



JONES OF WASHINGTON

WINE CLUB NOTES

Summer Wine Club Release

May 2024

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

For our red wine fans, enjoy our new 2019 Malbec Reserve sourced from the Ancient Lakes AVA with its ripened firm tannins wrapped into dark cherry, mocha and floral notes. For our white wine fans, savor the new release of our 2023 Sauvignon Blanc, also

from the Ancient Lakes AVA, and harvested at the peak of ripeness, producing a wine full and complex with flavors of citrus and stone fruits on the palate, perfect for those sunny days!

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

2023 SAUVIGNON BLANC

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.

Tasting Notes: Our 2023 vintage was grown in the Ancient Lakes AVA and harvested at the peak of ripeness, producing a Sauvignon Blanc which is full and complex with flavors of citrus and stone fruits on the palate. Enjoy chilled with your favorite summer bites, Dungeness crab, Caprese salad and various seafood.

NEW RELEASE

2023 ROSÉ OF SYRAH

Winemakers Notes: Sourced from our estate Two-Gun Vineyard in the Ancient Lakes AVA. Fermented in 100% stainless steel temperature-controlled tanks. Slow, cool ferment to retain aromas and flavors of citrus.

Tasting Notes: One of the earliest vintages on record, with an exceptionally warm growing season produced a complex profile of flavors and aromas. Our long standing tradition of fermenting in stainless steel, temperature control delivers the consistency of strawberry, cherry and citrus flavors, perfect for those warm sunny days!

Pairs well with barbecued chicken, fresh fruit salad, spicy dishes and Cobb salad.

2019 MERLOT

Winemakers Notes: Sourced from the Wahluke Slope AVA and handpicked and fermented in small batch. Open-top fermented and 100% 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. 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.

NEW RELEASE

ROOSTER CLUB

2019 MALBEC RESERVE

Winemakers Notes: Sourced from the Trinidad Vineyards in Ancient Lakes AVA. Fermented in 100% stainless steel temperature-controlled tanks. Aged in 100% French oak barrels for 24 months.

Tasting Notes: Our Estate Vineyards continue to showcase the fruit nature in our wines backed by firm supple tannins, Our 2019 Reserve Malbec, sourced from the Ancient Lakes AVA is concentrated with ripened firm tannins wrapping the dark cherry, mocha and floral notes. Pairs wonderfully with grilled red meat, roasted leg-of-lamb and pasta dishes.

NEW RELEASE

2021 SANGIOVESE

Winemakers Notes: We were able to venture beyond our estate within the Columbia Valley AVA for this sought after varietal. Fermented in 100% stainless steel open-top tanks. Aged in 100% French Oak barrels for 14 months.

Tasting Notes: This well-balanced Sangiovese is a fruit forward and food-friendly wine. Bright notes of cherry and hints of clove mingle on this medium-bodied wine.

Enjoy slightly chilled with dinner or a backyard barbecue! Pairs well with Caprese salad, flatbread/pizza, spaghetti and grilled chicken Caesar salad.

WHITE SPARKLING

Winemakers Notes: Introducing our latest Sparkling, sourced from our Ancient Lake Vineyards and crafted using Sauvignon Blanc grapes and a proprietary method with both old world and new world techniques.

The result is refreshing fruit flavors and aromas!

Tasting Notes: Ripe, juicy notes of apricot and stone fruits compliment the tropical citrus finish on the palate. Enjoy chilled with fresh fruit platter, Brie cheese, scones and marmalade or use to craft your favorite mimosa!

NEW RELEASE

MAY 2024

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JONES OF WASHINGTON

ON The VINE
NEWS & EVENTS

MAY

All month

Wine Club Members Appreciation Month : Choose 3 bottles or more of your favorite wines for a **20% off discount!** Score on this special in our Tasting Rooms and on our Website at checkout. We really do appreciate you!!

Sunday, 19 - Friday, 31

Wine Club Members Appreciation Event : Sunday, May 19th through Friday, May 31st when Wine Club Members pick-up their Summer Wine Club bag, they can add a 3-pack of their choice wine and stack May's 20% discount with 15% Wine Club discount for a grand total of 35% off! Offer ends May 31st!!

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.

Please RSVP since Wenatchee has limited space.

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. Wenatchee's Open House will be located in Pybus Market's LocalTel Event Center across the concourse from our Tasting Room. Reservations are required.

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!

Thursday, 30

Create & Connect : Quincy's Tasting Room is hosting a "Paint & Sip" Class from 6-8pm led by local artist, Kim Bacon. Bring a friend or two, and join us for a fun and relaxing evening. Kim will be a guide, so don't worry if you are not an artist... you will be when you leave! Cost \$45 which includes all supplies. Wine by glass or bottle will be available for purchase. Call the Tasting Room to reserve your spot for a fun and creative evening!

Friday, 31

Wenatchee AppleSox Opening Day Home Game : Get your tickets and enjoy baseball along with a glass of Jones! Our wine will be available to purchase at the concession stand throughout the summer, so be sure to grab a glass (or two) and enjoy America's favorite pastime summer sport with your favorite local wine!

JUNE

June & July

"Sunshine, Sip & Savor" 6-Pack Special - Mix & Match : Choose any combo of 6 of Jones' Riesling, Pinot Gris, Sauvignon Blanc, Chardonnay, Malbec or Cabernet Sauvignon and receive 20% off! Whether you're by the pool, at a barbecue or enjoying a lazy day, this savings will keep you cool during the hot days of summer!

JULY

Monday, 1 - Sunday, 7

Red, White & Rosé Wine Special : Looking for the perfect wine to pair at your outdoor gathering with family and friends for Independence Day? Try our three bottle "Red, White & Rosé" Wine Special for \$35 which includes our Syrah, Sauvignon Blanc and Rosé of Syrah. It's the perfect combination for a celebration!

ADDED BONUS - For every "Red, White & Rosé" 3-pack purchased, buyer qualifies for a raffle ticket to enter to win 6 free Mariner tickets to the July 24th, 12:40pm game against the LA Angels!

Thursday, 4

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

Thursday, 25

Blending Class at Pybus Market Tasting Room, 5-7:00pm : Jones' winemaker, Victor Palencia, leads a fun and engaging red wine blending class at the Wenatchee Tasting Room. Participants will learn about 3 varietals including barrel tasting and have the fun opportunity to create their own blend with the guidance of Palencia. Attendees will compete for a prize of the best blend score. Tickets are \$45 per person or \$40 for Wine Club members and include light appetizers. Everyone will walk away with a one-of-a-kind experience and their own bottle of blend.

Purchase tickets at Tasting Room of choice. Limited Space.

Sunday, 28

Blending Class at Quincy Market Tasting Room, 5-7:00pm : Same information as above.

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



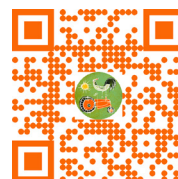
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WENATCHEE TASTING ROOM

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 & Sun 11-6