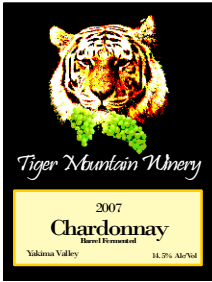


# Tiger Mountain Winery

March 1, 2009



## 2007 Chardonnay

Our Chardonnay is 100% Barrel Fermented. This well balanced wine has a light golden color with scents of toast and vanilla. It flows over the palate like liquid silk tasting of honey, vanilla, apricots and melon. We choose an international blend of Oak with an equal distribution of French, American, Russian and Hungarian. This full bodied wine has a distinctive finish that lingers on with light notes of butterscotch and toasted oak.

**Vineyards:** Kestrel View Estates Vineyard, (Yakima Valley)

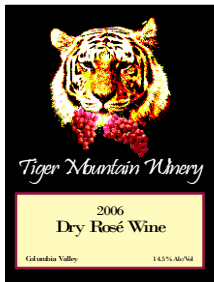
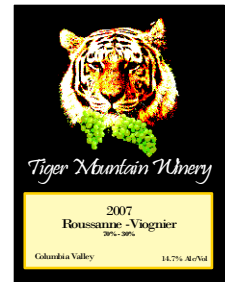
**MSRP: \$14.00**

## 2007 Roussanne / Viognier – 70% / 30%

These two great varietals from the Rhone Valley of France blend exquisitely together. Hand picked and hand sorted these grapes express some of the earliest and latest ripening fruit we use. Viognier ripens early like most white grapes, but Roussanne is more like a red grape. Its skins turn a russet brown when ripe, thus the name, and it provides a strong robust flavor. Together they suggest a slight scent of orange blossom and honeysuckle which leads to a silky mouthful of white peach and citrus fruit. Crisp acidity makes this a natural to pair with grilled salmon, shellfish or chicken. This is a delightful sipping wine with more character than your average white wine.

**Vineyards:** Snipes Canyon, (Yakima Valley) and White Heron (Columbia Valley)

**MSRP: \$14.00**



## 2006 Dry Rosé – Merlot / Syrah – 81% / 19%

Tiger Mountain Winery Rosés are made in the traditional European style, juice is extracted from crushed red grapes allowing minimal exposure to skins. It is fermented in neutral French oak barrels and stainless steel to produce a dry to off dry refreshing wine. Most of the juice for these wines is bought from top red wine makers in Woodinville. Available juice varies every year based on the needs of our providers. Shining like a precious ruby in your glass, this wine tastes of ripe raspberries, apple peel and black cherries with a hint of blueberry. But don't expect a sweet, blush wine. The crisp acidity and clean, dry finish make this a perfect accompaniment to grilled meats or spicy sauces.

**Vineyards:** Ciel du Cheval and Kiona Vineyards (Red Mountain) and Les Vignes de Marcoux (Yakima Valley)

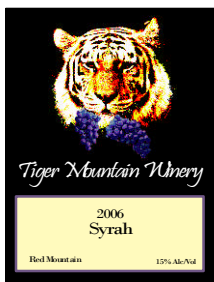
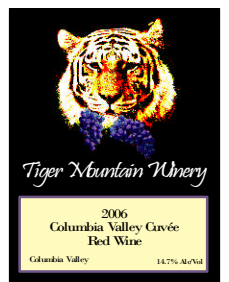
**MSRP: \$11.00**

## 2006 Columbia Valley Cuvée

We are excited to offer our first Bordeaux-style blend of Merlot 73%, Cabernet Sauvignon 14% and Cabernet Franc 13%. The wines were fermented in a blend of new and one year old French oak barrels producing a mouthful of black cherry & currant with a touch of pencil lead and cigar box on the finish.

**Vineyards:** Destiny Ridge (Horse Heaven Hills) 45%; Kestrel View Estates Vineyard (Yakima Valley) 42% and Chandlers Reach (Yakima Valley) 13%.

**MSRP: \$15.00**



## 2006 Syrah

Another favorite Rhone varietal, Syrah does especially well in Washington state. We made a very limited quantity of this luscious, red violet hued wine, hand selected from Kiona Vineyards. This wine was aged in French oak and nearly a year in the bottle. The nose is reminiscent of roast meat and eucalyptus, leading to currant and black raspberries on the palate. Pairs well with Roast Duck, Lamb or Game.

**Vineyards:** Kiona (Red Mountain)

**MSRP: \$12.00**