

Pinot Noir Wine Club

2019 Asilda Estate Yamhill-Carlton Pinot Noir 52/BTL

The fragrant 2019 showcases the intricate spice and strawberry we have come to look for from the Timbale & Thyme Vineyard but also aromatics of dark fruit, espresso, and tobacco. Meanwhile, the wine has a full palate expression with a lovely, smooth length. It pairs well with duck, lamb, beef, and creamy pasta dishes.



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 RR Estate Pinot Noir 79/BTL

This RR Pinot is one of the deepest, chewiest, and most ageable wines we've made from our oldest and most cherished vines at Ridgecrest. The nose has depths of spice and brambly berries, dark and fragrant, like warm summer afternoons spent picking dusty sun-soaked blackberries and the purple fingers that remain. There are gingerbread and molasses notes, clove, brown sugar, dark and exuberant on the nose, fine cinnamon-like tannins, and chewy, mouth-filling barrel and fruit tannins on the finish. The balance and tannins are very slightly clumsy, much like the enticing bitterness of a dark roast coffee, and in a youthful growing into your slacks sort of way. We all know the later bloomers are the ones to last the longest, so it may be best to wait a little while, or decant this one, if you'd like to enjoy it right after release. Pair with roasted vegetables and creamy polenta, grilled tuna steak, molten chocolate cake.



2019 Aubaine Estate Pinot Noir 50/BTL

Bright and deep ruby in color with a bluish edge, the first nose opens with lovely aromas of raspberry, fragrant rosemary, hints of lavender and baking spice such as cardamom and mace and opens up boasting red fruit: bright cherries, strawberries and red raspberries. Smooth and lush yet restrained, the lovely palate travels with a smooth beginning, vibrant core of fresh cherries and lavender and closes on an elegant finish sustained by velvety tannins. It is the quintessential definition of a beautiful pinot noir: complete, youthful and vibrant, showing promise of getting better through time. Pair with ricotta tortellini with wild mushroom ragout (see recipe).



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.



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).