

## UNWINED Wine Club April 2008 Release Oregon – Pinot Noir and More!

Although Oregon is the fourth largest producer of wine in the United States, people know more about wines from Australia than they do about wines from this state. Many believe that wine-making in Oregon began in the 1960's with the start of the Hillcrest Vineyards. However, many years before grape wine was produced, winemakers in Oregon were producing flavorful wines made from fruits.

Winemaking families found bountiful harvests of grapes in Oregon and by the end of the 1970's, many families were producing excellent wines. Oregon wines gained international recognition in 1979 when an Oregon Pinot Noir won top honors against France's best Burgundies. In just 40 years, Oregon has evolved into a world-class wine-growing region with 15 approved appellations.

As winemakers know, good soils, or "terroir," (which means "a sense of place" in French,) and favorable climate are the keys to producing fine wines. Oregon is blessed with both superior land and one of the most diverse geo-climates in the world. Enabling vintners to successfully grow both cool and warm climate varieties.

Oregon does not have many large volume wineries. While it is fourth in total production, it is just third in the number of wineries. Most wineries are small,



family-owned operations producing less than 5,000 cases a year. Keeping the wine production small ensures that the winemakers have the time and energy to nurture each vine, grape cluster and barrel, resulting in wines of superior flavor and concentration.

Key growing regions are for the most part concentrated between the coastal range and the Cascades, including the famous Willamette Valley in the North and the Umpqua, Rogue and Applegate

Valleys in the South. The Columbia River Valley is also home to many wineries, situated just across the river from several major Washington State wine growing areas.

Prominent grape varieties in Oregon include Pinot Noir, Pinot Gris, Chardonnay, Merlot, Riesling, Cabernet Sauvignon, Syrah, Gewürztraminer, Viognier, Cabernet Franc and Tempranillo. This variety of grapes is further evidence of the diversity of the soils and micro-climates that exist in this relatively small region.

In this month's release, UNWINED has strived to include wines that represent the breath of Oregon's wine production, from North to South, depicting not only the range and diversity of Oregon's wine growing, but also the capabilities of several small producers.

### Wine Selections (the numbers indicate suggested tasting order)

#### Flight Club

##### Alternating

1. Kathken Vineyards 2006 Pinot Gris, Willamette Valley
2. Carabella 2005 Chardonnay, Willamette Vly
3. Folin Cellars 2006 Viognier, Rogue Valley

##### Red Only

1. Adea 2005 "Ann Sigrid" Pinot Noir, Willamette Valley
2. Honeywood 2006 Pinot Noir, Willamette Vly
3. Silvan Ridge 2006 Syrah, Rogue Valley

#### Select Club

##### Red/White

1. Kathken Vineyards 2006 Pinot Gris, Willamette Valley
2. Honeywood 2006 Pinot Noir, Willamette Valley

##### Red Only

1. Honeywood 2006 Pinot Noir, Willamette Valley
2. Silvan Ridge 2006 Syrah, Rogue Valley

Datasheets for each of these wines can be found on-line at [www.unwinedshop.com](http://www.unwinedshop.com)

## Kathken Vineyards 2006 Pinot Gris – Willamette Valley, Oregon



This wine has a light color with an up-front nose of grapefruit and citrus. The palate presents a round mouthfeel with balanced acidity with grapefruit and pear and tropical

fruit flavors. This wine was stainless steel fermented and aged in 100% French oak barrels.

Kathken Vineyards is a quiet, secluded 51 acre vineyard in the fir tree covered Eola hills, just 7 miles west of Salem. Ken and Kathy Slusser are the owners, managers and working staff of the vineyard and the Bella Vista tasting room.

**Varietal:** 94% Pinot Gris, 6% Chardonnay

**Appellation:** Eola Amity Hills, Willamette Valley, Oregon

**Winemaker:** Ken Slusser

**Website:** [www.kathkenvineyards.com](http://www.kathkenvineyards.com)

**Cases produced:** 750

**Maturity:** Ready to drink now or next 1-2 years

**Food Pairing:** Pasta, salads and seafood

**Price:** \$23.95

**Club Price:** \$21.56

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## Carabella Vineyard 2005 Chardonnay, Willamette Valley, Oregon



This Chardonnay has a lemon gold color. The nose presents tropical fruit aromas and the palate exhibits tropical fruit overtones, minerality, citrus, and a hint of hazelnut. The crisp minerality provides a “Burgundian” quality.

Carabella Vineyard is a 49 acre site in the southeast side of Parrett Mountain in the new Chehalem Mountains AVA of North Willamette Valley. The Dijon 76 clone Chardonnay grape produces wines of elegant complexity. Winemaker and geologist Mike Hallock chose this site as having the best terroir for growing top quality Chardonnay.

