

Corliss Estates is the Washington State Winery to Watch

Out of dozens of wineries making their debut, one Washington producer stands out from the pack, with wines that are polished, expressive and unique. With the inaugural release of their 2003 vintage in 2008, Corliss Estates appeared on the wine scene and promptly stole the show in a deluge of impressive scores from *The Wine Advocate* and *Wine Spectator* alike. Subsequently, each vintage is held a minimum of 5 years before release. Great attention to detail goes into the production of these luxury cuvées, with less than 1,500 cases made annually and a focus on long term ageability. These wines bridge the fruit of the New World with the complexity and minerality of the Old World, and should appeal to lovers of Washington State wines.

The 2006 offerings have just arrived, but we still have a few bottles left from the 2005 vintage. As with all our specifically targeted offerings, quantities are extremely limited. Call or click to secure your bottles today.



2006 Corliss Estates Red Wine \$59.95 (limited)

94 points Jay Miller, *The Wine Advocate*: "The 2006 Red is a blend of Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec, and Petit Verdot aged in 73% new oak for 33 months. This loaded effort delivers a sexy concoction of toasty oak, exotic spices, and assorted black fruits that titillates the nose. Deftly combining power and elegance, it should see its 20th birthday in peak form."

2006 Corliss Estates Cabernet Sauvignon \$69.95 (limited)

95 points Jay Miller, *The Wine Advocate*: "The 2006 Cabernet Sauvignon (100%) spent 33 months in 80% new French oak. It is a layered, plush, mouth-filling Cabernet that already displays complexity. Give it 3-4 years to fully blossom and drink it through 2026."

2005 Corliss Estates Syrah \$52.95 (very limited)

93 points Jay Miller, *The Wine Advocate*: "The 2005 Syrah contains 3% co-fermented Viognier and 1% Grenache aged for 34 months in 64% new French oak. Deep purple in color, it sports a sexy aromatic array of sandalwood, incense, bacon, smoke, blueberry, and plum. Savory and full-bodied on the palate, this plush offering can be enjoyed now for its fleshy fruit but will easily evolve for another 4-6 years. There are 450 cases or less of these wines so those interested should get on the mailing list quickly. I have the feeling that the best is yet to come from Corliss."

2005 Corliss Estates Red Wine \$61.95 (very limited)

93 points Jay Miller, *The Wine Advocate*: "The 2005 Corliss Red is a blend of 66% Cabernet Sauvignon, 10% Merlot, 9% Malbec, 8% Cabernet Franc, and 7% Petit Verdot aged in 73% new French oak for 33 months. The fruit was sourced from some of the finest sites of the Columbia Valley. Purple in color with an inviting perfume of pain grille, pencil lead, violets, spice box, black cherry, and blackberry, on the palate it is full-bodied with outstanding volume and concentration. Savory black fruits and spice emerge from this smooth-textured offering leading to a lengthy, pure finish. It has the structure to evolve for at least 3-4 years and will deliver a drinking window extending from 2014 to 2025."

2005 Corliss Estates Cabernet Sauvignon \$69.95 (very limited)

94 points Jay Miller, *The Wine Advocate*: "The purple-colored 2005 Cabernet Sauvignon contains 13% Merlot, 6% Cabernet Franc, 4% Malbec, and 2% Petit Verdot. It was aged for 33 months in 65% new French oak. It displays an alluring bouquet of Asian spices,

incense, wood smoke, mineral, black currant, and blackberry leading to an elegant, velvety-textured, concentrated wine. There is enough structure and balance to permit another 5-7 years of positive evolution and it should be in its prime from 2015 to 2030."

Cheers,

Woodland Hills Wine Co.

To view other recent email alerts, [click here](#).



"BEST WINE SHOP IN LOS ANGELES" - LA MAGAZINE

1-800-678-9463 • WWW.WHWC.COM

Woodland Hills Wine Company, 22622 Ventura Blvd, Woodland Hills, CA 91364
818.222.1111 or 800.678.WINE

www.whwc.com

© 2011 www.whwc.com. All rights reserved.

To update your email preferences or unsubscribe [click here](#).