

Portfolio Wine Club

2019 J.C. Somers Corrine Vineyard Chardonnay 40/BTL

From the Chehalem Mountains AVA, this Chardonnay displays aromas of citrus, pear and mineral with a rounded and elegant mid - all framed by an energetic acid-driven finish with a touch of salinity at mid palate. We recommend pairing this wine with roasted game hens, a wild mushroom omelette, or braised halibut. Alternatively, this Chardonnay also pairs beautifully with goat cheese or oysters as a first course.

2018 00 VGW Chardonnay 75/BTL

The 2018 VGW is the annual Willamette Valley Chardonnay from 00 Wines. Blended to showcase the striking power and potential of Willamette Valley Chardonnay, the 2018 VGW is distinctly Old World with refreshing acidity, a core of salinity, and a touch of spiciness on the finish. Pair with white fish, shrimp, scallops, creamy seafood dishes, rabbit in mustard sauce.

2017 Lazy River Estate Pinot Noir 42/BTL

A beautiful, understated presentation of Lazy River Pinot Noir. Dark chocolate, black cherry, pomegranate, earthy yet floral notes on the nose. Blue magenta rim, medium purple at the core. Marionberry, black raspberry, combined with Chinese spice, dark coffee, vanilla, smoky yet bright fruit flavors. Subtle oak, balanced acidity, earthy reflections of the minerality of the earth. Silky, elegant tannins. Consulting Winemaker: Isabelle Meunier

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!

2018 Ridgecrest Vineyard Gamay Noir 30/BTL

Vivid, vibrant, and deep, the purple-garnet color hints at the complex blackberry, plum, cherry and pomegranate mélange on the palate. The fruit is accented by signature highwire acid levels and spices galore, ranging from white to black pepper and brown baking spices and cedar elements; threads of basil, cigar, and dark-grained bread are interwoven with restrained tannin, giving it three-dimensionality. Intriguing black and blue fruits are elevated by a bright, fresh tension, giving it an elegance and balance that lead us to believe it has the potential to age for some years.

Harry suggests pairing with roast turkey with ALL the "fixins" of dressing and gravy. Wynne agrees, adding cranberry sauce and also recommends pairing with wood fired pizza, charcuterie plates, or burgers.

2018 Megan Anne Willamette Valley Pinot Noir 30/BTL

The 2018 Willamette Valley blends a mix of vineyards from Dundee Hills, Chehalem Mountain and Freedom Hill Vineyard to the south. This winning combo is a great representation of the Willamette Valley. A quintessential expression of a wonderful blend in a stellar vintage. This lively, rich Pinot shows an expressive nose of cocoa powder, bramble, red currant and plum. The palate is broad and full of the flavors of pie cherries, cocoa and ripe plum highlighted with star anise and black tea.

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