

# Portfolio Wine Club

## 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 cardamon 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.



## 2021 North Valley Reserve Chardonnay 45/BTL

The 2021 Reserve Chardonnay represents the 10th vintage of Chardonnay for North Valley Vineyard, with fruit sourced from Gran Moraine Vineyard in the Yamhill-Carlton AVA. Winemaker James Cahill's vision is to capture the purity and distinction of Oregon Chardonnay, using judicious oak influence during fermentation. Further complexity is achieved via malolactic fermentation and a slow aging on the lees. We strive to capture the texture, aromatics, and flavors that define what Willamette Valley Chardonnay can be at its best. Notes of stone fruit, Meyer lemon, and bosc pear will pair beautifully with roasted chicken, hard cheeses, and creamy pasta dishes.



## 2019 Andrew Rich Red Willow Syrah 50/BTL

Get him in a quiet corner and Andrew will tell you (sotto voce, of course) that Syrah is his favorite grape. And though he hesitates to commit, he has let slip that the 2019 Red Willow may be his best to date. (He's been making Syrah from Washington grapes since 2000.) These grapes were sourced from the famed 1986 block at Red Willow, in Yakima Valley, which has the distinction of being the first Syrah planted in Washington state. Fermented with 22% whole clusters, it shows the classic blue fruit, anise, and tapenade aromas on the nose, with similar flavors on the palate and perhaps a dash of cocoa. It is well-balanced, elegant and full, with present tannins that are well-submerged in the sweet fruit. The wine is just coming into its own and should age nicely for the next 10 years or so. What to serve it with? There might not be a better match at this time of the year than navarin printanier—France's famous lamb stew with spring vegetables such as baby turnips, fava beans, fennel, and even asparagus.



## 2019 Lavinea Elton Vineyard Chardonnay 60/BTL

Pale yellow, brilliant. Lifted aromas of fresh citrus and crème brûlée intermingled with lemon zest. Round but precise entry with complex, sweet-sour citrus and summer stone fruits flavors that cling to the palate with superb minerality. Mouthwatering acidity balances the richness of the mouthfeel and carries the long finish that continues to pleasantly evolve. This Chardonnay has the potential to be long-lived. Pair with pork cutlets with lemon and capers; crab cakes; Petrale Sole Meuniere.



## 2019 Wahle Holmes Hill Vineyard Pinot Noir 36/BTL

This 2019 Wahle Pinot Noir is sourced from the hilltop Holmes Hill vineyard site in the southwest corner of the Eola-Amity AVA. Pommard, 777 and 115 clones contribute to this bottling. Look for notes of blackberry compote, anise, currant and rhubarb backed up by dark cherry and soft tannins on the palate. For pairing, consider a pillowy sweet potato gnocchi with maitake mushrooms, greens, truffle butter and Parmesan.



## 2019 Project M Personify Pinot Noir 38/BTL

PROJECT M's 2019 Personify Pinot Noir fills the glass with dried flowers, toasty oak, cherry, and dusty earth aromas. It enters the mouth sleek and polished. The midpalate is bright with juicy black and red cherry and ripe raspberry with hues of baking spice, turned earth, and exotic wood. The wine's tannins are submerged beneath a smooth satin sheet and favor length over width. The acidity, an expression of the cool vintage, maintains a sense of acceleration and drive. The finish is juicy red fruits, pomegranate, and cherry with hints of beeswax and smoke. Pair with grilled pork chop or lamb, especially accompanied by mushrooms or, for vegetarians, a mushroom risotto.



**Club members: Enjoy a 20% case discount on wine club reorders until April 22nd, 2023 (mixed cases ok).**