



**Reserve Pinot Noir Club™**  
**She Wine Cellars "Estate" 03**  
**Plus Custom Selection**

This month we are trying something a bit different— we're sending one selection, the **Shea Wine Cellars "Estate" Pinot noir 03** to all members, but **the second selection is different for each member, based on your interests and likes**. Marcus has contacted members over the last few months to ask about your favorite Pinots, and he's matched members to wines we think you'll enjoy, either another bottle of something you liked, or a wine with a similar style to your favorites.

Spam filters are too effective, sometimes, and not all members were reachable. If you have an email address that is better at receiving our emails, let us know so we can be sure you get our notices.

This fall, we have some very exciting selections for the RPN Club—we start off with Soter and Bergstrom in September, and October brings a Daedalus wine, the Daedalus Seven Springs 03, that was made in such small quantities that we are sending it all to you. It's quite special. October will also see the very limited Evesham Wood "Cuvee J" 03 and a third, yet to be decided selection.

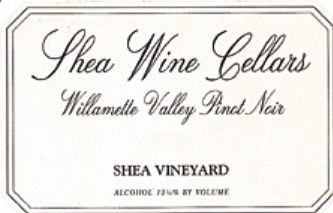
November is scheduled as Belle Pente month. This tiny winery's wines were received so well the last time we did this, we're repeating the theme with the Belle Pente Estate Reserve 02, the Belle Pente Murto 02, and the Belle Pente Yamhill Carlton 03 Pinot noirs. Brian's wines have a quite cult following, and remain reasonably priced and hand crafted.

**August Selection—Shea Wine Cellars "Estate" 03**

This Pinot Noir is a blend of Shea Vineyard blocks 5, 19, 21, 22, 23, 25, 32 & Oak. It is a big, rich wine that is representative of Shea Vineyard and this wonderful vintage. Sam Tannahill and Dick Shea chose lots of grapes from different sections of the vineyard to be blended together to create a wine that best expresses the overall terroir of this famous vineyard.

Tasted in August, 2005, the wine has aromas of Bing cherries, with purple floral notes (lilac, violets) and fresh tilled earth. Flavors are of black raspberries, minerals, and roasted spices. A beautifully balanced wine, drinking well now, cellar for up to 6 years. Fascinating to compare to the many "Block Designate" Pinots from Shea— it seems to incorporate the flavors of them all.

Winemaker notes: Deep Burgundy/Purple color. Fine clarity with the color extending to the rim. A very pretty nose of raspberries, violets and spice emerges at once. Under the initial aromas deeper notes of smoke, minerals, blackberries and pure dark cherries make their presence known. A broad mid-palate with enough structure to pull all the various facets together follows the supple and ripe attack. Long and ethereal the wine is an archetype of a classic Oregon Pinot.



**NW Big Reds Club™**  
**Mystic Cabernet Sauvignon 01**  
**Plus Customer Selection**

NW Big Reds Club members are receiving one selection, the **Mystic Cabernet Sauvignon 01**, and a **customized selection for their second wine**. As noted in the Pinot Club section (at left) we contacted members over the last few months to determine their favorite wines. Not all were reached, as spam filters seem to be very efficient at deleting our notices. We apologize if we were not able to talk with you. If you have an alternative email address that accepts our notices, we'd appreciate having it.

This fall, the NW Big Reds Club is shipping some stellar reds. We start with the Andrew Will "Two Blondes" Red 02 and the Mark Ryan GunMetal Red 03 in September. October brings you the Woodward Canyon Old Vine Cabernet Sauvignon 02 and the new Five Star Cellars Merlot 03 (Wine Spectator 92 points).

November is Fielding Hills month, with their Cabernet Sauvignon and Merlot shipping, along with a third, yet to be decided selection.

**August Selection—**  
**Mystic Wines Cabernet Sauvignon 01**

Rick Mafit is one of our favorite Big Reds winemakers. He keeps prices very reasonable, and puts a great deal of attention on the vineyard, having spent 16 years with most of the vineyards he sourced fruit from.

Mafit's big reds—the Cabernet and Merlot—always spend two years in the barrel. He says, "The Cabernet really needs the time to come around and mellow out and for the tannins to get together and align in the right direction so they don't just kill you when they get into your mouth. The Merlot really benefits from it, too."

Since Mafit prefers to make more Bordeaux-style wines (rather than the often heavily-oaked California-style) he uses 30-45% brand new barrels. He added, "I'm a real fan of French oak. American oak is okay in Zinfandel and okay in Cabernet, but to make the best wines, it isn't something that I'm looking for. I'm looking for more of a refined character."

The wonderfully toasty, spicy flavors of Rick's reds is enhanced by his careful selection of barrels. Rick sold barrels for Sequin-Moreau for several years, and has a deep understanding of the effects of barrel flavor on wine.

Mafit's barrel cocktail consists of the French Seguin-Moreau for his Cabernet and Merlot, a thin stave French barrel by Chateau Feres also for his Cabernet and Merlot, and classic medium toast François Feres and Rosseau for his Pinot noir and Syrah. He noted that the Rosseau ("a small cooper in Burgundy") gives the barrel a hint of "bacon fat texture that really compliments the wine."

