

# Pinot Noir 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.



## 2018 RR Pinot Noir 79/BTL

The intensity of the 2018 vintage is the focus of our barrel selection Pinot Noir from Ridgecrest Vineyards. This wine is comprised of two clones of the oldest vines on Ribbon Ridge AVA, Pommard and Wädenswil, and shows the depth and complexity of flavor and aroma only old vines can produce. The color is the first indication of depth; showing deep, dark, purple-red color. Aromatic intensity shows with fresh-picked warm blackberries, cherry liqueur, vanilla and wood spice, and sultry berry crumble. Sweet and spicy play on the palate as well, with dense, firm fruit tannins midpalate which taper to a long and smooth finish, and accents of cocoa powder and blue to black fruit. All that, wrapped in a tight little bow of acid, is a complete package that will only continue to reward those that have the patience to wait for a few years of aging. Pair with salmon bake or a rich pork & white bean cassoulet.



## 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



## 2017 Quintet Lichtenwalter Vineyard Pinot Noir 52/BTL

Among the many faces of the Ribbon Ridge AVA, the upper bench of Lichtenwalter Vineyard speaks to us (as much as any other site) with the best qualities of Ribbon Ridge Pinot Noir. The 2017 is a remarkably pure expression with dark fruit and fragrant spice that meld together with vanilla, sassafras, cherry compote and shitake mushroom to create a complex, inviting nose. Red fruits and citrus reflect the tension and structure on the broad, juicy spice-laden finish. With zero new oak, this is a long and beautiful expression of one of Ribbon Ridge's greatest sites. Pair with pork tenderloin with cherry reduction sauce or grilled pork chops.



## 2017 Elevee Bjornson Vineyard Pinot Noir 48/BTL

This wine reveals cherries, pine needles, fresh hops, and black tea, with hints of peach, around a mineral core. This is a medium body wine, with lively acidity, and broad, fine, velvet tannin. The long finish lingers with a chorus of cherries, tea leaves, and fresh Oregon Douglas-fir shoots. 94pts pdwr; 93pts Vinous



## 2018 Project M Filament Vineyard Pinot Noir 55/BTL

Intense aromas of candied cherry leap from the glass. These are flanked by notes suggesting cigar wrapper, cocoa powder, cedar, and purple flowers. The wine enters with a density, unusual for Filament, bearing witness to the warm nature of the growing season. This density is kept agile by the vineyard's characteristic acidity which keeps the dark red cherry and red plum flavors fresh. More focused attention reveals wisps of spicy oak, dried earth and Indian spices. Seamless from entry to mid-palate, it refuses to taper into the finish, expanding and lingering with creamy, yet juicy red fruits. This wine would pair well the "usual suspects" for Pinot Noir; pork, lamb chops, duck and roasted chicken. However the unique balance between the generous density and the ample acidity would make for an interesting pairing with braised lamb or veal.

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