# PRICE LIST – WHITES & BLUSHES

## Chardonnay

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### Specialty Reds

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WHITES

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.
2013 Chardonnay  
Gordon Estate  
_Cougar Alum: Jeff Gordon_

This Chardonnay has aroma in abundance—tangerine, pear, banana and touches of lightly toasted oak tantalize the nose. The texture is subtle and intriguing with bright fruit flavors mixed with caramel and toasted marshmallow. A lively and lingering finish makes this wine a perfect accompaniment for your relaxing evening. Cheers!

2011 Chardonnay  
Helix by Reininger Winery  
_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.

2012 Chardonnay  
Kiona Vineyards & Winery  
_Cougar Alum: John Williams_

An intriguing nose of green apple and pear with subtle spice leads to captivating flavors of melon and tropical fruits. Delightfully crisp with a nice acidity. A vibrant oak undertone accentuates structure and adds complexity.

2011 Chardonnay  
Merry Cellars  
_Cougar Alum: Patrick Merry_

Fermented on new oak, this classic Chardonnay is redolent with aromas of fig and ripe mellow joining pear and apple flavors on the palette. Well-integrated oak and bright acidity lend balance and structure, making this an excellent food wine.
2012 Chardonnay  
Silver Lake Winery  
_Cougar Alum: George Howard_

The 2012 Chardonnay was awarded Silver in the 2011 San Diego International Wine Competition.

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.

2013 Gewürztraminer  
Chateau Ste. Michelle Winery  
_Cougar Alum: Ted Baseler_

A fan favorite, this Gewürztraminer is such an enjoyable wine with beautiful, expressive fruit and clove spice. This is a lush style of Gewürztraminer with a lot of floral character, yet it still maintains the grape’s natural crisp acidity. A touch of Muscat offers citrus notes and a deeper spice note. Try this wine with Thai food or any cuisine with a little “bite” to it.

2011 & 2012 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 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.

2012 & 2013 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.
2013 a² Pinot Gris
Alexandria Nicole Cellars
_Cougar Alum: Ali Boyle_

The very best fruit from our Estate Vineyard, Destiny Ridge, was carefully hand selected and hand harvested for our 5th vintage of Pinot Gris. These plump, round berries were whole cluster pressed, and display lush tropical aromas of Honey crisp apple, Asian pear, gooseberry, kiwi and lavender. Such luscious floral notes are accentuated with a silky texture that is juicy and bright on the palate, and finishes with a hint of sweetness, complemented by a touch of spice and minerality. Pairs best with laughter, so take a deep breath and find a reason to smile.

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.

2013 Pinot Gris
Mercer Estates Winery
_Cougar Alum: Robert Mercer_

This wine begins with bursting fruit on the nose. Fragrant honeysuckle leads into orange blossom and white peach. The ripe fruit flavors continue in the palate. The natural balance of fruit and bright acidity has created a wine that is lush and full with a fresh, bright finish and a hint of minerality.

2013 Traditions Pinot Gris
Milbrandt Vineyards
_Cougar Alum: Gordon Hill_

Our 2013 Pinot Gris is crisp on the palate with lively flavors of white peach, a hint of cantaloupe giving way to a fleshy mid-palate with a clean, bright finish. It pairs beautifully with antipasto, summer salads, steamed clams and oysters.
2012 & 2013 Riesling
Arbor Crest Wine Cellars
_Cougar Alum: Dr. Harold Mielke_

Our 2012 & 2013 Riesling’s are made from the noble White Riesling grape solely from the Dionysus Vineyard grown in the Columbia Valley. Handpicked and hand-sorted, these wines show bright pineapple, lemon and honey characters that unfold on the palate as peach and almond. These wines are 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, these wines was fermented and aged in stainless steel. As well, these wines did not go through malolactic fermentation.

