



Celebrate Thanksgiving in Wine Country at Chinook Wines

Join us Friday-Sunday, November 28th-30th, 12-5 PM

Dear Friends and Family,

It's the time of year that we all look forward to within the industry. Thanksgiving Weekend is a chance to relax and welcome everyone to share the success of the season with us. Typically we have a bit more lead time before the weekend, but this year's long harvest has its own rewards. We are very excited about the quality of whites that we'll be seeing next year, not to mention the Merlot and Cabernet Franc, both of which showed exceptional color concentration.

This Thanksgiving, we had planned on selecting a few of Clay's favorite cheeses to accompany our wines. Something fun we haven't done before, it would be a way to celebrate simple flavors and stories during a busy weekend in everyone's life. However, we are very fortunate to announce that instead of a few of his favorite cheeses, we'll be featuring one of his favorite creameries!

Mt. Townsend Creamery of Port Townsend, Washington will be at Chinook throughout the weekend to showcase their offerings, from an aged Tome-style cheese to the popular Seattle "cheese list" favorite, the soft-ripened Seastack. A labor of love started by three dedicated friends, Mt. Townsend's cheeses have quickly spread throughout the Northwest. We are honored to have the cheesemaker on hand to share their flavors and stories with us, and with you, this Thanksgiving.

Also in the Holiday spirit, we wanted to pass along our thanks to Dawn Smith, sommelier and wine director of Kirkland's Bin Vivant and guest writer for the Thanksgiving issue of Sunset Magazine. When asked about her favorite bottle of red to pair with turkey, she said "Chinook Cabernet Franc from Yakima Valley... (It's) soft tannins and generous fruit allow it to pair beautifully with a wide variety of foods." So if you're holding on to any bottles of Cab Franc, now is the time to enjoy them. The new vintage will be released shortly after the new year.

We wish you all the very best this season, and hope to see you soon!

Best of Wishes,

Kay and Clay;
Kristen and James

A bit more about Mt. Townsend Creamery:

“Our cheese is a direct product of our landscape. We source only the best local milk from our North Olympic Peninsula—from small grass based dairies, that use no hormones, antibiotics or chemical fertilizers.

Jefferson County has a rich dairy history. Its rolling landscape and rocky soils are more suited to grazing than tilling. Its farmland is irrigated by a number of glacier fed creeks, allowing cattle to graze year round, a tradition small family run dairies have practiced for the last 150 years. In fact Mt Townsend Creamery purchases milk from the oldest continually operated dairy in the state of Washington, which was originally homesteaded in the late 1860’s. Some days you can find three generations of the family working their land, all direct descendants of the family that originally settled the farm shortly after the end of the Civil War.

Our cheeses are inspired by this place. Our milk is the direct product of this land we inhabit.”

<http://www.mttownsendcreamery.com/>