



Cut out these notes and tape them to your bottles for reference later!

JONES OF WASHINGTON

Wine Club Notes

Spring Wine Club Release

March 2019

Spring is right around the corner...at least we hope so! March brings Taste Washington Wine Month and the anticipated sounds of our Spring Release wines splashing into your outstretched wine glass. We are excited to present some new vintages on some fan favorites to our most loyal patrons! Both clubs will get to enjoy an old crowd favorite, the lively and fresh Rosé...absolutely delicious! For our red wine fans, enjoy them now in early spring while the temperatures are still on the cool side. For our white wine fans...make sure to crack those bottles open when those warm spring days hit soon...fingers crossed! We hope you all have a wonderful spring, cheers!

TRACTOR CLUB

2017 VIOGNIER

If you've never experienced the nose of a Washington Viognier before, prepare yourself for seductive, high-toned combination of ripe fruit and floral aromas. Ripe peach and apricot nectar transition into green apple, Anjou pear, quince preserves, pink grapefruit and soft expressions of honeysuckle, orchard blossoms and baking spices. The palate is bright, yet rounded and textured; this is an inviting style that quickly coats your mouth and hits every taste bud. Ripe citrus and stone fruits are accompanied by powerful floral notes that dance into baking spices on the finish.

NEW RELEASE

2016 SAUVIGNON BLANC

An excellent representation of a wine from a warm vintage and cooler site, this 2016 Sauvignon Blanc is fruit forward with a round mouthfeel, yet clean and crisp finish with refreshing acidity. Huge aromas of lemon and lime zest, green apple and pear, juicy tangerine and green Anjou pear are followed by hints of citrus blossom and apricot. On entry, the wine remains fruit driven with ripe guava and baked apricot combined with white peach, bright nectarine, fresh lime juice, tart green apple and pink grapefruit.

- *BEST OF CLASS - 2018 WENATCHEE WINE & FOOD FESTIVAL*
- *BEST OF VARIETAL - 2017 TRI-CITIES WINE FESTIVAL*
- *DOUBLE GOLD MEDAL - 2017 TRI-CITIES WINE FESTIVAL*
- *DOUBLE GOLD MEDAL - WINE PRESS NW PLATINUM COMP.*
- *GOLD MEDAL - 2018 WENATCHEE WINE & FOOD FESTIVAL*
- *GOLD MEDAL - 2018 WA. ST. WINE COMPETITION*

2018 ROSÉ

Fresh strawberry, red apple skin and Rainer cherry jump out on the nose followed by floral rush of apple blossom and fragrant rose and nuance of Bubblicious gum and crushed gravel. The soft fruit takes a more creamy approach on the palate with more strawberry, raspberry and cranberry and it finishes with a controlled fresh acidity reminding us of watermelon Jolly Rancher. Serve chilled and drink with an array of food or on its own...enjoy!

NEW RELEASE

ROOSTER CLUB

2018 ROSÉ

In the glass, the 2018 Rosé shines an electric fuchsia at the core leading out to a clear rim. Fresh strawberry, red apple skin and Rainer cherry jump out on the nose followed by floral rush of apple blossom and fragrant rose and nuance of Bubblicious gum and crushed gravel. The soft fruit takes a more creamy approach on the palate with more strawberry, raspberry and cranberry and it finishes with a controlled fresh acidity reminding us of watermelon Jolly Rancher. Serve chilled and drink with an array of food or on its own...enjoy!

NEW RELEASE

2015 CARMÉNERÈ

This wine has gained a large following since we first introduced this varietal with the 2013 vintage! In the glass, the 2015 Carménère is garnet in color, with aromas of black and red cherry, black raspberry, ripe cranberry with an herbaceous undertone and hints of black pepper and green peppercorn. Ripe and smooth tannins lend it a supple feel on the palate. Lighter in body, the flavors mimic the nose which are framed by a balanced acidity.

