

*Marshall*  
WINERY  
PREMIUM  
WINE CLUB



OCTOBER 2023 RESERVES

# LETTER FROM THE OWNERS

We said goodbye to an employee this summer who is going on to new and exciting adventures. Upon leaving he told me that his favorite wines of ours are the ones that end in “O”. Well, I tallied them up and there are 6 of them which I am going to make an effort to re-visit over the course of this autumn. With such a large portfolio to choose from it is fun to have a pathway put before you to not get in a rut (which I know we can all do). I hear people say “I only drink Chardonnay (or anything but Chard)” or “I don’t care how warm it is I’m a Cabernet lover” so I would challenge you for this Fall and Winter to step outside your safe box and try some of the more unusual varieties that Maryhill has to offer or pick some you may not have visited in a while to share with friends and family during these upcoming months.

Oh, and those “O” wines? Albarino, Tavolo Rosso, Rosso Granato, Dolcetto, Primitivo and Tempranillo.

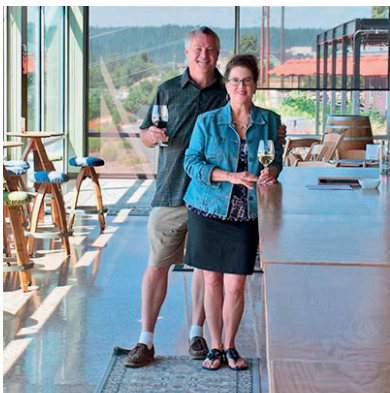
Our international interns have arrived for this year’s harvest and once again the winery is buzzing with excitement and foreign cultural influences. Some of you may not know that our own winemaker, Richard Batchelor came to America on this same program in 2000 into the California wine world and joined us in 2009. Please join us in welcoming Saurabh Gadge, Varun Gangurde, Vibhavari Deore, and Prajakta Gharg all arriving from India to learn and help bring in this year’s harvest.

We wish you a beautiful holiday season filled with loved ones, wonderful food, and of course great wine.

Thank you as always for allowing us to grace your table!

*Victoria Leuthold*     *Craig Leuthold*

Vicki & Craig Leuthold



*“We like showcasing more obscure varietals at Maryhill, and we’re all about education and-expanding consumers’ palates and offering something they’ve never tried before.”*

*-Craig Leuthold*

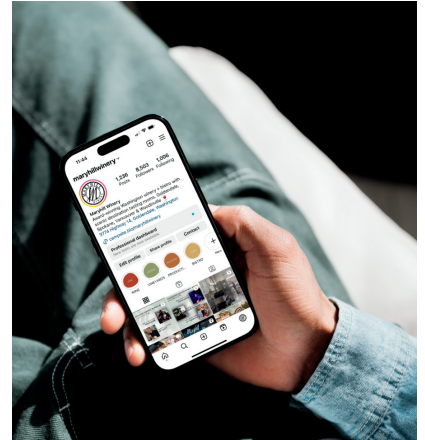


# 2023 HARVEST

*By the time most members receive their October case HARVEST 2023 will be underway.*

By the time most members receive their October case release HARVEST 2023 will be underway. For winemakers and grape growers, the next few weeks will be crucial in determining the quality of their wines. It is a time that requires focus, precision, and efficiency, ensuring that picked grapes are at their peak ripeness, then carefully sorted, and transported to wineries where they will undergo the transformation from grape to wine. Amid all this hustle and bustle, one thing remains clear, the importance of grape harvest for the wine industry cannot be overstated. It is when everything comes together, the skills of the growers and winemakers, the quality of the grapes, and the technology and machinery used to harvest and process them. All to create something truly special and unique that will pass through many hands from vine to bottle.

Maryhill Winery will collaborate with over 15 growers across Washington state harvesting grapes from 7 AVAs during the 2023 harvest. Our production team led by winemaker Richard Batchelor, will work nearly around the clock on many days during harvest to process the 2023 vintage; last year this translated to over 1300 tons of grapes! We will share harvest activities throughout the season on our social media channels, if you have not done so already be sure to follow us [@maryhillwinery](https://www.instagram.com/maryhillwinery) for live streams, video and updates on social media for **#harvest2023**.



