



PinotFile

The First Wine Newsletter Exclusively Devoted to Pinotphiles

Volume 11, Issue 48 July 16, 2019

If you drink no
Noir, you Pinot
Noir

Recently Tasted California Wines

According to the California Wine Institute, California wine shipments in the U.S. reached an estimated retail value of \$40.2 billion in 2018, up 3% from 2017. California shipped 248 million 9-liter cases to the U.S. in 2018, up 3%, and representing a 61% share of the total U.S. wine market. The estimated retail value of California wine shipped to the U.S. was \$40.2 billion. California wine sales to all markets, including shipments to the U.S. and export markets, totaled 285 million cases in 2018. 2018 California wine stats:



According to Nielsen-measured U.S. off-premise sales, the top-selling wine varietals by volume share are: Chardonnay, 18.3%; Cabernet Sauvignon, 15.5%; Red Blends, 13.5%, Pinot Grigio/Gris, 10.2%; Merlot, 6.5%; Moscato/Muscat, 5.7%, Pinot Noir, 5.4%, Sauvignon Blanc, 5.3%, Rosé 4.9%, and White Zinfandel, 3.4%.

Anaba, Sonoma



2016 Anaba Sonoma Coast Chardonnay 13.7% alc., pH 3.38, TA 0.70, 933 cases, \$36. Sourced from Denmark, J McK Estate, and Dutton Ranch (Mill Station and Shop Block) vineyards. Barrel fermented, 50% MLF, aged 17 months sur lie in French oak barrels, 25% new. *Moderately light golden yellow color in the glass. Bright aromas of lemon, yellow apple, brioche, yellow flower blossom and lychee. Slightly oily in mouthfeel, with flavors of lemon, pineapple, yellow apple and cinnamon spice. Nicely composed with some finishing length. A bit quirky because of the cinnamon spice flavor, but otherwise highly enjoyable. 92.*

Au Bon Climat, Santa Maria

After 18 years of publishing the *PinotFile*, these are the first Au Bon Climat Pinot Noir wines sent to me for review. Not surprisingly, I was very impressed by the entire lineup.

The wines are produced by Jim Clendenen, “the mind behind.” Jim is a California original whose long hair, cooking skills, bigger-than-life personality and wines are legendary. As a pre-law student at UC Santa Barbara, Jim developed an interest in wine after trips abroad to visit Bordeaux and Burgundy. He learned winemaking under Ken Brown, another California legend, and later partnered with Adam Tolmach and Bob Lindquist at Qupé Vineyards. He was also influenced by experiences in Burgundy in 1981 at Domaine des Comte Lafon and Maison Nicolas Potel. Jim founded Au Bon Climat in 1982 and quickly put the Santa Barbara region on the Pinot Noir map.

Jim has always touted restraint and balance over extraction and power and his lower-alcohol, higher-acidity wines were often criticized early in his career and not scored highly. His style is now more in vogue. The wines have always shown age ability at least in part to the use of whole clusters during fermentation. Au Bon Climat has made Pinot Noir in Santa Barbara County for over 30 years and the winemaking philosophy and winemaking practices have changed little during that time. Newer technologies have improved the wines and allowed for gentler processing. Better grapes have contributed as well. Au Bon Climat is basically the same since 1982, only better!

The Au Bon Climat winery is located at Bien Nacido Vineyard but is not open to the public. The winery’s tasting room is located at 813 Anacapa Street in Santa Barbara and is open daily (no appointment required). Visit www.aubonclimat.com.



2015 Au Bon Climat La Bauge-Au-dessus Santa Maria Valley Pinot Noir 13.5% alc., \$35. The name of this wine translates to “wild party up stairs.” Grapes are sourced from Bien Nacido and Le Bon Climat vineyards. Aged 24 months in Francois Frères French oak barrels, 50% new. Lightly fined with egg whites and bottled unfiltered. *Light ruby red color in the glass. Aromas of red cherry, burnt tobacco, sandalwood and ash. Relatively light in weight but flavorful, with a core of red cherry fruit embraced by oak. Elegantly styled, with gossamer tannins and some finishing generosity. Fine, but leans a little bit too much on oak. 89.*

2016 Au Bon Climat Runway Vineyard Santa Maria Valley Pinot Noir 13.5% alc., 250 cases, \$40. A 16-acre vineyard planted in 2008, located next door to Bien Nacido Vineyards. Aged in Francois Frères French oak barrels for almost 24 months, 30% new. *Moderately light garnet color in the glass. Nicely perfumed with aromas of cherry, raspberry, pine sap, floral spirit and toasty oak. The mid weight flavors of black cherry and spice are nicely backed by tender oak. Beautifully balanced, with silky tannins and some finishing length. 92.*



2016 Au Bon Climat Bien Nacido Vineyard Santa Maria Valley Pinot Noir 13.5% alc., \$40. This bottling is part of the winery’s Santa Barbara Historic Vineyards Collection. Much of the fruit that Au Bon Climat sources is fruit that has been planted “exclusively” for the winery. 50% Block 2 and 50% Block 11. Main clones are 667 and 115. 50% whole clusters. Aged 18 months in Francois Frères French oak barrels, 80% new. *Moderately light garnet color in the glass. Shy, but pleasing aromas of black cherry and tender oak. A very giving wine on the palate, with a gorgeous core of black cherry fruit in a mid weight style. Silky, with polished tannins, a slight savory, dried leaf character, and a seductive grip of cherry on the finish. An impeccably balanced wine that is drinking perfectly now. 94.*



2016 Au Bon Climat Sanford & Benedict Vineyard Santa Ynez Valley Pinot Noir 13.5% alc., \$50. This bottling is part of the winery’s Santa Barbara Historic Vineyards Collection. Extended cold soak, aged 20 months in Francois Frères French oak barrels. *Light garnet color in the glass. Reserved, but pleasant aromas of oak-kissed red cherry and berry. Admirable in every way, with impressive harmony and class. Red fruits enhanced with baking spices are featured in this middleweight styled wine that offers great elegance, hidden tannins, and a persistent finish. This is the best example from this vineyard that I have tasted in recent memory. 94.*





2015 Au Bon Climat Knox Alexander Santa Maria Valley Pinot Noir 13.5% alc., 800 cases, \$50. Estate bottled. Very heavy bottle, long cork. Sourced from the finest lots at Bien Nacido and Au Bon Climat vineyards. Block 2 from Le Bon Climat Vineyard was planted in 1994 with a wide mix of clones including 103, 113, 114, 115, 2A, Mt. Eden and some Pinot Meunier. Block 11 at Bien Nacido Vineyard is planted with clones 667, 777, 115, 2A, Swan and Jackson in 1997. 50% Dijon and 50% traditional California selections. Jim's son Knox arrived in 1998 and this is a distinct bottling to honor him. Aged 22 months in French oak barrels. Fined with egg whites. *Moderately light garnet color in the glass. The nose offers primarily non-fruit aromas of fertile earth, burnt tobacco and toast. Much more enticing on the palate, with mid weight flavors of Bing cherry and noticeable toasty oak. There is a healthy, but not intrusive backbone of tannins. Considerably more appealing when tasted the following day from a previously opened and re-corked bottle when the oak had become more subservient to the fruit. Decant if you plan to drink now, but further cellaring is a better option.* **94.**



2015 Au Bon Climat Isabelle California Pinot Noir 13.5% alc., 750 cases, \$50. Very heavy bottle, long cork. This bottling was inaugurated in 1994 to honor Jim Clendenen's daughter Isabelle. This unique wine is a blend of barrels from the best vineyards not only from the Santa Maria Valley, but the Russian River Valley and even Monterey County in some years. The selection is done by Jim in the Au Bon Climat winery cellar and each year the blend for Isabelle is different. Isabelle is the richest Au Bon Climat Pinot Noir with loads of intensity and power, yet it remains balanced and food friendly.

Moderately light garnet color in the glass. Aromas of cherry, sous-bois, ash and gentle oak come to the fore over time in the glass. The well-spiced red cherry fruit enters with a purpose, saturates the mid palate and exits with a ridiculously long finish. Nicely balanced and very approachable now, with bold but friendly tannins and energizing natural acidity. This beauty bowls you over. You will want to drink this one all by yourself. **96.**



Etude Wines, Napa

2016 Etude Deer Camp Vineyard Grace Benoist Ranch Carneros Pinot Noir 14.3% alc., pH 3.60, TA 0.56, 479 cases, \$85. Estate grown. The site is planted primarily to a Martini selection of Pinot Noir. It is a California Sustainable Winegrowing Alliance vineyard. This wine contains Martini selection along with Dijon 113 and 114. This small vineyard at Grace Benoist Ranch was named after an old deer camp structure that stands at the base of the site. 3 to 5-day cold soak, small % whole cluster, extended maceration. Aged 14 months in French oak barrels, 25% new. *Moderate garnet color in the glass. Beautifully perfumed with aromas of red cherry, baking spice and sandalwood. Light to mid weight in style, and red cherry-driven There is a little purple berry and dark chocolate tastes as well. Rather elegantly composed and nicely balanced, with a modest finish.* **90.**

2016 Etude Heirloom Grace Benoist Ranch Carneros Pinot Noir 14.4% alc., pH 3.45, TA 0.55, 597 cases, \$95. Estate grown. This wine is produced from nine shy-bearing, heirloom selections of Pinot Noir that produce small bunches and even smaller berries. 3 to 5-day cold soak. 20% whole cluster. Extended maceration. Aged 13 months in French oak barrels, 25% new. *Moderate garnet color in the glass. Gleeful aromas of dark cherry, blueberry, fertile earth and dark rose petal. A wine of class and character, with a discrete concentration of dark red and black cherry flavors framed by an ample tannic backbone. Clearly tastes different and more mysterious than many domestic Pinot Noirs. My only nit is a slight bit of alcoholic warmth on the finish.* **93.**

2016 Etude Fiddlestix Vineyard Sta. Rita Hills Pinot Noir 14.2% alc., \$50. Clones 667, 777, 113, 115, Pommard 4 and 5. Aged 12 months in French oak barrels, 25% new. *Moderate garnet color in the glass. A toned and trim wine with enticing aromas of dark berries, exotic spices and rose petal. There is a discrete well of black cherry and blackberry fruit accented with spice and underlain with a vital arrow of acidity. No tannins to speak of make this wine easy drinking.* **93.**



2016 Etude North Canyon Vineyard Santa Maria Valley Pinot Noir 14.2% alc., pH 3.63, TA 0.56, \$55. The vineyard sits along the Santa Maria river bench in a secluded canyon that protects it against the renowned maritime influences. A variety of rootstocks and clones are planted in calcareous clay sandstone which differs from the valley's defining marine mixture of ancient sea bed, clay loam and sand.

