

Wine & Cheese by TCC's September 2008 Wine Club

This month, we bring you two selections from Washington State.

Although the wine industry in Washington State is relatively young, it is now the nation's second largest wine producer and is ranked among the world's top wine regions. Washington wines are found nationally in all 50 states and internationally in more than 40 countries. With 31,000 acres planted, the state has ideal geography and conditions for growing premium vinifera wine grapes. Primarily grown on their own root stocks, which support healthier plants, vines produce grapes of consistent quality, resulting in strong vintages year after year. While wine grape growers in Washington focus on Chardonnay, Riesling, Merlot, Cabernet Sauvignon and Syrah, the region also produces a wide range of other spectacular white and red wines.

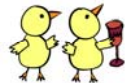
As the state's fourth largest fruit crop, the Washington wine industry is an important contributor to the long term preservation of Washington agriculture. The industry is committed to sustainable agricultural practices and conservation of water resources. Washington is also home to wineries that are certified organic and biodynamic.

Our selections come from Charles Smith Wines, located at the base of the Blue Mountains in Walla Walla Washington. Charles Smith Wines, a/k/a K Vintners, opened its doors to the public on December 3rd, 2001. 'Owner-winemaker Charles Smith with his big hair, kick ass attitude and bold packaging has earned the moniker "rock star" of Washington State Syrah'. Charles Smith arrived in the Walla Walla Valley following 11 years in Scandinavia managing rock bands. Originally from northern California, he has been involved with wine personally and professionally his entire life. We'll see what you think of his Kung Fu Girl Riesling and Boom Boom Syrah!

In the following pages, there is some information regarding your wine club selections. First, you'll find a map* showing the region from where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



