PATRICIA GREEN CELLARS

2026

Fall Newsletter

"Reach out your hand, if your cup be empty
If your cup is full, may it be again
Let it be known, there be a fountain
That was not made by the hands of men.

There is a road, no simple highway
Between the dawn and the dark of night
And if you go, no one may follow
That path is for your steps alone

Ripple in still water
When there is no pebble tossed
Nor wind to blow."
– Ripple, The Grateful Dead



ALL WOMEN HARVEST CREW 2026!

A WORD FROM THE WINEMAKER

A Story of Wine and Hope

I have told this story a few times and it is on our Instagram page so you may have run into it, but odds are you have not. I was thinking about what to say here as this essay is usually about what has happened here this year. When I was trying to think of, you know, something good to write about I remembered this event.

Nearly everyone that works here travels to sell wine for Patricia Green Cellars. I have a February-June schedule that I thread the needle of spring white and rosé bottlings to maintain. A longtime customer had been asking me (and Kelley Fox Wines) to come to New York City and do a private dinner with him and his wine drinking pals. He was very persistent. So, in early March we traveled to NYC to do this private dinner at Nudibranch restaurant. This is a small, wonderful place in the East Village that I cannot recommend highly enough. We tasted through the wineries' wines and people generously brought some terrific wines to share as well. A great time was had by all. As the dinner wound down a small handful of people remained finishing off a couple wonderful magnums of 2001 Domaine d'Arlot. A couple from the bar area came over as they knew one of the remaining guests.

Let me provide some deeper background about this evening. Somewhere around 4 years ago I came across a picture of a San Francisco-based sommelier that I follow posted on Instagram showing the rear window of her car smashed in and a caption that read something to the effect of she came out from work and discovered her car had been vandalized and a bunch of wines had been stolen. The restaurant world was still deep into the impacts of the pandemic and while having your stuff stolen and your car messed up is bad enough, everything bad was just made that much worse back then. I figured out what restaurant she was working at in SF and sent her a bottle of Patricia Green wine with a note saying why I was sending it. It was simply a gesture to try and make someone's day a little bit better. She sent a nice thank you note back a few days later.

So, back to 2026 New York. These two people come over to the table and introductions are being made. The woman introduces herself as Jienna Basaldu. When I tell her who I am she asks, "Jim Anderson of Patricia Green Cellars?" When I told Jienna that I was indeed, she exclaimed, "Four years ago you sent me a bottle of wine because my car window got smashed!" Hugs abounded. She had since moved from SF to NYC and was working as a somm at The Modern restaurant, at which I enjoyed a sensational lunch the next day.

How did we meet? How impossibly small is this world that two people living on the West Coast in cities nearly 1,000 miles apart meet in a tiny NYC restaurant on a random Monday night? The collisions of forces that were necessary to enact this fortuitous meeting years in the making are too great to account and are perhaps left better to the concepts of kismet, karma and destiny. I don't regularly subscribe to those in a real-world sense of things, but I am also open to the idea that there are things going on we simply don't recognize.

Lastly, let me say something about why wine is and will remain relevant at levels that belie the doom chatter that is omnipresent these days. The dinner at Nudibranch brought folks from all over the area to come to taste Patricia Green Cellars' and Kelley Fox's wines and to bring a huge array of wonderful examples of Pinot Noir from all over to share with us and each other. To top it off, Jienna and I met and had a deeper connection than normal simply because of a bottle of wine I sent to her. It's been said a billion times about the history of wine bringing people together. Sometimes it sounds overblown, but at the heart of it there is the simple truth that wine creates, builds, and maintains friendships like very few things on this planet can. I have been at this for a LONG time, and I have made innumerable connections and friendships because of the wine business. It is nice, after all these years, to still be astounded by the connections between us simple humans, our emotional ties, whatever it is that runs through this universe, and the simple act of sharing wine with someone. We are the caretakers of this powerful and delicate force, and it is our job to constantly pay it forward. That is both the privilege and the responsibility to keep the real wine world alive as the enduring force it has been for us, and to pass it on to the generations that follow. In the end, I think it is better to believe that there is hope in wine rather than truth.