2013 Riesling
Basalt Cellars
_Cougar Alum: Lynn DeFleming and Rick Wasem_

Washington’s warm fall days and cool nights provided the climate to produce Riesling grapes for this classic wine. Aromas of green apple, pear, apricot, and honey awaken your senses. This slightly sweet Riesling balanced with crisp acidity pairs well with Asian food, cheese, and fruit desserts.

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.

2013 Dry Riesling
Chateau Ste. Michelle Winery
_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
EFESTÈ Winery
*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 & 2011 Riesling**
Goose Ridge Estate Vineyard & Winery
*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 & Winery
*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.
**2011 & 2012 Riesling**  
Mercer Canyons Wines  
*Cougar Alum: Robert Mercer*

2011  
This wine is full of fresh fruits such as white peach and tangerine with notes of honeysuckle. The wine is semi-dry with a crisp, clean finish that ends with notes of honey and stone fruits.

2012  
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 & 2013 Traditions Riesling**  
Milbrandt Vineyards  
*Cougar Alum: Gordon Hill*

2012 & 2013  
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.

**2012 Riesling**  
Willow Crest Winery  
*Cougar Alum: Dave Minnick*

Aromas of orange and citrus. Orange, Lime zest and tropical fruits follow on the palate. Smooth finish with a hint of peaches on the end.
2013 & 2014 Linen Sauvignon Blanc  
Bergevin Lane Vineyards  
_Cougar Alum: Annette Bergevin_

2013
Crisp, refreshing and delicious! The nose is a trip to the tropics with pineapple, mango and a hint of papaya in the breeze. In the mouth the tropical flavors melt into pear, peach and apricot with an undercurrent of zesty citrus. The finish brings it back home with fresh grapefruit and tangerine notes.

2014
The nose is a trip straight to the tropics, pineapple, mango and a hint of lime. In the mouth the tropical flavors melt into fresh pear, peach and apricot with an undercurrent of citrus. The finish is smooth peachy lemons and limes. Try fresh shellfish, particularly Dungeness crab, with our 2014 Linen Sauvignon Blanc.

2012 & 2014 CMS Sauvignon Blanc  
Hedges Family Estate Winery  
_Cougar Alum: John Gomez_

2012 & 2014
A blended white wine with Sauvignon Blanc dominating over 75% of the wine, this was one of the original malic-acid friendly white wines released from Washington State. Rounding out the blend is a touch of chardonnay accompanied by just a pinch of Marsanne. Beautifully structured with wonderful Sauvignon Blanc fruit character, the mouth feel has a delicate balance of acid angularity and defined herbal sophistication.

2013 & 2014 Sauvignon Blanc  
JM Cellars  
_Cougar Alum: Tyler Farnsworth_

2013 & 2014
The Sauvignon Blanc is sourced from old vines in Klipsun Vineyards located on Red Mountain. Fermented in stainless steel, this wine offers beautiful floral aromas and tropical fruit flavors. Crisp and dry, the perfect accompaniment to a sunny summer day.
2012 Sauvignon Blanc  
K Vintners  
*Cougar Alum: Flint Nelson*

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.

2013 Brut Sparkling Wine  
Blended Learning by Washington State University  
*Cougar Alum: Julie Pittsinger*

Karma Vineyards and Washington State University are proud to offer our first collaborative bubbly. Choosing the traditional blend of Pinot Noir, Chardonnay and Pinot Meunier, winemaker Craig Mitrakul and Karma owner and WSU viticulture alumna Julie Pittsinger created this sparkler to celebrate the Grand Opening of the Wine Science Center at WSU Tri-Cities.
2013 Brut Rosé Sparkling Wine
Blended Learning by Washington State University
_Cougar Alum: Julie Pittsinger_

Karma Vineyards and Washington State University are proud to offer our first collaborative bubbly. Choosing the traditional blend of Pinot Noir, Chardonnay and Pinot Meunier, winemaker Craig Mitrakul and Karma owner and WSU viticulture alumna Julie Pittsinger created this sparkler to celebrate the Grand Opening of the Wine Science Center at WSU Tri-Cities.

