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TASTING ARTICLES

OREGON

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SONOMA



In praise of 2021



Some of Oregon's finest here, as well as a tantalising vertical from a Bordeaux-owned Sonoma estate.

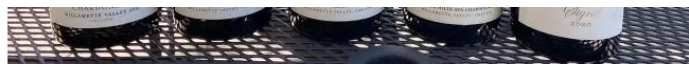
I tasted most of these wines at home and have to confess that the 2021 Willamette Valley wines in particular were so good that I was reluctant to hand the leftovers to friends and neighbours as I usually do.

I cannot overstate the promise as well as the current drinkability of the 2021 vintage in Willamette. As I noted [here](#), the acids are fresh and lively, alcohols moderate, tannins in Pinot Noirs are supple and ripe, and the wines have a levity to their structure without sacrificing any intensity of aroma or flavour. Abbott Claim, Hamilton Russell Oregon, Martin Woods, Bergström and Holocene all showed superb balance.

Among the wines that are not 2021s, Bergström's 2020 Chardonnays and Élevée's 2019 Pinot Noirs are particularly captivating.

At Bergström, 2020 marks the estate's transition to 100% estate-grown fruit. In previous years, they had been one of the largest buyers of fruit from the famous Shea Vineyard, Gregory Ranch and Temperance Hill vineyards. (The Temperance Hill Chardonnay that Bergström used as a component of Sigrid is now made into an equally stunning wine by Abbott Claim that is reviewed below). The change nearly halved production, and the fires of 2020 halved that amount again, so they produced only 40 barrels of Chardonnay. Josh Bergström also subtly changed his winemaking process. For the last 10 years, he has kept a lees solera for his Chardonnays, collecting and kegging the lees from each wine after racking them to their final blend. He then adds these lees to the new vintage after fermentation and puts the wines back in barrel. For every vintage excepting 2020, he has left the wines on their fine lees while adding in lees from his solera; in 2020, however, he racked the wine off the lees entirely, and then added only the solera lees. He believes this technique accounts for the precision and texture of his 2020s. If the results are any indication, I would hazard a guess that we will see more producers saving lees as a future safety measure.





Élevée's 2019 Pinot Noirs stand out for how they highlight both the ageability of the vintage and the differences between the plush, red-fruited wines from the sub-AVAs of the Dundee Hills and Chehalem Mountains and the more tightly coiled, structured, savoury wines from Eola-Amity Hills and McMinnville. My only gripe is that their tête de cuvée, Departure, is packaged in glass more than 300 g (10.6 oz) heavier than its single-vineyard counterparts.

Landlines Estates is another name to look for. Started in 2016 by Ackley Beverage Group, an investment company specialising in the Pacific Northwest wine industry, the brand is focused on the Tidalstar Vineyard, a certified biodynamic 30-acre (12-ha) vineyard planted in 1999 in Yamhill-Carlton, a sub-AVA of Willamette Valley. Overseeing the project are Rudy Marchesi, chairman of Demeter USA and proprietor of the 200-acre biodynamic-certified, dry-farmed Montinore Estate in the Tualatin Hills AVA, and Anna Matzinger of Matzinger-Davies Wine Co and previously winemaker and general manager of Archery Summit. All three vintages I tasted are drinking well, though the powerful 2018 and the youthful 2019 outshine the quieter 2017.

Finally, the Sonoma producer Acaibo provided a nostalgic vertical of 2014–2018. This estate, purchased in 2012 by Claire and Gonzague Lurton of Chx Durfort-Vivens, Ferrière, Haut-Bages Libéral and La Gurgue in Bordeaux, lost 50% of their vineyard in the 2019 Kincade fire, and sustained significant damage to plantings from 1998. The last vintage before the fires, 2018, is almost tragically good. The Lurtons and winemaker Nicolas Vonderheyden are in the process of replanting the estate (some of the young, replanted vines can be seen in the photo at the top of this article); looking on the bright side, they say that the fires have allowed for them to replant with more resilient rootstock and scion material. While the estate initially had a large amount of Merlot planted, they have shifted to planting predominantly Cabernet Sauvignon. The vines in the photo at the top of this article were planted in 2021 and are Cabernet Sauvignon clone 412 on 110R rootstock; previously the block was half Cabernet Sauvignon and half Merlot.