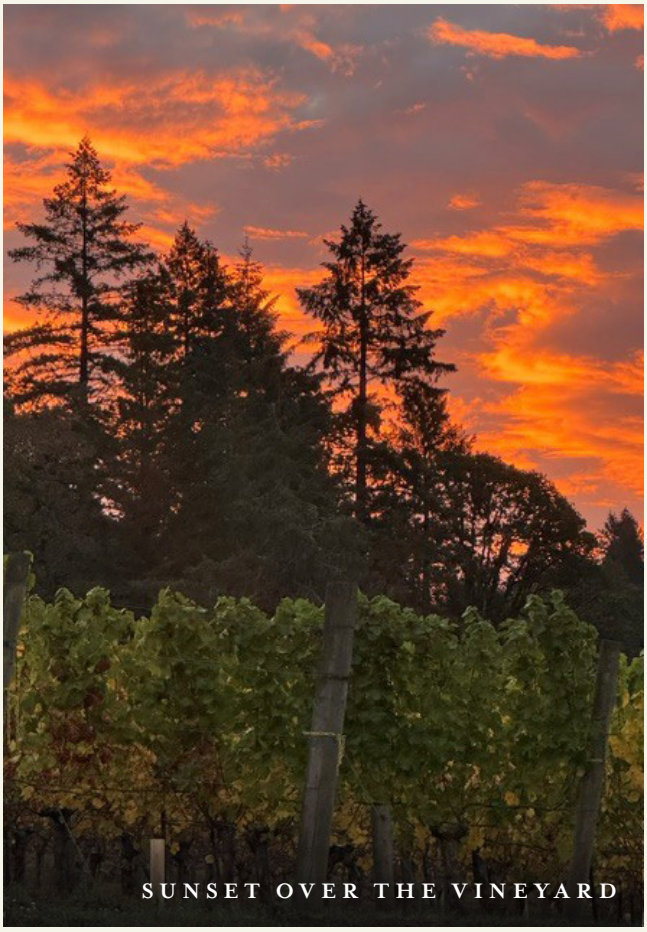


JIM SAMPLING THE 2026 JUICE

2026 HARVEST REPORT

On October 22nd, the 2026 harvest officially came to a conclusion when the last of the Pinot Noirs went into barrel. Harvest began on September 14th and all the Pinot Noir from 13 vineyards spanning 61 individual blocks was picked over the course of 17 days concluding on September 30th. Sauvignon Blanc, Chardonnay and Tempranillo kept things going until the middle of October, so we have been a busy bunch! Things to know:

1. In 33 vintages this was literally and by far the easiest harvest I have ever been a part of. Several things went into that. While we are still working with a decent number of vineyards and blocks within, we have great relationships across the board and we never ran into problems of any sort with growers or picking dates. We had an excellent crew. Basically, two old guys (that's me and Matty) and a combination of six awesome women that came in each day to kick some ass and have a great time. The weather was beyond cooperative. Even the little rain midway through harvest couldn't have been better-timed or less of an actual event than predicted. The fruit was in immaculate condition in every case. But beyond that there were all the little things that worked out; trucks hauling fruit from other vineyards never showed up at the same time, all our equipment functioned perfectly the entire harvest, we never ran out of anything critical, the food was excellent (good planning and wicked in-house cooks) and no crazy drivers crashed into telephone poles on North Valley Rd., knocking out our power! I used to wonder in my head about what a vintage would look and feel like if every little detail basically went your way. I can basically go back to 2024 and see that we have had three straight!



