



THE

COVINGTON CELLARS GRAPEVINE

SPRING 2006

2005 Viognier Voted Consumer's Choice at Toast to the Northwest!

We participated in the "Toast to the Northwest" wine event on May 13th, benefiting the University of Washington. Although the event is called Toast to the Northwest, it was open to wineries world-wide. Also in attendance were wineries from Oregon, California and Australia. Almost 6,000 tickets were sold and attendees were asked to vote at the end of the event for their favorite wines. We are very proud to report that the Covington Cellars' 2005 Viognier took 1st place in the white wine category! This was quite an honor since there were many wonderful Viogniers being poured.

We released our Viognier at Passport to Woodinville on April 1. Viognier is one of our favorite wines simply because of its versatility. It is a great "go-to" summer white because it pairs very well with so many types of dishes. It's great with fish and shellfish and spicy dishes like Thai or Mexican and pairs well with mild and strong cheeses. Keep in mind it's a natural match with the herb rosemary and it is perfect for the al fresco dining of summer. Best of all, Viognier is wonderful on its own. Viognier is full-bodied and has a creamy mouth feel without the oak you find in other whites with similar qualities. Our Viognier is crisp, clean and very fruity. Please visit us soon and taste our Viognier!

2004 Tuscan Red and Starr Syrah A Huge Hit at Passport

We gave a sneak peek of the 2004 Tuscan Red and the Starr Syrah to the folks who came out for Passport to Woodinville. These two wines sold out during our first 12 tasting room days last year. David and I blended up one barrel each of the final blends for these two wines and thought, what the heck, let's pour them for Passport. Nothing could have prepared us for the response. By the end of the day on Sunday, we had sold over half of the *entire production* of these two wines on futures. We were thrilled to hear all the positive feedback and we look forward to seeing those who purchased again at the release party this fall. If you haven't gotten your pre-order in for these two wines, we urge you to do so if you'd like to take advantage of the pre-release pricing.

WINE AND FOOD PAIRING CLASS 6/29

The next wine and food pairing class is scheduled for Thursday June 29th. Kick off the summer by gathering your friends for this fun and informative class! See website for class details. To register, please call 253.347.WINE