

Our vineyards
Bainbridge Island, Puget Sound AVA

We are an estate winery; much of our grapes are maintained by the winemaker, by hand.



Our Müller Thurgau vineyard in winter. We are part of a working farm; in foreground is the pumpkin patch. The raspberries for our dessert wine also come from here (the Suyematsu farm).



Our 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.

Bring this leaflet with you and tell us where you got it for 10% off your purchase.

Printed on 100% recycled paper

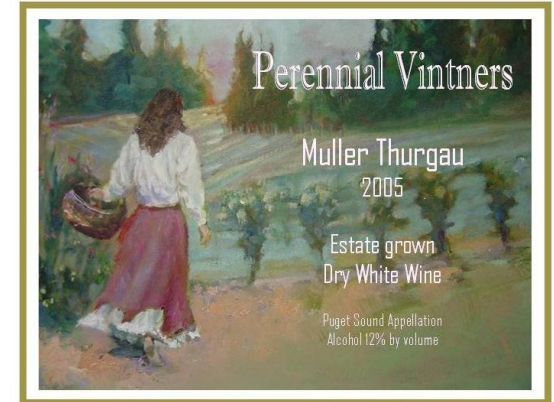
Perennial Vintners

8840 NE. Lovgreen Rd.
Bainbridge Island, WA 98110

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

Perennial Vintners

Featuring Estate wines from
Puget Sound Appellation



We are a tiny vineyard and winery on Bainbridge Island. Our specialty is our own estate grown wines from the cool climate Puget Sound AVA. These wines have lower alcohol, refreshing acidity, and are an exquisite match for many foods, especially seafood and spicy Asian dishes.

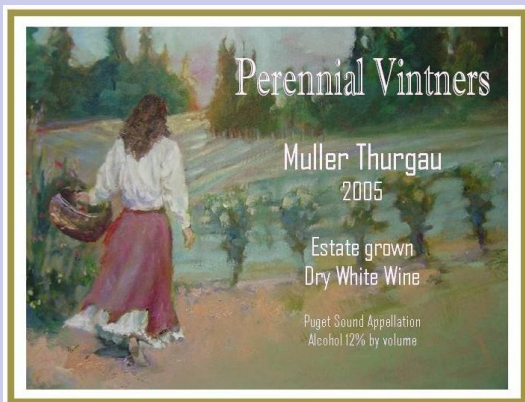
We also produce wines from grapes we purchase from Eastern WA. These varietals round out our product line with more familiar wines.

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

Phone: 206-780-2146
Cell: 206-200-5902
Email: office@PerennialVintners.com
Web: <http://PerennialVintners.com/>

Our wines Estate grown, Puget Sound AVA

We specialize in delicate aromatic wines that we grow ourselves, on Bainbridge Island in the Puget Sound AVA.

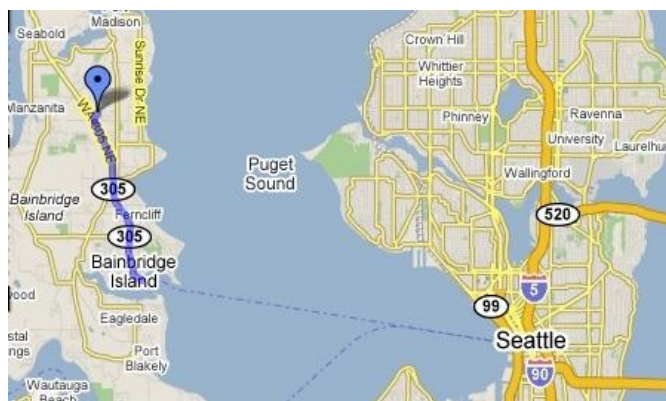


Our Müller Thurgau has bright flavors and delicate aromatics. With bracing acidity; it is an exceptional wine for most seafoods. Our Madeleine Angevine is a delicate sipping wine, best enjoyed relaxing on a warm evening. We have the only planting of Melon de Bourgogne grapes in Washington state. In France, the wine made from this grape is known as Muscadet; in America, only Oregon produces it. We are thrilled to be the ones to prove to the world that this wine has a bright future in cool climate western Washington. Melon is renowned for being an incomparable match for all seafoods. We are honored that this wine has accompanied local oysters at the HerbFarm restaurant for their annual 100 mile dinner. We have a new product line this year (2012) with interesting varietals from Eastern WA. We also produce a raspberry dessert wine from locally grown fruit called Frambelle.

We love to have visitors, though there may not always be someone available, so please call, email or schedule through our website for your visit. (Please call/TXT even if only with a few minutes advance warning — we may be available — cell: 206-200-5902.)

Directions from Seattle:

Follow signs to Mariners Stadium (Safeco Field)
Near stadium follow signs to Ferries (Coleman dock, Pier 52)
Take Bainbridge ferry (runs roughly every 50 mins)
From ferry landing, go directly N on SR-305 3.5 miles
Right onto Lovgreen Rd.
Immediate Left into first driveway
Follow signs up driveway past vineyard to house



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Perennial Vintners is a micro vineyard and winery on Bainbridge Island, just a 30 minute ferry ride from downtown Seattle. We proudly produce wines 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—when dining on local fare in Seattle, our wine is the most local there is! We sell at the Bainbridge Island Farmers Market, which is very strongly focused on local (grown on Bainbridge) produce and other goods, and at several other farmers markets in the area, including Seattle.

We have initially focused on German and French winegrape varietals that are not found most anywhere else in America: Müller Thurgau and Madeleine Angevine. We have the only planting of Melon de Bourgogne, the winegrape of the classic French Muscadet. We are also proud to produce a raspberry port-style dessert wines from fruit grown by our neighbor farm (in operation since 1928), Akio Suyematsu, called Frambelle. In 2012 we have a special botrytised Madeleine Angevine dessert wine, done in a port style — this is possibly the most unique wine you'll ever taste.

Please visit our website — it's more of a scrapbook than a sales pitch — for more information and photos of our operation. We would love to have you come and visit us to take the grand tour of our vineyards; please make an appointment through the website or by calling.