

**Reserve Pinot Noir Club™**  
**Winery Focus**  
**Gypsy Dancer Estate**

**NW Big Reds Club™**  
**Owen Roe Dubrul Merlot**  
**Andrake Cabernet Sauvignon**

**April 2004**  
**541-752-7418**

As Gary Andrus's new wineries release their first wines in 2003 and 2004, they'll offer a veritable New World tour of Pinots. Estate vineyards in Oregon, California, and New Zealand will provide three opportunities to explore the myriad expressions and forms that Pinot noir can exhibit in the hands of an expert winemaker.

Gary Andrus, founder of Archery Summit in Oregon, and Pine Ridge Winery in the Napa Valley, returned to Oregon last year to start Gypsy Dancer Estates, a small "Mom and Pop" winery in



Oregon's Willamette Valley. From this Oregon winery he has now released three wines, a 2002 Pinot noir called "Preview" (\$34/31.60) an A & G "Estate" Pinot noir 02, and a 2003 Christine Lorraine Pinot gris Estate \$17.00/15.30, made with a dollop of Chardonnay, reminiscent of his "Vireton", a wine he made for Archery Summit.

In 2003, Gary also made Pinot noir from his vineyard in the Red Hills in California, and from his Christine Lorraine winery in New Zealand. The wines will be released in 2004, completing the trio of terroirs.

**Fermenting in Wood**

In the impressively organized and scrupulously clean winemaking facility at Gypsy Dancer Estates, Gary uses two huge wooden fermenters for processing his Pinot noir. Fermenting in wood, rather than in the plastic or steel containers used by most wineries, is expensive and, according to winemakers I consulted with, tricky.

Fermenting in wood certainly paid off for Gary at Archery Summit, where he produced some of the highest rated Oregon wines ever. Fermenting in wood seems to add depth and weight to the wines, and perhaps even adds complexity. Gary's former winemaker, Sam Tannahill, continues the practice of fermenting in wood for some of the 2002 Shea wines he produced for Shea Vineyards, and might use wooden fermenters for some of his Francis Tannahill wines. That allow the fermenting wine to be heated or cooled with ease.

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Andrake Cellars produces some of Washington State's most concentrated and darkest wines. All wines are hand crafted, small lot fermented, and barreled in their lots to retain their natural fruit flavors. Every varietal has its own special blend of yeast's, barrels, and varietal blends that enhance their unique true fruit tastes and aromas. Only free run juice is used in making these very concentrated wines.

This winery is one of Washington State's secret treasures. Very limited, Bob Andrake makes small amounts of wine that sell out immediately. The vineyards he draws his fruit from include Pepperbridge, Seven Hills, Ciel du Cheval, Kestrel, and Champoux.

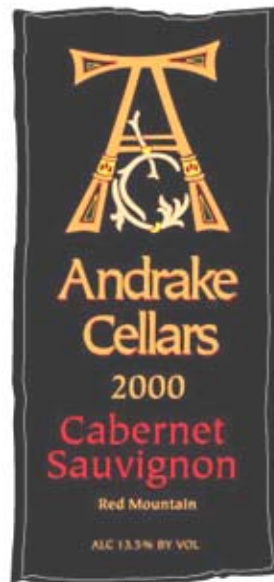
Bob Andrake was a food and wine writer at the Daily Olympian in Olympia, Washington for four years before starting his winery in 1997. He worked as a volunteer for Chris Camarda, owner and winemaker at Andrew Will Winery, and Chris later helped Bob with his wines. He's a big guy, with a big personality and a big heart, who makes really big wines.

Andrake Cellars operates out of a warehouse in an obscure part of suburban Olympia, and Bob is there most days, hand crafting his deeply colored big red blends. Besides the Cabernet Sauvignon we are sending the Wine Club this month, he makes a really meaty and rich Merlot, and a quite complex "Reserve Red" blend with a remarkably deft combination of flavors tied to a huge framework of well integrated tannins.

**Owen Roe and the Dubrul Vineyard**

David O'Reilly is one of a kind—a winemaker with a unique style and an enthusiasm for NW wine that cannot be missed. His dedication to hand crafted, rich wines has catapulted his winery into cult status in Oregon. Washington and across the country. He says the secret is in the vineyard, a comment heard from many of our best winemakers.

