PATRICIA GREEN CELLARS

2015 SPRING NEWSLETTER

On the road again
Goin' places that I've never been
Seein' things that I may never see again
And I can't wait to get on the road again

On the road again
Like a band of gypsies we go down the highway
We're the best of friends
Insisting that the world keep turning our way and our way

Is on the road again
I just can't wait to get on the road again
The life I love is making music with my friends
And I can't wait to get on the road again

-Willie Nelson, On The Road Again

I was toting my pack along the long dusty Winnemucka road
When along came a semi with a high canvas covered load
If your goin' to Winnemucka, Mack with me you can ride
And so I climbed into the cab and then I settled down inside
He asked me if I'd seen a road with so much dust and sand
And I said, "Listen! I've traveled every road in this here land!"

I've been everywhere, man
I've been everywhere, man
Crossed the deserts bare, man
I've breathed the mountain air, man
Travel, I've had my share, man
I've been everywhere

I've been to...

-Johnny Cash, I've Been Everywhere

A WORD FROM THE WINEMAKER

The making of wine comes with the inevitable issue of selling the wine. We are neither running a wine museum nor have the personal fortunes to simply make wine and stash the lion's share of it in some warehouse a la the end of Raiders of the Lost Ark. I would say that both of these things are unfortunate (especially the personal fortune part and the lack thereof). We are not so artisanal and introverted that we don't actually get a measure of enjoyment out of the sales end of the deal we have signed on for here. Certainly we like it when people drink our wines and have a good time doing so and tell us through one of the many forms of contact (some of which we understand, some of which we are still a bit behind the times on) that they liked the wines. Who doesn't like some form of affirmation that what you have set out to do from a creative standpoint and turned into a business provides folks (presumably you since you are reading this newsletter) with at least some modicum of pleasure.

For probably the first seven vintages we produced we rarely traveled or really even had to travel. There was the occasional trip to Chicago, New York, Seattle and...that was about it. Honestly, there just was not some great need for the Patty and/or Jim roadshow. Some of it was that our starting production was closer to 5,000 cases than the 10,000+ we make now, some of it was the massive dip in production due to weather conditions in 2003, 2004 and 2005 but a great deal of it was that there were less wineries and wines in Oregon, the United States and the world in general than there are now. Now you might think this would be the start of a rant regarding the intensification, over-production and saturation of the business we are in.



NEWS

PATRICIA GREEN CELLARS WINE CLUB

Yep. Single Vineyard Pinot Noirs for our best Patricia Green fans. Our Club consists of 3, 6, or 12 bottle selections selected by Patty & Jim that is shipped twice a year in May & September.

- All wine club shipments are 15% off retail prices on 3 & 6 bottle clubs.
- 20% off 12 bottle club
- All case purchases are 20% off
- Go to our website to see more.

NEW WEBSITE

We do have a new website and it looks pretty cool and has good information on it. You should go to patriciagreencellars.com. One thing to do there is to, if you are so inclined, change your getting of this newsletter from print in the USPS to digitalized. Some people still want the regular printed version and that is fine. Just an option.

I will go the other direction. Over the past seven years or so we have stepped up the traveling. We are still either stubborn enough or just flat out so stupid that we don't have a person in charge of this aspect of the business. 90% of the out-of-state wine marketing and selling related travel is still done by myself and Patty. So far this year we have either been to or have on the schedule to go to Annapolis, Asheville, Atlanta, Baltimore, Birmingham, Boulder, Chapel Hill, Charlotte, Charlottesville, Chicago, Cincinnati, Denver, Detroit, Durham, Ft. Lauderdale, Grand Rapids, Huntsville, Keeowee Springs, Las Vegas, Louisville, Memphis, Miami, Nashville, New York City, Pittsboro, Raleigh, Richmond, Seattle, Washington DC, Wilmington (DE) and probably even more than that. We are not even that widely distributed with operations in only 25 states and less than a handful of foreign countries. There are places in this country that I very likely never would have been too had it not been for the necessity of traveling to sell Patricia Green Cellars Pinot Noirs.

