

**Weekend Tasting – June 4-6: FRI 12-7; SAT 12-7; SUN 12-4**  
**Haystack Needle and WilRidge Wines**

(Since these are small quantity productions for local consumption, there are no national reviews or ratings.)

**1. 2008 WilRidge Winery Pinot Grigio, Two Coyotes Vineyard, Yakima Valley - \$10.96**

“This is one of the most flamboyant, jazzy, different Pinot Grigios you will ever come across. The flavor profile is, literally, almost un-Grigio-like: delicious, crisp, mouth-watering flavors of apricot, mango, pineapple, butter mint, lemon cream, ripe pears, almonds, and other notes seldom found in Pinot Grigio. If I had been served this without the bottle to read, I might have guessed that it was a dry Italian Moscato or a blend of Malvasia Bianca, Viognier, and Torrontes. It was that unusual. This wine is simply a stunner, worth waaaay more than the ridiculously modest sticker price. If you love lighter, complex, silky, aromatic whites, as the weather turns warmer, you'd do well to buy this puppy by the case!” **92 Points – Steve Body “The Pour Fool”**

**2. Haystack Needle 2008 Rosé of Mourvèdre- Red Mountain, Washington - \$13.00**

“There are a lot of Old Wives’ Tales associated with wine, but one of the most persistent is that a rosé can’t and won’t age gracefully or even improve in the bottle. As this Haystack Needle pink clearly shows, the Old Wives occasionally don’t know squat. This is pure, deep pink muscle; like an entire sugarless berry pie magically liquefied and crammed into a bottle. The hallmark Mourvèdre flavors and aromas are all here: red cherries, raspberries, strawberries, dried cranberries, red plums, orange rind, cigar box, and an entire rack of baking spices. It’s a brilliant, mouth-watering light ruby; as red in the glass as some Oregon Pinot Noir. This represents what I think is the best value ever in Washington pinks and it will probably continue to age well for another 2-3 years.” **92 Points - Steve Body “The Pour Fool” on the Seattle PI Web site**

**3. Haystack Needle “The Eye” Blend, Columbia Valley, Washington - \$10.96**

“This is about the most wine you can get for the buck in the entire Northwest!! This new version of “The Eye”, Haystack Needle’s signature blend, is a remarkable little blend of Sangiovese, Cabernet Sauvignon and Petit Verdot. There is plenty of nice stuffing here, all framed by a tannic structure that gives it a stately feel, like a far more expensive Super-Tuscan style wine, along with a food-friendly acidity strongly reminiscent of its Italian forebears. The flavors of bright, ripe black cherry, stewed raspberries, anise, rhubarb pie, blueberry, clove, and Damson plums have deepened and become a seamlessly delicious profile that promises to improve significantly over the next two years.” **93 pts. Steve Body “The Pour Fool” on the Seattle PI Web site**

**4. 2007 Haystack Needle Tempranillo, Columbia Valley, Washington - \$15.00**

“As recently as 2000, you couldn't buy a bottle of Tempranillo made outside of Spain at any price. But, like Sangiovese from Italy, once it did start to seep out, it soon became a gusher. This bottle dials down the intensity in favor found in some Spanish versions to more complexity, more nuance and delicacy. This beautiful wine presents like a slightly larger Pinot Noir: earthy, dusty, drenched in sunny red flavors like dried cranberry, Red Vines, raspberry candy, strawberry jam, and teaberry. The mouthfeel is silky and the balance is near perfect: a food-loving blend of supple tannins, bracing acidity, and unobtrusive alcohol. At \$18, this stuff is at least ten bucks less than any other bottle of Tempranillo made in Washington and every bit the equal of any of them. It has a softness and aromatic beauty that's just lovely but, like a lot of Negotiant wines, it's **VERY** limited.” **93 Points - Steve Body “The Pour Fool” on the Seattle PI Web site**

**5. Haystack Needle Syrah – \$10.96**

“At last, we Washingtonians have a genuine \$10-ish Syrah with which we can indulge our relentless search for Syrah. Sourced from two different parts of the Columbia Valley, this Syrah is rich and fruity, but also has gorgeous, distinct, emphatic grace notes of minerals, road tar, fresh herbs, wood smoke, and something faintly, hauntingly like lanolin. Its textures are like a satin scarf dragged across your tongue and the finish timed out, by my watch, at a lazy 28 seconds. That said, it also manages to marry this opulent richness with a touch of acidity that will make it a killer pairing for steaks, pork roast, venison, or grilled lamb. This is a screechin' freakin' **BARGAIN** and if you like Syrah, revel in your Evergreen State-ness, and want to save some \$\$\$, you'll march your fanny out ASAP and buy a case of this. Or maybe two...I know I'm gonna.” **92 Points - Steve Body**

**Featured Tasting Wines DISCOUNT: 4 @ 10% - 6 @ 15%**