The 45 tasting notes below are grouped by state, then style/colour. Within each group the wines are listed alphabetically by producer (sur)name, with wines from the same producer listed younger to older, but you can reorder the wines by score, vintage or appellation if you prefer.

Select sorting option ▼

Acaibo, Sonoma County

Acaibo - Trinité Estate 2014 Sonoma County 17

This was the first vintage in which these wines were made at the estate. 85% Cabernet Sauvignon, 9% Merlot, 6% Cabernet Franc.

Rich, ripe and lustrous on the nose with plenty of tertiary interest – book spines, cigar box, old leather, black plums and blackberry jam. Very spicy and savoury.

High acid that balances high levels of sandy tannin. Long finish with lots of fruit concentration. Such spiciness on the finish. A bit of meatiness peeking though.

Elegant and mature. (SCJ) 14%

Drink 2019 – 2028

\$95 RRP

Acaibo - Trinité Estate 2015 Sonoma County 16.5

74% Cabernet Sauvignon, 6% Merlot, 20% Cabernet Franc. 1.5 tons/acre.

Lighter and more herbal than the 2014. Age is much less evident. Not tertiary yet – this has more time. The tannins are tight and grippier than on the 2014.

Black plum and fresh hay on the palate with a touch of amaro on the finish. Not as expressive as 2014 or 2016 but opens beautifully, evolving toward notes of cacao and dried thyme after 20 minutes in the glass. (SCJ) 13.9%

Drink 2023 – 2035

\$80 RRP

Acaibo - Trinité Estate 2016 Sonoma County 17

72% Cabernet Sauvignon, 10% Merlot, 18% Cabernet Franc.

More floral and elegant on the nose than the 2014 and 2015. Round and spicy with lots of room to age. Balanced with a broad mid palate and lengthy finish. A

lovely savoury meatiness is starting to develop. (SCJ) 14%
Drink 2020 – 2031
\$80 RRP

Acaibo - Trinité Estate 2017 Sonoma County 17.5 +

75% Cabernet Sauvignon, 12% Merlot, 13% Cabernet Franc. There was a significant heatwave during the 2017 vintage and the vines stalled in ripening for around a week.

A floral, plummy nose with honey, hay and spice. Acid is quite high and tight – it feels higher than the 2014, 2015 or 2016. High levels of fine sandy tannin that is persistent and grippy. Finish is long and spicy. (SCJ) 13.9%

Drink 2025 – 2035
\$80 RRP

Acaibo - Trinité Estate 2018 Sonoma County 18 +

85% Cabernet Sauvignon, 11% Merlot, 4% Cabernet Franc.

Deep purple. Plush nose with ripe plum and blackberry. Very fine, sandy tannins, lots of spice and black plum, and high, linear acidity driving the finish. This needs time. Stash this away. (SCJ) 14%

Drink 2026 – 2040
\$80 RRP

Acaibo - Trinité Estate, Amaino 2016 Sonoma County 16.5

63% Merlot, 29% Cabernet Sauvignon, 8% Petite Sirah. Amaino is not an estate wine. Cabernet Sauvignon and Petite Sirah are purchased.

Medium ruby colour. Ripe purple plums and meat. Smoky but not heavy. Medium tannins, sandy in texture. Fresh, firm acidity. Incredibly savoury – the fruit is dense but not sweet. Cigar box on nose. Medium finish. Much more fruit than the 2017 bottling and a bit of leather. Lingering spiciness. (SCJ) 13.9%

Drink 2020 – 2030
\$60 RRP

Acaibo - Trinité Estate, Amaino 2017 Sonoma County 16.5

60% Cabernet Sauvignon, 40% Merlot.

Medium to deep ruby in colour. Smells like baked earth, hay, clay pots and vaguely of black plum and baked figs. High levels of firm, sandy tannin – much higher than in the Merlot-dominant 2016 Amaino. The tannin continues to climb long after spitting. Fresh acidity. Not much fruit on the finish – still super tight and savoury. (SCJ) 13.9%

Drink 2021 – 2032
\$60 RRP

Acaibo - Trinité Estate, Amaino 2018 Sonoma County 16 +

77% Cabernet Sauvignon, 23% Merlot.

