

Columbian-Willamette Enological Society

Presents

“Life is a Cabernet” by **Natalie’s Estate Wines**

November 10, 2010

EB Hamilton Hall (Red Cross Bldg)

On The

Fort Vancouver National Historic Reserve

This month we are privileged to have Boyd Teegarden, Founder of and winemaker at Natalie’s Estate Winery. You may recall that Boyd did a program for us last year and introduced us to a really great combination of Natalie’s Estate wines. The program was so well received that we wanted to have him back for one this year.

Nestled in the quiet foothills of the Chehalem Mountain AVA, Natalie’s winery was founded in 1999. It is committed to excellence, and dedicated to handcrafting small quantities of ultra – premium wines that combine viticultural excellence with traditional European winemaking techniques. By selecting the finest grapes from the outstanding vineyards in the Columbia, Yakima and Willamette Valley appellations; they are able to create rich, powerful and balanced wines with intense varietal character. We will taste the following Natalie’s wines, with the emphasis on a vertical tasting of the 2008 Cabernet’s. Please **bring 3 (three)** wine glasses for this program.

2009 Rock Horse Ranch Chardonnay – Ribbon Ridge, Willamette Valley, crisp and elegant

2008 Whistling Ridge Pinot Noir – Elegant flavors of raspberries and spice with a polished finish.

2008 Zinfandel – Columbia Valley

2008 Hillside Cabernet – Smooth, velvety and generous with its coffee-scented blackberry and current flavors. From the Columbia Valley

2008 Elephant Mountain Cabernet - From the Yakima Valley; big, rich red currant and white pepper aromas developing into long flavors of black cherry and exotic spice, a lingering finish with gripping tannins.

2008 Red Willow Cabernet – Yakima Valley, one of the oldest producing vineyards in the state.

Chefs JD Thomas, Michael Amore and Aaron Gurerra will be matching these fantastic wines with some intriguing food bites specifically paired to match their best qualities.

Join us for the Welcome Wine at 7:15 PM and the Program to begin at 7:30 PM. **Bring 3 (three) wine glasses** for comparative tasting.

We have been getting larger groups recently so make your reservations early as seating is expected to fill up quickly.

Since I’m sure you’ll enjoy the tasting, do your friends a favor and invite them to come with you. You’ll both get free raffle tickets.

Make your reservation by replying to this e-mail, or by calling Ray and Patricia Maddix at: (360)944-2051.

Let us know how many reservations you want to make and their names. Please let us know by Saturday November 6th 2010. Cost is \$30 for members and \$35 for guests if made before November 6th (\$33 and \$38 after Nov.6th and at the door.)

Just a reminder, dues are now due for all members as of September (if you have not already paid, you can pay at the door). The cost is \$18/year for the best education you can get on wines.

Directions to E.B. Hamilton Hall

From E. Mill Plain go south on Fort Vancouver Way to the traffic circle. At the traffic circle go half way around (180 degrees) and continue south on Fort Vancouver Way. Go to the second right turn, McClellan Rd, and turn right. Follow McClellan for about 1 ½ blocks. Turn to the left at Barnes. E. B. Hamilton Hall is on the left at the end of the street.