

Diverse Reds Wine Club

2018 Andrew Rich Gamay Noir 32/BTL

For one brief moment, Lazy River grew Gamay. Alas, this is the only bottling you will ever see. (Ask Andrew some time.) Luckily, it's a beaut, made very simply: 100% whole clusters; semi-carbonic fermentation; aged in neutral barrels for 10 months; bottled unfiltered and then aged a couple more years while Andrew came up with his cool new labels. Aromas of cherries and earth, with a vibrant mouthfeel that may, after a bottle or two, remind you of a prima ballerina. Indeed, at only 12% alcohol this wine is light on its feet but note that it gains body after it's been open for a day, so decanting is advantageous. Terrific with charcuterie and soft-ripened cheeses as a prelude to your meal. Owen Bargreen 92



2017 Ratio Retina Pinot Noir 38/BTL

The 2017 is the third installment for the Retina series of Pinot Noirs. Each year, the vineyard sources for Retina change a bit, making each vintage a distinct evolution from the last. The 2017 blends fruit from Jessie James, Hope Well and Temperance Hill Vineyards in Eola-Amity Hills and Vidon Vineyard in Chehalem Mountain AVA. Relying on (mostly) cooler sites and partial whole-cluster fermentation, the Retina blends often combine spice, herbs and dark fruit on the nose with a palate that tends more towards red fruit and fresh acidity; the 2017 is no different and time in the bottle has brought greater complexity to the nose and silk to the palate. This wine is made for the table and can pair with roast pork with cranberry sauce or wild mushroom risotto.



2019 Ridgecrest Vineyard Pinot Noir 42/BTL

The characteristics of Ribbon Ridge show through in classic form in 2019, as in every year, with our Estate bottling of Pinot Noir. We combine barrels from both our 37-year-old and our 16-year-old plantings into one beautifully crafted blend of the old and the new(er). Old vine fruit gives a deep and dense high-caliber chocolate bar characteristic, as well as Asian five-spice, rose, and cigar box on the nose, while the more youthful vines add an edge of vibrant Bing cherry, mint, and juicy playful plum on the palate. Firm, lengthy tannins, perfectly balanced dark fruit, and bright fleshy acid are obtained from both young and old vines alike, and come together in a Pinot Noir that is poised to age for many years longer than it will likely last in your cellar. Pair with mushroom and blue cheese pizza, soy-ginger glazed salmon, papas bravas, tamales with mole sauce.



2017 Andrew Rich Prometheus Syrah 50/BTL

It's been years since Andrew last bottled a Prometheus Syrah, and we think it's been worth the wait. The new vintage all 58 cases of it blends 55% Red Willow Vineyard (Yakima) and 45% Ciel du Cheval (Red Mountain). Fermented for three weeks in open-top tanks with 30% whole clusters and a mix of pump overs, punch downs, and foot treading, the wine then aged for 18 months in neutral oak. Look for anise, black olive, violets, and blackberries in the nose; in the mouth the wine is juicy, with surprising zip for what is a ripe style. There is even a pronounced minerality threaded through the dense blackberry fruit. Stash this baby in the cellar for a couple of years or enjoy it now with hearty stews and grilled meats—duck breast would be amazing. Owen Bargreen 93; Vinous 91+



2013 Wahle Holmes Hill Vineyard Pinot Noir 40/BTL

Our Holmes Hill vineyard sits in the southwest corner of the Eola-Amity AVA. This wine is produced from Pommard, 777 and 115 clones on a non-irrigated site. Enjoy aromatics of bramble blackberry, pomegranate, lavender and forest floor supported by a mixed cherry palate. Try with pici or other pasta covered with a baby bella mushroom ragu.



2018 Lavinea Elton Vineyard Pinot Noir 75/BTL

Brilliant yet darker ruby color. Very youthful and a bit closed aromatically. With air, scents of cola, black cherry, Provencal herbs, and a hint of white pepper emerge. The entry is round, almost lush but with a sleek texture. A medium weight palate offers sweet cherry and marionberry flavors enhanced by exotic spices. A very focused core of fruit is framed by firm but polished tannins that carry the wine to an enduring finish, while the palate remains enchanting with the striking mix of flavors that linger and linger. Slow to reveal itself, this is a wine that will provide great pleasure given time. Pair with pork cutlets with lemon and capers; penne pasta with sausage, rosemary, and olives; Texas chili; braised lamb with squash and brandied fruit; Dijon and cognac beef stew.



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