



REX HILL

Happenings



JACOB-HART VINEYARD

Bud break is upon us! If early spring temperatures are any indication, we're off to a great start for the 2014 vintage.

Earlier bud break means frost pressure at some of our lower elevation sites. Because cold air pools like water, it settles onto the valley floor first, affecting only a very few low sites. Most of our vineyards, including the Jacob-Hart Vineyard, are at higher elevation and not susceptible to normal frosts. Ultimately, a slightly early bud break can mean a longer growing season, which means more mature fruit and beautifully structured wines.

A big congratulations to Katie McLennan, our Crown Club Manager, who is expecting her second baby boy at the beginning of June.

Stop by to wish her well!



The 2011 REX HILL SHEA VINEYARD PINOT NOIR is a deep red color and has aromatics of raspberry, violet, cassis, blueberries, rose petal, smoke and toasty oak. On the palate the wine is elegant and structured with detailed red fruit and brown baking spice flavors. A relatively high proportion of these ferments were whole-cluster (over 50%) adding interest and complexity to the final wine.

FOOD PAIRING SUGGESTIONS: *Two things spring to mind to serve with this wine: the decadent, rich, and eggy pasta served in the Piedmont region of Italy called Tajarin, either on its own or with truffles and/or a roasted meat sauce, or the somewhat less acute Beef Stroganoff.*



The 2012 REX HILL WILLAMETTE VALLEY PINOT NOIR has diversity and depth of flavor opening with aromas of blackberries, blueberries, dark cherries, plums, quince, and many spices from cinnamon to ginger to star anise. The nose opens further to reveal earth, tobacco, smoke, game, crushed rock and vanilla. Loaded with deep red, blue and black fruit flavors on the attack, the integrity that all classic Oregon Pinot Noirs possess, pulls the palate back from being too rich and ripe and balances the hedonism of the 2012 vintage with beautifully proportioned acidity and minerality.

FOOD PAIRING SUGGESTIONS: *This wine's classic Oregon profile of cherry, earth, and spice is intense. That, and the tannin are asking for something with some medium heft, like a spring lamb loin, but served with something savory and herbaceous such as sautéed mushrooms with a nettle pesto.*



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

