# PRICE LIST – WHITES & BLUSHES

## Chardonnay

<table>
<thead>
<tr>
<th>Winery</th>
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<tbody>
<tr>
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## Gewürztraminer

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## Pinot Blanc

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**Specialty Whites**

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*Gewürztraminer*

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**Blushes**

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## PRICE LIST - REDS

### Barbera
- **Winery**: Blended Learning by WSU
- **Price**: $30
- **Page**: Pg. 15

### Cabernet Franc
- **Winery**
  - Gamache Vintners: $25
  - Coeur D’Alene Cellars: $30
- **Price**: Pg. 15
- **Page**

### Cabernet Sauvignon
- **Winery**
  - Barnard Griffin: $13
  - Silver Lake Winery: $13
  - Columbia Crest: $14
  - Arbor Crest: $17
  - Mercer Estates: $19
  - Milbrandt Vineyards: $20
  - Thurston Wolfe Winery: $21
  - Gordon Estates: $23
  - Bergevin Lane – Moonspell: $24
  - 6 Under: $26
  - Fidelitas: $26
  - Bridge Press Cellars: $28
  - Kiona Vineyards: $28
  - Hamilton Cellars: $29
  - Doubleback: $98
- **Price**: Pg. 16
- **Page**

### Carmenère
- **Winery**: Wawawai Canyon Winery
- **Price**: $22
- **Page**: Pg. 19

### Lemberger
- **Winery**: Townshend Cellars
- **Price**: $19
- **Page**: Pg. 20

### Malbec
- **Winery**
  - Hamilton Cellars: $30
  - William Church Winery: $33
- **Price**: Pg. 20
- **Page**

### Merlot
- **Winery**
  - The Hogue Cellars: $9
  - Barnard Griffin: $13
  - Jones of Washington: $14
  - Arbor Crest: $16
  - Gordon Estates: $18
  - Airfield: $19
  - Fidelitas: $26
  - Merry Cellars: $26
  - Northstar Winery: $26
  - Cougar Crest: $30
  - EFESTÉ: $36
  - Pepper Bridge: $47
- **Price**: Pg. 23
- **Page**

### Mourvedre
- **Winery**: Robert Ramsey Cellars
- **Price**: $30
- **Page**: Pg. 23

### Petit Verdot
- **Winery**: Forgeron Cellars
- **Price**: $28
- **Page**: Pg. 24

### Pinot Noir
- **Winery**: Erath
- **Price**: $18
- **Page**: Pg. 24

### Primitivo
- **Winery**: Forgeron Cellars
- **Price**: $28
- **Page**: Pg. 24

### Sangiovese
- **Winery**
  - Jones of Washington: $16
  - Kiona Vineyards: $19
  - Townshend Cellars: $19
  - Merry Cellars: $26
- **Price**: Pg. 25
- **Page**
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### Red Blends

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### Specialty Reds

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WHITES

2012 Unoaked Chardonnay
Airfield
_Cougar Alum: Mike Miller_

Crisp, dry, and refreshing with vibrant acidity and zesty flavors of grapefruit and lemon-lime. 100% fermented in stainless steel tanks with no oak influence. This Chardonnay is enjoyable on its own or pairs nicely with seafood and pan-Asian cuisine.

2011 Chardonnay
Alexandria Nicole Cellars
_Cougar Alum: Ali Boyle_

This 2011 Chardonnay is 100% stainless steel fermented, to maintain a fruit-forward style. Bright aromas of Fiji apple and Bosc pear roll into flavors of sweet stone fruit with mouthwatering acidity to back it up. Hints of orange oil and ripe melon intertwine on the mid-palate, while a splash of lemon zest livens up the finish. The food-friendly acidity will lend its hand to many dishes or serve well chilled for a wonderfully refreshing wine.

2010 Chardonnay
Coeur D'Alene Cellars
_Cougar Alum: Kimber Gates_

Fruit notes of nectarine, pear, bright quince, citrus peel and kiwi are complemented by aromas of toasted hazelnuts, slight butterscotch and soft toasty oak. Medium bodied on the palate with lively acidity form the cool 2010 vintage, this wine finishes with clean citrus and pear flavors with a toasty, mineral finish. Enjoy with shellfish, creamy sauces and spaghetti with sausage marinara.

2009 Chardonnay H3
Columbia Crest
_Cougar Alum: Kevin Corliss_

Aromas of baked apple, honeysuckle, nutmeg, and a touch of mineral introduce this elegant yet racy, medium-bodied Chardonnay. A broad spectrum of orchard fruits and sweet oak notes lead to a seductive, slightly creamy vanilla finish.
2010 Chardonnay
Genesis by The Hogue Cellars
_Cougar Alum: Jim Mills_

The 2008 Genesis Chardonnay is un-oaked, fermented and aged in stainless steel, to showcase pure varietal flavors of Washington Chardonnay. The wine opens with ripe apple, pineapple, peach and pear followed by a touch of vanilla and citrus on the finish. Crisp with natural acidity, yet rich and creamy, this Chardonnay is perfectly balanced. Pair with grilled chicken Caesar salad, pan-seared salmon, fish tacos or pasta salad.

2012 Chardonnay
Gordon Estates
_Cougar Alum: Jeff Gordon_

This Chardonnay has aroma in abundance with melon, papaya, honeysuckle, ripe fresh grapes and touches of vanilla. A soft inviting texture with flavors of lemon meringue pie, hints of wood smoke and snicker-doodle spice. A lively and lingering finish makes this wine a perfect accompaniment to an easy summer evening.

2011 Chardonnay
Helix by Reininger
_Cougar Alum: Kelly Tucker_

This wine has wonderful acid and a crisp, beautiful sparkle thanks to the stainless steel fermentation. It features Granny Smith apple sweet-tartness and a mellow draw on the finish with fresh pineapple and subtle orange flower. A perfect wine for brighter weather.

2010 Estate Chardonnay
Kiona Vineyards
_Cougar Alum: John Williams_

Pronounced minerality, tart acidity, and fresh tropical fruit notes are framed by a kiss of French oak. Try this outstanding wine with salads or seafood, especially dungeness crab, sole, or grilled halibut.
2011 Chardonnay  
Mercer Canyons  
*Cougar Alum: Robert Mercer*

The 2011 vintage was one of the coolest years on record. Most varieties were harvested a month later than normal. The cool season and late harvest gave us wines with ample acidity, restrained tannins and true varietal characteristics.

2011 Chardonnay  
Merry Cellars  
*Cougar Alum: Patrick Merry*

A native Montanan, winemaker Patrick Merry crafts wines that embody the rugged and pristine terrain he grew up in. "Even an excellent wine should be comfortable and approachable, and maybe just a little rugged around the edges," he smiles. Because wine was a part of his daily life and family table, Patrick strives to craft wines that complement the everyday experience.

2012 Chardonnay  
Woodward Canyon  
*Cougar Alum: Rick Small*

Whole cluster pressing has given delineated fruit which integrates beautifully with aromatic notes of caramel, vanilla, spice and hazelnut. Finally, the oak is more understated by our choice and is in wonderful proportion with the fruit and acidity. The texture is smooth and rich while the finish is complex, generous, and long. This wine may be consumed now, but it will benefit substantially with a year in bottle and should continue to improve for several years, with proper cellaring.

