

We start 2013 geeking out on green wine. Our resolution is to continue to find the most interesting, environmentally friendly wines on the planet, and to challenge you (and ourselves) to expand our pallets. And for this, we have you to thank, Oh Wine Club Faithful! After all, it's your support that allows us to seek out these special wines and do something few others are doing. We know you're a discriminating crowd - not the type to go to the corner store for a generic bottle of plonk. Educated and passionate consumers like yourselves are crucial to the long term health of the wine industry. Environmentally conscious winemakers, whose passion from vine to bottle is truly reflected in a great wine, need our support. So stick with us: We'll continue the hunt, ignore the plonk, follow our passion and feed yours. Happy New Year!

Keeping it local after the holiday bustle, we ease into the New Year into our own back yard. We have selected two wines that are 100% estate grown, bottled and produced from the newest and smallest Oregon AVA: Ribbon Ridge. The growers and vintners of this appellation share a passion for the land. They are united in their dedication to produce the highest quality wine in a responsible, sustainable way and have even gone so far as to adopt a 'Statement of Principles' that documents their commitment to quality products and sustainable agriculture. This differentiates Ribbon Ridge AVA from every other wine growing region in the world!

"Once you have faced the challenge of finding a site for a new vineyard, you never look at a hillside the same way again. Every slope carries a certain signature. Some have particular allure. You instinctively gauge pitch and elevation. You automatically assess exposure to the wine and sun. Every hillside holds a unique promise. And when you find one where everything else feels just right, the thrill is unforgettable. There are hills...and then there are hills that have it all". *Brick House Vineyards*

Our first wine, from Brick House seems to have captured it all with this quintessential Oregon Pinot Noir – the *style* may be Burgundian, but the aromatics let you know this is *all* Oregon- perfumed cherry, with delicate earth, a nuance of sweet spice and a subtlety that only Pinot can emit. Subtlety being the watchword here, as patience and time in the glass are rewarded when the nuanced flavors slowly unfold. The 2010 vintage showed lower yields, delivering higher quality fruit, with full ripeness that concentrated flavors and added to the perfect balance. Brick House vineyard, planted back in 1990 produces only wine from their certified organic and biodynamically farmed vineyard.

We are blessed here in Oregon with many new wineries that pop up each year. Inevitably small, with very limited production, they craft wines by hand with quality and a conscience to boot. Omero Cellars is just that, a five person operation with full focus on quality and care. Their first release is this Pinot Gris from their estate vineyard which is farmed with the health and natural cycle of the vineyard and its ecosystem in mind. The goal is to maintain the natural biodiversity of the land through minimal intervention, native cover crops and the integration of livestock. Adhering to biodynamic principals, just a few hundred cases are made in a style that rivals Alsatian Pinot Gris, yet again, lets you know it is Oregon with bolder acidity and leaner subtlety.

Don't Forget, if you like what you are drinking you can usually order more. We even give case discounts when we can. Most of our wines are very limited production, but we will do our best to track down some additional bottles for our faithful club members...

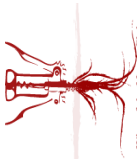
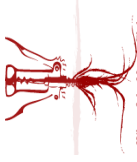
Questions, Concerns, Suggestions, Extend your Subscription?? Please, speak your mind!!

Purevinewines.com, (877) 404-1121

Happy New Year,
Joe, Tom, & Andria

(over for recipe of the month)

“fighting for the soul of wine..”



This Month's Biodynamic® / Organic Selections

Brick House

Les Dijonnais

100% Pinot Noir

**Region: Ribbon Ridge
AVA, Willamette Valley, OR.**

Vintage: 2010

Here is another great example of the tightrope act that certain Oregon wineries pull off again and again. While distinctively a product of Oregon terroir, it is riddled with Burgundian style and influence. This is a perfectly balanced, delicate, and polished wine produced in a vintage that many local wineries missed the mark on. There is plenty of cherry, herbs, spice, minerality, and a silky long finish.

Omero

Oregon Pinot Gris

100% Pinot Gris

**Region: Omero Vineyard,
Willamette Valley OR.**

Vintage: 2011

This wine is the first commercial release of Omero, comprised of 100% Estate grown fruit from the Willamette Valley. Made in a style reminiscent to that of Alsace, this wine is rich, bright, and complex with fruit dominant character. The aromatics display notes of white flowers, lychee, apricot, quince, with a touch of spice on the finish. Its high acidity makes it a perfect pairing to many different styles of food, including spicy Asian-inspired cuisine. Only 350 cases were made.

Hey, why did my wine come in a used box?

In conjunction with Portland Wine Storage and our commitment to the environment we re-use wine shippers as many times as possible making them 100% recycled on our end.