



**Portlandia: Oregon Pinot Noir**

100% Willamette Valley, OR fruit

Bright aromas of ripe strawberry and raspberry open up on the nose along with a hint of cedar. Vibrant flavors of red cherry and cranberry follow, accompanied by accents of black tea and thyme, with a dash of pink peppercorn. Fine-grained tannins and fresh acidity provide structure and balance through the lingering finish.

As usual, we sourced this lovely Pinot from several vineyard sources throughout the Willamette Valley in order to provide the best balance for this offering. 10 months in 20% new French oak

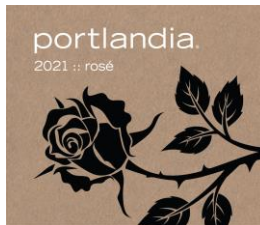


**Portlandia: Pinot Gris**

72% Columbia Valley & 28% Willamette Valley

96% Pinot Gris, 3% Riesling & 1% Viognier on 100% Stainless Steel on lees

A dry, crisp Pinot Gris. Bright aromas of Meyer lemon and pear are followed by mouthwatering flavors of apricot and nectarine. Smooth and refreshing, the zippy acidity and rich minerality carry through to a lively, lingering finish. 100% Stainless Steel cool ferment.



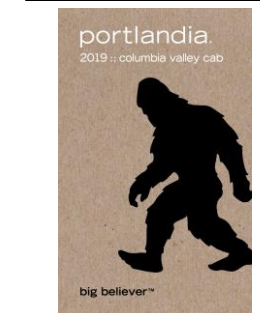
**Portlandia: Columbia Valley Rose**

100% Columbia Valley, WA fruit

100% Syrah 100% Stainless Steel

Bright, vibrant rosé with aromas of watermelon and raspberry followed by a hint of fresh lavender. Flavors of strawberry and pink grapefruit are well balanced by a lively, refreshing acidity that lingers on the finish.

Grapes were picked for rosé when sugars were still quite low (approximately 21 Brix). The berries were gently crushed and allowed to rest on the skins for several hours. After just enough contact to capture a bright salmon color, we pressed them off the skins. The juice was then fermented slowly at very cool temperatures to protect the delicate aromas.



**Portlandia: 'Big Believer' Cabernet**

100% Columbia Valley, WA fruit

Wahluke Slope Cabernet 15 months in a combination of 20% new and 80% used French oak barrels. This bold Cabernet begins with aromas of blackberry, vanilla and coffee, followed by layered flavors of black cherry, dark plum and sweet spices. Structured by fine, firm tannins and well-integrated acidity, we love to pair this food friendly wine with grilled beef or portabella mushroom dishes.

The 2019 vintage in the Columbia Valley was shaped by cooler than usual weather, beginning with a moderate spring that led to a later bud break than past years. Temperatures throughout the summer remained temperate and mild. This allowed the grapes to ripen slowly and develop great concentration of flavor, while maintaining bright, balanced acidity.



**Portlandia: Columbia Valley Red Blend**

100% Columbia Valley, WA fruit

fruit

59% Cabernet Sauvignon, 41% Syrah 15 months in a combination of 20% new and 80% used French oak barrel. Horse Heaven Hills, Wahluke Slope.

Aromas of raspberry, black currant and mocha lead into rich flavors of black cherry, huckleberry and dark chocolate. Rich and fruit forward, this juicy red blend pairs perfectly with BBQ ribs or grilled peach salad.

The 2019 vintage in the Columbia Valley was shaped by cooler than usual weather, beginning with a moderate spring that led to a later bud break than past years. Temperatures throughout the summer remained temperate and mild. This allowed the grapes to ripen slowly and develop great concentration of flavor, while maintaining bright, balanced acidity.



**Portlandia: Momtazi Vineyard Biodynamic Pinot Noir**

McMinnville, Willamette Valley OR

Demeter Cert. Biodynamic® 15 months in a combination of new, second use and neutral French oak barrels

Expressive aromas of fresh blackberry and Bing cherry lift off the nose with hints of spice, cocoa and a dash of nutmeg. On the palate, flavors of strawberry, red currant and fig are backed by subtle hints of tobacco and vanilla. The bright acidity and polished, fine-grained tannins contribute to a rich, textured body. Bold and structured, this is a Pinot Noir that can be enjoyed in its youth or matured through 2027 and beyond. This Biodynamic wine is 100% Pinot Noir from the Momtazi family's vineyard south of McMinnville, OR. Hand-selected grapes (10% whole cluster, 90% crushed) were fermented in open-top vats using indigenous yeasts and gentle hand punch-downs. As per the Demeter Biodynamic requirements, no additives were used.