

From grape to glass

Issue 15, November 2011

CAPTURING THE ESSENCE OF THE WASHINGTON COAST

For reservations call 360-648-2224

Named 2011 Washington "Winery To Watch" by *Wine Press Northwest*

2011

reservations required for dinners, lectures and classes
all ages welcome

wine club

COUNTRY CHRISTMAS
Saturday and Sunday
November 5-6 & 12-13, 12-5pm

culinary class

DAHLIA DESSERTS
Sunday, November 20
3-5pm (new time)
\$30 per person, \$25 wine club

mystery dinner

DEAD MAN'S CHEST
Saturday, December 31, 6pm
\$35 per person

2012

free great lecture

razor clam history and ecology
with Alan Rammer
Sunday, January 8, 3-5pm

workshop

WATERCOLORS & WINE
five Mondays, January 16, 23,
30, February 6 and 13, 9am to
4pm, \$100 per student

culinary class

DESTINATION RIO
Sunday, January 22, 3-5pm
\$30 per person, \$25 wine club

mardi gras festival

Saturday and Sunday, January
28-29 & February 4-5, 12-5pm
jazz, gumbo and beads
wine club pick-up weekends

valentine's dinners

Sunday, Monday & Tuesday
February 12, 13 & 14
6pm, \$35 per person

mystery dinner

MONTEZUMA'S REVENGE
Sunday, February 19, 6pm
\$35 per person

culinary class

DESTINATION FRANKFURT
Sunday, February 26, 3-5pm
\$30 per person, \$25 wine club

culinary class

BAR NONE BAKING
with Eva Roberts
Sunday, March 18, 3-5pm
\$30 per person, \$25 wine club

roll out the barrel festival

WINERY 4TH ANNIVERSARY
Saturday, March 31, 12-5pm
German music, lentil soup and
spring barrel tasting

easter brunch

Sunday, April 8, 11am or 2pm
\$25 per person

culinary class

DESTINATION MEXICO CITY
Sunday, April 22, 3-5pm
\$30 per person, \$25 wine club

rockin' the coast festival

Saturday and Sunday
April 28-29 & May 5-6
noon-5pm, rock & roll,
chowder, and beach finds
wine club pick-up weekends

fête des mères

MOTHER'S DAY BRUNCHES
Sunday, May 13
11am or 2pm, \$35 per person

culinary class

DESTINATION PROVENCE
Sunday, May 20, 3-5pm
\$30 per person, \$25 wine club

mystery dinner

DOWN HOME DEALERS
Sunday, May 27, 6pm
\$35 per person

yappy hour

social time for pooches and
people on the patio, sunny,
summer Sundays, 1-3pm, pups
water and potty bags provided

fleur de lis festival

Saturday, June 9, 12-5pm
French market with cheese,
jazz, French onion soup, art
and plants

bubba's big bash

Father's Day BBQ
Sunday, June 17
11am-4pm, \$25 per person
live country music all day

aloha festival

Saturday and Sunday
August 4-5 & 11-12, 12-5pm
Hawaiian music, chicken
teriyaki soup, and hula
wine club pick-up weekends

free event

VETTES IN THE VINEYARD
Saturday, August 18, 11-2pm

culinary class

DESTINATION WHITEHORSE
Sunday, September 16, 3-5pm
\$30 per person, \$25 wine club

crush festival

CRUSH ME, SQUEEZE ME,
MAKE ME WINE AT THE
BEACH
Saturday, October 6, 12-5pm
a grape-stomping good time
with food & oompah music

culinary class

DESTINATION HAVANA
Sunday, October 14, 3-5pm
\$30 per person, \$25 wine club

mystery dinner

HALLOWEEN STORY
Saturday, October 27, 6pm
\$35 per person

vine country festival

Saturday and Sunday
November 3-4 & 10-11
noon-5pm, chili, carols, and
grape vine wreaths
wine club pick-up weekends

culinary class

DESTINATION BANGKOK
Sunday, November 18, 3-5pm
\$30 per person, \$25 wine club

westport winery

1 South Arbor Road
Aberdeen, WA 98520
www.WestportWines.com

Festivals and lectures are free to
attend, all ages are welcome!

lunch daily 11am-2pm + until 4pm on Friday + Saturday with dinner to 8pm

From grape to glass

stability strengthens success chain

We are appreciative to all of our fans, guests, friends and family who voted us Seattle's Greatest Winery.

