

Reserve Pinot Noir Club™

Broadley Shea 04

Brick House Cuvée du Tonnelier 04

This month brings forth the second of our three Broadley offerings, and a very limited Pinot from a pioneer in organic processes in winemaking, Doug Tunnell.

Brick House – The Cutting Edge of Organics

Doug Tunnell's Brick House Vineyard and Winery has pioneered organic grape growing and winemaking in the Pacific Northwest. The wines show a highly developed expression of terroir. Each of Doug's wines take the grape, the vineyard, and the winemaker's vision, and go a bit beyond the norm in creating wines that show unusually layered, nuanced complexity. For the serious wine lover and especially the wine lover interested in the expression of terroir in Pinot noir, Brick House wines provide a window into the world of cutting edge organic winemaking.

Brick House's 26 acre Estate Vineyard is located on an east-facing slope overlooking the Chehalem valley at an elevation of 440'. The bowl-shaped site has Willakenzie soil. It was planted in 1990 with organically certified Pinot noir grapes. The vineyard is protected from the prevailing winds by the Dundee Hills.

All the Brick House fruit is Estate grown, certified organic, and is grown using many "old ways" of farming. So many of the practices that Doug started using in the early '90's are now used across the Willamette Valley. Techniques include the spraying of elemental sulfur to combat disease, cover cropping, and alternative weed management methods. Doug says his winery is "a New World site dedicated to Old World wisdom, and a way of growing grapes proven over a thousand years or more."

Doug's Journey– Oregon, the World, and Back

"I grew up in Oregon" says Doug. "And if you grew up in Oregon – especially in the 50's and 60's – you spent most of your childhood trying to get away from Oregon, and then you spend most of your adulthood trying to get back." After spending 17 years working overseas as a foreign correspondent, Doug finally made it back.

Doug's interest in organic farming and care of the environment started with childhood experiences in Oregon. Doug grew up beside the Willamette River.

"My boyhood was spent fishing and swimming in a really polluted river. I grew up about a quarter of a mile downstream from two pulp mills. We used to lie out on the grass in the summer and smell the sulfur and the fumes. And when we'd go down and jump in the river, it was full of – well, we didn't even know what dioxins were in those years but that's what it was full of. It was really pretty bad."

Doug was familiar with the beauty of Oregon's farmland, and wanted to leave reporting to live and work in the rural Willamette Valley. He knew of the first vineyards planted in Oregon, when he was growing up, and decided he wanted to try growing grapes himself.

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NW Big Reds Club™

Buty Caballo Blanco 04

Abeja Cabernet Sauvignon 03
720 Cellars OR'Deaux 03

Caleb Foster and Nina Buty Foster founded Buty Winery in Walla Walla in 2000. Six years later, Caleb and Nina are known regionally by a coterie of devoted fans, many of whom are chefs at the NW's top restaurants. They make the small production, impressive red blends "Rediviva of the Stones", "Rediviva" and "Caballo Blanco", an ultra-rich Chardonnay, and a wildly popular Semillon-Sauvignon Blanc blend.

Nina and Caleb's involvement with wine begins in 1991, when Caleb graduated from Walla Walla's Whitman College. He went to work for Woodward Canyon Winery, where he continued through 1999, ending his tenure there as assistant winemaker. He met Nina through friends while she was in school at Whitman ('97) and they married in 1999. They then traveled to Woodinville, WA, where Caleb worked as Enologist to the Chateau Ste Michelle White Wines group under Eric Olsen. He managed their Chardonnay program, gaining valuable experience that complimented his work with Woodward's limited (and coveted) Chardonnay.

In early 2000, Nina and Caleb traveled to New Zealand, where he was one of a team of winemakers at Repaura Vintners in the Marlborough Valley, making Sauvignon Blanc (90%), Chardonnay, and Pinot noir. Later in the year, Nina and Caleb returned to Walla Walla and founded Buty Winery, which they own. Their first vintage (2000) was released in September of 2001. Buty is based at the Walla Walla airport, along with a dozen or so other wineries, each in their own circa-WWII cement buildings.

