

Uncorked

Volume 7, Issue 3 • Fall/Winter 2000

Mark Your Calendar!

If you're in the area, stop at the winery to pick up a few extra gift items and replenish your wine cellar (or call in your order, and we'll ship via UPS). And make sure to mark you calendar for these very special events:

November 24-26

Thanksgiving in Wine Country

A valley tradition. Area wineries feature special foods, wines and events starting the day after Thanksgiving and running through Sunday. We'll be serving Pork Roast with Bridgman Rose-Cherry Sauce (see recipe, page 4).

November 24-26

A Celebration of Holiday Wines & Cheeses

Our special slant on Thanksgiving in Wine Country is the Third Annual Celebration of Holiday Wines & Cheeses. We'll feature (and sample) fine German and French cheeses from the new Selah Red Apple, and pair them with our cheese-loving wines, selected by Brian Carter. Fresh loaves of bread will be baking in our demonstration kitchen!

January 13, 2000

Best of 2000

A special pouring of selected Washington Hills, Bridgman and Apex wines that won awards in the Year 2000. Live music and appetizers. Noon-5:30. \$5/person (free for Case Buyers Club members).

February 16-19

A Celebration of Red Wine & Chocolate

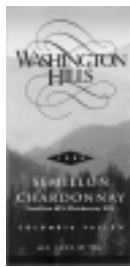
Does anyone NOT like red wines and chocolate? This valley-wide tradition celebrates both. Stop by the winery for samples of fabulous home-made chocolate desserts and tastes of our fine red wines.

Our Newest Releases are Just in Time for Holiday Entertaining



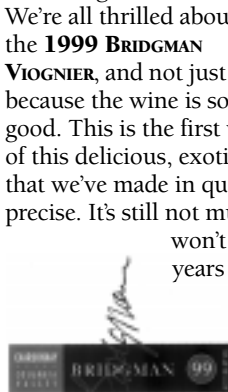
As the year 2000 winds down to an end so, too, do supplies of many of our wines. The good news is that this allows us to release a number of new offerings. Showing off our newest stuff is always exciting, and we're particularly proud of this most recent batch of new wines.

Several Washington Hills releases are from the outstanding 1999 vintage. **1999 WASHINGTON HILLS SEMILLON** displays fresh, ripe fruit flavors and a surprisingly rich finish – try it with sole



in a mustard cream sauce. The **1999 WASHINGTON HILLS SAUVIGNON BLANC** is classically crisp and dry yet has a smooth texture making it a lovely aperitif. Our **1999 WASHINGTON HILLS SEMILLON-CHARDONNAY** combines the best features of both grapes, resulting in a complex wine with ripe pear fruit flavors, rounded texture, and a lingering finish – another great choice with Northwest seafood.

Vintage 1999 is also well represented by a trio of new Bridgman wines. We're all thrilled about the **1999 BRIDGMAN VIIGNIER**, and not just because the wine is so good. This is the first vintage of this delicious, exotic wine that we've made in quantity – 700 cases, to be precise. It's still not much, but enough that we won't have to allocate it as in years past.



The **1999 BRIDGMAN CHARDONNAY** may be the best ever, a perfect balance of bright Chardonnay fruit laced with sweet vanilla oak. The supple

texture and lingering finish make it a fine choice for chicken breast with a cream sauce.

If red is more your thing you'll salivate over the **1999 BRIDGMAN SYRAH**, our fourth vintage of this extremely popular wine. Like all our 1999 reds it offers deep color and intensely concentrated fruit yet drinks well even at this early stage.

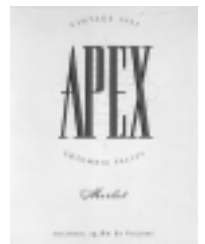
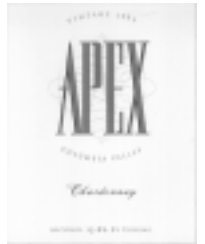
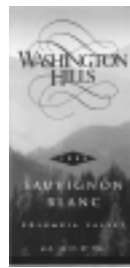
Lastly we offer the **1999 APEX CHARDONNAY**, our world-class reserve-style wine that invariably sells out too early. The lush yet balanced

style of this barrel-fermented beauty will certainly cause a rush to get it quickly, but we hope that the few hundred extra cases we made this year will keep it from disappearing from shelves too quickly.

