

Reserve Pinot Noir Club™

Dusky Goose 02
Belle Pente Murto 01 & Estate Reserve 01

NW Big Reds Club™

Januik Cabernet Sauvignon 01
Nota Bene Miscela 01 Saviah Une Vallee 01

October
2004

On the "Yum Factor" Scale, Goldschmidt Vineyard is a 10!

By Cole Danehower

The name "Goldschmidt Vineyard" may not yet fall as trippingly from the tongue of Oregon wine lovers as some other hallowed single vineyard names, but those in the know consider this site to be one of the very best Pinot noir vineyards in Oregon. The "Dusky Goose" Pinot noir featured in this month's club is made from the site.

"I think Goldschmidt Vineyard is an awesome site for Pinot noir," enthuses winemaker Lynn Penner-Ash. "It is a spectacular vineyard and near and dear to my heart in terms of quality!"

Penner-Ash should know: she worked with the vineyard's fruit at Rex Hill from 1988 to 1996, and today makes Pinot noir wine from the site for both the Dusky Goose label and her own Penner-Ash Wine Cellars.

"There is an incredible dried cherry quality that is unique to that site," she says. "The fruit smells like dried cherry tea, and then moves into a ripe red pear mouth feel. The fruit has a creamy textural feel when it is ready to pick, and in the winery it produces a very focused red fruited wine that is incredibly rich and sweet."

Located in the prime Pinot land known as the Red Hills of Dundee, Goldschmidt Vineyard was originally planted in 1974 and today is home to some of the oldest own-rooted Pinot noir vines in the Willamette Valley. The original plantings included Pommard, Wädenswil, and the so-called Coury Clone of Pinot noir (the latter appears to be a "suitcase clone" brought into Oregon by Charles Coury in the early 1970s)—as well as a "mystery" clone of unconfirmed origins.

The earliest plantings at the site also included Gamay, Chardonnay, and even Cabernet. When ex-Oregon Governor Neil Goldschmidt purchased the vineyard in 1998, he wisely decided that it was best suited for purely Pinot noir. Goldschmidt asked David Adelsheim, Oregon's foremost expert on Pinot noir clones, to replant the rest of the vineyard taking advantage of the latest clonal material.

Today, the 17-acre site is composed of 15 blocks (see table) with a mixture of different Pinot noir clones. "David did a fabulous job of balancing the vineyard," says Penner-Ash, "and the farming is superbly managed by Andy Humphrey."

Humphrey has a good site to work with. With a southerly slope ranging in elevation from 440-ft to 560-ft., the exposure and Jory soils combine to make it one of the earliest maturing vineyards in the area—an area, by the way, dotted with such other well-known vineyards as Arcus, Bergström, Maresh, and Erath Prince Hill. To take full advantage of the site, Humphrey uniquely hand-places shoots and carefully pulls leaves in the fruit zone to help get optimum ripening.

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A Sense of Place: Saviah Cellars' Winemaker Seeks Washington's Best Sites

by Shannon Borg

Growing up in Montana, Richard Funk got the "wine bug." But "bug" here might be taken literally, because when he studied microbiology at Montana State University in Bozeman, he started "fermenting everything that was fermentable". In those days, since he didn't have access to grapes, he made mostly beer, everything from hefeweizen to dark ale. Now, Funk has his pick of some of the best grapes in Washington state, and after four vintages, is well on his way to creating the kind of wine he's dreamed of making.

In 1991, after moving to Walla Walla to work for the county as an environmental health specialist, Funk became acquainted with the local wineries as he helped them work through issues dealing with water quality and wastewater management. During those early years he developed a rapport with a number of local winemakers, who helped him get his start in the industry, and he eventually worked crush at Three Rivers Winery with Charlie Hoppes, Mike Januik and Holly Turner.

I talked to Rich about his process of learning to make wine, and he shared his experiences and admiration for the characteristics of Washington fruit:

"The experience of working crush at Three Rivers really opened my eyes. They were working with a variety of fruit from different sites around the state. I quickly realized that the diversity of the fruit sources was a critical component of making great wine. I was introduced to some great sites, and I began to hone in on the vineyards that had the characteristics that appealed to me. So this year, I brought in 15 different lots of fruit from eight vineyards, allowing me to blend for complexity."

So how did you decide to make the shift from environmental science to winemaking?

