2016

Fall Newsletter

I've seen things you people wouldn't believe.
Attack ships on fire off the shoulder of Orion.
I watched C-beams glitter in the dark near the
TannhAAuser Gate…"

ROY BATTY, BLADE RUNNER

"I walked across an empty land
I knew the pathway like the back of my hand
I felt the earth beneath my feet
Sat by the river, and it made me complete
I came across a fallen tree
I felt the branches of it looking at me

Is this the place we used to love?
Is this the place that I've been dreaming of?
Oh, simple thing, where have you gone?
I'm getting old, and I need something to rely on
So tell me when you're gonna let me in
I'm getting tired, and I need somewhere to begin"

KEANE, SOMEWHERE ONLY WE KNOW



A WORD FROM THE WINEMAKER

This is being written in the middle of October and the harvest has been over for quite some time now. This is unusual even within the context of the new paradigm of climate in which we exist in the Northwest. Still, the weather and the land have been kind to us over the many years we have been at our home in Ribbon Ridge. The past five years and vintages have been unusual, funny and hard to understand. Ultimately we have been blessed and fortunate to be where we are in the world, in regards to many things, but certainly grape growing and wine making are on the top of the list.

We live in a place of amazing beauty and have the good fortune to work on and with the land, wrapped by some of easiest and most nurturing weather in the world. It is not terribly difficult to stop seeing what is truly there when you stay in one place for a long time. The natural beauty that is eye popping to visitors are the roads we travel each day. During harvest, I make a special attempt to take the horse blinders off and see with fresh eyes what a unique place the Northern Willamette Valley is. For days, weeks maybe, in a row I am up early enough to see the sun starting to come up behind Mt. Hood creating a dark, singular silhouette against the orange and purple backdrop. By the time I turn onto the country road exiting the winery, the sun is just high enough to be in my rear view mirror as I drive over the back side of Rex Hill at the eastern edge of the Chehalem Mountains.

When I drop down into Yamhill County, frequently at this time of year there is a thick layer of fog that hugs the ground, obscuring nearly all the buildings in the lower lying towns and leaving only the hills and taller trees protruding out of a solid white blanket that stretches for miles. I often turn the radio off and listen to the silence while taking this view in because it is fleeting both in terms of the viewpoint and the seasonality of the picture.

My favorite part of the drive is turning in to the heart of Ribbon Ridge. The fog is often just pulling back from the opening of our narrow valley at this time of the morning and the sun is filtering through it. The haziness is beautiful in and of itself. These are the twenty seven miles that I cover each morning. I do it probably 250-300 times each year. I know so much of it is incredible and I have taken the last month to remember that and revel in it as much as possible.

This is where our wines come from. These are the reasons Oregon wines are special and have a sense of place that is far beyond aromatics, textures and flavors. These wines can and should have a sense of the life, beauty and uniqueness that the land, water and atmosphere have created. They show in different and amazing ways each vintage.

This land and climate have been good to us. We hope that they are not just place and time in a world where things come and go and change is a semblance of permanence. Things that are unique in this world are becoming increasingly scarce. We hope that everything we send out from our little winery in some way captures the spirit and essence of the place we are from.

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

Perhaps the new normal is upon us. It was another very warm summer and growing season here in the Northern Willamette Valley. Long stretches of days with 90+ degree temperatures were frequent and by the end of June, basically expected. It was sort of like having the 2014 summer replayed all over again. Once again, the vines responded with a bumper crop of fruit which helped protect against the heat in the sense that the plants were able to spread out the wealth of sunshine energy to a large number of clusters. The goal was, again, to work with our vineyards to harvest fruit that was ripe without being over-ripe, flavorful and in great condition. Without getting too technical, suffice it to say if you enjoyed the wines we made in 2014 you will be a fan of the 2015 wines. They are rich with fruit, have great structure and have the necessary acidity to keep them reined in and focused. These are sumptuous wines that will satisfy the early cork pullers while also being wines of such excellent pedigree that they will reward those with deep, dark cellars.