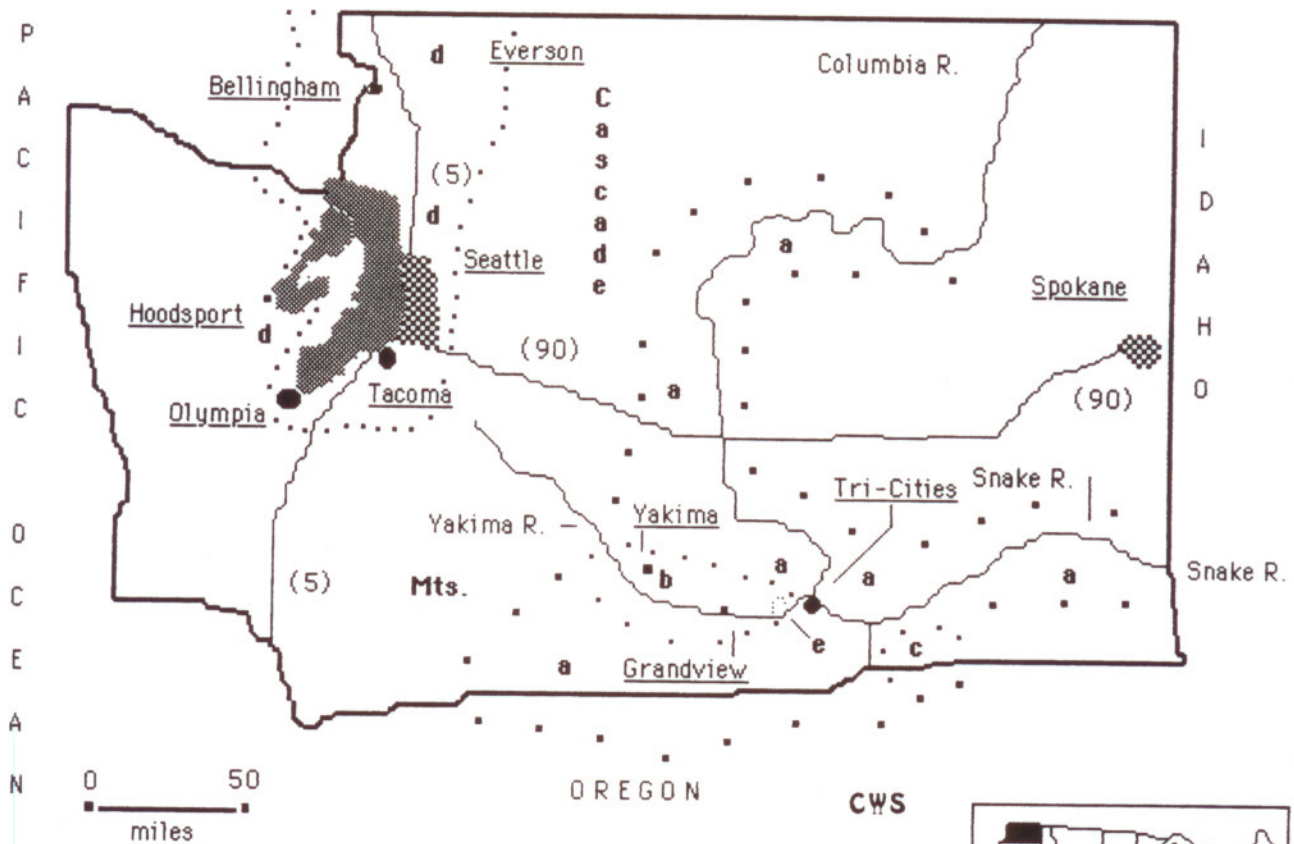
Wine & Cheese by TCC



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#18--WASHINGTON

BRITISH COLUMBIA



VITICULTURAL AREAS

- a. Columbia River Basin (partially overlaps into Oregon: 16,600 acres within WA)
- b. Yakima Valley (within "a": 9,650 acres)
- c. Walla Walla Valley (within "a"; straddles OR & WA: 800 acres within WA)
- d. Puget Sound (includes the islands: 80 acres)
- e. Red Mountain (totally within Yakima Valley: 710 acres)

LEADING VARIETIES (acres: 2002)

Concord (23,800), Chardonnay (6,640), Cabernet-Sauvignon (6,050), Merlot (5,980), Niagara (4,200), White Riesling (2,200), Syrah (2,100), Cabernet franc (750), Sauvignon blanc (710), Gewürztraminer (670), Sémillon (550), Chenin blanc (450), Pinot gris (330), Pinot noir (290), Viognier & Lemberger (230 each), Sangiovese (220), Muscat blanc (100), Malbec (90) and Zinfandel (70).



VINEYARD AREA

58,400 acres
(50% wine grapes)

PRODUCTION

17,000,000 gallons

340,000 tons
(35% for wine)

WINERIES

240

2002

Kung Fu Girl Riesling

Type:	White Wine
Varietal composition:	100% Riesling
Vineyard Location:	Evergreen Vineyard, Wahluke Slope, Columbia Valley, Washington
Vintage:	2007
Country:	USA
Alcohol:	12.5%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

Why Kung Fu Girl Riesling? According to Charles Smith, "because Riesling and Girls kick ass". The fruit for this wine is sourced from a single vineyard, the Evergreen vineyard. Located in the general area of George Washington, the Evergreen vineyard lies on the crest of an undulating basalt ridge at 1300' to 1400' elevation. It is neighbors on the North with the Quincy Wildlife Area (a series of lakes and badlands), on the West by the Columbia River and the South by the Gorge at George Concert Area. The first 250 acres were planted in 1998 with continued planting through 2005 until the property was completed at 450 acres total. The soil, what there is of it, is a clay loam over basalt and caliche. These shallow rocky soils give the wine a mineral tone, plus complex fruit flavors.

Tasting Notes

This wine has aromas of wet stone, apple, stone fruits, and honey. A dry-styled Riesling, it has lovely flavors of apple, citrus, and white peach followed by a crisp minerality on the finish.

Pairing Suggestions

A great match with chef's salad, fried catfish, cheese ravioli, or curried lamb. Also, try with smoked Gouda, horseradish cheddar and Manchego cheeses.

For this month's cheese club selection, pair this wine with the Laack Brothers Onion Garlic Cheese cheddar cheese. The fruity flavors of the wine perfectly complement the bold flavors of onion and garlic.

Boom Boom! Syrah

Type:	Red Wine
Varietal composition:	100% Syrah
Vineyard Location:	Walla Walla Valley, Washington
Vintage:	2006
Country:	USA
Alcohol:	13.5%
Age-ability:	Drink now or cellar for 5 years

Winemaking Philosophy and Vinification Details

Charles Smith Wine, the Modernist Project, as Charles Smith says, "focuses on the way people want to drink wine today. Wine consumers are faced with a dilemma: low price wines often taste simple while higher priced wines often require aging to be enjoyed at their best. Charles Smith Wines are ready to enjoy ASAP, plus, the wine showcases the vineyard, not winemaking. Little to no manipulation is necessary when fruit sources are carefully selected. With each wine, the vineyard is the star and the consumer gets exactly what they hope for in a great bottle—wine that tastes smashing and is priced right."

This Syrah is named Boom Boom! because it will blow you away!

Tasting Notes

This smoky wine has rich blackberry, blueberry, and plum aromas. The aromas follow through to the palate with rich berry fruit, smoky bacon, and coffee notes. Very luscious and rich with a long, satisfying finish.

Pairing Suggestions

This wine is a perfect match for your favorite BBQ fare! Also, pair with your favorite chili, rosemary chicken, aged cheddar and Pecorino Grand Cru cheeses.

For this month's cheese club, pair this wine with the Cypress Grove Goat Cheddar. The nutty tangy notes of the cheese are a delicious match to the intense rich berry fruit and smokiness of the wine.

Enjoy!