We have two additional new releases from Apex, though not from the '99 vintage – we age our Cabernet Sauvignon and Merlot far too long to make them ready this soon. Instead we offer the supple and smooth **1996 APEX CABERNET**

SAUVIGNON. Full, rich, and complex, it remains deliciously drinkable right now – as always with Apex. But no more so than the **1997 APEX MERLOT**, even though it is a year younger. The ripe, sweet, full fruit captured here positively leaps from the glass, Merlot at its finest.

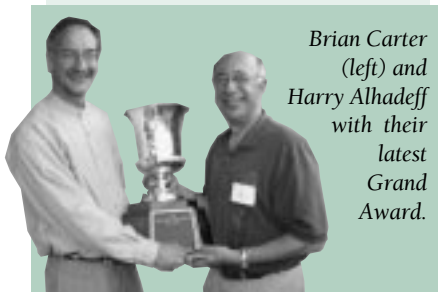
With so many enticing new wines to choose from, it's a real challenge where to begin tasting. So why not pick up one of each and just dive in?



The Winner's Circle

Apex 1998 Syrah Wins Grand Award

This summer Brian Carter became the first winemaker in history to win THREE grand awards from the Pacific Northwest Enological Society. He did it with his Apex 1998 Syrah, the first Apex Syrah ever released! The Grand Award is bestowed only when a specific wine is so superior to all others that it receives a unanimous nod from the judges. No other wine has won the award in its varietal debut year. The Apex Syrah also won a Gold Medal at the competition.



Brian Carter (left) and Harry Alhadeff with their latest Grand Award.

Apex

1996 Merlot
GOLD MEDAL
Central Washington State Fair
86-HIGHLY RECOMMENDED
World Wine Championships
SILVER MEDAL
Riverside International
Grand Harvest Awards

Bridgman

1997 Cabernet Sauvignon
GOLD MEDAL
Grand Harvest Awards

1998 Merlot
SILVER MEDAL
San Francisco Wine Competition
Central Washington State Fair

1998 Cabernet Franc
SILVER MEDAL
Pacific NW Enological Society

Washington Hills

1998 Cab-Merlot
SILVER MEDAL
Central Washington State Fair
Pacific NW Enological Society

1999 Dry Chenin Blanc
86-HIGHLY RECOMMENDED
World Wine Championships

1999 Late Harvest White Riesling
SILVER MEDAL
San Francisco Wine Competition
Central Washington State Fair

Sensational, Simple Entertaining: A Seasonal Feast

BY LINDA MORAN
On-premise Sales Manager

With the Holidays looming, we often feel the stress of preparation more than the pleasures. Many of us are coping with a hectic schedule yet, we love to entertain. Most times simplicity is the best course of action.

Fall harvest meals actually can be quite simple, hearty and colorful. Squash and root vegetables are in abundance and lend themselves to being prepared in advance. There are many savory dishes that are as elegant as they are easy to make. The “keep it simple” concept is one which we seem to ignore in our excitement to share our very best with our guests. Try to hold onto that concept when you entertain this season.

This is the time of the year when I enjoy sharing new wines with my friends and family. They have grown to look forward to the three-station buffet I set up around the house, each area hosting a different wine to accompany the food being served. I like to stay with wines from the Northwest to keep the feeling of being close to home.

This year the first station is appetizers to be shared as the guests arrive. It will be an array of seasoned olives (from my favorite deli) and semi-hard cheeses (Spanish Manchego and a slightly sharp white cheddar). Accompanying this will be thinly sliced crusty bread and seasoned olive oil for dipping. The wine will be Bridgman Viognier.

