

Christina James Winery is proud to introduce its 2008 slate of wines at a special release party Sunday, March 30th from 4-7 pm at The Wine Seller featuring:

2006 Pinot Noir from the Willamette Valley

The Willamette Valley in Oregon is internationally renowned for its Pinot Noir. Since Christina grew up twenty minutes from this old-vine vineyard, it holds a bit of nostalgia for us. Our Pinot Noir reflects the quintessential qualities the region.

The nose holds everything you'd want in a delicious Pinot Noir—toasty oak, berries and cherries. Velvety in the mouth, it has a soft, supple texture coupled with raspberry, vanilla, black pepper and a hint of rhubarb. With an elegant, long finish, this is a lovely young wine, aged in classic French oak barrels.

Our Pinot Noir goes great with poultry, beef, fish, ham, lamb and pork. It will play well with creamy sauces, spicy seasonings and, of course, chocolate.

2006 Sangiovese from Rattlesnake Hills in Yakima Valley

Reminiscent of a classic Italian Sangiovese crafted in the Tuscan style, this wine is not to be confused with hybrid Sangioveses so often found in the US. Its dark ruby color yields to a first nose of tobacco, cedar and Indian spices. The mouth is bright with vibrant ripe fruits, smoky on the palate with a hint of cherry and coconut, finishing on velvety tannins.

The lively fruit and good acidity make it very food-friendly, pairing well with pasta, veal or chicken Parmigiana, a variety of sharp cheeses or your favorite pizza.

2005 Cabernet Sauvignon from the White Bluffs of the Columbia Valley

Luscious aromatics of black cherry, blackberries, and plum greet the nose with a slight back note of leather and bittersweet chocolate. The mouth of intense blackberry gives the expression of a ripe Cabernet with firm but elegant tannins. Big, with a soft structure, this Cab has a rich deep red color. Complex layers of spice, coffee and black currant integrate with fruit notes to the end.

Pair this Cab with red meats, flavorful and heartier pastas, lamb, cheeses and dark chocolate.

Who We Are

Christina James Winery, the newest winery on the Olympic Peninsula, is a small boutique winery that produces limited quantities of handcrafted wines. Our grapes are selected from across the Pacific Northwest from prominent, old-growth vineyards. Each wine is fermented in small lots and barrel aged in the finest French Oak. Providing

meticulous care for each varietal produced, our artisan approach preserves a delicate balance of aromas and maintains the inherent classic character of the wines' European heritage.

Christina James Winery
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