

Portfolio Wine Club



2020 J.C. Somers Garnier Vineyard Tempranillo Rose 25/BTL

The Garnier Vineyard is located in the Columbia Gorge AVA on the Oregon side of the Columbia River near the town of Mosier. I have been making beautiful Rosé from this vineyard for many years. The tiny Tempranillo block has made an exceptional wine for us this vintage. Made in the classic style, it is dry and has a lovely lightness of being. Aromas of red fruit with citrus and mineral notes. On the palate, the wine has a nice intensity of fruit with a fresh and crisp finish. Very versatile in food pairings: goes with Roasted Chicken, Niçoise Salad, Salmon and nearly everything else.



2019 Ratio Viognier 45/BTL

The intent of this wine is to emulate the minerality and reserved fruit of the King of Viognier – Condrieu, in the Rhone region of France and, as such, was held in bottle until Spring 2021 before release. The nose has now revealed its true self with Meyer lemon, orchard fruit, pineapple and rose accompanied by anise, saffron, and smoky, chalky minerality. With the vibrant lemon, orange pith, and juicy acidity of the palate, this wine's varietal identity might be hard to guess, were it not for the honeysuckle that accents the ginger and subtle herbs of the finish. For an exotic evening, explore pairing with middle-eastern or Indian food and, for a surprise pairing, try it with lamb tagine.



2018 Ridgecrest Vineyard Pinot Noir 42/BTL

Youthful, bright and pedigreed; deep purple-red core, with floral-rose, spice and pepper aromatics; supple red fruit, plum, restrained oak flavors, with a slash of Worcestershire, suspended freshly and tightly on a texturally exciting mid-palate of velour-like tannins; well-rounded three-dimensional red fruit with extra layers of dark fruit extending front-to-back seamlessly, with no palate breaks and, although tight, bright and needing time, ending with that classic elegance for which Ribbon Ridge is heralded. Pair with grilled salmon burgers, mushroom bruschetta, or really anything mushroom based.



2017 Asilda Yamhill-Carlton Pinot Noir 52/BTL

A sophisticated wine with a balanced profile, brilliant red, vibrant, mineral-accented raspberry and cherry complemented with hints of cola and spices. It is silky with a full mouth experience that deepens and spreads as the wine opens up. It was made with four clones, each offering a different taste characteristic. The combination offers a taste of spice, plum, dark berry fruit, with just a hint of lemon. Pairs well with duck, lamb, beef, and creamy pasta dishes. Be sure to try Earl and Peggy Lumpkins' family recipe for Leg of Lamb!



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).