

# Pinot Noir Wine Club



## 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 Megan Anne Black Love Pinot Noir 60/BTL

Sourced from top vineyards and sites in the Willamette Valley, Black Love is a 100% Pinot Noir blend selected from the best barrels available from the 2018 vintage. Mark & Megan began creating the Black Love label in 2006, named after an album by the Afghan Whigs.

A beautifully complex and aromatic nose of dark chocolate, tea leaves, rich fruits and sweet tobacco sail into a full-bodied palate with a tight core of dark fruits such as black plum and blackberry. This wine has great breadth and length and is built to age gorgeously.



## 2017 Lavinea Tualatin Vineyard Pinot Noir 65/BTL

Brilliant and deep ruby with a youthful purple edge, lovely initial aromas of raspberry cobbler, fresh red cherries and hints of rose petals opens in the glass to fragrant orange peel, and mixed berry aromas intertwined with bergamot notes and hints of cardamom. A smooth entry and soft palate travels along exquisitely, with an elegant texture that lingers on a fresh and focused cherry core. The wine comes full circle with lively acidity, and notes of fruit and earth that carry the palate seamlessly on a long finish. This wine is seductively elegant and polished, refreshing and refined. Pair with red wine braised beef short ribs



## 2016 Hamacher "Signature" Pinot Noir 60/BTL

The 2016 opens with ripe dark-fruited, savory notes that jump from the glass. It's a dynamic wine that leads to difficulty pinning down exact description of the aromas: cedar, cinnamon, anise, red candy, and mineral/saline undertones turn to grilled meat, brown sugar, ripe plums and cherry blossom perfume upon aeration. Full mouthcoating entry, true to nose, sweet midpalate, broad, oily & viscous, spicy dark baked fruit with bright pie cherry edges. Supple ripe tannin backbone and stealthy supporting acidity lead to a full, silky and very long supple finish. This is the texture that Pinot aspires to!



## 2014 Wahle Willamette Valley Pinot Noir 30/BTL

The 2014 Wahle Willamette Valley Pinot Noir is sourced from our estate Yamhill (planted 1974) and Holmes Hill Vineyard. Aromatically I note mixed cherry, cassis and tea notes. Later hints of gingerbread and dried flowers emerge. With 6 years of age on this warmer vintage, the tannins have softened nicely for the palate. Pair with eggplant stewed in a dark tomato based sauce.



## 2016 Andrew Rich Eola-Amity Pinot Noir 45/BTL

It seems odd that Andrew had been making Pinot in the Willamette Valley for nearly 20 years before he sourced his first Eola-Amity Hills fruit - odd because the appellation quickly became his favorite. He loves it for the freshness the wines show even in warm years like 2016, thanks to the cooling Pacific breeze that wafts in through the Van Duzer corridor; he loves the wine's floral aromas and purity of fruit, both red and black; he loves their succulence - their sheer ability to seduce. And while this is a wine of pure pleasure, it has the nervosité to age another five years. Enjoy it with a simple roast chicken and sautéed chanterelles. We think you'll love it too.

Club members: Enjoy a 20% case discount on wine club reorders until December 15, 2020 (mixed cases ok).