2012 & 2013 Viognier
Jones of Washington
_Cougar Alum: Greg Jones_

2012 & 2013
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 Winery
_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.

2014 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.
2013 Flygirl White Blend  
Airfield Estates  
_Cougar Alum: Mike Miller_

Nose – Strong citrus notes with subtle herbaceous and tropical melodies  
Palate – Light bodied, crisp acidity, with layers of melon and clean citrus finish.  
This signature white blend is layered with flavors of pear, bright citrus, & tropical fruit. Enjoy with lighter fare, salad, pasta, or seafood.

2014 White  
Basalt Cellars  
_Cougar Alum: Lynn DeVleming and Rick Wasem_

This delicious traditional dry white blend was created by combining the wonderful complexity of ripe Semillon with the citrus notes of Sauvignon Blanc.

2012 M100 White  
Fidelitas Winery  
_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 88% 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.
2012 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 The FARMER White
Smasne Cellars
_Cougar Alum: Robert Smasne_

The 2011 Smasne cellars The FARMER white is a beautifully expressive gem of Viognier, Chardonnay and Aligote. Its layers of citrus, tropical fruit and floral perfume are balanced around a lush, solid mouthfeel. Barrel fermented and aged 8 months sur lees to capture a rich, full bodied white with bright acidity and rewarding finish.

2012 & 2013 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.

2012 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.
2014 Estate Red Mountain Ice Wine  
Kiona Vineyards & Winery  
*Cougar Alum: John Williams*

Floral and tropical aromas practically leap out of the glass. The intense sweetness is framed by generous acidity, elegant herbaceousness, and ripe stonefruit.
BLUSH

2014 Rose of Sangiovese
Barnard Griffin
Cougar Alum: Elise Barnard Griffin

Our Rose of Sangiovese won Gold in the 2015 San Francisco Chronicle Wine Competition. This is the 9th time our Rose has won Gold or better in this competition. A luscious array of strawberry, melon and cranberry notes are backed up by crisp, palate-cleansing acidity. These flavors are expansive, persisting through the long, satisfying finish. Exciting and fragrant! A serious, dry, food-friendly Rose that can accompany a broad range of cuisine choices or is equally outstanding as a stand-alone sipper.

2012 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.
REDS

2011 Barbera
Basalt Cellars
Cougar Alum: Lynn DeVleming, Rick Wasem

Enjoy this soft and easy, medium bodied Italian varietal, which offers aromas of blackberry, blueberry, pomegranate and spice. Pair with "Cucina Italiana," and savour this wine with your favorite tomato based sauces.

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.

2012 Cabernet Sauvignon
Airfield Estates
*Cougar Alum: Mike Miller*

This Cabernet Sauvignon showcases layers of cherry, blackcurrant, and toasted oak. Full-bodied with integrated tannins, this wine pairs well with steak, rich sauces, and robust cheeses.

2012 Cabernet Sauvignon
Arbor Crest Wine Cellars
*Cougar Alum: Dr. Harold Mielke*

This complex and full-bodied Cabernet Sauvignon is a delicious blend from five unique vineyard sites in the Columbia Valley. 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 fullbodied character that Cabernet lovers cherish. It is our pleasure to present to you this memorable Cabernet Sauvignon.

2011 Cabernet Sauvignon - Moonspell
Bergevin Lane Vineyards
*Cougar Alum: Annette Bergevin*

Seductive aromatics of cherry and blackberry combine with cocoa on the nose. The palate offers intensity and weight showcasing cassis, blackberry and currant layered with spice, plum and mixed berries. The texture is firm and opulent but refrains from overwhelming the fruit. The long-lasting finish is ribbons of anise and bitter-sweet chocolate intertwined with blue and blackberry flavors.
2010 Cabernet Sauvignon  
Bridge Press Cellars  
*Cougar Alum: Brian Padrta*  

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.