Sustainability in Practice (SIP) certified. Aged 10 months in French oak barrels, 25% new. *Moderately dark garnet color in the glass. There is both weight and weightlessness in this magnificently balanced wine. Aromas of boysenberry, spice and mushroom draw you into the glass. A delicious array of purple and black berry fruits are accented by a hint of oak and an appealing earthiness. The righteous, melt-in-your-mouth texture is seductive. A wine of immense charm that finishes on point.* **96.**



2016 Etude Grace Benoist Ranch Carneros Chardonnay 13.6% alc., \$32 . Estate grown. A variety of clones and selections. Gently whole-cluster pressed then fermented in neutral French oak barrels. Aged 11 months with weekly stirring of the lees for the initial two months of aging. *Very light golden yellow color in the glass. Engaging aromas of lemon curd, pineapple, pear, butter and pastry creme. A well-fruited style, featuring flavors of pineapple, lemon, kiwi and vanilla. Polished in the mouth, with decent acidity and a pleasing, but unassuming finish.* **90.**

Fallon Place Wines, San Francisco

2017 Fallon Place Estines Vineyard Russian River Valley Pinot Noir 13.4% alc., 175 cases, \$42. Released May 2019. Sourced from a 4-acre vineyard off Olivet Road in the Laguna Ridge area of the Russian River Valley. Organic grapes. Clones 667 and 777. Aged 11 months in French oak barrels. *Moderately light garnet color in the glass. Nicely perfumed with scents of grilling spice, red cherry, red raspberry and friendly oak. Gentle in the mouth in a light to mid weight style offering flavors of red cherry and berry, blueberry and spice. The silky mouthfeel satisfies as does the extended, raspberry-infused finish. The wine holds interest over time in the glass and was still fine when tasted the following day from a previously opened and re-corked bottle.* **93.**

2017 Fallon Place Black Family Vineyard Sonoma Coast Pinot Noir 13.2% alc., 100 cases, \$46. Release October 2019. Sourced from a 30-acre vineyard. Clone 777 from two blocks. 100% de-stemmed, aged 11 months in French oak barrels. *Moderately light garnet color in the glass. Invigorating aromas of dark red berry, spice and underbrush. More concentration and fruit presence than the Estines Vineyard bottling, offering flavors of dark red and purple berries underlain with a hint of earthiness. The texture is dreamy and the wine is impeccably balanced. Equally redeeming when sampled the following day from a previously opened and re-corked bottle.* **93.**



2017 Fallon Place La Cruz Vineyard Petaluma Gap Chardonnay 13.4% alc., 100 cases, \$38. Released May 2019. Aged 11 months in neutral French oak barrels. *Moderately light golden yellow color in the glass with a slight haze (unfiltered). Exalted aromas of lemon curd, pineapple, honey, Golden Delicious apple and green undergrowth. Slightly creamy in the mouth, with flavors of lemon pastry and cut apple. Not particularly acid-driven, but has sufficient vitality. The lemon-infused finish is very satisfying.* **90.**

Frank Family Vineyards, Calistoga

2017 Frank Family Vineyards Carneros Pinot Noir 14.5% alc., pH 3.68, TA 0.59, 5,000 cases, \$38. The foundation for this wine is the Sangiacomo Vineyard and Beckstoffer Vineyard located in the heart of Carneros. Aged 10 months in French oak barrels, 33% new, 67% once and twice-filled. *Moderately light garnet color in*

the glass. The nose leads with aromas of red cherry gumdrop, fertile soil and sandalwood. The mid weight essence of red cherry fruit is embellished with lavish oak. Silky in the mouth, with trim tannins and a modest finish. One thinks oak when drinking this wine. 87.

2017 Frank Family Vineyards Lewis Vineyard Reserve Napa Valley Carneros Pinot Noir 14.5% alc., \$70. Lewis Vineyard is 78 acres (68 acres of Chardonnay and 10 acres of Pinot Noir) located in the heart of Napa-Carneros near the shores of San Pablo Bay. Restricting soils of dense clay loam. Predominant maritime influence. *Moderate garnet color in the glass. Lovely perfume of black cherry, cardamom spice and pipe smoke. Sleek and easily approachable in a mid weight style offering flavors of black cherry and boysenberry with mild toasty oak in the background. A commendable offering with nothing to criticize except that a slight sense of alcoholic warmth lingers at the end. 92.*



2017 Frank Family Vineyards Carneros Chardonnay 14.4% alc., pH 3.44, TA 0.61, 25,000 cases, \$38. Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 9 months. Aged on the lees with hand stirring regularly. *Very light golden yellow color in the glass. Exuberant aromas of pineapple, lemon drop, mango, butter creme and vanilla. A friendly wine that grows on you over time, offering flavors of lemon, pineapple and vanilla creme. The comforting texture is slightly oily and the acidity is well woven into the fabric of the wine. 90.*

2017 Frank Family Vineyards Lewis Vineyard Napa Valley Carneros Chardonnay 14.5% alc., \$70. *Moderate golden yellow color in the glass. Lively aromas of lemon curd, pineapple, Golden Delicious apple, and white flower blossom. Bright and vibrant in character with obvious class, offering flavors of lemon-lime, pear and green apple. A bit reserved in fruit intensity, yet offering upbeat vitality, and finishing with a pleasing cut of acidity on the finish. 93.*

Gary Farrell Vineyards & Winery, Healdsburg



2017 Gary Farrell Bacigalupi Vineyard Russian River Valley Pinot Noir 13.9% alc., pH 3.45, TA 0.67, 513 cases, \$65. Released May 2019. Sourced from the Frost Ranch. Wente selection. 15% added whole clusters. 6-day cold soak, 10-15 days post fermentation extended maceration. Aged on the primary lees for 15 months in French oak barrels, 40% new. *Moderately light garnet color in the glass.*

The aromas of purple grape, boysenberry, cardamom spice and burnt tobacco are intoxicating. The discretely concentrated flavors of black cherry and boysenberry are accompanied by the slightest herbaceous note and citric energy. A spirited wine with impressive juiciness, admirable balance and an acid-driven, uplifting finish. A delightful wine with beautifully-ripened fruit and easy accessibility. 94.



2017 Gary Farrell McDonald Mountain Vineyard Russian River Valley Pinot Noir 13.2% alc., pH 3.40, TA 0.73, 718 cases, \$70. Released May 2019. Vineyard is located in the cool Sebastopol Hills where the fog first arrives from the Pacific Ocean in the morning, and burns off last in the afternoon. Vineyard was planted in 2008 in Goldridge sandy loam to clones 115, 667, 777, Pommard, "828," and Elite (a suitcase selection). 40% whole clusters added. 5-day cold soak and a 10 to 15 day post fermentation extended maceration. Aged on the primary lees 15 months in 40% new French oak barrels. *Moderate garnet color in the glass. Deep aromas of blackest cherry, spice, and burnt tobacco. The mid weight flavors of black cherry and pomegranate are ingratiating as is the grip of natural acidity. There is a slight vegetal note. This wine is promising, but does not have the flavor intensity of the Bacigalupi bottling and displays a mild bit of gruff tannins on the lengthy finish. 91.*

2017 Gary Farrell Westside Farms Russian River Valley Chardonnay 13.9% alc., pH 3.25, TA 0.69, 674 cases, \$55. Released May 2019. Vines planted in 1989 to clone 4. Harvest Brix 22.5°. Aged 9 months in 35% new French oak barrels and 65% one to three-year-old neutral French oak barrels and one 500-liter French oak puncheon. *Moderate golden yellow color in the glass. One bottle: Noticeable matchstick (reduction) along with aromas of lemon. Very reductive on the palate, with a flinty overtone to the lemon, butter cake and yellow apple fruit flavors. Rather austere, with a silky texture and a quenching, lemony finish. Second bottle: Aromas*

of lemon oil, pineapple honey and croutons. Somewhat rich, with ripe fruit flavors of pineapple, yellow apple, honey on a biscuit and caramel. Slightly creamy in texture, with a bit of tannin showing up on the dry finish. **90.**

2017 Gary Farrell Rochioli-Allen Vineyards Russian River Valley Chardonnay 13.9% alc., pH 3.24, TA 0.64, 363 cases, \$65. Released May 2019. Clones 76 and 15 from two blocks of the Allen Vineyard. Harvest Brix 22.5°. Fermented and aged on the primary lees 9 months in 35% new French oak barrels and 65% one to three-year-old neutral French oak barrels and one 500-liter French oak puncheon. *Moderately light golden yellow color in the glass. Shy, but pleasant aromas of Meyer lemon and cut yellow apple. Discretely rich in flavor offering joyous flavors of citrus and honey and a subtle salinity. Slightly viscous in texture, with a long, citrus-driven finish that is quenching and urges another sip.* **93.**

Jigar, Wines, Healdsburg

2015 Jigar Peters Vineyard Russian River Valley Pinot Noir 14.1% alc., 98 cases, \$47. 100% Pommard. *Moderate garnet color in the glass. Awkward aromas of earthy flora, bourbon, blackberry and raisin. Velvety in the mouth in a mid weight plus, fruit-driven style offering flavors of black fruits including prune. Lacking in vigor due to demure acidity and displaying more toasty oak than I prefer. This is a chunky, overly-ripe-fruited wine that lacks energy.* **86**

2016 Jigar Graham Family Vineyard Green Valley of Russian River Valley Pinot Noir 14.2% alc., 319 cases, \$55. Multiple clones including 23 and 777. *Moderate garnet color in the glass. Appealing aromas of fresh Bing cherry and ripe strawberry. Dark red fruits are featured in this mid weight styled wine that shows good oak restraint and dog's paw tannins. The finish is shallow but offers a bright cut of acidity that is the most appealing feature of the wine.* **89.**

La Crema, Santa Rosa

2016 La Crema Russian River Valley Pinot Noir 14.5% alc., pH 3.55, TA 0.61, \$40. Sourced from 9 grower and estate vineyards across the Russian River Valley, Chalk Hill and Green Valley AVAs. Estate vineyards include Barbieri, Bellflower, Bones Road, Olivet, Piner and Ross Road. Clones 777, 115, 667, Pommard, "828," 114, 23 and 2A. 100% de-stemmed, 70% whole berries in tank. 3 to 5-day cold soak, fermented in open-top tanks, no racking until blending prior to bottling. Aged 10 months in French oak barrels, 35% new. *Moderate garnet color in the glass. Aromas of blackberry, cassis, and oak-driven spice and toast lead to a full-bodied experience sporting waves of oak-kissed, almost syrupy, black cherry and blackberry fruit flavors. Very ripe fruited with toasty oak suppressing the Russian River Valley footprint.* **88.**



2017 La Crema Russian River Valley Chardonnay 14.5% alc., pH 3.37, TA 0.58, \$30. Gently whole-cluster pressed, barrel fermented in 33% new French oak barrels with occasional lees stirring, and aged 10 months. *Moderately light golden yellow color in the glass. A flamboyant wine with aromas of pineapple, yellow apple and buttery croissant. On the palate there is a rich display of well-ripened citrus and honey flavors with a delicate backing of toasty oak. Soothing in texture with integrated alcohol.* **91.**

LaRue Wines, Sonoma

2016 LaRue Sonoma Coast Pinot Noir 13.5% alc., \$60. A blend of Rice-Spivak and Thorn Ridge vineyards. Dijon clones and Swan selection (Rice-Spivak) and 20-year-old Pommard and 115 clones (Thorn Ridge). *Moderately light garnet color in the glass. Fruit aromas of cherry and red berry along with the herbal character of whole cluster. Dark red and black cherry fruit flavors along with spice and savory herbs are featured in this mid weight styled wine. The wine is shot through with acidity creating plenty of energy.* **90.**

2016 LaRue Rice-Spivak Vineyard Sonoma Coast Pinot Noir 13.4% alc., 150 cases, \$70. Sourced from a 6-acre vineyard south of the town of Sebastopol. Goldridge sand loam and volcanic ash soils. Dijon clones and Swan selection. Aged 20 months in French oak barrels, 33% new. *Moderate garnet color in the glass.*

Seductive aroma of fresh cherry and baking spices. Delicious flavors of cherry and raspberry with an appealing accent of spice. Silky tannins, with concealed oak and an extremely long finish that seems to last a minute. 93.

