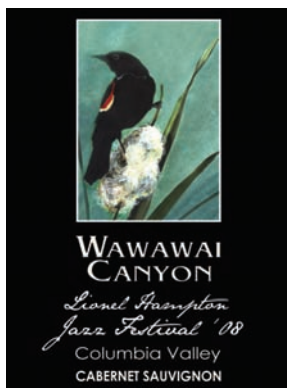
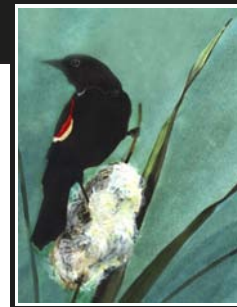


WAWAWAI CANYON WINERY

Tasting Notes — Spring 2008

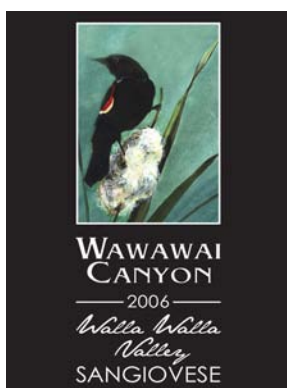


2005 Vintner's Reserve "Jazz Festival" Cabernet Sauvignon

Created especially for University of Idaho's Lionel Hampton International Jazz Festival and crafted from a single barrel of 2005 Cabernet Sauvignon—this wine was aged in oak for 36 months. Complex aromas of blackberry, vanilla, toasted cedar and cassis give way to a mouth-filling and velvety countenance. This wine shows off soft, well-integrated tannins and a food flavors of refined Cabernet appear with hints of tobacco and green tea, but the overall impression is one of creaminess. 20 cases.

\$26.00 per bottle

\$280.80 per case with 10% discount

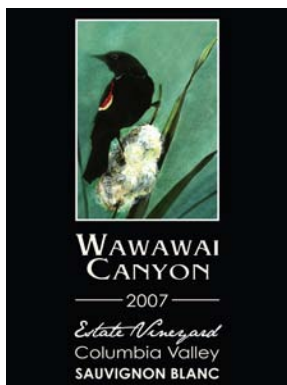


2006 Walla Walla Valley Sangiovese

A beautifully sweet and fruity bouquet of dark cherry and tobacco, clove and perhaps a hint of floral aromas. Comprised of 85% Sangiovese, 10% Cabernet Sauvignon, 3% Barbera and 2% Carmenere, this medium-bodied red wine sports layers of spice and tobacco with a lingering, dry finish of moderate oak, cherries and dried currants. Marvelous with most Italian fare, and also with one of our favorite desserts: crepes with fresh Mascarpone and a raspberry reduction sauce. 96 cases.

\$22.00 per bottle

\$237.60 per case with 10% discount

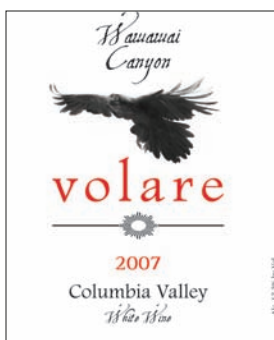


2007 Estate Vineyard Sauvignon Blanc

Our first estate wine, this Sauvignon Blanc is intensely fruity, both on the nose and palette. Revel in complex aromas of lemon grass, lemon tart and cake—in the mouth, the texture is full and round. Bright acidity is well integrated with a full range of tropical fruit and a long finish of citrus and grapefruit. 24 cases. We recommend serving this wine with Thai coconut curry or Mexican dishes that feature a fresh mango chutney.

\$24.00 per bottle

\$259.20 per case with 10% discount



2007 Columbia Valley Volare White Wine Blend

A classic Rhone-style blend of 49% Viognier and 51% Rousanne crafted as an unexpected and enchanting off-dry dessert wine. This wine starts off with a nose that is dominated by ripe pear with milder floral nuances peeking through. A rich and silky texture compliments lush, exotic flavors of pear, apricot and orange blossom. The finish is reminiscent of honey and chamomile tea—making this wine the perfect choice for an end-of-meal cheese course. Best served with soft-ripened cheeses such as Brie or even a silky velvety blue like Humboldt Fog. Residual Sugar 8.1%. 35 cases.

\$19.00 per bottle

\$205.20 per case with 10% discount