



Wine Flight
October 7, 2015

*Award-
Winning
Oregon*



Artwork by Jenny Joyce (located in the Hotel Oregon in the heart of the state's wine country).

2013 Firesteed Pinot Gris *Rickreall*

A pink-skinned variety, this grape is vinified as a white wine and is known for its opulent texture, delicate aroma and good acidity. Among dry white wines, few are more unctuous than a good Pinot Gris.

Pinot Gris has been Oregon's best-selling wine since it overtook Chardonnay in 2000. In the cool Oregon climate, grape growers usually yield 3 tons of grapes per acre while conditions in Washington's warmer climate, it is more like 6 tons per acre. This is why Oregon Pinot Gris can cost much more per bottle.

Tasting Notes:

This wine has aromatics of pear blossom and tropical fruit. Zesty citrus and melon flavors with bright acidity proceed to a lingering finish.

Food Pairing:

In addition to Oregon salmon, Pinot Gris nicely enhances halibut or swordfish with braised fennel. It is also recommended for all kinds of shellfish, especially fresh, raw oysters. Another enjoyable match has Pinot Gris paired with sliced ripe tomato and fennel drizzled with lemon and olive oil, liberally sprinkled with freshly cracked black pepper.

PLCB 555013 @ \$12.99
12% ABV

2013 Penner-Ash Viognier *Newberg*

This wine is all stainless-steel fermented and not put through malolactic fermentation*, making it an immaculate, fragrant and rich Viognier (*of or denoting bacterial fermentation that converts malic acid to lactic acid, especially as a secondary process used to reduce the acidity of some wines).

Tasting Notes:

With aromatics of white peach, ripe pear and honeydew melon with a hint of citrus, this white has a creamy texture balanced by acid and minerals. On the palate there is peach cobbler and lemon zest with tropical fruit flavors extending into the finish.

Food Pairings:

This wine is always wonderful as an aperitif or match with hazelnut crusted salmon with herbed chèvre butter in a Viognier reduction. Additionally, it could pair with shrimp scampi over angel hair in a garlicky lemon sauce or macadamia baked chicken with an orange ginger sauce over rice pilaf.

PLCB 42763 @ \$24.99
14.5% ABV

2013 Iris Vineyards Oregon Pinot Noir *Cottage Grove*

Tasting Notes:

With a deep garnet color, this red exudes aromas of cherries, plum, raspberry, and cranberry with a hint of smokiness. On the palate the wine is medium bodied with rich dark chocolate and cherry pie with graham cracker.



Food Pairings:

Pair with duck breast in pomegranate citrus glaze with potatoes confit or garlic and herb roasted pork tenderloin with sautéed mushrooms.

PLCB 542239 @ \$21.39
12.3% ABV

2013 Left Coast Cellars Cali's Cuvée Pinot Noir *Willamette Valley*

Named after the family's left-handed daughter, Cali, this Cuvée (blend) is 100% Dijon, Pommard and Wädenswil clone Pinot Noir.

Tasting Notes:

This red boasts ripe plum and cherry flavors that mingle with floral, bay laurel and spicy notes. Delicious now, but this wine is ripe for cellaring.

Food Pairings:

Try with grilled lamb or roasted quail marinated in garlic and thyme.

PLCB 547025 @ \$19.99
13.5% ABV

The first known vines were planted in Oregon in 1779 by Franciscan missionaries. However, David Lett's 1975 Eyrie Vineyard's South Block Reserve Pinot Noir put Oregon on the map in 1979 in Paris. The French Gault Millau guide sponsored a grand tasting of wines from New World and France. In the Pinot Noir category, Eyrie's was placed among the top ten. Beaune négociant Robert Drouhin staged a follow-up match in early 1980; this time, the Eyrie came second, less than a point behind the Drouhin 1959 Chambolle-Musigny. The international press jumped on the story, and Oregon was placed on the world's wine map.