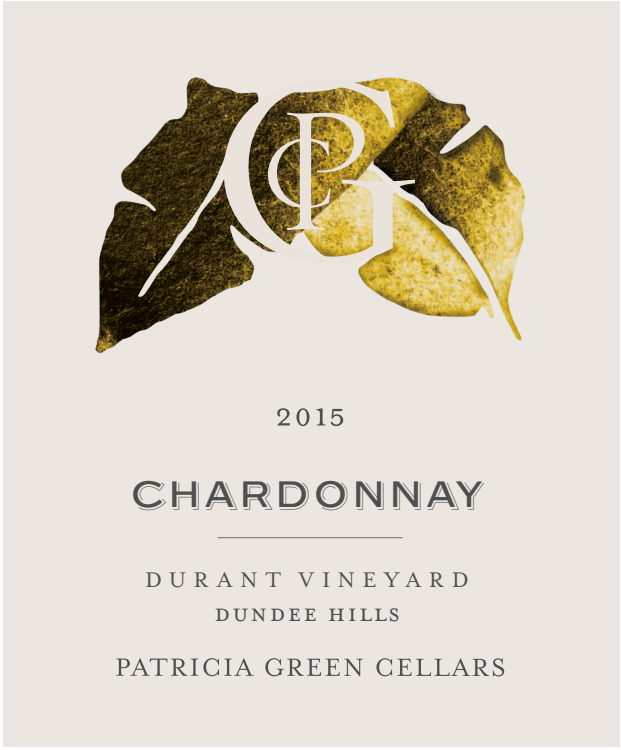
WHAT'S NEW

We have been finding ways to keep ourselves entertained. We already are plenty busy here with the size of the last two vintages, label changes and such, but we always want to keep you on your toes. We have a small handful of wines that are new to the line-up and we wanted to highlight those in this newletter.

2015 Durant Vineyard Chardonnay: See what we did there? Chardonnay. Yes, what for years was a pejorative word around here has re-entered our lexicon. The last vintage of Chardonnay we produced was in 2008, so we took six vintages off, somewhat in the belief that we could not attain with Chardonnay what we could with our Pinot Noirs. Over the past few vintages though it has become evident that there are folks out there in Oregon making tremendously good Chardonnay. World-class Chardonnay that we like and very much respect. The thinking was that we could re-think, re-learn and begin to love making Chardonnay again and that armed with insight, knowledge and a rekindled passion along with the right vineyard we could make some truly great stuff.

We were able to source fruit from Durant Vineyard, one of our favorite Dundee Hill vineyards, which we have enjoyed a nice, long relationship. We basically dipped a toe into the water in 2015, only purchasing 2.5 tons of grapes, basically enough to fill six barrels. The fruit is from an upper section of the vineyard planted to Dijon Clone 95 in 1995. This was harvested on September 9th 2015 and represents the first fruit we picked for the vintage. Pressed into four neutral barrels and one new puncheon (double barrel) and innoculated with three separate yeast strains, the juice quickly became wine. The barrels were battonaged (stirred) one time per week for about six months until malolactic fermentation was stopped half way through its progress. It then aged another six months in barrel and was bottled this past September.

This wine has a terrific combination of richness, texture, fruit and acidity. The aromatics combine golden delicious apples, waffles and a light nutty character. The wine definitely has a density of texture but it is nicely cut with bright acidity making it serious and deft all at the same time. Currently there doesn't seem to be any "signature style" to the new thinking of Oregon Chardonnay but many producers are shooting for something in a Chablis-like genre. Most assuredly this is not that. However, it is not heavy handed or cloying. We think this is a really lovely first effort that is immensely enjoyable and will do well over a decent period of time. **Only 135 cases were bottled.**



2015 VINTAGE SUMMARY CONT'D

2015 Estate Vineyard, Wadensvil Block Pinot Noir: This 3.1 acre block in the very back of the vineyard was planted in 1997. When we bought the property in 2000, this section had nearly had it. In July of 2000 this section was already entirely rife with yellow leaves. The plants were simply over-taxed from a large crop load in their first year of production followed by a dry summer and there was no hope that the fruit was going to ripen so it was all dropped off in hopes of rescuing the vines. Over the next several years this block was attended to with a special fury and the fruit became incrementally better. By 2014, the block had made a complete transformation and was serving as one of the major components of the Estate Vineyard bottling.

In 2015, this block took the step from very good to great. We have long believed that Wadensvil planted in marine soils produced some of the best wines in the cellar, the only problem is proving it outside of our vineyard (Olenik Vineyard, Wadensvil Block is also planted in marine soils). Wadensvil is a little later ripening, a little lighter, a little more elegant and just plain pretty. When combined with the minerally effect of marine soils it blossoms into a stunningly beautiful wine given the right conditions. This wine has incredibly pure, fruit driven and penetrating aromatics. The fruit is sweet in nature, but savory in character with an underlying pure beam of acidity that keeps the wine in balance. Despite its elegant nature it has a base of tannins that are firm and chewy enough to buffer this wine and give it some back palate heft. This will be a gorgeous wine for years to come. We are more proud of this wine than anything else we made in 2015, because of the long agricultural journey we took for this wine to even exist at all.