2016 LaRue Thorn Ridge Vineyard Sonoma Coast Pinot Noir 13.2% alc., \$ Allocated. Vineyard is planted west of the town of Sebastopol and 60 is farmed by Ted Klopp and his daughter Lauren. Sourced from two blocks planted in Goldridge sandy loam soils to Pommard and 115 clones. *Moderately light garnet color in the glass. Forward aromas of dark cherry and gentle oak are enticing. A mid weight plus styled wine with features of black cherry and blueberry and a complimentary, subtle earthy tone. A little more ripeness and concentration than the Rice-Spivak bottling but equally enamoring. Commendable balance with a satiny mouthfeel. Even better when tasted the following day from a previously opened and re-corked bottle. 93.*



2017 LaRue Charles Heintz Vineyard Sonoma Coast Chardonnay 12.5% alc., 50 cases, \$ Allocated. Clone 4 planted in 1982. Aged for 17 months in French oak barrels. *Light golden yellow color in the glass. Aromas of yellow citrus and peach draw you into the glass. A wine of sophistication and breeding that pleases on entry, in the middle and on the finish. There is plenty of lemon and yellow apple flavor but the wine does not veer to tropical California ripeness. A spear of acidity adds vitality, the bashful oak adds nuance and the uplifting, lip-smacking finish is memorable. A perfect marriage of pristine and invigorating natural acidity. 95.*



Lula Cellars, Santa Rosa

Matt Parish, a veteran of two decades of winemaking experience, assumed the winemaking role with the 2017 harvest. The winery focuses on Pinot Noir.

2017 Lula Anderson Valley Pinot Noir 14.0% alc., pH 3.50, TA 0.60, 540 cases, \$45. A majority of the fruit was sourced from the 15-acre Lula Vineyard planted in 2013 and located in the “deep end” of the Anderson Valley. Pommard and Dijon clones. 100% de-stemmed, 2-day cold soak, 10 to 15 day post fermentation extended maceration, basket pressed, and aged 10 months in new and used French oak barrels. Lightly fined and filtered before bottling. *Moderate garnet color in the glass. Aromas of cherry, clay and redwood lead to a more appealing palate of mid weight dark red cherry and berry fruits with a touch of spice. The oak is well integrated, and the tannins are fine-grain and easygoing. There is a sense of a much higher alcohol than the stated ABV of 14.0%. 88.*

2017 Lula Peterson Vineyard Mendocino Pinot Noir 13.5% alc., pH 3.40, TA 0.60, 520 cases, \$45. This vineyard, planted in 1999, is located in the mountain town of Comptche. Pommard and Dijon clones 667, 777 and 115. 100% de-stemmed, 2-day cold soak, inoculated yeast, 10 to 15 day extended maceration post fermentation, and aged 10 months in new and used French oak barrels. Lightly fined and filtered before bottling. *Moderate garnet color in the glass. The nose marries aromas of dark cherry with espresso. Soft in the mouth in a middleweight style, featuring oak-kissed dark cherry fruit flavor. Very approachable, with integrated tannins but only a modest finish. The sumptuous oak dominates the wine. 87.*

2017 Lula Costa Vineyard Mendocino Pinot Noir 13.5% alc., pH 3.40, TA 0.59, 480 cases, \$45. Sourced from a 5-acre vineyard planted in 1998 in the mountain town of Comptche (8 miles southeast of the village of Mendocino). 100% de-stemmed, 2-day cold soak, inoculated yeast, 10 to 15 day post fermentation extended maceration. Basket pressed and aged 10 months in new and used French oak barrels. Lightly fined and filtered before bottling. *Moderately light garnet color in the glass. Some pleasing aromas of red cherry are subdued by oak-driven aromas of toast and almond. Light to mid weight in extraction, offering flavors of red cherry and berry framed by suede tannins. The slightly astringent and tart finish has modest length. 88.*

2017 Lula Rescue Block Anderson Valley Pinot Noir 14.0% alc., pH 3.40, TA 0.64, 90 cases, \$60. Label has a picture of “Honey,” a rescue winery dog and tasting room greeter. This bottling honors the 1,000 vines that were revived on the Lula property when purchased as well as the rescued winery dog. 100% de-stemmed, 2-day cold soak, inoculated yeast, 10 to 15 day post fermentation extended maceration, and aged 10 months in new and used French oak barrels. Lightly fined and filtered before bottling. *Moderate garnet color in the glass. Aromas of plum, blackberry, dried herbs and clay come to the fore. Succulent and sweet in a mid weight*

style with a core of blackberry fruit backed by well-matched tannins and complimentary oak. Suave in texture with a flourish of fruit on the finish. **90.**

2017 Lula Founder's Cuvée Mendocino Pinot Noir 14.5% alc., pH 3.40, TA 0.63, 100 cases, \$50. 50% clone 777 and Pommard from Lula Vineyard and 50% Peterson and Costa vineyards located in Comptche. 100% de-stemmed, 2-day cold soak, inoculated yeast, 10 to 15 day post fermentation extended maceration, and aged 10 months in new and used French oak barrels. Lightly fined and filtered before bottling. *Moderately dark garnet color in the glass. Well-ripened fruit aromas of blackberry, black currant and raisin lead to a mid weight styled wine that is richly endowed with an array of well-spiced and somewhat earthy dark fruits. A firm tannic backbone supports the hefty fruit load and there is enough acidity for adequate vitality. An intensely fruity finish leaves an impression.* **91.**

Merry Edwards, Sebastopol

Merry Edwards Pinot Noir wines are highly acclaimed and often seen on restaurant wine lists. I found the 2017 wines reviewed here to be lacking in aromatic interest, very ripe fruit driven, lacking in finishing length, and a few wines were noticeably tannic. Winemaking details are not forthcoming.

2017 Merry Edwards Russian River Valley Pinot Noir 14.5% alc., 5,100 cases, \$51. A blend of grapes from six vineyards. *Moderately dark garnet color in the glass. Aromas of blackberry syrup, cassis, spice and earthy flora. The mid weight plus array of sweet purple and black berry fruits is framed by modest tannins and friendly oak. The most easygoing wine in the 2017 Pinot Noir lineup.* **89.**

2017 Merry Edwards Olivet Lane Vineyard Russian River Valley Pinot Noir 14.5% alc., 730 cases, \$68. *Dark garnet color in the glass. Aromas of dark berry jam, wine cave, old book and vanilla. Mid weight plus flavors of blackberry, cassis and pomegranate with a touch of iron. A big, bold, ripely-fruited wine with supportive tannins. The deep wall of fruit has charm, the wine stays in balance, but the wine enters a little stronger than it finishes.* **90.**

2017 Merry Edwards, Coopersmith Vineyard Russian River Valley Pinot Noir 14.5% alc., 730 cases, \$66. Estate grown. Vineyard is located northwest of Sebastopol in the Laguna Ridge. UCD 37 clone (Mt Eden). *Dark garnet color in the glass. The aromatic profile is dominated by oak. A plethora of well-ripened boysenberry and dusty blackberry fruits have a noticeable overlay of vanilla and toast. Silky in the mouth, with cohesive tannins and acidity, and a lengthy finish.* **90.**

2017 Merry Edwards Bucher Vineyard Russian River Valley Pinot Noir 14.5% alc., 580 cases, \$63. Pommard and Mt Eden clones. *Dark garnet color in the glass. Aromas of the blackest cherry, earthy flora and smoke. A wine of imposing ruggedness and drying tannins, with a full-bodied charge of blackberry and prune flavors along with an underlying note of guaiacol (typical of this vineyard). The copious, very ripe fruit coats the palate, but the harsh tannins make for fatiguing drinking. This wine drinks like a young Cabernet Sauvignon.* **87.**

2017 Merry Edwards Georgeanne Vineyard Russian River Valley Pinot Noir 14.5% alc., 540 cases, \$63. Estate grown. An estate vineyard located on Westside Road near the northern border of the AVA planted to Mt Eden clone. *Dark garnet color in the glass. Very shy aromas of blackberry jam. Hard to coax much out of the nose. Monster fruit and hard tannins greet the palate. Flavors of blackest cherry and black raspberry are backed by trim oak. The wine combines some fruit intensity and length with tannic muscle on the finish.* **88.**

2017 Merry Edwards Warren's Hill Vineyard Russian River Valley Pinot Noir 14.5% alc., 240 cases, \$63. This wine is 'A Legend Reborn.' This is the first vintage of a wine that traces its lineage to Windsor Gardens Vineyard that was farmed by Lee Martinelli Jr. Lee thought that Martini clone was planted in this unirrigated vineyard. Merry Edwards named the property Windsor Gardens upon its first bottling as a Merry Edwards vineyard designate. The wine quickly developed a cult following. The developer who owned the property removed the old vines after the 2003 harvest to make way for new tract homes. Warren's Hill was planted on a hilltop in the Green Valley of Russian River Valley in 2012 using budwood Lee Martinelli had preserved from Windsor Gardens. The name of the vineyard is a tribute to Merry's son Warren who passed away in 2006. *Dark garnet color in the glass. Pleasant aromas of blackberry reduction sauce, loganberry, spice and vanilla cone. A full charge of purple and blackberry fruits greets the palate with intention. A bit of oak-driven vanilla and toast is in the mix. The tannins are quite modest and there is some finishing grace and length.* **90.**

2016 Merry Edwards Olivet Lane Vineyard Russian River Valley Chardonnay 14.3% alc., \$66. *Light golden yellow color in the glass. Aromatically pleasing, with scents of pineapple, yellow peach, grilled lemon and clarified butter. Sleek in the mouth with a rich entry and mid palate load of citrus, ripe peach and vanilla flavors. Very agreeable, in a nicely balanced style.* **91.**

