

# Diverse Reds Wine Club



## 2016 Ratio Retina Pinot Noir 38/BTL

Retina is an ongoing exploration of the vineyards and sub-regions of the Willamette Valley. The 2016 blends fruit from Vidon Vineyard in Chehalem Mountain AVA, Jessie James in Eola-Amity Hills, and Three Carriages high in the hills south of Portland. The aromatic nose showcases incense, potpourri, black cherry, citron, and scents of forest floor and dried herbs. The palate is immediately red and nervy with a mineral quality that draws to a long, juicy finish with lingering floral and spice notes. Together these vineyards create a harmony of tannins, fruit, and acidity that should evolve and improve for the next 5-10 years in bottle. This is delicious with wild mushroom risotto.



## 2019 Ridgecrest Vineyard Gamay Noir 30/BTL

Our old vine Gamay gave us a lot of love in 2019, with an abundant harvest and more “traditional” Oregon vintage characteristics to show the traditional cool-climate of the Willamette Valley. This Gamay reflects the elegance and power from Ribbon Ridge, and a profile that Cru Beaujolais lovers will appreciate. The wine has a medium-garnet color with aromatics of green peppercorn staccato, spicy tobacco, cedar, and dried cherry accents, adding depth to a more persistent black cherry and chocolate core. Next, we envision biting a fresh, ripe, dusty plum, sensing the velvety sweet flesh of the fruit, and the clean, bright finish, accented with acid that is crisp and precise. Best served slightly chilled with your favorite wood fired pizza or grilled meats.



## 2017 Andrew Rich Glacial Rhone Blend 45/BTL

Fourth time's a charm? Just joking because there was nothing wrong at all with the 14, 15, and 16 Glacial bottlings. But if you have been following them from the first vintage— that big bold bad boy of a 14— you will notice that gradually the wine has become more elegant, more nuanced, every year. And now with the release of the 2017, we have a wine that is absolutely seamless, just pure Rhône joy from start to finish. The blend this year is 54% Syrah, 31% Mourvèdre, and 15% Grenache (more Mourvèdre than usual) and it is supple and mouth filling, with flavors that evoke black fruit, chocolate, and spice. The finish is long, the tannins round. Highly recommend with lamb dishes— a tagine would be nice— grilled vegetables, and game birds if you have access to them. [Tanzer/Vinous 91]



## 2019 J.C. Somers La Colina Vineyard Pinot Noir 50/BTL

The La Colina Vineyard is located in the Dundee Hills AVA of Oregon's Willamette Valley. Farmed by my friend George Hillberry, it has made beautiful wine for me since 2002. This wine from the Pommard block 3 gives classic aromas of dusty cherries with a fruit-driven mid palate and a spice driven finish. Pair with rack of lamb, roasted game hens or wild mushroom pasta.



## 2018 00 VGR Pinot Noir 75/BTL

The 2018 VGR is the annual Willamette Valley Pinot Noir from 00 Wines. Blended with the elegance of high elevation Eola-Amity Hills Dijon clone Pinot Noir and the power of own-rooted Hyland Vineyard Pinot Noir planted in 1972 in deep, red Jory volcanic soils, the 2018 VGR is perfumed on the nose with a liquid cashmere texture gently wrapped in the flavors of deep red berries with just a hint of dark chocolate and roasted coffee. Pair with sautéed wild mushrooms and salmon.



## 2018 Project M “Personify” Pinot Noir 38/BTL

The nose is dominated by earthy aromas of dried earth with wisps of smoked paprika and black cherry. Delicate hints of clove, dried lavender interject themselves randomly. The entry is a plush sheet of silky black fruit. A soft richness obscures an intricate tannic structure. In the mid palate, the fruits continue to be black and are augmented by the same earthy profile expressed in the nose. Swirled in these are faint flavors reminiscent of light roast coffee, soy sauce, and cassis. They contribute to a dark, brooding complexity. The wine's density, structure and flavor profile indicate a warm vintage restrained by meticulous extraction and thoughtful cooperage. Pair with grilled Iowa cut pork chops or seared duck breast.

Club members: Enjoy a 20% case discount on wine club reorders until April 25, 2021 (mixed cases ok).