

*Marcyhill*  
WINERY

PREMIUM  
WINE CLUB



JUNE 2023 **RED**

# LETTER FROM THE OWNERS

After this long winter we welcome Spring with an open and grateful heart. In fact, as I write this in my home office it is snowing outside. March came in like a lion but as soon as I see Craig prune the vines on the terrace at Maryhill, I know we are on our way to the warming rays of sunshine. As a perpetual optimist I tend to see and look for the good in everything, even a winter that seemed to never end. The snowpack will be a great blessing to the environment and all that entails along with having an extra appreciation for the season to come.

Each location has been preparing for, what we believe may be the best year yet, with outdoor furniture arranged on terraces and patios, planting flowerpots, cleaning up properties and adjusting menus for the change of season.

One fun addition to the Goldendale location this year is a new vineyard tour using our custom-built stretch golf cart! You will see at what stage the vines are in and taste a sample of wines from those very vines. You will also get a tutorial on the fruit trees that surround the winery. Look for an email soon to give you all the details and cost involved with this fun and interactive tour.

We hope to see you at one or all the Maryhill locations over the course of the year and we thank you for being a part of our Maryhill wine club and family.

Cheers to you and as always, thank you for allowing us to grace your table!

*Vicki Leuthold Craig Leuthold*

Vicki & Craig Leuthold



*Maryhill is known for its use of a wide variety of grapes to create award-winning approachable wines, which showcase the impeccable technique and artistry of the growers who produce them throughout Washington state.*



# 2019 MALBEC, PROPRIETOR'S RESERVE SHINES

## Malbec In Northwest Continues To Build On Its Elevated Stature

April 4, 2023 by Eric Degerman, Great Northwest Wine

KENNEWICK, Wash. - If anyone has gathered 111 examples of Malbec grown in the Pacific Northwest for a judging dominated by winemakers, drop us a note.

Otherwise, Great Northwest Wine Magazine made some history on Feb. 23 when it staged an overview of Malbec for a panel dominated by Columbia Valley winemakers.

Out of the 110 entries, the panel judged 15 examples as "Outstanding!" yet the vast majority of what they evaluated were excellent and worthy of enjoyment on World Malbec Day — Monday, April 17 — and beyond.

Two of those 15 were unanimous selections for "Outstanding!" and awarded the equivalent of a double gold medal. **The No. 1 wine proved to be the Maryhill Winery 2019 Proprietor's Reserve Malbec.** It was a nearly even blend of Gunkel Vineyard, which is near the Goldendale, Wash., winery, and the Yakima Valley's Tudor Hills Vineyard.

"Our Malbec has been doing really well," said grower Sean Tudor. "We are actually starting a vineyard series wine with Maryhill because of the success. High elevation and cooler sites seem to be making really nice Malbecs."



Winemaker Richard Batchelor walks the rows of Gunkel Vineyard near Goldendale, WA. (Richard Duval Images)



SCAN FOR  
FULL ARTICLE



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

### OCTOBER

#### PREMIUM CLUB CASE

- 9/5/2023 OCT wine club announcement
- 9/10/2023 Last day for any account changes
- 9/12/2023 Charge OCT cases
- Ships - week of 9/18/2023
- 9/23/2023 First day to pick up OCT cases all locations
- 11/5/2023 Last day to pick up OCT cases all locations
- 11/6/2023 OCT cases that were not picked up will be charged & prepped for shipment
- 11/13/2023 OCT 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.*

# FEATURED WINES

## BARBERA (baar-beh-ruh)

Barbera has long filled-in the low slopes and valleys of Northern Italy. It is a very vigorous grape variety that can produce high yields (up to 5 tons/acre) and grows well in sandy soils. The best Barberas, however, tend to be from well-pruned vineyards and smaller grape clusters.

**PRIMARY FLAVORS:** Dark Cherry, Dried Strawberry, Plum, Blackberry, Violet, Lavender, Dried Leaves, Incense, Vanilla, Nutmeg, Anise

**FOOD PAIRING:** Try rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese, higher tannin foods like root vegetables & braised greens.

**FUN FACT:** Amphologists suspect the origin of Barbera goes as far back as the 7th century. Compare that to the more popular Cabernet Sauvignon that has only been around since the 17th century.

[winefolly.com/deep-dive/guide-to-barbera-wine](https://winefolly.com/deep-dive/guide-to-barbera-wine)



### MARYHILL BARBERA, PROPRIETOR'S RESERVE WINEMAKER'S TASTING NOTES

Pomegranate, cherry, strawberries, a hint of honey and molasses. Fruit driven palate with dried sage, anise and a subtle toasty character on the finish.

**Vineyard Source:** 100% Gunkel Estate, Barrel aged 18 months in 40 new French Oak and 60% Season

## MERLOT (murr-low)

Merlot is loved for its boisterous black cherry flavors, supple tannins, and chocolatey finish. On the high end, it's often mistaken with Cabernet Sauvignon and commonly blended with it.