Morgan Winery, Salinas

2017 Morgan Twelve Clones Santa Lucia Highlands Pinot Noir 14.2% alc., pH 3.44, TA 0.63, \$35. Sourced from Double L, Rosella's, Boekenoogen, KW and Tondre vineyards. 100% de-stemmed, native and cultured yeast fermentation in small, open-top tanks. Aged 10 months in French oak barrels, 40% new. *Light garnet color in the glass. The nose offers primarily oak-driven aromas of toast, nuts and smoke, and more delicate secondary aromas of cherry. Light in weight, with oak-embellished flavors of cherry and raspberry. Fresh and juicy, with easygoing tannins and a short finish.* **88.**

2017 Morgan Rosella's Vineyard Santa Lucia Highlands Pinot Noir 14.1% alc., pH 3.47, TA 0.62, 94 cases, \$65. "Pisoni clone." 100% de-stemmed, fermented in open-top tanks. Aged 10 months in French oak barrels, 40% new. *Light ruby red color in the glass. Dark red cherry and raspberry aromas and flavors fuel this lighter weighted wine that is rather demure. The fruit just doesn't pop and the wine is a bit shallow on the follow through and finish.* **89.**

2017 Morgan Double L Vineyard Santa Lucia Highlands Pinot Noir 14.1% alc., pH 3.43, TA 0.69, 991 cases, \$65. Vineyard certified organic in 2002, but has been conscientiously farmed in this method since the original plantings in 1997. Clones 114, 115, 667, 777, Pommard and Swan. 100% de-stemmed, whole berry fermentation with native and cultured yeasts. Aged 10 months in French oak barrels, 40% new. *Moderately light garnet color in the glass. Lovely aromas of black cherry, blueberry and spice cabinet. The wine gains intensity over time in the glass, displaying highly flavorful boysenberry and black raspberry fruits. Seamless in texture with deft oak management and integrated tannins, finishing with open arms. I liked this wine more when sampled from a bottle that had been opened for several hours.* **93.**



2017 Morgan Garys' Vineyard Santa Lucia Highlands

Pinot Noir 13.3% alc., pH 3.43, TA 0.69, 80 cases, \$65.

"Pisoni clone" planted in 1997. 100% de-stemmed, fermented in open-top tanks, and aged 10 months in French oak barrels, 57% new. *Moderately light garnet color in the glass. Hold on to your hats when you pop the cork on this one! Engaging aromas of dark red berry and cherry and*

spice. The dark red and purple berry fruits really grab your attention on entry, showing the extra class that is typical of this vineyard. Very seductive, with a silken mouthfeel, masterful oak management, and plenty of juicy vitality. The ridiculously long finish stands out among the 2017 Morgan Pinot Noirs sampled on this day. A joyous wine to drink the following day as well from a previously opened bottle. It is wines like this that made me fall in love with Pinot Noir in the first place. **96.**



2017 Morgan Highland Santa Lucia Highlands Chardonnay 14.1% alc., pH 3.13, TA 0.74, \$28.

Double L (50%), Tondre, Leavens, McIntyre, and Quail vineyards. Dijon 95, 96, 76, 4, 15, 17 and Musque. *Moderately light golden yellow color in the glass. A complex nose offers aromas of yellow apple, lemon creme, grapefruit, straw and wildflower honey. A reserved style with excellent acidic drive offering citrus fruit flavors with a tropical fruit component. An extraordinary value.* **93.**



2017 Morgan Double L Vineyard Santa Lucia Highlands Chardonnay 14.1% alc., pH 3.15, TA

0.79, 1,489 cases, \$44. Clones 4, 15, 17, 76 and 95. Fermented and aged 10 months in French oak barrels, 24% new and a combination of once and twice-used barrels. 70% MLF and lees stirring. *Moderately light golden yellow color in the glass. This wine has more of the steely minerality that many Chardonnay aficionados relish. Aromas of petrichor, cold steel, lemon curd and brioche. Very classy in the mouth, with lemon-driven flavor and a hint of honey and blonde caramel. Soft and soothing in texture, with exceptional acidic drive, culminating in a quenching,*

lemony finish. This is a California Chardonnay that will please many white Burgundy geeks. **95.**

Heart & Hands Finger Lakes Pinot Noir



Heart & Hands is owned and operated by husband and wife team Tom and Susan Higgins. The winery and estate vineyard are located on the east side of Cayuga Lake, directly on the Onondaga limestone escarpment. The proximity to the lake and the gently sloping site offer the vineyard protection from harsh winter weather, the biggest threat to winegrowing in this northerly region.

This boutique winery produces around 2,000 cases per year, which allows an intense focus on quality. When tasting the Pinot Noirs from Heart & Hands, you must have different expectations than you would experience tasting California Pinot Noirs. The wines must be taken in the context of their growing region. The wines are more austere and less richly flavored, higher in acidity and lower in alcohol. Because of significant whole cluster inclusion, the Pinot Noirs benefit from decanting.

Riesling is the prized varietal in the Finger Lakes of New York, but a small group of vintners, including Tom, have made significant strides with Pinot Noir. Visit the Heart & Hands Wine Company website at www.heartandhandswine.com. All the Heart & Hands Pinot Noirs are bottled under the Vino-Lok glass closure.

I have been to the Finger Lakes and would highly recommend a visit for wine enthusiasts. This beautiful region offers many wineries to visit set in an unhurried and sparsely populated area that becomes bucolic in the spring and summer. The region can easily be accessed from either New York City or Buffalo, New York.

2015 Heart & Hands Mo Chuisle Estate Reserve Finger Lakes Pinot Noir 12.8% alc., pH 3.61, TA 0.67, 126 cases. This wine is named after the Gaelic phrase that translates as “My Pulse,” “My Heartbeat,” or more colloquially as “My Darling.” Third release from the sustainably farmed estate vineyard. Clones 4, 90, 777, 97, 115, 667 and “828.” 100% whole cluster. Aged 19 months in Francois Frères French oak barrels, 18% new. *Moderately light garnet color in the glass. Brooding aromas of cherry and earthy flora. Inviting on the palate, with mid weight flavors of dark cherry and berry and a subtle savory thread. Nicely balanced, with reserved tannins and a juicy finish with some length.* **91.**



2016 Heart & Hands Finger Lakes Pinot Noir 13.4% alc., pH 3.52, TA 0.68, 478 cases. 55% Elaine’s Vineyard Seneca Lake, 28% Patrician Verona Vineyard Cayuga Lake and 17% Nutt Road Vineyard Seneca Lake. 50% whole cluster co-fermented with de-stemmed grapes in one-ton bins. Basket pressed, aged 12 months in Francois Frères French oak barrels, 11% new. *Light ruby red color in the glass. Nicely perfumed with aromas of cherry, spice and friendly oak. A charming wine with appealing elegance and a soothing texture, featuring mid weight flavors of red cherry and strawberry backed by a bit of toasty oak. The finish is shallow and somewhat astringent.* **89.**

2016 Heart & Hands Elaine’s Vineyard Clone 115 Reserve Finger Lakes Pinot Noir 13.3% alc., pH 3.65, TA 0.63, 48 cases. This vineyard overlooks the eastern shores of Seneca Lake and is located in an area known

as the “Banana Belt” in the Finger Lakes AVA. 100% clone 115, 3.6 tons per acre. 50% whole cluster. Aged 12 months in Francois Frères French oak barrels. Unfiltered. *Light garnet color in the glass. Aromas of red cherry, underbrush and wood. Firm tannins envelope the mid weight core of dark red cherry fruit and lead to some astringency on the finish. The best feature of this wine is the juicy acidity, but the tannins are too imposing at this stage.* **87.**

2016 Heart & Hands Elaine’s Vineyard Clone 667 Reserve Finger Lakes Pinot Noir 13.1% alc., pH 3.61, TA 0.63, 48 cases. 100% clone 667, 3.6 tons per acre. Aged 12 months in Francois Frères French oak barrels. *Moderately light garnet color in the glass. Very appealing aromas of black cherry and spicy oak. A middleweight styled wine with a core of fresh, dark red cherry fruit enlivened by a good grip of acidity. The tannins are more reserved in this wine and oak is kept in the background.* **90.**

2016 Heart & Hands Nutt Road Vineyard Finger Lakes Pinot Noir 12.9% alc., pH 3.63, TA 0.58, 49 cases. Clones 115, 667 and 777, yield 2.6 tons per acre. Each clone vinified separately. 50% whole cluster co-fermented with 50% de-stemmed grapes. Aged 12 months in Francois Frères French oak barrels. *Light ruby red color in the glass. The nose is oak inspired with aromas of dark roast, toast and chocolate with cherry in the background. Light to mid weight in style, featuring flavors of cherry, strawberry and baking spices framed by firm, but not imposing tannins. The finish is modest and there is a little too much oak at play for my taste.* **88.**

2017 Heart & Hands Finger Lakes Pinot Noir 13.5% alc., pH 3.55, TA 0.67, 466 cases, \$25.99. Sourced from Heart & Hands Estate Vineyard, Elaine’s Vineyard, Nutt Road Vineyard and Patrician Verona Vineyard. Clones 4, 90, 97, 115, 667, 777 and “828”, yield 1.9 tons per acre. 40% whole cluster. Aged 12 months in Francois Frères French oak barrels, 11% new. *Light ruby red color in the glass. Aromas of rhubarb with a little volatile acidity. Light in weight, with flavors of red cherry, raspberry and strawberry. Elegant in style, with a hint of blood orange and nutty oak. The gruff tannins emerge on the short finish.* **86.**



2017 Heart & Hands Polarity Finger Lakes Pinot Noir Blanc 12.9% alc., pH 3.54, TA 0.57, 104 cases, \$29.99. Whole cluster basket pressed immediately following the hand sorting to minimize skin contact, creating a pale-colored juice. The juice was barrel fermented and underwent a secondary malolactic fermentation. The wine was aged on the lees for 10 months in Francois Frères French oak barrels with stirring about every 3 days to enhance the mouthfeel and add richness. *Moderately light apricot color in the glass. Aromas of macerated peach, apricot, wheat grain and a medicinal note. Mid weight flavors of yellow peach, butter cake, apricot, melon and honey. Soft and slightly creamy in texture, with modest tannins and some finish. A curious wine that doesn’t fit a slot.* **89.**

Cristom Vineyards: One of America's Greatest Wineries Delivers (Again)

Cristom was founded by Paul Gerrie, a petroleum engineer and researcher that had a passion for wine. On his many travels to France, he found the traditional growing practices of Burgundy to be appealing and realized that soil and site, the mainstays of terroir, were key in producing complex Pinot Noir. After attending the 1991 International Pinot Noir Celebration in McMinnville, Oregon, he was inspired enough the following year to leave the East Coast with his family in tow to pursue his love of Pinot Noir in Oregon's burgeoning wine country. He bought a small winery and vineyard in the Eola-Amity Hills, and named his new winery Cristom, after his two children, Chris and Tom.