The next course is a simple salad made from sliced roasted gold and red beets on top of a horseradish sour cream dressing. This course goes extremely well with Apex Dry Gewürztraminer or Washington Hills Dry Riesling.

We never retire our outdoor grill even when the calendar says it's no longer summer. The main buffet is quite simple. There are grilled chicken sausages on a platter of lentils, a big bowl of blanched green beans (the thinnest beans to be found) tossed with a tiny bit of kosher salt and chopped roasted hazelnuts. A large tureen of squash soup with pumpkin seeds to top it off. This is a great course to enjoy with our fabulous Bridgman Syrah and Rosé of Cabernet Franc.

The finale is when the appetizer area is turned into the dessert buffet. We fill it with cookies and fresh figs, sliced sweet apples and nuts. If you like, you can serve a warm custard or tapioca. Ready made custards warm up quite well with just a few seconds in the microwave. (If you go too long and it melts, just provide a ladle to pour it over your fruit and nuts.) I love this table because it is where we get to bring out those precious bottles of Washington gold: Late Harvest Riesling and Gewürztraminer ice wine. Be sure to serve small portions of these lush wines, as a little goes a long way.

Don't worry about going crazy cleaning the house. Just tidy it up, turn down the lights and burn lots and lots of candles!! Have fun and enjoy the pleasures of the season.

Some Notes for Entertaining

A 750 ml bottle of wine contains approximately 25 ounces, which should translate to 5 to 6 glasses of wine. To determine how much wine you should buy, think about who will be attending the event: are they modest imbibers or will they want to try a little bit of everything? My rule of thumb is 3 glasses per person when lots of food is involved. Moderation is always important, especially if your guests will be driving home afterwards.

Don't forget to have a festive, delicious beverage option for designated drivers. Sparkling pear cider is a great choice (it's much better than sparkling apple cider), or fill a pitcher with 2 parts cranberry juice to 1 part club soda or tonic. Serve in wine glasses with a squeeze of lime.

Since I have lots of glasses, I set up my buffet areas with smaller glasses for the appetizer and salad stations, a bit larger glass for the main course, and smaller glasses for the dessert wines. If you don't have the luxury of lots of glassware, simply provide each person a glass for the evening.

Recipes for this menu can be found at www.washingtonhills.com/recipes

Fall into Winter with our Seasonal Special

By the time November rolls around, most of us have put away our barbecues and are settling into a cool-weather mindset. That means football instead of baseball; sweaters instead of swimsuits, and cuddling in front of the fireplace instead of straining to catch air movement from the air conditioner. December is approaching with seemingly relentless speed, and with it comes winter: soon it will be time to get out the mittens and wax up your

skis or snowboards!

Menu-wise our focus shifts from fruit salads and cold chicken to hearty roasts and fresh-baked bread, with cobblers for dessert. Our “Fall into Winter” Seasonal Special will help put you in the mood.

We start with a beautiful (and practical) light blue embossed glass baking dish. Add a hefty vino-theme potholder, a clever and lovely

— continued on page 4

The Not-so-simple Restrictions on Home Delivery of Wine

BY TOM COTTRELL
Director of Marketing



We get many visitors to the tasting room who stock up on our wines, taking as many bottles with them as they can stuff into the car. Still, they want more.

They write us, call us, e-mail us from around the country and from around the world. The question is always the same: "Where can we get more of your delicious wines? And if we can't get any around here, can you ship it to us?"

The answer is a definitive yes...and no.

The fact is that wine sales in this country are subject to 50 separate sets of rules and regulations, a legacy of the end of Prohibition. In order to forge a coalition large enough to guarantee repeal of the Constitutional amendment, a compromise was made: each state would have absolute power over the sale of alcoholic beverages within its borders. The results are often confusing in the extreme.

We'll try to simplify things, though, by listing all the states and what they allow you—and us—to do.