2012 Cabernet Sauvignon  
Chateau Ste. Michelle Winery  
*Cougar Alum: Ted Baseler*  

“We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This is an inviting Cab with plenty of complexity and structure with silky tannins. It’s also very versatile with food. I like this wine with beef tenderloin and pasta.” – Bob Bertheau, Head Winemaker

2012 & 2013 Cabernet Sauvignon – H3  
Columbia Crest  
*Cougar Alum: Kevin Corliss*  

2012 & 2013  
This bold Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish.

2012 Cabernet Sauvignon - Anthology  
Conn Creek Winery  
*Cougar Alum: Ted Baseler*  

Black cherries, plums, fresh dark chocolate, light roast coffee, and anise. A fleshy, decadent package wrapped by youthful yet refined tannins.
2011 Cabernet Sauvignon
Doubleback Winery
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 Winery
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 & 2011 Cabernet Sauvignon
Gordon Estate
Cougar Alum: Jeff Gordon

2010
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. The finish is lingering and savory, inviting another sip of our 2010 Estate Cabernet Sauvignon.

2011
Aromas of bright cherry and a deep note of musk promise good things to come. The fruit is bright and lively on the palate, surrounded and supported by warm toasty notes. The finish is lingering and savory, inviting another sip of our 2011 Estate Cabernet Sauvignon.
2013 Cabernet Sauvignon  
Kiona Vineyards & Winery  
*Cougar Alum: John Williams*

A true testament to the quality of Washington State and its position as one of the world’s leading Cabernet producing regions. This suave, polished wine originates our Kiona Estate and Heart of the Hill vineyards here on Red Mountain. Blended with complementary Bordeaux-varietals for finesse and depth. This Cabernet Sauvignon showcases dark plum and clove on the palate, which are balanced nicely by aromas of black tea, smoke, and earth. A velvety mouthfeel and grippy tannins underpin the elegant flavor profile. Significant aging potential.

2009 Cabernet Sauvignon  
Mercer Estates Winery  
*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.

2012 Cabernet Sauvignon - Traditions  
Milbrandt Vineyards  
*Cougar Alum: Gordon Hill*

Our 2012 Cabernet Sauvignon is smooth and rich with classic aromas of dark cherry, blackberry, dried herbs and hints of vanilla and espresso. This wine is dense with chewy tannins on the mid-palate giving way to a touch of vanilla and toast on the lingering finish.

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

Crafted from three hand-selected barrels of 100% Walla Walla Carménère, this wine opens with a delicate nose of rose petal and black cherry. Nuanced flavors of fig jam and moist earth are well balanced with pleasant mid-palette tannins. Expect a lingering finish of allspice, clove and white pepper.

**2007 Lemberger**  
Townshend Cellar  
*Cougar Alum: Don Townshend*

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

**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 Estates  
*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.
2012 Merlot
Arbor Crest Wine Cellars
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 Winery
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.

2009 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 Winery
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 Winery
_Cougar Alum: Loren Hoppes_

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

2009 & 2012 Merlot
Gordon Estate
_Cougar Alum: Jeff Gordon_

2009
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.

2012
Aromas of lightly toasted marshmallow waft from the glass followed by blackberry jam with “Herbs de Provence” lingering in the background. The first sip is luscious and brooding flavors of a mixed berry compote blend seamlessly with the wine’s supple tannins. The wine finishes with a brisk cleansing finish, reminiscent of graphite.

2011 Merlot
Jones of Washington
_Cougar Alum: Greg Jones_

Coats your palate with bright cherry, plum, and rich mocha flavors, along with aromas of cherry, cedar, and cigar box. The long firm tannins stretch into a blissful, seemingly endless finish.

2011 & 2013 Merlot
Merry Cellars
_Cougar Alum: Patrick Merry_

The Stillwater Creek Vineyard is known for producing wines with deep fruit flavors and refined tannins. Fractured basalt and silty loam terroir harmonize with cool nights and warm growing days to give this Merlot intensity. Rich flavors are deftly balanced against a backdrop of toasty oak and sweet tobacco. This wine invites the senses and lingers with a long supple finish.
2009 & 2010 Merlot
Northstar Winery
Cougar Alum: Ted Baseler

2009
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.