2011 Gewürztraminer  
The Hogue Cellars  
*Cougar Alum: Jim Mills*

Our Gewürztraminer offers up varietal spiciness, along with intense aromas and flavors of lychee, apricot, peach, and citrusy notes of orange and lemon-lime. Soft and rich, with a balancing acidity and a slight mineral character, Gewürztraminer is excellent as an aperitif. Serve with Thai spring rolls, sweet and spicy pork lettuce wraps, or roast turkey with all the trimmings.
**2012 Estate Gewürztraminer**  
Tsillan Cellars  
*Cougar Alum: Shane Collins*

Bright and shimmering gold/green straw in color. This wine is showing an abundance of tropical aroma notes with a little more citrus than past vintages due to the cooler growing conditions of 2011. Nuances of spice, lime, honeydew, and peaches make for a very complex bouquet. The palate is off-dry with refreshing and crisp flavors of apple, mandarins, kiwi with a little honeysuckle in the finish. Ideally served at 52 degrees this is a drink now wine that will pair well with Thanksgiving dinner, Asian dishes and a variety of hard cheeses.

**2012 Pinot Blanc**  
Bridge Press Cellars  
*Cougar Alum: Brian Padrta*

To preserve the delicate aroma of Pinot Blanc, this wine was produced using whole cluster pressing to extract the juice. In other words, the hand-picked bunches of grapes are placed directly into the press without removing the stems or crushing the berries. After press, the juice is fermented slowly in stainless steel tanks. Fermentation temperature is kept low, again to preserve the aroma and freshness of the fruit. Malo-lactic fermentation is blocked to preserve the natural acidity of the wine.

**2010 Pinot Grigio**  
The Hogue Cellars  
*Cougar Alum: Jim Mills*

The Hogue Cellars’ Pinot Grigio is a refreshing white wine with vibrant fruit flavors and crisp acidity. Finely balanced between ripe fruit and citrusy tartness, the 2009 vintage has aromas and flavors of peach, orange blossom, lemon, cream and a slight almond character. This food-friendly Pinot Grigio is versatile at the table and will pair well with light pastas, roast chicken, shrimp salad and other seafood.

**2013 Pinot Gris**  
6 Under  
*Cougar Alum: Kimber Gates*

Refreshing and very aromatic, hints of apple, canned pear, and guava are quite noticeable on the bouquet. This wine will express notes such as mint, ripe peach, and honeysuckle after a few minutes of aeration. The mouthfeel is slightly sweet. Slow fermentation at low temperatures is responsible for ripe layers of passion fruit. It has enough acidity to add to the lingering finish of this vibrant food wine. Seafood risotto, spicy crusted salmon, or lentils with smoked sausage and carrots will pair well with this wine.
2012 Pinot Gris  
Alexandria Nicole Cellars  
*Cougar Alum: Ali Boyle*

Alexandria Nicole Cellars is dedicated to producing small lots of hand-crafted wine from our own Destiny Ridge Estate Vineyard. Our 267 acre estate vineyard is located high above the bluffs on the Columbia River, near the town of Paterson, Washington where our grapes thrive in the soils and climatic conditions of the Horse Heaven Hills.

2012 Pinot Gris  
Barnard Griffin Winery  
*Cougar Alum: Elise Barnard Griffin*

A crisp, appley attack is backed by notes of dried pineapple and nectarine. There’s a thread of minerality that persists through the long, cleansing finish. This delightful dry white is a perfect match for light fish dishes or cold meats and cheeses.

2012 Pinot Gris  
Mercer Estates  
*Cougar Alum: Robert Mercer*

A nose full of ripe honeydew melon, orange blossom and pear continues on the palate, complemented by green apple and nice minerality. The mouth is broad and filling, nicely framed by bright acidity and a refreshing finish.

2012 Traditions Pinot Gris  
Milbrandt Vineyards  
*Cougar Alum: Gordon Hill*

Our 2012 Pinot Gris is highly aromatic with bright citrus and luscious lychee fruit aromas. Lively and refreshing with flavors of ripe pear, crisp apple, lime zest and a hint of underlying minerality.
Our 2012 Riesling is made from the noble White Riesling grape solely from the Dionysus Vineyard grown in the Columbia Valley. Handpicked and hand-sorted, this wine shows bright pineapple, lemon and honey characters that unfold on the palate as peach and almond. This wine is finished slightly sweet to balance the bright acidity and to create a long and supple finish. To protect and enhance the delicate fruit aromas and flavors, this wine was fermented and aged in stainless steel. As well, this wine did not go through malolactic fermentation.

**2012 Dry Riesling**
Blended Learning by Washington State University
*Cougar Alum: Dane Day, Garret Grower, Colin Hickey, Lora Morgan, Joel Perez, & Robb Zimmel*

This wine was crafted by a team of passionate, Wine Science students who utilized their unique blend of education and talent to initiate an ongoing series of wines envisioned by the WSU Viticulture and Enology Program.

**2012 Dry Riesling**
Chateau Ste. Michelle
*Cougar Alum: Ted Baseler*

The Chateau Ste. Michelle Dry Riesling is a dry, crisp, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting floral and mandarin aromas with a clean finish. This is an incredibly versatile food wine and my favorite with oysters.

**2012 Evergreen Riesling**
EFESTÊ
*Cougar Alum: Kevin Taylor*

In cool, high elevation sites, Riesling always preserves its natural acidity, even in warm vintages. Indeed, this is the case with 2012 and so we see a wine that has a warm-vintage fruit profile of orchard/tropical fruits such as pear, apple and lychee, yet the wine possesses citrus-type acidity; a great combination for an extremely aromatic and exotic wine that has the legs to age. Very little rain during ripening allowed us to target this intricate balance via canopy management and irrigation and as October cooled down we honed in our picking decision, finally pulling it off the vine on the 23rd.
2007 Riesling  
Goose Ridge  
*Cougar Alum: Bill Monson*

Our 2011 Estate Riesling has a lovely floral bouquet with hints of granny smith apple, peach and lemon zest. Similar flavors are complimented by a slight sweetness on the palate that gives way to a crisp finish.

2011 Estate Red Mountain Dry Riesling  
Kiona Vineyards  
*Cougar Alum: John Williams*

Dusty gravel along with beautiful pear, apple, and citrus aromas grace a crisp flavor profile that will complement a wide array of foods. This immensely drinkable wine has an intriguing hint of frizzante to keep you on your toes.

2012 Riesling  
Mercer Canyons  
*Cougar Alum: Robert Mercer*

Fresh fruits such as white peach and pears greet you on the nose, coupled with aromas of honeysuckle and orange blossom. The lush juiciness of the fruit on the palate is nicely balanced by bright acidity, framing the wine and providing structure. A slight effervescence lifts the fruit and adds to the roundness in the mouth. Notes of stone fruits and honey linger on the finish.

2012 Traditions Riesling  
Milbrandt Vineyards  
*Cougar Alum: Gordon Hill*

Our Traditions Riesling is made in a refreshing, off-dry style with aromas and flavors of sweet Elberta peach, ripe Granny Smith apple and zesty Key lime. This wine is bright with a pronounced minerality, reminiscent of wet stone, on the mid-palate and a crisp fruit-driven finish.
2011 **Riesling**  
*Willow Crest Winery*  
*Cougar Alum: Dave Minnick*

Brilliant color of yellow straw with a slight green hue, this wine has an explosive nose offering up aromas of peach blossom, candied orange peel, lemon sherbet, dried pineapple, vanilla flower and mineral. The palate is seamless and round, yet light and elegant; great acidity makes this wine complete by balancing the 4% residual sugar. Classic Riesling flavors of citrus oil, honey and green apple come to mind in one of our best efforts yet.

