



REX HILL

Happenings



JACOB-HART VINEYARD



SAM TANNAHILL

It's harvest time once again!

"The 2014 harvest has started and so far it looks incredible! The earliest growing season in years has translated into the

earliest harvest since 1992. There is no getting around that it is warm out here, but the days are short and temperatures are really dropping at night, an almost 40 degree diurnal swing. That means great flavor development, ripeness and perfect sugar levels balanced with beautiful acidity. We're picking what we want, when we want. The fruit so far has been so perfect we are only removing the stray leaf or two on the sorting line. Although it's still early to say, this harvest is shaping up to be one of legend."

— Sam Tannahill, Founder, Director of Viticulture & Winemaking



The 2011 REX HILL OLD SCHOOL VINEYARD PINOT NOIR opens with aromas of spice, raspberries, wet stones, iris, Queen Ann cherries, tobacco and black currants. Secondary notes of cut brush, cinnamon bark, beeswax, lavender, sandalwood and star-anise emerge from the glass. On the palate, the wine is succulent and dense, with structured tannins and firm acidity. Flavors of plum and spice flow onto the mid-palate, with floral flavors adding to the complexity and depth. The finish is exceptionally long, closing with a juicy lift of fresh cherry. This wine will improve and deepen in complexity for a very long time.

PAIRING SUGGESTIONS: *Easy pairings would include grilled peaches and mascarpone, a bowl of ripe cherries, or something smoky. Try a cured fatty fish like steelhead, or high-heat cooked, complex dishes such as roasted squash & barley salad with sautéed broccolini and speck with balsamic vinaigrette.*



The 2012 REX HILL ROSEROCK VINEYARD PINOT NOIR shows the deep color and aromas classic with whole cluster fermentation. Notes of black cherry, violets, sandalwood, huckleberries and black raspberries deepen to more savory, complex aromas with hints of leather, tobacco, cumin, thyme and saffras. In the mouth, the wine mirrors the aromatics with succulent flavors, plush tannins and bright acidity. A long finish reveals a serious core structure supporting the pure fruit. Large-scaled and intense, the 2012 REX HILL ROSEROCK will gain in complexity over the next 10 years.

PAIRING SUGGESTIONS: *For the gutsy, try Thai preparations made with ginger, coconut milk, and a little spice, or Indian Korma. The more cautious eater should try garlicky roasted whole chicken with ham, basil, tomato, and cannellini beans.*



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