



JONES OF WASHINGTON

WINE CLUB NOTES

Spring Wine Club Release

March 2024

Spring is right around the corner... and we can't wait! 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 these wines to our most loyal patrons! Both clubs will get to enjoy a new favorite, the 2023 Albariño with citrus and ripe fruit dancing on the palate. For our red wine fans, enjoy the silky

tannins and fruity flavors of our 2019 Malbec which was aged 18 months in 100% French Oak. Flavors of berry, hints of chocolate and oak dust marry beautifully in this delicious, approachable wine.

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

2023 VIOGNIER

2021 TEMPRANILLO

Winemakers Notes: Sourced from the Columbia Valley AVA 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 14 months in 100% French Oak.

Tasting Notes: Our 2023 Viognier, crafted in a warm vintage, captivates with fruity allure. Aromas of ripe apricot, tangy citrus, and lush peach invite you in, while its smooth texture and juicy flavors create an elegant yet playful experience. Pair it seamlessly with a salmon dinner, fresh salads, or aged cheeses—a versatile delight for any meal. Enjoy chilled!

Tasting Notes: We were able to venture beyond our estate for this fruit-forward and food-friendly Tempranillo. This early ripening Spanish variety benefits from extended hang time, meaning we allowed the grapes to hang longer on the vine before harvest. It delivers bold concentrated flavors unique to this variety. Enjoy with aged cheeses, paellas, meatballs and your favorite tapas.

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Tasting Notes: Crafted in a warm vintage, this aromatic Spanish variety captivates with its food-friendly charm and citrusy allure. Granny Smith apple, white peach and pineapple aromas invite exploration, unveiling a lively palate dance of citrus and ripe fruits, all wrapped in a crisp, dry finish. Pairs great with calamari, ceviche, paella and Spanish jamón.

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2019 MALBEC

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Winemakers Notes: Sourced from the Columbia Valley AVA and fermented in small batch open-top fermenters. Aged in 100% French Oak barrels for 18 months.

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Tasting Notes: The Wahluke Slope continues to deliver ripe flavors and silky firm tannins. This wine benefited from the warm growing season. Flavors of berry, hints of chocolate and oak dust marry beautifully in this delicious, approachable wine. Pairs great with ribeye steak, herb-crusted lamb chops and blueberry pie.

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NEW RELEASE

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**JONES OF
WASHINGTON**

ON The VINE
NEWS & EVENTS

MARCH

All month

Get Lucky in March Special - Mix & Match 3-Pack Special : Choose any combination of three of our 2022 Pinot Gris, 2020 Jack's Reserve and/or 2022 Sauvignon Blanc and receive **20% off!** Score on this special in our Tasting Rooms and on our Website under the "What's Hot" tab.

Monday, 11

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

Friday, 15 -
Sunday, 17

Pinot Greenio Slushies : In celebration of St. Patrick's Day, our Tasting Rooms will be serving up Pinot Greenio Slushies with a wee sprinkle o' magical leprechaun dust, turnin' these sips into a pot o' emerald gold!

Monday, 18

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

Sunday, 31

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.

APRIL

Wednesday, 17

Malbec World Day : It's Malbec's day in the spotlight! Currently Jones of Washington has several vintages of our popular Malbec available for purchase! Our 2016 Malbec Reserve has ripe firm tannins wrapped with dark cherry, mocha and floral notes. Our 2018 Malbec has bold flavors of currants, chocolate and hints of toasted almonds. Our 2019 Malbec is full of flavors of succulent berries, dark chocolate and oak dust. Cheers to Malbec!

Thursday, 18

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; 2023 Viognier, 2023 Albariño and 2023 Rosé of Syrah. 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 5:00pm. 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!

Limited Space
RSVP Required

Thursday, 25

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; 2023 Viognier, 2023 Albariño and 2023 Rosé of Syrah. 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 5:00pm. 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!

Limited Space
RSVP Required

MAY

Monday, 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 into a refreshing finish. Pairs well with fresh oysters, grilled salmon and various seafood dishes.

Sunday, 19

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

Wenatchee Limited Space
Accepting RSVPs
after May 1st

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 Owen Barnhart and complimentary appetizers at Jones of Washington.

Monday, 20

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

Monday, 27

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

Tuesday, 28

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



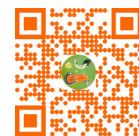
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JONESOFWASHINGTONWINE



**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 & Sun 11-6