The easiest place to begin is with those states where we currently have distributors. Your local retailer should be able to get most of our wines for you in the following: Alaska, California, Delaware, Florida, Georgia, Idaho, Illinois, Iowa, Kentucky, Maine, Maryland, Massachusetts, Minnesota, Montana, Nevada, New Hampshire, New Jersey, New York, Ohio, Oregon, Virginia, Washington State and Washington, DC. We are able to ship wine to individuals in some of those states, as well

(California, Idaho, Illinois, Maine, Minnesota, Oregon, and non-dry cities in Alaska).

With certain limitations we also can ship to the following "reciprocal" states (quantities range from 1 case per year to 2 cases per month): Colorado, Missouri, New Mexico, West Virginia, Wisconsin.

Five other states allow small wine shipments (ranging from 9 liters per month to 3 gallons at a time): Michigan, Nebraska, North Dakota, Rhode Island, Wyoming.

Three states let you receive small wine shipments if you get a permit and pay the taxes: Connecticut, Vermont, Hawaii.

Two states allow shipments as special orders through their liquor control boards: Alabama, Pennsylvania.

There are 13 states we do not ship wine to. Six of them allow no shipments, but residents may bring back small quantities from the winery when they visit: Indiana, North Carolina, South Carolina, South Dakota, Texas, Utah.

Six more prohibit all shipping or personal transportation of wine: Arizona, Arkansas, Kansas, Mississippi, Oklahoma, Tennessee.

Louisiana lets us ship you wine but requires so much paperwork and so many fees that we'd go broke doing it, so we don't.

Hope this helps, those of you who don't live in the "ugly 13." And remember that litigation and legislation are changing all these regulations, some for the worse but others for the better, slowly but surely.

Expert Opinions

A recap of a few of our most recent reviews:

Apex 1998 Syrah

"Crisp and focused, with a bright beam of berry and plum flavors cutting through a fine layer of refined tannins and lingering on the finish..." 87 points

— WINE SPECTATOR, SEPTEMBER 30, 2000

Apex 1995 Cabernet Sauvignon

"Dark cherries with nice fruit flavors and a long, lingering finish. Good tannins for aging." Excellent

— WINE PRESS NORTHWEST, SUMMER 2000

Bridgman 1997 Cabernet Sauvignon

"A polished and complex Washington State cabernet that features generous, focused blackberry and currant flavors; soft tannins echo on the finish; a velvety and delicious wine." Four stars, 91 points

— BEVERAGE DYNAMICS, SEPTEMBER/OCTOBER 2000

Washington Hills 1999 Late Harvest White Riesling

"Frankly sweet, but balanced with a crisp zing of citrusy acidity integrating the layers of rich honeysuckle, apricot and pear flavors, this Washington white is of impressive quality for so low a price..." 89 points; Best Buy

— WINE SPECTATOR, SEPTEMBER 30, 2000

Harvest 2000

BY BRIAN CARTER
Vice President and Winemaker

Here's a quick note on the 2000 harvest, written when we are approximately two-thirds through. Almost all that is left to crush is Cabernet, Riesling and a little Syrah. Most of the wines in the winery are still in various stages of fermentation so it is a little early to make a final assessment on the vintage, but at this point, things look good.

Given the quality of the grapes we have received, I cannot be much happier at this point. Heat units are near historical averages, which means cooler than 1998 and warmer than 1999. Excellent maturity has been achieved in all grapes picked to date. In fact, if anything sugar levels are a little higher than ideal in some cases because we have had to

wait for acids to moderate.

While good acidities make for long-aging, food-friendly wines, excessive acidity can make the wines a bit sharp, especially in the reds. Good temperatures and relatively dry conditions have allowed us the additional hang time to bring the acidity down. This additional time on the vine also builds flavors and color in the grapes, which should result in dynamite wines.

I am predicting another very good to great vintage for Washington. This vintage will be one to cellar for a while, with the red wines expected to have good natural acidities, firm structure and deep colors. These will be bottles we can pull out many years from now to remember the beginning of the millennium.

