

5-6 2nd ANNIVERSARY

2nd Anniversary Celebration! Wine Tasting Friday & Saturday 12p-7p. Special welcome Sparkling (a surprise!), and paired yummys by Derek Slager along with a special presentation by Jose Quiray NW Brand Manager for Don Sebastiani & Sons on Saturday ONLY, 3p-6p. Depending on the weather in California, we hope to have the winemaker here if they are not still harvesting this late. Details will be in the weekly tasting notes.

7 1st SUNDAY OPEN

The store will be open on Sundays until end of December from 2:00 pm to 8:00 pm. I am not advertising wine tasting on Sunday, but anything I have left available from Sat will be poured.

12-13 ESPARAO

Wines of Esparao—Portugal. Andrew MacFarlane from Vinum Wine Imports, has chosen some new wines from Portugal for us to taste. His past presentations have been big hits, and Portugal remains HOT HOT HOT!

19-20 ROSA D'ORO

Rosa D'Oro wines of Lake County. his small, family-owned winery produces traditional, Italian variety, hand-crafted wines. Pietro Buttitta, the winemaker, will be here to pour you his wines and share insights on the process and his very personal touch on Saturday 3p-6p.

HOLIDAY HOURS

WE ARE CLOSED DURING FOLLOWING DAYS
Thanksgiving Day, Nov 25th through Nov. 29th
Christmas Day, Dec 25th through Dec 27th
New Year's Day, Jan 1 through Jan 3rd, 2011

Michael Cawdrey, Manager
michael@fremontwines.com #206.632.1110

www.fremontwines.com

3-4 CEDERGREEN

Cedergren wines of Washington: New Vintages. Kevin Cedergren will be here on Saturday 3p-6p to personally pour his wines. As usual I will be pouring his new vintages Friday & Saturday 12-7.

10-11 PATTERSON

Patterson Cellars of Washington. New vintages. John Patterson will be presenting an all-red tasting of his new vintages.

18 2nd ANNUAL

Champagne and Sparkling Tasting. This will be the final tasting of 2010, and only presented on Sat 3p-6p. No other tasting this weekend due to the special nature of the tasting. This year there will be 6 Champagnes and 6 Sparkling Wines from Oregon to Spain and places in between. The cost is only \$20 with a \$10 credit towards purchase of two more wines from the tasting. Yes, I will offer the usual 10% off for 4 bottles of the featured wines; and 15% off for 6 bottles. It will be busy, so I advise you to come early to this one.

NOVEMBER

DECEMBER

*happy holidays and
happy new year!*

