



2018 Birdie

100% Riesling

Columbia Valley

Bacchus 60%,
Dionysus 22%,
Olsen 18%

Bacchus/Dionysus 787 ft.,
Olsen 1082 ft.

Bacchus G198 9/11/18,
Bacchus N90 9/10/18, Olsen
239-25 10/17/18, Dionysus
G110 10/1/18

Whole cluster pressed and
fermented in 100% stainless
steel. Max. temp. 61°F.

R-HST, VL1

Aged on gross lees in tank till
January 2019.

None

Bottled at 4 months post
cross flow filtration 2/18.

584 cases

Alcohol: 13.0%

RS: 0.35 g/100 mL

TA: 0.71 g/100 mL

pH: 2.99

Malic: 0.163g/100 mL

\$18

Birdie was the brainchild of our winemaker Linn Scott during his first harvest at the helm in 2012. Named after our senior family pet, a remarkable old cat, the 2013 **Birdie** was awarded 94 points and the rank of #7 wine in the world in 2014 by *Wine Enthusias* t. It is crafted to resemble classic Alsatian style dry Rieslings. Our go to for sushi and Thanksgiving. Our suspicion is that it will age beautifully for upwards of twenty years.

BROOK & BULL

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Brook & Bull Cellars is a return to Ashley Trout's roots of varietally driven, nuanced, and intricately balanced wines. Sourcing from top vineyard sites, and at only 2000 cases per year, Trout creates wines that exactly reflect her palate.

With a low oak, low intervention and early pick style, Trout manages to relentlessly showcase what Washington fruit does in its finest, truest form. In a nod to the wild west that lured her from the beginning, her blends explode past genre restrictions and her varietals are unabashedly layered, complex and stunning.



2019 Brook & Bull Cellars Chardonnay

100% Chardonnay
Columbia Valley AVA

Freshly buttered brioche meets Bunsen burner flint stick. Slate, kiwi, pineapple and lemon bounce off lemon, pear and apricot, finishing with a whisper of floral nectar and a crisp finish to match. Much like the bison in this photo, you can social distance encased in beauty with this creation.

- 90% neutral oak, 10% new oak
- 13.7% alc
- 3.45 pH
- 8 months in mostly neutral oak
- 281 cases bottled

Chateau Ste Michelle

COLD CREEK

CABERNET SAUVIGNON
2016

TASTING NOTES

"Planted in the 1970s, Cold Creek is one of Washington's oldest and most acclaimed vineyards. Character builds season after season in the growth rings of the old woody vines. Sun-drenched growing conditions with low rainfall result in small berries with full-bodied flavors. This Cabernet has broad-shouldered structure, concentrated fruit character and deep color. Drinkable now or lay down to age."



Joe Cotta, vineyard manager

VINTAGE

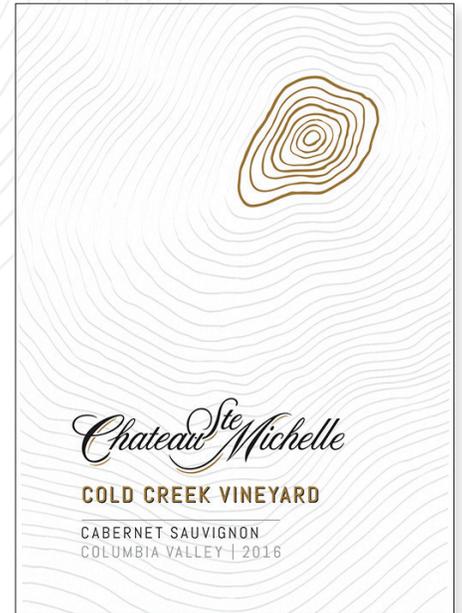
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The site's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Fermented in small lots for maximum flexibility during blending.
- Daily gentle pumpovers during fermentation help extract optimal flavor and color.
- Each fermentation lot is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 22 months in 41% new French oak, and 20% new American oak.
- Aged for 18 months in French and American oak, 66% new.