2012 **LINEN Sauvignon Blanc**  
*Bergevin Lane*  
*Cougar Alum: Annette Bergevin*

Aromas of honeydew, Pineapple and grapefruit leap from the glass. Pineapple yields to Pear and light hints of mandarin Orange. The finish is creamy orange (think cream sickle), cantaloupe and hints of papaya.

2010 **Sauvignon Blanc**  
*Chateau Ste. Michelle*  
*Cougar Alum: Ted Baseler*

The Sauvignon Blanc exhibits a bright fruit profile of apples and melons. The mostly stainless steel fermentation provides the crisp character to the wine. Try this wine with pasta with cream sauce.

2012 **CMS Sauvignon Blanc**  
*Hedges Family Estate*  
*Cougar Alum: John Gomez*

Bright, lively aromas of ripe pear, grapefruit peel, caramel apple and orange blossom. The palette is lean, angular and well defined, emphasizing the virtues of structure and elegance.

2012 **Sauvignon Blanc**  
*K Vintners*

Lime leaves and anise lead to lip-smacking acidity with a healthy dose of minerality. Pair with Spring Panzanella with Asparagus or seared scallops with roasted vegetables.
2013 Sauvignon Blanc  
Wawawai Canyon Winery  
*Cougar Alum: David Moffett*

Founded in 2003 by Ben, David and Stacia Moffett. David and Stacia manage the vineyard and do all sorts of other glamorous stuff. And Ben fixes everything (trucks, tractors, forklifts and the like) and is the senior winemaker. Wawawai Canyon Winery the oldest bonded winery and vineyard in Whitman County, Washington.

2012 Semillon  
Merry Cellars  
*Cougar Alum: Patrick Merry*

True to its origin on the steep, well-drained basalt slopes of Stillwater Creek Vineyard, this classic Semillon has been barrel fermented and gracefully aged on the lees. Smooth and polished, hints of mineral and pebble peek through opulent notes of honey and toast that gently meander to a creamy, lingering finish.

2012 Estate Grown Viognier  
Cougar Crest  
*Cougar Alum: Deborah and David Hansen*

Floral, citrus, and melon aromas tempt the nose, and pear, peach and tropical flavors please the palate. A smooth honey-like finish gives depth and length to a wine that can be sipped by itself but also pair very well with food.

2013 Viognier  
Jones of Washington  
*Cougar Alum: Greg Jones*

Aromas of ripe peach excite the senses, inviting you to this rich, full bodied Viognier. Gentle fermentation in Hungarian Oak puncheons enhances the flavor and structure of this fruit forward refreshing wine.
2012 Viognier
Maryhill
Cougar Alum: Craig Leuthold

Hints of dried pineapple, apricot, pear, vanilla bean and citrus rind will entice you into our newest vintage. With the first sip, you will experience a rich, full-bodied mouthfeel that lingers on your palate, finishing crisp and clean. Pair with spicy chicken, asparagus and shellfish.

2012 Viognier
William Church Winery
Cougar Alum: Rod Balsley

Beautiful aromatics of fresh pear and honeysuckle. What follows are rich peach flavors and citrus with enough acidity to keep the wine fresh and lively. A lovely summer sipper that is excellent with creamy cheese and foods with a dash of asian spice.

2012 Hot to Trot - White Blend
14 Hands Winery
Cougar Alum: Ted Baseler

This fragrant wine presents aromas of apples and citrus, with light floral notes. Fresh flavors of pear, melon and lemon zest are balanced by crisp acidity, ending with a bright and lively finish.
63% Pinot Gris, 34% Viognier, and 3% Orange Muscat

2012 M100 White
Fidelitas
Cougar Alum: Loren Hoppes

Fidelitas is a boutique winery located on the slopes of the Red Mountain AVA led by owner and winemaker, Charlie Hoppes, an acclaimed Columbia Valley vintner whose first crush in Washington was in 1988. Charlie works in partnership with Washington’s finest growers to capture the distinct character of the vineyard and the purest expression of the fruit. Fidelitas wines are handcrafted and aged in small lots, showing exceptional character, varietal expression and structure.
2010 White
Hamilton Cellars
Cougar Alum: Stacie Hamilton

A unique blend of 83% Semillon and 17% Viognier. A food friendly wine, with aromatic fruitiness from the Viognier and a nutty, fig-like aroma and flavor contribution from the Semillon. Aging in neutral oak barrels provides viscosity on the palate.

2011 Bramble Bump White
JM Cellars
Cougar Alum: Tyler Farnsworth

Bramble Bump White is JM Cellars’ white table wine made as an everyday drinking wine. Open a bottle, have a glass or two, put the screw top on and place it back in the fridge and you can drink that bottle for a week. Featuring Chardonnay and Viognier, this wine is delicious and a great value.

2011 Winemakers White
Maryhill
Cougar Alum: Craig Leuthold

A sinfully delicious experience awaits in what could be our best Winemaker’s White to date. Simply put, this wine is about fruit. Incredible aromas of citrus, pear, golden apple and honeydew waft in silky swirls from the glass. A delightful balance of pear, delicate lemon curd and a hint of grass precede a perfect light acidity on the palate.

2010 Harvest White
Merry Cellars
Cougar Alum: Patrick Merry

A marriage of 69% Semillon and 31% Chardonnay, Merry Cellars lively interpretation of this classic blend echoes an abundance found only on the Palouse. Fragrant and deep, aromas of honeyed fig, lemongrass and melon invite the senses. Enhanced by crisp acidity and notes of spiced apple, the bouquet is mirrored on the palate and maintains its presence through a long lingering finish.
2011 The Farmer White
Smasne Cellars
*Cougar Alum: Robert Smasne*

Smasne Cellars is a boutique winery located in the heart of Washington’s wine country and led by Robert O. Smasne. Built on the foundation of tradition, farming heritage, love for the area and passion for wine our mission is to hand-craft small lots of limited-released, world-class artisan wines from specific vineyards that are noted for yielding the highest quality of wine grapes.

2012 PVG
Thurston Wolfe
*Cougar Alum: Dr. Wade Wolfe*

A rare wine with intense fruit aromas and a rich, crisp finish. Enjoy with chicken recipes, steamed mussels, clam linguini and other seafood dishes or by itself on the patio with good friends.

2013 Estate Sempre Amore
Tsillan Cellars
*Cougar Alum: Shane Collins*

This blend of Pinot Gris, Chardonnay, Viognier and Gewurztraminer is from 100% stainless steel ferments which provide its bright shimmering color. Fresh and vibrant aromas of apple, peach and pear on the bouquet welcome flavors of fruit cocktail, honeydew melon, candied tangerine and a little rose petal in the finish. A dry white wine that is crisp and refreshing will pair well with fruit platters, fresh tortellini and cheese in a white sauce and all your fresh summer ocean catches. Enjoy around 50 degrees.

