

# Whitestone Winery

115 N.E. Main St  
Wilbur WA 99185

Newsletter #9  
October/November 2007

*"The only way to get rid of a temptation is to yield to it." Oscar Wilde*

## The Wilde Version

Greetings dear reader from Whitestone Winery. My pursuit of an idle life this summer was constantly interrupted by my ambition to create great wine. Soon harvest will begin and the importance of being earnest in my winemaking will be of the utmost on my mind. I feel this year's crop to be of an exceptional quality, in a small part due to my own efforts, in a large part due to our location. For those of you whose path I may have crossed, I can definitely say, it was agreeable for me. For those I have not, you should know that I am singularly focused on two things, to be an ideal husband and an ideal winemaker.

My wife, who became such, after my impeccable judgment realized how lucky I was to find her, is the main focus of my life. She is the one person who I like to listen to me. Visitors to the tasting room might disagree with this last statement, but then again, this is my newsletter. Reader submitted comments to the newsletter will be reprinted in their usual location on page 3. Besides ending my bunburying ways, my wife (who I always refer to as such in my newsletter because she dislikes it when I address her as Terra, because people might then know who I am talking about) has given me focus and purpose. The purpose of the focus is not yet known, but oh how focused on a purpose I am. With my wife having moved out, to her apartment at WSU for Pharmacy school, leaving me a bachelor five nights a week some might think Earnest would be reborn. Alas not, for I have stayed earnest: a dutiful husband on the weekend; a vivacious winemaker on weekdays.

London society was once described by a great writer as being "entirely composed now of beautiful idiots and brilliant lunatics." Having spent half my life in the Washington wine industry, I feel this quote works well in describing my present vocational colleagues. I feel honored to be a part of this group. Never have I met such an eclectic group of people who have given into the temptation of that siren call which is the wine grape. With the youthful vigor displayed by everyone I meet who works in the industry, somewhere there must be a hall of portraits belying the true age of those who toil in the vineyards and wineries of this state. Each year's harvest brings with it a youthful elixir that brings out the child in each winemaker. The artistry displayed in the hands of a few, in a profession dating back thousands of years, to unlock the potential of a grape, in order to share a small piece of heaven in a glass.

Although I prefer the irrelevant and extraneous subjects of my newsletter, this tome was originally conceived with the purpose of disseminating information. As such, it shall now take a turn of gravitas:

- Our Pieces of Red version 2.03 was named best in class and concordance gold winner at the Indy International Wine Competition. This is one of the largest and most respected wine competitions in the United States.
- We are having our second, so now we can call it annual, Pre-Barrel Tasting. On October 20, 2007 from 11:00 am to 5:00 pm we will be shutting down production in the middle of crush and inviting the public into the winery. Guests will get to learn about how we make the wine, try our wine grapes before they are crushed, and get to taste the wine as it is fermenting. The event also will feature the opportunity to taste many of our current releases; including the grand release of our 2005 Merlot. The grill will be set up outside, cooking bratwursts and sirloin burgers. All that and a bag of chips for the low price of \$7.50. Tickets on sale now! *(free admission for Wine Club Members)*
- Many wineries keep a library of past releases for quality purpose and to do vertical tastings, we follow this practice. Being a new winery, we were a little overly aggressive on how much we set aside, so we are releasing 10 cases of our award winning 2002 Cabernet Sauvignon from our collection, first come, first serve. *\$22 per bottle, \$264 per case*
- Check out the Compass Wines Fall newsletter, [www.compasswines.com](http://www.compasswines.com), Doug and crew has written a nice piece about Whitestone Winery. Best of all, it includes a picture of my ever present companion dog, Dawson. To abide by state liquor laws, I shall now list the locations that carry Whitestone Wine so as to not give preferential treatment to any one store.
  - *Compass Wines (Anacortes, WA) Great Store, a must visit*
  - *Huckleberry's (Spokane, WA) Lou Anne and Drew ROCK!*
  - *Sandy's (Wilbur, WA) Best Fried Chicken PERIOD, goes great with our WILD GOOSE BILL MERLOT*
  - *Simply Northwest (Spokane Valley, WA) These Ladies know their stuff*
  - *Churchill's Steak House (Spokane, WA) Best Steak House Around*
  - *QFC Westwood Village (Seattle, WA) Bonnie, the marathon running, wine buying lady*
  - *Pairings (Tacoma, WA) Cool vibe, cool store*
  - *Fruitland General Store (Fruitland, WA) Kathy has an old school small town store with everything*
  - *T's (Port Townsend, WA) Great family restaurant in a quaint town*
  - *The Wine Seller (Port Townsend, WA) Joe knows wine and Guitar*
  - *And more! Visit our Website to learn about these and those listed locations.*