I would not know how interesting, dynamic and food/wine oriented so many places are, are becoming or on the cusp of doing so. Farm to table food was once an isolated event in terms of large scale restaurant culture and now it is spread far and wide in places that if you do not go to them you would not associate that particular phenomenon. Likewise wine is making a revolutionary jump in the wider context of this country. The sort of wines we dabble in are still a fraction of the much huger wine market. However, as people are becoming more interested in where, how and by whom their food is grown and produced it is clear that people are also more interested in the same questions about their wines. We see an increasing draw for wines that are made by actual people interested in making wines, from vineyards that are organically or sustainably farmed, in ways that are respectful of the land and fruit and that taste good, age and ultimately have a connection to the place they came from. This may seem obvious to many people but it is just short of revolutionary to be happening across the breadth of this huge country.

Sure, sleeping in a different hotel room night after night is not necessarily my idea of a great time but the information, education, great meals, excellent cocktails, good times and terrific people that have crossed our paths because of the need to travel have been more than worth the sometimes inconvenient details. If we have met you on the road thanks very much for making the road show that we are on that much more worthwhile. If we are coming to your town we hope to run into you.

2014 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, and 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.

2014 SAUVIGNON BLANC

I could go into a long, detailed explanation of the quality and nature of the 2014 Sauvignon Blanc in an attempt to convince you to go in on it. This is what you really need to know. We begin the fermentation process for the Sauvignon outside and only move it inside to stainless barrels when it is closing in on finishing fermentation. When we pumped it from its tank outside into the barrels there were 1,400 gallons of Sauvignon and around 30,000 gallons of Pinot Noir. And yet the entire winery smelled of Sauvignon Blanc for hours after the project was completed. If we have had a more aromatic and pleasing Sauvignon Blanc we certainly do not remember it. That is some indication of where we are going with this wine.

We bottled a hair over 570 cases in 2014. While this is a tick up over the last couple of years it is still not exactly a lot of wine, especially for something this unique and, quite frankly, tasty. This wine is ripe, rich, fruit dense and incredibly textural without being oily or heavy. This is going to be wickedly popular stuff. It is just flat out hard not to like. There is really nothing wrong with that. Get in before the out of state masses descend on this over the summer.

2014 PINOT NOIR FUTURES

EOLA-AMITY HILLS APPELLATION (ALMOST)

2014 Freedom Hill Vineyard, Dijon 115 50% Whole Cluster Pinot Noir: Simply perfect material from the East Liberty Block of the vineyard planted in 2004. The whole cluster inclusion worked perfectly in 2012 and 2013 and we essentially followed the same recipe for this section of the vineyard in 2014. 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 2014 Pinot Noirs will bear a new look.

We are changing the label after 15 years and we think it will be for the better. Much better. Very clean and elegant with all the inconsistencies that have arisen over the years removed. This will be a great new look with the best elements of the old label kept in tact. Good stuff.

the process. The wine is exceptionally dark in color, has intense aromatics that mingle the ripe fruit characteristics of the vintage, the darker, brooding qualities of the site and the wonderful traits that whole cluster fermentation brings both aromatically and texturally. This is a fun, jumpy, rich and muscular wine that should show well in its youth but has the balance to be an excellent cellaring Pinot Noir.

2014 Freedom Hill Vineyard, Pommard Clone Pinot Noir: This is where our bread is buttered. There is no denying that a) we work with Pommard clone far more than any other clone b) that there is something to Pommard that makes it stand out from the majority of the Dijon clones. Of the three clone-designated wines we have here this one seems capture what may be the historical view of Freedom Hill Vineyard. This section of the vineyard was re-planted in 2001. This is a dark, dark wine with a rich, plush mid-palate (even at this early stage) that is layered with muscle. This gets right down into the dirt with slightly gamy, black olive notes that grab onto the heady black cherry core and provide a level of complexity to this wine that is very, very compelling. This is classic Pommard Clone from a great vineyard site. There is an Old World nature at the heart of this wine even though it aches and pulsates with its Oregon heritage and sensibilities.