In March of 2002, Caleb and Nina traveled to South Africa, where he worked as winemaker to Quorin Rock Winery, producing wine from their old Merlot vineyard on Simonsberg Mountain. Returning to the US, they have devoted fulltime to Buty since then.

The winery is named for Nina's family, the Butys, four generations of whom have lived in the Seattle area. The name originated when her great grandfather, arriving in Seattle as an immigrant from Italy, Americanized his name to Buty. Caleb says: "I could not have picked a better name– my last name, Foster, means lawsuit in Australian, so that didn't work...it's just a great choice for a winery name."

Currently, Buty produces about 1800 cases of wine a year. For the current vintage, there are 250 cases of the Rediviva of the Stones, and less than 90 cases of the Caballo Blanco.

The **Buty Caballo Blanco 04** is a blend of 91% Cabernet Franc and 9% Merlot, all sourced from the Champoux Vineyard and Conner Lee Vineyard. This is the same wine they have made previously as a Merlot/Cab Franc blend, with the addition of a name, and a shift from Merlot dominance to Cabernet Franc dominance.

Caleb says this wine is his favorite of this vintage. He says he's "falling in love with Washington Cabernet Franc, when it is managed carefully in the vineyard."

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Reserve Pinot Noir Club™

Broadley
Shea 04 \$50

Brick House
Cuvée du Tonnelier 04 \$46

Northwest Big Reds Club™

Buty
Caballo Blanco 04 \$38

Abeja
Cabernet Sauvignon 03 \$42

720 Cellars
Ordeaux 03 \$16

**New Discoveries Club™
Aramenta Month**

Aramenta
"Tillie" Claret \$16

Aramenta
Pinot noir 04 \$24

Dessert Wine Club™

Kestrel
"Platinum White" \$16

Jackson Triggs
Vidal Ice Wine 187ml \$21.45

Big Reds Club continued from page 1

Caleb believes that "when managed carefully, Washington can grow excellent Cabernet Franc. Careful canopy management, crop adjustment, pruning, cordon placement, just careful management throughout the growing season is particularly important for Cabernet Franc."

Caleb is intensely involved in the management of his portion of the Conner Lee Vineyard, from which 75% of the Cabernet Franc for the Caballo Blanco was sourced. The other 25% of the Cabernet Franc comes from Champoux Vineyard, and the Merlot for the blend comes from Spring Creek Vineyard, the same vineyard that supplies their Sauvignon Blanc.

Abeja's John Abbott

John Abbott's interest in wine began as many Oregon State students' has-through the Sensory Lab at OSU. The lab conducts extensive experiments on wine in a state-of-the-art testing lab, and the facility uses students as volunteer test subjects. John's involvement with the lab included taking part in sensory evaluation experiments, in the course of which he discovered that he has a natural affinity for sensing flavors and aromas. Some of the experiments he was involved with included the first legal tests of cork taint in wine.

John Abbott made a name for himself as winemaker at Canoe Ridge Vineyard, creating a series of vintages of rich, well-crafted wines. After ten years of hard work for corporate owner The Chalone Group, John was ready for many winemakers' dream- his own small winery, where he could make small amounts of wine driven by his personal vision of the perfect wine.

Abeja is Ginger and Ken Harrison, Winemaker John Abbott, and marketer Molly Galt (John's partner). Established in 2000, the estate was built between 1903 and 1907, and was restored 1997-today. The winery is located on a hundred year old farm east of the town of Walla Walla, on rural Mill Creek Road.

John has an advantage, working with three Estate vineyards, management of which he can closely control. Additionally John works with fruit sourced from growers in both the Columbia and Walla Walla Valleys. The Estate vineyards are Heather Hill (17 acres), and Mill Creek (15 acres). John plans on Cabernet Sauvignon being 85% of production, with small amounts of Chardonnay and Viognier also offered.

