

Portfolio Wine Club

2018 Andrew Rich Volcanic Pinot Noir 45/BTL

The fifth vintage of Andrew's Pinot Noir from volcanic soils showcases primarily Dundee Hills and Yamhill-Carlton fruit, with just 13% from the Eola-Amity Hills. There is a real sense of minerality here, both on the nose and the palate, with terrific verve and tension. This is something of a high-wire act, showing both succulence and vibrancy, with tannins that have mostly rounded out and integrated after two years of bottle age. Beautifully balanced, it should age effortlessly for another five to seven years and would be a welcome companion to such classic Pinot pairings as roast chicken, wild mushroom dishes, and grilled salmon. [Owen Bargreen 93; everybody else 92]



2016 Ratio Retina Chardonnay 38/BTL

These are the last few cases of this late-released Chardonnay from Johnson Vineyard, a certified-organic site in Yamhill-Carlton AVA. The growth of the vines at Johnson Vineyard can swing widely from year to year; in this case, the vine balance in 2016 favored greater richness and density. The wines from this site have traditionally made wines that last and reward time in the bottle. The nose centers on yellow flowers, pineapple, mint, oats, and subtle hazelnut while the seamless palate leads to a long, juicy finish. Enjoy this with scallops, subtly flavored pork or chicken, corn concoctions, or roasted butternut squash soup or risotto.



2020 Ridgecrest Vineyard Gruner Veltliner 24/BTL

Our playful child, Grüner Veltliner, is always a great reflection of vintage and fermentation style, and in 2020 we chased the more "traditional" side of Grüner and made it a bit leaner and crisper, ala a classic Austrian Grüner profile. The color is yellow, tinged with a bit of grüner, I mean green, as the grape's name implies. Aromatics of Italian parsley, peony, underripe mango and starfruit prevail, and echo the palate's brightness and razor-edged tension. Flavors of white peach, fresh green apple, white pepper and a slightly phenolic grip on the back palate are a nice contrast to the more precise acid and tension we have upon entry and broaden the scope of the wine for a long, slowly tapering finish. Pair with raw oysters, grilled asparagus, pesto pasta, spicy salmon roll, Thai pumpkin curry (from Tom Yum – it's the best!)



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.



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.



2019 Project M Chehalem Mountains Pinot Noir 55/BTL

The nose opens with warm, inviting crisp baguette and cherry pie notes. With air, these give way to fresh cherry and plum aromas. A dark, mysterious, almost middle eastern profile then emerges; smoke, oak-derived spice, earth, and exotic woods fill the glass. In a vintage that provided limited potential for power, the opulence of the Chehalem Mountain Vineyard (and AVA) stand apart. The entry exhibits a rich, dense, elegantly luxurious texture like thick silk draped around a compact frame. The plumb and cherry flavors, bright and fresh, descend from the nose to the pallet. They are enhanced by hints of exotic oak, molasses, and fresh-turned but slightly sun-kissed soil. Anchoring the opulence and generosity is a fresh vibrancy that seems to lurk just below the surface. The wine finishes with suede-like tannins, appropriate for its youth, wisps of incense smoke, and black cherries. The balance of texture and vibrancy make this wine a perfect counterpoint to braised dishes like lamb or veal osso bucco. However, grilled pork or lamb and roasted birds, such as guinea hen, served with reduction sauces would be equally successful, though lighter, pairings.



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