2010
The 2010 vintage has rich concentrated aromas of black cherry, raspberry and cream that lead into flavors of clove, cinnamon and maple. It is a subtle and soft with a lingering toasted oak finish. This wine was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!

2008 & 2012 Merlot
Pepper Bridge Winery
Cougar Alum: Shane McKibben

2008
Inviting aromas of wildflowers growing along a dusty, gravely road mingle with bright notes of red cherries, raspberries, blackberries, and boysenberries. A rich, silky mouthfeel with a plush mid-palate delivers rounded flavors of mixed berries and hints of exotic spices, cedar and cola. The long persistent finish intertwines layers of sophisticated complexity, velvety tannins, and an appetizing level of acidity.

2012
This Merlot has a terrific presence featuring deep, bright flavors of cherry, blueberry and cassis shaded with an intriguing hint of roasted coffee, allspice, bay leaf and graphite. Its rich layers and velvety texture satiate the palate with complex flavors of spicy ripe red and black fruits and dusty earth, wrapped around gentle tannins.

2010 Merlot
Reininger Winery
Cougar Alum: Kelly Tucker

This is an upbeat, delightful, bright ruby colored Merlot that delivers an immediate punch of Rainier cherry to the nose with fresh plum, vanilla, nutmeg, eggnog, orchid and pencil shavings. The softness of the wine is distinctively pleasurable as it caresses the palate in juicy cherry and red raspberry, plus flavors off silky crème fraîche with a touch of mineral and graphite. The 2010 Reininger Merlot is a relaxing spa for the palate!
2012 & 2013 Merlot
The Hogue Cellars
*Cougar Alum: Jim Mills*

2012
Expansive notes of vanilla, coffee and clove highlight the aromas of ripe dark cherry, black raspberry and plum. On the palate, a center of black cherry, clove and sweet anise is accented by nuances of coffee, toast and dried herb. This velvety wine culminates in a long finish with moderate tannins.

2013
The Hogue Cellars Merlot 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.

2013 Mourvedre
Lindsay Creek
*Cougar Alum: Art and Doug McIntosh*

Mourvèdre is a meaty and full-bodied red wine. The smell of this Mourvèdre is an explosion of dark fruit, flowers like violet and herbaceous aromas of black pepper, thyme, and red meat and is intensely colored, rich and velvety with aromas of fresh red fruit, chocolate/mocha, mint, leather, earth and game. It tends to be high in mid-palate tannins, and is well-suited to aging, although it is also very approachable when young than the more overly-tannic wines such as Grenache or Syrah. This wine will pair well with lamb, roasted vegetables and savory stews.

2011 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. More velvety. More earthy. More peppery than cabernet. This wine’s known for its luscious smoothness.
2013 Petite Sirah  
Lindsay Creek  
_Coug Alum: Art and Doug McIntosh_

This 2013 Petite Sirah will first hit you with dark aromas of wild blueberry, black licorice and purple plum. 80% of this wine was aged on French oak promoting notes of caramelized vanilla bean. The remainder of the oak is Hungarian, which enhances characteristics notes of gaminess such as mushroom and tobacco leaf. This deeply expressive and higher tannin wine fills the palate with flavors of blackberry jam and dried cherry, mingling effortlessly with cinnamon bark and molasses. The mouth-coating tannins add structure and complexity to this full-bodied Petite Sirah while still allowing the layers of plush, round and supple flavors to be enjoyed. This wine pairs nicely with rack of lamb marinated with aromatic herbs and chocolate lava cake.

2012 Pinot Noir  
Barnard Griffin Winery  
_Coug Alum: Elise Barnard Griffin_

Aromatic and juicy, showing intriguing flavors of raspberry, plum and orange anchored by the right touch of acidity and soft tannins. Inviting and delicious. A classy, youthful Oregon Pinot to accompany select beef cuts and lightly-sauced pasta dishes.