SUNSET OVER THE VINEYARD

2. I have said it here before, I believed that the set of wines from 2023 are the greatest collection of wines Patricia Green Cellars had ever produced. Then 2024 came along and that vintage is, at least, on par with 2023. Then 2025 happened and those wines are enormously fun and delicious. Now we have 2026 and the raw wines in barrel have enormous appeal to them already. They are sensationally aromatic just days after being put into barrel. At worst, 2026 joins 2024, 2023, 2021, 2016, 2012 and 2005 in the pantheon of absolute greatest vintages. And now we have back-to back-to back-to back vintages that are sensational. I challenge any place that grows wine to come up with that run of vintages and, if you go all the way back to 2012 the only vintage that wouldn't be of extremely high quality is 2020 and that had nothing to do with the growing conditions. Oregon is incredible.

3. We are upping our already sterling Sauvignon Blanc game once again. The 2025 Estate Vineyard Sauvignon Blanc was written up by Audrey Frick and called "One of the most serious Sauvignon Blancs being made today." She likewise noted the 2025 Croft Vineyard Sauvignon Blanc as having "…excellent purity and impressive length." These two wines are at the top of their game again in 2026 and we should add another 1,000 cases or so to the production of our nationally-renowned Willamette Valley Sauvignon Blanc. The Rosé of Tempranillo promises to be the best of the small set of that bottling as we have ever done.

4. Arcus Vineyard is back in the house! After 3 vintages without this seminal site, we had a small amount of it at our disposal in 2026. It. Is. Sensational.

THE 2024 VINTAGE IN FULL REPOSE

We are really starting to get into the 2024 Pinot Noirs as we have essentially cleared through the bulk of the large and impressive 2023 wines. The 2024s are purity in wine form. They have excellent aromatics that keep on giving more and more with every whiff. They are bursting with beautiful Oregon fruit but are not thick or overwhelming at all. They have lovely, sinewy tannins that give the wines just enough backbone as to be helpful without being overly assertive. In short, they are wonderfully balanced and intense wines that will deliver both fantastic short-term pleasure and extremely long-term dividends. We are sitting in the Golden Age of Oregon Pinot Noir quality and incredible vintages.

While I could go on forever about all of them, here is a short encapsulation of some of the wines that I find compelling for a variety of reasons.

***Longtime Dundee Legends: 2024 Weber Vineyard and 2024 Balcombe Vineyard.** We have bottled these two vineyards since 2005 and 2000 respectively. Balcombe has always been, well, Balcombe. Incredible fruit and silky texture. You almost never need to say more. It is deliciousness personified. The 2024 is an apex-version of all those that came before it. Weber has had a more elaborate path to finding out what makes it tick. In 2024 we chose only new barrels as they made the fruit soar in ways we have not seen before. The 2024 Weber is a brilliant, sophisticated wine with incredible depth and presence to it. As good as this wine is in the here and now it will be a kaleidoscopic phenom well down the road.

***The Anniversary Wine; 2024 25th Anniversary Cuvée Pinot Noir:** Some of you already experienced this at our sensational release party over the summer in Portland. 25 years ago we dumb-lucked our way into buying what is now our Estate Winery and Vineyard property and brought the contract to farm and receive the fruit from Balcombe Vineyard with us. Both vineyards were in marginal shape with the oldest vines being 17 years of age. Innumerable people have put in time, belief, effort, love, expertise and lots of hard work into both sites. Today, both sites stand in the very upper echelons of their respective AVAs. This wine utilizes barrels solely from the two sites. This wine is a testimony to the human element of



MARGARET'S KIDS, CONNIE & FORD, STOMPING GRAPES!



MATTY'S DAUGHTER IRIS, YOUNG WINEMAKER IN TRAINING

the terroir equation. It took a quarter century of consistently showing up, doing the right thing, learning, upgrading equipment and farming in ways that few operations bother to take the time or expense to do to get to the place where we could use fruit solely from these two sites to make one of the best wines we have every assembled.

***A Couple of Estate Vineyard "winemaker" wines; 2024 Estate Vineyard Etzel Block and 2024 Estate Vineyard Patty's Block:** Of all the block designated Pinot Noirs that we make from the Estate Vineyard these two certainly stand atop the mountain. The Etzel Block is only preceded by the Bonshaw Block bottling and, of course, Patty's is the newest in the lineup. The blocks, just like the people they are named for, offer highly different looks at this amazing vineyard. The Etzel Block is powerful, rich, structured and filled with dark fruit. It can be wily and tricky as well (EXACTLY like Mike Etzel). Patty's is glorious, fruit-amplified, wonderfully aromatic and highly textured. This is an exuberant and full of life style of Pinot Noir! Who does that remind you of?!

