

Reserve Pinot Noir Club™

Beaux Freres Willamette 05
Et Fille Maresh 05

Maresh Vineyard was the fifth vineyard planted in the state of Oregon. Fruit from the site has produced many of Rex Hill's highest rated wines. Lynn Penner-Ash, winemaker at that time, was and is still particularly impressed with this old vineyard. We're fortunate to send a wine made from Maresh Vineyards fruit to the club. Howard Mozeico of Et Fille has a way with grapes, and his Maresh 05 shows off the site's terroir.

With Rex Hill in reorganization after its purchase by A to Z Wines, some of the Maresh fruit has become available to Oregon winemakers. One of Oregon's best vineyards, we'll apprise you of the changes and new wines that result as time goes by.

About Maresh Vineyard

Jim and Loie Maresh purchased what was to become Maresh Vineyards in 1959. Tired of the corporate life, they wanted to raise their four young children in the country. After pursuing this dream, they soon found themselves with a 30-acre parcel, high in the hills of Dundee.

After working the land for years as fruit tree farmers, they saw demand for their crops drastically diminish in the late '60s. As luck would have it, Dick Erath (one of the founding fathers of the Oregon wine industry) came knocking on their door, and convinced them to plant grape vines. Established in 1970, Maresh Vineyard became the fifth vineyard planted in the state of Oregon, and the first ever on Worden Hill Road (9th Avenue in Dundee).

The early 1980s found many new vineyard sites being planted, and young wineries struggling to sell Pinot Noirs from Oregon. Rex Hill was very lucky to cross paths with the Maresh family in 1983. Winery founder, Paul Hart, was building Rex Hill, and desperately needed Pinot Noir grapes to start his winery. Their relationship was soon formalized, and Rex Hill's winemaker Lynn Penner-Ash began making award winning Maresh Vineyard designate wines. In some vintages in the '90s, the Rex Hill Maresh Pinot noir was one of the highest rated Pinots in the state.

Planted in 1970, Maresh is one of the oldest vineyards in Oregon, and the site has developed a complex and refined range of flavors, varying from block to block. Each block of Maresh Pinot Noir contributes a special and unique flavor to a wine made from it. The overall component that seems to be consistent throughout the vineyard is a green peppercorn note when the wine is very young. Over the course of barrel aging, this aroma integrates, and develops a rich, oily sage note, distinctive only to Maresh.

In the Maresh Vineyard, Dijon, Pommard, and Wadenswil clones of Pinot noir are planted. The Pommard clone often has the most lush mouth feel, and is approachable early on. The fruit in these wines is always big, black cherry, with the tannins balanced by lush fruit. The Wadenswil clone is always very spicy and floral, but has more elegance and focus than the Pommard; it often adds the core of structure and brightness to the blend. Also exciting is the fruit from the Dijon Clone 115, with full, juicy aromas of black berry and cherry.

Northwest Big Reds Club™

Owen Roe Dubrul Merlot 05
Mark Ryan Wild-Eyed Syrah 05

David O'Reilly of Owen Roe loves to drive through the wine country, or places he thinks might possibly turn into wine country, looking for the ideal sites for vineyards and finding out who owns what. O'Reilly seeks out vineyards with old vines, located in areas where a combination of climate, location, and soil make the possibility of cultivating extremely intensely flavored grapes. There's nothing more fun than riding along with David as he peruses the countryside for grapes.

About ten years ago, David rode into the Yakima Valley and discovered Dubrul Vineyard. The vineyard is located in the northwest Yakima Valley on a small outcropping in the Rattlesnake Hills. It sits at around 1375 feet several hundred feet above the Yakima River Valley floor. At the time David found the vineyard, the grapes produced were undistinguished. Over a period of years, David advised the owners as they coaxed the site to produce grapes that attained single vineyard designate status. Today, David's "Dubrul" wines receive high praise from wine critics and consumers.

The Dubrul Merlot 05 continues a multi-vintage run of sophisticated, lush reds with complexity and ageability.

Initially, scents of black cherry, black raspberry, sweet bing cherry, smoke, barrel toast, and that famous fresh tobacco leaf scent intermingle in the nose. Additionally, spices like cardamon and clove appear as the wine warms and opens in the glass.

