

Saturday, January 5th, 2:00-5:00 p.m.
Hard Row to Hoe Cellars
With Brad Shipley of American NW

\$10 Tasting Fee

Ranked as some of the most pristine waters in the United States, scenic Lake Chelan lies along an 80-mile long glacial valley near the center of Washington State. Its azure water, orchards and rolling hills in the populated Lake Chelan and Manson regions provide a striking contrast with the granite cliffs and snow covered mountains that rise dramatically from glacier-green water up lake where the lake lies in a valley deeper than the Grand Canyon.



Things have not always been so pristine on Lake Chelan, and **Hard Row to Hoe Vineyards** takes its name from a colorful time in the lake's history. In the 1930's as construction on Grand Coulee Dam was shutting down, hiring picked up at Lake Chelan's Howe Sound Mine. An enterprising group of "professional" ladies moved their operations into the abandoned Edgemont Lodge at Point Lovely, just across the lake from the Howe Sound Mine and its miners. Soon a local man opened up a water-taxi service, rowing men from the mine to the lodge, making the "Hard Row to Hoe" several times a night.

2011 Shameless Hussy Roussanne Viognier \$19.99

All glammed up and hitting shamelessly on every red-wine drinker in the house, this Roussanne-Viognier blend is irresistible. Voluptuous, sensual and great at parties, this wine is sourced from Lonesome Spring Ranch in the Yakima Valley. It's in demand and in very limited supply, having won a **Gold Medal** at the *Pacific Rim Wine Competition* and a **Double Gold Medal** at the *Seattle Wine Awards*.

2010 Hard Roe to Hoe Marsanne \$13.99

This Marsanne is full bodied with hints of grapefruit, honeysuckle and lemongrass. With well-balanced acidity, it's rich and creamy on the palate, fragrant and enjoyable with a lingering finish, pairing well dishes like crab or Fettuccine Alfredo.

Sourced from the famous Boushey Vineyard, this wine won a **Silver Medal** at the *Pacific Rim International Wine Competition*, a **Gold Medal** from the *Seattle Wine Awards*, and a **Double-Gold Medal** at *Best of the Best Tasting with Wine Press Northwest*.

2010 Shameless Hussy Merlot \$25.99

Full-bodied and ready to deliver, this Columbia Valley Merlot is so lascivious and licentious it's nearly X-rated. Boasting an intensity and structure not usually found in Merlots from other areas, it was recently featured on the *Today Show* and *New Day Northwest King 5*. It's won a **Silver Medal** at the *Tri-Cities Wine Festival*.

2009 Laid Back Cabernet Sauvignon \$21.99

Aromas of black cherries, cola, allspice and chocolate beckon, followed by a palate of juicy cherry, chocolate and pomegranate. In this Cabernet from the Wahluke Slope's Riverbend Vineyard there's structure enough to lay it down for aging, or you could open it tonight and bask in the afterglow. Easy-drinking yet robust, this would be perfect with prime rib or beef tenderloin.

2009 Burning Desire Petit Verdot \$37.99



Petit Verdot is rarely made as a single varietal wine in most parts of the world, it's usually blended with other varietals, but in Washington this varietal ripens beautifully and can produce a gorgeously elegant, intense and refreshing wine!

From the Yakima Valley's Lonesome Spring Ranch Vineyard, this wine shows off its purple ruby color and sultry nose of black cherry and black currant. Textured dark fruits mingle with licorice and cocoa powder, and its chewiness continues through notes of dried cherry, orange peel and mocha into a ripe and refreshing finish. This won a **Silver Medal** at the *Washington State Wine Competition*.