

## Molly's BOTTLE CLUB - November 2022

red, red wine you make me feel so fine!!

grapes of Burgundy that are not from Burgundy (aka Pinot Noir with a smidge of the white grape of Burgundy)

### McKinlay

from: Willamette Valley, OR

winemaker/ farmer: Matt (father) & Jacob (son) Kinne

facts & random info: The Kinne's have deep roots in the Willamette Valley settling here in the early 1900's but it was Matt who decided to make wine. Taking over some vineyards and planting his own, Matt's approach has always been natural in the vineyards and hands off in the cellar. And after a stint on the international professional water polo circuit, Jacob (aka Jake) returned home to become the 2nd generation of Kinne's to make wine.

He follows in his father's footsteps in many ways - preferring a hands off approach to let the beautiful fruit shine through!

Matt is still very involved and continues to make the Willamette Valley line as well as the Estate.

### 'Jacob Martin'

grape(s): Chardonnay

30-year-old vines planted by his father, high in Oregon's Coast Range

5-different clonal selections from 5-vineyard sites

Stainless steel and completely neutral oak to keep it fresh

100% destemmed fruit with partial malolactic fermentation

Volcanic soil with some marine deposits.

higher elevation keeps the fruit acidity in balance

tasting notes: opal apples with some hints of golden delicious strike a really nice balance with lemon-y acidity. Some tannic structure from the inert oak and a lovely hint of creamy white blossom from the sur-lies (spent yeast) contact during aging.

pairing ideas: lemon-y dressings on a fresh salad with lightly grilled or pan-friend halloumi!! will make this wine taste a bit more creamy  
grilled meaty white fish with a simple squeeze of lemon - I'm thinking halibut or swordfish

### **'Willamette Valley'**

grape(s): Pinot Noir

from vines both young and old grown all over the Willamette Valley

10-clonal selections

warm, dry vintage allowed the fruit to produce slightly lower yield with absolutely gorgeous fruit

100% destemmed fruit

10-months in inert French oak

unfiltered

tasting notes: medium-bodied stunning Pinot Noir brings all the Willamette Valley spice to the palate - super balanced with bright cherry and minerality: soft, luscious tannins with the longest finish!!

pairing ideas: mushroom pasta of any kind! honestly mushroom anything really! recently I had it with black trumpets and fresh tagliatelle - rocked my world!!

grilled salmon or a pork chop served very simply with some cherry or even just salt & pepper

### **JK Carriere 'Glass'**

from: Willamette Valley, OR

winemaker/ farmer: Jim Prosser

grape(s): Pinot Noir

facts & random info: The name J.K. Carriere is a contraction of both Jim's grandfathers' names.

Jim calls this wine a white pinot noir because it is not made as a rose.

Obviously, it looks like a rose but the color is actually the result of a strange and happy discovery many years ago - Jim was making red Pinot Noir and wanted to see what would happen if he added spent lees (lies).

*You may recall from above that spent lees are the dead yeast from the natural yeast converting the grape sugars into alcohol.*

Anyway, when he did this experiment all those years ago, he discovered that the lees stripped color from the red wine. And then it sold out almost immediately soooo happy accident that we now get to enjoy!

And yes I still drink it cold but that's up to you!

tasting notes: fresh raspberry and watermelon with lime blossoms and meyer lemon! a very long, clean finish that is at once quenching but leaves me wanting another glass.

pairing ideas: thyme roasted chicken with potatoes!

grilled salmon also with thyme and potatoes!

herb-y pasta that is fresh & light

sitting in your favorite chair pretending it's sunny outside :-)

## **Basket Range 'Banksia'**

from: Adelaide Hills, South Australia

winemaker/ farmer: Sholto and Louis Broderick

grape(s): Pinot Noir

facts & random info: 777 clone of Pinot Noir located in a south facing pocket of their vineyard that it is lined with a variety of Banksia trees. 100% whole bunch - carbonic maceration for two weeks.

Inert French oak for seven months

severe drought in AU brought intense concentration to the fruit this year this is the last vintage we will likely carry as they have decided to not make wine naturally after this. I desperately hope they change their minds!

tasting notes: wowza! bright red fruits - think rainier cherries & slightly underripe raspberries. Wild strawberries and earthy minerality! Soft tannins temper the fruit and leave you wanting to drink the entire bottle - the definition of CRUSHABLE!

pairing ideas: friends over for dinner unless you don't want to share (no one would blame you!)

I'm sticking with the mushroom idea here but with risotto this time!  
although a roasted chicken or turkey would do well here as well!