Deep purple in colour. This takes half an hour to open. Moderately aromatic with cigar box, fresh black plums, boysenberries and roasted meat. Very savoury. On the palate, the fruit is dense with a touch of sweetness and a light saltiness. Medium finish. Acid is high and tight. (SCJ) 13.9%

Drink 2025 – 2037
\$60 RRP

Oregon wines

Sparkling

Montinore Estate, Cuvée Brut 2017 Yamhill-Carlton 17

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE.

55% Pinot Noir, 45% Chardonnay. 3 years ageing on lees. TA 10.5 g/l, pH 2.9.

Pale lemon. A yeasty, rich nose. Proper traditional-method sparkling wine! A fine mousse and layered flavours of yellow plum, lemon and wildflower honey. Long and fresh, with plenty of acid. The inaugural vintage for this wine! If my first drafts were this good I'd never have to rewrite anything. (SCJ) 13.2%

Drink 2022 – 2029

White

Abbott Claim Chardonnay 2021 Eola-Amity Hills

17.5 +

Bottled in March 2023, this will be released in the first months of 2024.

Chardonnay grapes are crushed, soaked and pressed up to 2 bar in 3 hours. The juice is not sulphured, settled, or cut and is oxidised in a process called 'browning out' which removes reactive tannins and protects against oxidation later in the wine's life. All juice and lees are taken to barrel and go through spontaneous fermentation. Wines remain in barrel for 12 months and, after blending, spend a further 6 months in tank. Light bentonite fining to settle lees before bottling. Fruit sourced from Temperance Hill Vineyard, X Omni, Bracken Vineyard and an undisclosed source.

Clear, medium lemon in colour. Pure, chalky crystalline nose with aromas of baked lemon, graham cracker and vanilla. Lots of flavour density with ripe citrus, peach skin and a bread-dough autolytic flavour. Incredibly robust in structure with a corn-pudding (humita) density layered with caramel and vanilla. The palate is round and fresh with high acidity and a mineral, oyster-shell finish.

(SCJ) 13%

Drink 2024 – 2030

\$75 RRP

Abbott Claim, Temperance Hill Vineyard Chardonnay 2021 Eola-Amity Hills

18 ++

Bottled in March 2023, this will be released in the first months of 2024.

Chardonnay grapes are crushed, soaked and pressed up to 2 bar in 3 hours. The juice is not sulphured, settled, or cut and is oxidised in a process called 'browning out' which removes reactive tannins and protects against oxidation later in the wine's life. All juice and lees are taken to barrel and go through spontaneous fermentation. Wines remain in barrel for 12 months and, after blending, spend a further 6 months in tank. Light bentonite fining to settle lees before bottling. Abbott Claim was given the chance to purchase this fruit when Bergström went all estate – this 1.5-acre block used to be included in Bergström's Sigrid bottling.

Flinty reduction, tension, fully ripe lemon but raw, zesty and waxy with salty minerality. Incredibly tight and coiled on the palate with high acidity and a rich, yeasty autolytic character. It tastes as if they've made Blanc de Blanc champagne as a still wine instead of a sparkling. Deeply textured with flaky, laminated layers of toast, yeast and almond. Broad, round and spicy with a scintillating acid-driven finish. What a wine! (SCJ) 13%

Drink 2028 – 2040

\$125 RRP

Abbott Claim, X Omni Vineyard Chardonnay 2021 Eola-Amity Hills

18 +

Bottled in March 2023, this will be released in the first months of 2024.

Chardonnay grapes are crushed, soaked and pressed up to 2 bar in 3 hours. The juice is not sulphured, settled, or cut and is oxidised in a process called 'browning out' which removes reactive tannins and protects against oxidation later in the wine's life. All juice and lees are taken to barrel and go through spontaneous fermentation. Wines remain in barrel for 12 months and, after blending, spend a further 6 months in tank. Light bentonite fining to settle lees before bottling. X Omni was the first Chardonnay bottled by Abbott Claim in 2017 and has consistently been the lowest pH Chardonnay with the 2021 at 3.17.