NEW RELEASE

2013 SANGIOVESE

The aromas are an assertive and inviting mix of bright cherry, strawberry Starbust, cranberry juice and Italian plum that moves to earthy flavors of black tea, tomato leaf and toasted caramel. Moderate in body with integrated tannins and fresh acidity. Flavors on the palate will leave your taste buds wanting more...fresh wild strawberry jam, cherry Tootsie Pop, Red Delicious apple and red plum and followed by earthy flavors of turned earth, toasty mocha and wild herbs. Serve with your favorite Italian dish or something off the grill!

- *BEST OF CLASS - 2018 WENATCHEE WINE & FOOD FESTIVAL*
- *GOLD MEDAL - 2018 WENATCHEE WINE & FOOD FESTIVAL*

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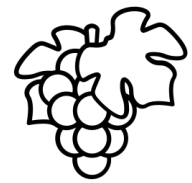
MARCH 2019





FAMILY OWNED. ESTATE GROWN. AWARD WINNING WINES.

JONES OF WASHINGTON



Tastings, Events & Classes...

Month of March – Taste Washington Wine Month: March is an annual celebration of Washington State’s award winning industry...check out our website and Facebook page for specials!

Friday, 3.1 – Spring Wine Club Release...wines will be available at your designated tasting room locations

Monday, 3.4 – Spring Wine Club Shipments start shipping out (weather permitting)...keep your eyes peeled!

Thursday, 3.14 – Apple Blossom Artist Print signing at Pybus Tasting Room...check website for more details

Saturday, 3.23 – Night At The Meusem @ the Wenatchee Valley Museum & Cultural Center

Thursday, 3.28 – If you haven’t heard Washington wine is a big deal, so we are celebrating with a fun and informative class on all things Washington wine with our WA Wine 101 Class...get more details at www.jonesofwashington.com or on our Facebook page

Saturday & Sunday, 3.30 & 3.21 – Taste Washington Grand Tasting at Century Link Convention Center...sip and savor delights from over 22 Washington wineries and 65 top restaurants; www.tastewashington.org

Wednesday, 4.17 – Malbec World Day! It’s Malbec’s day in the spotlight...join us for our Facebook Live Tasting, get more details at www.jonesofwashington.com or on our Facebook page

Sunday, 4.21 – Easter Sunday...both tasting rooms will be closed

Monday, 5.3 – International Sauvignon Blanc Day! We will be doing another Facebook Live Tasting with the focus on Sauv Blanc...get more details at www.jonesofwashington.com or on our Facebook page

Friday, 5.17 – Summer Wine Club Release...wines will be available at your designated tasting room locations

Monday, 5.20 – Summer Wine Club Shipments start shipping out...keep your eyes peeled!

You can out more about these events at www.jonesofwashington.com or [Facebook events page!](#)

TASTE WAHINGTON MIXED CASE!

\$150 for a case of award winning wine?! This case is perfect for the spring and sharing with family and friends! You get 3 bottles each of 2014 Carménère, 2014 Syrah, 2016 Pinot Gris and 2016 Riesling...that is an awesome mix of delicious wines. And did we mention it is only \$150?! Stop by one of the tasting rooms or get yours online.

KEEP IN MIND...

If you haven’t heard yet, we are moving our Quincy Tasting Room from the current location to the new Quincy Public Market! Exact opening date is still TBD, but should be beginning of April. We will be sending info out once we know more details...we hope you can visit us there in the very near future!

FACEBOOK LIVE TASTINGS!

For those who have never done one of these before it is a chance for us to connect to our customers from the comfort of their own home. All you have to do is grab the wine that we are tasting ahead of time on log onto our Facebook page at the set time to join along...simple as that! Head on over to our website or Facebook page to get more details...we hope you can join us!

QUINCY TASTING ROOM

2101 F ST. SW

QUINCY, WA 98848

PH: 509.787.8108

WINTER HOURS: FRI-SUN 12-5PM

SUMMER HOURS: FRI-MON 11AM-6PM



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jonesofwashington.tumblr

PYBUS MARKET TASTING ROOM

7 N. WORTHEN ST.

WENATCHEE, WA 98801

PH: 509.888.0809

HOURS: MON-THUR 12-7PM

FRI & SAT 12-9PM

SUN 12-5PM