

Diverse Reds Wine Club

2019 Andrew Rich Red Willow Vineyard 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.



2020 Ridgecrest Vineyard Gamay Noir 30/BTL

This Gamay Noir embodies the warmth and chewy intensity of our old vines as well as almost any other vintage. The wine is a beautifully brilliant deep dark-purple color, with a brambly nose of marionberry, black currant, cranberry, and black cherry. The spice level is nicely layered with cedar, black pepper, cigar box, dried flowers and cola, and there's a citrus edge that almost feels like a nice marmalade, or a toasted orange-peel cocktail garnish. The palate is fully fleshy and ripe, with all the fruit as above, and a warming dark cookie, molasses bread, and bittersweet chocolate. Luxurious, spicy warm tannins, a crisp finish, and a broad and long palate support the wine. This is why we love Gamay. Pair with wood-fired pizza, cheeseburgers in paradise, smoked brisket or just about anything barbecue, charcuterie & cheese plate.



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.



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.



2019 Lavinea Temperance Vineyard Pinot Noir 75/BTL

Dark garnet, bright and brilliant to the rim. Altogether more dense aromas of red fruit potpourri, floral incense, and earthy minerality. A powerful entry reveals tight, concentrated dark cherry and black fruits overlaid on a firm bed of refined tannins with fresh, mouthwatering acidity that provides lift and length. Super aging potential. Pair with Dijon and Cognac Beef Stew; Grilled Santa Maria Tri-tip; Skillet Chicken with Black Beans & Rice.



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.



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