

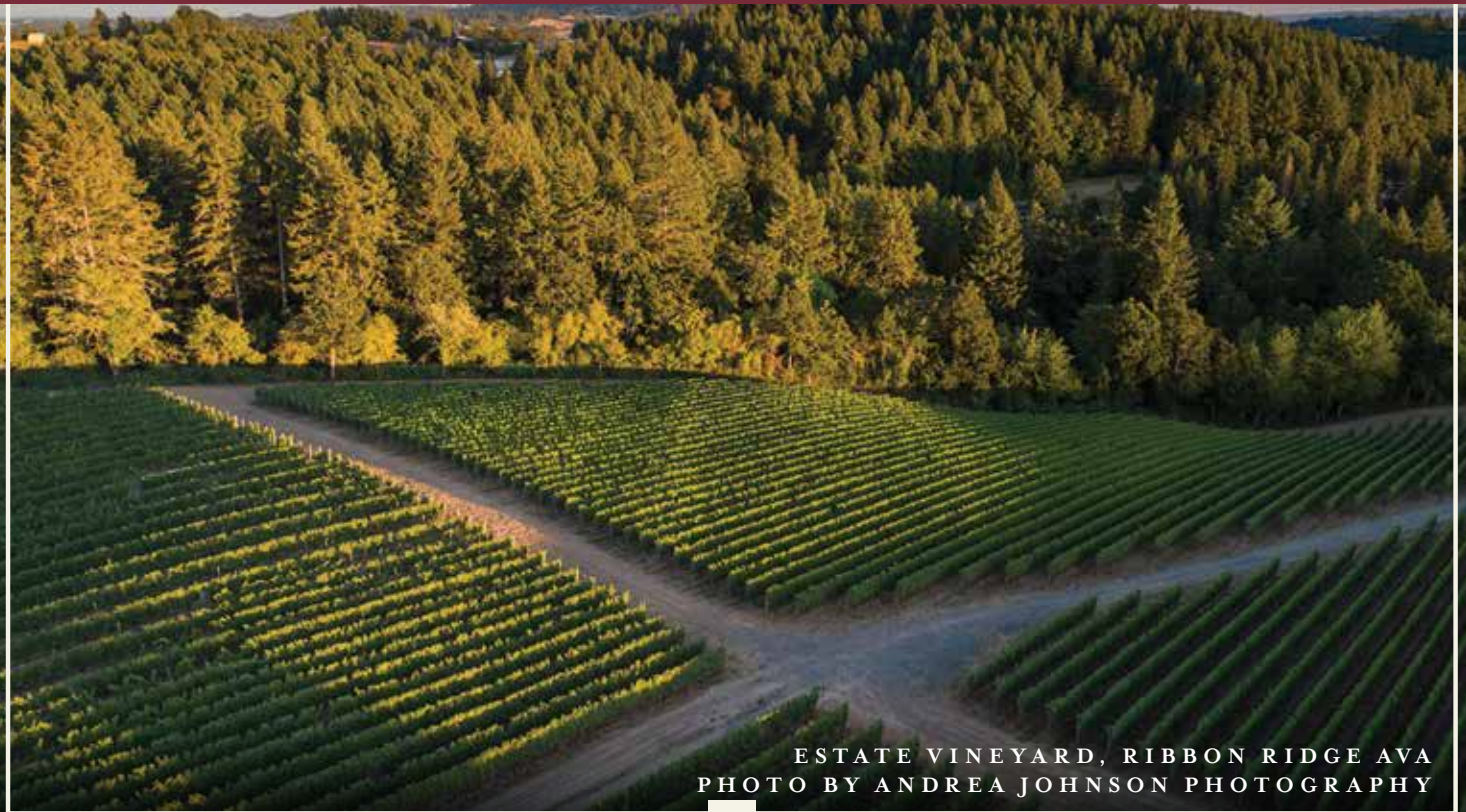


# 2020

## *Spring Newsletter*



*"I can't understand now, just exactly why. All I know, same thing everyday.  
You turn on the radio. Hear the same thing ev'ryday. You read a paper. You hear the same thing, ev'ryday.  
I don't know why, has to be this way. I don't know why. People tell ya, that change is gonna come.  
Everybody tell you, some change is gonna come. I've been through the third degree.  
You know what I'm talkin' about. (guitar solo and instrumental)  
Uh, uh. Nothin', nothin', nothin'. I know I'll never, I know I'll never. Get outta these blues for life."  
-JOHN LEE HOOKER*



ESTATE VINEYARD, RIBBON RIDGE AVA  
PHOTO BY ANDREA JOHNSON PHOTOGRAPHY



## A WORD FROM THE WINEMAKER

I had a fully formed and mostly written newsletter essay going when it became clear that there was a larger issue at hand to discuss. Allow me to put it into a bit of context so it does not seem to be on the alarmist level that lots of things are these days.

