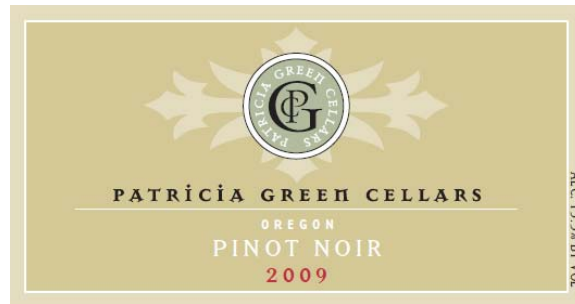


Patrícia Green Cellars

2009 Oregon Pinot Noir



WINERY

Patrícia Green Cellars is located in the Ribbon Ridge district of Yamhill County on the 52 acre estate purchased in 2000 by Patty Green and Jim Anderson. The winery, and thus the two friends, is noted for producing a tremendously broad selection of Pinot Noirs from far flung vineyards representing some of the better sites in the Ribbon Ridge, Dundee Hills, Chehalem Mountains, and the Eola Hills growing regions. They look to produce Pinot Noirs that show the distinctions of the sites they work with. All of the vineyards they either maintain or purchase fruit from are extremely well-tended sites that seek to grow the best fruit possible through rigorous attention to detail on every single vine. To ensure that their sites truly show the characteristics of the soil, micro-climate and clonal material none of them use irrigation.

THE BLEND

This Oregon blend was one of six blends created by Patty for AJ's consideration. After four months in the barrel, samples were taken, blended and brought to Arizona, where every Cellar Master evaluated all six alternatives. Each Cellar Master found this blend to strike the key characteristics of an Oregon Pinot Noir. The blend is equal parts from the three vineyards described below which gives 2/3 Pommard and 1/3 Wadensvil clones.

VINEYARDS

Croft Vineyard Pinot Noir: Over the past few vintages this Eola Hills based site has been steadily working toward improving the management of the site. The vineyard is now a LIVE Certified Organic Vineyard. The Wadensvil clone of Pinot Noir is one of the two clones, along with Pommard, that the winery primarily works with. Patrícia Green Cellars believes that more complex and complete wines come from these two clones than from the Dijon clones. Croft Vineyard is situated to the east of a low spot in the Coast Range which makes for a slightly windier vineyard. In response to this gustiness the vines tend to create thicker skins on the grapes to protect the seeds inside. Consequently, this tends to be one of the darkest and most structured wines in the cellar. Along with the blackberry and pomegranate styled flavors comes, intense pigmentation and great structure making for a perfect blending component.

Eason Vineyard: Located toward the bottom of Breyman Orchard Rd in the Dundee Hills this site is now 26 years old. Patrícia Green Cellars has been not just working with this vineyard since 1994 but managing the site in a sustainable way to a very specific set of standards ensuring that the fruit from this site is in excellent condition, the vines are healthy and that the resulting wines showcase the wonderful nature of the Dundee Hills. This older vineyard combines the lush, red-fruited tones the Dundee Hills are famed for to mingle with an earthy and spicy character that Pinot Noir can

express in such a distinct manner. Eason Vineyard provides pure, scintillating Black Cherry notes, an effusive nose and a pleasingly soft texture to the table making it a great contributor to this particular blend.

Estate Vineyard, Etzel Block: Planted on a north/northwest slope in 1986 this is the second oldest block in the Estate Vineyard. It is called the Etzel block since it faces their neighbor's (Mike Etzel-owner and winemaker of Beaux Freres) property and you can see him steaming around in his vineyard quite clearly from most of this section. This section of the vineyard is unique given its distinctly northern slope. Part of this section of the Estate site goes into one of the wineries top, most highly sought, well-reviewed and expensive wines, the Estate Vineyard, Etzel Block. This portion of it was chosen for the AJ's Cuvee to round out the blend and provide the minerality and complexity to the wine that would make this blend a complete, distinct and nuanced bottling. The sandy soils in the Estate Vineyard give a markedly mineral note to the red and blue fruits Ribbon Ridge Appellation wines are heralded for. The older vines on this sloped hillside capture these notes and display them in a subtle and discreet way in the wines. This "bottom" note of minerals, earth, spice and herbs lends the finishing touches to the blend.

Croft Vineyard

Appellation: Willamette Valley
(adjacent to and similar to the
Amity-Eola Hills AVA)
Soil: Mixed Marine and Volcanic
Clone: Wadensvil
Planted: 2002

Eason Vineyard

Appellation: Dundee Hills
Soil: Volcanic
Clone: Pommard
Planted: 1985

Estate Vineyard - Etzel Block

Appellation: Ribbon Ridge
Soil: Marine Sedimentary
Clone: Pommard
Planted: 1986

2009 VINTAGE

The 2009 vintage was a warm and luxurious vintage in Oregon. Harvest went quickly and smoothly with relatively light sorting of the picked fruit being necessary. Grapes were ripe, full of flavor but without as much dehydration as expected making for intense but not overwrought wines. The resulting wines have ripe and rich aromatics, viscous and sensual textures, pure Pinot Noir flavors and decent acidic and tannic structures that allow the wines to taste excellent in their youth while holding at the possibility for medium-term aging.

WINEMAKING

Grapes were picked at what was thought to be the pinnacle of physiological ripeness. The fruit from all of these vineyards were 100% de-stemmed. The subsequent must was then allowed to cold soak for five to six days. Manual punchdowns were done twice a day from the day after the fruit arrived at the winery until the fermenters were pressed. With a bit of aid from being moved to a warming room the fermentations were started simply with the native yeasts already in the must. Fermentations generally take about seven days to come to the point of completion where the grapes can be pressed, allowed to settle for 48 hours and go into barrels with a little bit of the primary fermentation still happening. The wines are never racked or sulphured once in barrel until the time that they are assembled for bottling. This wine was neither fined nor filtered. It was bottled after approximately ten months in barrel.

COOPERAGE

Patricia Green Cellars uses only barrels produced by the Cadus Cooperage which is based in Beaune, France. The barrels are made from incredibly tight-grained French Oak and manufactured in a modern and sophisticated building allowing for Old World sensibilities and experience to mesh with modern day technology. The barrels are chosen for their fine craftsmanship and ability to allow the pure nature of each site and each block within sites to show through. The barrels are a tool in the winemaking process and are never a dominant force in what the wine tastes and feels like.