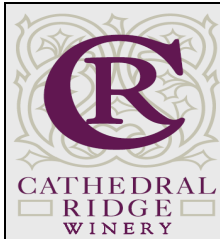


ANNOUNCEMENTS

- **New Wine Club prices go into effect soon for the Reds Only and Red and White Combo clubs.** What does this mean? In an attempt to offer greater diversity in the wine selection each month, we are raising the per shipment price of each group by \$5 (not the reserve group.) This means that the value of the wine you receive will be increasing proportionately. As an added bonus, we are grandfathering your original prices for the first three shipments this year giving you an even bigger discount. This small increase will allow us to put together more three packs and include additional higher value wines.
- **We are booking summer weddings and events now!** Dreaming of summer? All winter we will be booking events and weddings. We can cater to every season. If you have something coming up now, give us a call, and we will help you with your winter bash. Or, if you are planning further ahead, we are already booking dates for Spring, Summer, and Fall weddings and private events. To learn more about weddings and events at Cathedral Ridge, visit our events page:

www.cathedralridgewinery.com/oregonweddings.php
Or, give us a call anytime! (541)-386-2882



JANUARY 2010

Award-winning Columbia Gorge wines
 created by Michael Sebastiani
 Wine tasting daily 11-5
 Call us 800-516-8710
 4200 Post Canyon Drive,
 Hood River, OR 97031



Fresh off the Vine

Cathedral Ridge teams up with Columbia Gorge Hotel this February

We are pleased to announce a special opportunity for Wine Club members to stay at the historic Columbia Gorge Hotel: for the month of February the hotel has agreed to offer special, exclusive pricing. So if you are coming into Hood River or have friends or family making the trip, here is the deal:

Call the Columbia Gorge Hotel and ask for the "Cathedral Ridge" room deal, they will give you the following offer:

\$79 Friday and Saturday

\$69 Sunday-Thursday. (Special pricing excludes holidays)

As an added bonus, stop by Cathedral Ridge on your way to the hotel and get a bottle of Reserve wine during the week for only \$30.

If staying on the weekend get a Cab or Syrah for only \$20.

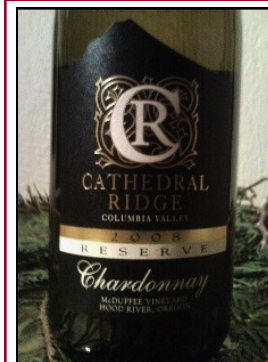
Altogether, that's a night out and a bottle of wine for under \$100.

We can also happily make the reservation for you. Give us a call!

***Wine Club Pick-up Party: Saturday, Jan 16th 3-6pm. Details Inside**

What's New In the Bottle?

2008 Reserve Chardonnay!



It seems like only a short while ago we bottled and released our first ever 2007 Reserve Chardonnay. We are happy to offer you the successor to this great wine. The 2008 vintage is now in the bottle and will be available shortly. It still carries the same wonderful complexity with a smoother, creamier mouth feel.

Reds Only

Merlot	\$26
Zinfandel	\$20
Necessity Red	\$24
Retail:	\$70
Club Price:	\$49.99

Savings: 29%!

Red & White Combo

Halbtrocken	\$18
Bordheauxd Red	\$26
Cab/Merlot	\$18
Retail:	\$62
Club Price:	\$39.99

Savings: 35%

Whites Only

Halbtrocken	\$18
Riesling	\$18
Chardonnay	\$22
Retail:	\$58
Club Price:	\$39.99

Savings: 31%

Reds and Reserve

Pinot Noir Reserve: \$52

Zinfandel: \$20	Merlot: \$26	Necessity Red: \$24
Retail: \$122	Club Price: \$89.99	Savings: 26%

Upcoming Events:

Wine Club Pick-up Party: Saturday, Jan 16th 3-6pm

Due to popular demand, for the winter months we are hosting the Wine Club Pick-up Party earlier in the day. January's event will begin at 3pm on Saturday, January 16th. As always we will be serving our delicious Reserve wines and providing great pairing appetizers. Robb will even be opening a bottle of the 2005 Pinot Noir from the secret wine library. We can't wait to see you there!

Every Friday Evening: Happy Hour Bistro Night at Cathedral Ridge!

When: Every Friday evening 5-7pm

Where: Cathedral Ridge Winery

What: Glass pours: \$2.50 Whites. \$3.50 Reds. \$5 Reserves. Stop by after work or on your way to dinner for a relaxing happy hour with great wines. We will provide cheese plates and a mellow atmosphere to help you unwind after a long week. *Wine Club members who bring a friend receive one complimentary glass of wine!*

All Winter Long: The tasting room is open 11am-5pm with special deals in the room and online!

January's in-room Burgundy special: Our buttery Chardonnay and premier Huber Vineyard Pinot Noir for only \$35; that's over 35% off. Remember, this special is only available in our tasting room to our wine club, so next time you are in the area be sure to stop by.

If you are not in the area, we still have great offers for you. Visit us online for the exclusive internet specials:
www.cathedralridgewinery.com/wine-corner.php

Wineries Open in the Gorge

While many wineries shut down for the winter, we wanted to reassure you that this is not the case with us. We and several other Hood River area wineries keep our rooms open all winter long. Just so you know, here are a few of the others.

Cathedral Ridge Winery: Open 7 days a week 11am-5pm (7pm on Fridays for our 2 hour Happy Hour!)

The Pines: Open Wed & Sun 12-6pm, Thurs-Sat 12pm-9pm

Springhouse Cellars: Open Fri-Sun 11am-5pm, Sun 1-5pm, and by appointment

Quenett Winery: Open daily 12pm-6pm, Fri & Sat open until 8pm

Featured Wine Club Members: Barb and Marlin Geurink



This month, we wanted to extend a special thanks to Barb and Marlin Geurink. They have supported Cathedral Ridge as members since September, 2007. They also took part in the 4-Region wine tasting party last year and sent us some lovely photographs with great tasting notes. In the picture to the left, Barb and Marlin offer charming smiles as they enjoy the tasting party they threw for their friends with their Cathedral Ridge wines. We appreciate your support and hope we can continue to provide you with your favorite wines. Cheers!

WINE CAKE RECIPE:

Inspired from www.grouprecipes.com

18.25 ounce pack of moist white cake mix	3/4 cup of vegetable or canola oil
5 ounce pack of instant vanilla pudding mix	3/4 cup of CRW Wine of your choice. Reds are best.
1 tsp ground nutmeg	4 eggs
	Optional: cocoa powder

1. Preheat oven to 350 degrees.
2. Grease and flower 1 ten inch Bundt cake pan. If you would like, sprinkle cocoa powder inside the Bundt pan.
3. In a medium bowl combine the cake mix, instant vanilla pudding, nutmeg, vegetable oil, wine and eggs.
4. With an electric mixer, beat for 5 minutes. If you do not have an electric mixer, stir until the texture smooths.
5. Pour the mixture into the Bundt pan.
6. Bake for 50 minutes. Insert a toothpick into the cake, and if it comes out relatively clean, the cake is ready.
7. Set the cake on a rack to cool.
8. When the cake is cooled it is ready for cutting and serving! Ice with favorite icing if desired.

Serves 12. Cooking Time: 50 minutes.