

**From:** Debbie debbie@santiamwine.com  
**Subject:** Oregon Pinot Noir and Pork Tenderloin Friday night  
**Date:** September 20, 2018 at 4:50 PM  
**To:** bwelsh@mind-over-media.com



Join us for a taste of the Willamette Valley! 2016 Oregon Pinot Noir- a stellar vintage.

Full pour: \$32 Half pour: \$18

When: Friday, September 21st

Time: 4-8 PM

Served from 11-8 PM Special Salad: Caprese salad w/Heirloom tomato

4-8 PM Dinner Special: Succulent, roasted Pork Tenderloin w/blackberry wine sauce, Fingerling Potatoes & Asparagus

Reservations: call 503-589-0775

### **About the 2016 Vintage:**

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced throughout the state resulted in wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set for most producers. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October, while wineries in other regions carried on through mid-to-late October depending on the varieties planted. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014. Lower GDD was also seen in eastern Oregon and Washington where the coolest conditions in the Pacific Northwest were experienced.

### **The Wines:**

#### **2016 Walter Scott Pinot Noir "Sojourner" Eola-Amity AVA \$53**

The 2016 Sojourner Vineyard Pinot Noir is pale to medium ruby-purple with a nose of black and red cherries and licorice with touches of saline, lilac, bark and bitter peel. Medium-bodied, it fills the mouth with ripe black fruits and perfumed earth notions, with a great frame of grainy tannins and plenty of freshness, finishing very long and minerally. 425 cases produced. **93 Points Wine Advocate**

#### **2016 Elk Cove Mount Richmond Yamhill Carlton AVA \$49**

The 2016 Pinot Noir Mount Richmond is pale to medium ruby-purple in color with a lovely open nose of black cherry preserves, blueberry compote and boysenberry with notions of floral perfume, tilled soil and dried leaves. Light to medium-bodied, it fills the mouth with warm black fruits and layers of baking spice and earth, with a good frame of fine-grained tannins and great freshness, finishing very long and spicy. 1,000 cases produced **93 Points Wine Advocate**

#### **2016 White Rose Estate Convivial Feast Chehalem Mountains AVA \$43**

Vivid red. Sexy, high-pitched aromas of fresh red berries, patchouli, candied rose and Asian spices. Silky, spicy and lithe on the palate, offering vibrant strawberry liqueur, blood orange, spicecake and floral pastille flavors and hint of smoky minerality. In an exotic, racy style showing plenty of flavor intensity and zero excess fat

and hint of smoky minerality. In an elegant, easy style, showing plenty of natural intensity and zero excess fat.  
Closes very long and spicy, with a whisper of fine-grained tannins adding subtle grip. **93 Points Vinous**

**2016 Patricia Green Reserve Old Vine Pinot Noir Ribbon Ridge AVA \$30**

Shows structure and sleek polish, with expressive raspberry and rose petal aromas and layered red plum, black tea and spice flavors that linger toward refined tannins. Volcanic & Marine Sedimentary. Drink now through 2024 **93 Points Wine Spectator**

**2016 Ayres Pinot Noir "Perspective" Ribbon Ridge AVA \$30**

Deep red. Aromas of ripe red berries, mocha and cracked pepper develop a floral nuance in the glass. Silky and appealingly sweet, offering nicely concentrated cherry and raspberry flavors that deepen on the back half. Fine-grained tannins build slowly on a very long, floral-tinged finish that leaves a sweet hint of cola behind. **92 Points Vinous**

**2016 Grochau Cellars Commuter Cuvee Willamette Valley \$18**

Bright red. Fresh and energetic in style, showing good focus and lift to the fresh strawberry, cherry and spicecake aromas. Lively red fruit and floral pastille flavors are sharpened by a suggestion of white pepper, which adds spicy cut to a brisk, subtly tannic finish that echoes the cherry note. **89 Points Vinous**

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