"When I was working for the county, I got to know many of the winemakers in the Valley. I realized right away I wanted to start a winery, but I needed to put together a plan, it isn't something you just snap your fingers and do. Making small quantities of wine is one thing, but full-scale commercial production is different. I started working towards the winery and had my first commercial crush in 2000."

What are your inspirations – Old World? New World?

"Northern Rhône wines have always been my inspiration for Syrah. Bordeaux-style wines from Washington State are consistently among the best in the world. We may be young, but we have incredible wines. When I first got interested, I'd buy varietal wines from Woodward Canyon, Leonetti and L'École, and put together my own blends to see if I could blend something I liked even better."

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Patricia Green Wine Club

September / October
2004

Quail Hill 02 \$40
Hirsch 02 \$40

Newsletter includes article on last shipment's Goldschmidt 02.

Reserve Pinot Noir Club™

Dusky Goose 02 \$48

Belle Pente
Estate Reserve 01 \$40

Northwest Big Reds Club™

Saviah
Une Vallee
Syrah 01 \$30

Januik Cab Sauv 01 \$30

Nota Bene Miscela 01
\$33

New Discoveries Club™

K Vintners
"House" 02 \$13

J Christopher
Pinot noir
Charlies 02 \$30

Dessert Wine Club™

Eola Hills Port \$30

Laurel Ridge
Tawny Port \$20

Tell me more about some of the sites that you have used for your wine, and what are your perceptions of the kinds of wine they produce.

"For instance, I've worked with Syrah from Red Mountain's Ranch at the End of the Road Vineyard. This vineyard is at the highest elevation on Red Mountain and creates very distinctive, unique wine with nice structure, deep concentration, and density. It has a smoky, tobacco leaf quality, and a long, black fruit, berry finish."

What other sites have you found fruit with great characteristics?

"This year, I brought in Syrah from Les Collines vineyard in Walla Walla Valley. Last year was the first vintage – the block we are getting was grown with the Australian sprawl method, with the fruiting wires six feet off the ground. The soil is rich here, so the idea is to take some vigor out of vine. And the berries that you end up with are very small, even smaller than Cabernet berries. I didn't think you could find a bigger syrah than Red Mountain, but Les Collines has more of everything."

So you see wines as truly a personal artistic expression?

"Yes, wine is an individual expression, but it is backed with sound science. All the theory that has been crammed in my head over the years has been given an opportunity for a practical application."

You also focus on Bordeaux-style blends. Tell me about what you look for in fruit for these wines.

"My flagship wine is Une Vallée – a classic left bank Bordeaux-style blend. With a blend, unlike with a single varietal wine, of course, there is more of an opportunity to put my thumbprint on it.

My whole focus has been to take specific varietals in the Walla Walla Valley, using sites that have characteristics that I think go together. I use Pepper Bridge for Cabernet, Waliser Vineyard for Cabernet Franc, and Seven Hills for both Cabernet Franc and Merlot. The Cabernet Franc fruit, is grown on rocks, –or basalt boulders in the alluvial fan that comes from the river as it comes out of the canyon by Milton-Freewater. So it is a soilless medium. There is nothing but rock to grow in, so you can treat each vine the same and can control management issues more easily.

With this Cabernet Franc, you can get away from green flavors like green pepper. You get some of the signature dried herbs, but none of the too vigorous, greener flavors. You get more black fruit, cassis, a touch of rosemary -- sweet herbs. Rocks in the Walla Walla Valley show these good characteristics."

Do you have any sites of your own?

"We have a small vineyard at the winery – one acre of Merlot – and we've also planted five acres near Seven Hills. We don't own it, we've just selected the vines and are hoping to produce a vineyard designate Bordeaux-style blend with Cabernet, Merlot, Cabernet Franc, Petit Verdot and Malbec."

Yes, "no wine before its time!" What do you do in your downtime?

"I'm still working full-time as an environmental health specialist, and my wife, Anita is the corporate communications manager for a food equipment manufacturing company. We have two children, ages 7 and 11, they love to help out, to get out on their four-wheelers and terrorize the plants."

One last question: Where does the name of your winery come from?

"Saviiah is a family name that comes from my wife's great grandmother who wrote an inspiring autobiography about her life. We borrowed ideas from the book, and the name. The family homesteaded in the Flathead Valley of Montana – their first home was a one-room cabin at a place called Star Meadows. Last year we are made a white Bordeaux-style blend which we named Star Meadows. The family's current homestead is in a place they named One Valley near Whitefish (the inspiration for the Une Vallée Red Blend)."