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Seasonal Special

continued from page 2 —

bread-warming stone, and a package of Monks Meadow® Chardonnay Cheddar Cheese Bread mix (enough for one large, delicious loaf of bread). We also include a bottle of Bridgman Rosé of Cabernet Franc and a Bridgman wine opener. It's a terrific gift for yourself or someone else, and the price, \$59.95, includes shipping and handling.

In case you would like additional inspiration, Kim, our Retail Manager, has agreed to share the recipe for one of her most popular entrées: Roast Pork with Bridgman Rosé Cherry Sauce.

In this issue of "Uncorked" you will also find our Year 2000 Holiday Gift Guide. It is loaded with everything from stocking stuffers to gift baskets to information about how to order our very special library wines. Read Tom's column (page 3) to get an understanding of the ins and outs of the laws governing interstate sale and shipment of wine. If the people on your gift list are located in the "right" states, you can make their holidays a little bit happier—and yours a little bit less stressful—by shopping via phone.

Pork Loin Roast with Bridgman Rosé-Cherry Sauce

Marinade:

- 1/2 C. Bridgman Rosé
- 1/2 C. pineapple juice
- 3-4 cloves garlic, minced
- 1 tsp. ground ginger
- 2 tbs. dry mustard
- 2 tsp. thyme
- 3-4 lb. boneless pork loin roast

Place roast in a large zip-lock bag. Whisk remaining ingredients together. Pour into bag, reserving 1/3 C. for sauce. Close bag (remove as much air as possible) and refrigerate at least 6-8 hours or overnight.

Roast the pork on a roasting rack, covered, for 2-3 hours at 325° or until meat tests at 155°-165°. Do not add any water or marinade (roast will make plenty of pan

juices). Roast will be golden brown and glazed when done.

Bridgman Rosé-Cherry Sauce:

- 2 C. tart canned cherries (pitted and drained—reserve the liquid)
- 1/2 C. juice from cherries
- 1/3 C. reserved marinade
- 1/3 C. Bridgman Rosé
- 1/2 tsp. almond extract
- 3 Tbs. fresh orange juice
- 1/4 tsp. ground ginger
- 2 Tbs. cornstarch
- 1 Tbs. lemon juice
- sugar to taste



Combine cornstarch with juices, marinade and Rosé. Add remaining ingredients, stirring well. Bring to boil for 2-3 minutes or until thickened, stirring constantly. Adjust seasonings to taste. Serve over roast.



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Uncorked

WASHINGTON HILLS CELLARS

111 East Lincoln Avenue
Sunnyside WA 98944

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Fax: (509) 839-6155
E-mail: winery@washingtonhills.com

Visit our site on the World Wide Web:
<http://www.washingtonhills.com>

Swinging Singles

If you'd like just a single bottle of wine in a pretty basket, packed with a little glitz, but at a low price, take your pick! Or get them all--it's always a good idea to have a spare gift or two around the house during the holidays, especially if it's something you can enjoy yourself!

- Washington Hills Late Harvest Riesling** \$14.50 Item #12011
- Washington Hills White Riesling** \$12.50 Item #12012
- Washington Hills Gewürztraminer** \$12.50 Item #12013

Sweet Surrender

This golden metal basket holds a bottle of our sweet, sautern-style Sauvignon-Semillon blend, **Finale**. You'll love it with seared foie gras. (\$35.75) Item #12014

A Fine Romance

Everything you need to know for a romantic dinner for you and your someone special. "Dinner for Two" gives tips for a perfect table setting and tells you how to create an incredibly romantic atmosphere for your special evening. There's a CD of romantic mood music, recommended menus and even recipes! Choose from a swinging French jazz Bistro theme, Italian Intermezzo, Country Inn or Light-hearted (heart-healthy) Gourmet. Or better yet, get all four! (\$30.95) Item #12015

Thanks a Million

The perfect way to say thanks. A gold or verdigris-toned wine coaster containing your choice of wine: **Bridgman Viognier** (\$24.50) or **Bridgman Syrah** (\$22.75) Item #12016

