



# 2024

## Spring Newsletter



*“Wherever you go, I’ll be with you.  
Whatever you want, I’ll give it to you.  
Whenever you need someone  
to lay your heart and head upon.  
Remember: after the fire, after all the rain,  
I will be the flame.”*  
The Flame, — Cheap Trick

*“She’s crafty, she’s gets around  
She’s crafty, she’s always down  
She’s crafty, she’s got a gripe  
She’s crafty, and she’s just my type  
She’s crafty.”*  
She’s Crafty, — The Beastie Boys



PATRICIA GREEN CELLARS TEAM

## A WORD FROM THE WINEMAKER

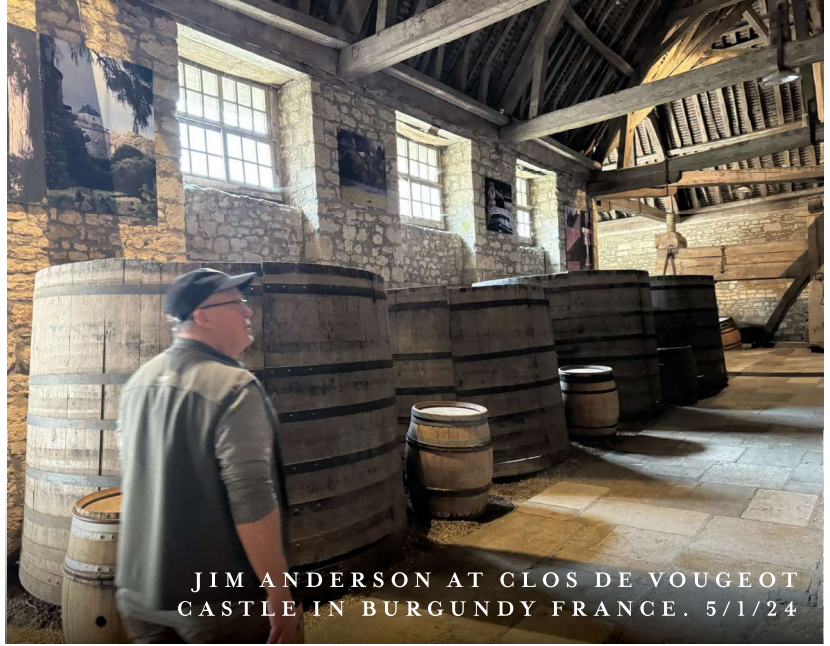
### Wine, Opals, Patty, and Mysticism

The 2023 harvest was our 24<sup>th</sup> vintage at Patricia Green Cellars (and, incidentally, my 30<sup>th</sup> vintage in the Oregon wine industry, officially making me an official old-timer). By the traditional chart of anniversary gifts, the 24<sup>th</sup> anniversary is Opal.

Opals are a very unusual, mystical, and highly desired precious stone. In 1939 anthropologist Louis Leaky (look at me putting that Bowdoin degree to good use) discovered what he thought were opal artifacts in the Nakuru cave site in Africa, dated at 4000 BC, which were later identified as not being opals. Historian Pliny the Elder wrote, “Of all the precious stones, Opal is the most difficult to describe, since it displays at one time the piercing fire of Ruby, the purple brilliance of Amethyst and the green of Emerald, blended together and refulgent with an incredible brightness.”

Opal stones can contain up to 10% water and are often sourced from arid regions where water is scarce. Opals have long been associated with tears, raindrops, and stormy skies. The Romans called Opals *ceraunium*, which means “thunderstone.” This word apparently originated from the language of the Bedouins in the Sahara Desert who had legends of opals with lightning trapped within falling from the sky during thunderstorms.

For at least a decade I have been writing about lunar eclipses, solar eclipses, blood moon events, and other astronomical phenomena and what those meant to us as psychological and spiritual direction at the winery. To have the 24<sup>th</sup> vintage of the winery be the Opal Anniversary Vintage displaying wines



JIM ANDERSON AT CLOS DE VOUGEOT CASTLE IN BURGUNDY FRANCE. 5/1/24

with unique quality and luckily exceptional quantities. This is a perfect example of how something esoteric, legendary, exotic and rare can intersect with the physical traits that blend them into the fundamentals of this winery. These are absolutely the kind of things that happen to a Patty Green place! Patty wasn't a chemist, a wine student, an enologist, a new age-y type, or even a trained winemaker. She had something inside her that was improbable, magical and awe-inspiring. Every time I see something that seems to connect our winery to an event that's out-of-the-blue I have no doubt that Patty is involved.