Funk has come a long way from his Montana childhood, but it seems he still has a sense of place in the way he thinks about his business -- keeping it connected to his family's past, and seeking out the best sites that help him achieve his goal of making great wine.

Saviiah Une Vallée Red Blend 02 \$30



A blend of red grapes from Walla Walla, beautifully balanced with nuanced black berry and fruit flavors, big finish, drink now for the fruit, or cellar for the layers of sagey herb, cedar, and oak that emerge now with decanting.

Nota Bene Miscela 01 \$33



Nota Bene Cellars takes its name from the Latin phrase "Nota Bene," which is used to direct the attention of the reader to something particularly important. It also happens to be the first letter of the last name of the winemaker, Tim Narby (the "N") and his wife Carol Bryant (the "B"). The couple recently released their 2001 vintage—three Bordeaux blends that are already scoring high with national wine critics, magazines and consumers. But with only 500 cases produced, the wines are extremely limited, and demand is already high.

Ted and Carol's Miscela is their favorite of the new releases. It is a blend from Conner Lee Vineyard, Chandlers Reach Vineyard and Kestrel View Estates; but, also includes a touch of Klipsun Cabernet Sauvignon for softness and a splash of Ciel du Cheval Petit Verdot for color and aroma. 49% Merlot (33% Chandler Reach and 16% Kestrel), 34% Cabernet Sauvignon (25% Connor Lee, 6% Klipsun and 3% Kestrel), 16% Cabernet Franc (15% Kestrel and 1% Ciel du Cheval) and 1% Petit Verdot (Ciel du Cheval).

Januik Cabernet Sauvignon 01 \$33



Wine Advocate 92 points: "Produced from fruit acquired from five vineyards (Champoux, Ciel du Cheval, Red Mountain, Klipsun, and Seven Hills), the 2001 Cabernet Sauvignon contains 10% Merlot and 4% Cabernet Franc. Thick, dense, medium to full-bodied, and expansive, it conquers the palate with velvety layers of jammy (yet detailed), spicy dark fruits. A rich, decadently stuffed wine, it also reveals itself to have exquisite harmony and length. Projected maturity: now-2015."



Well Mike finally got some writeups for his wines and they flew out the door. We've been selling his excellent wines for two years now, since he started his own winery, and it's nice to see him beginning to get the recognition the wines deserve. Enjoy the Cab, and we're looking forward to his 2002 wines with relish!

New Discoveries Club

K Vintners "House Wine" 02 \$13

Steal of the season, a big, dense blend of Cabernet Sauvignon, Syrah, Merlot, and Cabernet Franc, at such a bargain price, from Charles Smith's iconoclastic, over the top, hedonistic winery.

The label says "House Wine", with a picture of a house (drawn by a child?) black and white, as usual, K's very, well shall we call it basic, style? Huge bottle of black fruit and toasty oak. Real yummball!

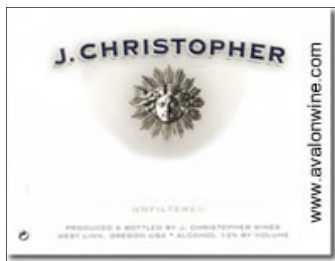


Charles Smith is both owner and winemaker at K Vintners and previously lived in Scandanavia. Originally from Northern California, her has been involved with wine professionally and personally his whole life. Currenly K Vintners is producing wine from 3 different viticultural zones: Red Mountain, Columbia Valley and the Walla Walla Valley. Each of these areas are proving to be unique and impressive for the viticulture of Syrah.

J Christopher "Charlie's Vineyard" Pinot noir 02 \$30

Very very pretty- elegant. Nice cherry and blackberry notes, silky palate, medium bodied, nose is light with a hint of toast and cherry and berry aromas, finish has beautiful hints of cinnamon and black pepper.

Ready to drink but will get better with 3 more years of cellaring.



Jay Somers first worked making wine with John Paul, winemaker and owner of tiny cult winery Cameron. In 1999, after three vintages at Cameron, he partnered with Bill Holloran, a software executive with a love of wine, and they built a small winery on Holloran's farm.

In return for making Holloran's Holloran Winery and Stafford Hill label wines, Jay uses the facility to make his own J Christopher label. Jay tries to work with organic vineyards as much as possible.

