



# LONE CANARY

## WINERY

### 2007 Sauvignon Blanc

- Dan Radil, The Bellingham Herald  
“[Mike] Scott’s sauvignon blancs have always been a thing of beauty, and his 2007 vintage is no exception. Lovely aromas and flavors of honeydew melon, a touch of stone fruits, and a bright, clean finish cap this white wine gem.” *(October 2008)*
- Beverage Experts  
“Pale to golden straw color. The nose is greeted with fresh, floral and pear notes. The palate carries on the aromatics . . . Bright fruit and clean flavors abound . . .” *(August 2008)*
- Washington Wine Report  
“Clear in color with dust and cut grass on the nose. The taste is smooth and full with touches of honey and tropical fruit on the finish. . . . a very good wine for the money.” *(September 2008)*
- **88 Points** – Wine Enthusiast *(May 2009)*
- Cindy Hval, Alaska Airlines in-flight magazine  
“Various restaurants feature wines from Spokane’s 14 area wineries, several of which have earned national recognition...One example is Lone Canary Winery, which earned two gold and two silver medals in the Chicago-based Beverage Testing Institute’s 2008 World Wine Championships... I sip the 2007 sauvignon blanc and discover a new favorite white, to the delight of [Mike] Scott, who says, ‘I consider this the most expressive of all wines.’” *(February 2009)*

### NV Bird House Red

- Kori Voorhees, Wine Peeps (independent wine blog):  
“Spokane, Washington: Undiscovered Wine Country”
  - “Quality: 4 stars (out of 5)...NV Lone Canary Bird House Red, Columbia Valley, \$14.95, QPR (quality-to-price ratio): 5”
- “**Outstanding!**”; “**Best Buy**” - Wine Press Northwest  
“No doubt this is the Spokane house wine for Washington gold finches. Outlook and Willard Family vineyards form the base of this blend, and Syrah flies in at 55%, followed by Cab Sauv (22%), Merlot (21%) and a dropping of Sangiovese (2%). Aromas of black cherries, vanilla and cedar leave you perched for more, which you get in smooth fashion with a hint of understated sweetness. There’s such nice relationship between the fruit, tannins and acidity that it’s a tremendous food wine. Only a birdbrain would dismiss this.” *(Spring 2008)*
- **Silver Medal** – NorthWest Wine Summit *(June 2008)*
- **Silver Medal** – Lone Star International Wine Competition *(July 2008)*
- “**Brilliant!**” – Beverage Experts  
“Bright ruby red with traces of purple. The nose is beautifully expressive deftly marrying scents of

blackberry, dark chocolate, cherry, fresh rosemary, and currants. The palate confirms the nose offering an ideal balance of fruit, spice, and acid. Nice length with firm tannins and a robust dose of wood.” (August 2008)

- Bargain Bob Woehler, Wine Press Northwest  
“Lone Canary Winery Birdhouse Red, Columbia Valley, \$15: Rated by Wine Press Northwest as ‘Outstanding!’ here’s a blend of Syrah, Cabernet Sauvignon and Merlot. There’s a nice relationship among the fruit, tannins and acidity, making it a tremendous food wine.” (Spring 2009)

## 2006 Barbera

- Dan Radil, The Bellingham Herald  
“Speaking of Barbera, if you haven’t tried this Italian-based varietal, consider the Lone Canary label, which may well be the benchmark for Washington winemakers. The 2006 vintage is loaded with red berry flavors wrapped in a splash of acidity and followed by a long, sultry finish of dried cherries. Outstanding!” (October 2008)
- **89 Points; Silver Medal; “Highly Recommended”; “Best Buy!”** - World Wine Championships  
“Perfumed berry pie and malted chocolate aromas. A bright entry leads to a very tangy and fruity medium-to-full body of raspberry and apple flavors with a very crisp Clementine and moderate fruit and oak tannin fade. A vibrant and refreshing red to pair with duck.” (Spring 2008)
- **“Excellent”; “Best Buy”** - Wine Press Northwest  
“Milbrandt Northridge Vineyard allows Spokane’s Mike Scott to make an affordable wine for those intrigued by this Italian variety. A spoonful of Smucker’s raspberry jam, strawberries, leather, cola and tobacco leaf aromas transition onto the palate in much the same fashion. An inviting silky sweetness follows some midpalate tartness, and there’s remarkable acidity to pair with Italian fare.” (Spring 2008)
- **“Recommended”; “Best Buy”** - Northwest Palate  
“Brambly fruit aromas combine with notes of dust and dried leaves to give the nose a savory aspect. Tangy, even vivacious on the tongue, boysenberry and raspberry flavors get a push forward from the racy acidity. Tart and fresh-feeling, with a long juicy finish. Good Value.” (Spring 2008)
- **“Recommended”; “Best Buy!”** – Wine Press Northwest  
“Spokane winemaker Mike Scott turned to Milbrandt Vineyards for this northern Italian grape. It’s a delicious wine with aromas and flavors of lush dark fruit and chocolate. Solid tannins and acidity provide structure for pairing with a hearty meal. Quality wines at affordable prices are common from this downtown operation.” (Fall 2008)
- **Bronze Medal** – NorthWest Wine Summit (June 2008)
- **“Brilliant!”** – Beverage Experts  
“Deep, bright ruby red color. Dense ripe and dried berry and cherry scents fill the nose. The palate is rich while tart with complimenting notes of earth and dried herbs. The generous dose of acidity makes it an ideal choice for the table marrying very well with BBQ ribs or chicken.” (August 2008)
- Cindy Hval, Alaska Airlines in-flight magazine  
“I find the 2006 barbera an intriguing revelation of deep berry notes without a trace of tannin. ‘Wines shouldn’t attack your palate; they should seduce it,’ [Mike] Scott says.” (February 2009)
- Shannon Borg, Seattle  
“Some Washington Wineries, including Lone Canary in Spokane, focus on the Italian varietal wines such as Barbera.” (February 2009)