***Three "Last of Their Kind" bottlings; 2024 Durant Vineyard Madrone Block, 2024 Hyland Vineyard and 2024 Shafer Vineyard:** Over the years we have added to and subtracted from the lineup of Pinot Noirs. Just like Tibetan sand art is meant to be enjoyed and then seen it wiped away, so to are some of the fruit situations we have had over our time. 2024 represents the last bottlings of three great and highly distinct wines. The Madrone Block bottling from Durant dates back to 2012 (still drinking very well, BTW), Hyland since a fortuitous turn of events in 2017 and the Shafer has existed only one other precious time prior. These are all wonderful versions. The Madrone revels in its sweet fruit but has the structure to keep it intact, the Hyland is its pure, majestic self and will drink well for over 2 decades easily and the Shafer is, again, the only wine that we have ever made that tastes exactly of Oregon strawberries.



PINOT 90X, AKA PIGEAGE. "THAT WAS THE WARM-UP," SAID THE TANK



WENDY, BECCA, AMY AND BROOKLYNN SORTING FRUIT

2024 Vintage Order Form

Current Release Pinot Noirs	Jeb Dunnuck Scores	Price	Quantity
2024 Anniversary Cuvee	98	$85	_____
2024 Balcombe Vineyard	94	$60	_____
2024 Balcombe Vineyard, Block 1B	94+	$75	_____
2024 Durant Vineyard, Bishop Block	96	$55	_____
2024 Durant Vineyard, Madrone Block	94	$45	_____
2024 Estate Vineyard, Bonshaw Block	96	$75	_____
2024 Estate Vineyard, Coury Clone	94	$75	_____
2024 Estate Vineyard, Etzel Block	96	$75	_____
2024 Estate Vineyard, Old Vine	92	$45	_____
2024 Estate Vineyard, Patty's Block	97	$75	_____
2024 Estate Vineyard, Wadensvil Block	94+	$55	_____
2024 Freedom Hill Vineyard	93+	$37	_____
2024 Freedom Hill Vineyard, Coury Clone	94	$75	_____
2024 Freedom Hill Vineyard, Dijon 115 Clone	94	$55	_____
2024 Freedom Hill Vineyard, Perspicacious	96+	$150	_____
2024 Freedom Hill, Pommard Clone	98	$55	_____
2024 Freedom Hill, Wadensvil Clone	96+	$55	_____
2024 Hyland Vineyard, Coury Clone	94	$75	_____
2024 La Belle Promenade Vineyard	94	$55	_____
2024 La Belle Promenade Vineyard, Ghost Barn Block	96	$75	_____
2024 Lillie's Vineyard	96	$75	_____
2024 Notorious	96	$85	_____
2024 Shafer Vineyard	94	$75	_____
2024 Ridgecrest Vineyard	98	$85	_____
2024 Weber Vineyard	94+	$60	_____
2024 Wind Ridge Vineyard	92	$60	_____

Other Wines		Price	Quantity
2022 Mysterious	98	$100	_____
2025 Reserve	92-94	$29	_____
2025 Willamette Valley Sauvignon Blanc	93	$28	_____
2025 Croft Vineyard Sauvignon Blanc	94	$37	_____
2023 Estate Vineyard Chardonnay		$75	_____

Our Wine Club is now open, sign me up!

_____ 6 bottle, twice per year ◆ _____ 12 bottle, twice per year ◆ _____ pick up at the winery

Name & Billing Address _____

_____

Phone _____ Text OK? _____ Birthdate _____

Email _____

Shipping Address (business preferred ~ adult signature required) _____

_____

Credit Card _____ Exp date _____ CCV _____

Large format bottles - limited availability, please inquire