

Wine Club Selections

SPRING 2020

2018 ESTATE DIJON 777 | *Pinot Noir*

CLUB PRICE \$44



The 2018 Estate Dijon 777 offers a special opportunity to focus on the western block of the Estate Vineyard, closest to the oak tree, looking towards the Coastal Range. As always, this bottling offers a beautiful “feminine” pinot noir with pleasing brightness and levity. Deep pomegranate-maroon in color, the Estate Dijon 777 tastes of red and black raspberry, mild vanilla, blood orange, and red fruit with soft tannins. Medium bodied with a silky finish, this is always a customer favorite.

AVA | Ribbon Ridge, Marine Sedimentary Soil

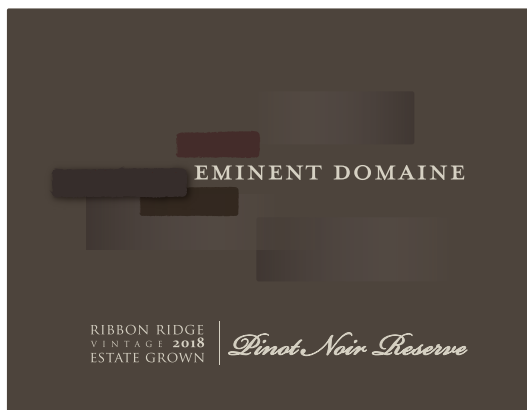
CLONES | 100% Dijon 777

ALCOHOL | 13.5%

PRODUCTION | 200 cases

2018 ESTATE RESERVE | *Pinot Noir*

CLUB PRICE \$56



The 2018 Estate Reserve reflects Jeff’s vision for the Estate Vineyard. Its aim is to capture the beauty and uniqueness of each vintage, and to express all the characteristics Ribbon Ridge, the vineyard and the season have to offer. Pommard clones from the eastern block of the vineyard make up 80% of this wine, combined with 20% Dijon 115 clone from the middle block. This combination makes for a bold, complex, and earthy pinot noir. Slightly opaque with a deep ruby color, it has a presence of dark tart cherry and wet-stone, plus cedar and lavender on the nose. The palate is beautiful and opulent, presenting plum, black currant and almond notes. Full bodied and layered, the Estate Reserve continues to linger pleasantly and is hard to resist for most any Pinot Noir connoisseur.

AVA | Ribbon Ridge, Marine Sedimentary Soil

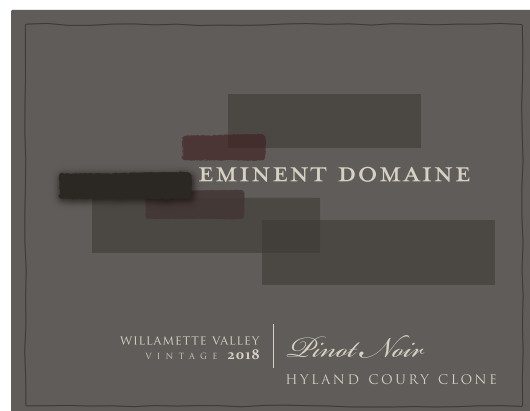
CLONES | 80% Pommard, 20% Dijon 115

ALCOHOL | 14.6%

PRODUCTION | 250 cases

2018 HYLAND COURY | *Pinot Noir*

CLUB PRICE \$36



The Hyland Vineyard, located in the McMinnville AVA and situated in the Coast Range, offers volcanic soils and old vines planted in 1972. We continue our relationship with this annual bottling because it offers a beautiful contrast to our Estate wines. The Coury Clone, illusive and hard to define, is musky, earthy and savory. This bottling is not as light in color as past vintages, but the dark crimson color and herbal notes are enticing. It has bright acidity, notes of cedar, cola, tart cherry, cranberry, and dark chocolate on the end. Smooth, dry, and lean, it is a medium bodied pinot noir with a long, dry pleasing finish. This is a bottle that ages exceptionally well. Overall, a fantastic expression of this unique clone from some of the oldest vines in Oregon.

AVA | McMinnville, Volcanic Soil

CLONES | 100% Coury

ALCOHOL | 14.2%

PRODUCTION | 250 cases