Engelwein
Baroness Cellars
*Cougar Alum: Jonathan P. Delvo*

Serve hot, cold, or frozen! White Glühwein served in the winter months along the Alsace region and Northern Germany. A Riesling blend spiced with ginger. Serve it just below a simmer and garnish with Cranberries and sliced Almonds.
2009 Late Harvest Riesling  
Bergdorf Cellars  
_Cougar Alum: Jonathan P. Delvo_

Well balanced and full of delicious fruit and herbal flavors - ripe pears and cinnamon. Pairs wonderfully with soft cheeses, fresh fruit and cured meats, or a glassful on its own.

2012 Estate Red Mountain Ice Wine  
Kiona Vineyards  
_Cougar Alum: John Williams_

Aromas of honeysuckle and tropical pineapple practically leap out of the glass. The intense sweetness is framed by generous acidity, elegant herbaceous grasses, and ripe apricot.

2010 Ice Wine  
Smasne Cellars  
_Cougar Alum: Robert Smasne_

Icewine is another art form that takes a skilled hand to balance the sugar and acid so one has not created liquid syrup. This Icewine was naturally frozen on the vine and is a combination of Orange Muscat and Muscat Alexandria (vines planted in 1917). Slowly pressed and barrel fermented in neutral oak, this Icewine is all about expression. It explodes in the glass with pure fruit, honey, tropical melon and lemon tarts. The mouth is lush, delicate, refined and backed by clean flavors and bright acidity.

2003 Late Harvest Gewürztraminer  
Townshend Cellars  
_Cougar Alum: Don Townshend_

Baked pears, honeydew melon and spicy carnation flavors of nutmeg, clove and cinnamon fill your glass.
BLUSH

2012 Rose of Sangiovese
Barnard Griffin
Cougar Alum: Elise Barnard Griffin

Distinctive, fragrant nose of ripe strawberries and tangerines. Boasts fresh, zippy acidity while retaining elegance and finesse. Wonderful hints of maraschino cherry and candied orange peel chime in on the long, expansive finish. Taste for yourself why our dry, food-friendly Roses have found many fans over the years.

Rosé
Bridge Press Cellars
Cougar Alum: Brian Padra

Produced by the saignée method from Cabernet Sauvignon and Merlot varietals from Seven Hills and Forrester Vineyards. The gorgeous pink color and fruity nose of this crisp dry rosé evokes images of summer evenings spent leisurely on the patios of southern France. Enjoy it chilled with lighter bodied meats, dried fruit, or mild cheese.

Babbitt Rosé
EFESTĒ
Cougar Alum: Kevin Taylor

Named after a family friend who appreciated his Rosé, this wine is fermented in stainless steel to retain the distinct fruit character. Vibrant, coral-red in color, this dry rosé initially displays reductive aromas of crushed stone, grilled bread and summer herbs. As it opens up, these fade to nuances giving way to garden fresh strawberries, raspberries, candied orange and mineral. A masculine wine, the palate is full bodied, broad and spicy with flavors of red fruits, pink grapefruit and rhubarb. It is extremely versatile and can pair with a variety of fare such as grilled salmon and salads. So, some warm summer evening raise a glass to Babbitt, and wash away the heat with a cool crisp bottle of what he used to call “the pink stuff.”

50% Syrah, 50% Cabernet Sauvignon
REDS

2013 Barbera
Blended Learning by Washington State University
Cougar Alum: Dave Balsz, Dane Day, Joel Perez, Jeffrey Thompson, Leslie Walker, & Robb Zimmel

This wine was crafted by a team of passionate, Wine Science students who utilized their unique blend of education and talent to initiate an ongoing series of wines envisioned by the WSU Viticulture and Enology Program.

2010 Cabernet Franc
Coeur D'Alene Cellars
Cougar Alum: Kimber Gates

This Cabernet Franc from McKinley Springs Vineyard delivers currant, sweet black fruit, white pepper, vanilla, and spice. Blended with 22% Cabernet Sauvignon for balance, it is lively and full bodied on the palate.

2011 Estate Cabernet Franc
Gamache Vintners
Cougar Alum: Nicole Gamache Lake

Gamache Vintners is widely known for its Cabernet Franc. This particular vintage opens with aromas of cherries and black licorice complimented by smooth, robust blueberry flavors and finishing with soft, silky tannins. It can be enjoyed with a wide array of foods including cheeses, pork dishes and Mediterranean fare.
2012 Cabernet Sauvignon
6 Under
*Cougar Alum: Kimber Gates*

Ripe cherry, dark berry with hints of leather, licorice and mint are very noticeable on the aroma. With a little aeration you will find prunes, dark chocolate and dried herbs. The mouth feel is round and silky, with smooth tannins that linger with layers of soft toasty oak. It possesses just the right amount of acidity to make it a terrific food wine! Grilled beef, wild game, and hearty stew with herbs such as basil and rosemary will compliment this Cabernet well.

2011 Cabernet Sauvignon
Arbor Crest
*Cougar Alum: Dr. Harold Mielke*

The multiple layers of chocolate, red-currant, and plum explode on the palate, finishing with hints of spices and herbs from the French oak. Barrel-aged for twenty months, this wine displays intense dark berry fruit and a full-bodied character that Cabernet lovers cherish.

2011 Cabernet Sauvignon
Barnard Griffin
*Cougar Alum: Elise Barnard Griffin*

Incredible, mouthwatering orange, cherry and plum flavors mingle with alluring spicy notes and a pleasant touch of earthiness. This wine offers excellent depth and structure. Serve this racy, youthful Cab with your favorite grilled beef cut at your next dinner party.

2010 Cabernet Sauvignon – Moonspell
Bergevin Lane
*Cougar Alum: Annette Bergevin*

Dark deep color with shadows of anise hovering over candied blackberry and deep cocoa on the nose. Silky cherry spreads on a thick layer of cassis and mixed berry, followed by waves of blackberry and currants that flood the palate. The finish ripples with anise and bittersweet chocolate on a pond of blue and blackberries.
2009 Cabernet Sauvignon  
Bridge Press Cellars  
*Cougar Alum: Brian Padra*

Intense ruby color and deep red berry flavors develop on the palate. Lively acidity provides length, and the typical focused Walla Walla tannins offer weight and depth to the structure. Exotic spice notes such as nutmeg, mocha, and oak nuance enrich the finish.

2010 Cabernet Sauvignon H3  
Columbia Crest  
*Cougar Alum: Kevin Corliss*

This bold Cabernet opens with flavors of dark fruit and black cherries, complemented by earth and mineral notes. Deep berry flavors and supple tannins lead to a soft cocoa finish.

2011 Cabernet Sauvignon  
Doubleback  
*Cougar Alum: Drew Bledsoe*

“I’m learning to have a love/hate relationship with these cooler vintages. 2011 was stressful! In late September we weren’t sure if we were even going to have a vintage, but thankfully a few weeks of ideal temperatures in October saved the day. Our vineyards on the southern end of the Walla Walla Valley achieved optimum ripeness. As with most things in life, it takes some adversity to create something special. Our 2011 vintage is a prime example. I tasted over the course of a week and the ’11 continued to open up each day hitting its stride about day four. The wine shows the impeccable balance we look to achieve. Tannins are present but soft, bright red fruit is balanced by crisp acidity, and the long finish leaves you wanting another glass. This is a vintage we will be proud of for years to come (and not just because it’s 11).”