With fall and harvest here, I present to you a hearty meal that will warm your insides after a hard day of working outside in the autumn weather.

### Irish Harvest Beef Stew

1/4 cup olive oil  
1 1/2 pounds stew beef, cut into 1-inch pieces  
7 large garlic cloves, minced  
8 cups beef stock or canned beef broth  
2 tablespoons tomato paste  
1 tablespoon sugar  
1 tablespoon dried thyme  
1 tablespoon Worcestershire sauce  
2 bay leaves  
2 tablespoons (1/4 stick) butter  
3 pounds russet potatoes, peeled, cut into 1/2-inch pieces (about 7 cups)  
1 large onion, chopped  
2 1/2 cups 1/2-inch pieces peeled carrots

Heat oil in heavy large pot over medium-high heat. Add beef and sauté until brown on all sides, about 5 minutes. Add garlic and sauté 1 minute. Add beef stock, tomato paste, sugar, thyme, Worcestershire sauce and bay leaves. Stir to combine. Bring mixture to boil. Reduce heat to medium-low, then cover and simmer 1 hour, stirring occasionally.

Meanwhile, melt butter in another large pot over medium heat. Add potatoes, onion and carrots. Sauté vegetables until golden brown, about 20 minutes. Add vegetables to beef stew. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Serve with crusty bread and a glass of Whitestone Merlot.

### PRE-ORDER NOW!!!

On October 20<sup>th</sup>, Whitestone Winery will release the follow up to our #1 rated Merlot. Different international wine palates have tried the upcoming release of our 2005 Merlot and Cabernet Sauvignon. “Amazing” “Superior” “Mind-blowing” has been the general consensus. For the first time ever, Whitestone Winery will be taking pre-orders for these wines. The 2005 Merlot is \$168.00 1/2 case, \$336.00 case; Cabernet Sauvignon is \$192.00 1/2 case. A shipping charge of \$20 half-case, \$25 full case in state and \$25 half-case \$30 full-case out of state will be added to all orders (wine club members will still receive their shipping discounts on any order).

### Upcoming Winery Events:

**October 15-November 15** *Harvest in the Vineyard* Many people have expressed an interest in helping out during harvest, if you are interested, please contact Michael or call the winery.

**October 20<sup>th</sup>** “*Pre-Barrel Tasting*” Here is our original event in which we shut down production for a day and invite guests in to see and taste the wine making experience. A big BBQ is set up to feed the guests, and the grand release of our 2005 Merlot and Cabernet Sauvignon top off the event. 11a.m. to 5p.m. *Admission \$7.50 (Free for Wine Club Members)*

**November 2<sup>nd</sup>** “*Epicurean Delight*” This is a black tie event to help the Inland Northwest Blood Bank. Come out, support a good cause and see Michael in a Tux!

**November 9<sup>th</sup>** Whitestone will be at Simply Northwest to kick off the Holiday season. Come and sample the new releases and shop for the perfect gift for employees, bosses, customers, clients, and everyone you need a gift. The ladies at the store create incredible baskets for any occasion.

**December 1<sup>st</sup>** Michael will be at Compass Wines for their big tasting event. Come and visit while we showcase our new releases on the west side of the state.

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

**Weekly Wine Tastings every Friday and Saturday** at the tasting room in Wilbur

*Carpe Vino!*

Michael Haig

General Manager/Winemaker

Whitestone Winery

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Perfect Location, Perfect Wine