Order by Phone
1-800-814-7004

Daily 9 a.m. to 5 p.m., Pacific Daylight Time

Have this form (and your credit card) ready when you phone in your order

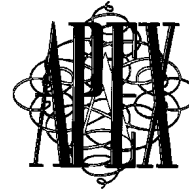
Item #	Item Description	Price	Quantity	Total
Sub Total				
Washington State residents add 7.6% sales tax				
Shipping & Handling (calculated when order is placed)				
Total Order				

We are able to ship orders that contain wine to these states only: Washington, California, Colorado, Idaho, Illinois, Maine, Minnesota, Missouri, Nebraska, New Mexico, Oregon, West Virginia, Wisconsin and non-dry cities in Alaska. All other orders can be shipped anywhere UPS delivers.

Washington Hills Cellars

111 East Lincoln Avenue, Sunnyside WA 98944
1-800-814-7004 or 509 839-WINE

Visit our site on the World Wide Web: www.washingtonhills.com



2000 Holiday Gift Guide

Each year when everyone else is thinking about sunscreen and heat waves, our staff is busy combing gift shows and basket bazaars to find the perfect "ingredients" for the gift baskets that so many of our customers clamor for.

You will find many of this year's offerings described here, but if you stop by our winery and gift shop in Sunnyside, Washington, you'll also find even more - along with plenty of case and half-case specials, and more wine-related books, gifts & gadgets than you ever imagine existed!

Our staff will be happy to put together custom gift baskets for you, whether your special needs relate to a tight budget or a picky recipient. Just stop by or call the winery gift shop for assistance and suggestions.

All of the items described here arrive beautifully gift-wrapped and securely packed by our staff at the winery tasting room and gift shop.

Shipping is by UPS. For shipments containing wine, an adult's signature is required for delivery.



Library Wines

This year we are offering very limited quantities of coveted **Apex library wines**. Call the winery for the selection and prices.



Spotlight on Wines

Winemaker's Classic

The ultimate gift: bottles of **Apex Cabernet Sauvignon** and **Apex Merlot**, with two Apex goblets in a beautiful two-bottle wine holder. (\$91.50) Item #12017

Santa's Pick

Better than milk and cookies anytime. A bottle of **Apex Chardonnay** in a gold and rose-toned metal sleigh. (\$33.95) Item #12018

Golden Elegance

A golden metal basket embossed with grape leaves and containing a bottle of wine.

Bridgman Cabernet Franc (\$21.95) Item #12019

Washington Hills Merlot (\$17.95) Item #12020

Apex® Cabernet Chocolate Sauce

If you love Apex Cabernet, you have to try Apex Cabernet Chocolate Sauce! Rich, dark, gourmet chocolate infused with our fine Cabernet Sauvignon. It's heavenly on everything (and by itself, too!)

In 375ml. bottles with special pour-and-seal top.
\$21.95

Wine Bottle Drip Ring

Slip the jewel-toned Italian drip ring over the neck of your wine bottle, and never worry about drips again.

\$13.50

Bottle stoppers also are available in colors to match.
\$20.95

Private Preserve®

Now you can enjoy a different wine with each course at home! Private Preserve is a tasteless, odorless, stable gas you squirt into open bottles of wine. Replace the cork (or use a stopper) and Private Preserve will prevent oxidation, keeping your opened wine fresh for days!

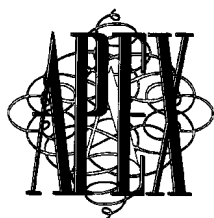
\$9.50

Wine-Away®

Why is it that red wine seems to escape from glasses more often than white wine? Whatever the cause, Wine-Away is the cure.

It's a biodegradable liquid developed right here in Eastern Washington, that removes red wine (and other) stains from most fabrics.

A great hostess gift!
\$7.25



Happy Holidays

From Washington's First Family of Fine Varietal Wines!

