

Portfolio Wine Club



2019 Andrew Rich Pinot Noir 28/BTL

Andrew's first release from the classic 2019 vintage glimmers with a luminous ruby red. Initially high-toned, the nose opens up to aromas of red fruit, bramble, and a whisper of woodland after a rainfall. This is a wine that's supple and inviting, with lively yet submerged acidity and a soft, lingering finish. It is subtle and refined, with Hépburn poise—Audrey not Kate: a pinot that harken's back to the cool (yet ripe!) vintages of yore. Ready to drink now, it will continue to evolve over the next several years.



2016 Hamacher "H" Pinot Noir 26/BTL

Cherry blossom, black tea, cedar spice, clove and anise with a touch of warm tobacco spice define this classic Pinot nose. The mouth is broad, tinged with plum, savory spice, graphite, dark chocolate, finishing with edgeless fine grained tannin.



2020 Ridgecrest Vineyard Pinot Gris 24/BTL

This is not your kids' Pinot Gris! No, really, that would be illegal in many cases, but you know what we mean. Pinot Gris for us is a dry, luscious, fleshy, textured wine, not just a fruit bomb, and no-no to all that sugar. The color is a rich blonde/yellow, like a lighter version of liquid gold, and the aromas are that of warm lemon curd, kiwi fruit, and peach pit. A pensive wine on the palate, with rich baked shortbread and honeydew melon and a round, supple finish. Our Gris finishes with texture that makes a glass by itself more interesting, and a glass with food more integrated. Great in any circumstance, except maybe with an ice-cube?



2018 Lavinea Tualatin Estate Pinot Noir 65/BTL

Beautiful bright ruby, brilliant and pale at the edge. Evolved and high-pitched aromas of dried cherry, orange peel, mixed red fruits and just-turned earth lifted by a wisp of rose petal hint at what's to come. A round and pliant entry opens to black cherry cola, bright cranberry and hints of black licorice and iron. Light on its' feet but not short on intensity, this is very well balanced with a seamless and elegant texture and a juicy framework of acidity that carries persistent flavors to a long finish. This 2018 will develop gracefully. Pair with Herb Roasted Leg of Lamb, Grilled Duck Breast with Morels, Provencal Salmon with Fennel, Rosemary and Orange Zest, Beef Bourguignon. 94 pts James Suckling



2019 00 VGW Chardonnay 75/BTL

Year after year, the VGW from 00 receives even higher scores and publicity. One of the more creative and exciting processes used by 00 Wines in the making of their VGW and ESW wines, is the Black Chard method of reducing premature oxidization by exposing whole cluster Chardonnay grapes to oxygen before fermentation. This causes the "must" (grape juice) to turn a dark brown or black color. During fermentation the brown pigment falls out, and what is left has extraordinary depth and texture and is more protected against oxidation in the bottle. This method is being used in Burgundy and now in Oregon to protect the wines from premature oxidization, and potential ruination later, as the wines are aged. Using this Burgundian methodology is both daring and inspired. It has a fine core of acid with a fresh nose of honeysuckle, lemon curd, and white floral notes. Long finish. Drink 2025 - 2045.



2018 Project M Momtazi Vineyard Pinot Noir 55/BTL

Aromas of modeling clay and wax are detected as the glass is approached. These are embellished with fresh scents of bay leaf and lemon blossom that sit atop earthy red fruits with a dash of soy-sauce-like Unami. Dense upon entering the mouth. When first opened, slightly rustic tannins give the impression the wine's surface is slightly abraded. Air and time polish these abrasions turning the surface smooth as glass. The mid is filled with dusty black cherries and berries garnished with hints of cola and forest floor. Initially, firm tannins, idly threatening to be unripe, squeeze the tongue, releasing into a finish of charred meat, orange peel, and Pu-erh tea. As the wine opens, the orange peel flavors and firm tannins give way to soft caressing tannins and more dusty, ripe berries. Dominated by flavors from the earth, herb, and spice spectrums, the wine fully respects and reflects the untamed and wild nature of the Momtazi Vineyard and its biodynamic farming methods. My pairing would be grilled lamb chops or Game.