As I write this, the last two early mornings, March 9 and 10, were pure Oregon. It's been unusually cold lately but that is because it has been so clear at night. The full moon on the 9th and bridging into the 10th was a Super Worm Moon! A supermoon is a new or full moon that occurs around the same time as when the Moon is also at the point in its monthly orbit where it is closest to Earth. This one coincided with the full moon when earthworms begin to emerge from dormancy as a sign of spring. It was low and huge in the morning sky, just over the horizon.

At sunrise, the skyline was an incredible mix of orange and lavender, giving the moon an orangish tint at its lowest point in the sky. Cruising along North Valley Rd. at sunrise on my way to the winery, the fog that was settling along the tree line opposite our Estate property was quite literally a purple haze. Interesting seeing it early in the morning as, oftentimes, back in the day I would get to the winery early in the morning on a bottling day and Patty would have Jimi Hendrix's Purple Haze turned WAY up!

In short, Oregon has been at its most surreally brilliant and beautiful as of late and, without trying to overplay our hand here, that is saying a lot. This place, just outside of Portland, has scenery that is inspiring, unique, haunting and so full of life, bounty and inherent goodness. When you're here and everything is just right, it is sometimes hard imagining wanting to be anywhere else.

I have been trying to keep this lesson/vision/memory with me as the world has quickly cycled into an unfamiliar place, and this time in our lives has become, as the old curse warns, interesting. I have attempted to write this introduction many times now but each time I get to this part, within 24 hours, the relevance of it has gone out the window. Given the nature of editing and lead time for printing and, of course, mailing it to those of you who still get the hard copy, no matter what I write is probably going to seem long out of touch by the time this gets out into the world.

Right now, to tune into any form of media is to be overrun by dire reports, stress, and the worst possible news about our fellow humans. It is hard to watch and nearly impossible to get away from because it is not just in front of us when we elect to put it there, but in our heads and hearts. One cannot simply wish away the reality of things or the events that are going on in the world.

