



JONES OF WASHINGTON

WINE CLUB NOTES

Spring Wine Club Release

March 2023

Spring is right around the corner... or so we hope! March through May will be busy months for Jones of Washington, starting with the much anticipated sounds of our Spring Release wines splashing into your outstretched wine glass. We are excited to present all new releases to our most loyal patrons! Both clubs will get to enjoy a new favorite, the 2022 Albariño with citrus and fruit dancing on the palate.

For our red wine fans, enjoy the silky tannins and fruity flavors of our 2020 Tempranillo which was aged 24 months in French Oak.

Make sure to crack these bottles open when the sunny, warm days are upon us... fingers crossed. We hope you have a wonderful spring! Be sure to check out the reverse side of this newsletter for our upcoming news and events. Cheers to all!

TRACTOR CLUB

ROOSTER CLUB

2022 SAUVIGNON BLANC

2020 TEMPRANILLO

Winemakers Notes: Sourced from our estate Lauzier Vineyard and fermented in 100% stainless steel temperature-controlled tanks. Slow, cool ferment to retain aromas and flavors of citrus. Fermented to 0.8% residual sugar for balance.

Winemakers Notes: Sourced from the Wahluke Slope AVA, our Tempranillo is picked at the peak of ripeness, fermented in small vats and aged for 24 months in 100% French Oak.

Tasting Notes: Our Sauvignon Blanc, grown in the Ancient Lakes AVA, showcases a crisp citrus nuance backed with a unique mineral character. The tropical and fresh citrus notes carry this wine into a refreshing finish. Pairs well with fresh oysters, grilled salmon and various seafood dishes.

Tasting Notes: The age and maturity of the vines show gracefully with this balanced and bold Tempranillo. The slow fermentation and patience during the aging pays off with silky tannins and fruity flavors on the palate. Enjoy with aged cheese, paellas, meatballs and your favorite tapas.

NEW RELEASE

NEW RELEASE

2022 ALBARIÑO

2022 ALBARIÑO

Winemakers Notes: Fermented in 100% stainless steel temperature-controlled tanks. Slow, cool ferment to retain aromas and flavors of citrus. Fermented to 0.8% residual sugar for balance.

Winemakers Notes: Fermented in 100% stainless steel temperature-controlled tanks. Slow, cool ferment to retain aromas and flavors of citrus. Fermented to 0.8% residual sugar for balance.

Tasting Notes: This aromatic Spanish variety is world renowned for its food-friendly approachability and citrus characters. Aromas of Granny Smith apple, white peach and pine-apple greet you on the nose. The full body and layer of citrus and ripe fruit dance on the palate, finishing crisp and dry. Pairs great with calamari, ceviche, paella and Spanish jamón.

Tasting Notes: This aromatic Spanish variety is world renowned for its food-friendly approachability and citrus characters. Aromas of Granny Smith apple, white peach and pine-apple greet you on the nose. The full body and layer of citrus and ripe fruit dance on the palate, finishing crisp and dry. Pairs great with calamari, ceviche, paella and Spanish jamón.

NEW RELEASE

NEW RELEASE

2021 CABERNET SAUVIGNON

2021 CABERNET SAUVIGNON

Winemakers Notes: Sourced from the Columbia Valley AVA and fermented in stainless steel tanks and aged in tanks and French Oak barrels.

Winemakers Notes: Sourced from the Columbia Valley AVA and fermented in stainless steel tanks and aged in tanks and French Oak barrels.

Tasting Notes: Our Estate Vineyards continue to showcase the fruit nature in our wines backed by firm supple tannins. This Cabernet showcases the elegant qualities of our Washington region. Enjoy with a steak dinner or anything grilled including lamb chops or swordfish.

Tasting Notes: Our Estate Vineyards continue to showcase the fruit nature in our wines backed by firm supple tannins. This Cabernet showcases the elegant qualities of our Washington region. Enjoy with a steak dinner or anything grilled including lamb chops or swordfish.