Flavors reiterate the nose, starting with an initial intense sense of sweet black cherry, black raspberry, and black currant. Additionally, notes of bittersweet chocolate, barrel toast, bright bing cherry, and pie spices like cardamon, clove, nutmeg, and cinnamon show intermittently. That classic fresh tobacco leaf scent manifests as a subtle flavor note, and is joined by a distinct hint of cigar smoke.

The finish leaves you with a mouthful of everything. Pure focused cherry, currant and plum fruit, exotic spices, and bitter-sweet chocolate last and last. The finish shows a Bordeaux-like minerality, with notes of pencil lead and tar.

Wine Spectator gave a 92 rating to the 2004 vintage.



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Dubrul Merlot 05
\$45

Mark Ryan
Wild-Eyed
Syrah 05 \$42

Reserve Pinot Noir Club™

Beaux Freres
Willamette 05
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Et Fille
Maresh 05 \$42

Oregon New Discoveries Club™

720 Cellars
Pinot noir 04 \$21

Et Fille
Viognier 05 \$25

Dessert Wine Club™

Tualatin
Frizzante \$17

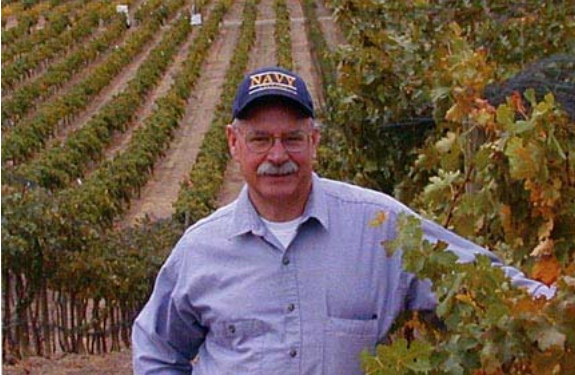
Hogue Late Hvst
Riesling 06 \$9

King Estate
Vin Glace 05 \$

NW Big Reds Club
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More About Dubrul Vineyard

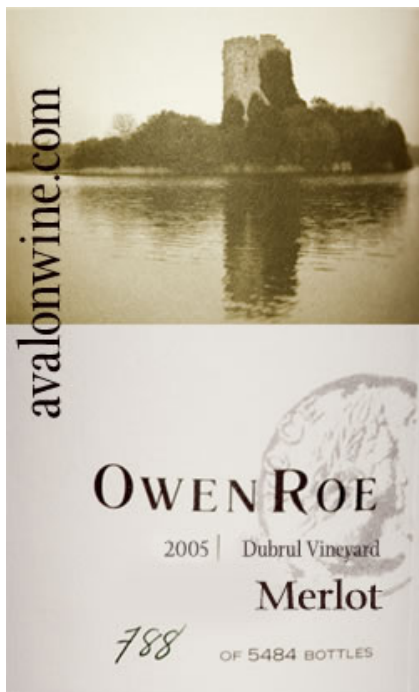
The DuBrul Vineyard's steep rocky south-facing slope overlooks the Yakima Valley. Volcanic ash carried on the west wind mixed with flood deposits from Glacial Lake Missoula to form the soils covering our basalt promontory.



Hugh Shields

In 1992, the owners, Hugh and Kathy Shields, planted the steep rocky south-facing slopes of the DuBrul Vineyard. They grow six varietals: Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Chardonnay and Riesling. They sell grapes to Owen Roe, the winery that made the reputation of the vineyard, while reserving portions of different blocks for their own wines.

David O'Reilly worked with the Shields for many years to develop a vineyard producing some of Yakima's best grapes. The vines have been nurtured using judicious deficit irrigation and a strict regime of late summer crop thinning. This results in consistent crops of small berries with a distinctive flavor profile unique to the location.



Mark Ryan
Wild Eyed Syrah 05 \$42

I liked Mark's 2004 Syrah because it was big and brash, a massive dark monster Syrah. The 2005 retains the attitude but with more finesse and polish. Rich high-toned aromas of white flowers (courtesy of the 5% Viognier) mingle with dark red cherries and mixed berries, fresh ground white pepper, and that meaty Syrah thing we all love.



The flavors ooze from the glass with black plum, ultra-ripe raspberry, and dark cherry giving way to mixed black and white pepper, subtle notes of chicory and ginseng spice and cocoa on the finish. The plush texture beckons "drink me now" while the gorgeous balance says "buy another six for the cellar." The Wild Eyed would pair well with pan seared beef tenderloin with Shitake mushrooms and leeks.

