PATRICIA GREEN CELLARS

2024 La Belle Promenade Vineyard Pinot Noir

AVA: Chehalem Mountain
LOCATION: Way up Kings Grade Rd.
ELEVATION: Up to 825'
SOIL TYPE: Volcanic (Jory and Nekia)
YEAR PLANTED: 2012
CLONAL MATERIAL: Multiple-see below

VINEYARD SIZE: 35-acre vineyard
PICKING DATE: Multiple dates; see below
TONS/ACRE: Variable-see below
OWNER: Flaneur Winery
PRODUCTION: 811 cases bottled
ABV: 13.8%

2024 Vintage Story: ***I spent the year after harvesting the 2023 vintage telling everyone that this was the greatest vintage I had ever seen in my 30 years of winemaking in Oregon. It sounds like a salesperson's pitch to say that, in fact, it may well be that 2024 is even superior to that vintage. The wines are slightly more artfully composed, a touch more red-fruited, silkier in tannin without giving up intensity and just absolutely exemplary bottlings of Pinot Noir. This is no slight to the 2023 vintage which remains a nearly unparalleled vintage. It is just a sign of the times that Oregon is now consistently crushing it and turning out great vintages year after year, dating back to 2012.***

Site History: We have the good fortune to be in a position where we can carefully pick and choose what vineyards with which we want to work. Mostly we are in a situation where are fruit needs are pretty small or not at all. However, in 2019 we had grafted over three acres in our Estate Vineyard and knew we would be missing as much as 10 tons worth of Pinot Noir from those blocks. It was also becoming clear early on that the booming harvests of the past couple of years were not happening quite as much in 2019. While barrel tasting some 2018 wines at Flaneur Winery we were offered fruit from what we all thought was the best of the vineyards they have showed us, La Belle Promenade. When we went up to see the vineyard on a cool and foggy morning it was evident immediately that this was just not some "vineyard asset" of a winery but a place that was loved. The farming was clearly immaculate but it was the sense of life there that really spoke to us. Case in point, as we walked from the first block we were offered a Peregrine Falcon swooped in low over the vineyard and nabbed what was clearly a snake from directly off the ground! As it flew off with its prey, yet another Falcon swooped in on it attempting to purloin the snake from the original captor. A Falcon battle over the snake proceeded to take place with the hunter eventually winging off with its prize. Hard to resist getting fruit from a vineyard when that is the introduction! This is the highest elevation site that we have with the top of the vineyard (our block, appropriately named the Ghost Barn Block) at just over 800' in elevation.

Site Characteristics: The most interesting thing about working with this vineyard has been discovering that it is not what we thought it was going to be. Based on the elevation it seemed that we would be getting lightly colored Pinots that hopefully had the combination of aromatics, elegance and lifted acidity to be a dreamy, fine wine. However, what we now know is that the shape and topography of the site outweigh the elevation factor. The vineyard is basically a huge sun sail. In any year nowadays a site that stretches out over a large tract of land because it is not on a hillside is going to harvest an enormous amount of light and therefore generate a huge amount of photosynthesis energy in the plants. The wine from here has largesse, is dark fruited but it handles all quite nicely and easily so while it would be considered a "bigger" Pinot Noir it is still well-balanced within the context of its important elements (fruit intensity, acidity, tannin structure and alcohol) so it doesn't feel big or overt.

The Blocks: As noted above that while the vineyard is at higher than normal elevations by the area's standards, the site is not particularly steep, but more of a plateau with rolls and pitches and dips. This is a vineyard we are growing and evolving with and we have added new blocks in 2022, more in 2023 and yet another in 2024. This is an up and coming site of enormous potential.

- **The Ghost Barn Block**, at the highest point in the vineyard cascades down a steep western slope. It is planted to Pommard. This is the steepest part of the vineyard, so much so that the rows have to be planted off of normal north-south orientation so as to accommodate the nature of the hillside. When we started with this 1.7 acre section Grant Coultor, the winemaker at Flaneur, mentioned that his vineyard manager had told him that he believed this block was destined to be bottled as a stand-alone block bottling. In 2022 we began bottling this block on its own, but we still sneak some of it into this bottling.
- **Dijon 667 Block,** is a new block that we have coveted for a couple of vintages. This is down the side slope from Block 21. Dijon 667 is an incredibly additive clone to larger bottlings as a little bit tends to go a long way. The fruit-driven nature of the clone meshes well with the more savory aspects of some of the clones in the massale selction block and it glides over the structural qualities that the Wadensvil Clone brings to the wine.
- **The Orchestra Block**, is a rolling hillside block with a slight dip to the north that is planted to a *massale selection* of seven interplanted clones of Pinot Noir. This block is very typical of the plateaued sun-sail sort of nature of this site. Massale blocks are rare in Oregon particularly because of the distinct differences in ripening patterns between clones however up high in this light-filled vineyard this block works tremendously well and the variety of clones infuses the resulting wine with depth and complexity.
- **Wadensvil Block 21** was added in 2022. This gently northernly-sloped block is planted to our favorite clone of Pinot Noir. We had our eye on this block for a couple of years before finally landing it in 2022. This block was a big reason in the La Belle Promenade bottling was able to take a leap forward in both quantity and quality in the 2022 vintage. La Belle Promenade has a distinct flavor profile and the Wadensvil clone is a natural complement to the blend we had already worked out in 2019 and 2021.
- **Wadensvil Block 4** is our newest addition in 2023. This block achieves the thing that some of the most famed vineyards in the world have done over the long history of winemaking. Some vineyards are soaring examples of agriculture and topography coming together to create a place that looks the part. Corton Charlemagne would be an example. Other vineyards are flat and look extremely ordinary yet produce astonishing wines. Chambertin Clos de Beze would be an example in this category, Block 4 of La Belle Promenade Vineyard falls into this latter category. While the vineyard is at quite a high elevation by Oregon standards, it is on a plateau so much of the vineyard is flat-ish. Block 4 is flat. This isn't a problem other than in the aesthetics of it looking like a somewhat ordinary piece of vineyard. Nonetheless, whatever is happening under the surface of this particular block is exceptional.