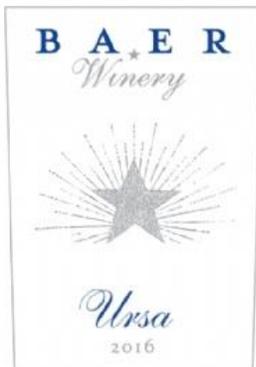


TECHNICAL DATA

TA	062g/100ml
pH	3.64
Alcohol	14.7%
Blend	100% Cabernet Sauvignon
Cases produced	10,600

FOOD PAIRINGS

FOODS	beef, hearty pastas, rack of lamb
HERBS	cracked black pepper, rosemary



2016 BAER URSA Columbia Valley Red Wine

VINEYARD: 100% Stillwater Creek vineyard from own rooted vines planted in 2001

BLEND: 38% Merlot, 38% Cabernet Franc, 22% Cabernet Sauvignon, 2% Malbec

BARREL AGING: 22 months in 42% new French oak

CASE PRODUCTION: 1104 cases bottled without fining or filtration in July 2018

URSA is the flagship wine of the winery; founder Lance Baer started making a Merlot Cab Franc blend with his first vintage in 2000. We continue in that tradition with the 2016 Ursa, equal parts Merlot and Franc with Cabernet Sauvignon and a touch of Malbec, all from Stillwater Creek vineyard.

Vineyard manager Ed Kelly sustainably farms this ranch which is situated on a south facing slope in the newly named "Royal Slope" AVA of the Columbia Valley. The highest elevation part of the vineyard is the Merlot block at 1600 ft. The soils are very poor, very rocky, decomposed basalt and the growing season climate tends to be warm and dry.

All the BAER red grapes are handpicked and fully destemmed into 1 ton open top bins. We inoculate with yeast and manually punch down the fermentations twice a day for 10 -14 days. Then the free run wine is drained off and the skins are pressed, settled in tank overnight, and the barrels are filled with the new wines. The barrels are topped monthly and the first clarity racking is in late spring. I make the blend decision the following winter and then we rack a second time to make the blends in the spring. After a couple more months in barrel, the blends are bottled without fining or filtration in the summer two years after the grapes were harvested.

I'm really pleased with how the 2016 Ursa has come together with harmony and seamlessness. The fruit character is ripe red stone fruit, plums and cherries but there is a savoriness like roasted red bell peppers, smoky off the grill with something cooling and herbal that reminds me of fresh bay leaf or crunchy fennel. I am striving to balance the fresh crunchy red fruit character with the savory herb notes that are a hallmark of Stillwater Creek vineyard.

Wine Spectator : Precise and polished, with tiers of red currant, mint and cedar flavors that build richness and structure toward refined tannins. Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec. Drink now through 2029. 93 points. — *Tim Fish*

Stephen Tanzer for VINOUS: Bright ruby-red. Aromas of redcurrant, licorice, mocha, chocolate and tobacco leaf. Pliant and generous in the mouth but in a fresh style, offering nicely delineated flavors of redcurrant, brown spices and tobacco leaf complicated by a chocolatey Merlot character and lifted by a violet note. This wine could still use time in bottle to expand but even today its tannins are nicely buffered. 91 points (14.8% alcohol: 42% new oak)

CÔTE BONNEVILLE

Estate Bottled

DUBRUL VINEYARD

2014 Côte Bonneville Syrah

In 1992 we planted DuBrul Vineyard in the Yakima Valley, Washington's oldest appellation. Our experienced team and spectacular site consistently produce grapes with unique flavors and structure. Meticulously cared for, DuBrul Vineyard was named "Vineyard of the Year" by SEATTLE Magazine in 2007 and again in 2009.

Côte Bonneville was founded in 2001 to create wines that best express our spectacular site each vintage year. By combining traditional winemaking techniques with cutting-edge science, we craft estate-grown grapes into world-class wines.

