

2018 REX HILL SHEA VINEYARD PINOT NOIR

Dusty earth, red currant, cranberry, raspberry, tomato skin, pepper and warm spices leap from the glass. On the palate, the wine is equally generous, with cherry and spice leading, backed by nicely integrated tannins and a red fruited long finish. The alcohol is restrained, especially given the ripeness of the wine. Beautiful. DRINK NOW THROUGH 2030.



2018 REX HILL SUNNY MOUNTAIN VINEYARD PINOT NOIR

Mineral notes, slate and graphite add exciting complexity to the myriad of fruit notes: cherry, ripe red plum and plum skin and rhubarb. Hints of chocolate and warm oak spice add a secondary layer. Joining the well-integrated but persistent tannins are lingering flavors of plum and cherry. This is a wine that stands up to bigger, meat-driven meals while remaining sophisticated, layered and elegant all the while. DRINKING WELL NOW, THIS IS STRUCTURED TO AGE FOR 10+YEARS IN CELLAR.

2018 REX HILL SIMS VINEYARD PINOT NOIR

Plum, mineral, mushroom, Bing cherry, ripe raspberry and a lovely mix of floral notes: lilac, rose, lavender, all greet the nose in waves. Secondary notes of black pepper, clove spice and earth emerge over time. On the palate the wine is redolent with ripe cherries and the balance is impeccable. The energetic acid structure balances out the light tannins and a gorgeous sanguine note. DRINKING BROADLY NOW DUE TO ITS YOUTH, THIS WINE WILL BECOME EVEN MORE ELEGANT OVER TIME, SOFTENING AND BECOMING MORE SILKEN IN THE NEXT FEW SHORT YEARS OF AGING.

FARM-TO-TABLE RECIPES FROM WINE COUNTRY

In celebration of farm fresh ingredients and REX HILL Pinot Noir, we bring you exclusive pairing recipes with partnership from Jason French of Portland's Ned Ludd restaurant. Pour yourself a glass and follow along as Jason & our Director of Education, Carrie Kalscheuer, prepare beautiful dishes that bestow a feel for the land while celebrating Oregon and the wines made here.

RECIPES AVAILABLE AT REXHILL.COM/RECIPES