

Molly's BOTTLE CLUB - July 2023

Orcas Wine Project

friends collaborate - wines for summer
listed in light to dark wine (my opinion)

Arneis

from: Aurora Vineyard, Laurelwood District AVA, Oregon

winemaker: Chad & Bree Stock

Chad & Bree are forever impressing me - the wine is always decent and sometimes outright freakishly delicious (duh!!) but they're also genuinely good people (which can be sorta hard to find in the normal wine world).

Bree is Australian-born who fell in love with Chad and the Willamette Valley - she is also Oregon's first MW (Master of Wine) and one of very, very few women to hold the honor. She's also super cool and just an all-around awesome lady.

Chad is also a seeker with a degree in enology from CSU. He's a great winemaker who makes wine with Bree at their own project and also for David Hill Vineyards. He's also lucky to be married to Bree!

facts & random info: one of the most popular white grapes in Piedmont Italy but rarely seen outside that region

Laurelwood District is a newer AVA in Oregon but has been growing grapes as part of the greater Willamette Valley forever

Arneis was once nicknamed "White Barolo" and is mentioned in writings dated back to the 15th century

Was on the verge of extinction in the 1970's but, thanks to a handful of dedicated wineries, it has made an impressive recovery and has come as far as Oregon!

32+ year old vines

aged in neutral barrel

zero additives & unfinned/ unfiltered

tasting notes: fresh AF with high acidity that is balanced with a gorgeous saline Stone fruits abound - think white peach, nectarine and maybe hints of that yellow plum I can never remember the name of slightly richer mouthfeel than I was expecting but super fresh & light!

pairing ideas: OMG - seared scallops with a garden herb butter sauce & a fresh green salad!! simple risotto made with a lovely herb-y broth

Muller Thurgau

from: Willamette Valley, Oregon

winemaker: Kate Norris & Tom Monroe

grapes(s): 75% Müller-Thurgau, 25% Gewürztraminer

facts & random info: Fun grape fact: *Muller Thurgau* is a cross of riesling and sylvaner grapes

you may remember these 2 from the Gamay club - Division Wines! rather than write a bunch of the same stuff, you can [refer to the notes](#) or check out [this article](#) which is a great interview with Tom and gives good insight to what Tom & Kate are doing and thinking.

40+ year old vines planted at Anne Amie and Namaste Vineyards (planted in 1979)

skin contact :: 24 hours for Müller-Thurgau and 2 days for Gewürztraminer

tasting notes: the nose is crazy - honeysuckle, key lime & white flowers but that just sets you up for the actual tasting which is starfruit, kumquat, crushed gravel with yellow grapefruit & golden delicious apple on the finish.

pairing ideas: grilled white fish with a early-summer fruit salsa

I had it at an aquachile and ceviche throw-down and it freaking blew my mind

Rose

from: Jubilee Vineyard, Eola-Amity Hills AVA, Oregon

winemaker: Andrew Bandy-Smith

grapes(s): Dolcetto

facts & random info: traditionally from the Piedmont region of Italy, Dolcetto is a really beautiful grape with bunches that perfectly shaped and a super dark colored skin.

Writings dated back to the 16th discuss the grape and how to utilize it in blends relatively new to Oregon, it is thought to have planted around 1991 with cuttings now being shared around the Willamette

farmed by Mary & Steve Walker and Jessica Cortell

stainless steel fermented and aged 6 months

direct-press adds little color - however, since the skins are so thick & dark, this rose is pretty dark

tasting notes: bright, fresh and so much red fruit - tart cherries, cranberry & hints of red currants - there is some spice and a touch of sea salt salinity that

makes it pretty mouthwatering

pairing ideas: fresh green salad with a light dressing and fresh goat cheese
spicy arugula pesto (good idea, Todd!) with your favorite pasta

Co-Ferment

from: Vitae Springs Vineyard, Willamette Valley, Oregon

winemaker Chad & Bree Stock

grapes(s): 50% Pinot Noir + 50% Pinot Gris

facts & random info: did you know that the family Pinot has 3-main grapes (Blanc, Gris & Noir) but is prone to mutation? it is not uncommon to see a white or grey bunch growing next to a red bunch on a Pinot Noir plant and vice versa. Pommard clone Pinot Noir & Eyrie clone Pinot Gris - let's talk clone's real quick cuz it is something that pops up in the wine world a lot particularly in Oregon & California. To me, it has always been a bit of marketing hype to say things like "own-rooted" or "on it's traditional roots" because 95% of rootstock in the world is American rootstock due to it's inherent resistance to phylloxera. After the disaster due to this louse, the French government required all vines to be grafted on to American rootstock and the rest of Europe quickly followed. It is pretty rare to find truly own-rooted vines in Europe although it does happen. So for an American vineyard or winery to say own-rooted is pure marketing - of course, it's own rooted!

As far as clones are concerned, most of us including wine professionals would have a very hard time distinguishing between a Pommard clone or Dijon clone. I'm sure there are some sommeliers who would argue the point; however, I have been at plenty of tastings where not one single person could tell the difference (including the winemaker) when the wines were tasted blind. Also clones do end up taking on the characteristics of their place in the world (aka TERROIR) so to discuss clones is sorta funny to me.

anyway, take that for what it is - my opinion. What do you think?

this co-ferment is literally 1/2 and 1/2 and all the destemmed grapes went into the tank and ferment with the skins until Chad & Bree think it's ready. This helps to mitigate any smoke damage and to create a fun, easy drinking (dare I say crushable?!) wine

tasting notes: you can definitely tell this is Pinot Noir with ripe cranberries & earthy tones. The Pinot Gris gives it some white stone fruit and melon. Together it's a pretty crushable easy drinker - serve it slightly chilled.

pairing ideas: the beach, your rooftop, sitting in your garden snipping herbs!
grilled salmon with a fresh green salad
woodfired pizza with oregano sprinkled across the top