The Wines

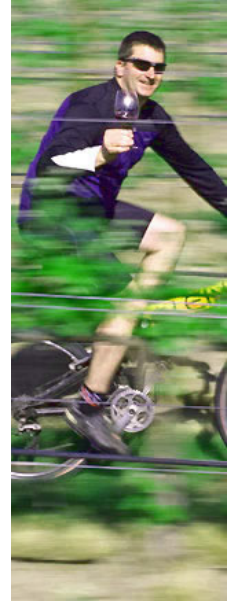
Abeja Cabernet Sauvignon 03 \$40

Abeja's Cab release is one of the most anticipated in the Pacific Northwest each year. John Abbott makes rich, complex, delicately balanced Cabernet Sauvignon that, while big, is also delicious, interesting, and cellar worthy.

Abeja held back the 2003 Cabernet for an extra five months, pushing its November 2005 release date to March, 2006. The additional time in barrel and bottle has given the wine a more mature, integrated character at release.

The 2003 Abeja Cabernet is 96% Cabernet Sauvignon, and 4% Merlot. The nose has hints of toasty bacon fat, with smoky notes of cigar tobacco. Flavors include big soft tannins, cola, spice, and nutmeg.

John Abbott (pictured at right) says: "This vintage of Cabernet Sauvignon is big and with layers of complexity that really show themselves after a little time in the glass. Initially, it is deep and mysterious and then opens to reveal fragrances of plum, dark raspberry, and sweet vanilla. Cocoa and lightly roasted coffee mingle with hints of spice and cedar. A long finish is generous and engaging. It has an impeccable balance of integrated tannin, acidity, and alcohol that perfectly accompanies the meal and provides for excellent longevity in the cellar. Enjoy through 2020."



Buty Caballo Blanco 04 \$38

Winemaker Caleb Buty says: "The nose is full of Washington blueberries, dark chocolate, cedar, and elegant blended fruit complexity with a balanced weight and texture. The Merlot dominates the palate with full fruit, beetroot, and plentiful dusty tannins. The 2003 vintage comes across to me like the 1994s and the 1998s did, very rich and soft while young with high pHs and mild acids. Our 2004s are more concentrated with better vineyard management than the previous decade's wines from Washington. Youthful and accessible now, the intense fruit, balanced oak and tannin will allow this wine to age ten years or more."

Nina and Caleb have renamed their Cab Franc/Merlot blend "Caballo Blanco". It means "White Horse" in Spanish, and Caleb says it refers to his 1979 Shovelhead Harley Davidson motorcycle (it's painted white, so "White Iron Horse"). The wine is dedicated to the vineyard "Braceros" who work season long to produce the grapes.

This wine is all about the nose—Washington State Cabernet Franc, when carefully managed, offers an intense and complex nose, starting immediately with fermentation. Other varieties can take 2-3 years after production to start showing such lovely scents, while the Caballo Blanco, in 2004, started showing wonderful scents during fermentation.

The range of scents in the nose include lavender, lilac, and orange blossom, and orange peel. The wine is big, big, big in extraction, color, mouth feel and perfume. Whole cluster fermentation of the Cabernet Franc added to the intensity of the perfume, and Caleb aged the wine in neutral oak barrels, wanting to keep the fruit's own scent up front and forward. The floral nose continues in the flavor, adding an exotic undertone of lilac incense to the big black fruit flavors.



Buty's Winery at the Walla Walla Airport

New Discoveries Club

Aramenta Cellar Month

Aramenta Cellars

"Tillie" Claret Nonvintage \$15.95

Big, fruity, bargain priced Bordeaux blend from a new winery located on one of the oldest farms on Ribbon Ridge in the Willamette Valley. A blend of estate grown and Washington Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. A bargain priced drink now, lush and satisfying big red for summer grilling and sipping. Very popular with all wine drinkers.



The story behind this winery is almost as intriguing as this total bargain priced Bordeaux blend. The winery is in the heart of the Ribbon Ridge, nestled between Bergstrom and Brick House, just down the road from Penner Ash and Beaux Freres. The Looney family live on the property, Darlene's family farm, one of the oldest in the area. Ed and Darlene recently planted this vineyard and have released two wines. Tillie is their Red blend.

When Ed came by the store early this year to see what we thought about the wine, Marcus called me as soon as he left and said - "we've got to get this wine". It wasn't labeled, Ed had just brought it by to see what we thought, so we couldn't buy it, but we kept remembering the wine and worrying that we'd miss out. Then Ed showed up at the store one day, and here we are. YOW!