NEW RELEASE

NEW RELEASE

MARCH 2023

MARCH 2023

MARCH 2023

MARCH 2023

MARCH 2023

MARCH 2023



JONES OF WASHINGTON

ON The VINE
NEWS & EVENTS

MARCH

All month

Marvelous March Special - Mix & Match 3-Pack Special : Choose any combination of three of our 2022 Pinot Gris, 2018 Merlot and 2021 Chardonnay and receive **20% off!** Score on this special in our Tasting Rooms and on our Website under the "What's Hot" tab.

Monday, 20

Spring Wine Club : Wines will be available at your designated Tasting Room location.

Monday, 27

Spring Wine Club : Shipments start shipping out (weather permitting). Look for your box of wine!

APRIL

Sunday, 9

Easter Sunday : Both of our Tasting Rooms will be closed so remember to get your Easter dinner wine at Jones of Washington the week before.

Thursday, 13

Limited Space
RSVP Required

Meet & Greet the Winemaker : Quincy's Tasting Room is hosting an intimate group setting with our Winemaker, Victor Palencia. He will discuss three of our newer wines; 2022 Viognier, 2022 Sauvignon Blanc and 2022 Rosé. From vineyard, to winemaking, to the finished wine in the bottle, he will cover the entire process. This is a free, no-host event at Jones' Quincy Tasting Room at 5pm. Wine specials and a gift card giveaway will be part of the evening's fun! Call 509-787-8108 or stop by the Tasting Room to reserve your spot!

Monday, 17

Malbec World Day : It's Malbec's day in the spotlight! Stop by our Tasting Rooms and try our Malbec with bold flavors of currents, dark chocolate and hints of toasted almonds Pairs wonderfully with leaner red meats, dark meat turkey, roasted pork, grilled portobello mushrooms and chicken thighs.

Thursday, 27

Limited Space
RSVP Required

Meet & Greet the Winemaker : Wenatchee's Tasting Room is hosting an intimate group setting with our Winemaker, Victor Palencia. He will discuss three of our newer wines; 2022 Viognier, 2022 Sauvignon Blanc and 2022 Rosé. From vineyard, to winemaking, to the finished wine in the bottle, he will cover the entire process. This is a free, no-host event at Jones' Pybus Tasting Room at 5pm. Wine specials and a gift card giveaway will be part of the evening's fun! Call 509-888-0809 or stop by the Tasting Room to reserve your spot!

MAY

Saturday, 6

International Sauvignon Blanc Day : Sauvignon Blanc deserves its own day to be celebrated! Stop by our Tasting Rooms and try our Sauvignon Blanc with tropical and fresh citrus notes carrying it into a refreshing finish. Pairs well with fresh oysters, grilled salmon and various seafood dishes.

Sunday, 21

Limited Space
RSVP Required

Wine Club Open House at Pybus Market : From 2-5:00pm come on down, pick up your Summer Wine Club Release and enjoy the music of Mike Bills and complimentary appetizers at Jones of Washington.

Wine Club Open House at Quincy Market : From 1-4:00pm come on down, pick up your Summer Wine Club Release and enjoy music and complimentary appetizers at Jones of Washington.

Monday, 22

Summer Wine Club : Wines will be available at your designated Tasting Room location.

Monday, 29

Memorial Day : Stop by our Tasting Rooms for your holiday weekend tastings and wine!

Tuesday, 30

Summer Wine Club : Shipments start shipping out. Keep an eye open for your box of wine!

QUINCY TASTING ROOM

Quincy Public Market
1004 F Street SW
Quincy, WA 98848
509-787-8108

facebook.com/JonesofWAatQPM

Hours:
Mon-Sat 12-6 & Sun 12-5



JONESOFWASHINGTON.COM



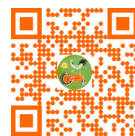
JONESOFWASHINGTON



JONESOFFWA



JONESOFWASHINGTONWINE



WENATCHEE TASTING ROOM

Pybus Public Market
7 N. Worthen Street
Wenatchee, WA 98801
509-888-0809

facebook.com/JonesofWAatPybus

Hours:
Mon-Thurs 11-7, Fri 11-8,
Sat 10-6 & Sun 11-6