Gerrie's dream could not be complete without a winemaker. Enter Steve Doerner, a biochemist by training whose passion for Pinot Noir was inspired by working at Calera Vineyards with owner Josh Jensen and studying under Jacques Seysses of Domaine Dujac in Burgundy. Doerner considers Jacques as his most important mentor.

The engineer and the biochemist worked together to develop their vision in 1992 and have since established Cristom Vineyards as an iconic Oregon winery producing outstanding Pinot Noirs with a Burgundian sensitivity. Paul Gerrie has now retired, but his son, Tom, carries on as the current proprietor and manager.

Today, Cristom Vineyards consists of nine distinct vineyards on 65 acres in the Eola-Amity Hills of Oregon's Willamette Valley. All but Marjorie Vineyard are planted to high density (about 2300 vines per acre) and yields are strictly limited.



The Pinot Noir vineyards (named after Paul Gerrie's family members) include Marjorie Vineyard (the only one of the currently existing vineyards retained when the property was purchased in 1992 and the only one kept on its own roots with the original spacing of 605 vines per acre), Louise (9.31 acres and the first vineyard Cristom began planting in 1993; Dijon clones 113, 114, 115, 77 and Pommard planted in diverse soils), Jessie (11.53

acres established in 1994 and one of the steepest planted in the Willamette Valley; Pommard and Dijon clones 115, 114, 667 and 777), and Eileen (16.61 acres planted in 1997 and 2006, and the largest and highest elevation planting of Pinot Noir on the estate; Dijon clones 114, 115, 777, Pommard 4 and Wädenswil 1A). Another Pinot Noir vineyard, the Paul Gerrie Vineyard, was in its third leaf in 2017. Pinot Gris, Viognier, Chardonnay and Syrah are also planted as separate vineyards. All vineyards are biodynamically farmed and certified sustainable. Viticulturist Mark Feltz has been at Cristom Vineyards since its beginning in 1992.

Cristom Vineyards is a rarity among Oregon wine producers in that every varietal produced offers uncommon excellence and consistency year in and year out. But it is the Pinot Noirs that have caught my fancy for many years because of their whole cluster inclusion in the ferment and the resulting age ability. Doerner only works with native yeasts, without a cold soak, employs minimal fining and racking and no filtration. His are not fairy Pinots!

Many domestic wineries claim to produce “Burgundian” Pinot Noir, but Cristom is one of the very few that can truly make that claim. Line up some great red Burgundies and 2017 Cristom vineyard-designates and taste them together blind. Convinced? The balance of these wines leads to improvement in the cellar and the scores given here will be even higher when these wines are tasted again in 5 to 7 years.

Taste the wines of Cristom Vineyards yourself. The winery is open to the public seven days a week from 11am-5pm. Walk-in tasting options are only \$15 per flight and waived with a 2-bottle purchase. Private tasting options are offered by reservation. Visit www.cristomvineyards.com. Some of the wines are released in half-bottles allowing for earlier consumption. There are also magnums available. Availability is good, with the wines sold on the website and distributed widely to restaurants and retailers.



2017 Cristom Mt. Jefferson Cuvée Willamette Valley Pinot Noir 13.5% alc., 10,000 cases, \$35.

The embodiment of the Cristom style combining whole cluster inclusion and native fermentation with a focus on special vineyard sites. A blend of grapes from each of the estate vineyards (60%) and fruit sourced from neighboring vineyards in the Willamette Valley (40%). Stylistically the most approachable Pinot Noir in its youth. Clones 113, 114, 115, 667, 777, “828,” Pommard and Wädenswil. 47% whole clusters, native yeast fermentation, aged 11 months in French oak barrels, 20% new. Fined with egg whites and unfiltered. *Moderate garnet color in the glass. The nose is more savory than fruity, featuring aromas of burnt tobacco, exotic spices and turned earth. Mid weight flavors of purple and black berry fruits are laden with earthiness. Silken in texture, with modest tannins showing up on the finish. Unchanged when tasted the following day from a previously opened and re-corked bottle. 89.*



2017 Cristom Jessie Vineyard Eola-Amity Hills Willamette Valley Pinot Noir 14.0% alc., pH 3.71, TA 0.54, 917 cases, \$65. this vineyard is one of the steepest vineyard sites in the Willamette Valley. 51% whole clusters, native yeast fermentation, aged 18 months in French oak barrels, 53% new. Fined with egg whites and unfiltered. *Moderately light garnet color in the glass. A beguiling nose of black cherry, black raspberry and baking spice aromas. The core of gently oak-embossed darker berry and stone fruits attracts notice on entry and finish. Trim and toned, with reserved tannins and a spectacular finish that lingers. I was still taken by this wine when tasted the following*

day from a previously opened and re-corked bottle. 94.



2017 Cristom Louise Vineyard Eola-Amity Hills Willamette Valley Pinot Noir 14.0% alc., 725 cases, \$65. Unfiltered. *Moderately light garnet color in the glass. Enthralling aromas of muddled cherry and sous bois. Very juicy, with vivid flavors of purple and black fruits and spice. Impeccable balance, with an energetic and extremely long finish. Choose any superlative you want. I fell hard for this one that was still enchanting when tasted the following day from a previously opened and re-corked bottle. 96.*



2017 Cristom Eileen Vineyard Eola-Amity Hills Willamette Valley Pinot Noir 14.0% alc., pH 3.63, TA 0.56, 876 cases, \$65. Clones 114, 115, 777, Pommard and Wädenswil. 48% whole clusters, native yeast fermentation, aged 18 months in French oak barrels, 67% new. Fined with egg whites and unfiltered. *Moderate garnet color in the glass. This wine has more tannic “guts,” but also the most concentrated fruit. Lovely aromas of dark red cherry, spice, brioche and rose petal. Mid weight plus in style, featuring waves of dark red and purple fruits that saturate the palate. Bold, yet charming, with enough juicy acidity to balance the tannic backbone. I was more enamored with the*

wine when tasted the following day from a previously opened and re-corked bottle. Merci! 97.



2017 Cristom Marjorie Vineyard Eola-Amity Hills Willamette Valley Pinot Noir 14.0% alc., pH 3.60, TA 0.55, 384, cases, \$65. Clones are Pommard, Wädenswil and Dijon 115 and 777. 51% whole clusters, native yeast fermentation, aged 18 months in French oak barrels, 75% new. Fined with egg whites and unfiltered. *Moderate garnet color in the glass. Brooding aromas of black cherry, rose and leaf. The fruit trends more to the dark red spectrum in this middleweight wine. The ripe tannins are in gorgeous balance, and the lasting finish soars with exceptional cherry goodness. More expressive and more seductive when tasted the following day from a previously opened and re-corked bottle.* **95.**



2017 Cristom Eola-Amity Hills Willamette Valley Estate Syrah 13.5% alc., pH 3.51, TA 0.63, \$50. Produced from only 1.24 acres in extremely limited quantities. This wine has a cult following. 31% whole clusters, native yeast fermentation, full malolactic fermentation in barrel, aged 19 months in French oak barrels, 36% new. Fined with egg whites and unfiltered. *Dark garnet color in the glass. Aromas of black cherry, sassafras, spice, fertile earth and botanical elements. Mid weight plus in concentration, offering an array of purple and black berry fruit flavors with a bit of tobacco oak chiming in. The suede tannins make for easy approachability and there is noticeable density and length on the boysenberry-led finish.* **93.**

The Last Word on the History of Winery Mailing Lists

In the May 1, 2019 issue of the *PinotFile*, I presented historical research that indicated that Stony Hill Vineyard was the first California winery to offer a mailing list to its consumer base, dating to the early 1950s.

Shortly after publishing this article, I received an email from a reader, Chuck Hayward, who pointed out that Mayacamas Vineyards may have had an active mailing list and sent out newsletters dating back to the 1940s. So I engaged the Library Research Services at the UC Davis Wine Library to help me discover when Mayacamas began mailing newsletters to their customer base. My thanks go out to staff members Lee Riggs, Lynne Albrecht and Julianne Ballou for their assistance.

In 1941, Jack and Mary Taylor bought the J.H. Fischer Winery (built in 1885) and the surrounding 260 acres located on Mount Veeder in the Mayacamas Mountains. They bonded the winery in 1947, renamed the winery, Mayacamas Vineyards, and initially planted mainly Chardonnay with smaller amounts of Cabernet Sauvignon. The first release was in 1953 and consisted of 94 bottles of a 1951 Chardonnay. They also produced wine under the Lokoya label from purchased grapes.

In 1968, the Taylors sold the winery to Robert and Elinor Travers who produced Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and a small amount of Pinot Noir. Charles and Ali Banks in partnership with retail entrepreneur Jay Schottenstein and his son, Joey, purchased Mayacamas Vineyards in 2013. By 2017, the Schottenstein family acquired 100% ownership.'

According to Charles L. Sullivan, writing in *A Companion to California Wine* (1998), the Taylors began publishing a newsletter in 1949 that included family recipes, vintage reports and happenings at the winery. The UC Davis Wine Library does not have copies of the Mayacamas Vineyards newsletter, but a reference to the newsletter was found in an interview with Jack Taylor, titled *History of Napa Valley - Interview and Reminiscences of Long-Time Residents*. In the interview, Jack was asked how they sold the wine and he said that they had a mailing list.

Some of the winery bulletins sent to shareholders (they incorporated in 1958) were located. The earliest one in the library is Bulletin #48, "Eleventh Anniversary Issue," dated October-November, 1960. This would suggest that the Taylors started the bulletins in 1949.

Further digging by Lynn Albrecht's son, Braiden Albrecht, the current winemaker at Mayacamas, unveiled the first *Mayacamas Bulletin*, dated November 1949 (a scanned copy is below). I have also included for interest Bulletin #2, 1950, that shows pricing and an order form.

The Library Research Services also uncovered issues of Charles Krug Winery's newsletter, *Bottles & Bins*, from 1949 to 1979, including the first newsletter. Apparently, there were at least two Napa wineries that began contacting their mailing list customers with a newsletter in 1949.

No. 1
NOV 1949 (See No 43-A)

MAYACAMAS VINEYARDS

LOKOYA ROAD, NAPA, CALIFORNIA



A small Bulletin from Mary C. and Jack F. M. Taylor

Since our friends have so often expressed great interest in our project to produce a fine Pinot Chardonnay wine from the grapes grown in our vineyards atop the Mayacamas Mountains, we think it is time to give them a little progress report.

Unfortunately, the Pinot Chardonnay grapes have not yet reached maturity, having been delayed by a succession of destructive forces. Our first planting was destroyed by deer, the second by rabbits, the third by grasshoppers and the fourth by a particularly voracious type of small blue jay, but we confidently look forward to having our first crop in 1950 and will make our first white wine from it.