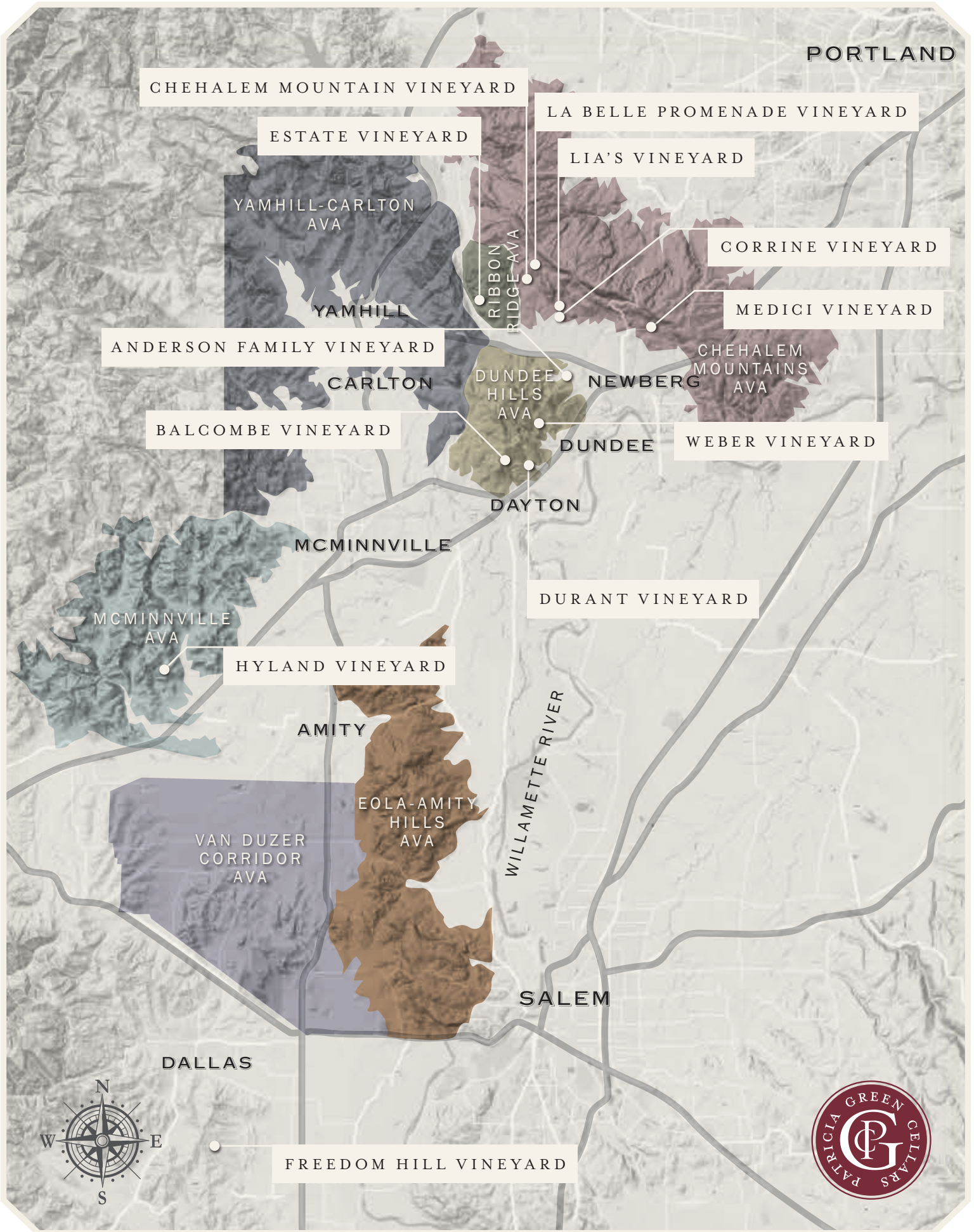
However, spring is out there at least mildly on all our doorsteps at this point, and by the time this newsletter reaches you we will all be deep into it. I hardly need to touch on what happens at this time of year. We all see it, of course, but being in direct contact with over a dozen vineyards that are all surging toward the first part of their yearly life-cycle it is a comforting reminder that the earth is still moving forward, and that we have something that will be there for us when we have moved through this trauma.

Having all of this around me has been a refuge. It's quiet, it's beautiful, it's isolated and it's simply doing what nature does at this time of year: renewing. We are fortunate to work with a wide swath of some of the best vineyards in the Northern Willamette Valley and getting to spend time in them knowing that they will simply go forward, regardless of the human condition, has its appeals. There will be flowers, there will be fruit and there will be another vintage of wine here in Oregon. It's a simple and subtle message that has powerful reverberations.

I know that the moon, the sky, the plants, the fruit and the wine is not going to mitigate our current situation. This will be left to humans. Most assuredly we will prevail, hopefully either by the time you are reading this or well on our way to it at the very least. Those previously listed items are not only going to be there when this mercifully has passed, but are there as beacons of beauty and hope in the present, and I hope folks out there have chosen to avail themselves of them over the past couple of months.

Hopefully our newsletter finds you and yours well, in a world in which this storm has passed. Perhaps we are all different in ways we don't know of yet but are at least whole, and not only see a way forward but are upon it already.

—Jim Anderson





**ESTATE VINEYARD**

RIBBON RIDGE AVA  
 Year Planted: 1984  
 Clonal Material: Pommard, Wadensvil, Dijon Clone 115, Dijon Clone 114, Coury Clone, Dijon Clone Chardonnay & Sauvignon Blanc  
 Vineyard Size: 30 Acres  
 Soil: Marine Sedimentary  
 Elevation 275' – 475'

**CORRINE VINEYARD**

(FORMERLY OLENIK VINEYARD)  
 CHEHALEM MOUNTAINS AVA  
 Year Planted: 1989, sourced since 2009  
 Clonal Material: Wadensvil, Pommard, Coury & Dijon Clones  
 Vineyard Size: 27 Acres  
 Soil: Marine Sedimentary & Volcanic  
 Elevation: 300-425'