The Mission of the Spokane Humane Society is to enrich the lives of animals and their companions through Support, Education, Advocacy and Love (SEAL). Learn more at [spokanehumanesociety.org](http://spokanehumanesociety.org)

Online (shipped) or Spokane (in store) purchase exclusive.

\$5.00 from the sale of every Whisker White and Rescued Red is donated directly to the Spokane Humane Society.



## IMPORTANT DATES

**MARCH 2024**

### PREMIUM CLUB CASE

- 2/6/2024 wine club announcement
- 2/11/2024 Last day for any account changes
- 2/13/2024 Charge cases
- Ships - week of 2/22/2024
- 2/24/2024 First day to pick up cases all tasting room locations
- 4/7/2024 Last day to pick up cases all tasting room locations
- 4/8/2024 cases that were not picked up will be charged & prepped for shipment
- 4/15/2024 cases that have not been picked up shipped



## CLUB MEMBER

appreciation days are **EVERY TUESDAY** at all tasting room locations.

Maryhill Wine Club members are invited to join us Tuesdays and receive **25% OFF ALL FOOD MENU ITEMS** and **\$5 BOTTLE DISCOUNTS\*** off **Maryhill Proprietor's Reserve and Vineyard Series** wines (2 bottle maximum limit).

*\*Bottle discounts not available during Memorial Day and Holiday Sale events.*

## VINTAGE PORT

Port is a sweet, red, fortified wine with its origins in Portugal. Port wine is most commonly enjoyed as a dessert wine because of its richness. Vintage Port is made with top-quality grapes selected from a single vintage. Maryhill Vintage Port is aged in neutral barrels for 34 months and made with 100% Gunkel Vineyards (Estate) Tinta Cao, Tempranillo, Sousao and Touriga Nacional grapes.

**PRIMARY FLAVORS:** Blackberry, raspberry, blueberry, cinnamon and chocolate

**FOOD PAIRING:** An excellent accompaniment for small plates that feature ingredients such as blue cheese, dark chocolate, figs, and walnuts (which add their own tannic tango to the mix)

**FUN FACT:** Vintage Ports are Ruby Ports built for bottle aging. These wines have short maturity times (18-36 months) before bottling and forgo any fining or filtration. Therefore, you can expect these delicious fortified wine divas to develop some serious sediment over the years, making decanting a must for most bottles. Serve at "cellar temperature" (around 65°F)

[winefolly.com/deep-dive/what-is-port-wine](http://winefolly.com/deep-dive/what-is-port-wine)



### MARYHILL VINTAGE PORT, PROPRIETOR'S RESERVE WINEMAKER'S TASTING NOTES

Aromas of blackberries, elderberries and cherry. A fresh acidity, licorice, chocolate and gripped by medium grained tannins.

**Vineyard Source:** 100% Gunkel (Estate), barrel aged 36 months in neutral oak

## MARVELL (GSM)

GSM stands for Grenache, Syrah, and Mourvèdre, three important grapes grown in the Côtes du Rhône region of France. Today, this blend is produced throughout the world and is loved for its complex red fruit flavors and age-worthy potential.

Maryhill Marvell (GSM) is Grenache 51%, Syrah 41%, Mourvèdre 8% and barrel aged for 20 months in 30% new French Oak and 70% Seasoned Oak.

**PRIMARY FLAVORS:** Raspberry, blackberry, rosemary, baking spices, and lavender

**FOOD PAIRING:** Works particularly well with dishes featuring Mediterranean spices including red pepper, sage, rosemary, and olives

**FUN FACT:** GSM Blend is a colloquial term for red wines based on the blends made in the Côtes du Rhône region of France

[winefolly.com/wines/rhone-gsm-blend](http://winefolly.com/wines/rhone-gsm-blend)



### MARYHILL MARVELL (GSM), VINEYARD SERIES WINEMAKER'S TASTING NOTES

Aromas of blackberries, fresh cherries, and dried roses, that lead to blackberry and cherry up front on the palate. Finishes with warm notes of fig and toasty chestnut, and a long balanced luscious finish

**Vineyard Source:** Sourced from the award-winning Elephant Mountain Vineyard located in Washington State's Rattlesnake Hills AVA

# 3-INGREDIENT BLUE CHEESE & FIG BITES

*Salty-tangy blue cheese pairs beautifully with sweet fig jam in these easy appetizers, which are perfect for a holiday party. The optional minced chives add a nice pop of color, but these are just as tasty without herbs. Keep the ingredients on hand and you can whip these up for impromptu holiday cocktail parties.*

PAIR WITH VINTAGE PORT



## INGREDIENTS

1 refrigerated pie crust (1/2 of a 14-ounce package; see Tip)

1/4 cup fig jam

1/4 cup crumbled blue cheese

1 teaspoon minced fresh chives

## DIRECTIONS

Preheat oven to 450 degrees F.