In 1948 we made a limited quantity of red wine from the last of the Zinfandel grapes, just before those vines were ripped out to make way for replanting to Pinot Chardonnay. We liked the wine because of its light body and delicate fruitiness, but because of its youth, we had no intention of entering it at the State Fair in 1949. However, some of our wine connoisseur friends who sampled it persuaded us to do just that, and we were quite surprised when our maiden effort was given an award, in competition with twenty-two other wines of the same variety. We are proud to offer that wine for sale, now, at \$12.00 per case of twelve fifths, f.o.b. the winery.

We ourselves like to drink wine with our meals and since at present we have only our Zinfandel, we set out to explore the county until we found a supply of white wine satisfying to our taste and reasonably priced, for every day drinking, with every day meals that called for a white wine. We were lucky and found just what we wanted . . . a wine made entirely of Napa County grapes by one of the Napa Valley wineries. After we subjected this wine to the advantage of being aged in our own small 50-gallon cooperage, it improved so remarkably in character, we have concluded that others might like to sample it also, thus sharing the pleasure of drinking a good white wine without having to think of the cost every time a cork is pulled. We are now bottling this wine and will sell it at \$6.00 per case of fifths (12), f.o.b. the winery, under the label of LOKOYA WHITE TABLE WINE. The Zinfandel is called MAYACAMAS Zinfandel, and the Pinot Chardonnay will eventually be called MAYACAMAS, so that there will be no confusion between the two white wines.

Our major objective is to make the finest Chardonnay wine that California can produce, and it will be a wine for special occasions. It will necessarily be priced accordingly, to cover the much greater cost of production from a capricious variety of small-bunched grape that grows an extremely meager crop of superlative fruit.

Meanwhile, for non-special occasions, we are happy to be able to offer the LOKOYA WHITE TABLE WINE, and for moderately special occasions (to a few very lucky people, because there are only 60 cases left) the prize-winning MAYACAMAS Zinfandel.

Mayacamas Vineyards

The Mayacamas Bulletin began publication in November 1949 with an unnumbered, undated issue. After that issues were generally numbered, but never dated until No. 48 (Oct.-Nov. 1960). All numbered issues dtd. thereafter.

Issue No. 48-A contains a full bibliography of earlier issues giving the year for each as has been noted on each. Any issue which is dated with a month or a day was undoubtedly received on that date.

There is no issue numbered 42 because that was incorrectly numbered 43. Therefore 43 is numbered 43-A.

Several unnumbered bulletins have been interpolated in the series:

One titled Introduction to Mayacamas Vineyards. No date, but it occurs in this file between No. 13 (rec. 2/11/54) and No. 14 (rec. 6/54) and was undoubtedly received between those issues.

Bulletin Extraordinary and Prospectus, no date (rec. Oct. 1958).

Between Nos. 54 and 55 came a Special Bulletin, dtd. Feb. 1962

Bulletin Extraordinary and Prospectus, no date (rec. July 1962) is a revision of the same title issued in 1958.

This file, as of Nov. 1966, contains all the numbered issues 1 through 74 (dtd. Nov. 1966) and the four unnumbered issues described above. Also no. 75 and the unnumbered, undated no. 76. Each Bulletin came with a price list nearly all of which are here.

RPB

2 Jan 1968

198 items (Bulletins, price lists, sale ^{of property} prospectus, reprints, clippings, etc.)

No. 2

1950

MAYACAMAS VINEYARDS

LOKOYA ROAD, NAPA, CALIFORNIA



A Second Bulletin from Mary C. and Jack F. M. Taylor

The response to our first announcement was so favorable we had planned to send a second one after the harvest in order to report on our first Vintage of Chardonnay. But the recent heat-wave has decided us to send this bulletin along now in order to share with you our latest "discovery" which you might like to try.

Most of you probably like wine-coolers for hot weather long-drinks, and incidentally LOKOYA WHITE WINE makes an excellent cooler. However, many of you prefer a cocktail during that pleasant relaxing half-hour before dinner, and THE LOKOYA SPECIAL is our great discovery... a cooling cocktail!

Into a cocktail glass (preferably chilled) shake two drops of Angostura; twirl the glass to spread the bitters, then fill it with chilled LOKOYA WHITE WINE and top with a thinly sliced twist of lemon peel. Beyond remarking that it makes the perfect summertime cocktail we will say no more except to add that if you like to gild the lily, a small quantity of brandy (a teaspoonful or two) may be "interpolated" between the bitters and the wine.

One or two other matters will bear reporting while we're at it. The first concerns comments on our wine. Those of you who were kind enough to write and tell us how you liked it made us very happy. With one exception the letters were highly gratifying, and even the exception was instructive, because it revealed a point of view that hadn't occurred to us before. It came from a man who ordered the MAYACAMAS ZINFANDEL, but said he would not order any of the LOKOYA WHITE WINE because he *knew* wine at that price couldn't be fit to drink...!

Surely most of you realize that the price of our wine has been deliberately held down to the minimum. We know that we are selling a luxury item, but below the luxury price-level. And we want you to know it, too. Which brings us to half-bottles. Many of you said you would like to have wine in half-bottles, so we are going to try to accommodate you. Some of our next wine (now aging in the small barrels) will be put in tenths, but the price will be more than \$6.00 the case. In our Vintage of 1950 Bulletin we hope to be able to tell you how *much* more, for by then we shall have had the experience necessary to compute the additional labor and bottle costs.

While more or less on the subject of the Dreary Dollar we hate to have to report the next item but there is no escaping it. Bluntly, the price of wine has gone up throughout the industry, and for the wine we are now aging we had to pay much more than for the previous lot. We still have some of the first bottling and it is still \$6.00 the case. Meanwhile we are figuring how we can keep the next price as low as possible—and still eat.

For Bay Area residents, we have a cheerful bit of news. The Railway Express has a 100-pound minimum shipping rate to San Francisco and environs, so it costs no more to have two cases of wine shipped than one. That cost, from our winery, is 67 cents, which certainly isn't bad.

And now, we have some questions to ask you.

1. Are you interested in recipes for wine coolers? Yes No If so, we shall include some in the next bulletin. Yes No
2. Are you interested in remaining on our mailing list? Yes No
3. Have you any friends you think might like to be put on it? If so, we would appreciate your sending us their names and addresses. Please write them on the other side of this sheet.

For your convenience in replying to the questions and/or ordering wine, we are enclosing a business reply envelope. And hereafter, unless specifically requested otherwise, we shall ship all wine Express Collect because doing it that way simplifies our bookkeeping.

Please write names and addresses of friends on other side.

ORDER FORM

To MAYACAMAS VINEYARDS
LOKOYA ROAD, NAPA, CALIFORNIA

Please send _____ cases of MAYACAMAS Zinfandel 1948 at \$12.00 per case plus California tax and express charges.

_____ cases of LOKOYA WHITE TABLE WINE at \$6.00 per case plus California tax and express charges.

To: (Please print)

Delivery Address
NAME
ADDRESS

Billing Address
NAME
ADDRESS

What about Oregon? The modern era of wine in Oregon did not begin until 1961 at HillCrest (or Hillcrest) Vineyard in the Umpqua Valley when Richard Sommer planted the first *Vitis vinifera* vines in Oregon since the end of Prohibition. The current owner of HillCrest Vineyard, Dyson DeMara, told me that he was unaware of any bulletins or newsletters sent by Sommer to a mailing list.

The earliest mailings in Oregon were probably by the Letts at The Eyrie Vineyards. According to Diana Lett (personal communication), Diana and David put out their first mailing as 1973. She said, "We put together a handsome brochure/announcement of our first Pinot Noir from the Willamette Valley. It was professionally designed, printed on heavy kraft, colored paper, folded into quarters to form a mailer, and sent to about 400 people that included friends, family but primarily to a list of customers from Burt Harris, the proprietor of the Harris Wine Shop on NW 23rd St. in Portland where Burt taught classes and held tastings. I think the first Pinot Noir was offered at \$2.50 a bottle. We expected to sell out immediately upon release of our inaugural wine. We received exactly one response from the Harris customer list but our friends and family did come through! We realized very graphically then that maybe this adventure was going to be even harder than we thought." A scanned copy of the original brochure is below.

Jason Lett sent me a 1976 direct sales mailing from the Eyrie Vineyards. I believe the reader with an interest in wine history will find this extremely informative. The text is impressively heavy on information and light on pushy sales tactics. A price list for 1976 is also reproduced here. I asked Jason whether allocations of The Eyrie Vineyard wines became a part of winery sales, and he said, "Yes allocations were and are still a thing but we try not to be snobby about it!"



The Eyrrie Vineyards

THE WILLAMETTE VALLEY of Oregon is a new viticultural region in America, and the wines of The Eyrrie Vineyards are the first to come from this previously untried area. One idea guided the planting of our vineyard; a wine can be no better than the grapes from which it is made. Here, in the Red Hills of Dundee, carefully selected vinifera varieties produce fruit of a quality which we require for our wines.

The climate of this region is a demanding one, for the grapes must struggle to mature in the short, cool growing season . . . but the fruit retains those nuances and complexities of flavor which are irretrievably lost when these varieties are grown in the too-warm, too-easy climates of the established viticultural regions.

The quality of these grapes demands great care in winemaking; thus, we have deliberately limited the size and production of The Eyrrie Vineyards. In this way, the winemaker himself guides the wine, from the first pruning of the vines to the final corking of each bottle. The result is a rare, handcrafted wine.

David K. Hall



1971 Chardonnay

Chardonnay is a difficult grape to grow and vinify, given the best of conditions. The 1971 growing season was not the best in Oregon for this variety. At harvest, the Brix was almost 21°, and we would rather have waited until it reached 22° or 23° . . . but it was October 17, and the Oregon monsoons were due any day. We picked it. It has been slow to mature in the Limousin oak barrels, and was bottled in April, 1973. Its age in the oak is apparent, but not overwhelming, and was certainly worth the wait. The wine is tart (.75 gm/liter total acid) but had, at bottling, the marriage of a powerful Chardonnay aroma and French oak for which the vintners of Chablis and Burgundy strive. It demands two to three years of bottle age before reaching perfection.

154 cases, \$60.00 per case.

N. B.—28 cases of this wine were left unfiltered. The remainder was given one gentle filtration prior to bottling.

1971 White Riesling

The latest maturing variety we grow . . . what the birds leave, we harvest. By October 31, the robins had taken almost a third of our crop. We're willing to give them something for insect control during the growing season, but not the entire crop of Riesling! Thus we picked it, at 19° Brix. The wine is low in alcohol (11.2%), and bone dry. Its true beauty is the bouquet, which has been steadily developing since it was bottled on the 6th of June, 1972. This wine will continue to develop for at least two more years.

22 cases, \$48.00 per case.

