



# 2022

## *Fall Newsletter*



The Humbling and Fascinating Experience of Finding Out How Little We Know

*“So sad that it should come to this  
We tried to warn you all but oh dear  
You may not share our intellect  
Which might explain your disrespect  
For all the natural wonders that grow round you  
So long, so long and thanks for all the fish.”*

—So Long and Thanks For All the Fish  
Hillary Summers, *“Hitchhiker’s Guide to the Galaxy”*



NATURE'S BEAUTY

# A WORD FROM THE WINEMAKER

**2021 Common Knowledge:** The Heat Domes of 2021 would challenge the plants significantly. The resulting fruit would be enormously ripe with extremely high sugar content. The wines would be impacted even more so than vintages like 2003, 2006 and 2009.

**2021 Reality:** Oddly, most plants responded beautifully to the insanely hot weather we experienced in Oregon during the summer of 2021. Bountiful harvests were had in most of our vineyards with no disease-pressure allowing for ideal picking conditions. Sugars were on the moderate to even low side of the brix spectrum. The resulting wines are gorgeous, red-fruit driven, divinely structured Pinot Noirs that will be delicious now and will continue to shine in 20 years.

**2022 Common Knowledge:** The late April frost that lasted several days in the Willamette Valley was a death knell for the vintage. Most places would produce no fruit or just a small fraction of a normal harvest in the best-case scenario. Only certain places that were either later to bud break or somehow avoided the still, cold mornings would produce a regular crop. Estimations were that we, along with everyone else, could be down as much as 75% in production. A real gut check after the 2020 smoke taint issue that wiped out 90% of the vintage, just two years ago.

**2022 Reality:** What we truly know about plants is laughable. Many to most sites rallied to not only have normal crop loads, but record-breaking ones. During harvest the cellar was packed well past capacity, so we sold off fruit that was delivered to us, found a replacement winery for an entire contract, and found different homes for portions of fruit as it was being harvested. We attempted to reduce our harvest tonnage by about 20% compared to 2021 by not re-signing a handful of contracts and we were still forced to take these actions on what amounted to about 35 tons of fruit. Crazy!

This was my 29<sup>th</sup> harvest. It's weird to think about working my first harvest back in 1994 with Tad Seestad at Amity Vineyards

and being a total greenhorn. At this point I am practically part of the old freaking guard. There weren't 100 wineries in the state when Patty and I started this one. There are 650 in the Northern Willamette Valley now. Point being is that I allegedly have institutional knowledge. I walk in, see, buy from, make bottlings from as many vineyards as any winemaker in the state. I talk to and work with extremely experienced vineyard managers as a daily part of my routine from spring through the fall. The only correct knowledge I had of 2022 in April and May was that the mood in the valley was GRIM. There wasn't anyone that was saying that this was going to turn out to be okay, let alone some record-shattering harvest (don't know if it was, but I presume the tonnage will either be first or second in the history of the state).

I think it's possible to be an excellent vineyard manager or winemaker with nearly three decades on the job and still not know what is possible with nature. People with PhDs learn stuff that is baffling or even counterintuitive in fields that seem far more rigid than farming. I think this is actually a good thing rather than some revelation that everyone in Oregon is less qualified than they appear. The world is vast and immensely old. The biological systems we are working with have been around for hundreds of millions of years. Over the years we have reined some of that in to create agriculture, but that doesn't mean we have unlimited access to or the knowledge of all the inconceivable number of ways that living organisms respond to their environment and climate.

In the realm of grape-growing it is beyond pompous to think that we are anything more than stewards of the lands with which we work. We can work to provide what seems to be the best situation for plants to thrive, but our best efforts can be wiped away or massively augmented with a few degrees here and there over the course of a small number of hours. While we and everyone we work with does our best to farm and have a good crop and healthy plants, ultimately we really don't get to choose. That's left to forces far more ancient and complicated than are our ideas about how things should go.

To bring this all full circle to the Patricia Green Cellars experience in general and the 2021 Pinot Noirs in particular. There are 36 bottlings this year. The high-water mark previously was 2019 when we had 30. A 20% increase is significant. We do this because, other than choosing to work with a certain vineyard or block(s) within, we don't get to choose. The result is an array of wines both broad and deep. No cellar in Oregon offers really anything close to the variety of sites and bottlings as ours does. 2021, for whatever reason, allowed us to really show that off.

