

BITNER VINEYARDS

2022 Winter Wine Club Release

PETIT VERDOT / MERLOT 2018

62% Petit Verdot 38% Merlot

Estate Vineyards - Snake River Valley, Idaho

Merlot is one of the most popular of all red grape varieties in America, and for good reason. It typically produces a fruit-driven wine with soft tannins and moderate acidity, making it a versatile, easy-drinking choice that pairs agreeably with a wide variety of foods.

Petit Verdot is much less well known. Its small, darkly colored, thick-skinned berries produce wines with firm tannins of deep color and intensely floral perfume. It is often blended with lighter red grapes to add color, aroma, and ageability.

Merlot and Petit Verdot blended together can deliver wines of plush, ripe fruit with great structure and complexity. Our 2018 bottling features aromas of plum and lilac, with notes of black currant, marionberry, and dried fig on the palate. Delicious now, it will continue to develop in the bottle for many years.

Perfect Pairings: This wine is magnificent with Pork Tenderloin and Oven-Roasted Plums, Grilled Flat Iron Steak with Thyme Baby Potatoes, and “Creamy Polenta with Roasted Mushrooms and Tomatoes”*.

Production: 181 cases

Silver / San Francisco Chronicle Wine Competition 2022

Price: \$40 / Member: \$34



DRY RIESLING 2020 - OLD VINE

Estate Vineyard - Snake River Valley, Idaho

Planted in 1981, our old-vine dry Rieslings have been among Idaho’s most successful and acclaimed white wines year after year. Originally inspired by Dr. Ron Bitner’s frequent travels to Australia during the 1990s, these wines reflect our region’s distinctive style, characterized by bright acidity and minerality.

Our long sunny days and cool summer evenings, combined with the unique soils of the Snake River Valley, result in crisp, clean wines with aromas of ginger, green apple, and wet stone. Further years of bottle aging will produce additional complexity with the honey and petrol notes typical of the best examples of this varietal.

Perfect Pairings: This wine is delicious on its own or as a perfect companion with spicy dishes like Tandoori Chicken, Szechuan Shrimp and Noodles, Beef Curry, and vegetarian dishes like “Sweet and Tangy Cauliflower Lettuce Cups”*.

Production: 134 cases

Silver / San Francisco Chronicle Wine Competition 2022

Price: \$26 / Member: \$22.10

February 11, 2022

*Vegan, at Times Cookbook by Jessica Seinfeld