

JONES OF WASHINGTON



— WHITES & ROSÉ —

New Release

ALBARIÑO

\$19.99/BTL WC \$16.99/BTL \$203.90/CASE \$9/GLASS
Bright aromatics of key lime and white peach lead into subtle notes of orange blossom. On the palate, crisp citrus flavors of grapefruit and lemon zest are complemented by hints of green apple and a gentle roundness from a touch of residual sugar, creating a harmonious, mouthwatering profile. The finish is clean, refreshing and lightly coastal in character. Enjoy chilled!

CHARDONNAY

\$16.99/BTL WC \$14.44/BTL \$173.30/CASE \$8/GLASS
Fresh aromas of Granny Smith apples, pears and citrus carry into the refreshing crisp palate of this wine. A slow cool fermentation retained the aromas and flavors of citrus and extended lees aging produced this unoaked Chardonnay with full body texture. The refreshing citrus finish pairs well with fish, salads and cheese.

CHARDONNAY RESERVE

\$27.99/BTL WC \$23.79/BTL \$285.50/CASE \$10/GLASS
Our 2023 Reserve Chardonnay was handpicked and gently pressed. A balanced combination of stainless and oak fermentation gave this wine a broad and rich flavor profile. Hints of oak dust, pears, apples and citrus fruits dance on the palate with a rich and robust finish. The refreshing citrus finish pairs well with crab salad, curry cuisine, oysters and your favorite charcuterie spread.

MARKET WHITE SWEET

\$19.99/BTL WC \$16.99/BTL \$203.90/CASE \$9/GLASS
This 100% Riesling wine, is fruit-forward with twice the sweetness of our classic Market White. Juicy apricots and white peaches burst onto your palate, lingering long after the first sip. Subtle hints of orange citrus emerge in the finish. While most would enjoy this chilled, we encourage you to try it on the rocks - yes, you read correctly!

PINOT GRIS

\$16.99/BTL WC \$14.44/BTL \$173.30/CASE \$8/GLASS
Crisp, refreshing profile with bright fruit flavors of green apple and pear, layered with citrus notes of lemon and lime. Pairs beautifully with light seafood dishes such as grilled shrimp or oysters, fresh salads with citrus dressing or a tangy goat cheese salad.

RIESLING

\$16.99/BTL WC \$14.44/BTL \$173.30/CASE \$8/GLASS
The high elevation of our Lauzier Vineyard helps develop pronounced tropical and citrus aromas and complex flavors. A slow, cool fermentation delivers a burst of tropical fruit filling the mid palate with flavors of pineapple and citrus fruit on the finish. Enjoy chilled with fresh fruit salads, Cobb salad, breaded shrimp and spicy cuisine.

New Release

SAUVIGNON BLANC

\$17.99/BTL WC \$15.29/BTL \$183.50/CASE \$8/GLASS
Sourced from our estate Lauzier and Two-Gun vineyards located in the Ancient Lakes AVA, it showcases lively, “electric” acidity balanced by a clean mineral backbone and vibrant citrus expression. Pair with lemon-garlic shrimp and fresh Alaskan halibut—as well as Caprese salad, asparagus risotto or spicy Thai/Mexican cuisine.

New Release

VIOGNIER

\$19.99/BTL WC \$16.99/BTL \$203.90/CASE \$9/GLASS
Vibrant and rich, with ripe stone fruit flavors of peach and apricot, complemented by floral notes of jasmine and orange blossom. Smooth texture and a touch of spice. Pair with chicken, grilled seafood, creamy lobster bisque or spicy Thai and sushi dishes.

New Release

ROSÉ OF SYRAH

\$16.99/BTL WC \$14.44/BTL \$173.30/CASE \$8/GLASS
From our estate Two Gun Vineyard, notes of wild raspberry, white peach, blood orange and crushed rose petals unfold across a silky mid-palate, finishing with bright acidity and a subtle mineral lift. Pair with cedar-planked salmon, seared ahi with sesame crust, burrata with heirloom tomatoes or herb-forward Mediterranean dishes.

— SPARKLING —

SPARKLING WHITE

\$24.99/BTL WC \$21.24/BTL \$254.90/CASE \$9/GLASS
Sourced from our Ancient Lake Vineyards and crafted using Sauvignon Blanc grapes and a proprietary method with both old and new world techniques. The result is refreshing fruit flavors and aromas! Ripe, juicy notes of apricot and stone fruits compliment the tropical citrus finish on the palate. Enjoy chilled with a fresh fruit platter, Brie cheese, scones and marmalade or use to craft your favorite mimosa!

