

# Diverse Reds Wine Club

## 2018 Andrew Rich Mourvedre Ciel du Cheval 50/BTL

As many of you know by now, Andrew has long had a passion for Rhône wines. While Syrah may be his particular passion, the Mourvèdre grape, which reaches its pinnacle in Bandol, France, fascinates as well. Known as a blender in the south of France—and in Andrew's Coup d'Etat and Glacial since 2002—it can stand on its own. That said, Andrew only bottles it solo when he feels the wine is complete and complex enough to warrant it. Full bodied and textural, the inky 2018, from the esteemed Ciel du Cheval Vineyard in the Red Mountain AVA, shows aromas and flavors of smoked meat, blackberry, anise, thyme, and cocoa. Rich and suave in the mouth, it has surprisingly bright acidity for such a big wine, adding lift and tension. Enjoy over the next 7-10 years. If it's still grilling weather, just about any red meat would do, perhaps with a chimichurri sauce. In late fall or winter, a provencal daube would be perfect. 7.5% Syrah. 53 cases. Vinous: 93/91. (Bargreen/Tanzer)



## 2021 Asilda Sangiovese 55/BTL

The 2021 Asilda Sangiovese comes from Chandler Ranch Vineyard within miles of both Red Mountain AVA to the east and Horse Haven Hills to the south. The wine presents black cherry and strawberry flavor with hints of wet clay and subtle licorice on the nose while the palate is treated with mineral, strawberry/raspberry and blood orange that carries to a long finish. This wine is really versatile at the table and pairs nicely with cheeses, particularly sheep's milk cheese. It brings red sauces to life and is good with classic dishes like pork shank and Tuscan white beans.



## 2019 Aubaine "Joie" Estate Pinot Noir 60/BTL

Bright and deep garnet in color with a purple edge, the first nose opens with aromas of black cherries, blueberries, dusty rose petals, cloves, with an iron like minerality so typical of the Eola-Amity Hills. Smooth and refined, the silky tannin profile travels beautifully with a harmonious balance of dark cherries, bramble berries, hints of chocolate and lavender. This wine is an iron fist in a velvet glove, all in grace and harmony. Age worthy and compelling with its silky open mouthfeel, will be the star of the show. Pair alongside butternut squash gnocchi with cream sauce, classic minestrone soup, or salmon topped with ginger butter.



## 2019 Megan Anne Willamette Valley Pinot Noir 30/BTL

Our expressive, rich Pinot from a variety of Willamette Valley vineyards gives red currant, cherry and plum on the nose. The full-bodied palate combines notes of cocoa, spice, vanilla, black and red fruits. Lively acidity is present throughout and integrated oak notes blend into a lengthy finish



## 2021 Lavinea Eola-Amity Pinot Noir 40/BTL

This wine highlights the complex diversity that is the Eola-Amity Hills and delivers on the character of the 2021 vintage. The year began with an epic ice storm in the winter, followed by rain at flowering, then a record-setting heat event. After that, we experienced a relatively dry growing season with a few heat events in August, followed by welcome rains and a cooling period in September and October. Typical of the vintage the wine is rich with generous fruit that remains fresh from practiced restraint in the cellar. Pair with Grilled Salmon Salad - Hunter-Angler-Gardener-Cook, Crisp Braised Duck Legs with Aromatic Vegetables - New York Times Cooking, Five-Spice Short Ribs With Carrot-Parsnip Purée - Bon Appetit



## 2019 Wahle Holmes Hill Vineyard Collaboration Pinot Noir 45/BTL

Tom Fitzpatrick of Elevee Winegrowers and I have collaborated on several projects over the past 10 years. Most recently we teamed up to produce the 2019 Collaboration pinot noir from the Holmes Hill vineyard. I sourced 20 year Pommard and 777 clones of pinot noir from this dry farmed hilltop site. Tom's unique experience with tannin chemistry guided the barrel aging of this wine. Look for notes of rose petal, wild blueberry and blackberry backed up by black cherries on the palate. For pairing, consider pasta with a slowly simmered tomato and mushroom sauce or garlic butter blacked salmon.



Club members: Enjoy a 20% case discount on wine club reorders until November 30, 2022 (mixed cases ok).