

# Pinot Noir Wine Club

## 2018 Andrew Rich Croft Vineyard Pinot Noir 60/BTL

In 2018, Andrew was so enamored of the vintage and the wines that he decided, unusually, to bottle four rare single-vineyard Pinots. The 2018 Croft, from an organic site that he's been working with since 1999—you've had the Croft Sauvignon Blanc, right?—was sourced from a one-acre block planted in 1994 to Pommard. Stick your nose in the glass and inhale: immediately you pick up that seductive earthy beetroot Pommard clone thing. While the nose might suggest a weighty wine to follow, all bass notes, in fact it's lively and energetic, with vibrant acidity folded into the structure. The flavor profile is less opulent red fruit—raspberries, strawberries—and more cranberry and sour cherry, yet still very sweet. Unusual for this vineyard, which brings a great deal of structure to Andrew's Marine Sedimentary bottling, the tannins are present but round and integrated, and the finish is long and inviting. This wine is ready to drink and will continue to provide pleasure for many years to come. Andrew reports that he recently drank it with slow roasted Coho salmon served alongside roasted cauliflower, red peppers, and scallions, as well as on day two, pasta with a "sauce" of leftover roast chicken, Swiss chard, garlic, red peppers, and olive oil. 43 cases. Vinous: 93. Owen Bargreen: 93.



## 2018 Ratio Retina Pinot Noir 40/BTL

The 2018 is the fourth 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 2018 blends fruit from Bellevue Cross (38%) and Dupee Valley (25%) vineyards in the McMinnville AVA and Temperance Hill Vineyard (37%) in Eola-Amity Hills. Bellevue Cross, with thirty-year-old, own-rooted 115 clone, lends strawberry, raspberry, and salty minerality to the wine's fresh sourdough, fennel pollen and balsam notes. Temperance Hill, made with 30% whole cluster, adds cherry, herbs and spice. The palate has a lovely, juicy core that drives long and down the center of the tongue with blood orange and broad, stony tannins. With more structure in its youth than previous vintages, this wine benefits from and complements richness and protein such as duck confit or curried lentil soup.



## 2012 RR Estate Pinot Noir 79/BTL

Bright Ruby. Sexy smoke- and spice-accented aromas of black raspberry, cola and pungent flowers, with a mineral element adding vivacity. Pliant, expansive red and dark berry flavors stain the palate, showing outstanding clarity and backend lift. Combines power and finesse deftly and closes on a spicy note, with smooth tannins coming in late to add grip. This would pair nicely with Blackened Tuna steak, or polenta with roasted vegetables and mushroom Demi-glacé.



## 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.



## 2017 Project M Momtazi Vienyard Pinot Noir 55/BTL

The wine opens with a wild cacophony of aromas; chive flower, leather and baking spice before organizing into long veins of lavender, black tea, fruit wood smoke and red fruits. A gentle entry gives rise to soft, candied red fruits. Savory and earthy notes slowly sink like particulates into the seemingly bottomless strawberry and cherry flavored mid palate. Deceptively soft tannins are submerged beneath the wine's plush concentration. Rainier cherry and herbs amble to the finish. This red wine favors complexity over fruit intensity. Pairs perfectly with the earthy flavors of fall: Roasted root vegetable and mushroom dishes either on their own or with braised meats like lamb or pork shank.



## 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

