

Spring 2018 Wine Club Releases

In a remarkable string of quality warm vintages – including the big-boned wines with balancing fruit of the 2014's, the suave tannins and endless layers of the 2015's, and the yet-to-be-bottled dynamic and effusive 2017's – 2016 stands out as a vintage on a rare pedestal along with the remarkable 2008's, but with a very different story to tell: a rare vintage where a naturally lower fruit set and open clusters balanced with a perfect vintage arc: an early set, a gradual easing into warmer summer days, and an ideal closing chapter in late September with wide diurnal temperature shifts from day to night. 2016's will be known for their freshness and energy.

Our 2016 Pinot Noirs dominate in this Spring Club release with our three estate Pinot Noirs from Luminous Hills: the “silver label”, the Lux, and the Astra. With the naturally lower yields in 2016, all have been produced in the smallest quantities since the first Luminous Hills vintage in 2008.

Wines from both the 2015 and 2017 vintages bookend this Club releases with our 2017 Rosé of Pinot Noir, all carefully farmed for rosé and sourced from Luminous Hills, along with the much-anticipated (for those who have had early tastes of this beauty) rollout of our 2015 Nebbiolo from the Coyote Canyon Vineyard, Columbia Valley Washington.

2017 Seven of Hearts Rosé of Pinot Noir

After not having the opportunity to make a rosé in the 2016 vintage due to low yields, a lot of pent up pink pinot passion is focused in this bottling. After applying rosé-specific farming techniques to a select block of the 777 clone on Jory volcanic soil in the southeastern aspect of Luminous Hills, the fruit is carefully sorted, has three days of skin contact at very cold temperatures, and then pressed at very low pressure into neutral French oak barrels where it is fermented with select and native yeast strains, then barrel aged for 6 months in 100% neutral French oak cooperage. The result is delicate floral aromatics and layers of vibrant charming red fruit on the palate. 14.2% Alcohol.

101 cases produced. Regular \$24.00 Spades \$20.40 Hearts \$19.20

2015 Seven of Hearts Nebbiolo, Coyote Canyon Vineyard, Columbia Valley WA

This fourth bottling of Seven of Hearts Nebbiolo reflects a somewhat warmer vintage, and a wine that is more effusive in its youth than is typically the norm for this varietal. That said, this wine speaks the language of Nebbiolo, first in its dramatic floral aromatics, followed by rich texture and a lingering finish of iron, spice, rose and cherry. Barrel aged for two years (6 months 20% new French oak, followed by 18 months in 100% neutral French oak). 13.8% Alcohol.

127 cases produced. Regular \$36.00 Spades \$30.60 Hearts \$28.80

2016 Luminous Hills Estate Grown Pinot Noir “silver” label, Yamhill-Carlton

For the first time, our primary bottling from Luminous Hills, the “silver label”, has been split into two size formats: the usual 750ml bottle and a new 375ml bottling. The latter was produced at the request of our distributor and Portland restaurants, but we set aside some for our club members as well. The juice is the same in both bottles: a selection of fourteen barrels produced from the diverse elements of Luminous Hills vineyard: both volcanic and sedimentary soils, varying elevations, the many aspects from southwest to southeast, and each of the four clones matched specifically to the character of each part of the vineyard. Cooperage is 14% new French oak (Rousseau Puncheon forest blend) with the remaining once or twice filled French oak barrels. 12% whole cluster fermented. 14.2% Alcohol.

298 cases produced of 750ml. Regular \$35.00, Spades \$29.75, Hearts \$28.00

99 cases produced of 375ml. Regular \$21.00, Spades \$ 17.85, Hearts \$16.80

2016 Luminous Hills Estate Grown Pinot Noir LUX, Yamhill-Carlton

For the 2016 Vintage, the Lux draws from just four select barrels exclusively from the southwest aspect of Luminous Hills, with an emphasis on the lower elevation Pommard (three quarters of the blend), but a supporting role of the 777 clone planted on Jory volcanic at the higher elevations of the southwest aspect (one quarter of the blend). The result is a well structured more muscular wine with predominant darker fruit components, but balancing finesse. 25% whole cluster fermented and barrel aged in all French cooperage (25% new Seguin Moreau forest blend, with the remaining once, twice and three times filled). 14.3% Alcohol.

98 cases produced. Regular \$42.00 Spades \$35.70 Hearts \$33.60

2016 Luminous Hills Estate Grown Pinot Noir ASTRA, Yamhill-Carlton

The 2016 Astra is also drawn from just four barrels, but in this case from the southeastern blocks at Luminous Hills, three quarters 667 clone on Jory volcanic at the upper elevations, and one quarter 115 clone on lower elevation sedimentary. The result is the marriage of elegant dusty berry notes with darker tone underpinnings and spice. Where the Lux is power on the palate, the Astra leans on ethereal aromatics and a lingering finish. 17% whole cluster fermented and barrel aged in all French cooperage (100% once-filled barrels: Marsannay Cooper’s Choice, Billon Vosges, Rousseau Video forest blend, Rousseau Allier). 13.6% Alcohol.

97 cases produced. Regular \$42.00 Spades \$35.70 Hearts \$33.60