

Maryhill
WINERY

PREMIUM
WINE CLUB

MARCH 2024 RED / WHITE

LETTER FROM THE OWNERS

Happy New Year!

This winter has been a season of renewal, regeneration, and recognition. We will be featuring a “get to know us” component in this new year as many of you have not been to all the tasting rooms or winery as of yet. Our team of ambassadors and cellar crew all work so hard to make your wine experience educational and special that we want you to meet every one of them throughout the year, even if you cannot make it to all the tasting rooms. This will begin with our regular e-newsletters and posts to our social media. We are so proud of our family team and are excited for you to “get to know” them!

As I write this the 2023 vintage of reds is quietly sleeping and bottling is underway, the vineyards are being pruned and prepped for the new growing season and all the tasting rooms are evaluating menus for seasonal specials to come. We look forward to seeing you during the pickup month and the coming spring/summer. Be sure to keep a watch for events and music at our tasting rooms and we hope you enjoy your wines with family and friends throughout the year.

We appreciate your continued support of Maryhill Winery and as always thank you for letting our wines grace your table.



Vicki & Craig Leuthold



IMPORTANT DATES

CLUB RELEASES 2024

MARCH

- 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 not been picked up shipped

JUNE

- 4/30/2024 Wine club announcement
- 5/5/2024 Last day for any account changes
- 5/7/2024 Charge cases
- Ships - week of 5/16/2024
- 5/18/2024 First day to pick up cases all tasting room locations
- 6/30/2024 Last day to pick up cases all tasting room locations
- 7/2/2024 cases that were not picked up will be charged & prepped for shipment
- 7/15/2024 cases not been picked up shipped

OCTOBER

- 9/3/2024 Wine club announcement
- 9/8/2024 Last day for any account changes
- 9/10/2024 Charge cases
- Ships - week of 9/16/2024
- 9/21/2024 First day to pick up cases all tasting room locations
- 11/3/2024 Last day to pick up cases all tasting room locations
- 11/4/2024 cases that were not picked up will be charged & prepped for shipment
- 11/11/2024 cases not been picked up shipped

WINTER CHEESE BOARD

This Winter Cheese Board is perfect for the cooler months where there isn't much fresh produce available. This yummy spread features aged cheddar cheese, dried figs, almonds, pecans, and honey. **Pair with Maryhill's Classic or Proprietor's Reserve ZINFANDEL**

INGREDIENTS

CHEESES

Gruyere, Parmesan & Aged Cheddar Cheese

ACCOMPANIMENTS

- Crackers, Crostini, Nuts & Seeds Almonds, walnuts, cashews, pumpkin seeds.
- Honey, Dried Fruit Figs, apricots, cranberries, and cherries are all great options.
- Fresh Fruits Mandarins, grapes, and apples are widely available year round and perfect for a winter cheese board.
- Olives: Castelvetrano olives and kalamata or choose your favorites!
- Fresh Herbs Sage, rosemary, and thyme add a nice touch of color.

INSTRUCTIONS

- Cut the cheese in varying shapes like cubes, wedges and sticks, just to add some interest to the board.
- Then arrange everything on a board in a scattered pattern.
- Enjoy!
- Take a picture of your board with a glass of Zinfandel, post on social media and tag us! @maryhillwinery



A brief guide to ZINFANDEL

(zin-fan-dell)

Zinfandel wine is a bold, fruit forward red that's loved for its jammy fruit and smoky, exotic spice notes.

PRIMARY FLAVORS: Blackberry, strawberry, peach preserves, cinnamon, and sweet tobacco.

TASTE PROFILE: Dry, medium-full body, medium-high tannins, medium-low acidity, and 14%+ ABV.

FOOD PAIRING: Anything barbequed, rich and bold cheeses, vegetables with big flavor (smoked or charred), curry and Cajun spices.



TASTING ZINFANDEL WINE

The flavors in Zinfandel range depending on how ripe the grapes are.

Typically, on the nose you'll find juicy red berry flavors such as strawberry or raspberry in wines from cooler areas. For wines made in warmer climates, flavors turn to deeper black fruits. There is always a rich baking spice and underlying peppery note.

On the palate, expect a full bodied, lush and mouth-filling wine, usually with elevated alcohol (14%+ ABV). On high quality Zinfandel, expect tannins to be high.

winefolly.com/grapes/zinfandel

REFER A FRIEND AND RECEIVE A \$20 MARYHILL GIFT CERTIFICATE.

Club members who refer family, friends, or colleagues to join the Maryhill family through a club membership receive a **\$20 gift certificate** good towards the purchase of bottled wine.