Lightly coat a mini muffin tin with cooking spray.

- Unroll pie crust onto a clean surface. Roll the dough into a circle about 12 inches in diameter.
- Cut 24 2-inch circles out of the dough with a biscuit cutter, rerolling the scraps if needed.
- Place the dough circles in the prepared muffin cups, gently pressing the dough into the bottom and sides.
- Prick the dough with a fork. Bake until lightly browned, 5 to 6 minutes.
- Add 1/2 teaspoon fig jam to each cup, then top with 1/2 teaspoon crumbled cheese.
- Bake until hot, 3 to 5 minutes more.
- Let cool for 10 minutes. Sprinkle with chives, if using.

**Tip** Look for prerolled pie dough (usually a package of 2 crusts) in the refrigerated case at the grocery store. If you have time and enjoy making pastry, you can make your own crust. Equipment: Mini muffin tin (24 cups); 2-inch biscuit cutter

<https://www.eatingwell.com/recipe/277504/3-ingredient-blue-cheese-fig-bites>

# BUTTER-BASTED RIB EYE STEAKS

*Bone-in rib eye steaks are simply basted with butter, garlic, rosemary, and thyme while they cook in a cast-iron skillet, infusing them with full-bodied flavor.*

## PAIR WITH MARVELL



## INGREDIENTS

- 2 (1 1/4-pound) bone-in rib eye steaks
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons canola oil
- 4 tablespoons unsalted butter
- 4 thyme sprigs
- 3 garlic cloves
- 1 rosemary sprig

## DIRECTIONS

1. Gather the ingredients.
2. Season the rib eye steaks all over with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.
3. In a large cast-iron skillet, heat the canola oil until shimmering. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes.
4. Turn the steaks and add the butter, thyme, garlic, and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic, and herbs, until the steaks are medium-rare, 5 to 7 minutes longer.
5. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steaks off the bone, then slice the meat across the grain and serve.

### **Tip** How to cook rib eye steak

Rib eye steak can seem intimidating to cook, but this version couldn't be simpler. Based on a recipe from chef Alain Ducasse, the method has essentially two parts: seasoning the meat well and letting it stand at room temperature for half an hour, then cooking the steak in a hot cast-iron skillet. Former F&W senior food editor Mary-Frances Heck recommends a teaspoon of kosher salt per pound, about 2 1/2 teaspoons for this rib eye steak recipe.

Halfway through cooking, the steaks are basted with a mixture of butter, thyme, rosemary, and garlic, so they're crusty outside and richly flavored. There's no need to chop herbs here; make sure to use whole garlic cloves so that they don't burn. We prefer unsalted butter, since the meat is already seasoned. And don't worry about any special equipment. For these rib eyes, all you need is a sturdy pan and a spoon. Though the recipe calls for a cast-iron skillet, a quality stainless steel one will also do the trick.

Once you've achieved medium-rare status — a meat thermometer should read about 130°F — pull the steaks off the heat and transfer them to a cutting board for 10 minutes before slicing. As the meat rests, the temperature will continue to rise to that ideal 135°F, sealing in the juices.

<https://www.foodandwine.com/recipes/butter-basted-rib-eye-steaks>

PREMIUM "RESERVES" INVOICE  
OCTOBER 2023  
DRINKABILITY: BEST TIME TO DRINK YOUR WINE

• Just Bottled: Give it a rest, wait at least 30 days.  
√ Drink Now: Ready! Pop the cork any time.

+ Drink Later: Achieves greatness within 6-12 months.  
// Better with Age: Cellar-worthy, drink within 1-3 years.

