

## 2002 Thurston Wolfe Newsletter

We welcome another great season in the tasting room with terrific new vintages of wine. The tasting room reopens after another mild winter on April 5th. The regular hours are Friday through Sunday 11:00-5:00pm, or by appointment. The wines available in April are 2001 Pinot Gris - Viognier (PGV), 2000 Sangiovese, 2000 Blue Franc (Lemberger) and 1998 JTW Port. In June we will be releasing 2000 Syrah, 2000 Zinfandel, 2000 Dr Wolfe's Family Red and 1999 JTW Port. New releases are described below. We will continue to extend volume discounts as follows: 10% on 6 or more bottles and 20% on 2 or more cases on any combination of wines.

**Event news:** Pre-Barrel Tasting dates are April 19-21 from 11-5. For those of you who have not attended this event before, it is the same tasting as Spring Barrel Tasting on April 26-28. We will taste 2001 Zinfandel out the barrel both weekends. We strongly encourage you to attend the Pre-Barrel Tasting since there are far fewer people and more time to really taste the wines and talk to the wine maker. There is no fee for this weekend.

**Changes in Spring Barrel Tasting:** Since we were overwhelmed with 2500 people during last year's Barrel Tasting, this year at Thurston Wolfe there will be an entry fee of \$5.00 per person during the April 26-28 weekend, except on Friday. We are attempting to limit participants while at the same time welcoming customers into the tasting room for a great wine tasting experience and the best service possible. The \$5.00 will be redeemed with your purchase. We felt that it was important to inform our customers of this change before arriving at the winery.

As with all of our wines, there are limited amounts of each vintage. Below is a form that you can mail in to place an order or you can e-mail us @ w requesting wine be sent to you.

Wine	Unit Price	Quantity	Total \$
2001 PGV	\$12.00	_____	_____
2000 Blue Franc	\$13.50	_____	_____
2000 Sangiovese	\$20.00	_____	_____
2000 Syrah	\$20.00	_____	_____
2000 Zinfandel	\$20.00	_____	_____
2000 Dr Wolfe	\$15.00	_____	_____
1999 JTW Port	\$20.00	_____	_____

Washington residents add 8.0% sales tax

10% discount for any 12 bottle case, mixed cases ok.

Wine shipping charges: \$20/case In WA State, \$30/case Outside WA State.

Mailing address: 117302 W. McCreadie Rd., Prosser, WA 99350.

Phone number: (509)786-1764

*Dr Wolfe, Becky and Josh*

## 2002 Releases

**2001 PINOT GRIS – VIOGNIER (PGV):** The 2001 blend of Thurston Wolfe's PGV is 70% Pinot Gris and 30% Viognier. Pinot Gris provides the backbone for this wine with a delicate perfume and crisp acidity. Viognier adds orange and peach aromas and high viscosity on the palate. Try with your favorite chicken recipes, steamed mussels or clam linguini. It is best for drinking now through early 2004. 316 cases produced, released February 2002.

**2000 BLUE FRANC:** The 2000 Blue Franc is a blend of Red Willow and Crawford Lemberger with a small amount (10%) of Burgess Syrah for spice. Plum, black pepper, spice and cherry combined with moderate oak and full body make this wine an excellent companion to burgers, steaks and lasagna. 5-8 year aging potential. 238 cases produced and released January, 2002. (Note: Blue Franc is a proprietary name derived from the Austrian synonym for Lemberger, Blaufrankisch).

**2000 SANGIOVESE:** Thurston Wolfe's 2000 Sangiovese is a blend of 88% Walla Walla (Seven Hills and Pepper Bridge Vineyards) Sangiovese and 12% Burgess Syrah from Pasco. This wine has floral, cherry and vanilla aromas with a hint of spice and earthiness that compliments the robust finish (14% alcohol). Barrel-aged for 11 months, this wine will cellar 5-8 years and is a great companion to hearty stews. 189 cases produced, released December, 2001.

**2000 SYRAH:** The 2000 vintage is 100% Syrah and an equal blend of two vineyards, Burgess in Pasco and Airport in the Yakima Valley. The Burgess fruit brings spice and toasty oak to the nose and structure on the palate, while Airport adds bright fruit and roundness to the blend. Suggested food companions include cheeses, broiled lamb, spiced sausages and pastas with rich sauces. 238 cases produced and released June 2002.

**2000 BURGESS ZINFANDEL:** 75% Zinfandel and 25% Petite Sirah, 100% Burgess, 100% Washington State. Due to a small crop and ideal growing conditions, the fruit achieved very high maturity and concentration. Aged 17 months in new American oak. Dark, rich, bold and intense, this wine is packed with bright berry fruit, spice, oak and unbelievable concentration on the pallet. Enjoy now with prime rib, rack of lamb or port glazed pork loin, or cellar for 8-10 years. Only 75 cases produce, released June 2002. Available only at the winery.

**2000 DR. WOLFE'S FAMILY RED:** Thurston Wolfe's proprietary mix of unique varieties, the 2000 vintage is a blend of Syrah, Lemberger, Sangiovese and Merlot. This wine expresses Dr. Wolfe's love of blending unusual varieties to create wines unique to Thurston Wolfe and the Washington industry. Dark fruit, spicy aroma, oak complexity and rustic tannins combine to produce a hearty wine that complements a wide range of rich and hardy dishes. Only 136 cases produced. Available only at the winery and selected retail accounts.

**1999 JTW PORT:** A departure from our traditional JTW blend, the 1999 is 100% Burgess Vineyard with equal amounts of Syrah and Cabernet Sauvignon. Pressed directly to barrel, it was barrel-aged 29 months before bottling. Only 120 cases produced and released May, 2002. Spicy and tannic, this port will age through 2014. Enjoy with anything chocolate, Stilton cheese and Bartlett pears, or curled up next to a winter fire.