2010 & 2013 Pinot Noir  
Erath Winery  
_Coug Alum: Ted Baseler_

2010
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

2013
Freshly baked berry cobbler, cream soda, a vein of citrus and a waft of subtle smoke envelope the senses. Soft and supple on the palate, the wine delivers notes of fresh, juicy red plum, cranberry and zesty pie cherry. The finish lingers with an endearing hint of sweetness.
**2005 Estate Red Mountain Sangiovese**  
Kiona Vineyards & Winery  
*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. Light perfume, earth & spiced wood lead to ripe fruits and berries on the nose and carry over to the palate with a perfect balance of structure and acidity. Finishes with candied fruit and plum.

**2008 Sangiovese**  
Townshend Cellar  
*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.

**2009 The Princess Syrah**  
Bergevin Lane Vineyards  
*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 Vineyards  
*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 Syrah - Opulence  
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.
2011 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 & 2012 Syrah
Gordon Estate
*Cougar Alum: Jeff Gordon*

2010
Sage, mint, oregano, violets, rose petals, orange zest, rainbow peppercorns and more all play hide and seek in the aromas of our 2010 Estate Syrah. The palate, equally complex, starts with bright red fruit that you can envision dripping down your chin as you bite into it. All the aromas are present in the palate but exist in an ephemeral state as they duck and weave around the character of smoked game.

2012
Inspection of our 2012 Estate Syrah reveals an intense garnet color with hues of purple peeking out. Subtle aromas of fragrant wood smoke and touches of forest floor leave the impression that this wine has a depth that is waiting to be discovered. For all the aromas of dark fruit the impression on the palate is plush and velvety with bright flavors of red fruit, fresh sprigs of thyme and oregano, freshly peeled orange and a touch of violets. The finish is long and lingering with a gentleness of fruit that keeps coming through. Enjoy!

2010 Syrah
Helix by Reininger Winery
*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.

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.

2011 & 2012 Zinfandel  
Forgeron Cellars  
_Cougar Alum: Jim Reep_

2011

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!

2012

Our versatile 2012 Zinfandel is delicious and satisfying from front to finish! The vivid nose is deep with savory cinnamon, cardamom, lavender, black pepper and dark cherries. Lush and full on the palate with juicy raspberry, pomegranate flavors and balanced acids to support future development. Focused yet silky, the rich allspice frames hints of earth and floral perfume backed by bold black cherry, fresh raisin, and boysenberry flavors. The effortless finish entices you to pour another glass!
2012 Howling Wolfe Zinfandel  
Thurston Wolfe Winery  
*Cougar Alum: Dr. Wade Wolfe*

The 2012 Howling Wolfe Zinfandel is our 12th 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 16 months before bottling in May 2014. Enjoy now with prime rib, rack of lamb or port-glazed pork loin or age through 2023.

2012 Howling Wolfe Reserve Zinfandel  
Thurston Wolfe Winery  
*Cougar Alum: Dr. Wade Wolfe*

The 2012 vintage is our third Reserve Zinfandel from the Zephyr Ridge Vineyard in the Horse Heaven Hills. Fermented in small open top fermenters and aged 18 months in new American oak, this super rich Zinfandel has luxurious berry fruit aromas with peppery spice undertones, intense oak spice, rich extracted texture and silky finish. Only 100 cases produced!

2011 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. Its 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.
2010 Calico Red
Bergevin Lane Vineyards
_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

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.

2012 Red Blend - 600
Bridge Press Cellars
_Cougar Alum: Brian Padrta_

This approachable red blend offers upfront notes of bing cherry, blackberry, and cardamon. 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

2012 Dedication Nine
Cougar Crest
_Cougar Alum: Deborah and David Hansen_

Our ninth release of Dedication is a blend of seven varietals; 38% Syrah, 22% Tempranillo, 14% Merlot, 13% Cabernet Sauvignon, 6% Cabernet Franc, 5% Petit Verdot, 2% Grenache. 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 Winery
_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.