2015 Medici Vineyard Pinot Noir: This is one of the most historically revered and heralded vineyards in Oregon. Originally planted in 1976 on a steep hillside above Bell Road, this vineyard was daring for its pitch, elevation and for the fact that it was well outside of the Dundee Hills where the vast majority of quality vineyards were being planted at the time. Even though this area is now known as the Chehalem Mountain AVA it is at an elevation that makes it comparable to the Dundee Hill sites by the way of being planted in volcanic (Jory) soil. J. Christopher Cellars took over the farming of the site in 2015 and is farming it 100% organically. We were offered five separate sections of the vineyard consisting of one acre a piece.

Initially when we offered this wine on futures, we were only considering the 1976 Pommard Clone block. However as we got closer to bottling, it became clear that another block was going to make an incredibly positive addition to the wine. The additional block we added was originally planted to Chardonnay in 1980 and was grafted over to Dijon 777 around the turn of the century. We found adding three barrels of this incredibly fragrant, lilting and bright Pinot added precision to the six barrels of the 1976 Pommard block. The wine takes the very high-toned character from the completely de-stemmed Dijon 777 and folds it into the loamier, darker and richer Pommard making a wine that shows depth, texture, rich fruit with a beautiful top note of red fruit and spice. This is true blue, old vine Oregon Pinot Noir. This is definitely what one would think of when they think of Oregon. We are privileged to work with such a great vineyard site.

2015 Order Form

See Reverse Side for WINE CLUB Ordering and Large Format Bottle Order Form

	Production	Price		Amount		Total
Pinot Noir						
2015 Balcombe Vineyard	550 cases	$37	x	_____	=	_____
2015 Durant Vineyard, Bishop Block	312 cases	$48	x	_____	=	_____
2015 Durant Vineyard, Madrone Block	162 cases	$42	x	_____	=	_____
2015 Notorious	162 cases	$85	x	_____	=	_____
2015 Estate Vineyard, Old Vine	1055 cases	$42	x	_____	=	_____
2015 Volcanic	334 cases	$42	x	_____	=	_____
2015 Marine Sedimentary	421 cases	$42	x	_____	=	_____
2015 Freedom Hill Vineyard	857 cases	$37	x	_____	=	_____
2015 Freedom Hill Vineyard Dijon Clone 115	381 cases	$48	x	_____	=	_____
2015 Freedom Hill Vineyard Pommard Clone	165 cases	$48	x	_____	=	_____
2015 Lia's Vineyard	382 cases	$37	x	_____	=	_____
2015 Reserve	4,839 cases	$27	x	_____	=	_____
Wine Club Only Pinot Noir						
2015 Balcombe Vineyard, Block 1B	233 cases	$60	x	_____	=	_____
2015 Estate Vineyard, Etzel Block	283 cases	$60	x	_____	=	_____
2015 Estate Vineyard, Wadensvil Block	333 cases	$48	x	_____	=	_____
2015 Medici Vineyard	207 cases	$48	x	_____	=	_____
2015 Olenik Vineyard, Wadensvil Block	268 cases	$48	x	_____	=	_____
2015 Freedom Hill Vineyard Coury Clone	134 cases	$75	x	_____	=	_____
2015 Weber Vineyard	305 cases	$48	x	_____	=	_____
White Wine						
2015 Chardonnay	135 cases	$42	x	_____	=	_____
2015 Estate Sauvignon Blanc	297 cases	$29	x	_____	=	_____
Total of All Wines						_____
Shipping						_____
Total						_____

Bill 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: _____ **(required)

Phone: (503) 554-0821 | Fax: (503) 538-3681 | E-Mail: winery@patriciagreencellars.com

Patricia Green Cellars Wine Club

(see newsletter for benefits)

I Would Like to Receive:

☐ 6 bottles ☐ 12bottle 2x a year

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

Name:_____

Address: _____

City, State, Zip: _____

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.

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	$84 x _____	$163 x _____	$262 x _____ =	_____
2015 Balcombe Vineyard, Block 1B	$130 x _____	$255 x _____	$415 x _____ =	_____
2015 Lia's Vineyard	$84 x _____	$163 x _____	$262 x _____ =	_____
2015 Durant Vyd, Bishop Block	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Durant Vyd, Madrone Block	$94 x _____	$183 x _____	$295 x _____ =	_____
2015 Weber Vineyard	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Olenik Vyd, Wadensvil Block	$94 x _____	$207 x _____	$335 x _____ =	_____
2015 Estate Vineyard, Old Vine	$94 x _____	$183 x _____	$295 x _____ =	_____
2015 Estate Vineyard	$84 x _____	$163 x _____	$262 x _____ =	_____
2015 Estate Vineyard, Etzel Block	$130 x _____	$255 x _____	$415 x _____ =	_____
2015 Estate Vineyard, Wadensvil Block	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Freedom Hill Vyd	$84 x _____	$163 x _____	$262 x _____ =	_____
2015 Freedom Hill Vyd, Pommard	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Freedom Hill Vyd, Dijon 115	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Freedom Hill Vyd, Coury Clone	$160 x _____	$315 x _____	$515 x _____ =	_____
2015 Medici Vineyard	$106 x _____	$207 x _____	$335 x _____ =	_____
2015 Notorious	$180 x _____	$355 x _____	$582 x _____ =	_____
2015 Chardonnay	$94 x _____	$183 x _____	$390 x _____ =	_____

