



Wines Available for Purchase

If you'd like wine, please ring us on the intercom. Call before 5pm and we can bring it to your cabin; after that, we can have it waiting for you in the Guest Hall. The cost will be added to your bill. *Prices, years and selection subject to change without notice.*

2008 Brimstone Red Blend Columbia Valley Red

\$15

The medium-full body unfolds to expose layers of plum, berry and dark chocolate flavors completed by a long, solid finish kissed with oak. 52% Syrah, 25% Merlot, 18% Cabernet Sauvignon, 5% Pinot Noir

2009 Abecela Merlot

\$20

Silky and polished with power and refinement. A core of deep dark fruit is offset by smoke and earth. The finish reveals bold tannins. It is an unfined and unfiltered wine.

2012 Pudding River Pinot Noir

\$20

With an initial aroma of earth and spice leading to a dark and rich black fruit mid-palate, it is fullbodied with a refreshing acidity that leads to a finish of firm tannins.

2012 Zerba Cellars Cabernet Sauvignon

\$28

This full-bodied red offers bold aromas of black cherry, currant, leather, and vanilla that evolve into more cherry and red plum flavors in the mouth accompanied by big but gentle tannins that linger. Gold Medal 2012 Northwest Wine Summit; Silver 2012 Seattle Wine Awards.

2009 Kramer Chardonnay Dijon Reserve

\$20

The same soft feel of the Barrel Select Reserve Chardonnay that won a silver medal in the April 2004 NW Wine Summit. The only difference is that this wine was aged in older barrels for a few months.

2012 Lujon Pinot Gris

\$13

Bright and lively textured with tropical fruit flavors of banana, pineapple and pink grapefruit laced with notes of cut grass and wildflower. Finishes crisp with bright acidity.

Jaillance Renaissance Brut, NV

\$15

This French sparkling wine has the yeasty, creamy, slightly toasted flavor of some better true Champagnes, as well as some robust apple, peach and citrus flavors and mineral cut. Amazing for the price.