

Pinot Noir Wine Club

2018 Andrew Rich Bednarik Vineyard Pinot Noir 60/BTL

At a mere six acres, Bednarik is a small vineyard with a long pedigree. It's situated in the Coast Range, a bit north of Gaston, with a gentle south/southwest aspect. It's a cool site, the last Pinot vineyard Andrew picks each year, which is an advantage in a very warm year like 2018. It's also the only site he works with that's not planted on rootstock—a true rarity these days. The clone is that Willamette Valley OG, Pommard. Aromatically the wine shows dark fruit and spice, with perhaps some floral notes. On the palate it's a paradox: sweet, round, lush, and open-textured, yet at the same time focused and precise. It's complex and very long. While this would be great with the usual suspects—an excellent roast chicken, grilled king salmon, sautéed chanterelles—it has that mysterious, ineffable something extra and begs to be contemplated on its own, with no distractions other than a low fire in the hearth and a some Schubert playing softly on the stereo.



2019 Ridgecrest Vineyard Pinot Noir 42/BTL

The characteristics of Ribbon Ridge show through in classic form in 2019, as in every year, with our Estate bottling of Pinot Noir. We combine barrels from both our 37-year-old and our 16-year-old plantings into one beautifully crafted blend of the old and the new(er). Old vine fruit gives a deep and dense high caliber chocolate bar characteristic, as well as Asian five-spice, rose, and cigar box on the nose, while the more youthful vines add an edge of vibrant Bing cherry, mint, and juicy playful plum on the palate. Firm, lengthy tannins, perfectly balanced dark fruit, and bright fleshy acid are obtained from both young and old vines alike and come together in a Pinot Noir that is poised to age for many years longer than it will likely last in your cellar. Pair with mushroom and blue cheese pizza, soy-ginger glazed salmon, papas bravas, tamales with mole sauce.



2021 Aubaine “Joie” Pinot Noir 60/BTL

Rich and deep garnet in color with a brilliant edge, the first nose opens with aromas of freshly baked cherry crumble, dusty rose petals, forest floor, hints of rosemary, and mixed berries intertwined with hints of lavender. Smooth and refined on the palate with a juicy core of red fruits, the silky tannin profile travels beautifully through mid-palate and tightens elegantly through the finish. There is a harmonious balance of bramble berries, strawberries, hints of cloves and earthy minerality.



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.



2017 Project M Filament Vineyard Pinot Noir 55/BTL

Aromatically, PROJECT M's 2019 Filament Vineyard Pinot Noir is a collection of delicate notes of cherry, smoke and dried herbs. The entry is focused and precise and maintains a low trajectory as it moves to the midpalate, characterized by vibrant red fruits dressed with a sprinkle of dried herb and barrel spice. The firm acidity interacts with the tannin, enhanced by the use of stems, to give a sense of acceleration and persistence. There is a delicacy and elegance that is extreme, even for the vintage, owing to the low alcohol. The finish, once reached, is a lingering beam of cherry. Both fruit and pit. Pair with spring run Chinook Steelhead or roast chicken



2019 Lavinea Temperance Hill 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.



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