CASE PRICES *include*

15% DISCOUNT



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— REDS —

BARREL SELECT

\$27.99/BTL WC \$23.79/BTL \$285.50/CASE \$10/GLASS
This beautifully crafted blend combines the best characteristics of Carménère, Malbec and Cabernet Sauvignon. It delivers rich flavors of dark fruit, complemented by subtle earthy tones, sweet tobacco, and a touch of dark chocolate. The tannins are smooth and well-integrated, creating a balanced, velvety finish.

CABERNET FRANC

\$21.99/BTL WC \$18.69/BTL \$224.30/CASE \$9/GLASS
Estate grown in the Columbia Valley, offering aromas of cherry, raspberry, and herbs, with layers of plum, cocoa and spice. Medium-bodied with polished tannins, it finishes long and elegant. Pairs perfectly with roast lamb, pork tenderloin, duck or mushroom risotto.

CABERNET SAUVIGNON

\$17.99/BTL WC \$15.29/BTL \$183.50/CASE \$8/GLASS
Our Estate Vineyards continue to showcase the fruit nature in our wines, backed by firm, supple tannins. This Cabernet showcases the elegant qualities of our Washington region. Enjoy with a juicy steak dinner or anything perfectly grilled from your barbecue including lamb chops and swordfish.

New Release

CARMÉNÈRE

\$17.99/BTL WC \$15.29/BTL \$183.50/CASE \$8/GLASS
A blend of 80% Carménère, 10% Malbec and 10% Cabernet Sauvignon, this wine was aged for 24 months in 100% French oak barrels. The nose opens with violet, dried herbs and plum. On the palate, the wine is rich and full-bodied with velvety tannins, a structured core and juicy dark fruit tones. Pair with rosemary-crusted rack of lamb, braised short ribs, beef tenderloin and wood-fired steak.

GRENACHE

\$35.99/BTL WC \$30.59/BTL \$367.10/CASE \$12/GLASS
Magnificent late ripening Rhône variety which is velvety soft and light- to medium-body showcasing beautiful cherry color. Fruit-forward and aromatic with elegant textures on the mid palate. Hints of berries and mocha completed by the lush ripe flavors. It makes for easy casual sipping or fun pairing with light bites and salads.

New Release

JACK'S RESERVE

\$35.99/BTL WC \$30.59/BTL \$367.10/CASE \$12/GLASS
Aged in French oak for 24 months, it reveals layers of dark berry, spice and elegant tannins. Enjoy this limited production wine that beautifully captures the essence of the Ancient Lakes AVA and pays tribute to the vision of Jack Jones. Pair with grilled ribeye, rosemary lamb chops, aged cheddar and family!

MALBEC

\$19.99/BTL WC \$16.99/BTL \$203.90/CASE \$9/GLASS
This Malbec sourced from our Big River Vineyard is dark in color and has bold flavors of currents, dark chocolate and hints of toasted almonds. Pairs wonderfully with leaner red meats, dark meat turkey, roasted pork, grilled portobello mushrooms and chicken thighs.

MALBEC RESERVE

\$35.99/BTL WC \$30.59/BTL \$367.10/CASE \$12/GLASS
The full, supple mid-palate showcases the unique growing region found in our Estate Big River Vineyard located in the Wahluke Slope AVA. Pairs wonderfully with roasted leg-of-lamb, grilled steak, pork roast and blueberry cobbler.

MERLOT

\$17.99/BTL WC \$15.29/BTL \$183.50/CASE \$8/GLASS
Sourced from our Estate Vineyards in the Wahluke Slope AVA and aged in 100% French Oak gave this wine a balanced mouthfeel and finish. Hints of cherry, blackberry and chocolate wrap the palate with finesse and finishes with lush textured tannins. Pairs great with grilled meats and classic lasagna.

New Release

MOURVÈDRE

\$27.99/BTL WC \$23.79/BTL \$285.50/CASE \$10/GLASS
Sourced from our estate vineyards on the Wahluke Slope with aromas of dark cherry and blackberry, layered with notes of cracked pepper and baking spice. Aged in 100% French oak, the wine developed a lush, velvety texture with smooth, integrated tannins. The finish is long and savory, with lingering spice and dark fruit. Pair with a grilled lamb, smoked brisket, Mediterranean dishes and cheeses.