**LIA'S VINEYARD**

CHEHALEM MOUNTAINS AVA  
 Year Planted: 1990, sourced since 2010  
 Clonal Material: Pommard, Dijon Clone 115 & Mariafeld Clone (Clone 23)  
 Vineyard Size: 26 Acres  
 Soil: Marine Sedimentary & Volcanic  
 Elevation: 380'-560'

**BALCOMBE VINEYARD**

DUNDEE HILLS AVA  
 Year Planted: 1990, sourced since 1997  
 Clonal Material: Pommard  
 Vineyard Size: 7.25 Acres  
 Soil: Volcanic  
 Elevation: 600'

**MEDICI VINEYARD**

CHEHALEM MOUNTAINS AVA  
 Year Planted: 1976, sourced since 2015  
 Clonal Material: Pommard & Dijon 777  
 Vineyard Size: 22 Acres  
 Soil: Volcanic  
 Elevation: 600'-800'

**WEBER VINEYARD**

DUNDEE HILLS AVA  
 Year Planted: 1978, sourced since 2005  
 Clonal Material: Pommard  
 Vineyard Size: 21 Acres  
 Soil: Volcanic  
 Elevation: 450'

**DURANT VINEYARD**

DUNDEE HILLS AVA  
 Year Planted: 1973, sourced since 2010  
 Clonal Material: Pommard, Dijon Clone 115 & Dijon Clone Chardonnay  
 Vineyard Size: 60 Acres  
 Soil: Volcanic  
 Elevation: 200'-450'

**ANDERSON FAMILY**

DUNDEE HILLS AVA  
 Year Planted: 1992, sourced since 2019  
 Clonal Material: Pommard, Wadensvil, Dijon 115 & Dijon 667  
 Vineyard Size: 16 Acres  
 Soil: Volcanic  
 Elevation: 350-450'

**FREEDOM HILL VINEYARD**

WILLAMETTE VALLEY AVA  
 Year Planted: 1982, sourced since 2012  
 Clonal Material: Pommard, Dijon 115, Coury & Wadensvil  
 Vineyard Size: 93 Acres  
 Soil: Marine Sedimentary  
 Elevation: 350'-600'

**HYLAND VINEYARD**

MCMINNVILLE AVA  
 Year Planted: 1971, sourced since 2017  
 Clonal Material: Coury  
 Vineyard Size: 185 Acres  
 Soil: Volcanic  
 Elevation: 500'-800'

**CHEHALEM MOUNTAIN VINEYARD**

CHEHALEM MOUNTAINS AVA  
 Year Planted: 1968, sourced since 2019  
 Clonal Material: Pommard/Erath Clone  
 Vineyard Size: 55 acres  
 Soil: Marine Sedimentary  
 Elevation : 300-400'

**LA BELLE PROMENADE VINEYARD**

CHEHALEM MOUNTAINS AVA  
 Year Planted: 2012, sourced since 2019  
 Clonal Material: Pommard and a massale selection block  
 Vineyard size: 36 acres  
 Soil: Volcanic  
 Elevation: 750-820'

# 2019 Pinot Noir Futures Order Form

FUTURES PRICING AVAILABLE THROUGH JUNE 30TH, 2020

<b>Dundee Hills AVA</b>	<b>Retail</b>	<b>Futures</b>	<b>Amount</b>	<b>Total</b>
2019 Pinot Noir Balcombe Vineyard, Block 1B- Club Only	\$60	\$50	x _____ = _____	
2019 Pinot Noir Durant Vineyard, Madrone Block	\$42	\$32	x _____ = _____	
2019 Pinot Noir Mysterious Vineyard	\$100	\$90	x _____ = _____	

**Chehalem Mountins AVA – New Vineyard bottlings**

2019 Pinot Noir Chehalem Mountain Vineyard	\$60	\$50	x _____ = _____	
2019 Pinot Noir La Belle Promenade Vineyard	\$42	\$32	x _____ = _____	

**McMinnville AVA**

2019 Pinot Noir Hyland Vineyard, Coury Clone	\$75	\$65	x _____ = _____	
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**Willamette Valley AVA (just South of Eola Amity)**

2019 Pinot Noir Freedom Hill Vineyard, Dijon 115 Clone	\$48	\$38	x _____ = _____	
2019 Pinot Noir Freedom Hill Vineyard, Wadensvil Clone	\$42	\$32	x _____ = _____	