Welcome to the Opal Vintage.

—Jim Anderson

## 2023 VINTAGE SUMMARY

It sounds cliché to say, “All the vintages are great,” but aside from the wildfire-ravaged 2020 vintage, we are in a run of years dating back to 2012. All have been considered very good, with the best of them achieving legendary status.

The 2023s are destined to fall into the “legendary” category. The raw material in barrel harkens back to the 2012 and 2016 vintages. Those vintages were small-to-medium-sized crops, whereas the 2023 vintage produced

an unprecedented crop on nearly every vineyard with which we work. These are amazing wines that offer the sheer magnitude and majesty of the 2021s with the textures, aromatics, and sumptuousness that the 2022s possess. They are, to make an odd analogy, the platypus of Oregon Pinot Noirs. It seems impossible that they exist in the manner that they do, yet here they are.



## 2023 FUTURE OFFERINGS

**Estate Vineyard, Coury Clone:** In some ways this section of the vineyard is the “no good deed goes unpunished” block. After years of marginal results from Dijon 777, we grafted this small block over to Coury Clone with cuttings from Freedom Hill Vineyard. The first crop was 2020 which, of course, we lost to the fires. The 2021 produced a beautiful wine (hope you got in on that), but in 2022 the frost limited yields on our Estate and we only produced the Estate Old Vine bottling. So despite making the correct choice 5 years ago we’ve had only one true harvest from this block before 2023. In 2023 we have a trio of glorious Coury Clone bottlings and this one might be the top dog. It’s immensely concentrated, deep in flavor and structure, but still shows the incredibly distinct aromatic and fore-palate flavor profile that makes Coury clone so special.

**Freedom Hill Vineyard, Wadensvil Clone:** Much like the Estate Vineyard Coury Clone, the Freedom Hill Vineyard Wadensvil Clone was the last wine to join two other bottlings doing the heavy lifting of defining some of our top-tier wines (in this case the Olenik/Corrine Vineyard and Estate Vineyard Wadensvil Pinot Noirs). This wine may have also achieved the status of “best of the trio.” The Wadensvil Block simply puts out fruit that might be the best in the entirety of the 100 acre vineyard. Our 2021 and the 2023 Freedom Hill Vineyard Perspicacious Cuvée bottlings both come from this block. What we have loved about this bottling since its inception in 2017 is the ability of this vineyard to translate the power of the site through the crystal-clear red fruit that the Wadensvil clone offers. The sweetness and floral tones in the aromatics are tempered by a lovely savory quality that offers a great counterpoint on the palate. This is a beautiful and restrained wine operating in a very dynamic and intense vineyard environment.

**Hyland Vineyard, Coury Clone:** This is the comeback story of the year. There was no 2022 Hyland Vineyard bottling. The vineyard was overcropped and the later harvest of 2022 did not serve this site particularly well given that situation. 2023 was a “contract year,” the last year of the 3-year contract we signed back in 2021. Despite excellent results in 2017-2019 and 2021 we weren’t sure if the 2022 was an abnormality or the new direction. Turns out, abnormality. The 2023 is, again, a combination of the 1989 Coury Clone block that exclusively made up the 2017-2019 and the 1972 Coury Clone block that added nuance, elegance, and depth to the 2021 bottling. This is sublime stuff. It is flawless in all dimensions, and *en pointe* in every way. In a vintage where our cellar will serve up wines with thrilling

features, the 2023 Hyland Vineyard will hover above them all in a serene display of composure.

**La Belle Promenade Vineyard, Ghost Barn Block (New Wine):** When we started purchasing fruit from this high elevation site from Flaneur Winery in 2019, the vineyard manager, Jaime Garcia, told us that this block would eventually warrant its own bottling. That is a man who knows the vineyard he farms! The aromatics are a mixture of boysenberry, blueberry, bing cocktail cherries, and roasted coffee beans. The wine is expressive, lush, and weighty. The tannins are pushed to the sides and bottom of the wine through the sheer density of the fruit, giving the impression of largesse without being a big wine. The acidity pitches the dark fruit profile up and gives dimension to the tannins. This is an outrageously easy wine to like and will show well in its youth, but the underlying structure will buffer the fruit and carry it for a long time.

