PATRICIA GREEN CELLARS





9.16	DLENNE COURY 1.83 1×25 107.WC	10.5 ESTATE YVE. ETZEL 6.98 471.5 0242-2502 No
	ESTATE FUEGO 2.46 2x1.5 FH YV WAD'S 6.05 41.5	OLENIA WADENSULL 5.44 421.5 0% WC - 260% M LIA'S DIJONIIS 6.20 129 LIA'S POMMARD 2.97 V
9.26	OLENIK AB 3.48 2×1.5 357.WC DURANT CHARD 2.82	LIA'S MARIAPELD I.BT & 1×1.5
		10-6 FREEDOM HILL DIJON IS 13.43 BXIS OXWE -> SOXW
9.27	FH OV HADS 6.42 4 x 1.5 25-100% WC FH ELIGERTY 115 5.98 3 x 1.5 Soxw:	10.7 BALLONGE FORMARD 12.92 6x1.5 0%. WE -> 100% WE
9.28	ESTATE FUEDO 2.27 2XLS	HYLAND COURY 482 3×1.5
1.00	ESTATE WERE 7.83 4 XI.S ISX WE/1002 VE ESTATE 777 4.70 1X1.5 1X2.5	10.9 ESTATE E. GTZEL OV 1.91 1 x 1.5 SOXWC ESTATE LAKEVEN COMMAD 5.01 321.5
9.30	ESTATE PHEASANT 7.12 421.5 MYSEBANSPOMMARY 10.08 721.5 25240-31002 WC	10.9 ESTATE WINERY OV 1.76 1×1.5 50% WC ESTATE W.ETZEL OV 2.82 2×1.5
10-1	DUCANT TE CUARD 2.46	
	OAKGROVE MUSLAT 4.02	10.10 ESTATE OV BLOCK 2 1.68 1x1.5
10.2	ESTATE WINDLY W 3.87 2×1.5 ESTATE HALLEWIAH 5.12 3×15 0240-> 100×040	ESTATE YV BLOCK Z 6.12 3×1.5 ESTATE CEREMONY BLK. B.77 5×1.5 ESTATE LAST BLK. 3.42 2×1.5
	DURANT MADRONE 11.37 129	
10.3	FREEDOM HILL COURT 3.23 2×1.5 60% WC	10-11 ESTATE SAUVIGNON BUNK 7.37 DURANT SAUVIGNON BLANC 8.87
	FREEDOM HILL POWMARD 3.94 1X25 02WC 1X15 66xWC	10.17 DAKGROVE SAUVIGNON BLANC 16.01
	FREEDOM HAL ELIGHS 5.69 2215 HOOXWC	
10.11		Ó

### VINEYARD TONAGE AND FERMENTS

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PATRICIA GREEN CELLARS

# A WORD FROM THE WINEMAKER

I am writing this from the "lab bench" in the winery. Behind me, two relentless workers are pigeaging (yep, treading away in the fermenting tanks) and Matty is running both presses at the same time all by himself. We gave four interns the day off because normal people don't function incredibly well after 20 consecutive days of IO-I2 hours shifts. The Elvis Presley station is on Pandora, which is a departure from the rap & hip-hop that tends to dominate the speaker system. I can't recall the last time I wrote a newsletter in the middle of harvest when I,000 tasks await me, but nonetheless, here I am.

In the 2014 November newsletter, I mentioned waking at 2:00 a.m. during harvest and driving down Worden Hill Rd to watch the "blood moon" from a vineyard, and I tied this occurrence with changes at the winery. Since then, we've experienced a full lunar eclipse in 2015 and now a full solar eclipse, which you may have heard about this summer. This year's event coincided with one of the strangest growing seasons ever seen in Oregon. We experienced a long, dreary winter, so much so that even long-time Oregonians were getting sick of it. By the first week of June, the combination of cool, wet days had produced growth of 6-inch shoots in the vineyards. A late harvest was not only predicted but inevitable.

By the end of July, things had changed dramatically. Nature exploded in a way no one had ever seen before. In seven weeks, we had gone from minimal shoot growth to the first stages of bunch close (when the berries on the clusters begin to touch each other). This doesn't happen this quickly. Ever. It's basically impossible. Yet it happened anyway. Then, things slowed down again and color change did not occur on time as we'd expected. It seemed as if the plants burned all their energy catching up so quickly and were lagging as they carried an unusually enormous crop-load. It seemed the later harvest was back in play. But, again, nature took off at a sprint and color change swept across the valley and, despite burgeoning crop loads, ripening came at an unprecedented pace.

