

Featured Flight of the Month

Owen Roe

\$26 Wine Flight & \$15 Cheese Pairing

The seventh of twelve children, David O'Reilly grew up in Belfast with memorable visits to his relatives in rural County Cavan. When his family was forced to move to rural British Columbia due to the Northern Ireland conflict, he helped raise vegetables, fished every day and learned to live off the land. By the time he graduated from high school, O'Reilly knew he wanted to pursue some form of agriculture. He narrowed it to making cheese or wine and given the choice between the idyllic life amid vineyards or cleaning up after animals, he chose wine. O'Reilly began his winemaking career in California's Santa Barbara County before moving to Oregon in 1992 to be closer to his parents and to make pinot noir. He spent six years working at Elk Cove Vineyards in Yamhill County, where he met Peter Rosback. Together, they started a winery called Sineann, then O'Reilly launched Owen Roe. Both wineries quickly gained cultlike followings. Though he loves the Willamette Valley, O'Reilly felt a little claustrophobic. In 1999, he began working with Washington grapes in addition to Oregon pinot noir and started to bring in fruit from classic vineyards such as Champoux in the Horse Heaven Hills and Red Willow in the western Yakima Valley.



2019 SYRAH 'EX UMBRIS'
COLUMBIA VALLEY, WA
\$15|\$54

Ex Umbris was introduced as a one-time bottling in 2002 after a fire struck the vineyard's surrounding hillsides. The residual ash and smoke resonated in the Syrah grapes, creating a very memorable wine. Year after year and 17 vintages later, Owen Roe is asked to develop a Syrah to keep the story of this wine alive.

The 2019 Ex Umbris is aged 11 months in neutral French oak barrels and is deep purple in color, with inviting savory notes of pepper and grilled meats on the nose, followed by jammy purple and red fruit with a hint of leather and toasted oak. The palate brings plenty of dark fruit, including blackberry and plums, with approachable, peppery tannins and a long silky finish.

VINEYARD SOURCE Red Willow

paired perfectly with
CABRIOLAIT GOAT CHEESE
EAST FLANDERS, BELGIUM & WISCONSIN

This raw goat's milk washed rind cheese is selected at one month old and aged for an additional two months. By extending the affinage period, the typical gamey after taste found in goat's milk cheeses is barely recognizable, making Cabriolait an excellent gateway cheese for its category. Notes of toasted bread, butter, and roasted nuts make it extremely snackable and delicious.



2019 CABERNET FRANC 'ROSA MYSTICA'
YAKIMA VALLEY, WA
\$18|\$65

Great winemaking begins in the vineyard, which is why it has been Owen Roe's primary focus since day one to secure only the highest quality sources in Willamette and Yakima Valley. They currently work with 12 vineyard sites across Oregon and Washington to purchase their fruit, working closely with them each vintage from the first leaf to harvest. Each location offers its own unique terroir and flavor profiles that allow them to produce such impactful wines.

The nose on the Cab Franc is bursting with aromas of vanilla, black cherry, leather and caramel. The palate is very elegant with plush, gripping tannins that fade into subtle chocolate, fig and tobacco, with a long, dark fruit-laden finish. Drink now through 2029+. Aged 17 months in French oak barrels, 81% new.

VINEYARD SOURCES DuBrul, Outlook, Red Willow, Union Gap

paired perfectly with
FOUR FAT FOWL ST. STEPHEN TRIPLE CREAM
STEPHENTOWN, NY

Their first cheese is a beautiful, hand-crafted triple cream that bursts with buttery and milky overtones. A smooth, silky interior made from all-natural jersey cow's milk and fresh jersey cream creates the perfect texture, while the soft, bloomy rind adds an earthy flavor with nutty undertones.



2018 BORDEAUX BLEND 'YAKIMA RED BLEND'
YAKIMA VALLEY, WA
\$19|\$68

49% Merlot/38% Cabernet Sauvignon/11% Cabernet Franc/2% Malbec

The Yakima Valley Red Wine is really a special wine to Owen Roe, as it is the wine that brought them to the Yakima Valley and continues to be a staple in their lineup. True to its name, this wine represents the best of these varietals from three Yakima Valley vineyards: Red Willow Vineyard, Union Gap Vineyard and DuBrul Vineyard.

The nose on the 2018 Yakima Valley Red Wine shows notes of red cherry and raspberry, followed by dried herbs, sweet spices and fresh leather. On the palate, similar tart red fruits lead to a nice mouthfeel and acidity with medium-plus tannins, with a savory and subtly herbal finish. Aged 18 months, 2% New French Oak.

VINEYARD SOURCES Red Willow, Union Gap, DuBrul

paired perfectly with
CHIRIBOGA BLUE
BAVARIA, GERMANY

Ecuadorian man falls in love with Bavarian woman. Cheesemaking ensues. Not the typical ending to a fairytale, but a pretty delicious one, resulting in a cheese that resembles rich, cultured butter more than a peppery, assertive blue.