

Wineries of the Columbia River Gorge

# *Wine Guide*

**THANKSGIVING WINE WEEKEND: NOV. 29 through DEC. 1**





## Common grape varieties grown in North America

*Cabernet sauvignon and chardonnay are among the most planted grapes in North America and the world. However, there are many other varieties that are cultivated here that make fantastic wines. Here are some common ones that thrive on our diverse soil.*

### Whites

- Pinot Gris. The wines produced by this grape tend to be medium bodied with a hint of sweetness and balanced acidity. Flavors of apple, pear and stone fruit are common. Hints of spice are also typical.
- Sauvignon Blanc. This green-skinned varietal tends to produce wines that are light-bodied, dry, herbaceous and acidic. Aromas of green apple, grass, bell pepper, gooseberry, lime and peach are all common.
- Riesling. Wines made from this varietal have high acidity, are generally light-bodied and can be either dry or off-dry. Rieslings are intensely aromatic, with notes of apricot, citrus, honey, jasmine and petrol being typical.

### Reds

- Pinot noir. This black-skinned varietal tends to produce wines that are light to medium bodied and have higher acidity and less tannin than other reds. Aromas of cherry, strawberry, raspberry, truffles, leather and vanilla are common.
- Merlot. Supple tannins, moderate acidity and earthy flavors are typical of merlot. These wines tend to be medium bodied and have aromas of black cherry, plum, tobacco leaf, allspice and chocolate.
- Syrah. Also known as shiraz, this varietal produces wines that are full-bodied and packed with juicy fruit and earthy complexity. Aromas of blackberry, blueberry, cassia, olive and licorice are common, as is front-loaded flavor with a peppery finish.

These are just a fraction of the varieties North American wine producers are growing. Learn more by visiting your local winery or wine store.

**Phelps Creek**  
VINEYARDS

Happy Thanksgiving!

Our annual

**BLACK FRIDAY  
SPECTACULAR**

continues all weekend!

Stop in to enjoy our newly released  
*Vin Glacé Riesling* dessert wine

**Find us on Hood River Golf Course  
1850 Country Club Road  
Open Everyday 12-5pm**

**STAVE &  
STONE**  
WINE ESTATES

*Wines with Personality*  
for your Holiday table or gift giving

**BLACK FRIDAY**  
**Buy One Get One**  
**50% OFF\***  
**ALL bottle sales**  
(\*of equal or lesser value)

**Hours:** Vineyard – 11am to 7pm  
Downtown – 12pm to 7pm



Vineyard: 3827 Fletcher Drive • Hood River • 541-WINE-750  
Downtown: 210 Oak St. • Hood River • 541-490-9461







## Must-try wine pairings

*Pairing wine with food is an art form and choosing the right combination will enliven the inherent flavors of both the meal and the wine. Here are a few suggested pairings.*

### Italian cuisine

A dry Chianti is the perfect accompaniment for Italian dishes with tomato sauce like traditional pizzas and pasta bolognese.

If you're enjoying a dish with pesto or seafood, choose a light- or medium-bodied white like a Soave or pinot grigio.

For something with cream sauce or a lot of cheese, try an oaked chardonnay.

### Mexican cuisine

The bright, spicy notes of Mexican food are well suited to fresh and crisp wines with lots of acidity. Sauvignon blanc goes nicely with tortilla and salsa-based dishes.

Pair the smoky, rich flavors of Mexican barbacoa (meat slow-cooked over an open fire) and chipotle with a light and acidic red wine like a pinot noir or a gamay.

### Szechuan cuisine

Bolder and spicier than other types of Chinese cuisine, Szechuan food goes well with off-dry white wines like rieslings and gewürztraminers.

Generally, spicy foods pair best with chilled white wines, so save your red for another meal.

When it comes to pairing wine with food, it's hard to generalize. Fortunately, many restaurants employ a sommelier to help you choose your wine. If you're dining at home, enlist the help of a specialist from a liquor or wine store to help you find a good pairing.

## CATHEDRAL RIDGE WINERY

### GREAT HOLIDAY GIFT COLLECTIONS!



VISIT US THIS WEEKEND AND  
EXPLORE OUR HOLIDAY  
COLLECTIONS FEATURING RARE,  
SCARCE AND AUTHENTIC WINES.

OPEN YEAR ROUND • DAILY 11AM  
BIG, BOLD RED WINES  
LIMITED-EDITION RESERVES  
BARREL TASTINGS • LIBRARY TASTINGS



### AUTUMN GIFT PACK

This Lush collection features our 2016 Cabernet Franc Reserve, our 2016 Winemaker's Cuvee Reserve, and our 2015 Cabernet Sauvignon. Lovely food pairing options with this pack!

4200 Post Canyon Drive, Hood River

cathedralridgewinery.com / 541.386.2882

WY'EAST  
VINEYARDS  
*Hood River Valley*

ESTATE TASTING ROOM  
& SCENIC PATIO

THANKSGIVING WEEKEND!  
FRIDAY, SATURDAY, & SUNDAY  
OPEN NOON TO 5:00 PM OR 50

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SPECIAL  
BUY THREE BOTTLES AND  
GET 20% OFF!

30% OFF FOR OUR VALUED  
WINE CLUB MEMBERS!

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AT 3189 HWY. 35



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WYEASTVINEYARDS.COM





## Thanksgiving Weekend

**November 29–December 1st, 11am–6pm**

Bring your family to celebrate the weekend with ours. Let us take care of your Holiday gift giving with \$10 flat rate shipping specials.\*

*Featuring the exciting new release of our  
2018 Subduction Red and Library wines by the glass.*

**Solstice Wood Fire Pizza — Friday and Saturday, 12–5**

\*Purchase six or more bottles and have them shipped for \$10 to any single address in lower 48, special shipping offer good November 29 thru December 14, 2019.

Syncline Winery • 111 Balch Road, Lyle, WA • 509.365.4361 • synclinewine.com



## NEW DINING EXPERIENCE FOUR NORTHWEST TASTING ROOMS

**ANNUAL HOLIDAY WINE SALE  
NOVEMBER 16 - DECEMBER 1**

**STOCK YOUR CELLAR FOR THE HOLIDAYS!**

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ONLINE AND IN MARYHILL TASTING ROOMS**

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