- Tasting Notes by Drew Bledsoe, Proprietor

2011 Cabernet Sauvignon  
Fidelitas  
*Cougar Alum: Loren Hoppes*

Bright aromas of red raspberry, bright red cherry, sun dried tomatoes, and a hint of fresh herbs. The palate offers depth with added flavors of strawberry, green peppers, and subtle vanilla tones. Firm, young tannins and bright acidity guarantee added promise from time in the cellar.
2010 Cabernet Sauvignon  
Gordon Estates  
*Cougar Alum: Jeff Gordon*

Black cherry and cranberry, vanilla roasting on an open fire, plum and other exotic aromas all hint at a deep and complex wine. The wine’s entry is bright and deceptively soft, hiding the underlying structure of firm fine-grain tannins. Layers of fruit with pleasing notes of toast and chocolate envelop the palate.

2008 Cabernet Sauvignon  
Hamilton Cellars  
*Cougar Alum: Stacie Hamilton*

Deep blue and black fruit flavors and aromas dominate this classic wine from the best of Washington’s Columbia Valley. This wine was aged for 23 months in a combination of French and American oak barrels.

2010 Estate Red Mountain Cabernet Sauvignon  
Kiona Vineyards  
*Cougar Alum: John Williams*

Red Mountain’s trademark flavor density and complexity shines through and through. Cigar box and earth mingle with subtle chocolate, eucalyptus, and mint. Elegant cassis and blackberry dark fruit punctuate the experience.

85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot

2009 Cabernet Sauvignon  
Mercer Estates  
*Cougar Alum: Robert Mercer*

Aromas and flavors of spice, cherry, marionberry, and cassis are picked up by a full rich front mouth that moves to firm yet silky fine tannins with good length. This wine will continue to age and evolve nicely for 5 to 10 years.

75% Cabernet Sauvignon, 11% Merlot, 9% Syrah, 5% Petit Verdot
2010 The Estates Cabernet Sauvignon  
Milbrandt Vineyards  
*Cougar Alum: Gordon Hill*

Our 2010 estate bottling of Cabernet Sauvignon is dense, full-bodied and complex. Black cherry, chocolate, and coffee flavors and velvety mid-palate lead to a long, expressive finish. This wine pairs beautifully with rich protein dishes such as steak, lamb, and duck.  
89% Cabernet Sauvignon, 6% Merlot, 5% Malbec

2010 Cabernet Sauvignon  
Silver Lake Winery  
*Cougar Alum: George Howard*

With hints of dark cherry, tobacco, pepper, and chocolate this wine is a classic Cabernet Sauvignon. The mouth feel is full and gripping with nice tannins and finish.

2011 Cabernet Sauvignon "The Teacher"  
Thurston Wolfe Winery  
*Cougar Alum: Dr. Wade Wolfe*

Our 2011 Cabernet Sauvignon is our sixth dedication to Stan Clarke, renowned Washington State viticulturist, teacher and mentor of students of all ages. His favorite wine was Cabernet Sauvignon. Please enjoy this wine anytime, but especially in memory of Stan on its 10th anniversary in 2021.

2007 Carmenère  
Wawawai Canyon Winery  
*Cougar Alum: David Moffett*

Crafted from the three hand-selected barrels of 100% Walla Walla Carmenère, this wine open with a delicate nose of rose petal and black cherry. Nuanced flavors of fig jam and moist earth are well balanced with pleasant mid-palate tannins. Expect a lingering finish of all spice, clove and white pepper. Pair with filet mignon or quail.
2007 Lemberger
Townshend Cellars
_Cougar Alum: Don Townshend_

Aromas of baked plum, rhubarb/strawberry pie, cinnamon and nutmeg lead into bright pie cherry flavors with an earthy, smokey finish.

2009 Malbec
Hamilton Cellars
_Cougar Alum: Stacie Hamilton_

Consulting winemaker Charlie Hoppes has produced a true Washington Malbec, peppery with black fruit aromas and flavors. This 100% Malbec is a masterful blend of fruit from Gamache Vineyards (75%) and Kolibri Vineyards (25%). This wine spent 23 months aging in 60% new oak barrels, giving it a great mouth feel and distinctive vanilla aroma and flavor. Drink now or age up to 10 years.

2011 Malbec
William Church Winery
_Cougar Alum: Rod Balsley_

This 100% Malbec from the older vines available at Gamache Vineyards displays blueberry and boysenberry fruit flavors with the violet floral notes and black pepper characteristic of this grape. Well integrated tannins create a long and satisfying finish to our 7th vintage of this intriguing varietal.

2011 Merlot
Airfield
_Cougar Alum: Mike Miller_

This Merlot captivates the senses with aromas of dark berry, plum, and spice. Supple tannins and a full-bodied mouthfeel with lingering flavors of plum and nuances of clove create a balance that can hold its own against hearty meats, yet pairs perfectly with pasta.
2011 Merlot
Arbor Crest
_Cougar Alum: Dr. Harold Mielke_

Ripe and concentrated, this wine strings layers of intense raspberry, complex currant, and blueberry notes framed by spicy, vanilla-scented oak. Barrel aged in French oak for twenty months, this elegant wine finishes boldly with intense cherry, blackberry, and plum flavors lingering nicely on the palate. The vines are grown on original, ungrafted rootstock, which provides the grapes their intense varietal character. This wine embodies a tradition of red wine excellence, ensuring a memorable tasting experience.

2011 Merlot
Barnard Griffin
_Cougar Alum: Elise Barnard Griffin_

Delivers impressive dark fruit, vanilla, hazelnut, and wood spice aromas that practically leap out of the glass. A powerhouse of cherry and blackberry preserve flavors supported by appropriate levels of acidity and well-integrated tannins. An excellent match for grilled salmon or roasted meats.

2008 Estate Grown Merlot
Cougar Crest
_Cougar Alum: Deborah and David Hansen_

This world class Merlot from our vineyards shows classic varietal character of black cherry, olive, and red currants. Balanced acidity and supple tannins compliment the rich mouth feel. The finish languishes with toast, vanilla, and mocha notes. Experience Merlot as it was meant to be.

2010 Upright Merlot
EFESTÊ
_Cougar Alum: Kevin Taylor_

Rich and deep ruby color, this single vineyard Merlot opens up with fruit driven aromas of fresh blueberries, plum and black cherry, backed by sweet and savory notes of roasted coffee, vanilla bean, dark chocolate, and licorice spice. A crushed stone and dusty earth component is also evident as the wine breathes in glass. Extremely well balanced, the fruit, acid and tannin are expressed on the palate as one seamless unit. It comes across as broad and juicy. It’s very rare to have a wine that is both elegant and powerful. This is that wine.
2010 Merlot
Fidelitas
_Cougar Alum: Loren Hoppes_

Our Columbia Valley Merlot is made with fruit sourced form top vineyards within the Columbia Valley AVA, crafting a wine that is true to the varietal, showing bright fruit and soft tannins.

2009 Merlot
Gordon Estates
_Cougar Alum: Jeff Gordon_

Aromas of toasted marshmallow and burnt crème waft from the glass followed by raspberry jam and crème de cassis. “Herbs de Provence” lingers in the background. The first sip is luscious and flavors of sweet almost jammy fruit blend seamlessly with the wine's tannins. The wine finishes with a cleansing finish, reminiscent of graphite.