One of the key factors in this achievement is the stability we have attained despite being a new business in a tight economy. This stability is a product of several factors.

We have a terrific group of farmers supplying us grapes. In our case, smaller is better. Our needs compared to some of the



monster, mega wineries are modest, which allows us to form lasting relationships with incredible growers.

Getting the grapes home is also a big part of our stability. Blain is so careful about the journey, bringing

grapes back for Dana just a few hours after they are hand picked.

Our production cellar has evolved in three short years to a place with the right tools, tanks and design to create wines of distinction. Our new equipment for cold stabilization gives us greater control over the process.

Our relationship with our mobile bottling company is stronger than ever. This

stability allows us to set our bottling schedule a year in advance with the best crew.

With our state-of-the-art warehouse we are able to cellar our bottled wines in a stable, cool environment, until its time to send them home with you.

And last but not least, our incredible staff, some whom have been with us since the beginning, are the final link in our chain. Thanks to them as well for working with our family to make this winery and community strong.

Predicting the unpredictable

Mother Nature has offered grape growers significant challenges in the past year. Percentages vary, but some growers lost anywhere from 25 to 50 percent of their vines in an early freeze last fall. This spring She gave the growers too much moist weather creating even more uncertainty.

One of our red wine grape growers said his harvest is down by 65 tons this year. Then he said, "We are eager

to have this partnership with you and hope it continues to grow over the years ahead." No words are more welcome. This is the attitude that allows us to predict the unpredictable. Mother Nature can be capricious!

As winemakers we truly adopt a "glass half full" philosophy. Historically, some of the toughest growing years offer us some of the best results.



We look forward to the day we will release to you the first of our 2011 vintage. We predict they will be incredible!

insight

From French wine tradition we love the insight, "*La vie est trop courte pour boire du mauvais vin.*"

The translation, "Life is too short to drink bad wine" may seem like common sense. It's not. Before owning a winery we spent years in the self-fulfilling experience of buying bad wine and then thinking all wines taste bad. Not until owning Westport Winery did we learn otherwise.

performance-driven production

One of the most common questions we hear in the tasting room is "What's new?" Little did we realize with those original fourteen wines that we would never be done in terms of crafting new products. This all goes back to when we owned Lahaina Divers on Maui and hired a consultant to advise us. He said, "Find out what

the customers want and give it to them." Brilliant! We have carried this philosophy into our winery. When we create a product you love, we make more of it. When we create one that doesn't speak to you we look at other options. We continue to listen to your requests as we release our first Sangiovese this

year from one of our favorite vineyards on the Wahluke Slope, Jones of Washington. Next year we will release a Petit Sirah and a Tempranillo from Airfield Estates outside Prosser. We hope you will love the performance of these new wines as much as we love creating them for you.

wine & festivals at your convenience

As we approach our wine club weekends we get lots of emails and calls from members asking if we will hold their wines. The answer is an unabashed, "Absolutely!" We will hold the wines until it is convenient for you to pick them up.

When you sign up for wine club you select whether you want to pick up your wine or have it shipped. If you are a shipping member and find it will be more convenient to pick up your wine, just give us a call or email with that request. The opposite is also true. If

you usually pick up your wine but want it shipped, just let us know. We are happy to do whatever is most convenient for you. **In 2012 these weekends will be combined with themed festivals so be sure to invite your friends for soup, wine and music.**

Common ground is common sense

We stretched our farm, Vineyards By-the-Sea, this summer by adding the five acre parcel (with a house and barn) just to the west of our blueberry field. The farm will also own the new cottage being built at the end of the driveway to the production

building. These new investments allow all the members of the Roberts family to live on the property. Considering that each is on call 24/7, this common ground makes good sense for the business.