## 2007 Barbera

- Kori Voorhees, Wine Peeps (independent wine blog):  
"Spokane, Washington: Undiscovered Wine Country"
  - "Quality: 3.5 stars (out of 5)...2007 Lone Canary Barbera, Wahluke Slope, \$17.95, QPR (quality-to-price ratio): 4"
- **92 Points; Gold Medal, "Exceptional"** - BTI's World Wine Championships  
"Cocoa dusted raisins, potter's clay, and raisin-fig chutney follow through on a lively, smooth entry to a tangy medium-to-full body with tangerine peel, menthol, and pomegranate accents. Finishes with a tart, refreshing cranberry chutney-like fade. A fun exciting to pair with spicy Asian pork or tun dishes."  
(May 2009)
- **85 Points** – Wine Enthusiast (Spring 2009 issue)

## 2004 Sangiovese

- **89 Points; Silver Medal; "Highly Recommended"** - World Wine Championships  
"Garnet. Creamy nougat, dried banana, and spicy berry compote aromas. A supple entry leads to a tangy, crisp, dry-yet-fruity medium-to-full body of bright Amarena cherry, sarsaparilla, and praline flavors with a long refreshing and juicy fade. Very pure, flavorful and a great table wine for spicy lamb dishes."  
(Spring 2008)
- **Bronze Medal** - Dallas Morning News Wine Competition (March 2008)
- **"Recommended"** - Wine Press Northwest  
"Here comes another solid Sangio (84%) that doffs its cap in reverence to the Milbrandt Pheasant Vineyard. Merlot (10%), Cab Sauv and Cab Franc (3% help his wine to exhibit jammy black currants, maple and butterscotch flavors. Bold flavors and a racy acid structure come naturally." (Summer 2007)

## 2007 Sangiovese

- Kori Voorhees, Wine Peeps (independent wine blog):  
"Spokane, Washington: Undiscovered Wine Country"
  - "Quality: 3.5 stars (out of 5)... 2007 Lone Canary Sangiovese, Wahluke Slope, \$17.95, QPR (quality-to-price ratio): 5"
- **Bronze Medal** – 2009 International Women's Wine Competition (March 2009)
- **87 points; Silver Medal; "Highly Recommended"** - BTI's World Wine Championships  
"Rich garnet violet color. Subtle, dense aromas of dried berries, clay and cracked pepper follow through on a soft entry to a dryish medium body with tangy cranberry, cedar, and cocoa notes of the gentle finish." (May 2009)

## 2004 Merlot

- **90 points** - Wine Spectator  
"Firm and focused. A bright, juicy mouthful of blackberry and cherry fruit, shaded with hints of cocoa and white pepper as the finish lingers against refined tannins." (June 2007)
- **Bronze Medal** - Dallas Morning News Wine Competition (March 2008)

- **“Excellent”** - Wine Press Northwest  
“Spokane vintner Mike Scott sourced from Willard (Yakima Valley), the Milbrandt Sundance (Wahluke Slope) and DuBrul (Yakima) for a rich but not opulent, and smooth but not flabby Merlot that incorporates Cab Franc (7%) and Cab (4%). Dark Bing cherries, currants, dried plums, bittersweet chocolate and black olives swirl over and inside.” (*Spring 2007*)
- **Bronze Medal** – International Eastern Wine Competition (*June 2008*)

## 2005 Merlot

- **90 Points; Gold Medal; “Exceptional”** – BTI’s World Wine Championships  
“Bright aromas of prunes, wax, chocolate, and clay follow through on a supple, soft entry to a fruity-yet-dry medium-to-full body with rich dried fruit, peppery spice, iodine, and putty notes. Finishes with a long, cocoa dusted berry and clay fade. A robust earthy and fruity wine with lots of character and excellent appeal at the table with gamey meats.” (*Spring 2009*)
- **88 Points** – Wine Enthusiast (*September 2009 issue*)