Clear, medium lemon in colour. Slight reduction. Lime, vanilla blossom and yogurt on the nose. Flavourful and expansive while still managing to be light and fresh. High, steely acidity and a long, salty mineral finish. Gorgeous. Much leaner than the vineyard blend and lighter in texture. (SCJ) 13%

Drink 2025 – 2035

\$125 RRP

Bergström, Bergström Vineyard Chardonnay 2020 Dundee Hills

18 +

Medium lemon-green in colour. The ripest nose of the Chardonnays in this portfolio – pineapple and apple but with an incredible complexity of rosemary, fennel and a minty coolness. The palate is high acid but dense with layers of hazelnut, spice and peach. A long, saline finish. Absolutely stunning. (SCJ)

Drink 2024 – 2035

Bergström, Le Pré du Col Vineyard Chardonnay 2020 Ribbon Ridge 17

Medium lemon green in colour. Mineral, petrichor nose. Lemony palate with taut, high acidity and a long saline finish. Electrically fresh and a touch phenolic. (SCJ)

Drink 2023 – 2030

Bergström, Old Stones Chardonnay 2020 Willamette Valley 16.5

A blend from all the estate's vineyards. Less than 15% new oak.

Medium lemon-green in colour. Wet chalk and lemon zest on the nose with light reduction and a slight toastiness. The palate feels riper, with pineapple and yellow apple, yet the acidity is high. There's a creamy roundness to the finish with a light herbal quality – whipped butter with fennel pollen. (SCJ)

Drink 2023 – 2026

Bergström, Sigrid Chardonnay 2020 Willamette Valley 18 +

Medium lemon-green in colour. Wet chalk, flint and a light toastiness to the nose. After a moment to open – lemon blossom, vanilla and honeysuckle. The palate is textured like soft linen, with flavours of hazelnut cream, toast and smoked sea salt (no smoke taint – squeaky clean). Firm acidity drives a long, fresh finish. (SCJ)

Drink 2024 – 2035

Bergström, Silice Chardonnay 2020 Chehalem Mountains 17

Medium lemon-green in colour. Giving on the nose with a bright lemon-zest freshness, yogurt and a flinty, struck-match aroma. The palate is dense with scintillating acidity and a light toastiness. Lovely, fresh and long. (SCJ)

Drink 2023 – 2033

Hamilton Russell Oregon, Maple Grove Chardonnay 2021 Willamette Valley 17 +

Full bottle 1,351 g. Chardonnay from Maple Grove Vineyard near Monmouth, Oregon. 2.7 tons/acre harvested on 16 September. Aged 14 months in 228-litre François Frères barrels (27% 1st fill, 18% 2nd fill, 18% 3rd fill, 37% neutral). RS 0.5 g/l, TA 6.44 g/l, pH 3.22.

Clear, medium lemon in colour. Bright and citrusy nose with intense aromas of lemon and orange peel as well as orange and vanilla blossom. Mouth-filling with a creamy, expansive texture yet driving, tense acidity – well balanced. The vanilla flavours from oak are more present on the palate, with an added spiciness.

Concentrated on the mid palate with a lengthy finish. This could use another year to unwind. (SCJ) 13%

Drink 2024 – 2028

Landlines Estates, Lost Corner Chardonnay 2019 Yamhill-Carlton 17

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Fruit sourced from the 30-acre Tidalstar Vineyard.

Pale lemon in colour. A kiss of flinty reduction on the nose gives way to honey, dill, fennel blossom and tangerine peel. High, fresh acidity with a creamy roundness on the mid palate and well-balanced oak – vanilla, toast. Lingering finish. (SCJ)

Drink 2021 – 2030

Martin Woods, Koosah Vineyard Chardonnay 2021 Eola-Amity Hills 16.5

Full bottle 1,353 g. Planted 2016 to clones 76 and 95. Dry-farmed and practicing organic. Whole-cluster pressed and oxidative juice handling sans sulphur. Spontaneous fermentation in tank. Aged 14 months in six- to seven-year-old French and Oregon oak barrels. RS 0.1 g/l, TA 6.9 g/l, pH 3.18.