Mark said that, in choosing oak for this wine, he had a choice between barrels that added an earthier, old world element or a "sexy, yummy" quality. He chose sexy, yummy and after tasting the wine I can't argue. While it is packed with fruit and shows an exuberant style it is done in a tasteful, balanced style.

Ciel du Cheval Vineyard Syrah fruit gives this big, ripe, mouth filling wine a strong tannic backbone. Acids were also excellent (6.2 gr acidity), giving the wine a clean, refreshing finish, contrasting well with the brambly, dark cherry flavors. There's a toasty meatiness on the nose that's more varietal character than oak. The addition of 5% Viognier (from Kiona Vineyard) brings perfumed orange blossom and exotic floral elements to the nose, echoing pleasantly in the flavors.

Mark aged this Syrah in 500 liter Hungarian oak puncheons, double the volume of the usual barrels, tempering the effects of the new oak on the wine. Mark likes Hungarian oak for Syrah, he says it imparts less sweetness and more peppery spice than French oak.

The 2004 received 92 points from Wine Spectator, after it was sold out. Made from Ciel du Cheval, Hedges, and Kiona fruit.



NW Dessert Wine Club

Tualatin Frizzante \$18

Parker gave 89 points to the 2004 vintage and said:

"The Tualatin Semi-Sparkling Muscat Italian Moscato d'Asti. Its boisterous and raspberry aromas lead to a fresh, bodied personality. This velvety-tangy orange, red berry, and floral flavors in its character. Like the Italian Moscato, it has low alcohol (6.5%) and an off-dry sweetness. It should be drunk over the next 6-8 months as an aperitif, or as I like to drink this style of wine, while watching the first football games of the season on warm Sundays. This is an excellent value that should be consumed over the next six months."



is a clone of an orange blossom zesty, medium-textured wine has

Hogue Late Harvest Riesling \$10

Eastern Washington's low annual rainfall and cool nights during the growing season make it the perfect area for producing consistently great late harvest wines. Hogue has developed a style with Late Harvest White Riesling that includes a moderate level of sweetness, richness, viscosity and crisp balancing acidity with just a hint of complexity from the noble rot, *Botrytis cinerea*.

The Hogue Late Harvest Riesling was produced from the winery's best Riesling vineyards, which have the ability to ripen to the required 24+ Brix level. At that level of ripeness the wine develops its trademark tangerine/apricot flavors and being grown in the cooler climate of Washington State it retains its acidity and crispness.

The Hogue Late Harvest White Riesling has aromas and flavors of dried apricot, tangerine, and powdered sugar with a hint of cocoa and mint on the finish. The wine has excellent sugar to acid balance. Excellent as an aperitif or paired with fruit sorbets, poached pears or warm apple crisp.

PNW Review: "This spritzzy white wine starts with lovely floral aromas and tangerine and citrus flavors. It has an intriguing orange spice character. Won gold at the Northwest Enological Society judging."

From the winery: "Sweet. Explosive aromas of the Early Muscat grape, peaches, citrus rind, flower blossoms and papaya. Flavors mirror the aromas with mouth watering fresh acidity and dissolved carbon dioxide (CO2) balancing the sweetness. The finish is lively, clean and fresh, inviting another sip. Light bodied, fresh and crisp styled wine."



King Estate Vin Glace Dessert Wine \$25

Vin Glacé, also known as Ice Wine, is a style of wine made from ripe frozen grapes. Pressing the frozen grapes produces a sweet juice, while leaving the frozen water crystals and grape skins behind. The resulting juice is very concentrated in aromas and flavors and demonstrates intense varietal character.

Aroma: Honey, peach/apricot, nectarine, and pear.

Mouthfeel: Displays honey-like structure with flavors of pineapple, orange, passionfruit, apricot, honeysuckle and nutmeg spice.



NW New Discoveries Club

720 Cellars Pinot noir 04 \$21

We love Chris Heider's 720 Cellars wines. He converted his garage to a winery and hasn't looked back. We had the benefit of tasting his 2004 barrels for the last several months but nothing prepared us for the finished wine.