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**NEW IN APRIL**  
**Patricia Green Cellars**  
**Wine Club**

Ten shipments a year  
 Four special cuvees  
 Comprehensive newsletter  
 First priority on wine  
 Concierge service for  
 visiting Oregon wineries

**Call Jean to sign up!**

**Reserve**  
**Pinot Noir Club™**

Gypsy Dancer  
 A & G Estate 02 \$60  
 "Preview" Cuvee 02  
 \$37

**Northwest**  
**Big Reds Club™**

Owen Roe  
 Dubrul Merlot 02 \$50

Andrake  
 Cab Sauvignon 00 \$45

**New Discoveries**  
**Club™**

Ponzi "Tavola"  
 Pinot noir 02 \$19

Academy  
 Pinot noir 01 \$20

Spring Valley  
 Petit Verdot \$20  
 375 ml

**Dessert Wine**  
**Club™**

Winters Hill  
 Golden Nectar  
 Dessert Wine \$30

## Big Reds Club continued

Continued from page 1

and across the country. He says the secret is in the vineyard, a comment heard from many of our best winemakers.

Owen Roe is devoted to producing the most intense wines possible from great vineyards in the Pacific Northwest. It is a partnership between Jerry Owen, who closely monitors the vineyards and David O'Reilly who makes and sells the wine. Grapes are sourced from excellent vineyards in the Willamette, Mid-Columbia, Yakima Valley, and Walla Walla Valleys. Each vineyard is contracted by the acre with strict controls on yields and vine development. The protocol in the winery follows the same tight controls as in the vineyard, allowing the grapes to shine - minimal handling, racking by gravity, and excellent cooperage allow the fruit to express its character to the fullest.



David O'Reilly in the Owen Roe Winery, March 2004



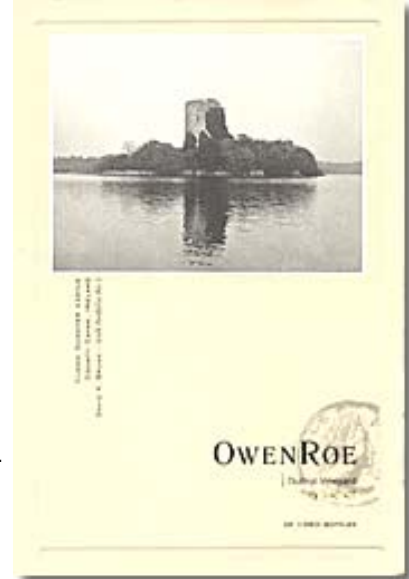
Owen Family Farm at Owen Roe Winery

## The Wines

### Owen Roe Merlot Dubrul Vineyard 02 \$50

Dense, intense, from the best vintage in the last ten years. Beautiful roasted espresso toast nose, black cherry, raspberry, exotic culinary herbs, five spice, more mocha and roasted espresso bean, long, lush finish that goes on and on.

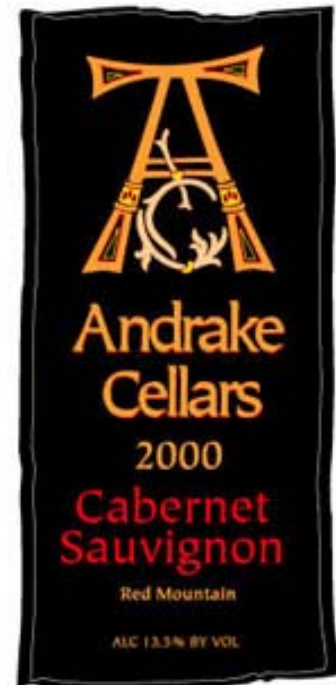
Definitely 2002 is the best vintage in year for the NW. Robert Parker rated Oregon's 2002 vintage 94 points "Outstanding" and this wine shows why.



### Andrake Cabernet Sauvignon 00 \$45

Wine Press NW says: "Bob Andrake is making a big name for his huge red wines. This is a giant effort with inviting oak nuances and aromas of herbs and chocolate that lead to a fruit-laden palate of strawberries and cherries. It's beautifully balanced and is built for the long haul, so decant it for a few hours before serving, or forget it in your cellar for a decade or more."

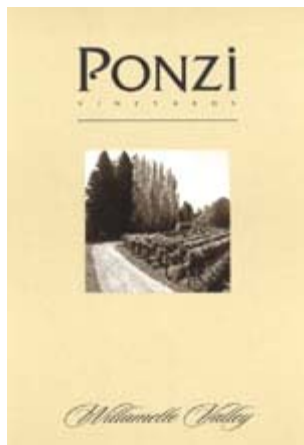
This Cabernet has scents of toasted espresso bean and bitter-sweet chocolate, followed by a tangy red cherry and plum flavor, which leads into black cherry, cranberry, cassis, and black berries. The finish is very long, a combination of echoes of fruit and toast with fine grained tannins.