2008 Merlot
Jones of Washington
_Cougar Alum: Greg Jones_

A beautiful dark red color, with aromas of cherry, and cigar box. Our Merlot coats your palate with bright cherry, plum, and rich mocha flavors. The long firm tannins stretch into a blissful, seemingly endless finish.

2011 Stillwater Creek Vineyard Merlot
Merry Cellars
_Cougar Alum: Patrick Merry_

Stillwater Creek Vineyard grapes grow clinging to one of the steepest south-facing slopes in the entire Columbia Valley region of Washington State. Fractured basalt and silty loam harmonize with perfect climate to give this merlot its intensity. Bold and vivid aromas and flavors of leather, tobacco, and dark cherry deftly balanced against a backdrop of refined tannins and toasty oak.
2009 Merlot  
Northstar Winery  
_Cougar Alum: Ted Baseler_

Rich and concentrated aromas of vanilla, blackberry, and maple lead into flavors of boysenberry, blueberry, and chocolate. This wine was created to enjoy now or for many years to come – it will age gracefully.

2008 Merlot  
Pepper Bridge  
_Cougar Alum: Shane McKibben_

Harmonious, seductive aromas of ripe black cherries, black licorice, and exotic spices mingle delicately with rich melting dark chocolate. Wild berries worth hunting for play with the taster asking them to search beneath the rich mouth feel of silky tannins, appetite encouraging acidity and an impressively restrained spicy minerality. A long, persistent finish completes this big, power hungry, stunning wine.

2012 Merlot  
The Hogue Cellars  
_Cougar Alum: Jim Mills_

Washington State has gained recognition for being one of the best Merlot-producing regions in the United States. The Hogue Cellars Merlot lives up to this reputation and delivers a bright, fruit-driven wine with aromas of plum, cranberry and cedar. Ripe berry and cherry flavors mingle on the palate with warm cinnamon, nutmeg spice, and a subtle note of oak. With its easy tannins and good fruit-acidity balance, this Merlot will complement a wide variety of foods. Pour it alongside pizza with Italian sausage, grilled burgers, or a rich and creamy fettuccine Alfredo.

2010 McKinley Springs Mourvedre  
Robert Ramsay Cellars  
_Cougar Alum: Bob Harris_

Robert Ramsay Cellars is boutique winery located in the heart of the Woodinville Warehouse District that was founded to create small lots of unique wines. Our focus is on Rhône varietals like Syrah, Grenache and Mourvedre, all of which exhibit incredible fruit in addition to minerality and earthiness reminiscent of wines from their French inspiration.
2007 Petit Verdot
Forgeron Cellars  
*Cougar Alum: Jim Reep*

On the nose, subtle hints of rich spices, eucalyptus and flint flowing into rich aromas of blackberry and dark plum that heighten the anticipation of what is to follow. Your first sip confirms this voluptuous wine is full-bodied with intense flavors of black cherry, blueberry, and pomegranate with subtle hints of spice and chocolate. Our Petit Verdot is velvety and all-encompassing on the palate with balanced acidity and nice tannins. The finish is long and sultry taking you on an exotic journey.

2010 Pinot Noir
Erath  
*Cougar Alum: Ted Baseler*

Bright red cherry, violets, vanilla and pie crust aromas, punctuated by an alluring smokiness, are a vivacious introduction to this Oregon vintage. A sweet approach leads to a satiny mouthful of red plum, cranberry and sage. Food friendly acidity allows for a spirited, lasting finish.

2009 Primitivo
Forgeron Cellars  
*Cougar Alum: Jim Reep*

Our second vintage of Primitivo is a rich balance of elegance and power with inky black fruit and regal color. Incredible aromas of savory cinnamon, chai spice and cardamom with jammy black cherries and blackberries, braised figs and hints of white pepper. Warm and rich in the mouth with a creamy texture, the ripe dark fruit is supported by the deep structure of the wine. The body is mouth-filling and chewy with flavors of bittersweet chocolate, dried berries, pumpkin pie spice, and balanced, lively acids.

2009 Sangiovese
Jones of Washington  
*Cougar Alum: Greg Jones*

A hearty rustic wine with savory flavors of the earth, bright acidity, and firm tannins, it is full bodied, and has aromas of plum, herbs, and violet. It’s the perfect choice to pair with tomato based Italian dishes.
2004 Estate Red Mountain Sangiovese  
Kiona Vineyards  
Cougar Alum: John Williams

This complex Sangiovese has layers of flavor: bright cherry aromas with just a hint of leather and earth marries with rich red fruit flavors and zingy acid on the finish.

2011 Sangiovese  
Merry Cellars  
Cougar Alum: Patrick Merry

Tuscany in Washington State? Yes, absolutely yes! This rustic wine is permeated by sun-drenched ripe raspberry flavors, soft texture and a crisp, clean acidity. Transform any meal into an Italian feast as you marvel at the intense, spicy finish that lingers on and on.

2008 Sangiovese  
Townshend Cellars  
Cougar Alum: Don Townshend

Warm sun-ripened strawberry, violet and pepper scents waft out of the glass into bright cherry pie flavors and a cedar finish.

2011 Jet Black Syrah  
Alexandria Nicole Cellars  
Cougar Alum: Ali Boyle

Whole berry fermentation leads the way for this deep and dense black in color Syrah. There’s an energy driving the wine, immediately apparent in the sultry aromas of blackberries, huckleberry, mocha, lavender, and espresso. The flavors are thick and saturated, coating the mouth with dark cherry, toffee, cedar and a delicate leathery spice. A very generous mid-palate with loads of texture yet it manages to stay fresh and elegant, with juicy acidity, very fine, silky and sleek tannins, and a brilliant finish that certainly doesn’t lack for length.
2009 Princess Syrah
Bergevin Lane
_Cougar Alum: Annette Bergevin_

This single vineyard Syrah shines in our lineup of Syrahs. With its soft and elegant mouthfeel, it showcases Walla Walla terroir. Inky in color, with concentrated notes of sweet earth, dark ripe fruits and distinct minerality on the nose. Smooth and effortless on the palate, the hints of earth, dark fruits, game and sweet oak make this wine interesting and complex. We have to point out that the silky finish lasts and lasts.

2011 She-Devil Syrah
Bergevin Lane
_Cougar Alum: Annette Bergevin_

Devilishly silky cherry and cocoa lead to just a hint of spice and leather on the nose. The juicy palate screams of concentrated blackberry and blueberry mingled with a core of cassis and cocoa on the palate. Dried berries and cherry spread over dark chocolate and a hint of coffee on the lasting finish.

2012 Syrah
Blended Learning by Washington State University
_Cougar Alum: Dane Day, Garret Grower, Colin Hickey, Riley Miller, Lora Morgan, Joel Perez, Pirom Phadoemchit, Brent Roberts, Peter Virtue, & Robb Zimmel_

This wine was crafted by a team of passionate, Wine Science students who utilized their unique blend of education and talent to initiate an ongoing series of wines envisioned by the WSU Viticulture and Enology Program.

2012 Syrah
Cinder Wines
_Cougar Alum: Joe Schnerr & Melanie Krause_

This Syrah displays great balance between jammy, ripe fruit flavors and savory aromas of sausage, spice and coffee. The flavors are intense on the mid-palate and the finish is smooth and long. Expected to drink best from 2018-2025.
**2009 Opulence Syrah**  
*Coeur D’Alene Cellars*  
*Cougar Alum: Kimber Gates*

Our reserve Syrah is sourced from old vines on the Horse Heaven Hills Vineyard of Rob Andrews at McKinley Springs. This rich and elegant wine displays cherry blossom, orange peel aromas, and deep cherry and blueberry fruit flavors, with chocolate, lavender and oak overtones.