The nose is filled with roses, red cherry and raspberry, pomegranate and subtle cola spice. As one of us put it, "this wine doesn't flirt," meaning those aromas follow through to the flavors. We love the creaminess in the finish—it's just like biting into crème brulee with a touch of cardamom. The 720 is an outstanding food wine; match with any of your lighter summer and fall favorites, from grilled fish to pasta salad.

The 2004 720 Pinot is 100% Croft Vineyard fruit, even though it doesn't say so on the label (sometimes it helps to have the "insider" connection). And 13.3% alcohol?! We love the restraint and balance!



Et Fille Viognier 05 \$25

As recently as the beginning of this century, Viognier was only known by a select few wine lovers as the varietal from which the classy white wines of Condrieu, France were made. Until 1995, Oregon had virtually no Viognier planted and no Viogniers made by Oregon wineries.

In 1997, Joe Dobbles made a late harvest Viognier from a small planting of Viognier in Southern Oregon.

Now it's trendy. There are more than 2,000 acres of it in California, as well as significant plantings in Washington and Oregon. Wine bloggers chatter about it, sommeliers recommend it, and we had no problem obtaining 75 Viogniers from the three West Coast states for a taste-off.

We discovered, not surprisingly, that a cool climate is crucial for good fruit flavors, and also that there's a big divide over wood. Some wineries ferment Viognier in stainless steel tanks to preserve its ripe apple fruit character, while others treat it similarly to Chardonnay, with months in oak barrels giving it a toasty appeal.

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Et Fille Pinot noir Maresh Vineyard 05 \$42

Howard Mozeico, winemaker, says: "Heady, intoxicating nose with floral and red berries. Cherries and minerals on the palate. Lingering finish."

Jessica Mozeico, co-winemaker, says: Wow- this wine will display true elegance with time. The complex nose is followed by a bright fruit palate and balanced by minerals, pepper, and sage. The long finish is accented by oak. This would best be held for a special dinner of beef or veal in the years to come.



Howard and Jessica in the Vineyard

Avalon Tasting Notes:

Supple, complex, inviting. Very few Oregon vintners get enough Maresh fruit to make a vineyard designate, and Howard's one the lucky ones! Deliciously inviting aromas of incense and vanilla spice, with wide open red and black fruit. The Maresh is beautifully supple with sweet pie cherry and marionberry flavors against a backdrop of complex mineral notes and bright acidity. You're going to have a tough time keeping your hands off of the bottles in the next year, but patience will be rewarded.

Food Pairings: The earth, deep sweet pie cherry fruit, and finesse of this wine would match well with tea smoked game hens and wild rice that has been cooked with star anise infused stock.



Beaux Freres Willamette Valley Pinot noir 05 \$45

This is the new vintage of the Beaux Freres wine previously called "Belles Soeurs". Confusion about the wine has led to its renaming.

The Beaux Freres Willamette Valley Pinot noir is made from a blend of fruit from the Beaux Freres Estate Vineyard, the Ana Vineyard, Shea Vineyard, and a few other vineyards' grapes. It is made exactly as the Estate is made, with the same attention to detail that has given Beaux Freres an international reputation for elegant, complex Pinot noirs.

Mike Etzel, winemaker, has this to say about the 2005 Willamette Valley:

"This wine is deep ruby to the rim, with sweet black cherry and cassis fruit. Not quite the same degree of nuance of the Upper Terrace, or the earthy terroir-driven character of the Beaux Frères Vineyard. The Willamette Valley Cuvee is an up-front wine with medium to full body, beautifully pure fruit, supple tannin, and a good vibrant acidity giving the wine a freshness to go along with its fullness and palate-pleasing style. It should be consumed during its first 7-8 years of life."

Avalon Tasting Notes:

The most approachable and ready to drink of the three 2005 vintage Beaux Freres wines, the Willamette Valley is succulent and juicy. The nose has a decadent creme brulee quality, with red raspberry and blackberry as well. Hints of sweet toast and pumpkin pie spice add to the mix, with a soft creaminess underlying all. Flavors reiterate the scents, with a sweet, juicy quality to the red cherry and red berry flavors. Sweet cherry hard candy is hinted at in the midpalate. We found the wine uplifting, lithe, and refreshing. The juicy fresh blackberry and raspberry flavors are transmogrified to sweet red cherry with a touch of uplifting sour cherry in the finish. A really wonderful food wine, ready to drink and drink within five years.

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