2010 & 2011 G3 Red
Goose Ridge Estate Vineyard & Winery
_Cougar Alum: Bill Monson_

2010
Our 2010 g3 Red offers aromas of blackberry and black currants complimented with a caramel, coffee, toast and spice notes from the barrel aging. The black fruit character carries through on the palate, where a round, supple mouthfeel evolves into a lingering finish highlighted by notes of vanilla and spice.

2011
Soft and elegant our 2011 g3 red blend is centered around red fruit flavors of Nanking cherry and red delicious apple mingle with notes of vanilla and sweet spice to create a long and supple finish.
2011 Red Mountain Blend  
Hedges Family Estate Winery  
*Cougar Alum: John Gomez*

Deep purple color, yet not opaque. A sense of finesse in the color which suggests liveliness on the palate. The mouth feel is angular, with grace and precision. The 2011 vintage produced a savory character in the wines, like that of fennel, salt, tar and steel. Highly integrated tannins, dusty in a sense, alongside protective acidity guarding against premature oxidation. This wine, like other Red Mountain AVA wines before, will develop beautifully for up to 25 or more years with proper cellaring. While a fine wine now with food, should develop well for drinking on its own as it slowly evolves.

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

2011 & 2012 Red Wine  
L’Ecole No. 41  
*Cougar Alum: Jean Ferguson*

2011 & 2012

L’Ecole’s respected Red Wine shows aromas of fresh plum, black cherry and spice. The generous dark fruit flavors and concentrated structure of this great food wine will have you reaching for a second glass.

2010 Red Blend  
Mercer Canyons Wines  
*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.
2013 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 & 2011 The FARMER Red
Smasne Cellars
*Cougar Alum: Robert Smasne*

2010

The 2010 Smasne Cellars The FARMER Red is a lush and rewarding blend of Cabernet Sauvignon, Syrah and Malbec. It opens with layers of dark fruit, ripe berries and spice that leads way to a rich and textured wine with a solid structure, oak influences and lengthy finish. Hard to find a Washington wine with a higher quality for value!

2011

The nose of black currant, blackberry and huckleberry also picks up crushed herbs and Western serviceberry. Its rich and creamy structure presents flavors akin to black cherry and more huckleberry with boysenberry acidity. Tamed tannins swirl with black pepper in the finish.
2012 Red Blend
The Hogue Cellars
Cougar Alum: Jim Mills

Our Red Table Wine is an expertly crafted blend of five of Washington state’s finest varietals—Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, and Malbec. The rich earthiness of Syrah is combined with Merlot’s bright cherry fruit for an easy-drinking, sumptuous wine that pairs well with hearty fare. The wine is rich, soft, and round. It opens on ripe plum and Bing cherry aromas with earthy, toast, and vanilla notes, followed by flavors creamy vanilla and ripe cherry, and a hint of spicy toast. Enjoy with barbecued ribs, grilled Italian sausages, or spinach and mushroom lasagna.

T3 - Red Blend
Townshend Cellar
Cougar Alum: Don Townshend

Our non-vintage Bordeaux restaurant blend of 43% Cabernet Sauvignon, 40% Merlot, and 17% Cabernet Franc. Townshend Cellar is dedicated to producing quality wines from the state of Washington. Our wines derive their distinctive flavors from extensive oak aging in small French and American oak barrels and the selection of grapes from some of the finest vineyards in the Columbia Valley. We also produce a truly unique Huckleberry port-style wine made from Wild North Idaho Huckleberries.

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 current 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!

2011 Dolce Vita
Merry Cellars
_Cougar Alum: Patrick Merry_

Sweet like candied blackberries, Dolce Vita invites closer examination with a nose that boasts reduced berry, blackberry jam and old fashioned candy. A luscious, coating mouthful opens to cherry, candied dark fruit and jam flavors. A lilting-sweet finish beckons for another sip.