

NEW RELEASES

The following wines were released as early as September of this year, if you visited this fall, you might have tasted some of them. If not, one of these wines may be the best wine you will have ever tasted in your life, so fair warning that you should send your order in right away so you don't miss out!!!

2006 Chardonnay; "A Chardonnay for red wine drinkers" Classic barrel fermented White Burgundy style. Creamy vanilla flavors up front followed by light Bartlet pear fruit flavors. Only 60 cases left!

2006 Rattlesnake Red; Fruity and spicy blend in the Super Tuscan or Northern Italian style. Featuring Cabernet Sauvignon, Sangiovese and Zinfandel blend with this bottling. Very smooth with hints of milk chocolate and black currant.

2006 Cabernet Franc; One acre planted in 1988 produced this very special Franc. At the winery visitors often say they don't like Cab Franc, but they love this one! Fruit flavors of pomegranate framed by very soft tannins with a spicy clove and cinnamon finish.

2006 Merlot; A Merlot to cure Merlot haters! Intense blackberry pie fruit flavors with butter crust and a slight vanilla finish according to Mrs. Portteus!

2004 Cabernet Sauvignon; Produced from 20 + year old vines, aged in American Oak barrels for 22 months. Impeccably balanced with hints of dark chocolate, black currant, licorice and mint. Recently released but only 30 cases left!

2004 "Old Vine" Cabernet Sauvignon; Our Cabernet vines were first planted in February of 1982 and are within the first 2 or 3 percent planted in Washington. With the 2003 vintage we introduced the term "Old Vine" to our reserve lineup! After fermentation, this wine goes into new small French Oak barrels for 34 months before bottling. If you love Cabernet, you will love the structure of the soft tannins, blackberry to black currant fruit character in this wine.

2006 Petite Sirah; Our 4 acre plot contains about 90% of Petite grown in Washington and this rare variety has become a family favorite. Our 2005 Petite won a Gold Medal this summer and the 2006 is even better! Zany black currant and wild huckleberry fruit with enough tannin to be taken as a very serious wine.

2006 Zinfandel; From Washington's first Zinfandel producer (planted in 1984 at Portteus vineyards) a fully ripe late harvest style Zinfandel. If you liked the 2000 thru 2004 Portteus Zin's you will love this one. Jammy baked Raspberry/Loganberry fruit flavors with a lush richness that makes this Zin with a high 17% alcohol, finish like a fine Port!

WINE ORDER FORM

ONLINE: portteus.com

Mail: P.O. Box 1444 • Zillah, WA 98953

Phone: 509 829 6970 • Fax 509 829 5626

	3 or 6 pack	12 Btl. Case	QUANTITY	TOTAL
2006 CHARDONNAY	\$20.00	\$18.00		
2006 RATTLESNAKE RED	\$13.00	\$11.70		
2006 MERLOT	\$20.00	\$18.00		
2006 CABERNET FRANC	\$24.00	\$21.60		
2006 ZINFANDEL	\$26.00	\$23.40		
2004 CABERNET SAUVIGNON	\$24.00	\$21.60		
2005 MALBEC	\$24.00	\$21.60		
2005 SANGIOVESE	\$24.00	\$21.60		
2006 PETITE SIRAH	\$24.00	\$21.60		
2004 CAB. SAUV. OLD VINE	\$36.00	\$32.40		
2004 ESTATE RESERVE BLEND	\$36.00	\$32.40		
2003 PORT	\$40.00	\$36.00		

Shipping ~ 3,6 or 12 Bottles	Home \$10.00 Business \$5.00	\$
SUBTOTAL		
WA ONLY ADD 7.9% TAX		
TOTAL		



ORDERED BY:

Name _____

Street _____

City/State _____

Zip _____

PAYMENT INFO:

VISA Mastercard Discover

Card # _____

exp. ___ / ___ sec. code ___ E-mail _____

Signature _____

SHIP TO: BUSINESS HOME

Business _____

Name _____

Street _____

City/State _____

Zip _____

Phone _____

PORTTEUS VINEYARDS & WINERY

ORDER FORM

We ship Fed Ex Ground. Alcohol shipments must be received and signed for by an adult, so please ship to an address where someone will be home. Please order in 3, 6, or 12 bottle packs only. The **Shipping and special box are still free in the continental United States** but we do need to charge \$5 (to business) or \$10 (to home) addresses to cover adult signature, fuel surcharges and insurance costs for each box ordered. If possible, please have your wine shipped to your business. The best way to order is through our website; Portteus.com. Click on the "shopping" button.

Wine Judges Love Portteus Wine!

We rarely send our wines to wine magazines or wine competitions, but we did enter the Central Washington Commercial Wine Competition this year and we had tremendous success. This is the only All Washington and Only Washington Wine Competition! We entered 9 wines and won 7 medals including Gold's for our 2005 Petite Sirah and 2005 Malbec, and Silvers for the 2005 Sangiovese and 2005 Bistro Red. In fact, the Bistro Red was a huge success in many quarters which was welcome for a new product release! Bronze medals went to 2004 Estate Blend, 2005 Zinfandel and 2003 Cabernet.

Please join us for "Red Wine and Chocolate" next February on Presidents Day weekend. We will have fudge brownies by Chef Masset of Masset Winery. Then April 19th and 20th the wineries of the Rattlesnake Hills will host "Pre (free) Barrel Tasting" the week prior to the All Valley Spring Barrel Tasting. Please ignore the ads selling \$25 "Event Tickets" for these events being sold by a Prosser promo group; I doubt you will be turned away at any winery without one!



Thank you for your order.

Portteus
WINERY
P.O. BOX 1444
ZILLAHA, WA 98953

PORTTEUS



WINERY



HAPPY HOLIDAYS 2007

Another year and another great harvest; maybe Global Warming is a good thing! This may be the greatest harvest in my 26 years as a winemaker both for the abundance and the quality of the fruit. What makes 2007 different is that the varieties that we grow all achieved perfect ripeness with good acid and lower than normal ph. Ph is the measure of the strength of the acids in the grapes and a lower ph allows long term aging of wines along with proper cellaring.

As I start this newsletter, sons Seth and David are pressing off (without Dad) the last fermenting tank of this vintage! Yes, the boys have finally started their tenure as "winemakers" having gone through the apprenticeship process this past year from start to finish with dad. Seth had previously taken a one year winemaking class at Yakima Valley College and David spent 2 years at UC Davis in Enology and Viticulture.

New Building and Bathroom!

If you have visited this year, you got to see the new case storage building where we also set up the new tasting bar built by my brother Russ. No more fighting for space at the 5 foot bar, we now have 18 feet of bar and 40 feet on event weekends! You might have also tried out the new bathroom! "This is a welcome relief!"