



In the palm of your hand rest grapes from Washington's finest vineyards, handpicked with care, crushed in small batches, and barrel-aged to produce a wine with a unique personality. àMaurice Cellars creates every bottle like every moment, "Drenched in Greatness."™

À MAURICE CELLARS
WALLA WALLA, WASHINGTON

àMaurice Cellars Spring 2008

Dear à Listers,

Going strait to the good news...the new releases!!!

**2005 Columbia Valley Red Blend
"The Callahan" \$35/bottle**

The Callahan, otherwise known as Blend E, emerged from 37 different trial blends. This wine is a gorgeous blend of 53% Cabernet Sauvignon, 24% Cabernet Franc, 17% Merlot, 4% Petit Verdot and 2% Malbec. The wine's garnet color bleeds into a deep velvety purple around the edge. The delicate smell of rose petals is nicely framed by plum, cigar-box, and cassis. The wine's smooth richness rounded

out in the mouth with elegant supple tannins. The plum and cherry notes really follow through making this wine subtle and meaty at the same time. The Callahan's back is strengthened with lingering chocolate-raspberry, truffle, and spicy tobacco undertones. This is a wine that benefits from decanting. Given time, this wine will become more generous and morph into a rich and complex mixture of dark exotic and dried fruit, with a long austere, silky finish.

THE LABEL

Kenneth Callahan created this sumi watercolor as a gift to his good friend Ruth Eberhardt in 1963. She has generously shared her treasure with àMaurice. Callahan is one of the four "Northwest Masters" his works can be found in The Metropolitan Museum of Art, the Museum of Modern Art in New York, The Phillips Gallery, the Hirshorn Museum in Washington, D.C., the Art Institute of Chicago, the Seattle Art Museum and Museum of Northwest Art. àMaurice is honored to display this grand Master's work.

2006 Columbia Valley Chardonnay \$28/bottle

This brilliantly clear pale straw yellow wine displays the best of Washington Chardonnay. The bright fruit of pear, apricot, peach, slight citrus/citrus zest fills the nose with a floral quality of orange blossom and honey. In the mouth it is rich, creamy, medium plus acidity. The fruit makes it to the mouth with pear, apricot, and honey following through in the mouth. Carmel and cinnamon linger thru to the long finish.

Wines are available via our ORDER page on our website www.amaurice.com or by phone 509.522.5444.

EVENTS

☞ March 7th, à**Maurice Winemaker Dinner** at “Portfolio Restaurant” The Seattle Art Institute. Seattle, WA.

Upper-level students create, prepare and serve the menus guided by Chef Instructor David Wynne, CCC. The service is directed by Restaurant Manager Dieter Schafer, CHE, FMP, MIH.

2600 Alaskan Way Seattle, WA

For reservations please call/email 206.239.2363 or WineDieter@cs.com

☞ March 11th, **Women in Wine** at “The Georgian” The Fairmont Olympic Hotel. Seattle, WA.

Join us as we celebrate Washington Wine Month with the 5th annual Women in Wine dinner. The evening features five of Washington’s finest female vintners and their award-winning wines - selected by Hotel Sommelier Joseph Linder and paired with an exquisite dinner crafted by Executive Chef Gavin Stephenson.

For reservations please call 206.287.4059

☞ March 16th, **Seattle Soundbites** at “Showbox SoDo” Seattle, WA.

15 Restaurants, 7 Bands...one rockin’ night. Washington Restaurant Association Seattle Chapter presents Seattle restaurants serving sophisticated "street-style" food with performances by BORN ANCHORS - DISJOINTED ISOTOPES - IAN MCFERON BAND - LA ISLA ALLSTARS OF PICOSO - KATE GRAVES - SIDEWAYS REIGN - SUNDAY NIGHT BLACKOUT

\$15.00 ADV / DOS & at the door Tickets available at Ticketmaster

www.ticketmaster.com

Showbox SoDo - 1700 1st Avenue South

☞ March 18th, **Celebrate Cellar 46th First Birthday** at “Cellar 46” Mercer Island, WA. Voted “Best of Seattle 2007” by Seattle Magazine as “*The Best New Place to Try Washington Wines Before You Buy.*” Dinner carefully prepared by Nalani Dias in a grand celebration of their first birthday.

For reservations please call 206.407.3016

☞ March 21st, **Women of Washington Wine** at the “Waterfront Seafood Grill” Seattle, WA.

Featuring Marie-Eve Gilla from Forgeron Cellars, Annette Bergevin & Amber Lane from Bergevin Lane, Ashley Trout of Flying Trout, Anna Schafer from àMaurice, Poppy Mantone of Syncline, Patricia Gelles of Klipsun Vineyards, Erica Orr winemaking consultant at Baer, Mark Ryan and Sparkman and Washington Wine Commission Executive Director Robin Pollard.

For reservations please call/email 206.956.9171 jaffolter@waterfrontpier70.com

As always, big hugs to all, anna