PETIT VERDOT RESERVE

\$35.99/BTL WC \$30.59/BTL \$367.10/CASE \$12/GLASS
Bold and expressive, this wine showcases rich dark fruit flavors of blackberry and plum, with hints of violet, cocoa, and spice. Aged in 100% French oak barrels, the palate is smooth and well-structured, leading to a long, elegant finish. Pairs perfectly with braised short ribs, grilled ribeye steak or aged cheddar.

SANGIOVESE

\$27.99/BTL WC \$23.79/BTL \$285.50/CASE \$10/GLASS
This food-friendly Sangiovese was sourced from the Columbia Valley AVA. Ripe red cherry and wild strawberry aromas meet hints of dried herbs and subtle oak spice. The palate is vibrant and fruit-forward, with balanced acidity and a smooth finish. Aged 18 months in French oak barrels for added complexity.

SYRAH

\$17.99/BTL WC \$15.29/BTL \$183.50/CASE \$8/GLASS
Sourced from our Two Gun Vineyard in the Ancient Lakes estate, this Syrah reflects the exceptional quality of our vineyards. The dark, rich flavors of our Syrah highlight the depth and concentration of our fruit. Aged in 100% French oak for 24 months, this wine is layered with notes of blackberry, dark cherry, and cocoa dust, finishing with a bold, lingering finesse.

TEMPRANILLO RESERVE

\$35.99/BTL WC \$30.59/BTL \$367.10/CASE \$12/GLASS
Picked at the peak of ripeness, the age and maturity of the vines show gracefully with this balanced and bold Tempranillo. The slow fermentation and patience during the aging pays off with silky tannins and fruity flavors on the palate. Enjoy with aged cheeses, paelas, meatballs and your favorite tapas.

See Reverse Side for
WINE CLUB INFO!



JONES OF
WASHINGTON

WINE CLUB



Jones of Washington *Wine Club* Commitment

ROOSTER CLUB

3 Bottles of Red Wine
at discounted rate.
Chosen by Winemaker.

Sales Tax is extra.
Shippers pay shipping costs

Wine Club wines chosen by our Winemaker:



3 bottles of wine

3 times a year

in March, May & November

TRACTOR CLUB

3 Bottles of White Wine
at discounted rate.
Chosen by Winemaker.

Sales Tax is extra.
Shippers pay shipping costs

Rooster & Tractor Club is available, which is a combo of both clubs with **6 Bottles** per Wine Club Allotment

Our Wine Club members gives us the opportunity to share our artisan wines and allows us to do what we love, while supporting our employees and our family's long legacy in Washington State agriculture. Members can have Wine Club allotments shipped at the Members cost or picked up directly at our Tasting Rooms in Quincy (Quincy Public Market) or Wenatchee (Pybus Public Market). There is no joining fee, however we do request a 14-day cancellation notice before the next scheduled Club release. After first year of membership, Club Member may cancel at any time via email notification to info@jonesofwashington.com or in person at one of Jones' Tasting Rooms. Early cancellation (before Member's 1-year commitment is over) will result in a \$50 early termination fee. Members are required to keep their credit card information updated with Jones of Washington for Wine Club processing through their online account or by contacting the Tasting Room. Wine Club members who opt for shipping, must have someone 21 years of age or older to sign for wine deliveries. States currently shipped to: *Washington, Oregon, California, Idaho, Arizona, Montana, Colorado, Texas, Florida, Pennsylvania, Minnesota, Virginia and Wisconsin*. Ask a Tasting Room associate for a more detailed Club Terms & Conditions.

Jones of Washington *Wine Club* Benefits

Benefits are for the member and their "named" spouse or partner



Discount
on all
Wine Club
allotments
(pick up and
shippers)



Winemaker
tasting notes
are included
with each
Wine Club
allotment



When possible
we include
new releases,
limited releases
and wines with
special
designation



15% Discount
on all wine
purchased
through Tasting
Rooms, phone
orders, website
or email orders



Complimentary
tastings in our
Tasting Rooms
for member
and one
spouse or guest



Invitations to any
events held at
Tasting Rooms,
new release
parties and
other exclusive
programs



15% Discount on
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and accessories



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Sign up with your
Tasting Room Associate or
use the QR code above.