Maryhill Vancouver Tasting Room & Bistro Recipe CEVICHE

INGREDIENTS		INSTRUCTIONS
PRAWNS (¾ LBS)	SALT (1 TSP)	Juice all the limes. Dice prawns into 1/4-inch pieces and marinate in the lime juice for at least four hours before adding the other ingredients. Dice the avocado, tomato, red onion, jalapeno and cucumber in 1/4-inch pieces. Drain off excess juices. Add all other ingredients, toss well, and serve with tortilla chips.
LIME (3 EA)	PEPPER (¼ TSP)	
AVOCADO (½ EA)	JALAPENO (½ EA)	
TOMATO-ROMA (1 EA)	CUCUMBER (1 EA)	
RED ONION (¼ C)	CILANTRO (2 TSP)	
	WORCHESTERSHIRE (2 TSP)	



Pair with Maryhill's Albariño, Grüner Veltliner, or Sauvignon Blanc

We appreciate you!



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.*

NOW TAKING RESERVATIONS



All tasting room locations now take reservations via TOCK. We are excited to start taking reservations and to provide you with an effortless way to access times, events and experiences available at each location. Reservation links are located on the website under RESERVATIONS.



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MARCH 2024 PREMIUM "RED/WHITE" INVOICE

DRINKABILITY: BEST TIME TO DRINK YOUR WINE

▀ Just Bottled: Give it a rest, wait at least 30 days. + Drink Later: Achieves greatness within 6-12 months.
 ✓ Drink Now: Ready! Pop the cork any time. // Better with Age: Cellar-worthy, drink within 1-3 years.

* INDICATES THE VINTAGE MAY VARY DUE TO DISTRIBUTION LOCATION

VINTAGE	WINE	RETAIL	YOUR PRICE
2022	Albarino, Proprietor's Reserve Melon, Asian pear and fresh jasmine aromas, the palate brings a honey, apricot and lychee flavor through the length with a refreshing finish.	\$28.00	\$21.00
2019	Cabernet Franc Aromas of red cherries, dried flowers and raspberry jam. More fresh berries on the palate with a warm cedar and pomegranate finish.	\$31.00	\$23.25
2022	Chardonnay, Proprietor's Reserve Citrus, white flowers, brioche, and butterscotch aromas. A juicy palate of tangerine, peach, and caramel with a fresh acidity on the finish.	\$38.00	\$28.50
2022	Chenin Blanc, Proprietor's Reserve Pear and honey aromas and on the palate with a full, viscous mid palate with a crisp finish.	\$32.00	\$24.00
2019	Grenache, Proprietor's Reserve Strawberries, cherries, and rhubarb with a hint of cardamom. Toasty oak on the palate with a hint of marshmallow and a lushness that leads to a smooth finish.	\$51.00	\$38.25
2019	Merlot Aromas of black currant, plum, and chocolate with a hint of anise and cedar. More juicy fruit on the palate of blackberry, crushed dried herbs, and a subtle char of grilled meat and a warm cedar finish.	\$27.00	\$20.25
2019	Pinot Noir, Proprietor's Reserve Bright aromas of pomegranate, cherry, and dark berry. Earthy with flavors of white pepper and chocolate as the wine finishes with a fresh savory note.	\$44.00	\$33.00
2022	Rosé, Proprietor's Reserve Cantaloupe, pear, passionfruit, and honeysuckle aromas with a tangy palate of rhubarb, pear, and more melon and a lively finish.	\$32.00	\$24.00
2019/2020	Sangiovese, Proprietor's Reserve * Notes of cherry, plum, vanilla, and dried sage, meld into a bright cherry palate balanced with a toffee and a roasted redwood profile and a clean finish.	\$44.00	\$33.00
2019/2020	Serendipity, Proprietor's Reserve * Black fruit, ripe cherry, and jammy fruit compote notes, a palate of leather, a toastiness from cedar and ripe fruit tannins that finish with a subtle chewy character.	\$48.00	\$36.00
2019	Zinfandel Pomegranate, blackberries, raspberry jam, leather and chocolate. A smooth palate with flavors of coffee, black currant, toasty cedar and mineral notes on the finish.	\$22.00	\$16.50
2019	Zinfandel, Proprietor's Reserve Fruit compote, dried sage, cooking spice, and persimmon aromas. A smooth palate with tannins lifting the middle and layers of honey flavors through a sweet finish.	\$52.00	\$39.00
<i>Shipping, packaging and taxes may vary.</i>		Subtotal	\$336.75

Please contact your Wine Club Administrator, Kimberly Caponigro, with changes to your membership via email at wineclub@maryhillwinery.com or call (509) 773-1976 ext 505