



## WY' EAST TASTING ROOM AND SCENIC PATIO IN THE HEART OF THE HOOD RIVER VALLEY

TASTING ROOM, 3189 HWY. 35 WE ARE LOCATED 5.5 MILES SOUTH  
OF HOOD RIVER ON HWY. 35

HOURS: 11-5 OR SO DAILY APRIL - OCT. WEEKENDS 11-5 EARLY SPRING & NOV.

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### Wy'East Vineyards Up and Running

By Christie Reed

Here we are! Dick and I are enthusiastic about our future as Wy'East Vineyards. Our goal is to produce quality wines from grapes we grow, and offer other wines from top quality regional vineyards. We are careful to have each wine reflect the soil, climate, and cultivation of each variety.

The 2007 Harvest involved a lot of hand wringing, as rains descended on Oregon in early October.

Fortunately, our vineyards ripen later than vineyards in the Willamette Valley, so the grapes rode out the wet weather and had two glorious weeks of sunshine to finish ripening in late October.

Crush was hectic but we pulled it off, the first time handling it on our own. Jose, our foreman, recruited dozens of pickers for Wy'East, Dick loaded hundreds of bins, I managed "Base Camp" at the winery driving an unfamiliar forklift and praying that all our crushing and pressing machines ran smoothly. I avoided dumping any bins of grapes on

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### Our Wines

Many of you sampled the 2005 Wy'East Vineyards Pinot Noir in the tasting room last fall. It is developing beautifully in the bottle, full of ripe cherry and strawberry flavors, well balanced with just enough earthiness and tannins. It is my favorite with marinated grilled salmon (\$22).

The 2006 Syrah is made from grapes from the Kortje Vineyard in The Dalles. Peter Rosback, our friend and colleague of Sineann in Newburg, made this wine for us. It is a savory treat of rich blackberry flavors (\$24).

The 2006 Reserve Pinot Noir is an extraordinary expression of the fruit from the older vines at Wy'East Vineyards. Peter Rosback also made this wine; it is a very limited supply and won't last long (\$35).

We just bottled the 2007 Pinot Gris last week and the Chardonnay will be ready to bottle in the next few weeks. We grow all the Pinot Gris, and filled in our own Chardonnay with grapes from White Salmon Vineyards just across the Columbia River in Washington and Waller Vineyard in Hood River. That luscious tropical fruit quality of Wy'East Pinot Gris is evident (\$18). The Chardonnay has just a hint of oak aging, a delicious, food friendly wine (\$16).

A new treat in the tasting room is our 2006 Cabernet Sauvignon. It has been aging in oak barrels and should be bottled with the whites.

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the gawking tasting room visitors, whew!

Our scenic tasting room in the heart of the Hood River Valley served as the tasting room for Mt. Hood Winery. Our former partners, Steve and Don Bickford, will be pouring their wines at the Gorge White House two miles down the road.

## Our "Personal Terroir"

Mother Nature provides most of the elements of terroir, but we feel strongly about the human element in the production of wine. We would like to introduce you to a few people who make Wy'East Vineyards a quality, boutique winery.



**Alexis Pouillon-** Alexis is our winemaker and lives with his wife Juliet near Lyle, Washington. They have their own winery, Domaine Pierre Noire, specializing in Rhone-style wines. He was trained in viticulture and soil science at Cal Poly, and apprenticed in Europe at several wineries. He is keenly interested in vine management and we look forward to his input in farming sustainably.



**Bob Kramer-** Bob is a familiar sight in the tasting room and is helping us with our wholesale accounts. He has worked in many businesses over the years, bringing a wealth of retail and back office knowledge. He and his wife Ann have lived in the Hood River Valley for 4 years.



**Nicole Sprung-** Nicole arrived in Hood River last summer and helped out in the tasting room. She has taken to the wine industry with gusto, and has gotten quite skilled in helping Alexis with various winery tasks. She will be helping with special events and marketing over the summer.



**Jose Valdez-** Jose has worked for us since 1996 and is an invaluable asset to our farming operations. He is eager to grow the best grapes possible, managing the pruning, thinning and harvesting.



**Asia-** Asia is the newest addition to the Wy'East family. Dick and I decided to adopt her after our precious Checkers passed last fall after 13 years of bringing love to our family.

## **INTERVIEW WITH OUR WINEMAKER: ALEXIS POUILLON**

### **Why did you choose the Gorge as a place to get involved in the wine business?**

Alexis: I feel that the Gorge is the next new hot wine growing area. There are no pre-conceived notions about the single right way to do things. There are a lot of unknowns, and a lot of opportunities to find the right varieties for each meso-climate in the Gorge.

### **What do you mean meso-climate?**

Alexis: Most people mistakenly call different small growing areas "micro climates". In fact, micro climate refers to the truly micro climate within the grape vine, for example the difference between the east and west side of the plant. Meso-climate more accurately refers to vineyards or sections of vineyards that vary by slope, elevation, soil type, that sort of thing.

### **How did you hear about the Gorge?**

Alexis: From talking to other winemakers from different regions, they were recommending it.

### **What is your favorite thing about the Gorge?**

Alexis: I love the four seasons and the diverse geology.

### **Where do you see Wy'East wines in the next five years?**

Alexis: Wy'East Vineyard has a proven track record. With proper management and help from Mother Nature, we can really put all Pinot varieties from Wy'East on the map. It will continue to be a strong leader in producing quality wines in the Gorge.

It is from Horse Heaven Hills in Eastern Washington, has classic big dark berry, coffee and tobacco notes. At only 150 cases, we don't expect this to last through the summer (\$28).

## **UPCOMING EVENTS**

**April-** Open weekends, 11-5 or so. Look for the 2007 Pinot Gris and Chardonnay releases!

**April 18-** Blossom Festival Weekend- Open daily thru October.

**May 2-4-** Locals Appreciation Weekend- If you are a resident of Hood River, Wasco, Skamania or Klickitat County, you get 20% of ALL wine purchases! Come by the tasting room for music, nibbles, and meet Asia, our new tasting room mutt.

**June 21-22-** Fruit Loop sponsored Winery special. **It's Wine in the Sunshine**, celebrate the longest days of the year with music and food at Wy'East Vineyards! We'll be open until 8:00!

**July 19-** Winemaker Dinner up at spectacular Wy'East Vineyard! You'd be nuts to miss this! (Case club members will receive a discounted rate)

**August 16-** Annual Gorge Wine Celebration- Taste fine wines from all the Columbia Gorge wineries, enjoy music and bid on creative auction items.

### **What about a wine club??**

After a lot of consideration, we have decided to forego the "traditional" model of a wine club. We feel that people shouldn't be obligated to receive a shipment every month or every three months if they really don't want the wine. So, we have come up with a "case club". This means that when you buy a case of wine, the first time you will receive 15% off, and then any time after that, you will receive 20% off! There are no obligations, you don't have to give us your credit card information, and you get to buy wine anytime that you like and receive a great discount! If you buy more than 10 cases of wine, let's talk, there may be an additional discount for



## Extraordinary Vineyards, Splendid Wines



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