

LONE CANARY

WINERY



Volume 2, Issue 1: Summer 2007



Grapes from Steve's vineyards

Heard Through the Grapevine

Welcome to the second edition of Lone Canary News!! This has been another busy year at your friendly neighborhood winery, especially now as we head in to Harvest 2007. Summer came early to the Columbia Valley this year, with July delivering prolonged and intense heat to the growing vines earlier than we would have liked. August was

cooler than expected, slowing grape development, which means that harvest, ironically, will be a bit later than usual. Our Sauvignon Blanc grapes are developing nicely, and they should be ready to be picked before the end of September. We're anticipating a 2007 Sauvignon Blanc as bright and crisp as the 2006 vintage but with additional rich tropical notes coming from the Willard Family Vineyards grapes. The Sauvignon Blanc will continue to be a perfect companion to seafood and lighter chicken dishes, especially recipes that include lemon.

Both Sangiovese and Barbera, being the Italian varietals they are, traditionally grow in European summers that start out coolly and warm to lots of late August heat, so this has been a tough year for them with those conditions essentially reversed. Their color is progressing nicely, but both varietals need a bit more time on the vines to fully develop the rich berry and spice flavors they're famous for. Watch for the 2007 vintages of these wines to have great structure and deeply focused fruit flavors from their longer hang time on the vines. The 2007 Sangiovese will still pair nicely with traditional Italian dishes, and consider serving it with a lighter fish, like salmon, as well. Barbera, as always, is a fun wine to drink due to its racy fruit, and the 2007 vintage should be no different. A perfect end-of-summer wine, pair the food-friendly Barbera with your favorite summer fare, and don't underestimate the elegance that Barbera can bring to a simple barbecued hamburger!

Upon reflection, we realize that a new year's harvest marks another milestone for us: Lone Canary is now four years old! Thanks to all of you for being part of our support group and keeping us around. We're looking forward to the next four years, and even the next four after that.

A Message from the President

This has been a year of significant transition for us. For the first time in our fairly short history, we began offering primarily varietally designated wines, rather than blended wines. While we had developed a loyal following for our red blends among those who knew us, we felt that labeling the wines with varietal names such as Merlot and Cabernet Sauvignon would make them more accessible to the general public as well as offer a greater potential for future business growth.

We also doubled our production of Sauvignon Blanc this year in hopes of keeping up with the increasing demand for this wonderful wine. The Sauvignon Blanc has been placed on quite a few wine lists in restaurants throughout the Northwest, and we're excited to have the production to meet this growing market.

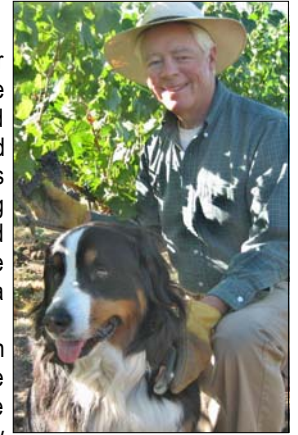
Despite having shifted production into mainly varietally labeled wines, we still appreciate the value that red blends offer, so we have introduced a new, nonvintage blend: Bird House Red. Having the flexibility to blend wines from different years and grape varietals allows us to bring you the best product for the dollar in the everyday red table wine category, and we think this new blending epitomizes great-quality wine at an affordable price.

In addition to various wine release events throughout the last year, we held a very successful dinner at the winery in late July for our wine club members, the BirdWatchers. The BirdWatchers numbers have increased significantly and we'd like to provide the opportunity for more members to attend these events by holding them more often, perhaps twice a year. We released our new 2004 DuBrul Vineyard Reserve at the July event, and I think all who attended judged the meal and the wines to be outstanding! We've included the menu and wine pairings from the dinner in this newsletter, as well one of the recipes, so if you weren't able to join us, you can try your hand at recreating the excellent dessert!

If you haven't tried the new DuBrul Reserve or some of our other newer wines, remember they are available for tasting at the winery Thursdays through Sundays from Noon to 5 PM or by appointment, so come down and taste with us!

Thanks for your continued interest in and support of Lone Canary!

Steve Schaub
President
Lone Canary Winery



Steve and Gracie in the vineyard

Mark your calendars

2006 Barbera is almost here!

Please join us on

Thursday, October 4, 2007

5-8 pm

to celebrate the return of one of Lone Canary's most popular wines!

