



2021

Fall Newsletter



*"Brother Pele's in the back, sweet Zina's in the front, Cruisin' down the freeway in the hot, hot sun
Suddenly red-blue lights flash us from behind, Loud voice booming, "Please step out onto the line"
Pele preaches words of comfort, Zina just hides her eyes, Policeman taps his shades, 'Is that a Chevy '69?'*

How bizarre, how bizarre, how bizarre"

—OMC, How Bizarre



ESTATE PINOT NOIR

A WORD FROM THE WINEMAKER

Harvest is the time of year we have expectations and hope that the grapes picked from our various vineyards turn into interesting and delicious wines. Every attempt is made to ensure the wines are pure, but when you are dealing with tons of raw fruit, fermented grapes, and the pomace (stems, sorted out stuff and pressed skins) there are usually a couple of annoying visitors. Winged visitors, that is. Fruit flies and yellowjackets are most common, and some would say omnipresent during harvest.

Except in 2021.

There were basically none of these critters that flit and buzz around and are endlessly distracting. No one missed them. However, we did have another flying creature that visited us almost daily for a large chunk of harvest. We were stunned by their visit as we had never encountered them before in any of our previous 21 harvest here.

Pelicans. American White Pelicans to be specific.

They had settled in the marshy wetlands about a mile north of the winery on North Valley Rd., apparently taking a break from whatever migratory route they were on. A flock of 200 or so would sit tightly together in the shallow water, and folks that drove that way to the winery would see them each morning on their way in. Once each day in the mid-morning they would come flying down the valley, passing the winery as if they were headed south. Then, right around Ribbon Ridge Road they would make a U-turn and cruise back past the winery, heading north, to land in their temporary home. They're awesome birds. Very large and as low as they were flying at we had terrific views of them each morning.

Over the past several years we have had our share of incredible astronomical events that have coincided with the directions and changes we have experienced as a winery. Blood moons, Super Worm Moons, Lunar Eclipses, Solar Eclipses and others that have all lent a measure of context to how we perceived our harvests and the wines that came from them. Vineyards and wines have deeper connections to the natural world than simply being plants that produce fruit. Phases of the moon, barometric pressure changes and other events have subtle and not so subtle impacts on wine.

While the movements of pelicans aren't likely to alter the wines, there is no doubt that the presence of these beautiful birds was

truly meaningful to all the harvest crew. Pelicans symbolize teamwork. They are animals that travel long distances together, hunt in organized packs, huddle close while resting and they breed colonially. They are calm, patient birds. Their full beak pouches represent abundance. In short, they are emblematic of exactly what it takes to bring in a harvest of the magnitude that we did in 2021.

This is our largest harvest, by far, that we have experienced with the largest crew we have had to employ, hailing from all over the country. 2021 was a year when Newberg, Oregon reached a record-high temperature of 119 (that would be higher than the highest temperature ever recorded in Las Vegas, NV by the way) it absolutely makes perfect sense to have these never seen before visitors. A year after wildfire-born smoke settled into the valley and essentially waylaid the vintage, we have a beautiful and bountiful harvest, marked by the lack of flying insects

and blessed by the unexpected visitation of nearly angelic seeming water birds. Perfection!

As mentioned above, we had an unusual summer here in the west. In some (actually, many) places out here it was devastating again as fires raged in southwestern Canada, southern Oregon and northern California. Driven by insanely high temperatures, increasingly dry conditions and a scary amount of tinder fuel fires were abundant out west. Good fortune combined with apparently favorable wind patterns and directions kept the skies in the Northern Willamette Valley clear throughout the growing season.

As it would be expected given the warmth and dryness, harvest began quite early. Our first pick was August 30th which was the first time we have ever picked fruit prior to September. We used to wonder if we would start harvest before October (and often we did not) and now we find ourselves beginning before the 8th month of the year was completed. Additionally, we nearly picked all of our fruit prior to the end of September. Only a couple of small sections of Pinot Noir and a notoriously late block of Sauvignon Blanc, totaling only about 3% of the entire harvest, made it into the 1st and 5th day of October respectively.

At the beginning of harvest there were two initial surprises: moderate sugar levels and higher than expected acidity level in the fruit. Regardless of the location or the variety, we encountered sugar levels that were only slightly higher, on average, than in 2019 which is widely seen as a cooler vintage



PELICANS!



FREEDOM HILL VINEYARD, EAST LIBERTY BLOCK
WADENSVIL 50% WHOLE CLUSTER

(it wasn't, really) and a very good vintage as well. We joked that people simply are not going to believe us when we start talking about the lower alcohol, higher acid Pinot Noirs from the 2021 vintage.

Fermentations were exceptionally active, volcanic even, with nearly each fermenter having large amounts of frothy, pink foam at the height of their activity. This is a very good sign. Every year some small percentage of fermenters will have this sort of rollicking action going on, but the only other vintage I can recall seeing this across the breadth of fermenters was 1999. Many who read this may not know the history of Oregon vintages well enough to know what that means. 1999 was a late vintage with a beautiful October allowing for picking into November. The wines from the 1999 vintage were, by many in the business, considered to be the strongest batch from the decade and on any Oregon wine historian's list of great vintages it is going to be listed somewhere. That would be, at worst, the starting point for the potential quality of the 2021 vintage wines.

In 2018 we harvested 216 tons of Pinot Noir which was our high-water mark, closely followed by 2017 and 2019. In 2021 we brought in 306 tons of Pinot Noir. This was accompanied by about 20 tons of Sauvignon Blanc, 10 tons of Chardonnay (also an all-time high) and 8 tons of Tempranillo (pretty much goes without saying this was the most ever). To say the winery is full is quite the understatement. We had to entirely reconsider how to shoehorn stacks of barrels into each room to maximize the floor space. While it will not entirely replace the largely missing 2020 vintage, it is an impressive effort.