So here is where we stand with the 2017 harvest: Other than the two tons we picked on September 16th, we officially began on the 25th of September (still quite early by Oregon historical standards) and we picked 15 out of the next 16 days. During that time, we brought in 213 tons of Pinot Noir and around 40 tons of assorted white grapes. This building is now packed with fermenters and will be absolutely overrun with barrels. It is quite a sight, to be honest. As far as what to expect for this vintage? Hard to say, but based upon how nature and the universe decided to act this summer, I think we are going to have unique and explosive wines on our hands. We even added another vineyard to our already staggering set of historical Oregon vineyard sites. We will, without a doubt, have another outstanding single vineyard wine from a stunning, well-loved old site for your consideration at some point in the future. This has been quite the vintage and an inimitable year here in Oregon. Perhaps being at the starting line for the path of totality had consequences we don't understand, cannot quantify, and can only marvel at. I wouldn't be the least bit surprised if the mechanics of space and the particulars of our vintage and wines may very well sync up in a subtle and special way. This may be why some of the best wines are not easily explained. Stay tuned.





# 2016 VINTAGE SUMMARY

It will be easy for people to try to lump the 2016 wines in with the 2014 and 2015 wines from the Willamette Valley. We harvested early, even earlier than in the previous two vintages, so it must have been a hot vintage that will produce the luxurious and ripe wines of the previous years. However, 2016 was NOT particularly hot. It was early due to the lack of a recognizable winter and the bafflingly early start Spring brought here in Northern Oregon. It was a classic Oregon summer of warm, but not especially hot days. Only I or 2 days reached over 100 and very few even passed 90. It was an excellent growing season, that started 45 days earlier than normal and ended earlier than you would expect given those spring conditions. It did take quite some time here in the cellar to realize for ourselves that these wines were not necessarily akin to the preceding two vintages. For us, 2005 and 2012 come to mind, as those were banner vintages. You will find the wines are focused, intense, aromatic, and structured across the board. The fruit yields for this vintage were fairly low, so the wines are dark in color and have a youthful strength to them. They will be a little bit of a struggle for those wanting immediate satisfaction (unless you go in on the meant-to-be-drunk-younger Reserve bottling) but will reward those looking for some bottle-aged goodness after seven years. As always, there are a lot to choose amongst, but overall it's a solid lineup of wines that showcase their sites.

### WHAT STANDS OUT

This is the question everyone at the winery is asked the most. Something like, "What's your favorite?" or "Is there something really special this year?" Our list of wines has grown to the point that it is impossible to describe them all adequately here in this newsletter, the way we used to do back in the day. Last year we highlighted some new stuff (couple new vineyards and the Chardonnay). This year we will focus on what we think is unique and cool.

#### 2016 Estate Vineyard, Bonshaw Block Pinot Noir:

This single block has not been bottled on its own since 2013, so will be the first time under the new style of label. In the past, it has always just said BONSHAW on the label rather than indicating it is a specific section of the Estate Vineyard, so this will be its debut in the white label. The debut bottling is pretty spectacular! Well, really spectacular, actually. In fact, I don't even know if Margaret will allow this to make the newsletter as she wants to keep it all to herself.

The Bonshaw Block is on the south slope of our Estate hillside, around 1.5 acres. We only harvested approximately 1.4 tons from this section. Needless to say, this vintage nailed it. This bottling has intensity and power with dark fruit notes, all while



maintaining the classic Pinot Noir sweetness displayed when the block is on its game. What has always made this bottling stand out is the combination of texture and structure. This wine has a full, round, opulent palate, but at the same time it brings in forceful tannins so there is context to all its dimensions. In short, this is one stunning and hedonistic bottle of Ribbon Ridge Pinot Noir. Only 65 cases bottled and fully allocated to WINE CLUB ONLY.



# 2016 VINTAGE SUMMARY CONT'D



**2016 Estate Vineyard, Old Vine Pinot Noir**: Sticking with the Estate Vineyard here for a minute. Our Estate Property is one of the oldest vineyards in Ribbon Ridge and once you get past the first handful, there are basically no vines planted prior to 1990. Having 4 full sections planted in the 80s (and two in 1990) gives us a wealth of older vine material to work with to show how special this vineyard and this AVA have proven to be.

