

Whitestone Winery

115 N.E. Main St

Wilbur WA 99185

Newsletter #12

WARNING: OBJECTS IN MIRROR ARE CLOSER THAN THEY APPEAR

My Side View Mirror

The Disclaimer version

Happy spring! The 2007 harvest is aging nicely in the barrel and becoming, for the lack of a better term, yummy. This is a shameless early plug, but you too can come and taste the 07's as well as the 06's on April 19th at our Barrel Tasting Event. A great thing happened to me on the first day of spring that caused joy in my heart. Pieces of Red version 2.03 was selected as the wine of the week by Novus Vinum (<http://www.novusvinum.com/wineofweek/2008/march.html>). This is a large national website that produces content for such online sites as Yahoo! and MSNBC. With Whitestone going national I thought it was time to create for our product what large corporations do for theirs. Yup, that's right; I created a disclaimer for Whitestone's wine.

The Whitestone Disclaimer

Whitestone is only a wine, any resemblance to actual or fictional people, living or dead is purely coincidental • All contents of bottle are solely the product of a single source, the use of outside fermentable product is prohibited • Some assembly, or actually, disassembly is required • Whitestone Winery is not liable for or the action of whomever wins the upcoming Presidential election. We do not support one candidate over another, even if representatives of one party buy more Whitestone wine than another. Both national and regional candidates are more than invited to attempt to curry favor, large case orders are the best practice. A half case purchase is required before any person is allowed to express their political views at the winery, but, even with wine purchase, the establishment may express their view openly and freely on all subject matter, especially the location of the door • This document is legally binding in all locations except such locations where it is not legally binding • The use of American foul language in and around the winery and vineyard proper is prohibited, we do not exactly endorse the use of some British expletives, but certain words like daft, git, and wanker can only make the winemaker smile. French cursing is completely allowed, because nobody listens to the French • Indulging in the fermented arts has been known to make people happy, Whitestone has been shown to make people happy, although observed, it has not been scientifically proven that indulging in Whitestone's fermented art makes you twice as happy • Side effects include; a possible self perceived greater attraction by the opposite sex • Batteries not included • Many drinkers of Whitestone wine have revealed to the winery inspirational thoughts and ideas that occurred to them while partaking in the vino. Though gratified to know that drinking Whitestone can inspire great thoughts, we do not recommend submitting any new quantum mathematical models purporting to resolve the discrepancy between Einstein's theory of gravity and the rules of quantum mechanics for peer review that were thought up after drinking a bottle (or four) • Any question asked of the winery that the winery does not know the answer to will be followed by a long and tedious answer that fails to address the asked question or any possible solution to any question that might have been asked at any time in the history of western civilization. Furthermore, the resulting soliloquy of syllables will slowly drain the life from you which then can only be restored by the wonderful mana found within the contents of Whitestone wine • Wine bottles can be perceived as a choking hazard • Carrying a bottle of Whitestone wine into a party can make the bearer look cooler, even in your Star Trek Next Generation outfit, but does not guarantee that you will get any amorous attention from the cutie in the corner • Wine, friends, and karaoke make a great combo; Whitestone does not take responsibility for your singing or the transformation of all your friends into Simon Cowell; "That sounded horrible! My ears are bleeding!" or Paula Abdul "You are ridiculous. I wanted to squish you, squeeze your head off, and dangle you from my rear-view mirror." • Keep in cool location; drink promptly • Drinking wine will not make your golf game like that of Tiger Woods, only sound like it to your friends while sharing a bottle • Whitestone does not take responsibility for your team losing, there is no such thing as superstition only preparation. If you were drinking some Whitestone and your team happened to win...don't ever mess with a streak, rush delivery of more wine can be arranged • If reading at work, not liable for loss of employment due to laughter or wasting of company's resources • Always delete ex's phone numbers before partaking in any alcoholic beverage, drunk dialing is funny only to your friends • Although larger than your elbow, do not attempt to stick a bottle of wine in your ear • Wine is good for your heart. Fish is good for your heart. Getting cows drunk on wine before serving has not been proven to increase the health benefits of steaks to that of fish...yet • Whitestone winery is not a Super-Delegate • Whitestone Winery does not employ a Jedi as their winemaker, and if they did, he would not use any Jedi mind tricks on you. These are not the droids you are looking for. You enjoy Whitestone wine. You will buy a case of Pieces of Red v. 3.04 • Whitestone Winery is not responsible for the awkward silence that follows after an ill timed comment like "I love you" on a first date • Press and hold *ctrl* + *alt* + *delete* on bottle to reset • Fake tan-in-a-can when applied to your epidermis will make it orange; Whitestone wine when applied to your skin will make it red • Replace with same type • Whitestone is not responsible for any electrocution from drinking wine while taking a bath with a plugged in toaster • Approved for all twenty-one and above, where applicable in the United States and all protectorates • No fur-bearing animals were harmed during the creation of this document, unless you count the cow that contributed to my hamburger I had for lunch. It has yet to be determined if this product harmed any *Heterocephalus glaber*, commonly referred to as the naked mole rat, because they lack any pain sensation, but, since they are naked, this lack of verifiable testing results does not invalidate the last statement due to the fact the mole rat is naked • This disclaimer represents the official view of the voices in the winemaker's head • While both considered the greatest in their respected fields, there is no connection between the Beatles and

