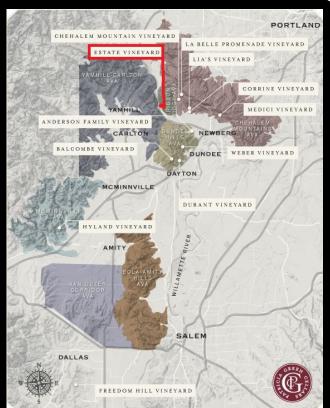


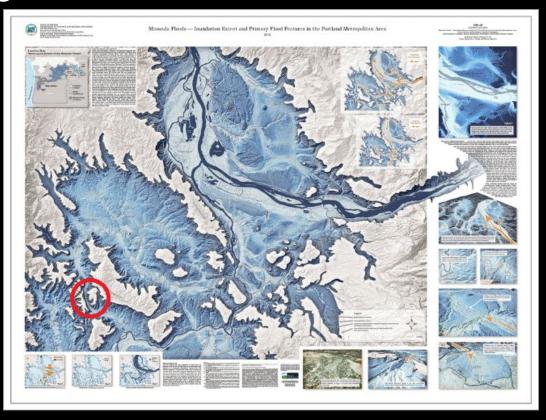
Ribbon Ridge / Chehalem Mountains





Ribbon Ridge / Chehalem Mountains





Our Estate relative to our other vineyards / Missoula Flood Map clearly illustrates RR is actually separate from the rest of the Chehalem Mountains.

Ribbon Ridge Characteristics

- Soil type is very fine (think talcum powder), well drained and prone to erosion.
 The subsoil is sandstone adds to the quick drainage, making for a growing
 environment that is tough on younger, developing vines, but excellent for
 older vines. The soils are so soft that the root systems become very deep,
 allowing the plant to find nutrients, minerals and water that are critical to vine
 health and, ultimately, wine complexity.
- Ribbon Ridge provides a consistent climate for ripening, with earlier starts to warming, less nighttime temp drops, and few heat spikes in midsummer.
 These conditions allow longer, cooler growing seasons.
- Ribbon Ridge's island-like characteristics and the proximity of surrounding land masses tend to shield and uniquely protect the viticultural area from many of the extremes that affect the other agricultural microclimates in the northern Willamette Valley.

Estate Vineyard

- Planted starting in 1984, later plantings in '97 & 2000. +/- 30 acres under vine
- Early plantings are own-rooted, Patty's plantings are on rootstock
- Vineyard interplanted after we purchased because rows were too wide
- Peaks around 450' in a big dome with 360 degrees aspect
- Ancient Marine Sedimentary soils, 35mya (Wellsdale)
- Wines produced:
 - Estate (Pommard, Dijon 114 & 115, Wadensvil)
 - Estate Old Vine (Pommard this can change)
 - Estate Bonshaw Block (Pommard)
 - Estate Etzel Block (Pommard, Dijon 114 & 115)
 - Estate Wadensvil
 - Estate First Vines (Pommard)
 - Estate Sauvignon Blanc
 - Chardonnay? Coury?

2019 Estate Vineyard, Sauvignon Blanc

SOIL TYPE: Wellsdale (marine sedimentary) YEAR PLANTED: 1984 VARIETY: Sauvignon Blanc

VINIFICATION: fermented in stainless steel, aged in Acacia wood puncheons

At more than 30 years old, we believe these to be the oldest Sauvignon Blanc vines left in the Willamette Valley. The fruit has definitely developed over the years and has different and special characteristics that makes the wine stand alone and stand out. The Acacia wood elevage provides greater and rounder texture much in the way an oak barrel does with Pinot Noir, but rather than add the typical elements that a new oak barrel would, Acacia accentuates natural floral aromatics and definitely plays off any "lemony" flavors by concentrating them to a lemon meringue pie sort of flavor profile.

*93 Points, Wine Enthusiast Editors' Choice

Estate Vineyard, Sauvignon Blanc





2018 Estate Vineyard, Wadensvil Block

SOIL TYPE: Wellsdale (marine sedimentary) YEAR PLANTED: 1997 CLONE: Wadensvil

VINIFICATION: 33% to 66% whole cluster PICKING DATE: 9/30/18 TONS/ACRE: 2.65

Wadensvil is a little later ripening, a little lighter, and a little more elegant and was generally shunned from the late 80's into the mid-2000s by independent vineyards. When Wadensvil is given the right conditions and especially when combined with the mineral effect of marine soil it blossoms into a stunningly beautiful wine. The Wadensvil clone presents itself in a lovely red-fruited manner (while still being quite concentrated and rich) from our vineyard that tends toward darker fruit profiles. There are very fine-grained tannins and terrific acidity so this wine may take some time to come around and it will undoubtedly have a long life in front of it.

*93 Points, Wine Spectator

Estate Vineyard, Wadensvil Block





2018 Estate Vineyard, Old Vine Pinot Noir

SOIL TYPE: Wellsdale (marine sedimentary) YEAR PLANTED: 1984 & 1997

CLONAL MATERIAL: Pommard, Wadensvil VINIFICATION: entirely destemmed to 66% whole cluster

PICKING DATE: various dates in late September TONS/ACRE: 2.65

As the Estate vines tap their roots deep into the soft sub-soil they eventually make contact with the mineralized water on the property. This brings a whole new element to the flavor and texture profile of the wine. This wine is one of the few truly older vine bottlings that exists from Ribbon Ridge. Older vineyards here, have the capacity to translate the mineral laden nature of our water and soil into the refined, focused nature of the fruit. This AVA is a special place and makes some of the most interesting, dramatic and amazing as some of our bottlings, and this is one of them.

*93 Points, Wine Enthusiast & Wine Spectator

2017 Estate Vineyard, Etzel Block Pinot Noir

SOIL TYPE: Wellsdale (marine sedimentary) YEAR PLANTED: 1986, 2001

CLONAL MATERIAL: Pommard, Dijon 114 VINIFICATION: mostly 50% whole cluster fermentations

PICKING DATE: 10/05/17 and 10/08/17 TONS/ACRE: 3.49

Named for our neighbor Mike Etzel (it faces his property) of Beaux Freres who we wanted to honor for his contributions to this particular part of the wine growing region. We have been using elements from both the 1986 Pommard planting and the 2001 Dijon 114 planting since 2014 and it has resulted in strong wines with deep personalities. The younger vines are coming into a fun age where the wines, when done well, have a special, energetic quality. The older Pommard brings that nuanced, earthy, quartzy-laced fruit to the table and the two combine in a way that is completely unique. Structured black fruit sets the tone in this wine with a tendency toward the earth driven shades finishing with an aromatic twist that is impossible to resist.

2017 Estate Vineyard, Etzel Block Pinot Noir



