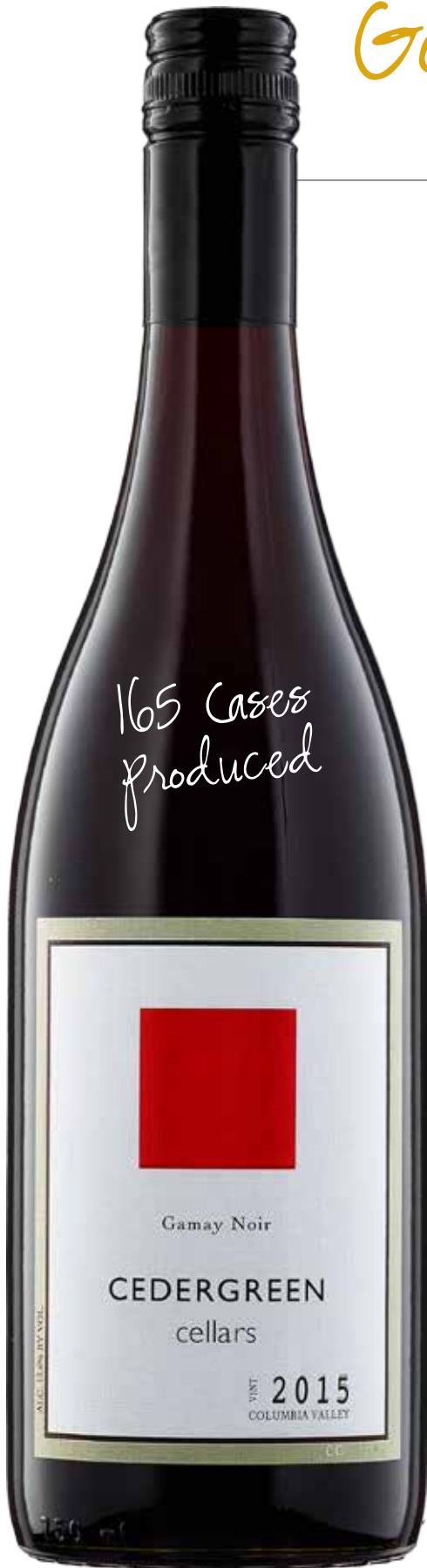




Gold Plus!

CEDERGREEN CELLARS 2015 GAMAY NOIR

Skyline Vineyard, Columbia Valley, Washington



A family-run winery based in Kirkland, Washington, Cedergreen Cellars is owned by Kevin and Julie Cedergreen who enjoy making food friendly wines from notable vineyards in the Columbia Valley. Since 2002, the couple has worked with the Valley's best growers to craft a handful of very limited production, award-winning wines that beautifully capture the distinctive terroir the Northwestern region has to offer.

Kevin and Julie both grew up in Eastern Washington - Kevin on his family's orchard, which taught him early on the rhythm of nature and the good things that come from it. His memories of picking and eating rip fruit, experiencing the craziness of harvest, and having the chance to crush and press his own juice in an old clanking cider press would ultimately lead him to opening his own winery down the road.

In 1979, Kevin and his wife Julie moved west to the Seattle area, where Kevin spent two decades as a landscape architect. The Cedergreens loved their new home, but missed Eastern Washington and began to strategize how they could live on both sides of the Cascade Mountains. They decided starting a winery was the answer; they could live in Seattle and make wine in Eastern Washington. To make their new venture a reality, Kevin took extension courses through UC Davis and worked in the labs at Coventry Vale's custom crush facility (an incredibly rewarding experience where he had the chance to work with a wide group of owners and winemakers as they crushed and pressed their grapes). He also worked harvests in New Zealand and gained further winemaking experience at Willow Crest Winery in Prosser, Washington.

In 2002, Cedergreen Cellars became a reality. Kevin's history working throughout Washington state and New Zealand had exposed him to a range of winemaking philosophies and terroirs, which resulted in his unique vision of integrating various New World styles for his Cedergreen Cellars label. He is focused on making food friendly, fruit forward wines with bright flavors, while respecting the earth and specifically, the vineyard, that each wine comes from.

Kevin sources grapes for his red wines from such notable vineyards as Conner Lee, Clifton Hills, Chandler Ranch, Skyline, and Klipsun, and for his whites, the Sauvignon Blanc comes from Spring Creek near Benton City, and the Chenin Blanc Old Vine comes from vines with "trunks" the size of telegraph poles that were planted in 1968 at Willard Farms in Prosser. His wines are available in select restaurants and wine shops in the area. Although there is no tasting room, Kevin is constantly out tasting and discussing his wines at local tasting bars, events and fund-raisers. We hope you enjoy one of his latest achievements!

Accolades and Tasting Notes

91 Points + Best in Class — SavorNW Wine Awards 2018

91 Points — New York International Wine Competition 2018

Produced with fruit from the cool-climate, high-elevation Skyline Vineyard in the Yakima Valley, the Cedergreen 2015 Gamay Noir offers vibrant expressions of youthful fruit, reminiscent of bright crushed strawberries and raspberries as well as deep floral notes of lilac and violets. Delicate tannins and a silky, smooth mouthfeel beautifully balance the tantalizing flavors. Gamay Noir is a lesser-known varietal outside of France that requires just the right microclimate, which Kevin and Julie have found at Skyline Vineyard. Aged 18 months in oak. 100% Gamay Noir. Enjoy now until 2023.



YOU SAVE 16% - 31% off the winery retail price!

Gold Medal Membership Rewards Pricing:*

Membership Level	Retail Price at Winery	Number of Bottles Ordered:		
		2+	6+	12+
2-Btl. Members:	\$25.00	\$21.00	\$19.33	\$18.50
4-Btl. Members:		\$21.00	\$18.50	\$17.25

*Effective per bottle prices after **Membership Rewards** discount is applied at checkout.

Shipping and tax (if applicable) not included in above prices. **Membership Rewards** does not apply to Sale or Specials Wines.