



Tasting Room Opening Soon

By Sierra Wright

Yes, the rumors are true. We are opening a tasting room! After much anticipation, hard work, and vision we have decided to move forward with the next phase of our business in a tasting room.

The Pines Tasting Room will be located next to the new Westwind Frame and Gallery at 202 State St. in Hood River, Ore. Visitors can enjoy wine while soaking in the talent of artists and sculptors throughout the Northwest.

We are creating an atmosphere of comfort, and class—where guests will feel welcome and have the opportunity to experience The Pines firsthand. Knowledgeable staff, antique furniture, stonewalls, vineyard photography, bistro tables and a cherry wood bar bring the space to life. We will feature our selection of estate wines including our Old Vine Zinfandel, Merlot, and Syrah (first vintage release scheduled for November). All wine will be available to taste, purchase, or enjoy a glass in our comfortable setting. The

tasting room will be the new site for many special events including wine release parties, special vertical wine tastings, wine and cheese pairings, and holiday festivities.

We will celebrate our grand opening from 5-8 p.m. on Sept. 1st, 2006. In addition to the grand opening, we will be celebrating the release of the 2005 vintages of the century Old Vine Zinfandel, Zinfandel, and “Sweet Sierra” port-style dessert wine. We will also have limited quantities available of our sold out 2004 Pinot Gris and Merlot. All of these wines will be available to taste and purchase. Please join us Labor Day Weekend to celebrate. We will be open Friday 5-8, Sat 12-7, Sun-Mon 12-5 p.m. Starting Sept. 7th, our hours of operation will be Thurs/Fri. 1-7, Sat 12-7, Sun. 12-5 p.m.

Upcoming Events:

The Pines Tasting Room Grand Opening

*202 State St. Hood River, OR
Sept. 1st, 5-8 p.m.*

Labor Day Weekend Tasting

We will be releasing our OVZ, Zin, and Sweet Sierra.

*The Pines Tasting Room
Sept 2-4, Sat 12-7, Sun-Mon
12-5 p.m.*

CGW “Wine Celebration”

*Divots Restaurant in
Hood River, OR
Sept. 9th, 5-8 p.m.*

Third Friday

*Healthy Harvest
The Dalles, OR
Sept. 15th, 5-8 p.m.*

“Wine by the River”

*Les Schwab Amphitheater
in Bend, OR
Sept. 29-30th, 1-8 p.m.
www.winebytheriver.com*

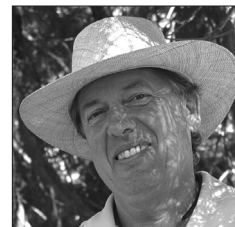
***For more information
please call Sierra Wright
at 541-993-8300***



*Above: Linda Wright dives into painting brush first.
Left: Bobby Albers works his heart out one tile at a time*



A View from the Vineyard



By Lonnie Wright

Deadlines, deadlines... what should I write about? I'm going to take this opportunity to write about... Sierra Wright, my daughter.

We've just experienced Sierra's first year anniversary with The Pines.

We didn't take time to celebrate it or even acknowledge it. I think we toasted

"I wasn't sure that I wanted to be her first full-time employer. What if she got mad at "the boss"? Would dad be in the doghouse too?"

one time—and then kept hustling.

Three months before Sierra graduated from Linfield College, she told me she wanted to come back and work with me to build The Pines family wine business. Three years previously, I had told her that the opportunity was open, but she wanted to work in the "big world" first. So this new development was shocking. I had been working so hard not to lean on her to come back to the farm. Suddenly, we had shifted from drive to reverse and I wasn't sure that I wanted to be her

first full-time employer. What if she got mad at "the boss"? Would dad be in the doghouse too? Eventually, we decided to test out this arrangement.

First came salary negotiations—she was tough! It didn't help that she'd had an offer from a national insurance company to move her to Rhode Island and pay her a salary and benefits that were more than The Pines could afford. Linda, her mother, reminded me

that she was my daughter and had learned how to negotiate from yours truly. After a week we reached an agreement and we both hit the ground running. So now, one year later, I want to reflect on what we've accomplished since Sierra's come to work with me.

Sierra writes and publishes our quarterly newsletter. She started our Copper Club wine club and has completed one year's worth of shipments. We now have over seventy members in our club. Sierra has serviced and delivered wine to our restaurant and wine vender accounts throughout the Columbia Gorge and Portland Metro area. We have hosted two events at "The Pines" since her arrival. She

-Please see "vineyard" pg. 4



Linda Wright (left) and Sierra Wright (right) enjoy themselves at the June 24th event "Music at The Pines."

Uncle Robert's Summer Salmon

Shopping list:

- 4 fresh salmon steaks
- 4/5 tbsp. butter
- 1 tbsp. tarragon-finely chopped
- 2 tbsp. red onion-finely chopped
- 1/2 tbsp. minced garlic
- 1 lemon-juiced
- salt & pepper to taste

Let's get started:

- 1) Combine all ingredients except lemon and steak. Simmer on conventional stove. Remove from heat and add lemon juice.
- 2) Brush mixture on both sides of steak.
- 3) Place steaks on a very hot BBQ. Cook until one side is crispy (approx. 10 minutes). Turn steaks and cook for a few more minutes.
- 4) Dish up and Enjoy!

The Pines Copper Club

It's our copper club one year anniversary! Being a Pines Copper Club member has benefits not available to the general public. These benefits include, but are not limited to the following:

- *No Joining Fee*
- *4 bottles of wine shipped 3 times per year*
- *Discounted rates for special events*
- *Member-only parties*
- *20% off all wine purchases*
- *Complimentary wine tasting at The Pines*



Shipment Dates (during the weeks of):

Jan. 10th

April 10th

Sept. 10th

Estimated Wine Cost per year: \$300

The Sept. 10th wine shipment will Include:

2 bottles 2005 Old Vine Zinfandel

1 bottle 2005 Zinfandel

1 bottle 2004 Merlot



Please cut along the line and send us your information in order to join The Pines Copper Club

Name _____

Mailing Address _____

City _____ State _____ Zip _____

Phone _____ E-mail _____

Billing Information:

Credit Card Number _____

Credit Card Type: Visa Mastercard

Expiration Date _____

Check box if you will pick up shipment (saves shipping costs)

• *Your credit card will be automatically billed during the week of the shipment date.*



“vineyard” continued from pg. 2 has also poured at numerous wine tastings that she organized and

booked music for such events. She has provided photography for articles written about “The Pines Vineyard” in various magazine publications. And in her spare time, she has written all the content and provided photography for our new webpage which is now up, running, and open for business at www.thepinesvineyard.com.

So what has changed with the wine? We have increased our

production of wine from 700 to 1250 cases of wine for 2006—and we are sold out. Our next vintage, through Sierra’s coaxing, will be at 2500 cases. Just in case she runs out of things to do, we will be opening a tasting room next to Westwind Gallery across from the Hood River waterfall at 202 State St. in Hood River, Ore. Our grand opening will be Labor Day weekend.

So, I just wanted to say “Thanks Sierra” for one successful, very full year. Uh oh...here she comes. I have to finish this article so she can get it printed. Deadlines, deadlines...



Lonnie and Sierra Wright toast their success after one busy year.

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