We mostly sell this wine at our store, as local customers grab it up as soon as it comes in. It's a big, fruity blend of estate grown and Washington Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. It's ready to drink now, a lush and satisfying big red for summer grilling and sipping. It has a great balance of succulent, lavish black fruit, fine tannins, and an exuberant, lively finish. Everybody likes this wine, then they see the price and they LOVE it.

Aramenta Cellars
Pinot noir 04 \$24

From Ribbon Ridge Estate, a spicy, fruity Pinot noir, nice forward red cherry fruit and lots of Asian Five Spice flavors. From a family farm established by Colby Carter in 1865. 2004 vintage is rich, even a better deal than the oh so popular 2003.



NW Dessert Wine Club

Kestrel

"Platinum White" \$15.95

New white wine blend with a different slinky "Platinum" blonde on each release's bottles. This wine possesses the brilliant spice of the Gewürztraminer grape and the lingering perfume of the Viognier.

In the nose you will find hints of violets, lilacs, orange blossoms, nutmeg and cinnamon. The mouth explodes with sweet citrus such as tangerines, mandarins, and tangelos. The long lingering finish is reminiscent of sweet clover honey.

Jackson Triggs
Ice Wine Vidal 03 187 ml \$21.45

Simply exquisite, a small bottle lessens the sticker shock, a wonderful size bottle for gift giving, for taste testing the marvel of nature that is British Columbia Ice Wine. The wine has rich tropical aromas of papaya, mango and apricot. Bold fruit flavors balanced with fine acidity caress the palate and conclude with an exquisite silky finish. Serve slightly chilled on its own, with fresh fruit, foie gras, rich paté or a selection of fine cheeses.

The naturally frozen grapes for the Vidal Ice wine were pressed at an average of -10°C thus enhancing the varietal's sweetness and concentrated aromatic flavors. This was followed by fermentation in stainless steel to preserve the wine's intensity.



Reserve Pinot noir Club continued....

"In 1989, when I finally had enough cash saved up to be able to afford a farm, we started looking for land that would be appropriate for grapes."

The farm he found stood on a hill in the Ribbon Ridge area. It was run down, not organic, and not successful because of the poor quality of the soil. But Doug discovered that grapes thrive on marginal soil, and he began planting in 1990. Today there are 36,000 vines on 26 carefully managed acres.

Doug grows Pinot noir, Gamay noir, and Chardonnay grapes and uses them almost exclusively to make his own Brick House wines. In the 1990's, he sold grapes to several wineries, including St Innocent, who made a highly regarded St Innocent Brick House Pinot noir through the 2001 vintage.

Brick House vineyards drains into Chehalem Creek, which feeds into the Willamette about five miles away. Doug is thus concerned about any erosion or runoff from his vineyards. "A large proportion of the stuff that gets dumped into the river comes from agriculture. And it occurred to me that if I was going to be involved in that pursuit I should think about where I came from."

"The notion of farming organically really began as an experiment," recalls Doug. "I didn't know a lot about growing grapes, and knew even less than that about growing organic grapes." Through his discussions with respected grape growers, Doug learned that it was probably possible to grow grapes organically in the Chehalem Valley. "That was back in 1990. We did a little research, we swallowed hard, and said 'Well, we'll try this and see how far this goes.' I would say that by 1995 I was totally convinced it was the only way to go."

"Farmers are fundamentally conservative people, and that includes me," says Doug. "I know what works and once you find out what works, especially if it's an organic program, you lock onto it and don't change it. Why jump out of a perfectly good airplane?" But Doug also notes that farmers are increasingly responding to consumers' demands for more organically grown products. "There hasn't been a rush to organic viticulture, but there has been a shift," he says.

"It is not that farming a certified organic vineyard is any more difficult than its conventional counterpart. But it is a very different project, requiring a distinctly different mind set. Here in the Willamette Valley we are blessed with bountiful rain, and cursed by aggressive grasses and unwanted weeds that thrive as a result."

"Our moist climate presents the challenge of fungal diseases every season. The organic growers combat these with old fashioned sprays...principally sulfur in its various forms and applied in precise quantities at the correct moments."