Clear, medium lemon in colour. Delicate nose with lemon blossom, honeysuckle and wet-stone aromas. Citrus and yeast on the palate with driving acidity that

carries a long, toasty finish with hazelnut flavours. Lightweight but with no shortage of flavour. (SCJ) 13.2%

Drink 2023 – 2028

Rosé

Montinore Estate, Pinot Rosé 2022 Yamhill-Carlton

16.5

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Pinot Noir sourced from the 30-acre Tidalstar Vineyard. TA 7.7 g/l, pH 3.19.

Pale salmon in colour. Goodness this is refreshing! White strawberries and salted watermelon rind on the nose and palate. Thirst quenching with mouth-watering acidity and a crisp finish. Moreish. (SCJ) 12.4%

Drink 2023 – 2024

Red

Abbott Claim, Abbott Claim Vineyard Pinot Noir 2021 Yamhill-Carlton

17+

Fully organic since 2018, this is the second year of full biodynamic practices. 16 months in barrel and two in tank before bottling. 2021 saw an incredibly long veraison taking four weeks for a full colour change and without the opportunity to colour thin (drop the less ripe bunches) because of variation within each cluster. The hidden heterogeneous ripening led the winemaking team to pay close attention to temperatures towards the end of fermentation and to tannin extraction at pressing – handling extraction with delicacy. 30% whole cluster.

Pale ruby in colour. Sweet red fruit – juicy, ripe red plums and reduction. Funky but elegant – excuse me for veering outside of flavours, but this reminds me of classic jazz. Rocky, tense and lightly herbal – like spruce tips. The palate has high, fresh acidity and a creaminess to the mouthfeel lent by the fine, ripe rounded tannin. Long finish. This needs time. Then again, it won't be released for another 6 months. (SCJ) 13%

Drink 2025 – 2040

\$75 RRP

Abbott Claim, Due North Pinot Noir 2021 Yamhill-Carlton

18++

Fully organic since 2018, this is the second year of full biodynamic practices. This fruit is from the oldest vines on the estate property – Pommard clone planted in 2001 – and the plot is the only north-facing block on the property. Fermented in wood vat. 16 months in 70% new oak barrel followed by two months in tank before bottling. 2021 saw an incredibly long veraison – taking four weeks for a full colour change and without the opportunity to colour thin (drop the less ripe bunches) because of variation within each cluster. The hidden heterogeneous ripening led the winemaking team to pay close attention to temperatures towards the end of fermentation and to tannin extraction at pressing – handling extraction with delicacy. 7.5% whole cluster.

Pale ruby. Ripe raspberry, white truffle, spruce tips and vanilla. As it opens it gains more complexity, adding notes of forest floor, orange zest and rose petals, with heaps of ripe, fleshy red fruit. Acidity is high and juicy with lithe, lightweight tannins. A light creosote smokiness weaves its way through the full-fruited palate. Incredibly long on the finish. This tiptoes where the Orientate is full-footed and dense. (SCJ) 13%

Drink 2025 – 2045

\$125 RRP

Abbott Claim, Orientate Pinot Noir 2021 Yamhill-Carlton

18++

Fully organic since 2018, this is the second year of full biodynamic practices. Orientate is a barrel selection of the two blocks on the steepest selection of the property – opposite the Due North block. 19% grade and facing south. There is hardly any soil on this hill and vines root into pure sandstone. Yield is consistently less than 2 tons per acre. Fruit is fermented in concrete. 16 months in 70% new oak barrel followed by two months in tank before bottling. 2021 saw an incredibly long veraison – taking four weeks for a full colour change and without the opportunity to colour thin (drop the less ripe bunches) because of variation within each cluster. The hidden heterogeneous ripening led the winemaking team to pay close attention to temperatures towards the end of fermentation and to tannin extraction at pressing – handling extraction with delicacy. 4.5% whole cluster.