Total Large Format Pinot Noir & Chardonnay _____

PATRICIA GREEN CELLARS WINE CLUB-THE SKINNY

When we started the winery in 2000, we did not have a wine club. This probably didn't make us unusual in Oregon. Most wineries did not at that point. Over the years we did not institute one for a number of reasons. One of which was that we were neither qualified to start one nor had the time to administer it appropriately. As time went on, we realized we were running into a problem born of our size, our success in selling wine, the loyalty of our customers and the basic nature of the winery. The problem was that we were selling through certain wines before we ever released them and in short vintages (2011 and 2013) these issues were exacerbated.

Our wine club likely differs from many wineries' clubs in that it is less designed to sell more wine since it is largely designed to ensure that our best, most desired, small production wines end up with the folks that have been supporters of them over the years. The club is there to control the outflow of certain wines by identifying our best customers, giving them first access to new releases, making sure they don't pay tasting fees, inviting them to cool events that we are increasingly doing, etc. The primary goal is to make sure that the Balcombe Block 1Bs, Estate Etzel Blocks and Freedom Hill Coury Clones to name a few are directed to the long time and generous purchasers of Patricia Green Cellars wines.

We know that MANY of you buy at least a case of year and have been supporting us for many years and for that we want to ensure that you are taken care of as part of our club. The club commitment is a case or two cases a year broken into two 6 or 12 bottle shipments. Each shipment is hand selected and may always be altered to fit your specific wants and needs. The two shipments are sent in the spring and fall each year. The 6-bottle club receives a 15% discount on all standard club shipments and 20% off cases. The 12 bottle members receives 20% on all standard club shipments and 25% off additional case purchases during the club processing month. Case club members always receive a 20% discount on all wines purchased throughout the year.

We know that the big question with any wine club is, "Why can't I buy just what I want to?" YOU CAN! That's the point with our club. We make so many different bottlings that you can get exactly what you want. If you have been buying from us over the years at the open houses (for instance) being in the club will actually reduce what you have been paying for the wines you want. It will not change a thing about your interaction with Patricia Green Cellars. It is simply that we have grown, our customer base has grown, the Oregon "thing" is drawing more people here all the time and we simply had to put into place a vehicle that effectively allowed us to most efficiently and fairly move wine to our most loyal buyers. We called it a club. For the lion's share of you it would be like being in your favorite restaurant enjoying a great meal and when you went outside you discovered they had given the building a paint job. It looks better, is up to date and is really better for everyone involved.

Embrace the club.

AT THE WINERY

Pre-Thanksgiving Day Weekend: Saturday & Sunday November 19th & 20th: The single best weekend for Pinot Noir freaks such as yourselves. This is also the best weekend to pick up the 2015 PINOT NOIR FUTURES you purchased earlier this year. Please, if you bought futures and if at all possible, come pick them up this weekend. It makes everyone happier. Also it is great to taste the new releases because we do not advertise this so the only way to know about it is through our limited circulation newsletter, so the crowds aren't so bad. We have a great spread of food and we open everything. Well, everything that is left for as long as that lasts. That will mean 14-16 Pinot Noirs to start the day on Saturday. This is really an amazing array of textures and the nuances that make Pinot Noir wines. If you are passionate about terroir , then you should not miss this. What's in it for you? Show up, have a great time, leave with a trunk-load of wine. Pretty fair deal. The hours are our standard, opening at 10:00AM and closing at 3:00PM.

Thanksgiving Weekend Friday, November 25th and Saturday November 26th ONLY: If you can't make Pre-Thanksgiving Weekend there is still salvation. Some of the wines will have disappeared, but there are still plenty to choose from and there's great cheese, dried meats and nuts too. It can get crowded but we keep things pleasant as best we can and we'll definitely make sure that the checkout 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 10:00AM and closing at 3:00PM.

Both weekends will have our dear friend Vanessa from Smitten Truffles tasting her wonderful chocolates.