**Varietal:** 100% Chardonnay

**Appellation:** Chehalem Mountains, Willamette Valley, Oregon

**Winemaker:** Mike Hallock

**Website:** [www.carabellawine.com](http://www.carabellawine.com)

**Case production:** 345

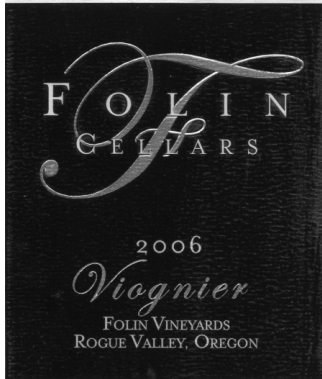
**Maturity:** Ready to drink now or over couple year

**Food Pairing:** Seafood, Salmon

**Price:** \$32.95

**Club Price:** \$29.66

**Folin Cellars**  
**2006 Viognier, Rogue Valley, Oregon**



This light lemon-gold colored wine represents all the best of both the varietal and the terroir. The explosive aromatics demonstrate the scent of orange blossom. The palate shows exotic tropical fruits, citrus, pear and honeysuckle. The balanced acidity provides a bright, lush and round finish.

Southern Oregon is famous for its fresh, bright white wines, Viognier in particular. This wine is another great example of the high quality fruit that exists in this region.

**Varietal:** 100% Viognier

**Appellation:** Rogue Valley, Oregon

**Winemaker:** Ron Folin

**Website:** [www.folincellars.com](http://www.folincellars.com)

**Case production:** 150

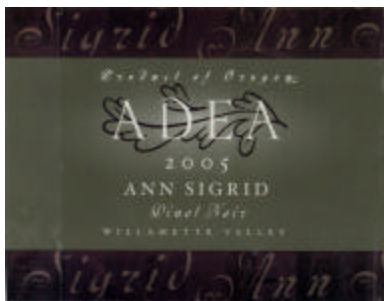
**Food Pairing:** Columbia Valley Salmon, Seafood, Asian foods

**Price:** \$29.95

**Club Price:** \$26.96

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**Adea Wine Company**  
**2005 “Ann Sigrid” Pinot Noir, Willamette Valley, Oregon**



This is a light to medium bodied Pinot Noir with floral notes leading to a candied ginger spice flavor. There are lingering dark cherry and strawberry flavors with soft subtle

tannins and a long finish.

ADEA Wine Company is a combination of the first letters of each family member's name: Ann, Dean, Erica and Adam. Before he was a winemaker, Dean was a steel fabricator doing work for many wineries. He still builds much of the machinery used at the Adea facility.

**Varietal:** 100% Pinot Noir

**Appellation:** Willamette Valley, Oregon

**Winemaker:** Dean Fisher

**Website:** [www.adeawine.com](http://www.adeawine.com)

**Case production:** 300

**Maturity:** Ready to drink now or over next 2-4 years

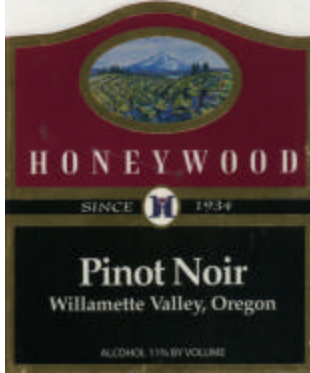
**Food Pairing:** Light meats, pork, fowl

**Price:** \$32.95

**Club Price:** \$29.66

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## Honeywood Cellars 2006 Pinot Noir, Willamette Valley, Oregon



This wine is a great example of Oregon Pinot Noir. The intense nose provides aromas of red and black cherry. The palate has a perfect balance of acidity, tannin and fruit. The wine has overtures of oak plus the spice and cherry expected in a fine Pinot Noir.

Honeywood is the oldest winery in Oregon, founded in 1933 by Ron Honeyman and John Wood. It was originally called Columbia Distilleries producing fruit brandies and today, fruit wines are still a primary product. The name Honeywood is derived from the Oliver Goldsmith's play, "The Good Natured Man", wherein the products of fermentation were referred to as, "smooth as Honey ... aged in Wood... the drink of the good natured man."

**Varietal:** 100% Pinot Noir

**Appellation:** Willamette Valley, Oregon

**Winemaker:** Marlene Gallick

**Website:** [www.honeywoodwinery.com](http://www.honeywoodwinery.com)

**Case production:** 392

**Maturity:** Ready to drink now or next 4-7 years

**Food Pairing:** Salmon, light meats, game birds

**Price:** \$27.95

**Club Price:** \$25.16

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## Silvan Ridge 2006 Syrah Reserve, Rogue Valley, Oregon



This Syrah boasts attractive aromas of mulberries and boysenberries followed by bold, fruit-forward berry fruit such as raspberry, mulberry, and boysenberries. The oak essence and hints of spice enhance the fruit's intensity. It

has a long pleasant finish. The wine was aged for 13 months in 100% French oak (30% new).

The Rogue Valley is famous for the Bordeaux and Rhone varieties grown there. Silvan Ridge is a major producer in this area with a goal of crafting elegant wines that are expressive and persuasive and that convey subtle nuance with style and grace.

