

ÀLIST

AUGUST/SEPTEMBER 2008

NEW RELEASES

2007 Rosé - \$18 per bottle
Only 16 cases released!! 6 bottle limit per order. [Click here to order.](#)

It was a lazy summer afternoon under the shade of an oak tree where we sat as three generations of old and new family. While enjoying great stories, we drank some àMaurice Rosé. "It has a wonderful taste," shouted David. "Tastes like a strawberry rhubarb pie," Pete declared. "Who needs more?" my Dad said before he realized he was holding an empty bottle.

2006 Syrah - \$34 per bottle.
85% Syrah from Lewis and Boushey Vineyards; 15% Grenache from Minnick Vineyard; 224 cases produced. [Click here to order.](#)

The integrated aromas of cedar box, smoke and earthiness delicately mix with the sweet coca cola notes. The color is deep red with a watercolor purple halo. The sophisticated mouth reveals round spiced fruit, current, and wild berries which glide down the back palate. The alcohol gently lifts the palate with no trace of bitterness. Perfect with a hardy fall squash soup and spiced meats.

ÀMAURICE CELLARS

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HELLO ÀLISTERS!

Pretty fancy email, don't you think!?! We also have an updated website! Please check it out, www.amaurice.com. My favorite new feature is a video of Ken, JD, Cosmi and Mariano planting the vineyard which we are harvesting for the first time this year (Vineyard Page). Let us know what you think.

It is that time again...Harvest! This event usually takes place off a dusty dirt road, past a wheat field. Our vines are 3 to 28 years old, love our Washington State terroir, live for the sunshine and produce a tasty treat. After being in the vineyard all day, I think we are about a week from getting this party started. So, I will keep you posted with Harvest updates in the very near future.

Until October,
Anna Schafer, winemaker

PRESS

The Beat Goes On by Dr. Jay Miller
The Wine Advocate, July 1, 2008

àMaurice	2006	Chardonnay	Walla Walla Valley	(\$28.00)	White	90
àMaurice	2005	Malbec	Walla Walla Valley	(\$34.00)	Red	89
àMaurice	2005	Red Wine Blend	Walla Walla Valley	(\$35.00)	Red	90
àMaurice	2007	Viognier	Walla Walla Valley	(\$25.00)	White	90

"The Schafer family...recently began the àMaurice winery with Anna Schafer serving as winemaker. The winery owns 15 acres and purchases some contract fruit. Current production stands at 2200 cases and is expected to top out at 4000. A new winery facility is also in the works.

The 2007 Viognier was raised in stainless steel with 45% of the wine going through malolactic fermentation. Light gold-colored, it offers up aromas of peach and apricot. On the palate it has excellent concentration with layers of flavor, excellent acidity, and a very long finish. Drink it over the next 2 years. The 2006 Chardonnay was aged sur-lie in one-third new French oak. It exhibits toasty oak aromas along with poached pear, apple, and tropical scents. Creamy textured, it has excellent depth of flavor, vibrant acidity, and solid length. Drink it over the next 3 years.



àMaurice

àMaurice Cellars
178 Vineyard Lane
Walla Walla, WA 99362
info@amaurice.com

Tasting Room Hours
Saturdays 10:30 – 4:30
Or by appointment.
Phone 509.522.5444



The red wines begin with the 2005 Malbec, a grape variety which is proving to be remarkably successful in the Walla Walla Valley AVA. Purple-colored, it has excellent aromas of cedar, leather, spice box, and black cherry. This leads to a medium to full-bodied wine with plenty of spicy flavors and good balance. However, the wine could use more mid-palate depth.

The 2005 Red Wine Blend is made up of 58% Cabernet Sauvignon, 17% Merlot, and the balance Cabernet Franc, Malbec, and Petit Verdot. It was aged in French oak, one-third new, for 22 months. It reveals an attractive perfume of cedar, spice box, clove, cinnamon, black currant, and blackberry. On the palate it shows an elegant personality with good depth and grip leading to a 45-second, pure finish. Give it 3-4 years and drink it through 2020."



Seattle Magazine
A Guide to the Best
Washington Malbecs Of 2008
August, 2008
Written by Shannon Borg

Best known as a blending grape used to add color and full-bodied fruit to red blends in France's Bordeaux region, Malbec found a true home as a single varietal wine in Argentina, where the heat brings out the fruit and the altitude helps retain acidity. Now this up-and-coming grape has traveled to eastern Washington, where cool nights and warm days create perfect conditions for growing it.

The time Anna Schafer spends in Mendoza, Argentina, has helped her to create a lush and balanced Malbec from Washington fruit. "Malbec tends to have a 'blue-berry' tinge," she says, and deep rich berry flavors that are making it more and more popular in the states. Schafer Malbec has just that, balanced by a minerality and acidity that tempers the big blackberry, black cherry and plum fruit. Pairs with: Slow-cooked beef short ribs with red-wine-tomato sauce.

EVENTS

Harvest September – November 2008 at àMaurice Cellars
Enjoy childhood stories by "Trucker Tom" on 4 hour car ride to the vineyards while DJ "Anna AKA Guido" spins her library of 71.8 days of music. Yeah, baby. Anyone who has forklift training and/or sanitation specialization is welcome. Barbeque will be hot and ready for Biodynamic Trumbull Beef and Walla Walla Sweets. Only Miller Lite will be served unless you would like to drink out of a tank.