It is too early to say exactly what is great, unique, amazing, surprising, not-to-be-missed, new or just flat out incredible. Over the past few years, I have remarked on several occasions about how we have the broadest and deepest cellar of Oregon's oldest, most historically relevant, and great vineyards. In 2021 we have taken steps to broaden and deepen that set of sites and sections. There will be new additions to the already astonishingly long lineup of Pinot Noirs. We can't go into detail yet, but there are some very exciting and promising barrels from vines that were among the first planted in the Willamette Valley.

This is the abundance that the pelicans heralded. It took an incredible collection and collective of people to produce these wines. For nearly 6 weeks these people showed up every day for 8-12 hours of incredibly physically and mentally challenging work. It is a lot to ask, but the spirit everyone brought daily, even when we were overwhelmed, was inspirational and everyone was able to feed off of the communal goodwill to keep pushing forward. Patty may not be with us any longer, but her presence is felt and informs on everything we do here to this day. She would have been a huge fan of this vintage, loved the people that worked here and been so excited to see the pelicans each morning. We are at a good beginning. It is nice to taste raw wines that are delicious and exciting again. We have a year to consider them and marvel at their development. It is something we have missed, and we look forward to being able to share that with you in the near future!

—Jim Anderson



VISIT THE WINERY

We have a restless soul here and we want to constantly refine things to make them better. We are undergoing another small renovation to our tasting room and adding an additional restroom. We will be closed December 13th – January 2nd for construction. Starting January 3rd, barring any unforeseen construction challenges, we all be taking private appointments daily at 11a.m., 1p.m. and 3p.m. We currently accommodate groups of up to 6 people. We have available seating outside on the covered deck overlooking the vineyard with heaters and fire tables or indoors. We are requiring all visitors be vaccinated to taste here at the winery. As you all know, we make and release a crazy number of Pinot Noirs. Tasting at the winery allows you to taste 5-7 of those special small bottlings that are not in distribution and cannot be found in your local market. Our seated tasting experience is accompanied by a small cheese pairing and a plethora of knowledge with of course a little bit of our PGC wit.

AT THE WINERY

PRE-THANKSGIVING WEEKEND:

We will be open for tastings by appointment only. There will be no open house.

THANKSGIVING WEEKEND: CLOSED

We will not have an open house this year and will be closed November 25th – November 28th

BLACK FRIDAY SALE STARTS EARLY:

November 19th – November 29th. Holiday Drinkers, featuring:
 2019 Durant Vineyard Madrone Block Pinot Noir
 2019 Estate Vineyard Pinot Noir
 2019 Lia's Vineyard Pinot Noir
 2019 Volcanic Pinot Noir
 2019 Freedom Hill Vineyard

Sale: Pricing includes 15% off bottles, 20% off cases and 25% off multiple cases. Special discounted pricing only applies to wines listed above. Club members will receive an additional 10% discount. Discounts will automatically apply at checkout.

*Local Delivery available for purchases of 1 case or more. Orders placed 11/19-11/20 will be delivered on Monday 11/22 or Tuesday 11/23 in time for Thanksgiving.

*Shipping orders will begin to ship on December 3rd.

December 13th- Jan 2nd: We are closed for tastings and will be under construction adding a new bathroom to the tasting room. You may pick-up wine during this time, and we will be making complimentary local/ PDX Metro area deliveries.





2019 Order Form

Pinot Noir	Production	Price	Amount	Total
2019 Balcombe Vineyard	390 cases	\$42	x _____ = _____	
2019 Estate Vineyard	639 cases	\$37	x _____ = _____	
2019 Estate Vineyard, Old Vine	1060 cases	\$42	x _____ = _____	
2019 Estate Vineyard, Wadensvil Block	458 cases	\$55	x _____ = _____	
2019 La Belle Promenade	294 cases	\$42	x _____ = _____	
2019 Chehalem Mountain Vineyard	123 cases	\$60	x _____ = _____	
2019 Notorious	196 cases	\$85	x _____ = _____	
2019 Weber Vineyard	344 cases	\$48	x _____ = _____	
2019 Mysterious	360 cases	\$100	x _____ = _____	
2019 Volcanic	493 cases	\$48	x _____ = _____	
2019 Marine Sedimentary	344 cases	\$48	x _____ = _____	
2019 Lia's Vineyard	390 cases	\$37	x _____ = _____	
2019 Durant Vineyard, Bishop Block	332 cases	\$48	x _____ = _____	
2019 Durant Vineyard, Madrone Block	248 cases	\$42	x _____ = _____	
2019 Corrine Vineyard, Wadensvil Block <i>(formerly Olenik)</i>	268 cases	\$48	x _____ = _____	
2019 Freedom Hill Vineyard	743 cases	\$37	x _____ = _____	
2019 Freedom Hill Vineyard, Coury Clone	229 cases	\$75	x _____ = _____	
2019 Freedom Hill Vineyard, Pommard Clone	173 cases	\$48	x _____ = _____	
2019 Freedom Hill Vineyard Dijon Clone 115	234 cases	\$48	x _____ = _____	
2019 Freedom Hill Vineyard, Wadensvil Clone	275 cases	\$48	x _____ = _____	
2019 Reserve	4,025 cases	\$29	x _____ = _____	
 White Wine				
2019 Durant Vineyard, Chardonnay	290 cases	\$42	x _____ = _____	
Total of All Wines				_____
Shipping				_____
Total				_____

*If there is a wine you are interested in that is not listed it is either sold out or allocated for club.

Please see website for large format availability.

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

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