
WINE CLUB SELECTIONS

Spring 2021



2019 RESERVE / Pinot Noir

AVA: Ribbon Ridge, Marine Sedimentary Soil

PRODUCTION: 250 cases

OAK: 50% new French Oak

ALCOHOL: 14.2%

CLUB PRICE: \$56

Each vintage, the *Reserve* reflects Jeff's vision and ideal bottling for the Estate Vineyard. He aims is to capture the beauty and uniqueness of each growing season and harvest while expressing all the characteristics Ribbon Ridge and the vineyard have to offer. Pommard clones

from the eastern block of the vineyard make up 90% of this wine, combined with 10% Dijon 115 clone from the middle block.

This combination makes for a bold, complex and earthy pinot noir. With a deep ruby color, the 2019 *Reserve* is red berried and less concentrated than 2018. Expressive and bright, with a smooth and silky texture, look for notes of vanilla cola on the nose. Dark plum, fig and almond notes wet the palate. Full bodied and layered, this wine continues to linger pleasantly and continues to offer the *wow* factor that we expect from the *Reserve* each year.



2019 RIDGECREST / Pinot Noir

AVA: Ribbon Ridge, Marine Sedimentary Soil

PRODUCTION: 325 cases

OAK: 30% new French Oak

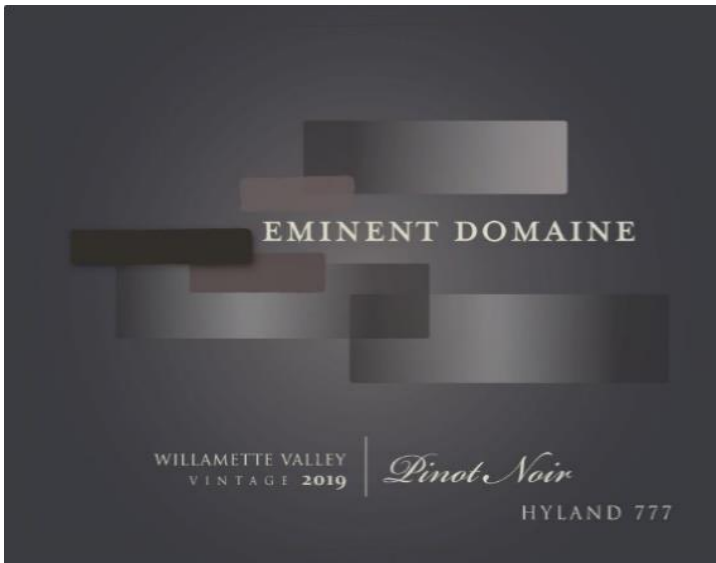
ALCOHOL: 13.9%

CLUB PRICE: \$48

As the first vineyard planted on Ribbon Ridge in 1982, Ridgecrest is the true grandfather of all the vineyards in our AVA and a gem to feature in our lineup for a second year. Owned by local wine hero, Harry Peterson-Nedry, this esteemed vineyard consists of Wadsworth loam soils and is characteristically tannic, intense and structured.

Made from 9 barrels of old-vine Wadsworth & old-vine Pommard clones it is bound to be another favorite.

Look for tobacco leaf on the nose with powerful notes of blackberry, plum and a dry mid-palate. The rich, round mouthfeel has the perfect acidity to carry its weight and depth. This is a bottle that is impressive now to open but will be even more rewarding if you cellar it for some time.



2019 HYLAND DIJON 777 / Pinot Noir

AVA: McMinnville, Volcanic Soil

PRODUCTION: 225 case

OAK: 30 % new French Oak

ALCOHOL: 14.1%

CLUB PRICE: \$40

This is a lovely expression of the Hyland Vineyard Dijon 777 clone, located in the McMinnville AVA. This site has volcanic soil and high elevation and is selected to compliment the Estate bottling of Dijon 777.

The 2019 bottling offers a beautiful floral bouquet, with notes of strawberry rhubarb pie and dried thyme on the nose. Look for bright red berries and black pepper notes on the palate. This bottling from the Hyland Vineyard reflects a more traditional “old world” pinot noir experience, leaner, slightly more acidic and extremely food friendly.

2019 VINTAGE NOTES

In contrast to our previous five vintages, which were dry and warm, the 2019 growing season began with wet and mild weather and led into a temperate summer. There was only one significant heat event which happened uncommonly early, but otherwise, it was a year when everyone complimented our “perfect Oregon summer”. No major heat waves, no fires, no microclimate hail, hooray!

Our biggest struggle of the vintage was staying patient with the slow fruit ripening, a smaller crop load, and a series of days with intermittent showers and rains in early September. Ultimately, we stayed the course and picked in early October over several very cold mornings – and the beautiful small clusters offered intense flavor and structure with an old-world elegance.