



REX HILL

Happenings



JACOB-HART VINEYARD

February's rare snowfall in the Willamette Valley closed REX HILL for four long days. While we were huddled around the fireplace escaping the sometimes 20°F temperatures, many of you were wondering what affect such notably bad weather might have on the vines.

The good news is: none! Vines are perennials, meaning they achieve dormancy during the cold winter months, going to sleep deep in the earth and waking up once warmer spring temperatures arrive. Winter temperatures must plummet to -15°F or more to have any damaging influence on the vines and a layer of snow actually helps to further insulate them from potentially damaging cold temperatures.

While we were all bundled up, so were they!



The 2011 REX HILL JACOB-HART VINEYARD PINOT NOIR has a beautiful, deep, dark color and leads with primary aromas of blackberries, cherries, lavender, cassis and wet stone that broaden into more masculine, earthy aromas of clove, oak, leaf tobacco and game. True to form for Jacob-Hart this wine shows the breed, masculinity and power of the vineyard wrapped in the minerality and classic nature of the 2011 vintage. This is a wine for the cellar, that will age and gain tremendous complexity over the next 15-20 years.



The 2011 REX HILL RESERVE PINOT NOIR is redolent of vivid floral notes, wet stone, dark cherry, huckleberry and stone fruit with more savory notes of pipe tobacco, sweet oak and red currants. Showcasing the classic structure of the 2011 vintage, the palate reveals juicy red fruit flavors, sweet tannins and a strong minerality. Beautiful and elegant, the finish is long, lush and focused.

Drinking well now, it has the focus, balance and intensity to age and become more complex over the next 10 years.

FOOD PAIRING SUGGESTIONS: *Two of our most iconic wines deserve the kind of food that supports the wine, delights the palate, and stirs the imagination. The ideal pairing will work with both wines equally, but in dramatically differing ways: coq au vin. Wild mushrooms will add depth of flavor to this dish, and the unmistakable savory aromas will long linger.*

Best of all, it is a most forgiving dish that is almost impossible to do wrong!



You can also join us on Facebook to keep up with all the goings-on at the winery!

