



Marshall
WINERY

PREMIUM
WINE CLUB

OCTOBER 2024 **RED**

LETTER FROM THE OWNERS

As we celebrate our 26th harvest, we're thrilled to share that Mother Nature has blessed us with a perfect growing season—steady warmth, with no surprises. This year, we're excited to welcome two interns from the country of Georgia—a brother-sister duo—who will be with us for a full year, immersing themselves in our craft while sharing their rich cultural heritage. We look forward to the mutual learning that lies ahead.

This year has also been a time of transformation for us. At our Vancouver Tasting Room, we bid a fond farewell to Emily, who is leaving to join her husband in their family business. Stepping into her role, Tony, her former assistant, has taken on the manager position with enthusiasm and grace. Under his leadership, you'll notice some exciting changes, including a refreshed menu and the return of our tasting bar, bringing back that warm, inviting atmosphere you've come to love. Please stop by to congratulate Tony and his team on their new journey.

We're also welcoming a new Marketing Manager, Kristi Ellstrom, as Laura prepares to retire. Kristi brings a wealth of experience and passion to the role, and we are confident she will continue to build on the solid foundation Laura has laid.

And finally, we're excited to announce the release of our highly anticipated Elephant Mountain Vineyard Cabernet Franc. Crafted from Richard Batchelor's favorite vineyard, this wine is sure to become a new favorite among our offerings.

As we reflect on the past year, we feel incredibly blessed and grateful for the support of our Maryhill family—including all of you who believe in and support family-owned wineries. We couldn't do it without you!

Wishing you the very best this holiday season. We hope you enjoy the fruits of our labor, and as always, thank you for allowing us to grace your table.

Cheers,

Victoria Leuthold *Craig Leuthold*

Vicki & Craig Leuthold

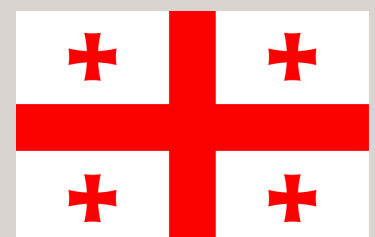


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OR IN ENGLISH:
WELCOME TO OUR
GEORGIAN INTERNS!



Mishiko & Teona
Katsiahvili



We're excited to introduce the NEW fantastic team at our Vancouver Tasting Room. Each brings their unique talents and dedication to making your experience special. Leading the way is Anthony Fraizer, our seasoned manager with over 30 years of experience in the restaurant industry. His deep love for wine was ignited during his time managing restaurants in Manhattan and Gramercy Park, and he's passionate about creating a welcoming environment for all.

ANTHONY FRAIZER
Manager



Joining him is Rachel Lopez, who has been with Maryhill since the Vancouver Tasting Room opened in 2019. She's played pivotal roles, from merchandise to events, and is now our WineDirect Administrator (among all her many hats). Rachel's history with Maryhill goes back even further, as her family has been loyal members since 2011!

RACHEL LOPEZ
Vancouver Events &
Corporate
Merchandise Manager



Taylor Gove, hired in July 2021, has quickly become a favorite among our Wine Club members for her warmth and exceptional palate. Her ability to detect even the subtlest wine notes keeps guests coming back to see her.

TAYLOR GOVE
Lead Tasting
Room Ambassador



Elizabeth Keller, or Lizzy as we know her, joined us in September 2022 and swiftly became an essential part of our team. Her thoughtful, organized approach shines in her new role as a lead and social media coordinator, where she crafts engaging posts that truly connect with our community.

LIZZY KELLER
Lead Tasting
Room Ambassador



Jordan Klaas, our new Culinary Manager, recently welcomed a beautiful baby girl to the world on September 3rd, and we couldn't be more thrilled to celebrate this new addition to the Maryhill family! With years of experience in the hospitality industry, Jordan is known for her supportive leadership, sharp mind, and unwavering loyalty, as praised by her team. We're excited for her to take on this new role, and she looks forward to rejoining the Tasting Room in December.

JORDAN KLAAS
Culinary Manager



We can't wait for you to visit this incredible team and experience the positive, inviting atmosphere they've worked so hard to cultivate. Stop by, say hello, and share a toast with us!

FALL WINE HIGHLIGHT

GRENACHE

Our Grenache opens with vibrant aromas of ripe strawberry, juicy cherry, and tart currant, offering an inviting fruit-forward nose. On the palate, layers of blackberry are complemented by hints of cinnamon and cardamom, weaving together with an earthy undertone of loamy spice. The wine finishes with a balanced, poised acidity, allowing the fruit flavors to linger, making each sip both refreshing and complex.

PROFILE: Dry, full body, medium-high tannins and acidity, with a 15%+ ABV.

PERFECT PAIRINGS: Grenache's bold flavors make it the perfect match for roasted meats and vegetables. For a real treat, try pairing it with dishes seasoned with Asian five-spice or cumin to bring out its spicy, savory notes.