## 2004 Cabernet Sauvignon

- **91 Points; Gold Medal; “Exceptional”** - World Wine Championships  
“Deep garnet color with a brick rim. Buttery peanut toffee, blackberry, and sweet and peppery spice aromas. A silky entry leads to a dry-yet-fruity medium body of tangy blackberry, spice bag, and cocoa powder flavors. Finishes with a crisp, powdery fruit and oak tannin fade.” (*Spring 2008*)
- **Bronze Medal** - National Women’s Wine Competition (*March 2008*)
- **Bronze Medal** – International Eastern Wine Competition (*June 2008*)
- **Bronze Medal** – Lone Star International Wine Competition (*July 2008*)
- **“Recommended”** - Wine Press Northwest  
“Spokane’s Mike Scott relies heavily on Bordeaux grapes from Willard Family Vineyard in Prosser, Wash., which is the main source for this cherry-focused Cab. Fresh plums, rosemary, lingonberries, vanilla and cedar are easy to pick out in the aromas and flavors. Slightly chalky tannins and light acidity lend themselves nicely to a dish of pasta in a lighter red sauce.” (*Spring 2007*)
- **“Brilliant!”** – Beverage Experts  
“Deep, dark garnet red color. The nose is filled with scents of dried fruits, herbs, and cedar. The palate confirms the nose offering layers of dried fruits with hints of leather, cocoa, earth, and tart berry notes. A nice balance of fruit and acid with chewy tannins and trailing wood notes.”

## 2004 DuBrul Vineyard Reserve

- **94 Points; Gold Medal; “Exceptional”** – BTI’s World Wine Championships  
“Deep garnet color. Huckleberry, mint leaf, sweet tobacco, buttery toffee, and floral golden plum aromas follow through to a satiny dry-yet-fruity medium-full body with lovely accents of spice, savory marinated pepper, and sandalwood. Finishes with a long, complex fade of high-toned berry and stone fruit, peppers, spice and herb flavors. Almost a meal in a glass, this remarkable wine will pair well with über-creative haute cuisine, particularly game and exotic fowl.” (*Spring 2008*)
- **Bronze Medal** – National Women’s Wine Competition (*March 2008*)
- **Silver Medal** - Grand Harvest Awards (*February 2008*)

- **Bronze Medal** – NorthWest Wine Summit (*June 2008*)
- **“Outstanding!”** - Wine Press Northwest  
 “One of Washington’s unsung wineries produces a stunning blend from one of the state’s most underrated vineyards. Mike Scott in Spokane backed Merlot (62%) with Cabernet Sauvignon (38%) for a wine that leads with black raspberry, cherry cola, cassis, Douglas fir and Green & Black’s chocolate aromas. Cassis carries into the attack with more raspberries where the balance is dead-on. It’s so smooth, this wine could pair with a fish fillet.” (*Spring 2008*)
- **Bronze Medal** – Lone Star International Wine Competition (*July 2008*)

### **2005 DuBrul Vineyard Reserve**

- Kori Voorhees, Wine Peeps (independent wine blog):  
 “Spokane, Washington: Undiscovered Wine Country”
  - “Lone Canary Winery, founded by winemaker Mike Scott and vineyardists Steve and Jeanne Schaub in 2003, produces a Sauvignon Blanc, a Cuvee Rose, and red wines featuring Italian and Bordeaux varietals. Their annual production is just over 4,000 cases. Their 2005 DuBrul Vineyard Reserve (66% Merlot, 34% Cabernet Sauvignon) was one of the top three wines that we tasted. Its aromas and flavors of chocolate-covered raspberries are captivating.”
  - “Quality: 4.5 stars (out of 5)... 2005 Lone Canary DuBrul Vineyard Reserve, Yakima Valley, \$34.95, QPR (quality-to-price ratio): 5”
- **90 Points; Gold Medal; “Exceptional”** - World Wine Championships  
 “Bright aromas of plum, bacon fat, vanilla, coconut cream, and nougat follow through on a soft, silky entry to a dry-yet-fruity medium-to-full body with deep fruity and a long tangy citrus custard accented fade.” (*Spring 2009*)

### **2003 Proprietors’ Reserve**

- **“Best of Class”; Gold Medal** - National Women’s Wine Competition (*March 2007*)
- **Gold Medal** – Dallas Morning News Wine Competition (*March 2007*)
- **“Recommended”** - Wine Press Northwest  
 “Longtime Spokane vintner Mike Scott taps into Willard Family and DuBrul Vineyards for a plush, plummy, and chocolaty blend of Cabernet Sauvignon, Merlot and Cabernet Franc.” (*Spring 2007*)