

## 2018 Fall Portfolio

### 2017 WildAire Pinot blanc 25/BTL

Tropical aromas of Jasmine, orange blossom, honeysuckle, and citrus run through flavors of Granny Smith apple, pears, and baking spices. The vibrant and lively mouthfeel is contrasted with a creamy mid palate that begs to be paired with shellfish. 91 Pts WE

### 2016 Asilda Pinot Noir 52/BTL

The 2016 Asilda Pinot was crafted with estate-grown grapes to provide a whole palate experience from the first taste on the tongue through to the long finish. This elegant wine greets the mouth with the flavor of dark stone fruit, crème brulee and baking spice. It is soft, yet fully round, with just the right amount of acidity and tannins to make it bright and interesting. Pairs beautifully with an herb rubbed lamb roast.

### 2014 Andrew Rich Marine Sedimentary Pinot Noir 42/BTL

With the 2014 vintage, Andrew has launched his new *Elements* series, representing a deeper exploration of soil types. (Some club members received the Glacial blend of Syrah, Mourvèdre, and Grenache last fall.) Of the three Pinots, the Marine Sedimentary, planted on shallow, droughty soils accumulated over millions of years when the Pacific Ocean covered what is now the Willamette Valley, is the most structured. The 2015 Marine Sedimentary showcases an intense nose of darker berries with a suggestion of briar patch. The palate shows concentration without weight, surprisingly lively acidity, terrific density, and firm tannins that have rounded with time in bottle. This is a Pinot that can complement fairly robust dishes, including red meat, and can be expected to develop well over the next five or six years. Wine Spectator 93/Wine Enthusiast 93/Vinous 93

### 2015 Lazy River August Wilhelm Reserve Pinot Noir 52/BTL

The 2015 rendition of August Wilhelm Reserve is a worthy successor to the inaugural 2014. The highly perfumed, complex nose combines black cherry, subtle vanilla, and brioche with toasted nuts and intricate spice. The palate is fresh and focused while, at the same time, showing great concentration and power. Raspberry and spice resonate on the extremely long finish. This is a wine that delivers right now but is also built for the long term in bottle. Pair with a wild mushroom ziti with goat cheese and caramelized onion.

### 2015 Hamacher "H" Chardonnay 25/BTL

As with the Hamacher label Chardonnay, the wine is comprised of the new, intensely flavored "Dijon clone" Chardonnay selections brought in from Burgundy and planted over two decades ago. The nose has an enticing mixture of ripe pear, white flowers, nutmeg and beeswax. The mouthfeel is bright, broad, long and true to the nose. Pair with crab, a creamy risotto, or an autumn salad.

### 2015 Lavinea Temperance Hill Pinot Noir 75/BTL

Deep purple with black cherry hues and a youthful bluish edge, the first scents boast a complex, compelling mixture of red and dark fruits intermingled with earth, spice and red licorice. These aromas evolve in the glass, revealing red cherries in kirsch and fresh blueberries that enhance the earthy background. The smooth and soft entry travels the length of the wine, and reveals a youthful soft texture, and a long finish that dances between red and black fruit with lingering mineral notes. Truly an ageworthy and compelling wine. Vinous 95 Points