**2010 Syrah**  
*Genesis by The Hogue Cellars*  
*Cougar Alum: Jim Mills*

Upfront flavors of black cherry, strawberry, and nectarine are backed by earthy oregano and cumin. It’s supple and spicy on the finish. Pair with rich, bold dishes—roast duck, tri tip with juniper berries, venison chili, or barbecued pork ribs.

**2010 Syrah**  
*Gordon Estates*  
*Cougar Alum: Jeff Gordon*

Lavender, sage, roses, and mint with touches of oregano and violets all waft from the glass. The texture of the wine is soft with firm but gentle tannins providing elegant structure. Flavors of plum and raspberry mix with prosciutto-wrapped dates; at its core, the wine is juicy and crisp, finishing subtly with hints of toasted marshmallows.

**2009 Syrah**  
*Helix by Reininger*  
*Cougar Alum: Kelly Tucker*

A quick swirl of the glass shows off its deep garnet color and portends its silky mouth feel while energizing a beautiful nose of honeysuckle, blueberry, and rich coriander. Soft, very fine tannins glide across the palate escorting baked blackberry, fresh ripe blueberry, a shaving of orange zest accompanied by sweet baking spice, and a finger pinch of fresh cigarette tobacco. This is a perfect pairing for Moroccan lamb.
2010 Syrah  
L'Ecole No. 41  
_Cougar Alum: Jean Ferguson_

This luscious and balanced Syrah shows fragrant aromas of fresh blackberry and white cardamom with English garden floral undertones. Flavors of rich black current, raspberry, olive and cocoa meld gracefully through a finely textured finish.

2008 Syrah  
Snoqualmie Vineyard  
_Cougar Alum: Ted Baseler_

Iconic in any agricultural landscape, barns are the heart and soul of Washington farms, their weathered red boards a welcome sight among vast expanses of Columbia Valley vineyards. Our Syrah is equally welcoming, with an inviting nose of blackberry, cherry and spice and a subtle touch of oak. Its big fruit flavors are great with smoked or grilled meats.

2012 Tempranillo  
Cinder Wines  
_Cougar Alum: Joe Schnerr & Melanie Krause_

A bouquet of red currant and tobacco greets you from the start. Black olive and roasted meats frame earthy aromas and medium tannins. The finish is long with a repeat of tobacco, leather, and raspberry.

2012 Tempranillo  
Merry Cellars  
_Cougar Alum: Patrick Merry_

Famed throughout Spain for its uncommon finesse and savory flavors, Tempranillo thrives in the grade growing climate of the Walla Walla Valley. Characteristic to the varietal, the Tempranillo is deep ruby red with aromas of baked berries, plum, vanilla and spice. Elegant and structured by bright acidity, its fruit-filled finish and light minerality are a delight to the senses.
2011 Zinfandel
Forgeron
_Cougar Alum: Jim Reep_

This versatile 2011 Zinfandel is delicious year-round—luscious & satisfying from front to finish! The vivid nose is inviting with ripe figs, sandalwood & hints of baking spice. Full-bodied on the palate, the sophisticated & silky tannins frame bold black cherry, blackberry & boysenberry flavors. Juicy & enticing, marionberry pie notes persist on the effortless, extended finish!

2011 Howling Wolfe Zinfandel
Thurston Wolfe Winery
_Cougar Alum: Dr. Wade Wolfe_

The 2011 Howling Wolfe Zinfandel is our 11th vintage from the Zephyr Ridge Vineyard in the Horse Heaven Hills. Harvested in early October, the wine was fermented to dryness on the skins and aged in a mixture of American and European oak for 14 months before bottling in December 2012. Enjoy now with prime rib, rack of lamb, or port-glazed pork loin, or age through 2021.

2010 Quarry Butte - Red Blend
Alexandria Nicole Cellars
_Cougar Alum: Ali Boyle_

Quarry Butte is an elegantly expressive five varietal blend that packs a punch for the value, capturing the unique terroir of Destiny Ridge Vineyard. It’s beautiful bouquet is loaded with an alluring, aromatic mix of black currants, vanilla, peppercorn, and cocoa. The palate is ripe with blackberry, cherry, rich and supple tannins, hints of cedar and elegant oak-spice that lead to a balanced structure and lengthy finish.  
57% Cabernet Sauvignon, 16% Merlot, 12% Syrah, 9% Malbec, 4% Cabernet Franc, 2% Petit Verdot

2012 Rim Rock Red
Basalt Cellars
_Cougar Alum: Lynn DeVleming, Rick Wasem_

Celebrate life with our perfect blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec. Enjoy this medium bodied, aromatic red around the table with great food and friends! Pairs well with grilled salmon, red meats, and tomato-based sauces.
**2009 Calico Red**  
Bergevin Lane  
*Cougar Alum: Annette Bergevin*

Lush and smooth on the palate, this favorite red blend shows dark berry fruit mingled with smokey spice on the nose. Broad and soft on the palate, it oozes dark fruits, minerality, toasty oak, and a splash of vanilla.  
44% Cabernet Sauvignon, 42% Syrah, 9% Merlot and 5% Malbec

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**2012 Red Blend**  
Blended Learning by Washington State University  
*Cougar Alum: Colin Hickey, Garrett Grover, Joel Perez, Robb Zimmel, Lora Morgan and Dane Day*

This wine was crafted by a team of passionate, Wine Science students who utilized their unique blend of education and talent to initiate an ongoing series of wines envisioned by the WSU Viticulture and Enology Program.

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**600 - Red Blend**  
Bridge Press Cellars  
*Cougar Alum: Brian Padrta*

This approachable red blend offers upfront notes of bing cherry, blackberry, and cardamom. These flavors, balanced with bright acidity and gentle tannins, make it immediately drinkable on its own, or with full bodied meats or cheese.  
40% Merlot, 40% Cabernet Sauvignon, 15% Cabernet Franc, 5% Malbec

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**2008 Anthology**  
Conn Creek  
*Cougar Alum: Ted Baseler*

Berries, violets, allspice, and freshly baked pastry unite in an offering reminiscent of berry pie. The aromatic potpourri prominently features bright cherry flavors and sandalwood-tinged cocoa spice. Handsomely sculptured tannins showcase the mouthwatering fruit compote in the long, lingering finish.  
66% Cabernet Sauvignon from (9) AVA’S, 12% Malbec, 11% Merlot, 7% Petite Verdot, 4% Cabernet Franc
2011 Dedication Eight
Cougar Crest
*Cougar Alum: Deborah and David Hansen*

Our eighth release of Dedication is a blend of three varietals; 68% Syrah, 26% Tempranillo, 6% Merlot. Lush, ripe plums, red currants, black cherries, and a hint of dried roses and herbs on the nose are balanced by acidity and tannins that are smooth and graceful, not overbearing. Rich on the palate and long on the finish, the overall effect shows balance and finesse, a hallmark of Cougar Crest wines. A deeply satisfying wine that is versatile and can be paired with bold, smoky meats, grilled chicken or salmon, or pizza. Enjoy!

