



## *Winery News*

Volume XV No. 2 Fall 2000

*Happy  
Holidays*

### **Introducing Frankensauv and Camerlot**

This fall we introduced two new red wines for under \$10. The reception was overwhelming! Frankensauv was stitched up in the cellar from 60% Cabernet Franc and 40% Cabernet Sauvignon. Cabernet Franc is a delightfully fruity variety that has not really been discovered yet. When blended with Cabernet Sauvignon, you get a spicy, complex red wine for all occasions.

Camerlot is a blend of Cabernet Sauvignon and Merlot. To be called Cab Merlot, the ATF (our friends in DC) dictate that the label must state the percentage of Cabernet and Merlot. Since this wine is not vintage dated and the percentages may change, we chose not to state the percentage. So, we removed a 'b' and a space. Voila, Camerlot. We say ca-mair-low, but you may call it ca-ma-lot, a place where everyone is happy. The actual blend is 75% Merlot and 25% Cabernet. There is just enough Cabernet to add depth and complexity to a wonderfully soft Merlot. Both wines retail for just \$9.99 per bottle.

### **Harvest 2000**

As I write, the grapes are all inside; either put to bed in barrels and tanks or happily fermenting away. Despite all the hype, this year was a mixed bag. An early frost on September 22 toasted a lot of vineyards. Fortunately for us, the only affected vineyard had frost protection which saved it from certain disaster. So much for global warming. Losing 3 weeks from the growing season means you had better get ready for the next ice age.

Some of the highlights to look forward to are the Morrison Vineyard Cabernet and the Chateau Puryear Estate Cabernet (release dates in 2003 after two years in oak and one year in the bottle.) The Cabernet Franc and Merlot are looking quite good, also. Whites will be as wonderful as in the last three years.

Now it is time to get the old skis out and tuned up.

*Red wine pours from the fermentor bin into the hopper and press*

### **Holiday Specials**

BFD lovers, now is the time to stock up on this popular wine at just \$5.99 per bottle. Apply a case discount to save even more money. I like to serve it with my favorite holiday dishes such as Dungeness crab, clam chowder and oysters on the half shell. It also goes well with spicy cuisine like Thai and Sichuan. In fact, it is the only wine I know that goes well with stir fry.

Big parties? No big problem. We still have the Big Bottle Cabernet Sauvignon available. Take advantage of our \$60 case special and stock up for the holiday season. Where else can you find a Washington State Cabernet for the equivalent of \$5 per bottle?



## Bellevue Delivery- Dec 2-3

This has become a tradition for many of you Puget Sounders- The Bonair Buggy brings your wine order over to our friends' home in Bellevue. You pick it up, visit with us, and are happy you only have to drive a few miles and save on all shipping charges. Use our order form. Email us if you have questions. We process your order, send you a confirmation letter and map, and your Holiday shopping is done.

## Thanksgiving in Wine Country

The Yakima Valley Winery Association is doing it again!! Nov. 24, 25, 26 all wineries will be open and serving free food samples (and free recipes) to go with our wines. You buy a commemorative wine glass for \$5.00 (Your glass from Barrel Tasting works, too) - this gets you in to all wineries. Come join us for a great celebration. You won't get "malled" here- just live music, good food, wonderful wines, & fun!

Happy Winter Solstice from the Bonair bunch!  
Don't forget your mead.

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*Seasons Greetings*



Address Correction Requested