

# Portfolio Club



## 2018 Andrew Rich Croft Vineyard Sauvignon Blanc 24/BTL

Croft Vineyard, in the foothills of the coast range just south of the Eola Amity Hills, is one of the Willamette Valley's OG Sauvignon growers, having planted the variety in the mid-80s. Whether it's because of their careful organic farming, their marine sedimentary Bellpine soils, or the site's favorable aspect and warm microclimate, their Sauvignon grapes produce a wine of distinction. Don't think Napa, don't think Marlborough: Andrew might not mind if this recalls Sancerre, but in fact it's Willamette Valley through and through.

Andrew has been working with the Croft family since 1999, and over 20 years he has honed a style that marries richness—no pun intended!—and raciness, lush exotic fruit and lapidary precision. An utterly delicious wine that pairs well with cheese, charcuterie, grilled vegetables, and mild fish dishes, it has the fullness to be enjoyed during the cooler months while being crisp enough to sip as a summer aperitif.



## 2017 00 VGW Chardonnay 75/BTL

This offers ripe-pineapple and lime-juice aromas, as well as white peaches and wet stones, in a very expressive mode. The palate has a very smooth core of mellow, cashew nuts and white peaches with some very assertive and dense, fleshy-peach and praline notes to close. 97pts James Suckling

*Pair with creamy, earthy, salty foods including: Triple crème cheese, Oregon chanterelle mushroom risotto, Grilled Salmon, Shellfish*



## 2015 Hamacher "Signature" Pinot Noir 50/BTL

Nose: Round red ripe cherry/cassis bright fruit, floral cherry blossom, candied red fruit cotton candy and full, soft, ripe, warm raspberries and clove spice, broad, aromatic and red fruited.

Mouth: Silky entry, soft edges builds quickly with good acid backbone and lots of soft ripe dusty mouthfilling tannins, true to the nose, juicy perfumed, some baking spices, brown sugar, slightly darker fruit on the palate, muscular full midpalate, focused powerful wine that belies the hot vintage from which it came. Thank you to the higher elevation vineyards that made the blending easier! This wine is a driven youthful powerhouse, with great balance, fine silky texture and the structure for great aging. A wine to make Oregon proud!



## 2018 WildAire Fairsing Vineyard Pinot Noir 45/BTL

Dark ruby in color, this wine exhibits aromas of candied red cherry, blackberry, and clove that overlap with hints of toast and vanilla. A smooth entry flows into a generous and tantalizing structure tensioned beautifully with vibrant acidity. Exotic flavors of cherries, blueberry, cloves, and sweet tannins, that mature into a never-ending finish. Pairings:

*Winemaker strongly suggests a butterfied, marinated, and grilled leg of lamb...or grilled lamb chop lollipops....or lamb burgers with a blue cheese center of goodness.*



## 2016 Lazy River Vineyard Estate Pinot Noir 40/BTL

2016 has been referred to as a "classic vintage", not too warm, not too cold, but just right! This classic Lazy River Pinot Noir wine dazzles with its perfumed cherry aromas, exotic spices, and dried savory herbs. A lush wine with a crushed velvet mouthfeel, leaning toward bold yet highly complex. Perfect to drink now or for a special day a few years from now.

Consulting Winemaker -Isabelle Meunier



## 2014 Wahle Holmes Hill Pinot Noir 36/BTL

Our Holmes Hill vineyards sits in the southwest corner of the Eola-Amity AVA. This wine is produced from Pommard, 777 and 115 clones on a non-irrigated site. Enjoy aromatics of brambly blackberry, fig and cassis supported by a mixed cherry palate.