Tasting Notes

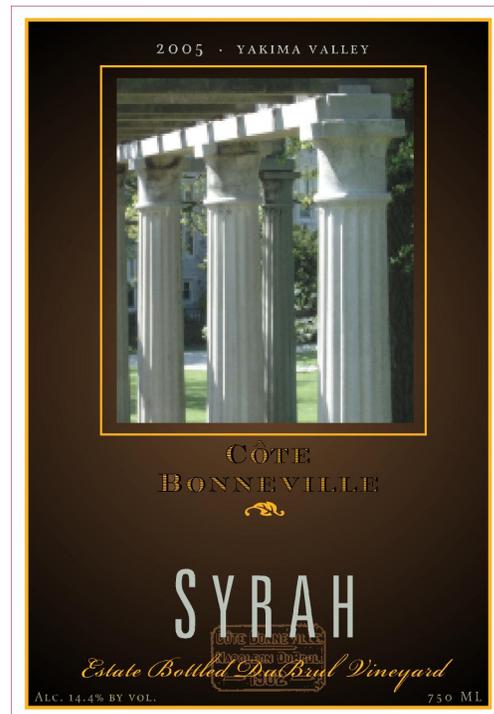
2014 was a big year, and this is a big wine, **bursting** with cherry, boysenberry, blackberry, and plum. As always, the Côte Bonneville Syrah is **pretty**, with notes of bergamot and violets. White pepper, creamy milk chocolate, and Costa Rican coffee beans add **complexity**. Soft and rich, but plenty of **backbone** to age for a long time, this is going to be a fun wine to revisit over the years!

Soils

Our Syrah vines are planted in shallow Scoon silt loam soil on a steep slope (15-30%) which faces southwest at 1300 ft elevation. The soil is well drained, with low available water capacity. It is formed in wind driven loess, underlain by basalt. The upper portions of the rows yield **small berries and small clusters**, while at the lower portions deeper soils have accumulated, producing larger berries and larger clusters. The lower grapes flesh out the **intense core** of the upper fruit.

Technical Data

Small lot fermentations in one ton fermentors, punched down by hand
French Oak Aging: 20 months in two year old French oak cooperage.
Blend: 100% Syrah
pH: 3.54
Alcohol: 13.9%
Cases Produced: 315





2016 *Rediviva of the Stones, Rockgarden Estate*

81% SYRAH, 12% CABERNET SAUVIGNON, 7% MOURVÈDRE

WALLA WALLA VALLEY

Vineyard: We made our first Rediviva of the Stones® in 2001, when we were the only Washington winery exploring premium syrah and cabernet-based blends. Today, this silky textured wine continues to set the standard for this core pairing. All of the grapes for our Rediviva of the Stones come from our own organically farmed Rockgarden Estate in The Rocks District of Milton-Freewater appellation. We developed Rockgarden Estate specifically to make this wine. Rockgarden is named for the famed basalt cobblestones that make this alluvial section of Walla Walla Valley so renowned for winegrowing.

Vintage & Harvest: While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed mid-summer cooldown extended the season. This provided the grapes with an ideal amount of hangtime, while preserving the natural acidity that is so integral to our style. Overall, 2016 was an amazing growing season yielding perfect clusters and pristine grapes that were ideal for our vineyard-driven style of wine. We harvested the Phelps clone of syrah on September 14th at 22.7° Brix, our clone 174 syrah on October 3rd at 23.8° Brix and our Tablas Creek clone of syrah on October 8th, at 24.7° Brix. Our cabernet sauvignon was picked on October 5th at 22.8 ° Brix, and our mourvèdre was last pick of year on October 10th at 21.7 ° Brix.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 11% of the syrah was fermented whole cluster. The rest was destemmed, as was the cabernet and mourvèdre. All fermentations were native yeast: the syrah fermentation lasted an average of 14 days, the mourvèdre 13, and the cabernet 19. The ferments were kept cool, and only free-run wine was used. The lees were excellent, so we aged the wines with them in neutral puncheons and barrels. Cellaring lasted 18 months, with no new oak, and the wine was blended prior to bottling in April of 2018, with an alcohol of 13.9%. After bottling, the wine was given an additional year to integrate before release.

Tasting Notes: With alluring aromatics, a beautiful structure and sophisticated minerality, this wine shows why we love The Rocks District. On the nose, the syrah delivers gorgeous savory aromas of olive, cured meat, clove and dark plum jam, with hints of flowers and beach smoke adding nuance and depth. Flavors of red cherry, citrus, violet and cinnamon glide across the palate, underscored by a velvety texture and rich tannins that draw the wine to a long cracked black pepper and cherry finish.