

Portfolio Club



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.



2018 RR Gruner Veltliner 24/BTL

Brilliant, bright straw color, with a savory nose on the entry, showing fresh herbs from the garden, warm spicy white pepper, and ginger tea. Fresh fruit comes in between the initial aroma and the taste, both full of yellow plum and honeydew melon, red apple, and rich vanilla with a nutmeg accent. The palate is equally warm and emollient, full, rich and fleshy, with a great acid backbone, and a creamy, almost oily, finish. This Grüner will age stupendously, and continue to evolve in its complexity and balanced weight.



2015 Andrew Rich Eola-Amity Pinot Noir 42/BTL

This particular bottling of Eola, from our Elements series, is a bit of a one off. In '14, '16, and '17, this cuvée relies on vineyards at the southern end of the AVA, but in 2015, Dukes Vineyard, at the northern end of the sub-region, plays a starring role. (Long-time fans of the Studio will recall that Dukes made their wine here for many years.) In fact, it provided the fruit for 90% of the blend. Roughly half and half 777 and Pommard clones, the former provides lush fruit—both red and black in this hot vintage—while the latter offers a solid foundation and structure, as well as a welcome earthy note both on the nose and on the palate. This is a gorgeous wine to enjoy now, but it should become even more complex and nuanced over the next four to five years. Just 7 barrels produced. WA 92+ Wine & Spirits 92



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.



2018 Project M Sparkling Rose 28/BTL

Aromas of dusty strawberry and passionfruit fill the glass. A dense and plump medium body become buoyant with effervescence. In the mouth turns a carousel of delicate and hard to pinpoint fruit flavors: strawberry, still firm stone fruit, hints of blood orange. The complexity of these fruit flavors is raised by a subtle briny streak. Acclara's finish makes no haste revealing its purpose: to slow us down and enable us to savor...moments as well as flavors.



2016 Lavinea Nysa Vineyard Pinot Noir 65/BTL

Clear and shiny, beautiful purple color with a softer edge, the initial aromas of iron fist mineral, passionfruit and floral notes of orange blossoms & dried lavender, open up to sweet cherries wrapped around wet stony bedrock notes. A bright and nervous palate entry with a youthful mid palate as it jumps around from classic Dundee Hills cherry fruit, to an earthy and firm mineral core that tightens on the long finish with finely textured and coating tannins. Overall, it is a youthful wine with a wonderful structure to age.