

Week of 08-07-07

## Red Bag Clues:

### Grape -

This grape is known by several different similar names some of which are just different pronunciations.

Proper serving temperature for this grape is 65F

The name of this grape is taken from a city in Iran where wine production was believed to have started 7,000 years ago.

Thought to have been brought to France by a returning crusader who settled as a hermit on a steep hill in the Rhone River Valley.

DNA testing has shown current crops are an offspring of two obscure French varieties, Dureza and Mondeuse Blanche from Northern Rhone.

It's typically described as having aromas and flavors of blackberry, cassis, black pepper, and smoke.

### Region -

2nd largest producer in it's country.

Produces its own unique style of this grape, true to the soil.

This states first bottling of this grape was in 1988 by David Lake.

### Producer -

Winery was founded by Chenin and Sean Carlton in 2006

This Oregon producer sourced the grapes from Washington.

They have a great philisophy: "...(They have) always felt the wine industry has done a lousy job of conveying a very simple truth: it's not about exclusivity, arrogance, elitism, or pomposity. Wine is about having fun."

Your Best Guess???

looney bin madhouse

bunkers CUCKOO

**basket case**

screw loose nuts

*whack job* BATTY

screwball mental

delirious lunatic

**certifiable**

**d e r a n g e d**

ur in b... d

2004  
Washington

**Syrah**

maniac funny farm

*stark raving mad*

13.5% ALC/VOL

2004  
Washington  
Syrah

Our 2004 Washington Syrah comes from the Columbia Valley, just across the Columbia River from Oregon. What do we look for in a Syrah? Well, we must admit, we kind of take an hedonistic approach. I'm afraid you won't get any geeky, fluffy wine descriptions out of us. The only descriptions that matter are the ones that you come up with yourself. When we first crafted this wine, we kicked back and enjoyed it over the course of an evening and we found ourselves wishing we'd had a second bottle ready to go. The second time we had some neighbors over, and lively discussion ensued. That was all she wrote. Bottom line? This wine is YUM-EE! Throw some burgs on the bar-b, call over some friends, and start the party going. Great on days of the week that end in 'y', even better on hump day through Sunday.