

# Diverse Reds Club



## 2014 Andrew Rich Ciel du Cheval Grenache 35/BTL

As is often the case at Ciel du Cheval Vineyard, the Grenache Noir (with bud wood originally from Chateauneuf-du-Pape) tends to be focused, taut, even a bit linear, with good acidity and surprising tannin if you're expecting something flabby. (It's a wine that never missed its daily core routine.) Which is not to say it's lacking in fruit. The anticipated strawberry-raspberry notes are there on the nose, along with a whiff of spice and herbs, and the red fruit follows through in the mouth. The mid-palate proves to be supple despite the tension. Not a casual-sipper style of Grenache, this wine can be enjoyed now and over the next few years with just about anything that's fatty, rich, and delicious. Let it cuddle up to your next roast pork loin. A mere 28 cases were bottled.



## 2017 Native Lea's Vineyard Pinot Noir Un-Oaked 36/BTL

Processed with 30% whole cluster, cold soaked for seven days, and primary fermented for seven more. Very light daily punch downs to keep the wine elegant and pretty. Pressed off and settled in tank for six days, before racking to both concrete and amphora to rest. It is a light style pinot – bright red fruit on the nose, cranberry, cherry, with hints of forest floor. The palate shows length and balance with simplicity. A refreshing fruity finish, with hints of minerals from the concrete and clay fermenters.



## 2013 Andrew Rich Ciel du Cheval Vineyard Mourvedre 40/BTL

You don't need to have been following my wines for long to know that I'm crazy about the Mourvèdre grape. And while it's true it is often a member of the band, rather than the soloist—I think of it as the bass player in a super tight rhythm section—it can certainly shine on its own. This example from one of Red Mountain, Washington's, most esteemed vineyards, includes perhaps 4% Syrah (from barrel topping), but is otherwise pure Mo, as we affectionately call it. Look for classic notes of leather, spice and resinous herbs (which you might find in France) as well as plenty of new world black and blue fruits, such as blackberry and plum. With nearly four years in bottle, this library selection is ready to rock and roll with cool season stews and early summer barbecues, but it has the structure and fruit to age elegantly for many more years. Only 38 cases bottled.



## 2017 00 VGR Pinot Noir 75/BTL

The VGR is a blend that typifies the best of the Willamette Valley AVA in each vintage, using hand-snipped fruit and whole berry fermentations in 500L terra-cotta amphorae imported from Tuscany for the 00 Wines project. The 2017 vintage contains a blend of fruit from the Eola-Amity Hills and Yamhill-Carlton AVAs. Garnet-hued with a rich texture and a tension of fine tannins, the 2017 VGR Pinot Noir is savory with notes of spices and herbs that come together in a creamy, lengthy finish.



## 2015 Ratio "Retina" Pinot Noir 38/BTL

The 2015 Retina Pinot Noir comes entirely from Jessie James Vineyard, a Jory soil site high up in Eola-Amity Hills. The aromatic nose shows cherries, minerals, black pepper, and iron, and evolves intricate spice with time in the glass. The palate is a more delicate expression of Pinot Noir with raspberry and lemon intermingling to create a wine destined for the table. This is a versatile food wine – delicate enough to complement grilled salmon, but flavorful enough to act as a fruity accompaniment to an herb-crusted rack of lamb.



## 2016 Elevee Madrona Hill Vineyard Pinot Noir 48/BTL

The wine reveals black cherries, Italian spices, and baking spices, with hints of rose petal around a savory, dark fruit core. This is a very full bodied wine, with lively acidity and broad, lush velvety tannin. The long finish lingers with a chorus of black cherries, baking spices, and Oregon laurel leaf.