Pale ruby with more density to the colour than the other Pinot Noirs in this line-up. Dense, juicy, black-fruited nose – like boysenberry syrup and blackberry coulis. Tense, impactful acidity. On the palate there is a pine-sap freshness and a gravelly, reductive note complimented by a soft plumminess. Tannin is high and persistent for Pinot Noir but round and ripe, adding length and texture to a black-plum and amaro-tinged finish. (SCJ) 13%

Drink 2028 – 2048

\$125 RRP

Bergström, Bergström Vineyard Pinot Noir 2021 Dundee Hills 17.5 ++

Planted in 1999.

Pale ruby in colour. The quietest nose of the Pinot Noirs – still red-fruited and orangey but with a volcanic rockiness – crushed gravel and petrichor. While the entire portfolio has a liveness and elegance, this is the densest on the palate with persistent silty tannin, iron, rust and a touch of coffee. Powerful – in need of a few more years in bottle. (SCJ)

Drink 2026 – 2036

Bergström, Cumberland Reserve Pinot Noir 2021 Willamette Valley 17 +

This is a blend of all five of Bergström's vineyards: Bergström, Silice, La Pré du Col, La Spirale and Winery Block. They have been making this cuvée since 2001 – it is made before any of the single-vineyard wines, with the barrels that most express the character of the Willamette Valley (over the character of the vineyard site). An average of 15% new French oak.

Pale ruby in colour. Bright and fresh – red-cherry fruit on the nose with spice and orange-oil aromatics woven in. Elevated acidity on the palate – lithe and linear. Fine, silty tannins. Incredibly elegant and well balanced. Lightweight, complex and long on the finish, with a spice and cedar character and a touch of loamy earthiness. (SCJ) 12.7%

Drink 2023 – 2029

Bergström, La Spirale Vineyard Pinot Noir 2021 Ribbon Ridge 17.5 +

Planted in 2005.

Pale ruby in colour. Expressive on the nose – dusty, loamy, sweet-cherry fruit with dried orange peel, cola and rose oil. Ethereal lightness on the palate – thirst-quenching acidity with persistent, velvety fine tannin and a long finish. (SCJ) 13%

Drink 2024 – 2032

Bergström, Le Pré du Col Vineyard Pinot Noir 2021 Ribbon Ridge 17.5 +

Planted in 2006.

Pale ruby in colour. Far more savoury than the La Spirale – forest floor and matsutake mushrooms alongside darker black-cherry fruit, cola and saffras. Heavy silk texture with fine tannins and high, fresh acidity. Herbal notes of thyme and sage develop on the palate. (SCJ) 13.1%

Drink 2024 – 2032

Bergström, Silice Pinot Noir 2021 Chehalem Mountains 17 +

Plantings from 2001 and 2002 as well as new blocks planted in 2014 and 2015.

This vineyard is right next to Adelsheim on Calkins Lane.

Pale ruby in colour with a purple hue. Intense aromatics of fresh violets, black plum, grape popsicle and orange oil. Weightier than La Spirale or La Pré du Col with sandier tannin and a more savoury finish. Black-fruited with broad, soft acidity that spreads the width of the tongue. Cola and a touch of dark cherry and mushroom to the finish. (SCJ) 13%

Drink 2024 – 2034

Bergström, Winery Block Pinot Noir 2021 Chehalem Mountains 17.5 +

Pale ruby in colour. Juicy orange, clove and bright red cherry on the nose. The palate is complex, evolving with cedar spice, fennel pollen, black tea and a flavour that echoes the smell of a freshly fired clay pot. Tannins are fine, sandy and persistent with refreshing acidity. (SCJ) 12%

persistent with refreshing acidity. (SCJ) 13%
Drink 2024 – 2032

Élevée Winegrowers, Bjornson Vineyard Pinot Noir 2019 Eola-Amity Hills 17.5 +

Certified LIVE. Full bottle 1,439 g. Björnson Vineyard was planted beginning in 2006. Pommard and 777 on 3309 and 101-14 rootstock. Destemmed and cold soaked for 7 days. 11 months in French oak barrel (29% new).

