



SPRING ANNOUNCEMENT

2007

We at àMaurice are proud to introduce Ned Morris as our winemaker. Ned comes to us by way of Abeja where he worked for one of Washington's top winemakers, John Abbott. Although a Walla Walla native, Ned refined his palate in Australia, where

he worked in the restaurant industry and received sommelier training from Penfold's McGill Estate. His passion for wine rooted, he decided to pursue the technical side of winemaking. Ned received a Masters of Science in Food Chemistry and Fermentation, with a minor in Microbiology and Biochemistry from Oregon State University. Ned's winemaking philosophy blends nicely with the àMaurice family. Wines that are sophisticated, elegant yet approachable, and food-friendly.

CURRENT RELEASES

We only have one palette of our 2004 Premier Red Blend and two palettes of the 2005 Chardonnay! Please view our new website online [ORDER](#) page to enjoy our first vintage. www.amaurice.com

FUTURES RELEASES

May 1 st	2006 Viognier 2005 Syrah
November 1 st	2005 Malbec
March 1 st	2006 Chardonnay 2005 Premier Blend

CELEBRATE DINING

Our favorite people...sommeliers. They are magicians turning great dinners into unforgettable, unimaginable palette explorations. We salute our our À LIST RESTAURANTS. In the Seattle area cheers to Beato, Bricco, Brix 25, Campagne, Canlis, Cellar 46, Herbfarm, Madison Park Café, Pomegranate, Portalis, Rainer Club, Rovers, Waterfront, Wild Ginger, Yama Restaurant. In Walla Walla we salute 26

Brix, Backstage Bistro, Creektown, Grapefields, Luscious by Nature Marcus Whitman, Merchants Café, T. Maccarones and Whitehouse Crawford!

UPCOMING EVENTS

Saturdays from 10-4:30. If you are in town on any other day of the week and would like to taste; please call for an appointment! 509.522.5444

April 14-15th 10th annual Taste Washington in Seattle is quickly approaching. Please visit us at Seattle's ultimate wine experience. Tickets available at www.tastewashington.org.

May 4 – 6th Spring Release in Walla Walla! Our famous Viognier is making her debut! Please come and enjoy the celebration of Spring. As usual Cugini homemade salami, Montielier Cheeses, wonderful wine and company.