The 2016 bottling of Estate Old Vine makes full use of at least some portion of all the older blocks with the oldest planting (the 1984 planting behind the winery) making the largest contribution of barrels. What is striking about this wine is how it clearly picks up on the minerality from the soil in which it's planted. The extremely deep roots reach places where chemical reactions are different in the sub-soil, nutrients are more plentiful, and the water is hard. These places impact the health of the plant in positive ways that contribute a distinct character and flavor that is completely unmistakable. There is some back and forth in the wine world on "what is minerality" and "how can it possibly be present in a wine"? This wine is a debate ender for me. It is a gorgeous wine that so effortlessly combines the deep-rooted presence of the plants with the healthy, lovely fruit they produce. The flavors are laced together in a way that gives the wine inherent complexity at remarkably young ages. The 2016 is a beautiful, sneaky, subtle wine that delivers at a truly high level. While this is one of our National Market wines, there is no guarantee you will see it where you are.

**2016 Balcombe Vineyard Pinot Noir(s)**: The long-time readers and PGC drinkers certainly know of our extensive history with Balcombe Vineyard. In a world where everyone seemingly is looking for the "next thing" this beautiful Dundee Hill site has been our mainstay, dating back to our pre-PGC days. 2016 was our 20th vintage managing the vineyard and making the wine. The Cookes who own Balcombe Vineyard, have always been terrific to work with and it has always been a two-way street of benefits. This is a great vineyard site and the fact that we have had exclusive access to it for two decades is almost unimaginable.

As much as we look to emphasize the wines from our Estate Vineyard, I am pretty sure 2016 will belong, in a special way,



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## 2016 Order Form See Reverse Side for WINE CLUB Ordering and Large Format Bottle Order Form

Pinot Noir	Production	Price		Amount	Total		
2016 Balcombe Vineyard	353 cases	\$37	x		=		
2016 Estate Vineyard, Old Vine	851 cases	\$42	x		=		
2016 Volcanic	242 cases	\$42	x		=		
2016 Marine Sedimentary	266 cases	\$42	x		=		
2016 Freedom Hill Vineyard	819 cases	\$37	x		=		
2016 Freedom Hill Vineyard Dijon Clone 115	432 cases	\$48	x		=		
2016 Lia's Vineyard	263 cases	\$37	x		=		
2016 Reserve	2,917 cases	\$27	x		=		
Wine Club & Winery Only Pinot Noir							
2016 Notorious	179 cases	\$85	x		=		
2016 Balcombe Vineyard, Block 1B Club Only	173 cases	\$60	x		=		
2016 Estate Vineyard, Etzel Block Club Only	281 cases	\$60	x		=		
2016 Estate Vineyard, Bonshaw Block Club Only	65 cases	\$60	x		=		
2016 Estate Vineyard, Wadensvil Block Club Only	304 cases	\$55	x		=		
2016 Durant Vineyard, Bishop Block	196 cases	\$48	x		=		
2016 Durant Vineyard, Madrone Block Club Only	210 cases	\$42	x		=		
2016 Medici Vineyard Club Only	161 cases	\$48	x		=		
2016 Olenik Vineyard, Wadensvil Block Club Only	227 cases	\$48	x		=		
2016 Freedom Hill Vineyard Coury Clone Club Only	184 cases	\$75	x		=		
2016 Freedom Hill Vineyard Pommard Clone	140 cases	\$48	x		=		
2016 Weber Vineyard Club Only	355 cases	\$48	x		=		
2016 Mysterious	279 cases	\$100	x		=		
White Wine							
2016 Estate Sauvignon Blanc	276 cases	\$29	x		=		
2016 Willamette Valley Sauvignon Blanc	1,244 cases	\$24	x		=		
2016 Dry Muscat Ottonel	250 cases	\$18	x		=		
Total of All Wines							
Shipping							
Total							
Bill to:							
E-mail address:	ldress: Telephone #:						
$\Box$ I will pick up at the winery	Card Type: 🗖 VISA	MAS	TERCA	RD 🗌 DISCOV	ER 🗌 AMEX		
Card No	Exp. Date: CCV:						
Customer Signature:			_ Date o	of Birth:	**(required		
Phone: (503) 554-0821   Fax: (					1		
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## Patricia Green Cellars Wine Club

I Would Like to Deceive:

🗋 6 bottles 🛛 🗋 12bottle 2x a year

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

Name:\_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

#### LARGE FORMAT BOTTLES

\_\_\_\_\_

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.