2014 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 followed suit. The 2014 is simply a continuation of the short legacy of amazing wines this section of the vineyard has produced. This wine simply separates itself from the other two clonal bottlings in the extreme elegance and deft this has as an overlay to the dark and structured nature of Freedom Hill Vineyard Pinot Noirs. This is just one of those wines that has the capability of standing out not by virtue of mass, density or power but by having aromatics, texture and flavors that are incredibly well defined, pitch-perfect and unique. This has been the in-house favorite for the past two vintages and even in a vintage of unreal wines it will contend again. **ONLY 6 BARRELS OF THIS PRODUCED. THIS WILL SELL OUT QUICKLY.**

DUNDEE HILLS APPELLATION

2014 Balcombe Vineyard, Block 1B: If there ever was an Old Faithful for us it would be the Balcombe Block 1B. Going back to 1997 we have bottled this particular wine for 18 consecutive years now and it is certainly a standard bearer for the upper tier Pinot Noirs we make. It will be a recurring theme across all these wines to say how special the 2014 version is shaping up to be. This bottling will include about 20% whole clusters in the fermentation which we love to do but have only done once before. That was in 2009 and we would put that bottling up against pretty much any other vintage. Block 1B does the thing that few Dundee Hill sites can do which is to almost not taste like it is from the Dundee Hills while still being purely of the volcanic soil-laden hillsides. This has darkness, power and a slightly brooding nature that sets it apart from its far more feminine counterpart bottling from the same site. In 2014 this is quite the wine.

2014 Durant Vineyard, Bishop Block: This is old school Dundee Hill Pinot Noir elegance here based on the vine age of 40+ years. However, there is a depth of fruit intensity and surprising structure that are a combination of the site's inherent awesomeness and the vintage's signature. How we landed this section of the vineyard that was planted in 1973 was pure fortune. There were but a handful of sites back then and far less than that now 40+ years later that still have their original vines in the ground. This is a rare piece of land in Oregon, the same family has owned and deeply cared for it the whole time and the wines we have produced are amongst our favorites. This is unique. This wine knows what it wants to be from the get go the day the fruit comes through the door. I would say this is quintessential Dundee Hill Pinot Noir but this is such a unique site with these old vines that it is something more than that. This is perhaps the most beautiful wine in 2014.

2014 Mysterious: For folks who have been following the winery for a few years you might recognize this moniker. We used this back in 2009

PATRICIA GREEN CELLARS 2015 ORDER FORM

2014 PINOT NOIR FUTURES

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

	Price		Amount		Total
DUNDEE HILLS APPELLATION					
2014 Balcombe Vineyard, Block 1B	$44	x	_____	=	_____
2014 Durant Vineyard, Bishop Block	$38	x	_____	=	_____
2014 Mysterious Vineyard	$80	x	_____	=	_____
CHEHALEM MOUNTAIN APPELLATION					
2014 Olenik Vineyard, Wadensvil Block	$35	x	_____	=	_____
RIBBON RIDGE APPELLATION					
2014 Estate Vineyard, Etzel Block	$48	x	_____	=	_____
ALMOST IN THE EOLA-AMITY HILLS APPELLATION (BUT NOT QUITE)					
2014 Freedom Hill Vineyard, Pommard Clone Block	$33	x	_____	=	_____
2014 Freedom Hill Vineyard, Dijon 115 Block Whole Cluster	$35	x	_____	=	_____
2014 Freedom Hill Vineyard, Coury Clone Block	$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			-10%		_____
Total Large Format Pinot Noir Futures					_____
Total of all Pinot Noir Futures					_____
WHITE					
2014 Sauvignon Blanc	$24	x	_____	=	_____
Case Discount on 12 or more bottles of Sauvignon Blanc			-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)

Date of Birth (xx/xx/xxxx):_____**(required)

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

PATRICIA GREEN CELLARS WINE CLUB

I WOULD LIKE TO RECEIVE: 3 BOTTLES 6 BOTTLES 12BOTTLE 2X A YEAR

Bill 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

	Price	Amount 1.5 litre	Price	Amount 3.0 litre	Price	Amount 5.0 litre	Total
2014 Balcombe Vineyard, Block 1B	$91 x	_____	$185 x	_____	$310 x	_____ =	_____
2014 Durant Vyd, Bishop Block	$79 x	_____	$161 x	_____	$270 x	_____ =	_____
2014 Mysterious	$163 x	_____	$329 x	_____	$550 x	_____ =	_____
2014 Olenik Vyd, Wadensvil Block	$73 x	_____	$149 x	_____	$250 x	_____ =	_____
2014 Estate Vineyard, Etzel Block	$99 x	_____	$201 x	_____	$335 x	_____ =	_____
2014 Freedom Hill Vyd, Pommard	$69 x	_____	$141 x	_____	$235 x	_____ =	_____
2014 Freedom Hill Vyd, Dijon 115	$73 x	_____	$149 x	_____	$250 x	_____ =	_____
2014 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							_____

Please email, fax or mail form to the winery.