**Continued on page 2**



**August**  
**2005**

**Reserve Pinot Noir Club™**

Shea Pinot noir  
 Estate 03

Custom Selection

**Northwest Big Reds Club™**

Mystic  
 Cabernet Sauvignon 01

Custom Selection

**New Discoveries Club™**

Medici Pinot noir  
 Block I,II 2001

Custom Selection

**Dessert Wine Club™**

Medici Ice Wine

Custom Selection

**Big Reds Club continued from page 1****Mystic Winery****Cabernet Sauvignon 01 \$26.95/\$29.95**

Tasting notes: Structured briary Cabernet character supported by hints of tobacco leaf, cedar, French oak spice and jasmine. Fresh Blackberry fruit in the mouth with measurable tannin and structure. Medium weight viscosity which softens and opens expansively with a little time in the glass. Finishes with a berry intensity and acidity which will allow the wine to age gracefully for years to come.

This winery has a local cult following. Corvallis customers asked us not to tell you about Rick's wines- they want them all to themselves---but there's enough to go around... for now. This Cab is made from grapes from the highly rated McDuffee vineyard in "The Dalles", an area on the border between WA and OR, (separated by the Columbia Gorge that is becoming a mecca for "Big Reds" winemakers.

**Northwest Palate says:** "Highly Recommended. Herb, cedar, and cassis aromas. Bright, juicy flavors of black currant, herb, and mint. Long finish of tobacco leaf, cedar spice, and ripe tannins. Serve with osso buco and polenta, or cellar up to 5 years. (200 cases made.)"

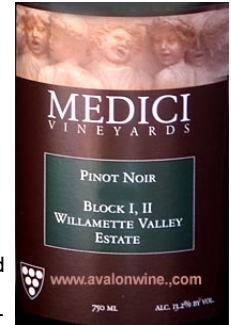
**The winery says:** "Here it is again, on your mark, get set...GO! Our best effort yet from this wonderful Mill Creek Valley site south of The Dalles. This fruit has that solid, intense Cabernet character - a little tobacco leaf, some briar and blackberry, and even a touch of dill thrown in for good measure. Maturation in lots of medium toast French oak has complimented the currant flavors and aroma. The formidable structure has been tamed by our requisite year of bottle age so that the flavors are crisp and pronounced without overwhelming your mouth in tannin. This wine definitely opens up with a little time in your glass. We love it paired with a thick, peppered T-bone steak on a bed of arugula topped with fresh shaved parmesan cheese (that's "Tagliata" in Italia). Only 100 cases were produced.



Rick Mafit in the Winery

**New Discoveries Club****Medici Pinot noir Block I,II 01 \$23.40/  
\$26.00**

If I had more cellar space, I'd fill it with a number of the Medici Pinots. Many of them are a near perfect definition of great value Pinot: layered complexity, great acidity, and no sticker shock. The 2001 Medici Block I,II Pinot Noir is loaded with black raspberries and earthy truffle notes. There's even a nuanced hint of grade A maple syrup--the good stuff--on the nose. Well-balanced acidity and touches of cedar and wild spearmint. Like many of the 2001 Pinots, it's showing beautifully. Grab some salmon, whip up some ricotta potato cakes and open a bottle. --Marcus



Although Sineann has a nationwide "cult" status, few people know that Sineann is based at Medici Vineyard, and that Peter Rosback, Sineann owner and winemaker, makes these delicious and quite value priced wines, in small quantity, mostly for sale at the winery only.

Medici Vineyard was planted by Hal and Dotty Medici in 1976, making it one of the oldest vineyards in the area. On a steep slope that rises 1000 feet above the valley, Peter makes Estate grown Chardonnay, Riesling, Pinot noir, and occasionally, ice wine.

Medici wines are a local secret, mostly purchased by locals who know a good thing. Made with the same care and attention to detail that makes the Sineann wines so good, the Medici Riesling and Pinot noirs are particularly popular.

**NW Dessert Wine Club****Medici Ice Wine 375 ml \$25**

To make a "true" Ice Wine, grapes are left on the vine long after harvest and are picked by hand once temperatures reach a certain level, usually about 17 degrees Fahrenheit (-8 Celsius). Typically wineries will trudge through snow in the middle of the night to pick the grapes when it's cold enough. These marble-hard grapes then are crushed. Since they're frozen, just a few drops of sweet juice comes out and ultimately fermented. Because it's so hard to make and just a little results from the harvested fruit, ice wine tends to be very expensive and usually comes in half-bottles.

The Medici Ice wine is only made in years when the grapes reach high levels of ripeness and the weather behaves. While this wine is not made from grapes individually picked during a freezing night, the wine has many of the attributes of the expensive Canadian ice wines,

The grapes are frozen after reaching a shriveled, very sweet character on the vine, and the elimination of the water from the grape increases intensity and sweetness even more. This wine is, in Peter's language, "really over the top rich".



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