From warmer climates, Merlot wine tends to be more fruity with refined, pin-cushion tannins. Because of the boldness of these wines, you'll often find a they age in oak which adds vanilla, chocolate, and smoky cedar notes.

**PRIMARY FLAVORS:** Cherry, Plum, Chocolate, Bay Leaf, Vanilla

**FOOD PAIRING:** Try pizza, BBQ chicken, roast turkey, beef short rib, or a rustic ratatouille.

**FUN FACT:** Merlot is the child of Cabernet Franc and the rare, Magdeleine Noire des Charentes. This makes Merlot a sibling of Cabernet Sauvignon!

[winefolly.com/deep-dive/guide-to-barbera-wine](https://winefolly.com/deep-dive/guide-to-barbera-wine)



### MARYHILL MERLOT WINEMAKER'S TASTING NOTES

Red fruit aroma of cherry, plum, and a savory character shows a similar flavor profile with added honey and toasty oak on the finish.

**Vineyard Source:** Gunkel Estate 68%, Tudor Hills Vineyard 32%. Aged for 9 months in tank with 20% new French oak and 20% new America oak equivalent.



# ARANCINI

*This arancini recipe is made with white wine risotto and features a gooey mozzarella center. These Italian rice balls are fantastic for lunch or dinner and can be frozen.*

**PAIR WITH BARBERA**



## Ingredients

- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 1 clove garlic, crushed
- 1 cup uncooked Arborio rice
- ½ cup dry white wine
- 2 ½ cups boiling chicken stock
- ½ cup frozen green peas
- 2 ounces finely chopped ham
- salt and pepper to taste
- ½ cup finely grated Parmesan cheese
- 2 large egg
- 1 tablespoon milk
- 4 ounces mozzarella cheese, cut into ¾ inch cubes
- ½ cup all-purpose flour
- 1 cup dry bread crumbs
- 1 quart vegetable oil for frying, or as needed

## Directions

1. Preheat the oven to 200 degrees F (95 degrees C).
2. Heat 1 tablespoon olive oil in a large saucepan over medium heat. Add onion and garlic; cook and stir until onion is soft but not browned. Pour in rice; cook and stir until lightly toasted, about 2 minutes. Stir in wine; cook, stirring occasionally, until liquid has evaporated. Add hot chicken stock to rice, 1/3 cup at a time, stirring and cooking until liquid has evaporated before adding more.
3. After all of the chicken stock has been added and absorbed, stir in peas and ham, then season with salt and pepper. Remove from heat and stir in Parmesan cheese. Transfer risotto to a large bowl and allow to cool slightly.
4. Beat 1 egg in a small bowl; stir into risotto. Beat remaining egg with milk in the same small bowl. Place flour in a second bowl; place bread crumbs in a third bowl.
5. For each ball, roll 2 tablespoons risotto into a ball. Press 1 mozzarella cube into the center and roll to enclose. Coat lightly with flour, dip into milk mixture, then roll in bread crumbs to coat.
6. Heat 1 cup vegetable oil in a deep-fryer or large deep saucepan to 350 degrees F (175 degrees C).
7. Working in batches, fry rice balls in hot oil until evenly golden, turning as needed. Drain on a paper towel-lined plate and keep warm in the preheated oven.

**Tips** These arancini can be frozen before or after frying. Fry frozen uncooked rice balls as in step 7. If already fried, reheat frozen rice balls in a preheated 350 degrees F (175 degrees C) oven for 20 to 25 minutes. Do not microwave.

**Nutrition Facts** (per serving); calories 252; total fat 16g; saturated fat 3g; cholesterol 29mg; sodium 274mg; total carbohydrate 19g; dietary fiber 1g; total sugars 1g; protein 6g; vitamin c 2mg; calcium 99mg; iron 1mg; potassium 62mg

[www.allrecipes.com/recipe/57844/arancini](http://www.allrecipes.com/recipe/57844/arancini)

# MEDITERRANEAN LAMB BURGERS

*These lamb and beef burgers are juicy and full of flavor. Even people who don't really like lamb have enjoyed these burgers. You can double the recipe and freeze half of the patties in wax paper to eat at a later time. Fine to place on the grill frozen (just add to the cooking time).*

## PAIR WITH MERLOT



## INGREDIENTS

### Burger Patties:

- 1 pound ground lamb
- ½ pound ground beef
- 3 tablespoons chopped fresh mint
- 1 teaspoon minced fresh ginger root
- 1 teaspoon minced garlic
- 1 teaspoon salt
- ½ teaspoon ground black pepper

### Sauce:

- 1 (16 ounce) container Greek yogurt
- ½ lemon, zested
- 1 clove garlic, minced
- ½ teaspoon salt

### To Assemble:

- 1 large sweet onion, cut into 1/2-inch slices
- 4 slices green tomato
- 4 ciabatta sandwich rolls, sliced horizontally
- 1 (8 ounce) package feta cheese, sliced
- 8 baby arugula leaves