## New Discoveries Club

### Ponzi "Tavola" Pinot noir 02 \$18.99 Wine Spectator rating 91 points

Wine Spectator says: "Ponzi's entry-level Pinot is a surprise winner in this vintage. Open-textured and deftly balanced to let a broad spectrum of sour cherry, currant and plum fruit emerge, shaded with hints of mushroom and dusky spices, all of it persisting as the finish broadens uncontested against fine-grained tannins. It has impressive length, too. Drink now through 2010.—H.S."



### Academy Pinot noir 01 \$20

Barney Stone makes very small amounts of estate wines from his farm in Southern Oregon's Applegate Valley.



Somewhat California in style, this wine has big scents and flavors- there's strawberry, cherry, and black fruit interwoven with very very pleasant spice and toast. The acid/tannin/fruit balance is perfect, with a tiny smidge towards softness.

This Pinot Noir is a great value- it is smooth, easy drinking, and has a big black bing cherry, spice, and oak flavors. Academy's warmer vineyards in Southern Oregon give the heat needed to produce plush, fleshy Pinot Noir. Very small amounts made, we're the only place on the web to offer his wines. A secret we gladly share with you!

### Spring Valley Petit Verdot 375 ml \$20

Here's a chance to try a varietal rarely bottled alone. Petit Verdot is one of the allowed grapes in the red wines of Bordeaux, but it is almost always blended into Cabernet and Merlot.



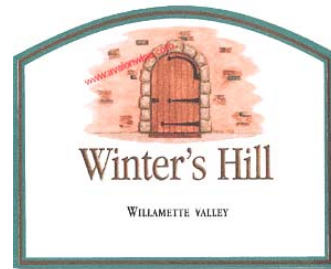
The wine is 80% Petit Verdot and 20% Cabernet Franc. Aged 20 months in 50% new and 50% one vintage old barrels -- 75% French oak. Production: 200 cases

What a surprise! Infrequently used as a dominant varietal, this is truly an expressive blend. Dark fruit with violet and spicy notes, padded tannins on a lingering finish treat your palette to yet another taste of Spring Valley's vineyard.

## NW Dessert Wine Club

### Winters Hill Golden Nectar Dessert Wine \$30 375 ml

Made from frozen grapes in the style of an ice wine, this wine opens with the floral notes of the white narcissus, and the intense flavors of honey, pears and apples have an underlying spiciness that leads to a crisp and refreshing finish. Split (375 ml).



## Patricia Green Cellars Wine Club

### April Selections: Balcombe 1B 02 \$47 Balcombe 02 \$36

And a new interview with Patty and Jim about this tiny vineyard with the big reputation.



Ten shipments a year starting April 2003.

**Four different exclusive "cuvees"** selected by Patty and Jim for the club- special barrels expressing aspects of terroir, winemaking, soil, varietal. Available only to Club members.

**Newsletter** with each shipment containing stories about the wines, insights and anecdotes about the vintage, the winemaking process, Patty's and Jim's evaluations of the wines in the shipment.

**First priority** on purchase from Avalon of her hardest to get wines- Balcombe 1B, Goldschmidt, Notorious, Bonshaw, etc. Some are very limited, but the Club will get what there is available.

**First priority** on very limited 2003 Pinot noir futures- the 2003 crop level was down about 15-50% depending on the vineyard, and the wine will go quickly.

**Theme shipments** exploring Balcombe Vineyard, The Estate Vineyard, Soils, Food Matching, PGC and the influence of Burgundy, Blending, and more.

Call Jean to signup!

## Reserve Pinot noir Club continued.....

### About Gypsy Dancer Estates

In the summer of 2002, Gary Andrus purchased Lion Valley Vineyards, in Cornelius, OR at an undisclosed sum; the property was listed with a value of \$1.75 million. The winery is located southwest of Portland, near Hillsboro, on 40 acres. He has renamed the winery Gypsy Dancer Estates. The pioneer winemaker and his wife Christine moved into the new home last year, along with then 10-week-old baby daughter Gypsy, known as "Gigi".

"We're excited to be back in Oregon again," said Andrus. "We wanted to move back, but not to start a winery. However, when I started looking around, and discovered the Lion Valley site, I knew this was exactly what we wanted.

"I missed having a hands-on site," he added. "Yeah, it's like starting a Mom and Pop operation all over again."

