



**2025 Gamay Noir, Eola-Amity Hills** This wine proudly features Gamay Noir fruit from Seven Springs Vineyard, highlighting the pedigree and character of this remarkable site. Savory cured meats, cracked peppercorn, and forest floor notes open the aromatics, layered with brambly dark red berries that carry through to the palate. Lively acidity and a vibrant, snappy texture give this Gamay Noir its energy, making it particularly engaging with a slight chill, well-paired with a variety of cuisines.

*100% whole cluster carbonic maceration in a sealed tank. Pressed to tank to finish primary fermentation with native yeasts. Moved to neutral French oak barrels and aged five months. Unfined, unfiltered.*

CASES PRODUCED: 97 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Grilled Chicken with a Cherry Herbed Sauce

**2024 Pinot Noir, Holmes Hill Vineyard, Eola-Amity Hills** Established in 1999, this is a high-elevation site is typically one of the last picks of the season and produces age-worthy Pinot Noir with vibrant acidity. Aromas of sun-ripened plum and violet petals unfold with accents of clove and nutmeg. Full-bodied and layered, the palate offers rich flavors of cassis, dark fig, and oolong tea, framed by velvety tannins and subtle nuances of forest floor and dried herbs.

*54% whole cluster and native yeast fermentations. Aged 15 months in 22% new French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 120 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Sausage-Stuffed Fried Olives

**2024 Pinot Noir, Stermer Vineyard, Yamhill-Carlton** Established in the 1950s for fruit farming; planted in 1997-1998 on ancient Willakenzie soils with elevations up to 440 feet, benefit from northeast and southwest exposures. This vineyard is organically farmed yielding spicy & elegant Pinot Noir. Aromas of ripe plum and cassis are accented by star anise. The palate bursts with blackcurrant, roasted red berries, cherry compote, and a touch of kirsch. Full-bodied and energetic, the wine is driven by bright acidity and a well-defined, structured mid-palate.

*47% whole cluster and native yeast fermentations. Aged 16 months on its lees in 40% French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 120 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Portuguese-Style Meatballs

**2021 Pinot Noir, Meredith Mitchell Vineyard, McMinnville** Established in 1988 with own-rooted vines rooted in rocky volcanic soils, this pioneering site is now farmed biodynamically, spanning 25 acres at an ideal elevation of 450–700 feet above the valley floor. Complex floral, spice, and savory aromas carry seamlessly onto the palate, revealing dense, bright red cherry, cranberry, and dried herbs framed by refreshing acidity and refined precision.

*84% whole cluster and native yeast fermentations. Aged 18 months in 43% new French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 171 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Thyme-Crusted Pork Tenderloin with a Red Currant Glaze

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**2025 Skin-Contact Pinot Gris, Louise Vineyard, Eola-Amity Hills** An experiment rooted in our original 1993 estate planting, this 1.65-acre block of gently sloping Pinot Gris is on Missoula Flood silts and ancient marine sediments—gains striking color, texture, and a distinctive character from a few days of skin contact. Inviting aromas of jasmine, white peach, wild raspberry, and wet stone emerge from the glass. The palate begins with a smooth, rounded entry layered with cantaloupe, and nectarine, lifted by hints of rosehip and a subtle saline minerality. A lively streak of acidity carries the wine through to a refined, persistent finish.

*Destemmed and macerated on the skins for four days. Pressed to tank, settled overnight, and moved to neutral oak barrels where it spent five months on its lees.*

CASES PRODUCED: 150 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Grilled Shrimp Tacos with Peach Salsa

**2024 Chardonnay, Louise Vineyard, Eola-Amity Hills** We craft limited quantities of Chardonnay from our half-acre, densely planted in 1995 on rocky volcanic soils along the northern edge of Louise Vineyard, rising from 320 to 370 feet. It exudes aromatic complexity, with notes of Meyer lemon, glazed citrus, warm spice, and toasted brioche. An unctuous texture and generous mid-palate bring refined richness, balanced by bright, lively acidity. Flavors of grapefruit, tangerine, and tropical guava carry through to a crisp, mineral finish with subtle toasted notes.

*Whole cluster pressed; settled overnight and moved to barrels. Native yeast fermentation, full MLF, aged for eleven months on its lees in 51% new French oak barrels, followed by five months in stainless steel tanks.*

CASES PRODUCED: 102 | SUGGESTED PAIRING: Alaskan Halibut Olympia

**FOR QUESTIONS OR ASSISTANCE,  
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