

# The Winter Wines of Washington



## Owen Roe “Sinister Hand”

This is a dark, savory red built for grilled steaks, smoky kitchens, and dinners that stretch late into the evening. It's bold without being heavy, with raspberry aromas, black cherry and hint of toasty French oak to round out the finish..



## Hedges Descendants Liegeois Dupont Syrah

This Syrah shows up dark and savory, with wild blueberry and white pepper giving it energy that works beautifully with grilled lamb or sausages. A touch of orange peel and coffee notes make this a bottle for cool nights and full plates.



## L’Ecole Frenchtown Red

This red walks in with bright, fruit (boysenberry, blueberry, plum) that makes it effortless to sip with everything from charcuterie to pizza. Violets and a hint of mint add a fresh edge, while medium weight and gentle spice keep it lively without needing a heavy meal.



## K Vintners Milbrandt Syrah

This Syrah brings ripe blackberries and black cherries right out of the gate, with just enough pepper and herbal brightness to keep it lively with food. Medium-to-full in weight and full of charm, it's an easy choice for grilling nights and relaxed weekend dinners.



## Owen Roe “Ex Umbris” Syrah

This Syrah/Grenache blend opens with pepper and grilled-meat character, followed by blackberry, plum, and a hint of leather. A smooth texture and long, silky finish make it a win for hearty pastas, roasted dishes, and nights that call for big reds.



## K Vintners “The Creator”

This Cab/Syrah blend opens with black currant, olive and a touch of smoky ash, giving it a distinctly savory edge. Full bodied and focused without feeling heavy, it's perfect for slow-cooked dishes, winter roasts, or any dinner that leans rich and comforting.

