

**Tasting Calendar**  
**January and February 2011**

Tastings are scheduled for 12pm-7pm Friday and Saturday

Guest Presentations are scheduled every Saturday 3p-6p

Current details of each tasting, any changes, and any additional events are contained in the weekly NewsNotes sent out on Sundays for the following week. To be included in that, fill in the info provided on the Calendar Page of the Web Site.

Follow us on Twitter: **FremontWines**

**JANUARY**

- 7-8**      **TRAPPER PEAK WINES**. These are our hallmark wines from Sonoma County/North Coast California, aged and bottled in Montana, where the vineyard owner lives. Not available elsewhere in Washington. Three Cabernet-based reds, and a delightful Sauvignon Blanc.
- 14-15**    **CAMARADERIE CELLARS**. Based in Port Angeles, WA this Washington Winery has received lots of recognition as an outstanding local winemaker. We will be tasting their fantastic Malbec, a very limited production from the Crawford Vineyard near Prosser; a Merlot that will make you re-think all your prejudices about this much-maligned grape. This time of year we are always on tenterhooks about which wines will be ready to be released, so come and be happily surprised. Lorne Jacobson will be here on Saturday with Tim Brennon of A&B Imports to pour the wines.
- 21-22**    **ELEVAGE WINE COMPANY**. This very small production Washington State winery is sold “out of the back of the produce truck”...no, REALLY! Jamie Baird sells high quality organic produce from the Yakima Valley to select Restaurants in the Seattle area. Since he knows the owners of this small production winery in the same area, he sells these wines while he is delivering his produce. Now, you cannot get much more down to earth than THAT. I doubt that you would find this in Napa. Jamie will be here on Saturday 3p-6p. I will be pouring his wines at the other times: Malbec, Cabernet, Merlot, and Riesling.
- 28-29**    **EYE OF THE NEEDLE**. This is the new name, logo, and wines from the former Haystack Needle wine program. Bob Bullock is the Negotiant, who works with winemakers throughout Washington to locate under-utilized juice to blend, bottle, and distribute to keep the costs so reasonable. We will be tasting his wines under both labels as he transitions into his new name: The Eye, Sangiovese, Syrah, and more. Details on the tasting sheets to follow. Bob will be pouring on Saturday 3p-6p. He will also have our first “Futures Pricing” experience. That means you get to taste

some barrel samples of wines not yet released, and will be offered at “pre-release” pricing for pre-paid orders. This is a great way to save some cash.

## **FEBRUARY**

- 4-5 **DAVID HILL WINERY**. This small Oregon winery in the Willamette Valley was a big hit when we tasted last year’s vintages. We will be sampling his new Farmhouse White and Red blends as well as his Pinot Noir, Pinot Gris, and perhaps a dessert wine. Details to follow in the NewsNotes and the tasting notes.
- 11-12 **DiStefano Winery and Emerald City Chocolates**. I was so impressed when I tasted the new vintages at the DiStefano winery in Woodinville not only by the wines, but the Emerald City Truffles, which were there as well. A number of the truffles were made with the same wine that we were tasting. So, I begged them in September to let us have a similar tasting on **Valentine’s Day Weekend**, and they said YES! Nothing can beat the pairing of chocolate and red wine when the truffles are actually made from the same wine. The handcrafted wines and hand-made chocolates will be presented together **ONLY** at the Guest Presentation on Saturday 3p-6p. The wines will be poured, of course, as usual all day Friday and Saturday. And YES, the truffles will be available for purchase during the tasting. So, get all your Valentine’s shopping done at one time. I will have some special gift bags as well for you.
- 18-19 **WINEBOW Part I of II**. “Winebow’s mission is to be the leading US importer, distributor, and developer of an international portfolio of premium wines, spirits and sakes from around the world, and emphasizing education.”
- Part I will feature selections of premium wines from Chile and Argentina. They have such an excellent portfolio, that it will take TWO Tastings to give us a chance to get a sense of the quality of their wines. Part II is scheduled for March 4-5. Click Wines is the host for both tastings with Franck Mossenta pouring at Part I, and David Bronleewe at Part II. David is the Winebow Manager for Washington State, and I am very pleased and proud that he has agreed to pour for us.
- 25-26 **DAVID O’REILLY RELEASES THE NEW 2009 EX UMBRIS!** Last year’s release event was sooo popular, that David has agreed to be here again this year on Saturday 3p-6p. The final tasting line up will be announced later, but the 2009 New Release of his Ex Umbris will be the star of the show. There are some big surprises about this tasting and some special pricing that will be announced later. Don’t even think about it; just mark it on your calendars. This is a **MUST ATTEND!**

To make the event even MORE special (REALLY??), there will be a unique food pairing. Shannon Wilkinson, owner and Executive Chef of the soon-to-open “LITTLE WATER CANTINA” on Eastlake will be here with examples of his contemporary Mexican cuisine to pair with David’s wines [www.littlewatercantina.com](http://www.littlewatercantina.com). There will be sample menus to take home, and a drawing for a complimentary dinner for TWO with a choice of one of David’s wines to bring with you. Totally amazing, and so much in keeping with David’s & Shannon’s approach to excellent wine, complimenting food, and sharing with friends. What a perfect match! Event Fee will be \$5.00 for this tasting.