Sub-Total (Minimum 1 case to ship or 6 bottles to pick up)				_____
Case Discount on 12 or more bottles of Pinot Noir ordered by June 30th, 2020		-10%		_____
Total of all Pinot Noir Futures				_____

**White (READY NOW!)**

2018 Chardonnay, Durant Vineyard	\$42		x _____ = _____	
2019 Sauvignon Blanc, Willamette Valley	\$24		x _____ = _____	
2019 Sauvignon Blanc, Estate Vineyard	\$29		x _____ = _____	

<b>Total of All Wines</b>				_____
Shipping				_____
<b>Total</b>				_____

Bill to/Ship to: \_\_\_\_\_

E-mail address: \_\_\_\_\_ Telephone #: \_\_\_\_\_

I will pick up at the winery      Card Type:     VISA     MASTERCARD     DISCOVER     AMEX  
 Card No. \_\_\_\_\_  
 Exp. Date: \_\_\_\_\_ CCV: \_\_\_\_\_

Customer Signature: \_\_\_\_\_  
 Date of Birth: \_\_\_\_\_ (required)

Phone: (503) 554-0821    E-Mail: [winery@patriciagreencellars.com](mailto:winery@patriciagreencellars.com)  
 See bottom of reverse side for Large Format Bottle Order Form

# WHAT STANDS OUT

## 2019 Vintage Summary

A lovely spring led into a temperate summer with only one significant heat event which happened strangely early in the season. Lots of bright, clear, sunny days. No forest fires to note. Everything was progressing along just as it should. We were scheduled for another early harvest (which I should probably just stop saying as every harvest since 2012 has been an early harvest by historical standards). Then, for around two weeks, we experienced a series of days with intermittent showers and rains. Nothing calamitous like 2013, just the sort of on again off again stuff that is not terribly uncommon out here except for being unusual the last week of August/first week of September. It's also something that if you recall the vintages of the 90s and 2005-2011 this type of weather isn't really that big of a deal. The reality is that farming here in the Willamette Valley has become so good in recent years that it takes a bit more than some showers spread out across a couple of weeks to do much more than get your grapes wet.

That said, I have had many people ask me with trepidation, "Are the 2019 wines going to be okay?" Um, yes. If you are believing your internal voice you should stop doing so in this instance. The wines are full, sound, densely fruited, structured and quite beautiful. If any impact was noticeable it was that, in general, after the early part of September there was very little rise in the brix. Stuff sort of leveled off at around 22-ish brix depending on the site. That is in the wheelhouse of around 13% alcohol for Pinot Noir.

These are beautiful wines that are bound to surprise and then more than please. As always, we have a seemingly endless run of single vineyard Pinots to consider. We are offering a few of the standard bearers again this year along with a sneak preview on 2 of the 3 new bottlings we are going to have from 2019!

**Balcombe Vineyard, Block 1B:** It has been 20 consecutive years where we have bottled this wine and offered it on futures. I hardly need to say a thing about it. Insanely consistent and still the single most popular wine we make. Get in while the getting is good.

**Durant Vineyard, Madrone Block:** This has become a pretty solid mainstay in our line-up and certainly of our futures offering. This family-owned site is going on close to 50 years of ownership. This block is now 20 years in vine-age which is always significant. Yes, this is still a fun, fruit dense, Dundee Hills red goodness wine through and through. However, each year it seems to take on a little extra layer of backbone without sacrificing any of the fruit forward sort of nature that makes it incredibly drinkable and very popular. This is a pure, red and sap-laden version of what the Dundee Hills has always been able to produce. At worst this is a cellar defender. At best this is a beauty you can enjoy maybe sooner than most of the other wines offered here.

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## Futures Pricing on Large Format Bottles

We are happy to be able to offer many of our wines in larger format bottles. Large format bottles are great for cellaring, super for parties and can improve the ageability of a wine dramatically. After June 30th, all remaining large format bottles will be available at retail price. Retail prices are not listed below. **FUTURES PRICING AVAILABLE THROUGH JUNE 30TH, 2020**