### Directions

1. Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
2. Make the patties: Mix ground lamb, ground beef, mint, ginger, garlic, salt, and pepper in a large bowl until just combined. Divide evenly into four portions and shape into large patties. Set aside.
3. Make the sauce: Mix Greek yogurt, lemon zest, garlic, and salt in a bowl; cover and refrigerate.
4. Cook burger patties on the preheated grill until cooked to your desired degree of doneness, 3 to 4 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).
5. While burgers are cooking, get ready to assemble: Place slices of onion and green tomato on the grill. Cook until lightly charred, about 1 minute on each side.
6. Spread yogurt sauce over sliced ciabatta rolls. Continue assembly by placing each burger patty on a roll. Divide feta cheese slices over the patties. Top each with a slice of grilled tomato, grilled onion, and 2 leaves of arugula, followed by the top half of the roll.

**Nutrition Facts** (per serving) calories 808; total fat 48g; saturated fat 24g; cholesterol 187mg; sodium 2031mg; total carbohydrate 42g; dietary fiber 3g; total sugars 10g; protein 50g; vitamin c 10mg; calcium 373mg; iron 5mg; potassium 606mg

[www.allrecipes.com/recipe/215564/mediterranean-lamb-burgers](http://www.allrecipes.com/recipe/215564/mediterranean-lamb-burgers)

PREMIUM "RED" INVOICE

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
2019	Barbera, Proprietor's Reserve Pomegranate, cherry, strawberries, a hint of honey and molasses. Fruit driven palate with dried sage, anise and a subtle toasty character on the finish.	\$52.00	\$39.00
◆	Cabernet Franc	\$30.00	\$22.50
2018	Roasted coffee notes with hints of cherry and fresh cut flowers. Emphasized with toasted hazelnuts and a warm smooth finish.	√	
2019	Raspberries, red currant aromas with similar fruit on the palate. Grapefruit, anise and herbs lead to warm rich tannins and a hint of tobacco on the finish.	√	
2019	Cabernet Sauvignon Cherry pie, hints of vanilla, violets, and crushed dried sage aromas. Similar flavors on the palate develop into molasses, redwood and new leather with a chewy finish.	\$32.00	\$24.00
2018	Cabernet Sauvignon, Kiona Vineyard Plum, black fruit, and dates are well framed with hints of maple, anise, and blueberry flavors, trailed by youthful tannins that evolve.	\$56.00	\$42.00
◆	Malbec, Proprietor's Reserve	\$44.00	\$33.00
2018	Aromas of blackberry, black licorice, and dried juniper berry a palate with secondary flavors of truffles, pipe tobacco, and a touch of white pepper.	√	
2019	Bing cherry, blueberry, peppercorn and fresh cut flower aromas. Sweetness of Marionberry syrup with ripe, full tannins and a pleasant finish.	√+	
2018	Merlot Red fruit aroma of cherry, plum, and a savory character shows a similar flavor profile with added honey and toasty oak on the finish.	\$26.00	\$19.50
◆	Merlot, Kiona Vineyard	\$52.00	\$39.00
2017	Dried floral, black currant, ripe cherry aromas and a nice BBQ char flavor on the palate, cedar and blackberry on the finish.	√	
2018	Aromas of dark red rose and black plum lead into a palate of cherry, cocoa powder, sage and clove with a bold, age worthy and tannic finish.	√+	
2019	Petit Verdot, McKinley Springs Vineyard Ripe plum, black currant, dried oregano and coffee aromas. Rich fruit tannins framed with a jam and cherry mid palate. A pleasing fruity and jammy finish.	\$46.00	\$34.50
2019	Pinot Noir, Proprietor's Reserve Aromas of pomegranate, cherry and dusty berry. Earthy, white pepper and chocolate as the wine finishes with a fresh savory note.	\$42.00	\$31.50
2018	Syrah Blackberries, plum, cherries, and roasted chestnuts. Similar flavors on the palate, a chewy tannin in the middle, with a subtle oak integration finishing smooth.	\$30.00	\$22.50
2019	Syrah, Proprietor's Reserve Aromas of plum, black currant, chocolate, and cedar. Similar notes on the palate with youthful tannins and along with cherry and roasted nuts for a full finish.	\$46.00	\$34.50
2019	Syrah, Klipsun Vineyard Dark black fruit, a blend of allspice and nutmeg, a midpalate of creme brûlée and brown rice, and age-worthy English Breakfast tea tannins.	\$50.00	\$37.50
		<i>Shipping, packaging and taxes may vary.</i>	Subtotal \$379.50

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

# KIONA VINEYARDS

Horse Heaven Hills AVA

LOCATION: BENTON CITY, WA

SOIL TYPE: Wind-blown Loess (Warden, Hezel, and Scootenev)

ELEVATION: 500-1250 feet

SLOPE: Southern facing with a gentle slope incline

SOURCED VARIETALS: Cabernet Sauvignon, Merlot, Petite Sirah



**2022 "MVP" Most Valuable Producer**

Washington State Wine Awards