There are several side benefits to this arrangement: the commute to work is a short walk, we get to see each other more often for dinner, and babysitting each others dogs is little more than opening a gate.

specialists

At Westport Winery we specialize in a German style of winemaking. Dana has had the good fortune to learn with great mentors and teachers, with recent courses from Dr. Thomas Hennick-Kling, Washington State University's Director of Viticulture & Enology and Professor of Enology. This focus on a grape to glass style is what makes our wines so special. In the future we plan to continue to develop new sparkling wines, especially in production of our estate wines. You may have seen the new label even though we have not yet released our 2010 Maritime Moscato. So delicious!

reliability

In our commitments to the community we are open daily at 11 a.m. for wine, cheese, chocolate and charcuterie tasting. Our restaurant is open for lunch daily from 11am to 2 p.m. and dinner on Friday and Saturday until 8 p.m. You can rely on us being open.

From grape to glass

the consequences of creativity unleashed

Addressing the question “What’s new?” are the following delicious additions just for you. We hope will exceed your expectations:

MEDITERRANEAN SALAD

Red onions, bell peppers, cucumber, Kalamata olives, tomato wedges and feta on seasonal greens with fresh herbal oil and vinegar.

FRESH RAVIOLI

Stuffed with sweet butternut squash topped with a sage

brown butter sauce or add sautéed prawns or chicken.

STEAMER CLAMS

Sautéed in a garlic, butter and Shorebird



Chardonnay broth, with dunking sourdough toast and cranberry rice pilaf.

SURE AND TURF

Enjoy the best of both worlds with garlic

tenderloin and bacon wrapped prawns.

WINES

We are thrilled to finally have Float for your enjoyment.

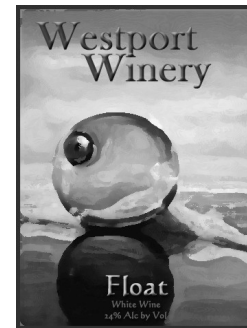
Whether it’s in the custom glass ball bottle from Opal Art

Glass or the traditional blue bottle featuring art by Jerri Shrader of Ocean Shores, our first fortified

Riesling is truly unique. From sipping straight to creating cocktails you will know you have found a treasure.

GLASSES

With the new Float cocktails we also offer pilsner, hurricane, martini, wine,



cordial, and champagne glasses, with the Westport Winery lighthouse logo, just in time for the holidays.

hand-crafted cocktails “Float” on to radio

Radio personality Pat Anderson sipped a Stop, Grope & Roll during KXRO’s Live at 9 broadcast. Here are your choices in our restaurant.

GINGER SNAP

A ginger Float martini with a nutmeg sugar rim.

TAZOR

Passionfruit tea, Float and a zap of blood orange bitters in a spine-tingling pilsner.

ALOHA COLADA

Coconut, pineapple, Float

and waves of love in a Hawaiian hurricane.

SEISMIC SEA DOG

A tidal wave of grapefruit, Float and a sea salt rim in a pilsner.

TICKLE ME TIKI

A tryst of pineapple, grenadine, Float and blood orange bitters in a tropical hurricane.

MARKHAM-RITA

“Wasting away again in Markham-ritaville...”
lime, lemon and Float

martini with blood orange bitters, forget the salt.

STOP, GROPE & ROLL

A wild berry lemonade and Float martini with a Pixy-Stix rim.

STILETTO

Tomato, spices and Float in a pilsner with a celery-horseradish switchblade.

PURPLE SOW

Huckleberry syrup, soda and Float on ice topped

with a whipped cream blizzard—for the mamma Grizzly in all of us!

COSMIKAZE

Cranberry, lime and Float martini with a stardusting of orange zest.

BROKEN CORK SCREW

Orange juice, Float and a fracture of grenadine stuck in a pilsner.

FLOJITO

Lime, mint, soda and Float in a cold category “oh-my” hurricane.