Clear, pale ruby in colour. Reductive when first opened but after a double decant this opens with scents of cappuccino alongside black cherry and dark potting soil. The palate is rich and layered with warmth and dark, brooding fruit – savoury. Despite the ripeness there remains a tingling acid backbone. A salty, smoky charcuterie savouriness lingers on the finish. (SCJ) 13%

Drink 2024 – 2030

\$54 RRP

Élevée Winegrowers, Departure Pinot Noir 2019 Willamette Valley 17 +

Full bottle 1,779 g. A barrel selection from Élevée Vineyard, Madrona Hill and Meredith Mitchell. Clones 115, 777 and Pommard. Destemmed and cold soaked for 7 days. 11 months in French oak barrel (77% new).

Pale ruby in colour with a bit of sediment. Cedar and vanilla open a nose with an abundance of oak, earth and more subtle dark cherry. The palate has mouth-watering acidity and silky, fine tannins. Spice and cedar on the finish. The oak in this isn't quite integrated yet – if you do drink it now, I'd recommend a double decant. (SCJ) 13%

Drink 2024 – 2030

\$95 RRP

Élevée Winegrowers, Élevée Vineyard Pinot Noir 2019 Dundee Hills 16.5

Certified LIVE. Full bottle 1,439 g. Planted in 1998 with 777, Pommard and 115. Destemmed and cold soaked for 7 days. 11 months in French oak barrel (26% new).

Pale ruby in colour with a hint of garnet. Delicate on the nose with aromas of raspberry bramble and tart red cherries. Acid is high and the tannins are supple. Flavours of willow bark and tart red raspberry linger – lightweight and fresh. (SCJ) 13%

Drink 2023 – 2030

\$54 RRP

Élevée Winegrowers, Madrona Hill Vineyard Pinot Noir 2019 Chehalem Mountains 16.5 +

Certified LIVE. Full bottle 1,444 g. Madrona Hill Vineyard was planted beginning in 2005. Pommard and 777 on 3309 rootstock. Destemmed and cold soaked for 7 days. 11 months in French oak barrel (33% new).

Pale ruby in colour. Juicy nose of red cherry and black plum. The palate is concentrated with high, tight acidity, soft tannins and lingering notes of cola and spice. (SCJ) 13.2%

Drink 2024 – 2030

\$54 RRP

Élevée Winegrowers, Meredith Mitchell Vineyard Pinot Noir 2019 McMinnville 17

Certified LIVE, certified biodynamic by Demeter. Full bottle 1,440 g. Meredith Mitchell Vineyard was planted beginning in 1988. Own-rooted Pommard. Destemmed and cold soaked for 7 days. 11 months in French oak barrel (25% new).

Clear, pale purple in colour – vibrant. Bursting with aromas of blackberry and lavender with a strong herbaceous undercurrent of sage. The palate is ripe and concentrated, with fine sandy tannins that linger on the finish. Fresh, vibrant high acidity – well worth drinking now with a bit of chill and something fatty, or in a year when it's had time to mellow. Positively joyful fruit character – for those with synaesthesia, it smells and tastes purple flecked with green. (SCJ) 13%

Drink 2023 – 2029

\$54 RRP

Hamilton Russell Oregon, Zena Crown Pinot Noir 2021 Eola-Amity Hills **16.5 +**

Full bottle 1,346 g. Pinot Noir from Zena Crown Vineyard. 2.2 tons/acre harvested on 17 September. Aged 14 months in 228-litre François Frères barrels (33% 1st fill, 25% 2nd fill, 33% 3rd fill, 9% neutral). RS 0.2 g/l, TA 5.3 g/l, pH 3.58.

Clear, pale ruby in colour. Ripe red cherries, dusty baked earth and dried-orange-peel aromatics. Plenty of acid on the palate but with ripe red fruit and warmth – a 2021 then – complex and well balanced. Well-integrated oak spice. Dried orange and rose petals linger on a spice-tinged finish. (SCJ) 13%

Drink 2024 – 2032

Holocene, Apocrypha Pinot Noir 2021 Willamette Valley **16.5 +**

Full bottle 1,607 g.

Pale ruby in colour. Fresh, lactic raspberry-yogurt aroma on the nose with a bit of greenness – dandelion sap. A textural richness to the palate with soft, thick silk-textured tannins. Elevated levels of acidity drive an orange/tangerine/citrus-tinged finish. (SCJ) 13.8%

Drink 2023 – 2030

Holocene, Memorialis Pinot Noir 2021 Yamhill-Carlton **17 +**

Full bottle 1,608 g.