Midnight Snack

You'll find the makings for an late night to remember: A bottle of **Bridgman Lemberger** and two Bridgman wine glasses, a package of wine mulling spices (just in case it's cold outside), and a delicious chocolate cake from Effie Marie®. All packed in a pretty wicker basket. (\$32.95) Item #12001

Breakfast in Bed

Start the day off right with this non-alcoholic basket filled with treats from HuckleHaven®: flapjack mix, huckleberry coffee, and luscious huckleberry topping. We've included a pretty spreader to help you make sure that every yummy inch of your flapjacks is covered with topping. (\$23.95) Item #12002

Chocolate Dreams

For the chocoholic on your gift list: a golden top hat filled with a bottle of **Apex Cabernet Sauvignon**, a bottle of **Apex® Cabernet Chocolate Sauce**, a box of delicious Apex® cabernet chocolate truffles, and Monks Meadow® cabernet sauvignon chocolate cake. (\$69.95) Item #12003

A Cut Above

A wood cutting board and cheese knife are topped with your choice of **Bridgman Rose** or **Washington Hills Merlot, 8** ounces of smoked ham, Swiss and cheddar cheeses, and Wine & Cheese® crackers. (\$27.25) Item #12004

Hot Stuff

Turn up the heat with a blue glass chip & dip plate packed with Frontera® roasted tomato salsa and red bean dip, Mama Lil's® peppers, and a package of Just for Ewe® corn bread mix. (\$33.95) Item #12005

Weekend in Yakima Valley

"Washington Wine Country," a gorgeous coffee table book with photos by Robert Reynolds and text by Judy Peterson-Nedry, is topped with a bottle of **Bridgman Cabernet Sauvignon**, some Dan's® sausage, AJ's® bing cherry mustard, and some Works® Crackers. (\$47.50) Item #12006

Say "Cheese"

This attractive wicker basket is loaded with a bottle of **Washington Hills Cabernet Sauvignon**, the "Totally Cheese" cookbook, Chelsea® crackers, a cheese board, brie spread and a cute candy-cane topped cheese spreader. (\$41.95) Item #12007

Gourmet Choice

Mouthwatering aromas will fill the kitchen when this gift gets put to use. Pasta Partners® roasted garlic linguini and roasted garlic sauce, a bread warmer sized for a loaf of garlic bread, Monk's Meadow® chardonnay cheddar bread mix, a bottle of **Washington Hills Chardonnay** and two Washington Hills wine glasses. (\$32.25) Item #12008

Northwest Bounty

A bottle of **Bridgman Chardonnay** teams up with Alaska Smokehouse® smoked salmon, Rub with Love® salmon rub, and some Wine & Cheese® crackers. (\$26.95) Item #12009

'At's Italian

We've packed a wicker basket with a bottle of **Washington Hills Cabernet-Merlot** and two Washington Hills wine glasses, along with Pasta Partners® "15-minute Meal" pasta and marinara sauce, Venus® bread sticks, and Private Harvest® Kalamata olive bread spread. (\$26.95) Item #12010

For the Wine Connoisseur from Wine Connoisseur®

Get one, two or all three for the knowledgeable wine-lover on your list. Always in a rosewood presentation box.

Wine thermometer: \$12.95

Add a slender, stainless steel double hinged Bridgman wine waiter \$20.95

Make it an Apex wine waiter, the wine thermometer AND a stainless and rosewood bottle stopper: \$50.95

Grape Cluster Suncatcher

This glass suncatcher was made to brighten even the gloomiest of days. It features a cluster of grapes and the Washington Hills logo. Hang it in your window to chase gray skies away.
\$16.95

Our Own Wine Jellies

Lovely to look at, even better to enjoy! Three jars of jelly made from Outlook Vineyard grapes: Riesling, Semillon and Cabernet Sauvignon, packed in a little wooden crate for giving.
\$4.50

Sweet Somethings

A box of six sinfully rich chocolate truffles with your choice of Apex Cabernet Sauvignon or Apex Syrah centers. Get some for yourself, too!
\$7.95

Read All About It!

Wine Spectator's "Little Book of Wine" comes packed along with a pewter book mark embossed with a cluster of grapes.
\$4.95