



JONES OF WASHINGTON

WINE CLUB NOTES

Summer Wine Club Release

May 2023

Three cheers for the summer...hip, hip, hooray! We are excited to present all new releases of Jones of Washington wines to our most loyal patrons... our Wine Club members!

Both clubs will get to enjoy a new favorite, the Sparkling White, bubbling with citrus and refreshing textures on the palate. For our red wine fans, enjoy the limited 2019 Jack's Reserve, a tribute to our Founder Jack Jones, which was aged 26 months in French

Oak. Our white wine fans are getting an extra treat with our 2022 Chardonnay, winner of Double Gold and "Best in Show" at several wine competitions this spring.

While enjoying the warm weather, make sure to store your wines in a cool, dark room and don't ever leave in a hot car. We hope you enjoy the summer and 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 CHARDONNAY

Winemakers Notes: Sourced from our estate Big River Vineyard and fermented in 100% stainless steel temperature-controlled tanks. Slow, cool ferment to retain aromas and flavors of citrus. Extended Lees aging with no ML fermentation.

Tasting Notes: Fresh aromas of granny smith apples, pears and citrus carry into the refreshing crisp palate of this wine. A slow, cool fermentation retained the aromas and flavors of citrus and extended Lees aging produced a Chardonnay with full body texture. The refreshing citrus finish pairs well with fish, salads and your favorite charcuterie spread.

2019 JACK'S RESERVE

Winemakers Notes: Sourced from the Trinidad Vineyards in Ancient Lakes AVA. Hand picked and open-top fermented in small batches and aged in French Oak for 26 months. A special tribute to our Founder Jack Jones.

Tasting Notes: Sourced from our Estate Vineyards in Ancient Lakes AVA. The long growing days and cooler nights produce a balanced fruit and powerhouse Cabernet Sauvignon. Aged in French Oak for 26 months, produced refined tannins and a long lingering finish. Enjoy this limited wine with prime rib, braised short ribs, pepper-crusted ahi tuna and family!

WHITE SPARKLING

Winemakers Notes: Introducing our latest Sparkling, sourced from our Columbia Valley Vineyards, this wine was crafted using a proprietary method with both old world and new world techniques.

The result is refreshing flavors and aromas!

Tasting Notes: Aromas of pear, apricots and stone fruits compliment the citrus and refreshing textures on the palate. Enjoyed chilled with Brie cheese, artichoke dip, fresh fruit or use to craft your favorite mimosa!

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2019 CABERNET FRANC

Winemakers Notes: Sourced from the Wahluke Slope AVA and fermented in small open-top tanks. Aged in tanks and French Oak barrels for 24 months.

Tasting Notes: This wine was aged gracefully for 24 months in 100% French Oak barrels of which 40% were new oak. This key factor contributes to the depth and character of our Cab Franc. The end result is a bold and balanced mouthfeel with hints of currant, mocha, vanilla bean and cherry which compliments the robust lingering finish. Enjoy with steak, duck and lamb dishes. This wine will drink well now, but age for years to come!

2019 MERLOT

Winemakers Notes: Sourced from the Wahluke Slope AVA and handpicked and fermented in small batch. Open-top fermented and French Oak for 24 months.

Tasting Notes: Sourced from our Estate Vineyards in Wahluke Slope AVA, the long growing season ripens this full-bodied, bold Merlot. Aged in 100% French Oak gave this wine its balanced mouthfeel and finish. Hints of cherry, blackberry and chocolate wraps the palate with finesse and finishes with lush textured tannins. Pairs great with chocolate cake, grilled meats and lasagna.

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**JONES OF
WASHINGTON**



MAY

All month

Spring Fever White Wine Special - Mix & Match 3-Pack Special : Choose any combination of three of our 2022 Pinot Gris, 2021 Chardonnay and 2021 Riesling and receive **20% off!** Score on this special in our Tasting Rooms and on our Website under the “*What’s Hot*” tab. Grab this special now because it ends May 31st!

Monday, 22

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

Thursday, 25

International Wine Day AND National Chardonnay Day : We don’t need an “official” reason to celebrate wine, but today we have one! Our 2022 Chardonnay has been our big winner at the wine competitions we’ve entered this spring bringing home a couple of “*Best in Class*” and Double Gold awards. Cheers!

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!

JUNE

All month

Summer White Wine Case Special - Mix & Match : Choose any combination of 12 of our Pinot Gris, Riesling, Sauvignon Blanc and Chardonnay and receive 20% off! This savings will keep you cool during the hot days!

Saturday, 10

National Rosé Day : A day to celebrate and recognize the iconic pink-hued wine. Jones of Washington’s Rosé of Syrah is quite a beauty and worthy of it’s own national day with cherry, tangerine flavors and citrus on a crisp clean finish. It recently won a Double Gold and “*Best in Class*” at the 2023 Seattle Wine Awards / Washington State Wine Awards. Pop the top and enjoy a glass!

Sunday, 11

Paint & Sip Party : Quincy’s Tasting Room is hosting an “*Achieving Grapeness*” Paint & Sip Party from 1-3:00 p.m. (check-in at 12:30) with Mae Olivia, a wine enthusiast with a brush in hand. Painting is a relaxing and happy place to be. The side effects of pairing wine and art could cause hilarity, laughter and way too much fun. She provides all the materials, giving you step by step instructions, while you develop your inner Van Gough! Wine by glass or bottle available for purchase. Go to our website under “*News & Events*” for link to register. Cost \$45.

JULY

Tuesday, 4

Independence Day : Stop by our Tasting Rooms to celebrate the Fourth of July with tastings and wine!

Saturday, 8

Winemakers Paella Dinner in Wenatchee: Chef Frank Magaña, Culture Shock Bistro, is stirring up a delicious seafood Paella dinner on site at Pybus Public Market’s Event Center. Frank’s Paella consists of saffron rice, clams, mussels, salmon, prawns and chorizo. Jones of Washington winemaker, Victor Palencia will direct the dinner pairing with Jones’ Tempranillo and it’s silky tannins and fruity flavors. This exclusive Wine Club members dinner is from 4-7pm. The cost is \$65 per person with reservations required. Wine is not included. Call the Wenatchee Tasting Room to reserve your spot!

Sunday, 16

Winemakers Paella Dinner in Quincy : Chef Frank Magaña, Culture Shock Bistro, is stirring up a delicious seafood Paella dinner on site at the Jones of Washington Tasting Room in the Quincy Public Market. Frank’s Paella consists of saffron rice, clams, mussels, salmon, prawns and chorizo. Jones of Washington winemaker, Victor Palencia will direct the dinner pairing with Jones’ Tempranillo and it’s silky tannins and fruity flavors. This exclusive Wine Club members dinner is from 3:30-7pm, serving at 4:30. The cost is \$65 per person with reservations required. Wine is not included. Call the Quincy Tasting Room to reserve your spot!

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



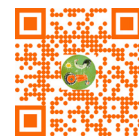
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WENATCHEE TASTING ROOM

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