**Lillie’s Vineyard:** This vineyard has been a revelation. The transformation from the black sheep of the cellar in 2021 to what we have in barrel in 2023 is both shocking and inspiring. We started the vintage with 826 barrels of Pinot Noir. Without question our single best 2023 barrel resides within the Lillie’s Vineyard barrels. It is a new barrel that is SO good we decided it was TOO good to put into the thrilling 2023 Notorious bottling. This wine, when assembled, will be a river of raspberry and blackberries, but despite the sheer fruit intensity this wine isn’t a fruit bomb. It manages to be both velvety and structured at the same time. Looking back through the lens of one’s mind’s eye can create overly-fond memories, but this wine reminds me of one of the first truly great wines I ever drank. The 1992 Cameron Clos Electrique. That was 30 years ago and I still remember it clearly. The 2023 Lillie’s Vineyard, located only a half mile away, is its reincarnation.

**Weber Vineyard:** Technically speaking, this is our 20<sup>th</sup> vintage with the Weber/Ana Vineyard. We were contracted for the fruit in 2004 but there was so little that we ultimately ended up ceding our block to another winery. This will be the 16<sup>th</sup> bottling of this grand, older site. Other than our long relationship with Balcombe Vineyard, this is our longest-term relationship with any vineyard. That loyalty, in both directions, has been rewarded every year, but especially in years like 2012, 2016, and 2022 when it operated at the very top of the wine portfolio. In 2023 it is somewhat hard to tell what “best” means in this cellar since everything is supremely good. These 41-year-old vines

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## 2023 Futures Offerings, *Continued*

display their stately character by producing great wine that stands out as a classic. Tightly wound red fruit whirls around a center of minerality, spice, and lengthening tannins much in the way light rushes around the event horizon of a black hole. Its specialness is defined by its consistency.

**Wind Ridge Vineyard:** This vineyard manages the trick of seeming like a long-time member of our Pinot Noir bottlings when, in fact, most of you out there have only had its inaugural

bottling in 2021. The 2023 is an immense and classic example of what the Ribbon Ridge AVA can offer. Blue and black fruits run over the lattice of tannins created by the 100% whole cluster fermentation. This style of fermentation has brought out the best in this 20-year-old vine block of Pommard clone. In the line-up of futures where the overriding adjective is “glorious,” this wine is a stoic reminder of why the Ribbon Ridge AVA is so unique and special.

## NEW FACES



### Colin Wood

*Tasting Room Manager*

Colin is super stoked to be part of the Patricia Green team! A Montana native and 10-year wine industry veteran, he is obsessed with wine, country music, and the Dallas Cowboys (not necessarily in that order). Please come introduce yourself when you have a chance!



### Aubrey Bumpus

*Direct Sales*

Aubrey joined our Tasting Room team last month. He has been a long-time wine lover and club member of Patricia Green. When he is not working, Aubrey enjoys spending time with his wife and two dogs, cooking, gardening, and of course having a glass of wine.



### Ryan Iker

*Jack of all trades  
(Never formally introduced)*

Ryan has been with us two vintages and does a little bit of everything from tastings both whiskey and wine, harvest, shipping, and pizza nights. Anything that needs to be accomplished, Ryan is on it. When he is not working, Ryan likes to hike, bake, travel, and spend time with his wife.

## VISIT THE WINERY

*All tastings are private and by appointment, available daily between 10a.m. and 3:00p.m. Enjoy seating outside on our covered deck overlooking the vineyard with heaters and fire tables or indoors. Tasting at the winery allows you to taste 5-7 of our special small bottlings not in distribution. These wines cannot be found in your local market.*

### Vineyard Tours starting June 1st!

Hop in the golf cart with your dedicated Patricia Green host for an interactive exploration of our estate vineyard tucked away in the Ribbon Ridge AVA of the Willamette Valley. Surrounded by the vines that produce them, you'll taste our diverse offerings of Pinot Noir, Chardonnay, and Sauvignon Blanc grown on our 50-acre property while learning about the viticulture and winemaking techniques practiced at Patricia Green Cellars. These in-depth tours last approximately 2 hours and are offered at 1:00 on weekdays and 11:00 and 2:00 on weekends through September 15th. The cost of the experience is \$90 per person (\$45 for club members), with one tasting fee waived per \$250 wine purchase. Groups of up to four guests can be accommodated and reservations are required.

### Whiskey Tastings!

We are excited to finally be able to offer tastings of our small-production whiskeys. Private appointments with one of our winemaking/distillery team are extremely limited - we are able to accept groups of up to 6 guests at 11am, 1pm and 2:30pm daily by prior reservation. The cost to taste is \$30 per person, with one fee waived with each bottle of whiskey or brandy purchased.



