

# GINKGO FOREST WINERY

AWARD WINNING WINES MADE WITH ESTATE GROWN GRAPES, WAHLUKE AVA



## 2013 WINTER LEAFLET

### ***Thank You and Happy New Year!***

As 2013 draws to a close we want to thank you, our customers, for a making it a great year.

Just a few highlights of 2013 include:

Opening a second tasting room in Old Town Tacoma

Winning two double gold and six gold medals and having one of them go platinum

Having our first full year of wine club offerings

### **Where It All Begins**

Fall is the exciting, busy time of year at Ginkgo Forest Winery in Mattawa and this year was no exception. The grapes are carefully handpicked for crushing and the process for making our future Gold Medal wines begins. Winemaker and owner, Mike Thiede, daily checks the ripening of the grapes to determine when each of the 15 varietals he grows is ready for picking. Throughout the fermentation process the new wines are diligently monitored and then transferred to tanks or barrels for aging. With an especially large crop this year, earlier wine vintages were bottled to free up barrels for the new. There will be no shortage of wine in the next couple of years at Ginkgo Forest Winery.



### ***WINE CLUB Takes Home The Gold***

2013 has been a rewarding year for Ginkgo Forest Winery as several wines were awarded gold medals. That meant that our GOLD club members had several gold medal winning wines to choose from in our first fall distribution.

Our 2008 Cabernet Sauvignon (\$18) was the first to go gold with a Double Gold Medal at the Seattle Wine Awards. At the same time, the 2012 Ginkgo Blanco (\$15), 2012 Riesling (\$15), and Raspberry Sensation (\$22) also won gold.

The North Central Wine Awards proved equally fruitful with a Double Gold going to our 2008 Cabernet Franc (\$30)—only available to wine club members—and a Gold for the 2010 Barbera (\$20).

Our 2009 Cabernet Sauvignon (\$18) and 2010

Barbera (\$20) won gold medals at the Tri-Cities Wine Festival.

\*\*\*2008 Cabernet Franc goes platinum\*\*\*

To find the 'best of the best' gold medal winners were invited to compete in Wine Press Northwest's Platinum judging. Just in time for Christmas the results were published and our 2008 Cabernet Franc earned a platinum. Four of our wines -- the Raspberry Sensation, 2012 Ginkgo Blanco, 2012 Riesling and 2010 Barbera -- earned double golds in that competition and the 2008 Cabernet Sauvignon won a gold.

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## **Wine & Food**

Pairing wine with food is fun and satisfying-although it can be tricky at times. To develop pairings specifically for our wines we have stuck with the rule of "KISS" aka keep it simple stupid. The basic mantra of pairing is to select items that are either similar in taste or the complete opposite. This dessert recipe does just that, the pepper brings out the peppery taste of the syrah and the berries enhance those flavors in the wine.

### Blueberry Syrah

- 1/4 c Fresh blueberries
- 1/8 t Good vanilla
- Black pepper and grinder
- 2009 Late Harvest Syrah

Place berries in an aperitif glass. Cover about halfway with the Late Harvest Syrah. Add vanilla and a light grind of black pepper. Gently mix. Serve as it is or over ice cream.

Many of you tasted this at the Grand Opening of the Tacoma Tasting Room.



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## **Updated Look for Website & Facebook Page**

The Ginkgo Forest Winery website and facebook page have new, improved looks and features. They are updated regularly to provide an easy way to keep up with our events.

The website ([ginkgowinery.com](http://ginkgowinery.com)) features a welcome video produced by Central Washington University students as part of their broadcast advertising class taught by Professors Helen Harrison and Robert Backstrand.

The website offers information about the winery, the two tasting room locations, the wines with descriptions and prices, our growing wine club, and where one can buy Ginkgo Wines.

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**GinkgoWinery.com**  
**[www.Facebook.com/GinkgoForestWinery](http://www.Facebook.com/GinkgoForestWinery)**  
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Our new Facebook presence is also more dynamic with frequent postings from Mattawa and Tacoma of upcoming events, recent awards, and activities of interest. Pictures of places and people help you become involved with all things Ginkgo. Please "Like" us at [www.Facebook.com/GinkgoForestWinery](http://www.Facebook.com/GinkgoForestWinery) We invite you to post your questions, favorite wines, places you like to sip Ginkgo and perhaps with whom, and your pairing ideas!

Speaking of where to buy wine, not only can you taste and buy our wines in both Tasting Rooms in Mattawa and Tacoma but in many other locations throughout the State. See a listing of where to find our wines on the Ginkgo Forest Winery website ([ginkgowinery.com](http://ginkgowinery.com)),

### **Mattawa**

Friday & Saturday 10 to 5  
22561 Rd.T7 SW – winery  
22904 Rd U.2 SW - mailing  
(509) 932-0082

### **WINTER TASTING ROOM HOURS**

### **Tacoma**

Wed. & Thursday 12 to 6  
Friday & Saturday 11 to 8  
Sunday 1 to 6  
2221 N 30th St, Tacoma, WA  
(253) 301-4372