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when received fruit that we simply could not turn down and we were in the same position in the summer of 2014 when we were offered the same fruit from the same vineyard. The only difference was whether we would like more of it than we got in 2009. Even in a vintage where space was at a premium we simply could not turn it down. We are contractually not allowed to tell you the name of this vineyard (seriously, we signed a non-disclosure agreement as part of the fruit contract). Suffice it to say this is one of the premier vineyards on the West Coast. Our sections of Wadensvil and Pommard were planted back in 1990, the vineyard is supremely well managed and the wine is intense, focused and absolutely beautiful. This is great, great Pinot Noir from a vineyard of impeccable pedigree. If you were in on the 2009 this is even a step up.

CHEHALEM MOUNTAIN APPELLATION

2014 Olenik Vineyard, Wadensvil Block: We happened to land in this terrific vineyard just down the road from us in the Chehalem Mountain Appellation in 2009. Since we began bottling this wine five years ago this has been a perennial personal favorite. We love the interaction of the Wadensvil clone with the sandy/rocky marine soils. Wadensvil tends towards less richness and power than Pommard and it becomes a great milieu for the quartz-y quality of the site to shine through. This is a great combination of sweet, floral red fruit and distinct minerality. Lots of texture from the now fully mature plants gives dimension to the distinct flavor combination. A terrific bottling from this site and a great "crossover" Pinot for those who prefer either the sweet red fruit of the Dundee Hills or the more minerally/earthy wines from Ribbon Ridge and adjacent areas. The 2014 has a high percentage of whole cluster fermentation and the wine is incredibly elegant, aromatic and suave. This is high concept, sophisticated Pinot Noir.



RIBBON RIDGE APPELLATION

2014 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, when done well, have a special, energetic quality. The Dijon 114 fruit was all fermented in one 2.5 ton fermenter with 50% whole clusters. There is terrific tension and concentration and energy locked up in this portion of the wine and it has crazy, unique flavors. The older Pommard brings that nuanced, earthy, quartzy-laced fruit to the table and the two combine in a way that is completely unique and nuanced. This still shows this section of the vineyard in its intense, minerally and unique way but with an aromatic twist to it that is impossible to resist. Fun times to be had here.

AT THE WINERY

We are scheduling more tastings than we have in the past. We have a new staff person, Margaret Barry, who is helping to coordinate and conduct appointment tastings. There is also a form on the website you can fill out if you are interested in an appointment tasting that can help make your tasting more specific.

Pre-Memorial Day Weekend: Saturday, May 16th: As we talked about in our last newsletter we are moving from the Northern Lights Era of Patricia Green Cellars to the Blood Moon Era. That means things have to change. This has always been a great if bare bones sort of day. This was always the first chance to taste and buy very cool and super limited wines and pretty much nothing else. This year we will have a food cart, out in the lot. Okay, so it is not

wholesale change but we can't do all the changes at once and shock you all too much. In any case this is the first shot at the 2014s which hold enormous promise and will be exceedingly popular wine. **The hours are 11:00 AM to 2:30 PM.**

Memorial Day Weekend; Saturday-Sunday, May 23rd and 24th only: One of the three weekends we are open each year. We try to make each of them fun in their own way but Memorial Day Weekend can be the most fun because it is the only time that we crack barrels open and show you what we are working with for the vintage. Tasting at the mid-way 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 2014s are going to be. There will be stuff that will be akin to the last Tickle-Me-Elmo on the shelf. Bring your brass knuckles to fight for what you want and get ready to stumble. The hours are our standard of opening at **10:00AM** and closing at **3:00PM**.

International Pinot Noir Celebration Weekend; Sunday, July 27th: We will not be 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 day here at the winery. It is generally pretty casual. 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 stuff. 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 11:00 AM until 3:00 PM**.

PATRICIA GREEN CELLARS

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