

**From:** Debbie debbie@santiamwine.com  
**Subject:** Pinot Noir Tasting and Beef Bourguignon  
**Date:** August 2, 2018 at 7:35 PM  
**To:** bwelsh@mind-over-media.com



The weather is cooling down just in time for you all to relax and join us on Friday, August 3rd for Oregon and French Pinot Noir. Our dinner special Beef Bourguignon.

The Cost: Full pour: \$36 Half Pour: \$20

Time: 4-8 PM

Reservations welcome: 503.589.0775

The Wines:

### **2015 Chateau de Puligny-Montrachet Monthelie Pinot Noir \$50**

“Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.”

“All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.”

“We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine's freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.”

**Tending the Vines:** We began organic farming in all of the parcels of the Domaine du Château de Puligny-Montrachet in 2002. Since 2005, biodynamic viticulture has accompanied this practice in our efforts to fully respect these living soils.

### **2016 Kelley Fox Ahurani Pinot Noir Willamette Valley \$36**

A medium, utterly transparent crimson red with cool tones, the Ahurani has a joybringing nose of spicy red and blue fruits with a touch of minerals and a soothing freshness. In 2016 (as in 2015) it is 100% whole cluster, and produced from blocks on the top of the tallest hill of the vineyard like the Momtazi Vineyard bottling. In the mouth, there is a gentleness that the Momtazi Vineyard bottling doesn't have right now. No claws or talons or gimlet eyes. This one is a friendly dragon. It reminds me of the spirit of the Mirabai, but it is the Momtazi version. It has this lovely, flowing movement to it in the mouth, and without being glou-glou, it wants to be enjoyed. It is very early yet (I write these silly non-note notes in late January 2018), and I believe the Ahurani will continue to develop the fruit-side of the Momtazi Vineyard beauty significantly this year. It has the power and delicious acidity typical of this wild vineyard

### **2016 Lingua Franca Avni Willamette Valley \$34**

AVNI is a Stone family name that means “my stone” or “mother earth.” AVNI Pinot Noir reflects the complex flavor profile of Eola-Amity Hills fruit, born of rocky, volcanic soils on the hillside vineyards of the Willamette Valley. The wine is medium bodied but offers surprising depth and structure. Floral, smoky, mineral and red cherry, black plum fruit tones meld into a long silky finish.

### **2015 Joseph Drouhin Gevrey-Chambertin \$68**

Drouhin's 2015 Gevrey-Chambertin Village is showing very well from bottle, offering up an incipiently reserved nose of raspberry, cherry, dark chocolate, currant leaf and undergrowth. On the palate, the wine is supple, fine-grained and beautifully balanced, with succulent acids, a deep core and lovely persistence, defined by the understated reserve that is this maison's calling card. While this Gevrey's structural refinement will mean that it can give pleasure young, in the 2015 vintage this is decidedly a bottle which will reward some time in the cellar and it should drink well for over two decades. Note that this incorporates full 100% premier cru fruit. **99 Points**

and it should drink well for over two decades. Note that this incorporates full 50% premier cru fruit. **89 Points Robert Parker**

#### **2015 Domaine Drouhin Pinot Noir \$42**

Medium ruby-purple in color, the 2015 Dundee Hills Pinot Noir is still a little youthfully shy, revealing notes of black cherries and black raspberries with suggestions of violets and sautéed herbs. Medium-bodied, with lovely elegance and expression in the mouth, it has a fine backbone of silky tannins and plenty of latent layers just poking through on the persistent finish. **90 Points Robert Parker**

#### **2014 Domaine Fougeray de Beauclair Fixin "Clos Marion" \$50**

Appellation: Fixin

Grape variety: Pinot Noir

Vineyard Age: 57 years in general

Soil : clay and limestone soils

Surface of the vineyard and production : 3.16 hectares

Wine making: Cold maceration and alcoholic fermentation under temperature control of 31°C maximum, fermentation in tanks from 2 to 3 weeks.

Wine ageing and maturing: 10% in new oak vats, the remaining wine in barrels of 1 to 3 wines.

General characteristics of the wine:

– Color: Red

– Nose: A sumptuous bouquet, dense and complex, revealing aromas of ripe fruit (black cherry)

– Taste: Ripe fruits and liquorice, long-lasting taste

Harmony dish-wine : Chicken with morels and cream, or pigeon, quail, pheasant.

Drink advice: Can be tasted young for its fruity flavor but can be kept in a good cellar for more than 10 years .

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