1.5 litre = 2 bottles; 3 litre = 4 bottles; 5 litre = 6.67 bottles

	1.5 litre	3.0 litre	5.0 litre	Total
	Price/Amount	Price/Amount	Price /Amount	
2019 Balcombe Vineyard, Block 1B	\$120 x _____	\$235 x _____	\$378 x _____	= _____
2019 Durant Vyd, Madrone Block	\$84 x _____	\$163 x _____	\$258 x _____	= _____
2019 Mysterious Vineyard	\$201 x _____	\$400 x _____	\$665 x _____	= _____
2019 Chehalem Mountain Vineyard	\$120 x _____	\$235 x _____	\$378 x _____	= _____
2019 La Belle Promenade Vineyard	\$84 x _____	\$163 x _____	\$258 x _____	= _____
2019 Hyland Vineyard, Coury Clone	\$150 x _____	\$295 x _____	\$478 x _____	= _____
2019 Freedom Hill Vyd, Dijon 115	\$96 x _____	\$187 x _____	\$298 x _____	= _____
2019 Freedom Hill Vyd, Wadensvil	\$84 x _____	\$163 x _____	\$258 x _____	= _____
Sub-Total				_____
Case Discount on 12+ bottles (by volume and combined with 750ML bottles) -10%				_____
Total Large Format Pinot Noir Futures				_____



## WHAT STANDS OUT, CONT.

**Freedom Hill Vineyard, Dijon 115 Clone:** This might be the sneakiest great wine we make. Not sure if it is the unassuming name that throws people off the scent or what. This wine regularly sees up to 100% whole cluster fermentation which is, certainly, an indicator of what we think about the grapes coming through the door. That is absolutely the case again this year. This is wonderfully dark in fruit while still dragging red fruit components along. The structure is bold and dense without being scratchy or hard. This is a super-serious bottling that glides under the radar. Recent tastings of our oldest bottling of it (granted, just 2012) show a wine that has barely moved off its bottling point. This is a personal favorite and a super high-end wine posing as a more modest one.

**Freedom Hill Vineyard, Wadensvil Clone:** While this is the last entrant in our "Wadensvil in Marine Sedimentary soil" series (Corrine, formerly Olenik, and Estate) it has quickly earned its place in that incredibly specific yet very special group. Freedom Hill puts an extra twist on this clone/soil combo by being the one of the trio that throws the most soil-influenced substance at the red-fruited/elegant-mouthfeel nature of the Wadensvil clone. This leads to a wine brimming with dark red fruit that simmers at the edge of darkness. There is just enough firmness that the elegant tannins are elongated and you get a unique wine of weight, power, deftness and subtlety. This is a pure beauty.

**Hyland Vineyard, Coury Clone:** If the 3rd time is a charm then this should be a real charmer! The 2017 and 2018 were among our finest efforts in both vintages. This wine is a rare combination of the intensity of 30+ year-old vines, the unique flavor of Coury Clone, with the texture and structure of the volcanic soil common in the McMinnville AVA. This is a serious and substantial wine from one of Oregon's amazing, old vineyard sites. We are only just getting started here and have already found a special touch with this wine. This wine is the backbone of a healthy and deep wine cellar.

**Mysterious Vineyard:** The five previous vintages we have received this fruit are 2009, 2014, 2016, 2017 and 2018. While the growing seasons were not identical, a pattern emerges if you know Oregon vintages, the weather and the wines. This as-of-yet-but-possibly-soon-to-be-revealed vineyard brings the "WOW" factor and has every year. The fact that it does it in this vintage says something beyond what we already knew about the special nature of this site. Even in a cellar loaded with great vineyards and great wines this pops in every sensory category. Just a spectacular wine of grace, richness, balance and burgeoning complexity. We recently tasted the 2009 in a line-up of serious, serious heavy hitter Burgs from a single Grand Cru site and it held its own (and then some).

### Two Newcomers to the Portfolio

**La Belle Promenade Vineyard:** This is a new-to-us vineyard that is one of the most exciting vineyard development projects I have seen in some time. The vineyard is in the Chehalem Mountains AVA high up on Kings Grade Rd and is owned by

Flaneur Winery. It is planted on a plateau just before the sharp incline that takes the road up to the top of Bald Peak. We are receiving fruit from a massale selection planting (several clones scattered throughout a single block) and a very steep planting of Pommard at the crest of the vineyard. One would suppose this higher elevation site would produce some pretty lithe, focused, red-fruited Pinot Noir. That would be the incorrect supposition. To the contrary, this wine is very dark fruited and not quite tannic enough to be powerful. Rich, for sure, but surprisingly deft for a wine with its fruit density. A new wine, and one to certainly take notice of as it is here to stay.

