

Molly's Bottle Club
3rd EDITION

the wines of Bottle Club June 2020

this month we continue to explore a grape family so known to us all that we often do
not give it a second thought

the Pinot family = Pinot Gris, Pinot Blanc, Pinot Noir

as we discussed last month, Pinot Gris is also known as Pinot Grigio
but did you know that Pinot Blanc is also grown and allowed to be in Champagne?
Pinot Noir is the great grape in Burgundy but is it also grown all over Germany,
Australia, Oregon, California

did you know that Pinot family is quite subject to spontaneous mutation?
sometimes you will even find Pinot Grigio or Pinot Blanc growing on the same vine as a
Pinot Noir bunch.... and although Pinot Noir may be viewed as the King there are so
many ways to drink this delicious family of grapes.

have fun, my friends!

blessings and love!

Kelley Fox Pinot Blanc

from: Freedom Hill Vineyard, Willamette Valley, Oregon

vigneron: Kelley Fox

grape(s): Pinot Blanc

facts: picked on the 23rd of September and whole cluster pressed same day
a very good vintage for this vineyard even if the yields were a bit low

stainless tank for the primary fermentation

neutral (no flavor imparted - just slight oxygen exchange) French oak for the
secondary fermentation

tasting notes: ripe stone fruit with hints of vanilla blossoms: acidity and round tannins

balance the wine to perfect minerality

pairing ideas: grilled halibut with a squeeze of lemon

grilled peaches & pork chops

hanging out in the backyard or front stoop with friends

Loop de Loop Pinot Blanc/ Pinot Noir 'Pink Oranges'

from: Acadia Vineyard, Columbia Gorge, Oregon

vigneron: Julia Bailey

grape(s): Pinot Blanc & Pinot Noir

facts: 1200-1500 ft. in elevation on Underwood Mountain

Co-fermented Pinot Noir and Pinot Blanc so both an "orange" wine and a rose

tasting notes: tangerine, peach, with some floral notes: dried hibiscus, wet stone
minerality, cranberry preserves and savory herbs

pairing ideas: spring! pea risotto, grilled salmon, ramps, nettles

random info: this is not easy country for growing grapes with hot days and cold nights.
In fact, Underwood Mtn. reminds me a bit of Alsace in France.

Crowley Pinot Noir

from: Willamette Valley, Oregon

vigneron: Tyson Crowley

grape(s): Pinot Noir

facts: a blend of 5 different vineyards = Tuckwilla Vineyard (21%) Four Winds Vineyard (20%) La Colina Vineyard (26%) Oracle Vineyard (18%), Wind Ridge (15%).

All vineyards dry farmed

Native yeast (of course)

tasting notes: ripe red cherry & plum with hints of graphite & earth. Balanced acidity with soft, elegant tannins. Classic Crowley and classic Willamette Valley - a bigger Pinot Noir that is delicious and balanced!

pairing ideas: grilled salmon or pork chops, grilled plums and stinky cheese

random info: hailing from New York, Tyson fell in love with wine during a visit to the Finger Lakes. He went all in wanting to learn how to make wine, traveling to New Zealand and working with some of the most amazing, natural winemakers in Oregon - Doug Tunnel from Brick House and John Paul at Cameron Winery.

Alexana Pinot Noir

from: Willamette Valley, Oregon

vigneron: Bryan Weil

grape(s): Pinot Noir

facts: dry farmed vineyard

native yeast

variety of soils - volcanic, clay, basalt

tasting notes: red fruits - berries & plums with floral notes on the nose
minerality and hints of violets dance with layered dark cherry & baking spices on the palate

pairing ideas: roast pork in a cherry sauce or herb sauce with fresh pasta

random info: it's nice to see a natural wine getting recognized for simply being a good wine and while I usually tend to ignore points, this one did get 92 points in the Wine Spectator so for once I agree with them!