



Happy New Year from Chinook! Since it's too cold to work outside and the wine is resting nicely, we thought we'd take this opportunity to do a little reminiscing and share a few of 2008's highlights. Most recently we've been sorting through photos to add to our new web page, and it's been a fun chance to reflect on the past 25 years at Chinook. Clay no longer has to be the "human forklift" and we no longer have to bottle by hand! However, one thing stands out above all else...we never would have made it this far without the support of all of you over the years.

To continue the bit of historical reflection, this vintage turned out to be much more similar to the harvests of the early 80's, prior to the long running streak of warmer vintages. Our whites and rosé all have beautiful acidity thanks to the cool weather during ripening. Fortunately, the year's efforts paid off and we are looking forward to a good vintage from not only our estate Cabernet Franc, but from our grower fruit as well. We are constantly impressed with the meticulous care and attention they pay to the vines, and it shows once again as they coaxed great fruit from a difficult year.

This was a busy year for Chinook; however, it most definitely wasn't a lonely year. This summer we hosted several groups from restaurants and retailers for what turned out to be an exciting series of "Sunday Suppers!" It was a wonderful chance to relax with some industry friends. In August, Kay poured our wines for "Wines in the Pines," an event held at the Inn at Suncadia in Roslyn. Our Chardonnay is the featured wine of the resort's Glade Springs Spa, and we are happy to be working with the great team there. Author Braiden Rex-Johnson stopped by in September to sign copies of her new cookbook while Frank Magaña, from Prosser's Picazo 7Seventeen, made Chinook's featured Cherry Marinated Game Hen recipe for everyone to enjoy. Also in September was the Washington Wine Commission Road Trip. Chinook played host to several wine buyers from around the U.S. for a session on blending Sauvignon blanc. Those who visited over the Thanksgiving weekend got to share the wonderful cheeses brought over by one of Mt. Townsend Creamery's cheesemakers. Mike's knowledge of cheese was wonderful to have on hand while we paired a few of our mutual favorites. We finished out the year in an appropriate manner by sharing a cherished Winter Solstice tradition with a group of close friends over a meal prepared by our good friends, Jim and Sharon.

Those that have stopped by this year probably noticed a few new faces at Chinook. Kristen and James Michael have joined the extended Chinook Family in making and marketing wines of the Yakima Valley. We all look forward to many more vintages together.

As we reflect on 31 & 38 harvest seasons (respectively) in the wine business, we are grateful for each and every engaged customer, our talented colleagues and the lessons learned from each of those harvests! Working with people like you has made this journey a truly wonderful experience, and we look forward to the years ahead with excitement and great anticipation.

Best of Wishes in the New Year,
Kay Simon & Clay Mackey
Kristen & James Michael

SAVE THE DATES

Wine Yakima Valley's Red Wine and Chocolate: February 14th - 16th 2009
Cabernet Franc Release Party: March, 2009 (Date TBA)
Chinook Tasting Room opens May 2nd & 3rd, 2009 (Sat & Sun noon – 5 pm)
Or anytime by prior appointment
Cabernet Franc Rosé- Anticipated Release Date: June 1st 2009

To receive information on upcoming events or to pre-order these wines, visit our new website (www.chinookwines.com > Join Us > Join Our Mailing List) or email info@chinookwines.com. We look forward to hearing from you!

Winery Tel: 509-786-2725