

Whitestone Winery

115 N.E. Main St
Wilbur WA 99185

Newsletter #11

"He's a real nowhere man, sitting in his nowhere land, making all his nowhere plans for nobody."

The Beatles

The Manifesto Version

"This ain't no Bach Harpsichord Sonata, Opus 17 in C minor, this is Oriff's Carmina Burana first movement "O Fortuna"!"*

Michael Haig

"What're you rebelling against, Michael?"

"Whaddya got?"

From The New American Webster Dictionary man i-fes'to (man e-fes to) n. a public declaration; a proclamation

I have jokingly called Whitestone the "little yellow school bus winery" from the State of Washington. Why? Because when I start to describe the location of my vineyard and winery people look at me like I am crazy. The wine industry cannot believe we can grow wine grapes where we are located. And yet so much of what they pass and accept as orthodoxy and so much of what they try to sell me and you on is more outlandish than where my vineyard is located. History, research, and the present have shown what can be achieved from my little vineyard at the end of the road. The wine industry in both the state and the country as a whole is growing. In less than a decade, the number of Washington Wineries has grown ten fold. While I cannot control what is said and done by all the various wineries, vineyards, associations, critics, media, and commissions, I can control what is said and done by Whitestone. Here is how I will behave in the wine industry, here is my Whitestone Manifesto.

If I lose the love, I will leave. One of my favorite parts of every wine article about some new winery I have read lately is that this winery is special because they "love what they do." I have yet to meet anyone in this state, from growers, to winemakers, to tasting room staff, who do not love what they do. This is an industry of passionate people doing what they love. I would like to meet that one winemaker who says "Yah, this harvest I am going to buy whatever wine grapes I can get, chuck some yeast into it, and then bottle the swill a couple months later." The definition of special is that it is unique to one particular person, thing, or purpose. The wine industry in the state as a whole is special, not one particular winery. As such, if I ever wake up one day, and find that I do not have that passion anymore, I will leave, and not drag down those around me.

When I rebel, it will be because I have actually done something rebellious. Attention all marketing personnel and firms, to rebel means to refuse or dislike to do something expected. Opening up the umpteenth winery, buying grapes from one of the many well known vineyards, making your wine in the same style, blending the same grapes but at slightly different percents, and then creating some cool, radical label is not rebellious. Photos taken at angles, blurry or slightly distorted do not make the subject rebellious. Dressing in jeans and a t-shirt does not make you a rebel. Calling yourself a rebel is the quickest way to show that you are not. Unexpected is the key here, like a bunch of crazy guys back in the eighties driving pick-up trucks on back roads hunting for vineyard land while making batches of wine in their garages in an area known for onions and felons. Now those dudes were rebels. Let's honor them by pushing orthodoxy. Let's look for microclimates off the beaten path, let's put wineries in areas no one would expect, let's show that you can have different styles of the same wine and that both can be great.

I am not the NEXT but the FIRST. We as a society keep trying to find the next whatever. From Democrats looking for the next JFK to the Republicans quest to find the next Reagan. Basketball is still looking for the next Jordan, NBC for the next FRIENDS. New wineries in the state keep trying to be the next Leonetti or Quilceda. Why? They are two incredible wineries that already exist, and are doing a great job at the type of wine they make. I do not want to live in the past or be something that is already in the state. I am not the next; Whitestone is a first.

When I am big time, so will you! Last year I experienced my first Taste Washington, an incredible experience to say the least. One of the things I liked the most was seeing wineries that did not have to be there. These wineries are the titans of the Washington Industry, routinely selling all of their production. However, they still pay to participate and donate their wine to the event. Their participation helps raise the profile for all the wineries present (especially if the consumers prefer mine). So when I become big time, I will not forget the events and people who helped. When I graduated from EWU, I promised that I would answer the call if they ever ask me to come back for any reason. I just cannot believe they called me less than two years after I had graduated! (Next time you are by the tasting room, ask me what I had to do.)