SERVING SUGGESTIONS: Best enjoyed between 60–68°F. Let it breathe by decanting for at least 30 minutes, and if you're a patient collector, Grenache ages gracefully for 10+ years in the cellar.

FUN FACT: Every year, on the third Friday of September, wine lovers worldwide come together to celebrate International Grenache Day—a tradition that started in 2010 with the Grenache Symposium.

Platinum, 2023 Great Northwest
Wine Platinum Awards - 92 pts

Double Gold, Best in Class 2023
Seattle Wine Awards - 95 pts

Double Gold, 2021 SIP Magazine's
Best of the Northwest

Gold, 2023 Great Northwest Wine's
Invitational Competition - 92 pts



IMPORTANT DATES

- September 17
Wine club announced
- September 22
Deadline for account changes
- September 24
Cases have been billed
- September 30
Ship week
- October 5
First day for case pick-up at all tasting room locations
- October 6
Pick Up Party - Vancouver ONLY
- October 13
Pick Up Party - All Locations
- November 3
Final day for case pick-up at all tasting room locations
- November 11
Cases not collected have been shipped



CLUB MEMBER APPRECIATION

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.*



All tasting room locations now take reservations via TOCK. We are excited 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.



40 YEARS!



In this month's newsletter, we are thrilled to celebrate a remarkable milestone for our beloved owners, Craig and Vicki Leuthold. On September 1st, they celebrated 40 years of love, commitment, and partnership. Their passion for each other is reflected in every bottle of wine, and their dedication to Maryhill Winery has fostered a family-like community among our team and guests. Please join us in raising a glass to Craig and Vicki—here's to many more years of love and success! We are all so grateful to be part of their journey. Cheers!



OCTOBER 2024 PREMIUM "RED" 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	Cabernet Sauvignon	\$34.00	\$25.50
	Plum, fig, blackberry, clove, and nutmeg notes with layers of fresh fruit, cedar and vanilla on the palate and a pleasing finish.	+	
2019/2020	Grenache Proprietor's Reserve*	\$52.00	\$39.00
	Strawberry, cherry, and currant aromas with blackberry, cinnamon, cardamom, and loamy spice notes finishing with poised acidity and more fruit.	√	
2019/2020	Merlot, Les Collines Vineyard*	\$55.00	\$41.25
	Black cherry, chocolate and black currant notes. Velvety tannins and flavors of blackberry, lemon, saline and tea with a bright acidity.	+ //	
2020/2021	Sangiovese*	\$32.00	\$24.00
	Honeysuckle, red currant, and a hint of fig aromas, notes of caramel, vanilla, and ginger with a hint of maple syrup on the palate with a lush finish.	√	
2019	Cabernet Sauvignon, Les Collines Vineyard	\$57.00	\$42.75
	Blackberry, black licorice, and dried juniper berry aromas. Flavors of truffles, pipe tobacco, and a touch of white pepper.	+	
2019/2020	Petit Verdot, McKinley Springs Vineyard*	\$49.00	\$36.75
	Ripe plum, black current, dried coffee, and clove with rich fruit tannins and a pleasant jammy fruit finish.	+	
2021	Sangiovese, Elephant Mountain Vineyard	\$53.00	\$39.75
	Red fruit aromas of cherry and boysenberry deliver to the palate, a fruitiness that leads into a rich jammy mid-palate with subtle acidity pulling the juiciness all the way to the finish.	//	
2019	Cabernet Franc	\$32.00	\$24.00
	Aromas of red cherries, dried flowers and raspberry jam. More fresh berries on the palate, with a warm cedar and pomegranate finish.	√	
2019/2020	Pinot Noir Proprietor's Reserve*	\$45.00	\$33.75
	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.	√ +	
2020	Syrah Proprietor's Reserve	\$49.00	\$36.75
	Deep, dark garnet in the glass. Baking spices liven the nose, along with dark cherry and black berry. Darker fruit rushes over the palate, leaving notes of brambleberry pie, juicy marionberry, with warm toasted oak and a slight hint of dried bay leaf on the finish.	√	
2020	Mourvèdre, McKinley Springs Vineyard	\$50.00	\$37.50
	Pomegranate, blackberries, raspberry jam, leather, and chocolate. A smooth mouthfeel with flavors of coffee, black currant, toasty cedar, and mineral notes on the finish.	√	
2020	Zinfandel Proprietor's Reserve	\$53.00	\$39.75
	Fruit compote, dried sage, cooking spice, and persimmon aromas. A smooth palate, tannins in the middle, layers of honey to a sweet finish.	+	
		<i>Shipping, packaging and taxes may vary.</i>	Subtotal \$420.75

Please contact the Maryhill Wine Club Team with changes to your membership via email at wineclub@maryhillwinery.com or call (509)773-1976, option 1.





MOST VALUABLE PRODUCER 2022
THREE TIMES WINERY OF THE YEAR
THREE TIMES WINEMAKER OF THE YEAR