2011 M100 – Red Blend
Fidelitas
*Cougar Alum: Loren Hoppes*

Fidelitas is a boutique winery located on the slopes of the Red Mountain AVA led by owner and winemaker, Charlie Hoppes, an acclaimed Columbia Valley vintner whose first crush in Washington was in 1988. Charlie works in partnership with Washington’s finest growers to capture the distinct character of the vineyard and the purest expression of the fruit. Fidelitas wines are handcrafted and aged in small lots, showing exceptional character, varietal expression and structure.

2011 Don Isidro Red
Gård Vintners
*Cougar Alum: John Lawrence*

Strawberries, black cherry and red currant dominate, while cola and plum skin mingle with spices and hint of licorice. Berry compote laced with vanilla carry through with a swirl. The palate is polished and supple with good fruit texture and unobtrusive tannins. 2011 is a soft vintage allowing for great early drinkability, but with enough freshness to age gracefully.
46% Cabernet Sauvignon, 46% Syrah, 8% Merlot

2009 Meritage
Genesis by The Hogue Cellars
*Cougar Alum: Jim Mills*

The Genesis Meritage offers aromas of brambly blackberry and fig, with earthy nutmeg spice and vanilla. It’s velvety smooth on the palate, with fresh blueberry, huckleberry, and zesty spice wrapped around earthy notes and cassis. The finish is long. Pair with prime rib, grilled pork loin, or lamb roast with garlic-herb crust.
**2010 G3 Red**  
Goose Ridge  
*Cougar Alum: Bill Monson*

Goose Ridge Vineyards and Estate Winery is a family-owned and operated vineyard and winery dedicated to limited production, handcrafted wines from select, estate-grown grapes. The Estate Winery is dedicated to handcrafting exquisite Bordeaux and Rhône varietal wines.

**2011 Bramble Bump Red**  
JM Cellars  
*Cougar Alum: Tyler Farnsworth*

Each year after blending our big red wines, wine remaining is used to create the blend Bramble Bump Red. We add a beautiful, easy drinking Merlot and the wine ends up as a fan favorite each year. This vintage features Klipsun Cabernet Sauvignon and Margaret’s Vineyard Estate Carménère. There is also a touch of Syrah, Malbec, and Petit Verdot. You will find this to be a great everyday drinker.

30% Cabernet Sauvignon, 28% Merlot, 15% Syrah, 13% Petit Verdot, 11% Carmenere and 3% Malbec

**Lady in Red**  
Kestrel  
*Cougar Alum: Flint Nelson*

This wine possesses a deep cherry color. In the aroma you will find dark cherry, plum, blackberry and blueberry jam. These are balanced by cola, coco and coffee. The wines sweet palate ripples with dark and intense fruit flavors, and finishes with lingering silky tannins. Pair with Baby Back Ribs, Grilled Sausage and Pepper Pizza, or Eggplant Lasagna.

56% Syrah, 29% Merlot, 8% Cabernet Sauvignon, 5% Sangiovese, and 2% Viognier

**2011 Red Wine**  
L’Ecole No. 41  
*Cougar Alum: Jean Ferguson*

A serious, yet fun drink-me now table wine with fruity aromas of red cherry, plum, and cola. The ripe, cherry flavors and well-integrated tannins of this great food wine will have you reaching for a second glass.

42% Merlot, 27% Syrah, 22% Cabernet Sauvignon, 5% Grenache, 2% Petit Verdot, 2% Cabernet Franc
2006 Serendipity Reserve
Maryhill Winery
_Cougar Alum: Craig Leuthold_

Experience lavender, raspberry, cherry, and cigar box on the nose. On the palate a smooth fruit entry develops into a complex blend of pomegranate, raspberry, stewed plums, coffee and tart cherry on the mid-palate. The finish has a bit of grip at first and a pleasant linger that allows you to contemplate the opus that is this wine.

2010 Red Blend
Mercer Canyons
_Cougar Alum: Robert Mercer_

This wine is deeply complex with notes of ripe black cherry, cocoa powder, warm spices and char. On the palate the wine is full and rich with supple tannins and lush fruit. The balanced acidity and tannins lead to a lingering finish of dark fruits, earth and spice.

2011 Crimson
Merry Cellars
_Cougar Alum: Patrick Merry_

Smoky and masculine, this New World Interpretation of a Bordeaux-Style blend is the perfect choice whether you're celebrating victory after the big game or grilling on the patio with friends. Mild herbal notes of eucalyptus and green tea gracefully complement spirited tannins and an ultra-smooth finish.

2010 Par La Mer
Robert Ramsay Cellars
_Cougar Alum: Bob Harris_

Inspired by Bandol in France, where the Mourvedre grape is king, we bring you a Bandol blend comprised of Mourvedre, Grenache and Cinsault. Par La Mer (PLM) is smooth, elegant and balanced yet complex and full of earth and spice, suggesting the old world characteristics that speak to it's classic roots. 72% Mourvedre, 19% Grenache, 9% Cinsault
2010 The Farmer Red
Smasne Cellars
_Cougar Alum: Robert Smasne_

Smasne Cellars is a boutique winery located in the heart of Washington’s wine country and led by Robert O. Smasne. Built on the foundation of tradition, farming heritage, love for the area and passion for wine our mission is to hand-craft small lots of limited-released, world-class artisan wines from specific vineyards that are noted for yielding the highest quality of wine grapes.

2012 Red Blend
The Hogue Cellars
_Cougar Alum: Jim Mills_

The Hogue Cellars, founded in 1982 by Mike and Gary Hogue, is located in Eastern Washington's Columbia Valley, the premiere grape growing region of the state. The climate and soils of the Columbia Valley produce grapes with intense fruit flavors and high natural acidity. The wines have a liveliness and ripe, zesty fruit flavors that make them ideal complements to a wide range of food.

T3 - Red Blend
Townshend Cellars
_Cougar Alum: Don Townshend_

Our non-vintage Bordeaux restaurant blend.
43% Cabernet Sauvignon, 40% Merlot, and 17% Cabernet Franc

2010 Piccolo Rosso
Tsillan Cellars
_Cougar Alum: Shane Collins_

A unique blend of Cabernet Sauvignon, Merlot, Malbec and Syrah that is dark red in color, opens up with aromatics of sweet red cherries, figs, plums and vanilla ice cream with fresh raspberries on top. Similar flavors on the palate with added currant and blueberry compote with a nice lingering fruit finish and tannin. The wine is very drinkable at this state and will pair well with charcuterie and hard cheese appetizers, rib eye steaks finished with butter and pork roast.
Glühwein
Bergdorf Cellars
_Cougar Alum: Jonathan P. Delvo_

Glühwein (which translates to “Glow Wine”) is a spiced wine, which is particularly delicious when you have a bit of a chill or nostalgia for the good times. In addition to its distinctly nostalgic flavors, it will give you a feeling of warmth (glow) from the tip of your nose to the ends of your toes. Surprisingly, it’s also wonderful served cold over ice and garnished with an orange twist!

**2009 Dolce Vita**
Merry Cellars
_Cougar Alum: Patrick Merry_

Previously Blackberry Merlot, this limited release captures the essence of old-fashioned blackberry candy. Locally harvested blackberries are masterfully blended with handpicked wine grapes to create this delightful blackberry-grape wine. You'll experience notes of caramel and vanilla along with flavors of blackberry jam and a lilting sweet finish.