"Every year special attention is given to cover crops. We vary them, planting crimson clover one year, Austrian winter pea and oats the next. All are eventually incorporated into the soil to add a rich mixture of nitrogen, other important nutrients and organic matter on an annual basis."

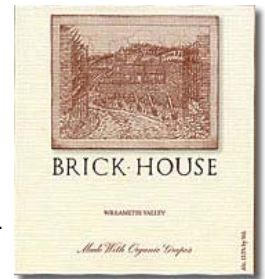
"There is little doubt about the importance of soil health for farmers everywhere. But for grape growers there is emerging evidence that soil health may be an issue of life and death. Growing organically is desirable on many fronts, primarily because of low impacts on the environment ... but it's also desirable from the standpoint of grape quality and wine quality."

Besides growing organically, Doug has participated in and promoted the Salmon Safe program, which provides economic incentives to farmers and ranchers for conservation measures that improve salmon habitat. Operations that meet the criteria – such as Brick House Vineyards – are given the Salmon Safe label to display on their products. Brick House Vineyards and winery are now a model site for organic viticulture, and are open to tours and visits to inspire others.

"I'm not forced into a position of growing huge crops – having to grow enough grain to feed a village. I have the luxury of a self-sustaining system on my farm, that actually benefits from low yields – it's not high-yield agriculture. The lower the yields, the better the wines. The better the wine, the better the price. It's really antithetical to agriculture today in this country. I don't have any aspiration for Brick House Vineyards to have the largest production or make the most money. It's doing that's important, not the result."

Brick House continues its "Old World" style in winemaking, using only native yeast for fermentation (versus purchased commercial yeast, easier to use, but perhaps creating wine that is not as interesting and expressive of the site). Doug rarely fines and never filters his wines. Fining clears the wine, filtering serves much the same effect. Both are felt by many winemakers to strip the wine of much of its complexity and flavor.

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The Wines
**Brick House Vineyard
Cuvee de Tonnelier
Pinot noir 04 \$45**


Intriguing, classic, a Pinot for wine lovers who like to savor and discuss great Burgundies, this wine is very young in March 2006. With age, this wine will delight lovers of fine French styled Pinot noir.

In the nose, the wine shows delicate herbal notes when first opened, then blossoms with scents of red raspberry, black raspberry, red currant, cranberry, and hints of violet perfume. Flavors when first opened were restrained, with red raspberry dominant. As the wine opens with decanting, a bright, spicy acidity and somewhat dry tannins are evident, softening to show viscous red raspberry, black raspberry, hints of wood char expressed as graphite, a tantalizing hint of fresh mown hay, and essence of red clay soil on a hot summer day.

The finish is long and silky, and gets longer and longer as the wine opens. The delightful, fresh spice, violets and firm tannins say "classic Pinot, age me and be rewarded".

Doug is known for making Pinots with firm tannins in the wines' youth. This is not fruit bomb wine- it's classically styled, old world Pinot noir, meant to be aged (here from 7-12 years). If you enjoy the wines of Evesham Wood, Thomas, and St Innocent, you'll find great satisfaction with this beautiful expression of terroir and style.



Cuvee du Tonnelier (blend of barrel maker) is named in honor of owner and winemaker Doug Tunnell's ancestors in France, who were barrel makers (Tonnelier became Tunnell). Very limited.

**Broadley Vineyards
Pinot noir Shea Vineyard 04 \$50**

Broadley made wine exclusively from its own vineyards until a few years ago. Craig and Morgan are now making exceptions for small lots of exceptionally fine Pinot grapes. They have contracted with Shea Vineyard for a very small amount of grapes from a specific section of the vineyard to make this wine.

This Shea wine shows typical Shea qualities of big violet and rose scent in the nose, along with blackberry and black cherry fruit. Flavors continue with dried rose bud notes and the addition of spice, black fruit, and smoke. The Broadleys ferment in oak, as does Shea Wine Cellars. There's a bright, intense red fruit component very similar to that found in the Shea East Hill 04.

Drink through 2012. The great balance and nicely integrated tannins indicate a cellar worthy wine.