Please RSVP by Monday, October 1 by calling the winery: 509-534-9062



Deep Thoughts with Mike Scott, Winemaker

It must be easy to have lofty visions if, from your office window, you can look out across rows of grapes and a whole valley: contemplating the finite world of wine or the infinite world inside your skull must cause a person's sensibilities to be flooded by waves of glorious conceit or bleak depression depending on the day. From my office, I overlook the business park's dumpster, and I find it far more inspiring and moving to my soul than all that ridiculous and lofty green-ness. If you want to talk about waves of inspiration derived from the view from *my* window, I feel like the eponymous French Lieutenant's Woman standing on that blasted jetty staring out at the stormy sea, oblivious to her proximate peril.

The stormy seas that swirl around me, of course, are less wet but equally angry. The good ship Lone Canary is a-bob on the mighty ocean of the wine trade, trying our best to keep ourselves afloat amidst the swells and yaws of this terrifying place. (Note to landlord: by "terrifying place", I meant the mighty ocean of the wine trade, not the business park – although sometimes those manly men at Hill-Rom can be a little intimidating to a sensitive soul such as I.) And, although we are a small ship, we are also a proud ship: proud of what we carry in our hold, and proud of the vast number of people who seek us out. It is their support and belief that keeps us buoyed and afloat.

Having now thoroughly used up all the maritime images I can think of, I must shift gears and state simply and succinctly – not an easy task for me, just ask anyone who knows me – that (and this *might* be a note to the landlord) I hope the dumpster gets painted white one day with the inscription "NCC-1701" on its lid, because Star Trek allusions would be a lot easier for me.

In the meantime, the next time you stand in our tasting room enjoying our wines, take a peek through our window and tell me you are not inspired by what you see.



Lone Canary Trivia, Take 2

More little known facts about your favorite winery!

- Our president Steve Schaub has bottled several vintages of his estate Pinot Noir and Pinot Gris from his vineyard here on the south side of Spokane!
- Part of what makes our Sauvignon Blanc so great is that the ground around the Milbrandt vineyards is built upon calciferous rocks that leech into the soil and impart a bright minerality to the grapes!

Where are you having your next event or holiday party?

Why not **Lone Canary**?

We offer **Evenings with the Winemaker** as well as private wine tasting events. Call for details!

News from Clooney's Cage

In addition to all the changes in our wine lineup this year, we've also had some staff changes here at Lone Canary. We are sad to announce the departure of our Office Manager/General Winery Guru Shannon Hart. She had been with us for three years and will be very much missed. Shannon leaves us to pursue a new career in commercial real estate, as well as to move closer to friends and family in Portland, Oregon, and we wish her all the best, despite the abandonment we're currently feeling. Jen Westra, who many of you know from her time working in our tasting room, has moved into Shannon's position and will be focusing on sales and marketing. We also have brought Tenly Bretting on board part-time as our new accountant to keep us squared away on the financial side of things. Tenly is currently a student at Gonzaga University and is working towards a degree in accounting. We're excited to have both Jen and Tenly join us and encourage you to stop by and say hi if you haven't had a chance to meet them yet.

And now, Lone Canary from sea to shining sea! Well, almost. We are very excited that starting in September, Tovtry Importing began distributing Lone Canary wines in New York! With this addition to the Lone Canary playlist, residents of the following states can now find Lone Canary proudly displayed on fine retailer's shelves: Idaho, Illinois, Iowa, Montana, Nebraska, New York, Oregon and Washington. Whew! (Check our website for more information on where to find us in your hometown). Now it seems that we shall have to start thinking globally!



Want to be a part of the **Lone Canary** team?

We are hiring a new member for our tasting room staff! Applicants should have excellent customer service skills and the desire to help promote Lone Canary wines. Hours include weekends and some evenings. For more information, contact Jen Westra at the winery: (509) 534-9062 or jennifer@lonecanary.com.

Upcoming Events:

Barbera Release Party

Oct. 4, 5-8 p.m.

Fall Visual Arts Tour

Oct. 5, 12-9, Oct. 6, 12-5 p.m.

Epicurean Delight

Nov. 2, 6 p.m.

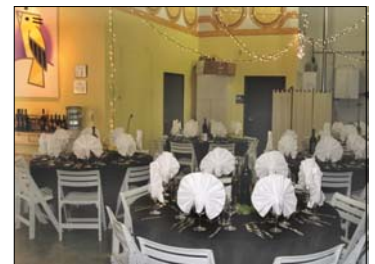
Holiday Wine Fest

Nov. 16-18, 11-5 p.m.