Whitestone • Allergy alert: product may contain peanuts, but we doubt it • The winery does not take responsibility for you losing your office bracket pool, again, to the lady in human resources who always chooses her bracket based upon which school has the cutest mascot • Proud sponsor of all Antarctica streakers • The humor of the winemaker is not always understood nor always funny, as such, Whitestone does not endorse or fully condemn the satire or stand-up purportedly linked to said employee, he is only paid for his winemaking skills • **Always drink responsibly • Always designate a driver • Know your limits •**

LAST CHANCE!!!

WE ARE ALMOST OUT OF PIECES OF RED v.2.03. ONLY A FEW CASES REMAIN, FIRST COME FIRST SERVE!

Order online or call the winery if you are interested in obtaining any of the remaining bottles of this double-gold medal, multiple award winning, *Best in Class*, nationally reviewed red wine blend.

The “Not Responsible for Halitosis” Recipe

“Roasted Garlic”

Ingredients:

4 each Whole Garlic Bulbs

½ cup extra virgin olive oil

Water as needed

Cut off the top part of the garlic bulb using a serrated knife. Mix garlic with oil, coating the garlic completely. Place garlic cut side up in a four inch deep pan. Fill pan with enough water to cover the garlic halfway. Cover pan with lid. Place in oven at 325°. Cook until garlic is soft and light brown, approximately two hours. Remove from pan and serve with your favorite bread. *(Recipe from Levy Restaurants)*

NEWS

ATTENTION WINE CLUB MEMBERS – We are preparing the spring wine club shipments! This club selection will feature a sneak preview of Pieces of Red version 3.04 (3 bottles) and a label Portfolio (1 bottle each of our 2001 Wild Bill Merlot, 2003 Lake Roosevelt Merlot, and 2005 Whitestone Merlot). The retail value of these selections is \$106, but the special club price is \$95 (with, as always, FREE SHIPPING!). Complimentary tickets to the April 19th event will also be enclosed in your club shipment. It is not too late to sign-up for our wine club and receive this upcoming shipment, call or email the Michael for more details.

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 ONLY A FEW SPOTS REMAIN!**

DINE IN THE VINES

“Dine in the Vines” is back and will be on July 19th. The premier event takes place in Whitestone’s scenic vineyard, where guests are treated to a live concert in the vines while dining on a gourmet meal and sampling past, present, and future Whitestone wines. Tickets for this year’s event will go on sale May 1st. Due to the intimate nature of this event seating is limited to just fifty guests. Last year this event sold out three weeks in advance, so book early. *\$125 per person.*

Upcoming Winery Events:

April 4th Walter and Judy will be at the Grand Opening of the new Simply Northwest location in downtown Spokane

April 4th “Washington State Restaurant Awards”

April 6th “Taste Washington – Seattle”

April 19th “The Barrel Tasting” - Brats, Burgers, and a little lesson about wine at Whitestone Winery in Wilbur.

April 26th Michael will be at Huckleberry’s in Spokane showcasing Pieces of Red v3.04

May 3rd “Brown Bag Lunch with the Winemaker”

May 16th “Wonderful Washington” in Ellensburg, a must event, especially to hear Amy Mumma speak about wine.

July 19th “DINE IN THE VINES!”

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 blog at <http://whitestonewinery.blogspot.com>, there you will find daily postings, writings and links to exciting stuff (like our Flickr page).

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Perfect Location, Perfect Wine

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