

Washington State

SEPTEMBER 2016 CLUB RED

Upcoming Pickup Parties:

Sunday, October 2nd, 4-6pm
Tuesday, October 4th, 6-8pm



PB

APPELLATION Columbia Valley
VARIETY 70% Syrah, 30% Cabernet Sauvignon

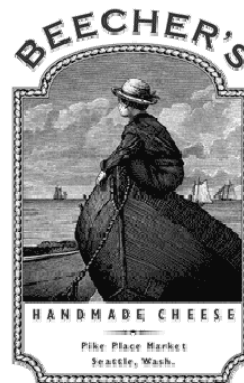
Beautifully nuanced aromatics of blackberry, blueberry, sandalwood, vanilla, spice, and truffle. On the palate blackberry, cassis, and black cherry fruit notes are nicely counterbalanced with vanilla, spice, espresso, dark chocolate, gravel, and tobacco notes. The vibrant acidity, silky tannins, and taut structure reflect the cooler growing conditions of 2011. The intense finish lingers for well over a minute.



DOUBLE BARREL

APPELLATION Columbia Valley
VARIETY Cabernet Sauvignon

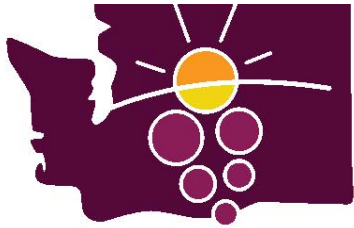
Deep purple in color, with beautiful aromas of dried red fruit, leather, and graphite on the palette, it has elegant fine grain tannin at the start that leads to big red fruit, spice, and an explosive, long-lingering, mouth-watering finish.



BEECHER'S FLAGSHIP RESERVE

Pasteurized Cow's Milk Cheese

Flagship is a semi-hard cow's milk cheese with a uniquely robust, nutty flavor. It is carefully aged for 15 months to fully develop its complex flavor and ever-so-slight crumble. This *reserve* version is only made when the milk composition is just right. In addition, it is traditionally cloth-bound and open-air aged. This method allows a 14-16% moisture loss during aging, concentrating the already rich flavor and producing a long finish. \$25.99 lb



Washington State

SEPTEMBER 2016 TRADITIONAL CLUB

Upcoming Pickup Parties:

Sunday, October 2nd, 4-6pm
Tuesday, October 4th, 6-8pm



JULIA'S DAZZLE

APPELLATION Columbia Valley
VARIETY 98% Pinot Grigio, 2% Sangiovese

Julia's Dazzle is light pink in color and offers aromas of strawberry and orange peel. It is a dry style but with sweet fruit flavors and clean sharp acidity creating a light and refreshing finish. This Rosé has a bright, eye-catching orange-strawberry color and is dry in style with sweet fruit flavors in the mouth.



AVENNA

APPELLATION Columbia Valley
VARIETY 47% Grenache, 38% Mourvèdre, 15% Syrah

Leading with aromas of black raspberry, kirsch, lavender, jasmine, and wet limestone, the palate is concentrated and focused, with a complex array of dark red fruits, blackberry from the Mourvèdre, licorice root, and garrigue. Finishes with savory umami notes and a stony minerality that evokes the Old World wines that inspired this classic blend.



BEECHER'S FLAGSHIP RESERVE

Pasteurized Cow's Milk Cheese

Flagship is a semi-hard cow's milk cheese with a uniquely robust, nutty flavor. It is carefully aged for 15 months to fully develop its complex flavor and ever-so-slight crumble. This reserve version is only made when the milk composition is just right. In addition, it is traditionally cloth-bound and open-air aged. This method allows a 14-16% moisture loss during aging, concentrating the already rich flavor and producing a long finish. \$25.99 lb