I.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
2016 Balcombe Vineyard	\$84 x	\$163 x	\$262 x =	
2016 Balcombe Vineyard, Block 1B	\$130 x	\$255 x	\$415 x =	
2016 Lia's Vineyard	\$84 x	\$163 x	\$262 x =	
2016 Durant Vyd, Bishop Block	\$106 x	\$207 x	\$335 x =	
2016 Durant Vyd, Madrone Block	\$94 x	\$183 x	\$295 x =	
2016 Weber Vineyard	\$106 x	\$207 x	\$335 x =	
2016 Olenik Vyd, Wadensvil Block	\$106 x	\$207 x	\$335 x =	
2016 Estate Vineyard, Old Vine	\$94 x	\$183 x	\$295 x =	
2016 Estate Vineyard	\$84 x	\$163 x	\$262 x =	
2016 Estate Vineyard, Etzel Block	\$130 x	\$255 x	\$415 x =	
2016 Estate Vineyard, Bonshaw Block	\$130 x	\$255 x	\$415 x =	
2016 Estate Vineyard, Wadensvil Block	\$118 x	\$232 x	\$380 x =	
2016 Freedom Hill Vyd	\$84 x	\$163 x	\$262 x =	
2016 Freedom Hill Vyd, Pommard	\$106 x	\$207 x	\$335 x =	
2016 Freedom Hill Vyd, Dijon 115	\$106 x	\$207 x	\$335 x =	
2016 Freedom Hill Vyd, Coury Clone	\$160 x	\$315 x	\$515 x =	
2016 Medici Vineyard	\$106 x	\$207 x	\$335 x =	
2016 Notorious	\$180 x	\$355 x	\$582 x =	

Total Large Format Pinot Noir

# 2016 VINTAGE SUMMARY CONT'D

to the wines from Balcombe Vineyard. Shortly after the 2016 harvest, Mort Cooke passed away due to complications from cancer. He is survived by his wife Joyce and son Oliver and family. Prior to harvest, we had considered doing a 20th Anniversary bottling to commemorate our relationship, however plans have changed. If anything should, the Balcombe Block IB bottling would be considered the 20th Anniversary bottling as that is what we have bottled dating back to 1997.

There is a special bottling (Balcombe Vineyard, Celebratory Pinot Noir) that we will talk about and release next year, but we will get to that when we do. The 2016 Balcombe Vineyard Pinot Noir bottling is, as always, a classical Dundee Hills Pinot Noir. Textured, silky, fruit-focused, but austere enough to draw everything together. If my reading of body language serves me correctly I think the 2015 is just about to get a very nice score from Josh Raynolds at Vinous.com. Please help us honor the memory of Mort and celebrate the wonderful wines that have come from this vineyard over the years. **2016 Mysterious Vineyard**: We always need to point out when this hits the line-up. We don't always wrangle our way into getting this fruit but we were very enthused to get it in 2016 after missing out in 2015. This 27-year old Dundee Hills vineyard always produces the wine with the greatest "WOW!" factor, and 2016 is no exception. It is dense, concentrated, and plush without feeling heavy. Great acidity and dense tannins bring all that substance together in a way that makes for remarkable complexity. Just a tremendous bottle of wine from one of the great vineyards in America. Don't miss out.

The Rest of the Rest: As always, there is a painfully long line-up to choose from and the wines are all just terrific. Pick up the phone and call us at the winery (503) 554-0821 to make an appointment or talk about your purchasing decisions. The 2016 vintage tech sheets can be found on our website.



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# AT THE WINERY

#### PRE-THANKSGIVING WEEKEND

Open House Saturday, 11/18 & Sunday, 11/19 10a.m. - 3p.m.

Come and taste the release of our 2016 Pinot Noirs. This is the best weekend to visit and pick-up your 2016 futures. We do not advertise this open weekend, so the only way you know about this opportunity is through our website and this newsletter. We will have a great spread of food and we will open almost everything. The open house is complimentary for those who purchased futures and wine club members. Otherwise, it is \$25/person. No RSVP required.

### THANKSGIVING WEEKEND

Open House Friday, 11/24 & Saturday 11/25, 10a.m. - 3p.m.

Winery open house, come and taste the release of our 2016 Pinot Noirs. If you were not able to make it Pre-Thanksgiving Weekend, you have another chance. Some of the wines might be gone, but there will still be plenty to choose from. The open house is complimentary for those who purchased futures and wine club members. Otherwise, it is \$25/person. No RSVP required. \*Closed Sunday, November 26th