**Varietal:** 96% Syrah, 4% Viognier

**Appellation:** Rogue Valley, Southern Oregon

**Winemaker:** Jonathan Oberlander

**Website:** [www.silvanridge.com](http://www.silvanridge.com)

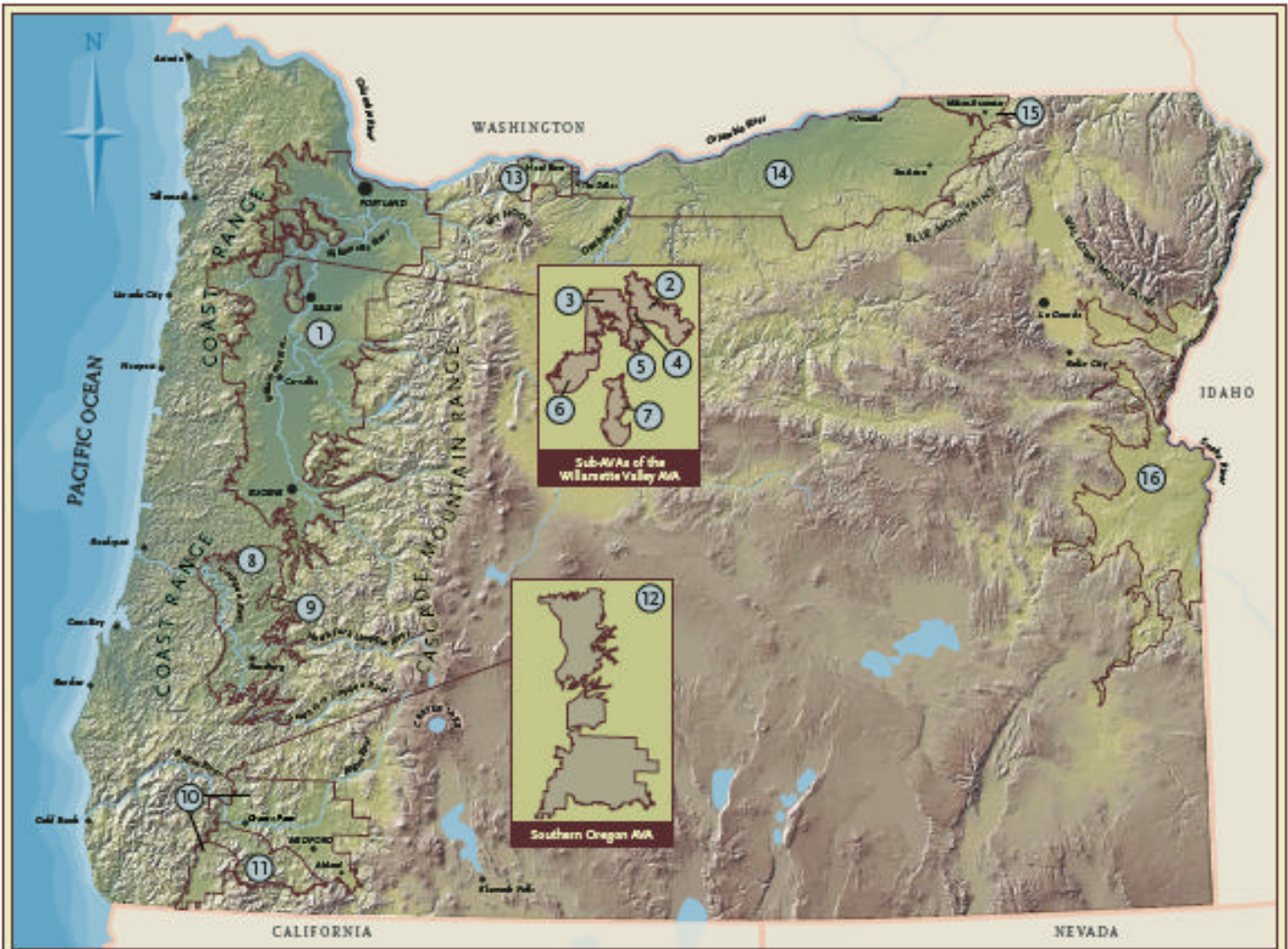
**Cases produced:** 627

**Maturity:** Ready to drink now and the intense berry and fruit indicates this wine will serve well for the next 5-7 years

**Food Pairing:** Barbequed meats, grilled meat and vegetables, wild game, meat-lovers pizza

**Price:** \$23.95

**Club Price:** \$21.56



## AMERICAN VITICULTURAL AREAS OF OREGON

1	Willamette Valley	5	Dundee Hills	9	Red Hills Douglas County	13	Columbia Gorge
2	Chatslem Mountains	6	McMinnville	10	Rogue Valley	14	Columbia Valley
3	Yamhill-Carlson District	7	Solo Amity Hills	11	Applegate Valley	15	Walla Walla Valley
4	Ribbon Ridge	8	Umpqua Valley	12	Southern Oregon	16	Snake River Valley