



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

JONES OF WASHINGTON

Wine Club Notes

Summer Wine Club Release

May 2019

We know it isn't officially summer until late June, but with the warmer weather and our giddiness we want to make sure you have your wine club allotment before the Memorial Day weekend! This release we mix some new wines with some old favorites. New vintages of Sauvignon Blanc and Chardonnay are perfect for the patio and our Tractor members! Rooster members get to try the new Pybus Market Red...how fun?! We hope you enjoy these wines with friends and family in addition to having a safe and wonderful summer and as always thanks for your support, cheers!

TRACTOR CLUB

2018 CHARDONNAY

The 2018 Chardonnay shows off the ripeness of the vintage but balanced in structure. In the glass, it's light straw gold in color with ample fruit and floral aromas. Yellow and green apple, white peach and Bosc pear are followed by scents of orchard tree blossoms, yellow flowers, lime zest and baking spices. It's medium bodied with fruit flavors that mimic the nose with an addition of underlying wet stone character. This wine offers a beautiful balance between fruit, minerality and oak!

NEW RELEASE

2017 SAUVIGNON BLANC

The 2017 Sauvignon Blanc is bursting with tropical and citrus fruit. In the glass, with its light straw color appearance with slight green reflections, is aromatic with ruby red grapefruit, fresh pineapple, ripe guava and don't forget the passion fruit with hints of green apple and lime zest and fresh nectarine. On the palate the fruit flavors are similar to the nose with an underlying minerality and bright acidity. Citrus flavors dominant the finish with grapefruit pith, lime zest and tart lemon. Wonderful on its own or paired with light fare and salads!

NEW RELEASE

DOUBLE GOLD MEDAL – 2019 CASCADIA INT. WINE COMP.

2013 MALBEC

Deep purple in color with garnet red accents, this wine offers aromas of ripe blackberry, blueberry pie, jammy dark plum, dried cherry followed by mocha, vanilla extract and a hint of floral violet. The palate is stunning and brooding with rich flavors of ripe boysenberry, black raspberry, concentrated pomegranate and more dried black cherry with earthy flavors of fresh potting soil, clove and a roasted coffee finish. These flavors are balanced and all wrapped up in a nice package with opulent tannins and a bright acidity.

LIBRARY RELEASE

ROOSTER CLUB

2017 SAUVIGNON BLANC

The 2017 Sauvignon Blanc is bursting with tropical and citrus fruit. In the glass, with its light straw color appearance with slight green reflections, is aromatic with ruby red grapefruit, fresh pineapple, ripe guava and don't forget the passion fruit with hints of green apple and lime zest and fresh nectarine. On the palate the fruit flavors are similar to the nose with an underlying minerality and bright acidity. Citrus flavors dominant the finish with grapefruit pith, lime zest and tart lemon. Wonderful on its own or paired with light fare and salads!

NEW RELEASE

DOUBLE GOLD MEDAL – 2019 CASCADIA INT. WINE COMP.

2015 PYBUS MARKET RED

This beautifully balanced 2015 Cabernet Sauvignon was made by Jones of Washington and uses the artwork of Ken Duffin, who use to do commercial art as well promotional illustrations in Seattle for Boeing. Ken's artwork was chosen for the 2014 poster to represent Pybus Public Market, a historic warehouse that has been converted into an iconic year round public market that houses our Wenatchee tasting room.

NEW RELEASE

2013 BARREL SELECT RED BLEND

As always, the 2013 Barrel Select is a unique blend showcasing site and varietal. This vintage is a fun twist on a Bordeaux-style blend of Cabernet Sauvignon, Carménère and Malbec. It's a garnet color at the core, fading to a pale ruby at the rim. The aromas seamlessly meld fruit, baking spices and earth with notes of dark cherry, black currant and ripe blackberry complemented by red clay, fresh turned earth, allspice, clove and cinnamon. It is approachable with smooth tannins and concentrated flavors of Bing cherry, dark raspberry, fresh pomegranate, dark plum and Red Delicious apple followed by more baking spices.

MAY 2019

MAY 2019

MAY 2019

MAY 2019

MAY 2019

MAY 2019





FAMILY OWNED. ESTATE GROWN. AWARD WINNING WINES.

JONES OF WASHINGTON



Tastings, Events & Classes...

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!

Monday, 5.27 – Memorial Day...both tasting rooms will be open, check website for exact hours

Thursday, 6.6 – Blending Class with head winemaker Victor Palencia at our new Quincy Market Tasting Room

Thursday, 6.13 – Blending Class with head winemaker Victor Palencia at our Pybus Market Tasting Room

Saturday, 6.22 – Saturday Seminar Series...The “T” Word...head over to our website for more details, to sign up for the series or just this class!

Thursday, 7.4 – Happy Independence Day! Both tasting rooms will be open, check our website or Facebook page for exact hours

Friday, 7.19 – Wine Club Dinner at Lisa Bee’s...this will be a fun, laid back and unique dinner...we are looking forward to it! Keep your eyes peeled for an email with more details as we get closer!

Saturday, 7.20 – Saturday Seminar Series...Death By Chardonnay...head over to our website for more details or to sign up for this class!

Sunday, 7.21 – Vintage Spokane...don’t miss Spokane’s best summer wine party...we will be there pouring!

Saturday, 8.17 – Saturday Seminar Series...No Wine Left Behind...head over to our website for more details or to sign up for this class!

Saturday, 8.24 – Wenatchee Wine & Food Festival at Town Toyota Center in Wenatchee

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

SPRING MIXED CASE...DON’T MISS OUT ON THIS!

Here in the PNW during Spring when it comes to your wine needs, you need to be ready with the weather being unpredictable...and our Spring Mixed Case is perfect for that! **\$150** gets you **3 bottles each** of our award winning **Sauvignon Blanc**, fan favorite **Rosé**, the yummy **Cabernet Franc** and the delicious **Reserve Chardonnay**...nice! This case has something for everyone and something for no matter what Mother Nature throws your way.

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 just around the corner...we will be sending info out once we know more details, so keep your eyes peeled for that!

LEARN WITH JONES OF WA!

We have some really fun learning opportunities happening this summer! We have a members only blend class with our head winemaker. Plus we will have a Saturday Seminar Series, which will cover some really fun and interesting wine topics. Head on over to our website or Facebook page to get more details...we hope you can join us!

QUINCY MARKET TASTING ROOM
2101 F St. SW
QUINCY, WA 98848
PH: 509.787.8108

HOURS:
Memorial Day-Labor Day FRI-MON 11AM-6PM
Labor Day-Memorial Day FRI-SUN 12-5PM



/JonesofWashington

JonesofWA

@JonesofWA

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