Farming Practices: 100% Organically farmed. All Patricia Green Cellars's sites are dry farmed.

Picking Dates, Tonnages, Tons/Acre: September 28: Orchestra Block 3.95 (2.42 tons/acre), Dijon 667 Block 3.14 tons (2.65 tpa); September 30: Wadensvil Block 4: 4.18 tons (3.02 tpa); October 1: Ghost Barn Block 4.60 tons (2.71 tons/acre); October 3 Wadensvil, Block 21 3.81 (2.40 tons/acre).

Vinification: All the fruit from La Belle Promenade Vineyard was destemmed in 2024.

Winemaking: Fermentations were managed by a combination of pumpovers early in the process and exclusively prior to fermentation beginning as well as pigeages to ensure gentle handling, extraction and delicate tannin construction. Cold soaks 4-5 days in length. Full fermentation from beginning to pressing was 17-20 days. 48-72 hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: This 33-barrel bottling is more than double in size of any previous La Belle Promenade Vineyard bottling and shows our belief in this evolving and excellent site. The 2024 consists of 5 new barrels (15%) all from the Cadus Cooperage. 7 once- and 3 twice-filled barrels were the only other barrels apart from the 18 neutral barrels (55%) that make up the barrel program. Wine was in barrel until late June and bottled in late July. Bottling consists of 5 barrels from the Ghost Barn Block, 4 from both the Orchestra Block and the Block 21 Wadensvil, 2 barrels of the destemmed Block 4 and 1 from the 75% whole cluster Block 4 Wadensvil Block.

- Ghost Barn Block: 1 barrel
- Dijon 667 Block: 9 barrels
- Orchestra Block: 10 barrels
- Wadensvil Clone, Block 4: 4 barrels
- Wadensvil Clone, Block 21: 9 barrels

Notes: La Belle Promenade significantly continues its upward growth in our portfolio to the point where this has now moved from a "tasting room only/mostly" bottling to one of our national wines as we look to both consolidate wine program with our distributors while simultaneously raising the quality of all wines offered to accounts at a national level. While we are coming to the end of relationships with some vineyards, we are increasing our holdings and volume of purchases with others. While we are not a "family business," we operate in a manner consistent with how smaller, family-owned operations conduct business. We have felt that it is increasingly important psychologically, spiritually and quality-wise to align ourselves with vineyard sites that operate in the same sort of manner. La Belle Promenade is owned by Flaneur Winery. It is all farmed by their own

vineyard manager, Jaime Cantu, who has been tending vineyards in Oregon since the early 1990s. Flaneur owner, Marty Doerschlag, has made a commitment to high quality organic farming and to paying a crew a living wage. This is a large reason why we were deepening our relationship with what we consider to be a top notch and exciting vineyard site.

This wine finished with a TA 5.5 and pH 3.58. Bottled with about 30 ppm free SO_2 and less than 80 ppm total SO_2.

Tasting Note: *Please be aware that I am loathe to write tasting notes on our wines. Each person has an individual palate and therefore unique experiences with every wine. Also, what a person has tasted in their life and what they enjoy informs them on what a wine is like. If I tell you a wine tastes like cherries and you either have never had a cherry or don't like cherries what I am saying is irrelevant information. That being said I have been asked to include my thoughts on each wine (since we have so many).*

The 2024 La Belle Promenade Vineyard Pinot Noir is as aromatically complex and giving as any 2024 wine we have going. This site has a very distinct aromatic quality and flavor profile. It is almost difficult to describe, but very easy to enjoy. The texture isn't soft but it has an appealingly smooth aspect to it. The wine isn't a big wine but has an intensity of flavor to it that there appears to be largesse. The structure isn't particularly tannic but there are enough tannins to make all the elements that make the wine delicious stick to your palate. The addition of the Dijon 667 into this bottling at just over 25% of the blend adds a dimension of incredibly pleasing red-fruited goodness to this wine that really brings everything up a level. It is unusual to have a wine that is already an excellent and well-received (93 from jebdunnuck.com) more than double in volume (364 cases in 2023 to 811 in 2024) and noticeably increase in quality and enjoyability. You're welcome.