Seriously? Not that much. I take making my wine serious, seriously. But myself? Not really. I pledge to strive and make wine fun. Who else are you going to expect to pair wine with brats and burgers? Who else has made the pledge that if Robert Parker ever comes

to the most beautiful vineyard in the world, I am gonna take him blasting on a 4-Wheeler tour. What goes into the bottle is my passion, what happens outside is my fun.

Death and taxes, of which, I am neither. I will change. Right now, I have never added anything to my must in order to adjust sugar, pH, or acid levels; I prefer to have Mother Nature do the work for me. But that does not mean that something will happen in the future in which I might have to make adjustments. The fact that I do not currently filter or fine my wine does not mean that something could happen in the future where I might need to do these processes. I will continue to grow and expand my winemaking skills. I might discover some cool new wine making method. I can not predict the future, but I can promise you that I will be open and honest with you when I do make a change.

As I write this newsletter, Spokane is buried under snow. Here is a great recipe for when you are done shoveling your driveway and removing that giant wall of snow left by the city plows. Just remember that it is your own money that paid for your driveway to get blocked.

Winter Wonderland White Chili

½ lb. Navy beans, soaked overnight in water	¼ cup flour
2 lb chicken breast	6 cups chicken stock
1 package burrito meat seasoning	5 cups half & half
8 Tbs butter	2Tbs kosher salt
1 cup Spanish onion	2Tbs Tabasco
2 Tbs garlic	3Tbs Worcestershire sauce
1 jalapeno, diced	1 ½ lb. Monterey jack cheese, shredded
2 Tbs chili powder	
2 Tbs cumin	

Season chicken breast with burrito meat seasoning. Bake until chicken test done at 165 degrees. Dice and reserve. Sauté onion, garlic and jalapenos in butter until onion is translucent. Drain beans. Add to onion mixture. Cook for 5 minutes. Add chili powder, cumin and flour. Cook, stirring for 5 minutes. Add chicken stock, half & half, salt, Tabasco, and Worcestershire sauce. Cook until thickened and beans are soft. Add chicken and jack cheese. Stir until cheese is melted. Serve with tortilla chips.

News

The first **Brown Bag Lunch with the Winemaker** will be Saturday, May 3 in the vineyard. The focus of this lunch will be spring work in the vineyard. Come learn about viticulture and wine in Whitestone's picturesque vineyard while sampling wine and enjoying a gourmet lunch provided by Sun Rock Bakery. **\$25 per person** Limited spaces available, call the winery to reserve your spot today.

The Whitestone Road Show! With our vineyard and winery located in one of the more remote locations of the state, we are looking to bring the vineyard and winery to you. We are currently planning to host special events on both the Westside and Eastside of the state. These events will be a great way for us to show appreciation to our wine club members and preferred customers. If you have any questions or are interested in more information, please email Michael at msh@whitestonewinery.com.

Upcoming Winery Events:

February 22nd Michael will be at Vino's in Spokane from 3-5:30. Come in and kick your weekend off right.
February 23rd "Mostly Merlot" - Whitestone will be poured at this great yearly fundraiser for Spokane Cancer Patient Care.
February 23rd Whitestone will be pouring at our newest Westside location D & W Wine Cellars in Bonny Lake, Washington.
February 29th 20something! Log onto www.washingtonwine.org for more info on this second annual event.
March 7th "Taste Washington with a Bling" Northern Quest casino will host this event to help out the kids of Wishing Star.
March 22nd Whitestone will be at Hellam's Vineyard in La Connor, Washington. Tulips & Wine!
April 19th "The Barrel Tasting" - Brats, Burgers, and a little lesson about wine at Whitestone Winery in Wilbur.
May 3rd "Brown Bag Lunch with the Winemaker".

Your Special Event: I do private tastings and parties, at the winery, vineyard, and at your location.

Can't get enough of the Whitestone Winery Newsletter? Check out our new blog at <http://whitestonewinery.blogspot.com>, there you will find daily postings, writings and links to exciting stuff (like our new Flickr page).

Michael Haig
General Manager/Winemaker

Whitestone Winery
P.O. Box 467
Wilbur, WA 99185
(509) 647-5325

msh@whitestonewinery.com

Perfect Location, Perfect Wine

*Visit www.whitestonewinery.com to hear the music that inspired this newsletter.