Andrus said he was impressed with the Lion Valley soil and the vineyard spacing.

"The wine I produce will be similar to what I've made in the past, because that's what I do," said Andrus. "It'll take me a few years to fine tune this vineyard, so there will be some differences."



Of the 40 acres, nine were planted in 2002, and Andrus added another eight or nine in the summer of 2003.

Part of his return to Oregon was to be near his daughter Danielle Andrus Montilieu and his granddaughter Solena. Danielle and her husband, former Willakenzie winemaker Laurent Montilieu created their own winery, Solena, in 2001.

### Gary's New Zealand Winery, Christine Lorraine Estates

Two years ago, Andrus announced he and his wife were moving to New Zealand to craft Pinot Noir on several pieces of property in Central Otago. He was determined to create great Pinot Noir with the New Zealand soils, and improve trellising methods. By selecting the right Pinot Noir clones and rootstock, Andrus said he would create premium wine and increase the price point for winemakers.

Gary founded Christine Lorraine Estates in the Central Otago Region of New Zealand, with three vineyard sites, the 11 acre "Colleen Vineyard", a 21 acre site near Felton Road Winery, and a 10 acre plot in the Kawarau Gorge. The vineyards are near the towns of Gibbston and Cromwell.

Gary, Christine and Gigi live in Oregon six months of the year, and New Zealand the other six.

The New Zealand wines will be available in the United States beginning next fall.



## The Wines

### Gypsy Dancer A & G Estate Vineyard Pinot noir 02 \$65



Wine Spectator says: "This is the first vintage

for Gypsy Dancer, the new winery started by Gary Andrus after he sold Archery Summit. This is a stylish wine that's tempting already. Smooth and silky, this beautifully open-textured Pinot drips with sweet plum, blackberry and currant fruit, shaded with the mocha notes of spicy oak. Best from 2005 through 2012.—H.S. **92 point rating**

**VINEYARD** The A&G Estate Vineyard is located in the Red Hills of Dundee, Oregon. It was planted in 1998 primarily to Dijon clones 777 and 115, with about 30% of the vineyard planted to Dijon clone 667 and Pommard clone, all on rootstocks 101-14 and RG.

The A&G Estate Vineyard lies on a southeast facing slope and consists of the volcanic Jory soil red in color as the region's name implies. The vineyards were trained on the trellis to the single guyot system on one cane and one spur, and were green harvested after veraison to one cluster per shoot. For the 2002 vintage, this vineyard yielded an ideal low of 1.7 tons per acre.

**WINEMAKING** Clusters were hand-sorted first in the field, and then upon arrival at the winery. The 2002 A&G Estate Vineyard Pinot Noir was fermented with 38% whole clusters and, using gravity, the fermentors were topped with the crushed berries. The wine was cold-soaked for five to seven days prior to fermentation, which occurred naturally with the grapes' indigenous yeast.

Punched down up to six times per day, the wine fermented for twelve to seventeen days in both oak and stainless steel tanks. As fermentation neared completion, the tanks were slightly heated to extend the total time of cuvaision. The wine was racked by gravity directly to 100% new French oak barrels and left to age for 14 months. The wines were only moved or handled by gravity or nitrogen gas and bottled without fining or filtering.

### Gypsy Dancer Estates Pinot noir "Preview Cuvee" 02 \$37

**WINE** The 2002 A&G Estate Vineyard Pinot Noir expresses not only Gary's signature style of winemaking, but the spicy, black fruit character that is true to the Red Hills of Dundee. This wine is very substantial on the palate and exhibits a cardamom and cinnamon flavor derived from the use of whole clusters. Its complex flavors meld into a deep, rich texture in the mouth. The finish is very long and persistent. The 2002 A&G Estate Vineyard Pinot Noir is an elegant wine that will age nicely for the next seven to nine years.

Wine Spectator says: "This wine from Gary Andrus' new home vineyard is round and ripe, with crisp acidity to balance the plum and currant flavors, shaded with tarry, meaty notes as the finish lingers. Has plenty to offer. Drink now through 2012.—H.S"

This 2002 Pinot noir is made from all Estate fruit, and is named "Preview" as Gary and Christine consider this wine a "preview" of things to come.

Made by Gary Andrus, this wine is medium bodied and elegant, dark in color, with liberal doses of Gary's inimitable style. Hints of rose petal, lavender and sagey herbs in the nose are complemented by a mouthful of sweet cherry and berry spice, and a long, perfumed finish. What a preview!