Ask a Friend to Join Wine-By-Cougars
You enjoy sharing premium Cougar-connected wines with family and friends. So why not ask them to join the WBC wine club? Help WBC continue to introduce more WSU alumni, friends, and wine aficionados to premium hand-crafted wines with a proud Cougar connection by spreading the word about WBC. They’ll be grateful you encouraged them to join.

WBC Scholarships
Wine-By-Cougars is proud to support scholarships for students in WSU’s College of Agricultural, Human, and Natural Resource Sciences viticulture and enology program and in the WSU Carson College of Business School of Hospitality Business Management’s wine business management program. WBC members who would like to contribute to the scholarships can do so by contacting the WSU Foundation at 1-800-448-2978. WBC, WSUAA, and all WBC members are helping to educate tomorrow’s wine-industry leaders.

*Only included in the one-red/one-white shipment

Wine-By-Cougars
Walla Walla, WA 99362
509-526-7700
info@winebycougars.com
winebycougars.com

Wine-By-Cougars is an exclusive wine club for alumni and friends of Washington State University. Wine-By-Cougars is a service of the WSU Alumni Association and is owned and operated by Alumni Wine Clubs.

Market Vineyards is a dream brought to life by five partners who all shared a love of wine and an attention to detail and quality that comes second nature. Market Vineyards’ philosophy is reflected in their choice to have one of Washington State’s industry leaders, Charlie Hoppes, as their winemaker.

Market Vineyards takes pride in having access to hand-picked fruit sourced from premier Washington State vineyards located in the Columbia Valley and Red Mountain growing regions.

Market Vineyards.com
Location: Richland, Washington
Featured Cougar: Kelly Precechtel Bright

Winemaker Notes:

2008 Basis Points Red Blend. This traditional Bordeaux-style blend has superb tannic structure with pepper, black currant, and black cherry notes sourcing fruit from the Red Mountain, Wahluke Slope, and Columbia Valley AVAs. A balance of French and American oak was used to add an element of softness to this wine.

2013 Liquidity White Wine. A delightful blend of the delicately floral Roussanne and citrusy Viognier grapes. Notes of ruby red grapefruit, violets, and white peach blend for a most beguiling aroma. A kiss of honey graces the palate alongside subtle stone fruit and a soft minerality, while a hint of citrus finishes this wine with finesse and elegance.
The vision from the inception of Corvus Cellars has been to create limited-production, world-class wines that embody balance and structure. A key component for accomplishing this lofty goal is growing and sourcing exceptional fruit across some of the finest AVAs in Washington. The focus at Corvus Cellars is to fully showcase a wine’s terroir while bringing balance and depth to the wine.

The winery was named after the ancient Greek myth of Corvus. The eternal thirst for wine, for passion, for doing what you love, sums up what Corvus Cellars is all about.

corvuscellars.com
Location: Walla Walla, Washington
Featured Cougar: Randall Hopkins
Featured Wine: 2010 Red Mountain Cabernet Sauvignon

Winemaker notes:
Our 100% Cabernet Sauvignon is a vineyard-designate wine from the world-renowned Red Mountain AVA. This wine is an elegant and balanced wine that opens with a big cherry nose and a hint of spice. Allspice, nutmeg, coffee, vanilla, and smoke appear on the mid-palate. The nice acidity and bright fruit graduate with a long lingering finish.

Ten years ago Greg and Shae Frichette were doing fine in corporate America enjoying careers that allowed them to work with really cool people, travel, and spend time with friends. On a trip back home to the Tri-Cities (Greg is a home-grown Pasco boy), Greg and Shae were encouraged by a friend to visit Red Mountain. Amazed with the views and the tranquility, they also found the people working at wineries on Red Mountain to be delightful and proud of the AVA.

Since agriculture runs in the family, becoming a part of the wine industry seemed like a natural fit for Greg and Shae. They knocked on dozens of doors asking property owners if they were interested in selling. After being turned down several times, they finally got a “let us think about it” which turned into a “yes, we’ll sell.” They named the winery Frichette Winery as a tribute to their family, and the journey continues.

frichettewinery.com
Location: Benton City, Washington
Featured Cougar: Greg Frichette
Featured Wine: 2011 Red Wine Blend

Winemaker notes:
68% Cabernet Sauvignon, 32% Cabernet Franc. Aromas of blueberry, bing cherry, tea, and rolled cigar tobacco. Slightly smoky with hints of black pepper. Very smooth tannins on the palate with an oaky finish.

A restless pursuit to create compelling, age-worthy wines from Washington’s finest viticultural areas coupled with Kyle and Amy Johnson’s agrarian heritage form the foundation upon which Native Sun is built. Kyle and Amy’s families have been farming in the Pacific Northwest for over a century. That heritage fostered a respect for the earth and a need to communicate a passion in winemaking through each vineyard.

Picking at optimum ripeness, gentle handling in the cellar, spontaneous fermentation, and judicious use of new French oak results in a more complex, complete wine with a tannin structure suitable for aging but retaining consumability at a young age.

nativesunwines.com
Location: Benton City, Washington
Featured Cougars: Kyle Johnson and Amy Lagler Johnson
Featured Wine: 2009 Red Mountain Cabernet Sauvignon

Winemaker notes:
96% Cabernet Sauvignon, 4% Petit Verdot. Dark black fruits, smoke, cassis, and slight mineral carry through the palate, finishing with fine-grained tannins.