Pale ruby in colour. Quiet on the nose with a gravel rockiness, raspberry and tart red cherry. The palate is bursting with red fruits and high, tingly acidity. The Memorialis doesn't have the herbal flavours of the Apocrypha – instead, it is spicier and stonier with a lingering flavour of cola on the finish. (SCJ) 13.5%

Drink 2023 – 2030

Landlines Estates, Great Circle Pinot Noir 2018 Yamhill-Carlton **17**

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Fruit sourced from the 30-acre Tidalstar Vineyard.

Pale ruby in colour. Black plum and raspberry on the nose with a touch of mocha. High acid and soft round tannins on the palate. Well-integrated, spicy oak lingers on the finish. (SCJ)

Drink 2020 – 2030

Landlines Estates, Proper Motion Pinot Noir 2017 Yamhill-Carlton **16.5**

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Fruit sourced from the 30-acre Tidalstar Vineyard.

Pale ruby in colour. Dusty cedar on the nose. Silty fine tannin on the palate with elevated acidity and fresh red cherry. Much lighter weight than the 2018 Proper Motion and with a whisper of something herbal. (SCJ)

Drink 2019 – 2029

Landlines Estates, Proper Motion Pinot Noir 2018 Yamhill-Carlton **17**

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Fruit sourced from the 30-acre Tidalstar Vineyard.

Pale ruby in colour. Earth and spice on the nose – curry leaf and black cherry. The palate is dense and concentrated, with elevated acidity and supple tannins. (SCJ)

Drink 2020 – 2030

Landlines Estates, Proper Motion Pinot Noir 2019 Yamhill-Carlton **17.5 +**

Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE. Fruit sourced from the 30-acre Tidalstar Vineyard.

Pale purple in colour with a bit of sediment. Juicy, fresh and lightly reductive on the nose. High, vibrant acidity and flavours of blackberry coulis and tart

blueberries melding with spicy oak and cola. Gorgeous. Long. (SCJ)
Drink 2024 – 2035

Landlines Estates, Shy Horizon Pinot Noir 2018 Yamhill-Carlton 17

*Certified organic by CCOF. Certified biodynamic by Demeter. Certified LIVE.
Fruit sourced from the 30-acre Tidalstar Vineyard.*

Pale ruby in colour. Lots of oak spice on the nose but well integrated with black-cherry and orange-peel aromas. Fresh acidity and cola carry on the finish. (SCJ)
Drink 2020 – 2030

Martin Woods Cabernet Franc 2019 Walla Walla Valley 16

Full bottle 1,362g. Fruit sourced from RockBar, Seven Hills and McClellan Estate on the Oregon side of the Walla Walla AVA. 30% whole cluster. Spontaneous fermentation in tank. 27 days on skins with peak fermentation temperature of 80–82 °F. Aged 14 months in eight- to 10-year-old French and Oregon oak barrels. TA 5.4 g/l, pH 3.62.

Pale ruby with a garnet rim. Baked raspberry thumbprint cookies and roasted green jalapeños ... perhaps the thumbprints had jalapeño-raspberry jam. Palate has elevated acidity with flavours of green pepper, raspberry and a subtle smokiness. (SCJ) 13.6%
Drink 2023 – 2026

Martin Woods, Hyland Vineyard Pinot Noir 2021 McMinnville 17

Full bottle 1,357 g. Planted 1989 to own-rooted Coury selection and Dijon 115. Dry-farmed and practicing organic. 15% whole cluster. Spontaneous fermentation in tank. 23 days on skins with peak fermentation temperature of 80–82 °F. Aged 14 months in four- to five-year-old French and Oregon oak barrels with 5% new. TA 5.4 g/l, pH 3.62.

Clear, pale ruby in colour. Fresh and vibrant nose with a spicy, woody stemminess to complement the bright red-cherry aromas. Herbal with a smoky earthiness on the palate and flavours of potting soil, purple basil and tart red cherries. Lightweight with a firm acid backbone – classic and fresh! (SCJ) 13.4%
Drink 2023 – 2032



Jancis Robinson

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