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OREGON PINOT NOIR

THE EVOLUTION **OF A GREAT AMERICAN RED**

ARGENTINA: **MALBEC POWERS AHEAD**

TRAVEL TO **PORTUGAL'S DOURO VALLEY**

WASHINGTON **REDS: SYRAHS AND MORE**

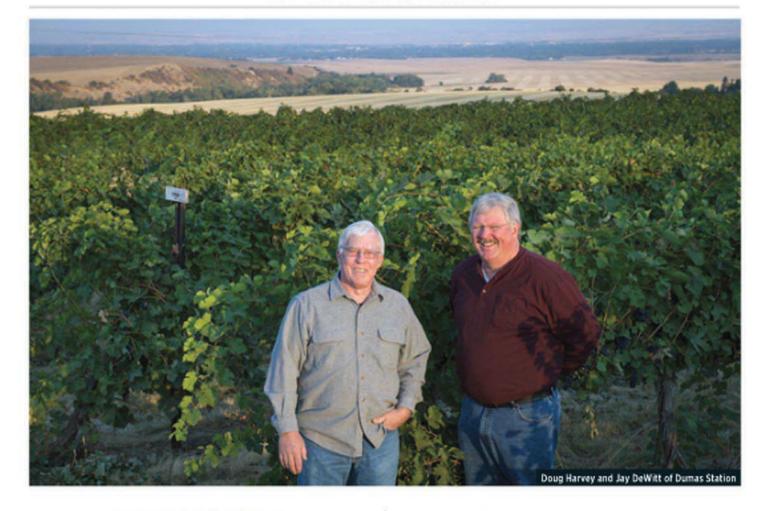




Est. 2007

NEW FACES IN WASHINGTON WINE

BY HARVEY STEIMAN



DUMAS STATION

Deft, complex wines from an old hand

In 2000, Jay DeWitt, a former wheat farmer who was then managing vineyards, met Doug Harvey, a retired San Francisco lawyer, on the golf course. After discovering that they were both amateur winemakers who had grown up in Walla Walla, they decided to go into business together. They leased vineyards that DeWitt was managing, including Minnick Hills, just north of the Walla Walla Airport. The vineyard is the source of their expressive and deftly handled Cabernet Sauvignons in 2007 and 2008, and contributed to a nimble Meriot in 2008.

Cabernet Sauvignon Walla Walla Valley 2008 (91, \$32) Dark and spicy. broading with black cherry, black tea and liconice flavors

Merlot Walla Walla Valley 2008 (91, \$28) Fresh and vibrant, this nimble red. shows current and plum fruit that dances over fine tannins

GÅRD

Veteran grower finds balance in the bottle

For generations, the Lawrence family has been growing grapes, apples. cherries and wheat at its Lawrence Vineyards site on the Royal Slope's Frenchman Hills in Columbia Valley, selling its grapes to producers such as Chateau Ste. Michelle, Matthews and Smasne. Gárd, which means

"farm" in several Scandinavian languages, is the winery side of the family operation. Josh Lawrence is the managing partner and Aryn Morell is the winemaker, fashioning wines of intense flavors and polished textures.

Riesling Columbia Valley Ice Wine Lawrence Vineyards 2010 (95, \$34/375ml) Ultrasweet, creamy and silky, with pear and creme fraiche flavors

Cabernet Sauvignon Columbia Valley Lawrence Vineyard 2009 (92, \$35) An intense mouthful of blackberry, black cherry, cream and floral character

MAISON BLEUE

Seeking tangy balance and minerality

Jon Martinez left his dental practice in Kansas City to set up his winery in Prosser. He chose the location because it's in the relatively cool Yakima Valley, ideal for the kind of nervy, deftly balanced and distinctly minerally wines he wanted to make from Syrah and other Rhône varieties. The results-true expressions of cool-climate grapes with minimal oak from new barrels-have been unlike other prevailing styles in Washington.

Syrah Yakima Valley Liberté Boushey Vineyard 2010 (91, \$40) Balances its vibrant blackberry and cassis flavors against mouthwatering acidity

JaJa Yakima Valley 2010 (90, \$25) Freshand vibrant, with juicy blackberry and red plum flavors that pick up a mineral note on the finish