MULTIFARIOUS  
WHISKEY BOTTLING

### Pizza Nights this summer!

You've met him and picked his brain about sourdough and pizza dough production, now try the fruits of his labor! Ryan Iker will be slinging his home-made pizzas at the winery five nights this summer - June 14th, June 30th, July 19th, July 28th and August 18th. Seating is first-come, first-served, on the deck overlooking the vineyard as well as in the tasting room. Reservations are required as space is limited. Tickets are \$60 per person, \$45 per person for club members and guests. Each ticket includes a selection of delicious thin crust pizzas, salad, and a glass of wine. Additional wine will be available for purchase by the bottle.

## Futures events in May!

### Spring Futures Tasting and Club Pick-Up Open House

Saturday, May 11th and Sunday, May 12th from 10:00 until 2:00. Appointments not required. Our winemaking team will be on hand pouring barrel samples from the 2023 vintage available to purchase as futures (available for pick-up in November). We will also have Spring Club Shipments available for pick up that weekend. Complimentary for club members and their guests (\$25 for non-club members).

### Wine Club Sit-Down Futures Seminar

Saturday, May 18th at 11:00 and 2:00; Sunday, May 19th at 11:00 and 2:00. Club members only, limited to 60 people per session. Each seminar will be led by our winemakers Jim Anderson and Matthew Russell. We will have a spread of cheese and charcuterie to enjoy with the barrel samples. Please RSVP for your desired day and time right away as all seminars will be sold out in advance. We will not be able to accommodate day-of requests. Each membership is allotted two seats to this complimentary tasting (apologies, we are unable to offer additional tickets for purchase). We are offering several wines on futures as 750ml (available for pick-up in November). The futures are priced at a 20% discount from retail pricing, and as a member you will receive an additional 10% off a purchase of 12 bottles or more bottles.



# Order Form 2023 Pinot Noir Futures

Futures Pricing Available through June 15th, 2024

	Retail	Futures	Amount	Total
<b>Dundee Hills AVA</b>				
2023 Pinot Noir Lillie's Vineyard	\$75	\$60	x _____ =	_____
2023 Pinot Noir Weber Vineyard	\$60	\$48	x _____ =	_____
<b>Chehalem Mountains AVA</b>				
2023 Pinot Noir La Belle Promenade Vineyard Ghost Barn Block	\$75	\$60	x _____ =	_____
<b>McMinnville AVA</b>				
2023 Pinot Noir Hyland Vineyard, Coury Clone	\$75	\$60	x _____ =	_____
<b>Ribbon Ridge AVA</b>				
2023 Pinot Noir Wind Ridge Vineyard	\$60	\$48	x _____ =	_____
2023 Pinot Noir Estate Vineyard, Coury Clone	\$75	\$60	x _____ =	_____
<b>Almost in the Eola-Amity AVA (but not quite)</b>				
2023 Pinot Noir Freedom Hill Vineyard, Wadensvil Clone	\$55	\$44	x _____ =	_____

**Club Members receive an 10% additional Discount on 12 or more bottles of Pinot Noir ordered by June 15th, 2024**

**Total of all Pinot Noir Futures** = \_\_\_\_\_

**White Wines Available Now**

2021 Chardonnay, Durant Vineyard	\$42	x _____ =	_____
2021 Chardonnay, Estate Vineyard	\$75	x _____ =	_____
2023 Sauvignon Blanc, Estate Vineyard	\$35	x _____ =	_____
2023 Sauvignon Blanc, Estate Vineyard Magnum	\$80	x _____ =	_____
2023 Sauvignon Blanc, Willamette Valley	\$25	x _____ =	_____
2023 Helen Dusschee Tempranillo Rose, Freedom Hill Vineyard	\$29	x _____ =	_____
2023 Helen Dusschee Tempranillo Rose, Freedom Hill Vineyard Magnum	\$69	x _____ =	_____

**Total of All Wines** \_\_\_\_\_

**Shipping** \_\_\_\_\_

**Total** \_\_\_\_\_

Bill to/Ship to: \_\_\_\_\_

E-mail address: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Card Type:  VISA  MASTERCARD  DISCOVER  AMEX

Card No. \_\_\_\_\_

Exp. Date: \_\_\_\_\_ CCV: \_\_\_\_\_

Customer Signature (required): \_\_\_\_\_

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