VINTAGE WINE ◆ INDICATES THE VINTAGE MAY VARY DUE TO DISTRIBUTION LOCATION		RETAIL	YOUR PRICE
2017	Cabernet Sauvignon, Clifton Hill Vineyard Cocoa, cherry, plum, a hint of bell pepper and hibiscus notes on the nose. Tea and tobacco on the palate with dense tannins that develop into the finish.	\$75.00	\$56.25
2018	Grenache, Proprietor's Reserve Strawberries, cherries, and rhubarb with a hint of cardamom. Toasty oak with a hint of marshmallow with a lushness on the palate that leads to a smooth finish.	\$48.00	\$36.00
2019	Marvell (GSM), Elephant Mountain Vineyard Blackberries, black currant, fig, and clove aromas. A pleasing palate with alder, licorice, cedar, and leather with a rich mid palate and chewy full tannins all the way to the finish.	\$56.00	\$42.00
	Merlot, McKinley Springs Vineyard ◆	\$50.00	\$37.50
2018	Deep, rich aromas of boysenberry, maple syrup, black currant, hints of cassis and dark chocolate. Full-bodied with structured tannins and a lengthy finish.	√ +	
2019	Aromas of wood, red rose, and black plum lead to a palate of cherry, cocoa powder, sage, and clove with an age worthy and tannic finish.	√ +	
	Primitivo, Art Den Hoed's Vineyard Painted Hills ◆	\$42.00	\$31.50
2019	Aromas of plum, cassis, chocolate, and blueberry with a hint of licorice. A chocolate character and warm stone lead to tobacco on the palate and warm cedar on the finish.	√ +	
2020	Dense cherry, fig, and prune aromas with a hint of roasted hazelnut aromas. Light roasted coffee, plum, and cherry on the midpalate with and bright acid finish.	√ +	
2021	Roussanne, Proprietor's Reserve Deeply aromatic peach, melon, white nectarine fruit with orange blossom and vanilla aromas. A smooth silky palate is engaging with a lively citrus oil on the finish.	\$27.00	\$20.25
2014	Sangiovese, Proprietor's Reserve (Library Selection) Warm aromas of red rose, cedar, complemented by charred notes from a BBQ. Baking spices and toffee on the palate with a clean acidity delivers this wine to a structured finish.	\$47.00	\$35.25
2013	Serendipity, Proprietor's Reserve (Library Selection) Black fruit aromas are abundant with structured, solid tannins giving way to rich fruit and end on a plump finish.	\$51.00	\$38.25
	Syrah, Les Collines Vineyard ◆	\$52.00	\$39.00
2018	Ripe cherries, black fruit, hints of baking spices and oregano on the nose, the palate is rich with leather and molasses.	√ +	
2019	Blackberry, marionberry, a hint of date, dried oregano, and violet aromas. A flourish of nutmeg and clove blended with smoky roasted almond on the palate with smooth tannins.	√ +	
	Syrah, McKinley Springs Vineyard ◆	\$50.00	\$37.50
2018	Rich plum and savory smoky meat notes offering a lengthy finish of sage, nutmeg, and roasted flavors and wood intertwined through the finish.	√ +	
2019	Rich fruit and savory aromas lead to a warm bold fruit flavor on the palate. With a hint of cloves and hazelnuts and a flavorful finish.	√ +	
2015	Vintage Port, Proprietor's Reserve Aromas of blackberries, elderberries, and cherry. Fresh acidity, licorice, chocolate, gripped by medium grained tannins.	\$42.00	\$31.50
2019	Zinfandel, Proprietor's Reserve Blackberry jam, cherry, nutmeg, and a hint of roasted cedar aromas. Sweet cherry and dried sage flavor move to a rich chewy mid palate with more blackberries and toasty flavors with a rich and chewy finish.	\$50.00	\$37.50
<i>Shipping, packaging and taxes may vary.</i>		Subtotal	\$442.50

*Please contact the Wine Club Team with changes to your membership  
via email at [wineclub@maryhillwinery.com](mailto:wineclub@maryhillwinery.com) or call (509) 773-1976 ext 317*

# Weinbau (Sagemoor) Vineyard Wahluke Slope AVA

LOCATION: MATTAWA, WA  
SOIL TYPE: Kennewick silt loam  
ELEVATION: 710-950 feet  
SLOPE: slopes 2-5% gently south  
SOURCED VARIETALS: Cabernet Sauvignon

Photo: discoverwashingtonwine.com



**2022 "MVP" Most Valuable Producer**  
Washington State Wine Awards