1971 Pinot noir

Those of you fortunate enough to have purchased our 1970 "Oregon Spring Wine" will know the potential of The Fyrie Pinot noir. The 1970's were harvested early, and at the time of bottling were still light in color and, we thought, potential complexity . . . thus we decided to market them in the manner of a young French Beaujolais. Our mistake! The wine has become much deeper, softer, and more complex in the bottle. The 1971 vintage Pinot noir was picked later than the 1970, at 22° Brix, and at the first racking from fermenter to barrel already showed signs of being a much greater wine. It has been in new French oak for a year and a half, and will be bottled shortly. The subtleties of this wine will be brought out by at least two, but preferably five years in the bottle.

200 cases, \$72.00 per case.

Non-Vintage Pinot noir

This wine is a blend of one barrel of 1970 Pinot noir, and one barrel of 1971. The barrel of 1970 was light in color, tart, but with a remarkable aroma. The barrel of 1971 was less woody, and had a much deeper color and character. I'm not sure what the blend will be like after a year or more in the bottle. It will never be great, but it should be a quite enjoyable Pinot noir.

50 cases, \$48.00 per case.

☐ Because the growing season is so important to Oregon-grown grapes, almost all of our wines carry the vintage date. If different vintages have been blended to enhance quality, no vintage date will appear on the bottle.

☐ All wines are made entirely from the variety stated on the label, unless otherwise noted.

☐ All vines are grown on their own roots.

☐ No insecticides or herbicides are used in the vineyard.

☐ All the red wines, and most of the whites, are unfiltered and unfinned. If a deposit should occur in the bottle the wine should be decanted after standing upright for 24-48 hours.

☐ All wines of The Eyrie Vineyards are completely dry.

☐ No wine is bottled before it has achieved everything which cellar care and barrel age can give. Our facilities and economics do not, however, permit us to give most of the wines proper bottle aging. We leave this to you, and will recommend what we think is the best aging period.

☐ We enjoy visitors, but because our time is divided between the vineyard, nursery, winery, and family, we ask that you write ahead for an appointment.

About the name of our vineyard:

Soon after we began planting the first vines in our then unnamed vineyard, we discovered that a pair of Red-tailed hawks had built their eyrie, or nesting place, in the high branches of a fir tree at the top of the vineyard. Our delight in these birds became a mixture of admiration and awe. Somehow, though we had bought the land they soared above, we felt that this was more truly *their* place. For this reason, and for the ideals the hawks symbolize for us, we chose the name "The Eyrie Vineyards."

(*N. B. It's "eye tree," not "eriee!"*)

	Price Per Case (12 fifth bottles)	Number of Cases	Cost
1971 Chardonnay	\$60.00	<input type="checkbox"/>	_____
1971 Chardonnay (unfiltered)	\$60.00	<input type="checkbox"/>	_____
1971 White Riesling	\$48.00	<input type="checkbox"/>	_____
1971 Pinot noir	\$72.00	<input type="checkbox"/>	_____
NV Pinot noir	\$48.00	<input type="checkbox"/>	_____
Total cases		<input type="checkbox"/>	_____
Freight @ \$2.50 per case			_____
Enclosed total (cost + freight)			_____

DELIVERIES

All deliveries via United Parcel Service, at a charge of \$2.50 per case. No out of state shipments can be made.

Please enclose full payment (cost + freight) with order. Orders are accepted in case lots only, due to limitations of time and energy. We will be pleased to mix cases of Pinot noir and Chardonnay, but because of the different shape of bottle we cannot include White Riesling in a mixed case.

Name _____
(please print)

Address _____

City _____

State _____ Zip _____

Ship To _____

ADDRESS: The Eyrie Vineyards
P.O. Box 204
Dundee, Oregon 97115

The Eyrrie Vineyards

OREGON PINOT NOIR

In 1963, while I was a student at UC Davis, one of my enology professors mentioned during a lecture that "There are few, if any, climates in California cool enough for the Pinot noir variety to produce its best wines." This statement set off a chain of events which eventually led me to plant our vineyards in the Willamette Valley. It is my opinion, after a good deal of research and eleven years of grapegrowing here, that the macroclimate of the Willamette Valley is the most suitable in the United States for Pinot noir, as well as several other northern European varieties.

In the cellar we do everything possible to insure a good future for our Pinot noir...that is, almost nothing, except careful supervision. This wine ages almost two years in 60-70 gallon French oak barrels, and in that time it falls naturally clear. It is not fined, filtered, or centrifuged. Nor is it blended...it is 100% Pinot noir. It is quite drinkable when young, but please, if you can, permit it at least two, and preferably eight to ten more years of bottle age.

A word about color: a little-known fact is that Pinot noir is missing 3 of the pigments most commonly found in red vinifera varieties. Therefore unblended Pinot noirs are usually lighted in color. For the consumer who demands a deep color in Pinot noir, we can recommend any number of "Pinot noirs" which are blended with other more deeply tinted viniferas. It is my feeling, however, that often the fragile varietal characteristics of the Pinot noir are sacrificed, or at best masked, by blending for the sake of deeper color. The wine buyer who wants the subtle complexities of aroma and flavor to be found in a 100% Pinot noir grown in the proper climate will be immensely pleased with The Eyrrie Vineyards Pinot noir.

IN THE RED HILLS OF DUNDEE

Post Office Box 204, Dundee, Oregon 97115 - (503) 864-2410

The Eyrle Vineyards

OREGON CHARDONNAY

The Eyrle Vineyards Chardonnay is of a style so different from its California counterparts that many people have compared it to a true French Chablis. It is, of course, neither a California nor a French wine...it is an Oregon, Willamette Valley, Chardonnay. The similarity to Chablis is perhaps a certain quality of "hardness" on the palate which wine writers often refer to as "flinty" when describing Chablis. Also like Chablis, and unlike California Chardonnays, the bouquet is subtle and delicate...a desirable quality when the wine is to accompany food.

The reasons for the differences between The Eyrle Vineyards Chardonnay and those of our southern neighbor are many, but primarily it is the climate of the Willamette Valley. Our valley is cool and often covered by clouds from the nearby Pacific Ocean for many days of the summer growing season. This means a very slow and even development of the sugars and accompanying flavors in the grape, and an equally gradual decrease in the acidity as the harvest date approaches in mid-October. To obtain adequate maturity in this variety, we must limit the crop by severe pruning in the winter, and again by cluster thinning in the summer. This is an expensive process for the grapegrower since it means a substantial loss in quantity for the sake of better quality. We continue to feel that the latter is the most important aspect of winegrowing, and carry this philosophy into the winery.

In the cellar we have chosen to make Chardonnay by costly traditional methods. For example, we do not employ the large stainless steel fermenters so common in many wineries in the U.S. (and unhappily also in France these days). Instead, our Chardonnay is fermented by the "old School" method in small 60-70 gallon French Limousin oak casks. The wine is then aged for six to nine months in these same casks. Racking is done often during this aging period, and this results in a wine almost clear enough to bottle. It is given only one fining and a very gentle filtration prior to bottling.

Our unique climate and vinification techniques are producing Chardonnays which are evidently very long lived. Like the Pinot noir, the Chardonnay can be enjoyed when young, but two to five more years of bottle age will be worth the wait.

N.B. Contrary to some labelling practices, true Chardonnay is not a "Pinot" variety, and thus we do not label our wines as "Pinot Chardonnay."

IN THE RED HILLS OF DUNDEE

Post Office Box 204, Dundee, Oregon 97111 - (503) 864-1410

The Eyrrie Vineyards

OREGON PINOT MEUNIER (Limited Bottling)

The Pinot Meunier grape has been grown in the Champagne region of France since the 16th century, and although it is less well-known than its companions Pinot noir and Chardonnay, it nevertheless accounts for a substantial acreage in Champagne. Aside from its part in the Champagne cuvee, it is often used for the expensive and hard-to-find still red wines of the region.

The Eyrrie Vineyards has the only commercial planting of this grape variety in the U.S., a total of 120 vines. Our production of Pinot Meunier is so small that we generally produce only one 60-gallon barrel each year, about 300 bottles.

At The Eyrrie Vineyards, these grapes mature simultaneously with Pinot noir, and the wine is quite similar to our Pinot noir. You must taste these wines side by side to appreciate the Pinot Meunier for its unique qualities.

N.B. Pronounced mun-yeh, not manure!

OREGON PINOT GRIS (Limited Bottling)

As with our other "Limited Bottling" wine, Pinot Meunier, The Eyrrie Vineyards is the only commercial producer of Pinot gris in the United States. In Europe this grape is cultivated primarily in Alsace, where it is bottled as "Tokay d'Alsace" and in Germany it is known by the name "Rulander." Some people in the U. S. have confused it with the Grey Riesling grown in California...it is definitely not Grey Riesling.

At the Eyrrie Vineyards we have only 160 vines of the variety, which means that we produce only about 500 bottles each year. The variety has proved to be very well adapted to Willamette Valley condition since it bears well, is relatively resistant to mildew, and ripens "early," with the Pinot noir. The wine which we make from this grape is full-bodied, and has a fruitiness reminiscent of winesap apples. However, the most exciting thing about this Oregon Pinot gris is its ability to perfectly complement ~~some~~ of our regional delicacies...salmon and steelhead. It's a great match!

IN THE RED HILLS OF DUNDEE

Post Office Box 304, Dundee, Oregon 97115 - (503) 864-2410

The Eyrie Vineyards

"Limited Bottling Wines"

When I moved to the Willamette Valley in 1965, I brought with me 2,000 cuttings of various varieties from California. Most of these cuttings were of Chardonnay and Pinot noir, because I "knew" they would do well here. Since there were no other vitifera vineyards in this part of Oregon at the time, I also brought a few experimental vines of lesser known varieties which I had tasted in Europe, and which I "felt" would do well in the climate. Among these were the Pinot gris & Pinot Meunier.

Both of these varieties have proven to produce outstanding wines, but because our production of them is so small we bottle them separately under the hand written "Limited Bottling" label each year.

The wines are available only at the winery, for a short time after their release, & at a few selected restaurants.

IN THE RED HILLS OF DUNDEE
Post Office Box 304, Dundee, Oregon 97115 - (503) 864-2410

Lyrrie Vineyards

* Price reflects 10% discount

November 15, 1976

PRICE LIST

CURRENT RELEASES

	per bottle	per case*
1975 Chardonnay	\$6.50	\$70.20
1974 Pinot noir	5.95	64.25
1975 Oregon Spring Wine	4.65	(6-bottle limit)
1974 Pinot Meunier	7.50	(6-bottle limit)
Mixed cases of 1975 Chardonnay and 1974 Pinot noir - 6 BOTTLES OF EACH		67.20

OLDER VINTAGES

1972 Pinot noir	9.00	(3-bottle limit)
1973 Chardonnay	8.00	(3-bottle limit)
1973 Gamay	5.00	(3-bottle limit)
1974 Oregon Spring Wine	5.50	(3-bottle limit)

A mixed case of the older vintage wines can be purchased for 74.25...price includes 10% discount.

