

# Portfolio Wine Club

## 2019 Aubaine “Anahata” Chardonnay 45/BTL

Brilliant, pale straw in color with chartreuse and silver edge, the nose opens with quince, white peach, young mango intertwined with lemon balm and mandarin oranges all wrapped around a core of mineral sea slate, wet rocks and slight flinty notes. Delicate yet vibrant entry on the palate with layers of pears, white peaches and lemon curd competes on the flinty and mineral finish. An elegant, refreshing and long-lasting wine, with fresh layer upon layer which may demand another glass. Pair with creamy mild cheeses or enjoy alongside an herb crusted rack of lamb.



## 2017 Ratio Retina Chardonnay 38/BTL

Starting its life with reticent lemony, mineral, chamomile notes and lime-centered acidity that kept it light on its feet on the palate, the 2017 Johnson Vineyard Chardonnay has developed richness, depth and a new set of secondary, bottle-aged aromas to complement the still vibrant fruit. Citrus and subtle grilled peach on the nose are now coupled with linen, crushed stone, white pepper, white flowers, licorice and toasted hazelnut. Meanwhile, the palate has gained density and holds together with a central core of lemon curd and subtle woody spice that drives to a long finish. Pair with delicate white fish to enjoy this wine’s nuance or use it to add balance and freshness to the richness and bold flavor of butternut squash soup.



## 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. 93 Points James Suckling



## 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 Cooking, Five-Spice Short Ribs With Carrot-Parsnip Purée – Bon Appetit



Times

## 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.



## 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



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