— Jim Anderson

**HARVEST PICKING SCHEDULE AND TONNAGE**

## 2022 UPDATE

As far as 2022 goes? It's a bit early to make any sort of definitive proclamations about a vintage that still has fermenters going as this is being written. Cautiously optimistic would be an accurate state of mind. High hopes for many wines? I even (sort of) think that there's an AVA that is going to have to change its name slightly after we release our wine from there. More on that later...

Last year we had high heat and a giant flock of pelicans. This year we had a seemingly killer frost, then the warmest, driest

October on record and not only saw no unusual waterfowl, but we are still waiting to see our first fruit fly and we never even saw a single yellow-jacket the entire harvest. They were not missed. We are still processing fermentations going into the second week of November. The last time that happened was in 2011. If you think too hard about this stuff it will drive you nuts. In the words of the prophet Cosmo Kramer, "Mother Nature's a maaaad scientist, Jerry."

## WHAT STANDS OUT

I concur wholeheartedly. Here is some info on a small subset of the 2021 wines. Expect to be impressed.

We're certainly not going to write about 36 Pinot Noirs all in one space. So, we decided to pick out a selection, a flight if you will, and give you the low down. We will have some old favorites, a not-necessarily-every-vintage wine and a new one. Good cross-section of stuff.

**2021 Estate Vineyard, Bonshaw Block:** We probably don't need to tell the story of this wine and this block. It is what it is. A defining Oregon Pinot Noir by any standard. The gold standard bottling of 2016 was only a three-barrel production. The 2021 is only two. Act accordingly.

**2021 Balcombe Vineyard, Block 1B:** I have been writing about this wine for over two decades now. It is the most popular wine we make. It delivers every single vintage. Certainly, in 2021 it does in spades again. Even in a vintage where red is the color that defines the flavor profiles this bottling has different ideas. If you have been in on this wine in the past this vintage will not disappoint. A gorgeous example that will last past 20 years without much problem.

**2021 Estate Vineyard, Coury Clone:** A new bottling off of an older (well, medium aged) section of the Estate. Back in 2000 Patty and I, not knowing better at the time and caught up in the Dijon clone rage that was still pretty new to Oregon, decided to plant (technically re-planting a block we had to take out) Dijon Clone 777. Over the years the block, despite being surrounded by the Etzel Block, the Wadensvil Block and the biggest block that goes into the Estate Old Vine bottling, never really produced anything much more than good enough to sneak into the Estate bottling.

In 2019, we finally caved and grafted it over to Coury Clone. This is the first bottling from the newly cloned block and we are quite thrilled. We already have two distinct Coury Clone bottlings (Freedom Hill and Hyland), so we have a pretty decent idea of what to look for and what the benchmark is. This wine is much more red-fruited than the other two bottlings, but still has the orange pekoe tea aspect to the aromatics and surprisingly thick tannins that don't seem possible with the

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JESUS PACHECO EMPTYING FRUIT BUCKETS INTO PICKING BINS

## WHAT STANDS OUT, CONT.

wine's initial texture and body. This is a very pure, long and vast, unique addition to our Estate Pinot Noir lineup. 9 barrels produced.

**2021 Notorious:** The largest and most elaborate bottling of Notorious in its history. Other than the 2006 vintage in which 13 barrels were bottled this wine has been between 1-8 barrels with 5-8 being the overriding number since the 2015 vintage. There are 15 barrels of this in 2021 which should tell you everything you need to know about this vintage.

As always Notorious is a selection of new barrels from the best blocks in our best vineyards. Since most of our wines are either single vineyard or single block bottlings, blending is usually either relatively easy or simply a matter of tasting through each barrel and ensuring that they are all delicious. This is not the case with this wine in 2021. This was a long process, especially since we knew that we were potentially sailing into uncharted territory from a volume perspective. The game-changer was the sheer abundance and quality of the entire Estate Vineyard in 2021. 7 of the 15 barrels come from the Estate. It is rounded out by 3 barrels each from Freedom Hill and Arcus. A barrel each of

Balcombe and Durant, Madrone Block finish it off. This wine is more superlative than ever. From a winery dedicated to revealing the nature of each tiny plot of land this wine is both a contrast and exposé at the same time. Regardless, it is a concentrated and luxurious Pinot Noir that will glide through 20-25 years worth of bottle age.

**2021 Freedom Hill Vineyard, Perspicacious Cuvee:** The 4<sup>th</sup> installation of this incredible wine since its debut in 2014. The 2014 and 2019 both came from the same block of Dijon 115. The sublime 2015 from the Coury Clone planting. This time it is Wadensvil. As you know, we have a thing for Wadensvil and this block from this vineyard produces some of the best wine we make (the 2019 Wadensvil Block bottling probably competes for the top bottling of the vintage). This 100% whole cluster bottling lives up to its historical bottlings. This wine is not intended to reward short term consumption. We recommend cellaring it for a few years. It is supposed to be dense and powerfully structured. The Wadensvil aspect to this is a revelation. Only two barrels produced!



ITZEL RODRIGUEZ EMPTYING FRUIT BUCKETS INTO PICKING BINS



## VISIT THE WINERY

We will be closed December 24<sup>th</sup> – December 26<sup>th</sup> and December 30<sup>th</sup> – January 1<sup>st</sup>. All tastings are private and by appointment, available daily between 10a.m. and 2:30p.m. We have seating outside on the covered deck overlooking the vineyard with heaters and fire tables or indoors.

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

### Thanksgiving Weekend:

We will not have an open house this year and we are open by appointment November 25<sup>th</sup> – November 27<sup>th</sup>

### December Holiday Open House: Futures Pick-Up & 2021 Release Tasting

Saturday, December 10<sup>th</sup> & Sunday, December 11<sup>th</sup> between 10:00a.m & 2:00p.m.

Harvest is a wrap here at the winery! We are making space in the winery to host you to pick up your futures or club orders and taste some of the newly released 2021 vintage wines including the Balcombe Block 1B, Estate Vineyard Coury Clone (a new wine for us!), Mysterious, Notorious and Wind Ridge Pinot Noir. No reservation is necessary, and you are welcome to bring four guests per membership. This is a great time to stock up on wines for the holidays and check out our large format bottle selection.

This will be the first weekend that future wine purchases are available for pick-up. Tasting fee for non-members is \$25/person (non-refundable with purchase).

### Black Friday Sale:

20% Discount and  
FREE GROUND SHIPPING  
ON CASE PURCHASES  
This applies to all remaining  
2019 vintage wines only!



## 2021 Order Form

Pinot Noir	Production	Price	Amount	Total
2021 Balcombe Vineyard	288 cases	\$45	x _____ = _____	
2021 Balcombe Block 1B	191 cases	\$75	x _____ = _____	
2021 Estate Vineyard	2,023 cases	\$37	x _____ = _____	
2021 Estate Vineyard, Old Vine	1,044 cases	\$45	x _____ = _____	
2021 Estate Vineyard, Coury Clone	168 cases	\$75	x _____ = _____	
2021 Chehalem Mountain Vineyard	1,239 cases	\$37	x _____ = _____	
2021 Chehalem Mountain Vineyard, Erath Clone	67 cases	\$60	x _____ = _____	
2021 Chehalem Mountain Vineyard, Wadensvil Block	242 cases	\$48	x _____ = _____	
2021 Notorious	357 cases	\$85	x _____ = _____	
2021 Weber Vineyard	438 cases	\$48	x _____ = _____	
2021 Medici Vineyard	237 cases	\$55	x _____ = _____	
2021 Volcanic	612 cases	\$48	x _____ = _____	
2021 Marine Sedimentary	616 cases	\$48	x _____ = _____	
2021 Lia's Vineyard	392 cases	\$37	x _____ = _____	
2021 Durant Vineyard, Bishop Block	237 cases	\$48	x _____ = _____	
2021 Durant Vineyard, Madrone Block	335 cases	\$45	x _____ = _____	
2021 Corrine Vineyard, Anklebreaker Block	291 cases	\$60	x _____ = _____	
2021 Wind Ridge Vineyard	293 cases	\$60	x _____ = _____	
2021 Ridgecrest Vineyard	114 cases	\$85	x _____ = _____	
2021 Freedom Hill Vineyard	1,091 cases	\$37	x _____ = _____	
2021 Freedom Hill Vineyard, Coury Clone	168 cases	\$75	x _____ = _____	
2021 Freedom Hill Vineyard, Pommard Clone	191 cases	\$48	x _____ = _____	
2021 Freedom Hill Vineyard, Wadensvil Clone	263 cases	\$48	x _____ = _____	
2021 Freedom Hill Vineyard, Perspicacious	46 cases	\$150	x _____ = _____	
2021 Hyland Vineyard	388 cases	\$75	x _____ = _____	

***\*If there is a wine you are interested in that is not listed it is either sold out or allocated for club.  
2021 Reserve will be bottled and available early 2023. 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](mailto:winery@patriciagreencellars.com)  
15225 NE North Valley Road · Newberg, OR 97132

WWW.PATRICIAGREENCELLARS.COM