**Chehalem Mountain Vineyard, Erath Clone:** Our specialty is stumbling into fruit gold mines. So much so that it has literally become the defining characteristic of the entire winery. We received a call in the summer of 2019 that the 1978 planting from Dick Erath's original vineyard was available. Are you kidding? Located literally across the street from the eastern border of Ribbon Ridge this old (originally founded in 1968) and historical site still has serious old vine chops. That we landed them is just par for the course for us now. This wine is as unique as the old vines that spawned it. It is a combination of blueberry, cherry, vanilla pod and some sneaky structure that holds those flavors in place. A treasure to have in our cellar. Highly limited! Only 5 barrels were produced!

**2019 Sauvignon Blanc, Estate Vineyard:** This is our first opportunity to show off the 2019 vintage. As mentioned in the summary, we think the 2019 vintage is pretty damn good. As good as the Pinot Noirs are, it might really be a vintage where the white wines take center stage. Not sure there has ever been one of those here in the Willamette Valley before. Until maybe the past 10 years, as Oregon Chardonnay as stepped up in quality, it was mostly Pinot Gris as far as white wine and who cares about that, I mean, like at all? The wine is full, deep, textured despite its low alcohol and brimming with bright, bracing acidity. Our Estate bottling of Sauvignon Blanc has shown, since its inception in 2015, that it can handle the ripeness load as well as some pretty serious levels of acid. This is a wine with explosive levels of flavor. It is definitely a bold and stately style of white that would probably be seen as atypical for this variety. This wine leans toward pear, key lime and melon sort of flavors with a vibe-y sort of acidity backing it all up. Our Estate Sauvignon Blanc is a staff and fan favorite. We may not be Oregon's biggest producer of this grape any longer (thanks, King Estate) but we have the oldest vines and, now that Jay Somers is no longer at J. Christopher, produce the bottling that is looking to stretch the imagination the most. This is a calling card sort of wine.

If you are looking for something a little more "traditional" in style we have the Willamette Valley bottling available as well. Our 2019 Willamette Valley Sauvignon Blanc will have the same super-lifted quality but with a more expected range of flavors without getting into grassiness or, you know, that other kind of "feline" flavor profile.



15225 NE North Valley Road  
Newberg, OR 97132

## AT THE WINERY

The end of March is here, which is the deadline for getting this newsletter to the printer so it can arrive in your mailbox in the next month. Currently, most of the country is a state of quarantine or shelter in place due to COVID-19. We are still selling and shipping wine to doorsteps and are anxiously holding our breath in hopes that we will be able to host you in May to taste our 2019 futures offerings. **Event details are still tentative and listed below.** We will send email updates as we have them.

### **Pre-Memorial Day Saturday**

10:00 AM to 3:00 PM, Sat, May 16, 2020

**Venue:** Patricia Green Cellars

Pre-Memorial Day Open House- Once a year, we open our cellar doors to taste the 2019 Pinot Noir Futures out of barrel. There is no appointment necessary for this event, \$25 per guest. This is the best event for club members to bring guests! All club members receive 4 complimentary entries to this event. We will have a spread of snacks to enjoy with the barrel samples.

### **Club Only Barrel Seminar - 11AM & 2PM**

11:00 AM to 1:00 PM & 2:00 to 4:00 PM, Sun, May 17, 2020

**Venue:** Patricia Green Cellars – WINERY (dress for the cellar)

**Contact:** Caroline Schoonveld 503-554-0821, caroline@patriciagreencellars.com

**Wine Club Members only- you must sign up in advance.** This event is a seated barrel tasting of the 2019 Pinot Noir Futures with the winemaker. There will be two seminars, please select which time works best for you- 11a.m. or 2p.m. Due to the popularity of this event, it is limited to members only. Sorry, no club guests for this event. To RSVP for one of the seminars please email caroline@patriciagreencellars.com

### **Memorial Day Weekend Open House**

10:00 AM to 3:00 PM, Sat, May 23, 2020 & Sun, May 24, 2020

**Venue:** Patricia Green Cellars

Winery Open House tasting of the 2019 Pinot Noir Futures. There is no appointment required for this weekend. The tasting fee is \$25/person and complimentary for club members. All club members receive 4 complimentary entries (per membership) to this event. We will have a spread of snacks to enjoy with the barrel samples. Please note, we will be closed Monday, May 25th.