2nd Annual BirdWatchers Dinner



Well, if we do say so ourselves, our second annual (er, um, second . . . ever!) BirdWatchers dinner was a smashing success! In honor of our faithful BirdWatchers wine club members and to celebrate the release of the 2004 DuBrul Vineyard Reserve, we hosted the party of the season with a four course dinner catered by CaPear with dishes specifically created to pair with Lone Canary wines. The food was incredible, the DuBrul Reserve, the star of the evening, was magnificent, and a wonderful time was had by all! The evening was so successful, in fact, that we have decided that this needs to happen more often, so stay tuned for your chance to attend the next BirdWatchers dinner. Thanks again to everyone who was there to help us celebrate! Additional thanks to CaPear for the amazing food as well as for allowing us to reprint one of our favorite recipes of the evening.

Blue Markea Prawn Salad
2006 Lone Canary Sauvignon Blanc

*Linguicia Stuffed Ravioli with Pesto-Chive Oil
and Tomato Coulis on Arugula*
2004 Lone Canary Sangiovese

*Seared Duck Breast and Pan Jus Served over Red Rice,
Parmesan Truille with Roasted Asparagus & Carrot Spears*
2004 Lone Canary DuBrul Vineyard Reserve

Chocolate Bouchons with Minted Crème Fraiche
2004 Lone Canary Merlot



Chocolate Bouchons with Minted Crème Fraiche

CaPear Catering with thanks to Chef Thomas Keller

3.5 oz. all-purpose flour	1/2 tsp. pure vanilla extract
1 cup unsweetened cocoa powder	12 oz. unsalted butter, melted and just slightly warm
1 tsp. kosher salt	6 oz. semisweet chocolate, chopped into tiny pieces
3 large eggs	Crème Fraiche
1.5 cups. plus 3 T. granulated sugar	Mint

Preheat oven to 350 degrees. Butter and flour molds. Sift together flour, cocoa powder & salt.

Using the paddle attachment on your mixer, mix together the eggs and sugar on medium speed for 3-5 minutes or until thick and very pale in color. Mix in the vanilla. On low speed, add about one third of the dry ingredients, then one third of the butter, and continue alternating with the remaining flour and butter. Add the chocolate and mix to combine. (The batter can be refrigerated for up to a day.) Place molds on a cookie sheet and fill each cup about 2/3 full. Bake for 18 - 20 minutes. When the top looks set like a brownie, test with a toothpick. The pick should come out clean but not dry. Cool for about three minutes and invert onto another pan or dish. Garnish with crème fraiche and mint.

Notes: We have found that E. Guittard dark chocolate or any other very fine chocolate works best with this recipe. Store bought chocolate chips just don't offer the richness this dish needs. Regular muffin tins can be used for the molds. These are best eaten the day they are baked, but will still be good for 3-5 days.

Become a *BirdWatcher* today . . . Don't miss out on our next exclusive event!

As a member of our BirdWatchers club,
you get all the newest Lone Canary wines
delivered right to your door!

Wine club membership benefits include:

- 4-6 shipments a year with two bottles of Lone Canary's newest releases at 20% off
- 20% discount on all full and mixed case purchases
- 10% discount on wine purchases less than a full case
- 10% discount on all tasting room merchandise
- Tasting notes from winemaker Mike Scott with each shipment
- Complimentary samples of our Reserve wines when visiting the tasting room
- Invitations to wine release parties and special tasting events
- Opportunity to participate in our *BirdWatchers* referral program



Mike off to deliver the next shipment!

Tasting Room Hours

Thursday — Sunday
12 — 5 pm
Come down and
see what's new!

2004 DuBrul Vineyard Reserve is here!

Only 195 cases produced, so stop by
the tasting room today before it's gone!

\$34.95/bottle
\$79.95/magnum

Go to www.lonecanary.com to sign up!
Or call us at (509) 534-9062



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WINE RY
**LONE
CANARY**



Have you heard the news?

The word is out about Lone Canary wines!
Here's a sampling of some of our recent reviews.

Wine Press Northwest

2006 Sauvignon Blanc:

"Recommended"

"Best Buy"

2004 Merlot:

"Excellent"

2005 Barbera:

"Outstanding!"

"Best Buy"



Wine Spectator

2004 Merlot:

90 points

National Women's Wine Competition

2003 Proprietors' Reserve:

"Best of Class"

Gold Medal

Dallas Wine Competition

2003 Proprietors' Reserve:

Gold Medal

Wine Enthusiast

2006 Sauvignon Blanc:

89 points

"Best Buy"

**Have you been to our
website lately?**

Read the latest reviews, find us in your area and check out upcoming events. You can even order your favorite Lone Canary wines!

Visit www.lonecanary.com
to see what all the chirping is
about!

