This has turned out to be a fun project. The difference in *terroir* really shows as both wines were picked on the same day, fermented in small 1 ton "T" Bins, and pressed the same day. All cellar operations were nearly identical. The wines were aged in similar cooperage. The wines were bottled three days apart from each other. Oddly enough, we still get to enjoy the best from both regions.

**10% off all sales of a case or more.**



**From the north.** Take I-5 to the NE 50th St. exit, turn left on to 50th St., go across the freeway, turn left on to 7th Ave and go to 55th St. turn left and park.

**From the south and SR520.** Take I-5 to the NE 50th St exit. This will put you on 7th Ave. Stay on 7th Ave across 50th to 55th St. Turn left and park.

The white house with green trim is our home. The winery entrance is around in back of the house.

**Hours are 11:00 to 4:30  
first and third Saturday of each month.**

Stop in and try our new wines. We are featuring Lonesome Spring Ranch Syrah, Jack Jones Syrah and Alder Ridge Cabernet Franc. We will also have our previously-released Alder Ridge Cabernet Sauvignon, as well as our Brut and Blanc de Noir sparkling wines, open for tasting,

32103+6107