

Our vineyards
Bainbridge Island, Puget Sound AVA

We are an Estate winery, meaning that our family hand maintains all our grapes.



Our Müller Thurgau vineyard in Winter. We are part of a working farm; visible in foreground is the pumpkin patch.



Our new Melon de Bourgogne vineyard in August. Note how dry the grass is -- who says it's wet in Seattle? In fact, during the growing season, we get less rainfall than most of the classic French wine-growing areas. Please see our website for details.

Printed on 100% recycled paper

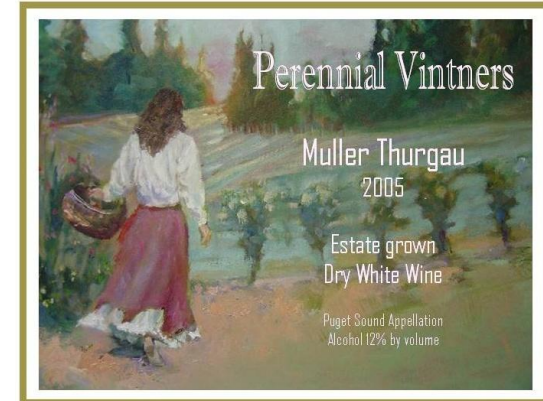
Perennial Vintners

8840 NE. Lovgren Rd.
Bainbridge Island, WA 98110

Phone: 206-780-2146 Cell: 206-200-5902
Fax: 206-780-2146 (call ahead/voice for fax)
Email: office@PerennialVintners.com

Perennial Vintners

Estate wines from the
Puget Sound Appellation



A family vineyard and winery on Bainbridge Island in Puget Sound. With local production of crisply refreshing white wines, we're proud to be changing the way Seattlites think of wine and food.

Our estate grown cool climate white wines, with their lower alcohol and bracing acidity, are an exquisite match for many foods, especially seafood and spicy Asian dishes.

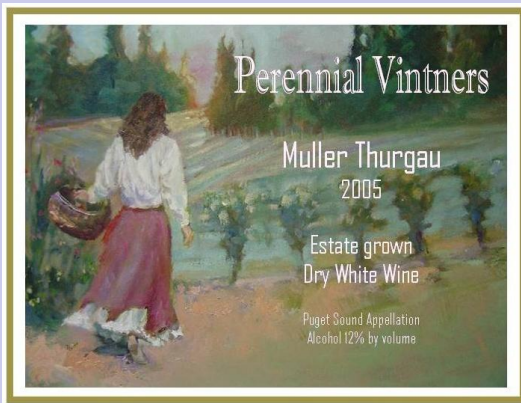
We welcome visitors to our humble vineyard and winery; see details within.

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Our wines

Estate grown, Puget Sound AVA

We specialize in delicate aromatic white wines. Our first release is a 100% Müller Thurgau. We are also especially proud to be the first winery in Washington state to produce a Melón de Bourgogne wine.



Our 2005 Müller Thurgau has bright flavors and delicate aromatics. With bracing acidity; it is an exceptional wine for most seafoods.

We have the largest planting of Melón de Bourgogne grapes in Washington state. In France, the wine made from this grape is known as Muscadet; in America, it is only produced in tiny amounts in Oregon. We are thrilled to be the ones to prove to the world that this wine has a bright future in cool climate western Washington. Melón is renowned for being an incomparable match for even the hardest to match up seafoods. We anticipate our first release of this wine in 2009.

Visiting us:

We love to have visitors, though unfortunately we must be open by appointment only. Please call, email, or schedule through our website. (Please call even if only with a few minutes advance warning — we may be available — cell: 206-200-5902.)

Directions from Seattle (details, maps, and ferry schedule at our website):

Follow signs to Mariners Stadium (Safeco Field)

Near stadium follow signs to Ferries (Pier 52)

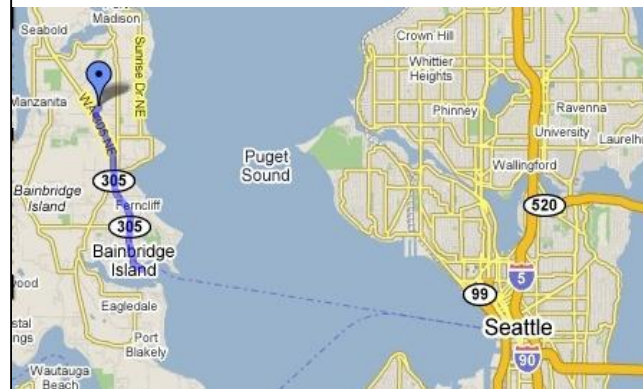
Take Bainbridge ferry (runs every 50 mins)

From ferry landing, go directly N on SR-305 3.5 miles

Right onto Lovgren Rd.

Immediate Left into first driveway

Follow signs up driveway past vineyard to house



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Our Story:

Mike Lempriere and Beth Schoenberg started making wine as amateurs in 1997. We moved to Bainbridge Island in order to plant our own vineyard, and become a commercial winery in 2003. We proudly produce wines exclusively from the Puget Sound Appellation. Our unique cool climate terrior allows us to bring out the most delicate aromatics of our winegrapes.

We are the closest vineyard to downtown Seattle, just a 30 minute ferry ride. (Well, it's really a tie with our neighbor, Bainbridge Island Vineyard and Winery.) When dining on local fare in Seattle, you can't get more local than our wine! We sell at the Bainbridge Island Farmers Market, which is very strongly focused on local (grown on Bainbridge) produce and other goods.

We have initially focused on German winegrape varieties that are found very few other places in America: Müller Thurgau and Madeleine Angevine. Our speciality is Melón de Bourgogne, the winegrape of the classic French Muscadet. We also have some other grape trials underway which may someday become commercial wines, including Schonburger, Zwiégelt, Pinot Noir, Pinot Gris, Castor and Siegerrebe.

Please visit our website — it's more of a scrapbook than a sales pitch — for more information and photos of our operation.
<http://www.PerennialVintners.com/>

We would love to have you come and visit us for a the tour of our vineyards; please make an appointment through the website or by calling.