



### HOUSE OF INDEPENDENT PRODUCERS

COLUMBIA VALLEY, WASHINGTON STATE  
2012 DIONYSUS VINEYARD CHARDONNAY

The House of Independent Producers (HIP) Chardonnay is as close to a Chablis style white as you can find on the west coast. The wine sees no oak, and is a true definition of terroir winemaking, highlighting the beautiful vineyards of Sagemoor Farms, specifically the Dionysus Vineyard. HIP is a project by Hedges Family Estate, bringing to the table some of the more compelling Columbia Valley AVA vineyard sites. \$19.99

### SARAH HEDGES GOEDHART

Farmer first, and winemaker second, Sarah Hedges Goedhart believes there is nothing more important than expressing the characteristics of specific vineyards, of capturing terroir. Her mother, Anne-Marie, grew up in Champagne, France, and is no doubt the messenger of these beliefs, bringing the philosophies of the old world to her home in eastern Washington State.



### INMAN FAMILY WINES

RUSSIAN RIVER VALLEY, CALIFORNIA  
2013 OLIVET GRANGE VINEYARD PINOT NOIR

Dominated by aromas of rose petal, mace and forest floor, with an intriguing strawberry-rhubarb crumble character, and just a hint of roasted game and cola. Bright tart cherry and ripe rhubarb are at the fore; cherry pit, black truffle and savory herbs create an ethereal presence on the palate. Layers of ripe strawberry combine with mace and nutmeg. The wine is elegant, finessed and balanced with OGV's signature long finish revealing iron and mineral along with pomegranate. \$23.99

### KATHLEEN INMAN

Established in 2000 with the planting of the organically farmed Olivet Grange Vineyard, Inman Family Wines is the result of Kathleen Inman's love of Pinot Noir and the soil that produces it. Kathleen is the winemaker and General Manager of Inman Family Wines and Olivet Grange Vineyard, or as she often says, "Grapegrower, winemaker, salesperson, accountant, and forklift driver."



### MRS. QUICKE'S CHEDDAR

DEVON, UNITED KINGDOM  
COW'S MILK

Mrs. Quicke and her daughter Jane still make this English cheddar the old way, using time-honored techniques and heritage dairy cows that graze yearlong in lush, idyllic Devon pastures. The flavor of the cheese is intensely tart and citrusy, with a lingering, piquant finish, the subtle shifts in flavor a true expression of the landscape from which it came. \$23.99 per lb.

### MARY QUICKE

For over 450 years, the Quicques have been farming in Newton St. Cyres, in Devon, England. Mary's father, Sir John Quicke, is credited with the revival of cheesemaking to the family's repertoire. Mary didn't follow in her father's footsteps right away. She left Devon in pursuit of education, ending up in London. It was at the age of 29, near the end of a Ph.D in literature, that Devon and the farm called her home. Mary worked in a farmhouse creamery in Shropshire, England for a year, before taking full reign of the family farming operations.



**PATRICIA GREEN CELLARS**  
WILLAMETTE VALLEY, OREGON  
2014 FREEDOM HILL PINOT NOIR

Incredibly intense and very darkly fruited with quite a wealth of finishing tannin. There is a range of fermentation techniques from completely de-stemmed to over 50% whole cluster across the different clones that adds complexity and shows the broad yet well-defined character of this great Oregon Pinot Noir vineyard. \$39.99

#### **PATRICIA GREEN**

Patricia Green started her winemaking career down in the Umpqua Valley in 1987. By 1990 she had worked her way up into Yamhill County to work harvest in 1990 and 1991 at Adelesheim. In 1993 she accepted the winemaking and general manager duties at the newly begun Torii Mor Winery. Between 1993 and 1999 Torii Mor went from a 1,200 case unknown entity to a 6,000 case winery with one of the most solid reputations in the state for Pinot Noir. In 2000 she did something that basically had not been done up to that point by an established winemaker (but not owner-operator). She left and started her own winery. Since the initial vintage of Patricia Green Cellars in 2000 the winery has grown to approximately 10,000 cases in size dominated by single vineyard Pinot Noir production.



**HONIG**  
NAPA VALLEY, CALIFORNIA  
2013 CABERNET SAUVIGNON

A big Cabernet with balance and finesse, with characters of black fruit, baking spices, black cherry, lavender, toasted coriander, and anise, layered with toasty oak. The finish is long, with just the right amount of tannins. \$48.99

#### **KRISTIN BELAIR**

While attending UC Davis, Kristin Belair stumbled upon an answer to a daunting career puzzle - for someone unable to choose between a multitude of disciplines, winemaking was an elegant solution. In 1981, degree in Enology in hand, Kristin began her first of two California harvests, as an intern at Trefethen. It was there that she perfected forklift driving, cleaning tanks, and topping barrels, while learning a lot about small winery operations. A southern hemisphere harvest experience in Australia taught her even more. Kristin's first full winemaking position began in 1985, making Cabernet and Chardonnay at Johnson-Turnbull (which later became Turnbull Wine Cellars). In 1998, after working at one facility for nearly 13 years, she joined Honig as Winemaker.



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