NW Dessert Wine Club

Eola Hills Port Style Wine 375 ml \$30

A tremendously powerful dessert wine with intense character, the LBV Port is an elegant match for a creme brulee, fruitcake or enjoyed as a dessert all by itself.

Fermentation is arrested with the addition of Eau du Vie (Unaged Brandy): Thus the higher than normal alcohol content. Barrel aged four years to round out and integrate all the wonderful complex nuances and "Voila", there you have it, a superb LBV Port made from Cabernet Sauvignon.



Laurel Ridge Tawny Port \$20

This Tawny was made in the traditional port style. The fruit is from Pinot Noir planted in the Holley Blue Vineyard around the Eugene area. This medium to full-bodied port has lots a very nice nutty character, similiar to that of a hazelnut. A great textured wine with loads of nuts and dried fruit nuances, with nice balance and complexity.

Patricia Green Cellars Wine Club
September/October Club

PGC Pinot noir "Hirsch" 02 \$35

PGC Quail Hill PN 02 \$45

Details in the PGC Club newsletter.

About the Club

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 Avalon to signup! 541-752-7418

Reserve Pinot noir Club continued....

The estate winery for Goldschmidt Vineyard is the Dusky Goose label, founded by the Goldschmidt and Carter families. Besides Dusky Goose, the vineyard also supplies grapes to Penner-Ash Wine Cellars, Patricia Green Cellars, R. Stuart, and Adelsheim Vineyard.

"When Neil approached me about making the wines for Dusky Goose," recalls Penner-Ash, "we walked through Goldschmidt Vineyard and talked about the style of wine they wanted to produce. We talked about what each block might bring to the wine, and we picked out what we thought were the best blocks for their style."

To Penner-Ash's surprise, Goldschmidt then offered her the pick of the remaining blocks to help her launch her first independent venture, Penner-Ash Wine Cellars.

"I'm always very gentle with the fruit," says Penner-Ash describing her approach to making wines from Goldschmidt Vineyard, whether for Dusky Goose or for her own label. "I pretty much let it do its own thing." She focuses on small, indigenous yeast ferments, and she carefully manages fermentation temperatures.

She's also found that the vineyard's fruit seems to have an affinity for barrels from France's Cadus cooper. "Sometimes the red fruit is so high in fruitiness that it tends to dominate the aromatics," she says. "To mitigate that the barrels add just the right amount of spice to complement the fruit."

Even so, Penner-Ash is careful to let the Goldschmidt Vineyard speak for itself in the wines. "I want to support the lushness of the vineyard, and not overshadow it."

It is that lushness that seems to shine through in all the wines from Goldschmidt Vineyard. "People put the wine in their mouth and they say 'Oh my God!' Somehow this site produces wines with an incredibly sweet and rich mid mouth feel—It has a high yum factor," exclaims Penner-Ash, "I don't know how else to describe it!"

Dusky Goose Pinot noir 02 \$48

Superb wine, very small amount made by Lynn Penner Ash for Goldschmidt Vineyard's own tiny label. Lynn has worked with this site for over 15 years, and this wine shows all her mastery. Very limited, not to be missed. Extraordinary wine from a superb vintage.

A very special Pinot noir and in our humble opinions, one of the best of the 2002 vintage. Lynn Penner Ash is intensely focused on the majestic here, with both glorious drinkability and brilliant complexity.

The wine is both monumental and light on its feet, balanced perfectly between density and ripeness. It's drinkable now but a year in the cellar will probably integrate the wide ranging array of flavors.



Belle Pente Pinot noir Estate Reserve 01 \$40

From the winery: "We hadn't planned to release this wine until next spring, but it's just too good now not to share! Debuted to rave reviews at the IPNC this summer, it has only gotten better! Our young Belle Pente Estate vineyard has once again produced the biggest, boldest, most concentrated wine in our line-up. Deep and dark, it's ripe blackberry and cassis is enhanced by ethereal aromas of dried herbs and white pepper. More forthcoming than the 2000 version, it still deserves (and will reward) several years of cellaring. 349 cases produced."



A Gift for You

with Pinot Club
Membership

Prepay a one year
membership in the
Reserve Pinot noir Club,
and receive this
\$75 Beaux Freres 02

Wine Spectator
Rating 95 points

Limited time only



Free with One Year Renewal to NW Big Reds Club



Wine Spectator rating 94 Points!