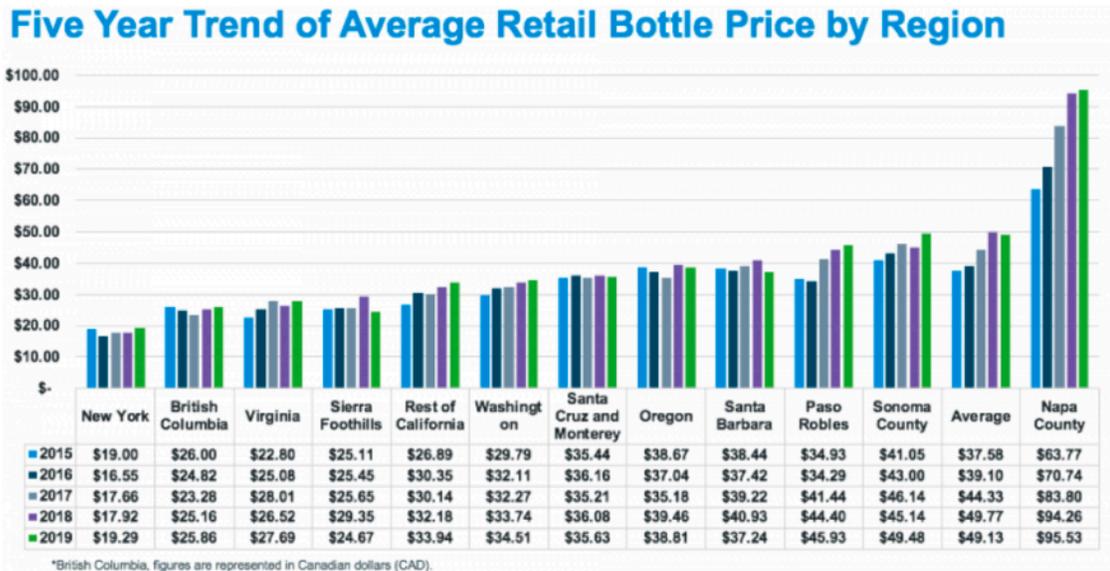
Pinot Briefs

California AVA For Sale Cole Ranch AVA consists of 150 acres in Mendocino County with 55 acres initially planted to Pinot Noir and Riesling. Esterlina Winery, the original owners, made many fine wines from this AVA, America's smallest appellation, a decade ago. The asking price by the Sterling family (formerly of Esterlina Winery and Everett Ridge Winery) is \$3.3 million. Currently only about 20 percent of the vineyard is Pinot Noir and Riesling with the rest Cabernet Sauvignon.

Five Year Trend of Average Retail Bottle Price by Region:

Average winery tasting room prices below \$50/Btl (Except Napa at \$95.53)

June 2, 2019 | Filed under [Daily Data](#) | Posted by [Lewis Perdue](#)



Source: 2019 Insights for Successful Consumer Wine Sales – Silicon Valley Bank and Wine Business Monthly

Older Moderate Alcohol Drinkers Live Longer Results from the 9 Waves of the Health and Retirement Study that included 16 years of follow-up on cohorts with the baseline mean age of 61 years found a consistent association between moderate and occasional drinking and lower mortality, though residual confounding remains a threat to the validity of this study.

Professionals Follow-up Study Research published in the *Journal of Clinical Oncology* April 29, 2019, found a slightly lower risk of lethal prostate cancer among cancer-free men who consumed alcohol versus abstainers. Researchers also observed a lower risk of progression to lethal disease in relation to red wine consumption among men with prostate cancer. According to findings, moderate alcohol consumption is safe for patients with prostate cancer.

Histamine in Wine I have written about histamine in wine including many of the misconceptions in the past. Huon Hooke wrote an excellent article that was published June 6, 2019 at www.therealreview.com/2019/06/06/histamine-and-wine/. Double-blind, placebo-controlled studies have shown no correlation between histamine in wine and adverse food reactions. However, the presence of histamine in wine may lead to an adverse reaction when the wine is consumed together with other histamine-containing foods such as tomato, spinach and cheeses.

Résonance Opens Tasting Room The famed French producer, Louis Jadot, acquired the Résonance Vineyard in 2013 and the Découverte Vineyard in the Dundee Hills. Résonance Vineyard is a 20-acre, dry-farmed estate that was first planted in 1981. The winery also sources grapes from Hyland Vineyard. In late May 2019, the Resonance winery and tasting room were opened just outside of Carlton at the Résonance Vineyard property. The new winery and tasting room has three buildings inspired by the barns of

Oregon, featuring earthy wood and stone materials, large windows overlooking the vineyard, and a sprawling, west-facing terrace for guests to enjoy the stunning views of the estate and the coastal range. The exterior lumber of the tasting room is 100% reclaimed wood from dilapidated covered bridges and barns in the Pacific Northwest. The tasting room will be open daily. Visit www.resonancewines.com.

Oregon's First White Pinot Noir An article published online at www.oregonlive.com by Michael Alberty details the author's search for the first white Pinot Noir produced in Oregon. He found a bottle of 1971 vintage Humbug Winery White Pinot Noir in the Douglas County Museum of Natural and Cultural History in Roseburg (Umpqua Valley). The Pinot Noir vines were cultivated from cuttings given to him by Richard Sommer who founded HillCrest Vineyard. The exact year the Pinot Noir cuttings were planted is not known for sure, with Scott Henry, III of Henry Estate Winery claiming 1965 or 1966 and Andrea Mafit, the daughter of Dr. T.R. "Ted" Mafit, who founded Humbug Winery, thinking it was 1967 or 1968. Alberty relays an important historical story that has been absent from all Oregon wine history books and writings.

00 Wines Focuses on Oregon Chardonnay and a Project in France All three 00 2017 Chardonnays submitted for review to James Suckling received 97 point scores: the 2017 00 VGW, EGW and Seven Springs Vineyard Chardonnays. Among the 451 wines tasted, no other Oregon winery received 97 points for a 2017 Chardonnay and it is likely no Oregon winery has ever received three 97 point ratings for Chardonnay in a single vintage. The three 00 Pinot Noirs were also scored highly: 2016 00 Shea Vineyard 96, 2017 00 Shea 95, and 2017 VGR 00 VGR 95. I have not reviewed these wines personally. A 2017 00 Corton Charlemagne and a 00 Blanc de Blanc Champagne will be coming to the U.S. this fall. Visit www.00wines.com.

Anne Moller-Racke Leaves Donum Estate for Blue Farm Wines After 18 years, Anne Moller-Racke has stepped away from the Donum Estate, as President and Winegrower, to devote her time into building Blue Farm Wines. In 1999, Anne purchased a farmhouse property in southwest Sonoma that included a historical Victorian house, now her home, and a 10-acre parcel of which seven acres were planted to Pinot Noir beginning in 2001 (Anna Katherina Vineyard). Blue Farm Wines was launched in 2013 with the addition of a like-minded partner and his 1861 Pinot Noir vineyard. The Moller-Racke family purchased Buena Vista, California's first winery in 1979. Anne Moller-Racke followed in 1981 from Germany, developing 1,000 estate acres and leading the viticulture efforts for Buena Vista Carneros Winery. Donum Estate was founded in 2001 and Anne developed that winery's 170 acres of estate vineyards, establishing 40 world-renowned art installations and finishing a new state-of-the-art winery and hospitality center. Blue Farm Wines produces Pinot Noir and Chardonnay from five vineyards and five AVAs within Sonoma County including Carneros, Fort Ross-Seaview, Sonoma Valley, Russian River Valley and the Sonoma Coast. The common thread is rigorous farming and caregiving to the growing of the grapes while keeping winemaking traditional. To learn more about Blue Farm wines, visit www.bluefarmwines.com.



Sophie James Vineyards: A Social Media Darling This winery brand was largely built by its popular Instagram account. Sophie and James Gray acquired a 5-acre Pinot Noir vineyard property in 2010 that included 130 acres (@sophiejameswine) located at 2,300 feet elevation on top of Sonoma Mountain. Popularity has taken off largely by word of mouth and social media and the small production of wine is all sold direct to consumers. Wine club members are labeled members of the Sophie James' "Tribe" and are invited to exclusive events such as high-end chef dinners on the mountaintop (something Scribe Winery in Sonoma Valley pioneered a number of years ago). The lifestyle winery has an ever-expanding wait list. For the full story behind Sophie James' Exclusive Wine Brand and Club visit www.sonomamag.com/the-story-behind-sophie-james-exclusive-wine-brand/.

Winery Opts For Reusable Wine Bottles Coopers Hall Winery in Portland, Oregon, was the first keg-only winery in Oregon and is now the first winery in the country to bottle its wine in reusable bottles. The brown-colored bottles used are actually beer bottles that have been used for Oregon's refillable beer bottle program that started in 2018. Each bottle can be washed and reused at least 25 times, reducing CO2 emissions significantly (typically wine bottles are crushed and recycled which takes a large amount of energy). Coopers Hall Winery is selling refillable bottles of Pinot Noir wine priced at \$12 a piece (each bottle has three servings instead of the five servings in the traditional 750 ml wine bottle). Visit www.coopershall.com.

West of West Wine Festival West Sonoma Coast Vintners presents the 2019 West of West Wine Festival in Occidental, CA, on Saturday, August 17. A VIP Library Tasting (\$125) and a Consumer Tasting (\$100) of Pinot Noir, Chardonnay and Syrah will be offered. Your favorites West Sonoma Coast wineries will be pouring including Alma Fria, Balletto, Banshee, Ceritas, DuMol, Ernest, Failla, Flowers, Freeman, Gros Ventre, Hirsch, Joseph Phelps, Littorai, Occidental, Paul Hobbs, Peay Vineyards, RAEN, Whistler, Red Car, Senses, Small Vines and Wayfarer. For more information and tickets, visit www.westsonomacoast.com.

Santa Cruz Mountains AVA Fall Events The Santa Cruz Mountains Winegrowers Association (SCMWA) announces seven upcoming Fall events. Saturday, August 24, 2019: Taste of the Mountains offers wines from 16 winemakers in the Santa Cruz Mountains. Sunday, September 1, 2019: Barrels of Corralitos offers wines from six Santa Cruz Mountains wineries. Sunday, September 8, 2019: Santa Cruz Mountains Pinot Noir and Chardonnay will flow under the stars at Deer Park Ranch along with a farm-to-table dinner. Saturday, October 12, 2019: Four wineries from Montebello Road in Cupertino will offer a day of wine tasting, food and entertainment. Saturday, November 2, 2019: Premier Cruz, A Mountain Cabernet Experience Harvest Dinner at House Family Vineyards. Saturday, November 16, 2019: Santa Cruz Mountains November Passport Day welcomes attendees to over 50 wineries throughout the Santa Cruz Mountains. Saturday, December 7, 2019: Taste of the Mountains Wine Walk in downtown Menlo Park. Tickets for all events can be purchased at www.scmwa.com. For more information, email contact@scmwa.com.

Four Year Trend of Tasting Fees:

