2016

Spring Newsletter

And you may find yourself living in a shotgun shack
And you may find yourself in another part of the world
And you may find yourself behind the wheel of a large automobile
And you may find yourself in a beautiful house, with a beautiful wife
And you may ask yourself
Well…How did I get here?

ONCE IN A LIFETIME, --TALKING HEADS

I'm sitting in the railway station.
Got a ticket for my destination.
On a tour of one-night stands
my suitcase and guitar in hand.
And every stop is neatly planned
for a poet and a one-man band.

Homeward bound,
I wish I was homeward bound,
Home where my thought's escaping,
Home where my music's playing,
Home where my love lies waiting silently
for me.

HOMEWARD BOUND, -- SIMON & GARFUNKEL

A WORD FROM THE WINEMAKER



Over the years people have on occasion, upon finding out I grew up in Maine, have busted out, "So, did you learn about winemaking in Maine?". I get it. It's funny because it snows in Maine in April, so Enology 101 isn't exactly a course option at Maine institutes of higher learning. I never really gave the line much thought beyond the fact that I hear it more often than people think. That is until recently. Before April 3, 2016 the last time I was in Maine was in May of 1988. This year we begun distributing our wines in the state and I was there to work a portfolio tasting and do a winemaker dinner in my hometown. I hadn't really considered the trip much past the work part of it as I don't have family in Maine nor have I kept in touch with anyone over the years who are still there.

Before the winemaker dinner, I had time to drive around the area and see the road I grew up at the end of, the house I grew up in and the part of the ocean I lobstered and fished in. The weather in Maine ranged from sunny, clear and chilly to cold, snowy and rainy. While there were new businesses and buildings and some old buildings were gone, it was largely the place I remember. I grew up on an island in Maine, so things change slowly and life is carved out of the environs in a methodical and difficult way at times. This was in stark contrast to going back to New York City (where I lived in 1991) in March. The older, grimy, rough hewn New York City was either entirely or mostly gone while in its place is a gleaming, beautiful, incredible (and expensive) city that was in some ways nearly unrecognizable to me.

Being in Maine made me think about where I came from and how that is a part of who I am, the winery we have and the wines we make. Since you are reading this you likely know the painstaking nature of the breakdown of our Pinot Noirs and the crazy number of bottlings we do because of our intent on showing the nature of the site as the preeminent characteristic in our Pinots. The simplistic answer is that this is simply the history of Pinot Noir as done by Burgundy. However, there are reasons beyond this that lead us to the decisions we make and have made over the years, which is about who we are and where we came from. Place matters a lot. The origin of things plays a huge role in what they are and what they will become over time. The roots may be in soft sandstone or in islands off the coast of Maine but those sites have huge influences that are the basis for what makes things interesting, unique and different.

NEWS

PATRICIA GREEN CELLARS Wine Club Offers Single Vineyard Pinot Noirs for our best Patricia Green fans. Our Club consists of 6 or 12 bottle selections hand-picked by Patty & Jim that is shipped twice a year in the Spring & Fall.

- All wine club shipments are 15% off retail prices on 6 bottle club
- 20% off retail prices on 12 bottle club
- All case purchases are 20% off (Futures are 10% discount)
- Go to our website to see more

New on our website Take a look at the new additions to our website.
- Newsletter Archives
- Vintage Drinkability Chart
- Events
- Vineyards



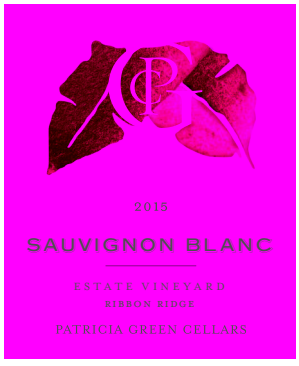
2015 VINTAGE SUMMARY

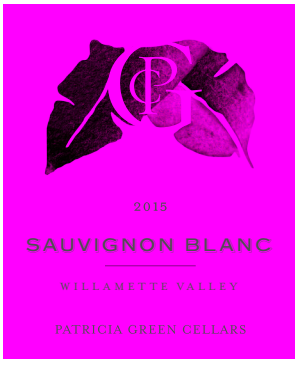
There is a lot of wine. Fortunately most of it is very good, an amazing amount is stellar, a couple of sites are uniquely exceptional and then one fermenter is…we'll get to that another time. Explaining it is not particularly easy. It was a hot summer. 29 days with 90+ temperatures. That's unusual in Oregon to say the least. Picking began in earnest in early September. We did not really get going until almost the end of the month, however. There was ripeness for sure and higher than average brix. The wines in general do not taste like they are from a warm vintage, they are not big wines for the most part, they are by and large graceful, aromatic, nuanced and deeply complex wines. They are in great condition and our feeling is that they are going to be long lived and very serious wines that will happen to provide early term pleasure and satisfy both the hard core Pinot Noir drinker and those that are more casual with their varietal allegiances.

The above summary was our take on the 2014 vintage. Nearly word for word it applies to the 2015 vintage. Overall the wines may be better. Why? We had a practice run the year before. We learned. We got better. If you liked those wines, you will love these.

White Wines:

For the first time since 2006 we have bottled two different Sauvignon Blancs. Our Estate Vineyard fruit dates back to 1990 and is really beginning to stand out in terms of depth, weight and complexity from the other fruit sources we have. We are now bottling those older vines separately in a limited quantity (300 cases) that will be available only here in Oregon. The Willamette Valley bottling is zippy and fresh and quite delicious. This will go to about 10 different states outside of Oregon, so you might bump into it at your favorite oyster bar. We have also changed our white wine lables to reflect our view of their quirky part of our portfolio.







2015 Sauvignon Blanc, Willamette Valley: The Willamette Valley bottling consists of fruit planted in 2001 and 2002 in our Estate Vineyard, fruit from Oak Grove Vineyard in the Eola-Amity AVA and fruit from Oster Vineyard east of Mt. Angel. This is a brightly fruited Sauvignon Blanc foucusing on limey fruit with fennel-pollen tinges. There is a smooth mouthfeel that belies the mouthwatering level of acidity present to keep the wine focused and energetic. If you have enjoyed our one offering of Sauvignon Blanc over the years this will certainly continue to be right up your alley!

2015 Sauvignon Blanc, Estate Vineyard: It was just time for this! This wine differentiates itself from the Willamette Valley bottling with deeper and richer fruit tones, denser mouthfeel and a stateliness to it that is quite noticeable. About 20% of the volume was aged in a new Acacia wood puncheon which contributes texture and a lemon meringue sort of flavor to the whole endeavor. This is very complex and different than your average Sauvignon Blanc.

2015 Dry Muscat Ottonel: This is just a deliciously dorky little wine. Made from 35 year old vines it has a natural level of complexity shoehorned into its simplistic nature. This is Wine Geek Level 10 kind of stuff: low alcohol (10.9%), weird varietal and different than most Muscats produced, 15% new acacia wood. It's light, spacious and airy sort of like cucumber water with some weight and alcohol in it.

2015 PINOT NOIR FUTURES

Eola-Amity Hills Appellation (Almost)

2015 Freedom Hill Vineyard, Dijon 115 50% Whole Cluster Pinot Noir: Simply perfect material from the East Liberty Block of the vineyard planted in 2004. These fermenters were pumped over until their fermentation began and then they were pigeaged one time each day until pressing. This is exceptionally attentive and gentle handling which allows for the high inclusion of stems without extracting "stemminess" during the process. The wine is exceptionally dark in color with intense aromatics that mingle with the ripe fruit characteristics of the vintage. The dark brooding qualities of the site and the wonderful traits that whole cluster fermentation brings exhibits both aromatics and texture. While this has such depth and underlying richness of fruit it can be confused for a wine that offers much of what it has in its youth when the reality is, this is a wine that will reward the most patient of people.

2015 Freedom Hill Vineyard, Pommard Clone Pinot Noir: Of the three cloneal designated wines we make, this one seems to capture what may be the historical view of Freedom Hill Vineyard. This section of the vineyard was re-planted in 2001. These are synonyms for the word INTENSITY: aggressiveness, ardency, assertiveness, concentration, depth, directness, earnestness, eloquence, emotion, emphasis, energy, ferocity, fierceness, forcefulness, fury, magnitude, potency, power, strength, vehemence, vigorousness, violence, vividness, vocifoerousness. Get the picture?

2015 Freedom Hill Vineyard, Coury Clone 50% Whole Cluster Pinot Noir: This section of the vineyard was planted in 2000 and the cuttings came from the 1972 section of Coury Clone at Hyland Vineyard. In 2012 this wine was revelatory for us and the 2013 and 2014 followed suit. This wine simply separates itself from the other two clonal bottlings with its extreme elegance and deft nature. It has as an overlay to the dark and structured nature of Freedom Hill Vineyard Pinot Noirs. When we do comprehensive barrel tastings of this wine it always gets shown last. Then we drop the mike. There is a reason for that! ONLY 6 BARRELS OF THIS PRODUCED. THIS WILL SELL OUT QUICKLY.

Dundee Hills Appellation

2015 Balcombe Vineyard, Block 1B: This is definitely the standard bearer of our block designated Pinot Noirs. For years this has easily been the most popular wine in our seemingly endless portfolio of Pinot Noirs. Someone has to be king. At 25+ years of vine age, this vineyard that we have tended for nearly 20 years produces quintessential Dundee Hill Pinot Noir. This block throws a curve into that particular mix by being more forceful, dark, structured and deliberating than the rest of the site. There is an effortlessness to this wine's prodigious characteristics that people seem to enjoy vintage after vintage. Long ago we decided upon ensuring that our wines were born of their place. Since then, we have become increasingly dedicated to that mission and skilled at ensuring its success over the years. This is a special, small piece of ground that produces, one of the defining wines of Breyman Orchard Rd. This was done with about 25% whole cluster fermentation again in 2015. This is a CLASSIC!

2015 Durant Vineyard, Bishop Block: This is old school Dundee Hill Pinot Noir elegance based on the vine age of 40+ years. This is a vineyard that has been owned and managed by the same family for its entire existence. The synergy between vines and people through wine is a bit esoteric, but there is something about it that you truly notice when you spend lots of time in vineyards and wineries. This vineyard has a good feeling to it and this block, in particular, has an air of comfort and ease to it that is palpable. The wine is no less alive and energetic than the block. This wine has a character that seems to radiate goodness, freshness and positivity. We used about 20% whole clusters in the fermentation which brought more of the site into the mix. This is perfectly ripe, red fruited, spicy, but more importantly beautifully vibrant and alive. This wine tastes terrific and should make you feel good.

2015 Weber Vineyard: This has been a favorite wine of many! When we passed on bottling this from the 2014 vintage there was much concern and dismay that this situation might be permanent. It is not. If anything this bottling is back with a vengeance. This was the last fruit we picked in 2015. The vines are 38 year old Pommard Clone and even in a warm year took their time getting to where they needed to go. This is, potentially, as interesting of a bottling as we have from the vintage. Barrels from one fermenter of 100% whole cluster fermentation will be added to the balance of the barrels that are all from 100% de-stemmed fermentations. The resulting wine is a spectacular synergy of spice, fruit, earth, tannin and mystery. All this combined with the natural energy, vibrancy and depth of wines from the Worden Road hillside make for one amazing bottle of wine.

Order Form 2015 Pinot Noir Futures

FUTURES PRICING AVAILABLE THROUGH JUNE 30TH 2016

	Retail Price	Futures **Price**		**Amount**		**Total**
Dundee Hills Appellation						
2015 Balcombe Vineyard, Block 1B	$55	$44	x	_____	=	_____
2015 Durant Vineyard, Bishop Block	$48	$38	x	_____	=	_____
2015 Weber Vineyard	$55	$44	x	_____	=	_____
Chehalem Mountain Appellation						
2015 Olenik Vineyard, Wadensvil Block	$42	$35	x	_____	=	_____
2015 Medici Vineyard	$42	$35	x	_____	=	_____
Ribbon Ridge Appellation						
2015 Estate Vineyard, Etzel Block	$60	$48	x	_____	=	_____
2015 Estate Vineyard, Wadensvil Block	$42	$35	x	_____	=	_____
Almost in the Eola-Amity Hills Appellation (but not quite)						
2015 Freedom Hill Vineyard, Pommard Clone Block	$44	$35	x	_____	=	_____
2015 Freedom Hill Vineyard, Dijon 115 Block	$44	$35	x	_____	=	_____
2015 Freedom Hill Vineyard, Coury Clone Block	$72	$56	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, 2016					-10%	_____
Total of all Pinot Noir Futures						_____
White						
2015 Sauvignon Blanc, Willamette Valley	$24		x	_____	=	_____
2015 Sauvignon Blanc, Estate Vineyard	$29		x	_____	=	_____
2015 Dry Muscat Ottonel, Oak Grove Vineyard	$18		x	_____	=	_____
Case Discount on 12 or more bottles				-15%	_____	
Total of All Wines						_____
Shipping						_____
Total						_____

Ship to: _____

_____

_____

E-mail address:_____ Telephone #: _____

Card Type: ☐ VISA ☐ MASTERCARD ☐ DISCOVER ☐ AMEX

Card No. _____ Exp. Date: _____ CCV:_____

Customer Signature:_____ **(required)

Phone: (503) 554-0821 | E-Mail: winery@patriciagreencellars.com

See Reverse Side For WINE CLUB Signup and Large Format Bottle Order Form

Note on Futures Duration:
In the past we have run the Futures Program and discount on the barrel wines from the time we released the newsletter until the end of August. Due to the expansion of our mailing list we will only be able to offer the 2015 Futures Pinot Noir at the discounted rate (and it is a serious discount off the retail price) until June 30th. For the vast majority of you this will have no impact at all as you usually order before the end of May. For those of you that are late to the game at times please note this change in our schedule.

Patricia Green Cellars Wine Club

(see newsletter for benefits)

I Would Like to Receive:

☐ 6 bottles ☐ 12bottle 2x a year

Bill to Address (if different than on front side):

Name:_____

Address: _____

City, State, Zip: _____

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.

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

	1.5 litre Price/Amount	3.0 litre Price/Amount	5.0 litre Price /Amount	Total
2015 Balcombe Vineyard, Block 1B	$91 x _____	$185 x _____	$310 x _____ =	_____
2015 Durant Vyd, Bishop Block	$79 x _____	$161 x _____	$270 x _____ =	_____
2015 Weber Vineyard	$91 x _____	$185 x _____	$310 x _____ =	_____
2015 Olenik Vyd, Wadensvil Block	$73 x _____	$149 x _____	$250 x _____ =	_____
2015 Medici Vineyard	$73 x _____	$149 x _____	$250 x _____ =	_____
2015 Estate Vineyard, Etzel Block	$99 x _____	$201 x _____	$335 x _____ =	_____
2015 Estate Vineyard, Wadensvil Block	$79 x _____	$161 x _____	$270 x _____ =	_____
2015 Freedom Hill Vyd, Pommard	$79 x _____	$161 x _____	$270 x _____ =	_____
2015 Freedom Hill Vyd, Dijon 115	$79 x _____	$161 x _____	$270 x _____ =	_____
2015 Freedom Hill Vyd, Coury Clone	$115 x _____	$233 x _____	$390 x _____ =	_____
Sub-Total				_____
Case Discount on 12+ bottles (by volume and combined with 750ML bottles)			-10%	_____
Total Large Format Pinot Noir Futures				_____

All future pricing is valid through June 30th, 2016.

WWW.PATRICIAGREENCELLARS.COM

Chehalem Mountain Appellation

2015 Olenik Vineyard, Wadensvil Block: This block has consistently produced one of our favorite wines over the years. Since the 2009 vintage when we started with Olenik the Wadensvil Clone Block has been a source of inspiration for us. The expression of terroir seems especially strong in marine soil wines when Wadensvil is added into the mix. These vines are fully mature like this 1991 planting resulting in an incredible synergy in the wine that highlights both the influence of the plant and the land. Taken from barrels largely done with 60% whole cluster fermentation this wine has depth, structure and weight all while giving off the impression of being lithe and elegant. That, to us, is a very neat trick.

2015 Medici Vineyard: In the 1980s there were a handful of sites that were the yardsticks on which Oregon Pinot Noir was measured. This vineyard was planted in what, at the time, was seen as the hinterlands of vinifera grapegrowing. Today the inner folds of the Chehalem Mountains AVA are rightly seen as one of the prime growing areas in the state but in the 70s and 80s? Not so much. Despite its far flung nature it was one of the feature bottlings at wineries like Rex Hill. In fact here is a review from the 1991 Seattle Times, "Rex Hill 1988 Medici Vineyard, $25: OK, OK, I know I promised more affordable pinots (sic). But what review can be complete without Rex Hill? I chose this one because the Medici Vineyards in the past has been my favorite among the different bottlings. It doesn't disappoint in the '88 either. From its delicate floral nose to the luscious fruit, the wine is absolutely glorious." Last year J. Christopher Winery took over the vineyard, gave it a facelift, farmed it organically and offered us five acres of fruit including one acre of the original 1976 planting. This wine comes from that acre. This was done with 20% whole cluster fermentation as many of our top wines were in 2015. Some of you may be surprised to know this is Jory (volcanic) soil so this is much more red fruited and textured than you would expect. It is also carries a supreme burst of lush earth and a terrific tannin structure. Absolutely glorious indeed. Just so you know, inflation alone would make that $25 bottle of wine in 1991 nearly $45 today. This wine is a bargain from an historical perspective.

Ribbon Ridge Appellation

2015 Estate Vineyard, Etzel Block: Planted on a north/northwest slope in 1986 this is the second oldest block in the vineyard. It is called the Etzel block since it faces our neighbor's (Mike Etzel) property and you can see him steaming around in his vineyard (Beaux Freres) quite clearly from most of this section. We are now using elements from both the 1986 Pommard planting and the 2001 Dijon 114 planting. The younger vines are coming into a fun age where the wines have a special, energetic quality and intensity of fruit that brings a lot to the blend that makes up this block. There is terrific tension, concentration and energy locked up in this portion of the wine and it has crazy, unique flavors. The older Pommard brings nuanced, earthy, quartzy-laced fruit to the table and the two combine in a way that is completely unique. This section of the vineyard shows its intensity, minerality and distinctive expression, with an aromatic twist to it that is impossible to resist. Still as complex as any wine we produce.

2015 Estate Vineyard, Wadensvil Block: When we bought this property in 2000 this section of the vineyard was four years old and had nearly been wiped out by excessive cropping in its first few years of production. Sixteen vintages later our thoughts that this would one day be one of the best blocks in the vineyard are being realized. We just could not resist the temptation to show folks this beautiful wine on its own. Wadensvil planted in marine soils are just about a perfect match with Pinot Noir for some reason. Dating back to our days working with the Shea Vineyard fruit we have constantly sought out this clone. The deep yet subtle bright berry tones of the clone are contrasted against our site's natural inclination to impart a certain minerality to the wines as the vines come to about 20 years in vine age. While the first bottling of its kind it is a true beauty that fans of our vineyard and Ribbon Ridge in general will be pleased to get to know.

AT THE WINERY

We are scheduling more tastings than we have in the past. We are available Monday-Saturday by appointment at 10a.m., 11:30a.m. and 2:30p.m. We hope to see you at the winery soon.

Pre-Memorial Day Weekend: Friday, May 20th: Dinner and Barrel Tasting of the 2015 Future Pinot Noirs with Patty and Jim. This event is an evening with Jim and Patty including a sit down 5 course dinner paired with the 10 pinot noir future offerings. We are limited to 48 seats. This is a first come first serve opportunity. Cost is $125/person. Dinner starts at 6:30p.m. For more information please go to our website and click EVENTS. RSVP required to Margaret@patriciagreencellars.com

Saturday, May 21st: Winery Open House. This is the first shot at tasting and purchasing the 2015s at an open house. These wines hold enormous promise and will be exceedingly popular at this young stage. The hours are 11:00a.m. to 2:30p.m. Wine Club members receive 4 complimentary entries.

AT THE WINERY CONTINUED

Sunday, May 22nd: CLUB MEMBERS ONLY: Join us for a special VIP barrel tasting seminar with Jim and Patty to taste the remarkable 2015 vintage. These seminars are to thank you for your support over the years and give you a chance to spend one on one time with the winemakers. There will be two seminars at 10:00a.m. and 2:00p.m. As you know, our events are very crowded, so we are putting on this day of two seminars to accommodate our most loyal customers. These seminars are invite only and will be approximately 1 1/2 hours long.

The tastings will be seated, so RSVP is required and seating is limited. Please email Margaret at Margaret@patriciagreencellars.com or call the winery at (503) 554-0821 with your reservation.

Memorial Day Weekend: Saturday-Sunday, May 28th and 29th only! We will be closed on Monday, May 30th. This is one of the three weekends we are open each year. We try to make each one of them fun in their own way, but Memorial Day Weekend beats the others because it is the only time that we crack barrels open and show you what we are working with for the new vintage. Tasting at the midway point of a wine's elevage gives a pretty decent impression of what the finished wine will be like. We think it can be an interesting, informative and exciting event for Pinot Noir lovers. If you read through this whole thing you will know how amazing the 2015s are going to be. It can get crowded but we keep things pleasant to the best of our ability and will make sure that the check-out lines move as quickly as possible. There will be a tasting fee of $25 for non-club members. The hours are our standard, opening at 10:00a.m. and closing at 3:00p.m.

International Pinot Noir Celebration Weekend: Sunday, July 31st: We will not be a featured winery in the International Pinot Noir Celebration this year which is just fine. Always happy to be in and involved and always happy to have a little time off. Sort of how the world works in ideal circumstances. This is a fun and casual day here at the winery. We will do some barrel tasting, taste some current release stuff and probably open up a few things out of the library. In short you get a really broad look at Patricia Green Cellars wines. There will be folks from all over the country who have been to IPNC that wander through, so the atmosphere tends to be very congenial. We are open from 11:00a.m. until 3:00p.m.