

November is one of our favorite months here in Oregon. The wine harvest is just about over and our lovely local wines are sleeping peacefully in barrels as we enjoy the last few crisp, sunny days of fall. This moment of calm before the holiday craziness allows us to appreciate what's happening in our region and expand our palates (and hopefully yours too). The easy way out would be to bring you an Oregon Pinot Noir and Chardonnay for your Thanksgiving table, but that just wouldn't be our style – so let's get weird like those crazy relatives that show up once year!

Gamay Noir, which was once found almost exclusively in the Beaujolais region of France, has taken root here in Oregon. Referred to in 1395 by Duke Philippe the Bold as "the very nasty and very disloyal plant named Gaamez.", this black sheep of a grape is like a crazy relative that follows Pinot Noir and Chardonnay in its travels around the world, never quite making it to the main stage with its high profile brethren. Not to say it hasn't been taken very seriously south of Burgundy in the Beaujolais region where "Cru Beaujolais" wines can be as beautiful, subtle and sublime as the often very expensive Pinot Noir, grown just slightly north.

**"The Gamay noir of Brick House put Oregon Gamay noir on the map. They make the pre-eminent example in the US". Jancis Robinson**

Hardworking winemakers here in Oregon have noticed some close similarities in climate and soil to the Beaujolais Region and have unleashed the untapped potential of the Gamay Noir grape here in the Willamette Valley. This unruly grape must be kept in check and nobody has done it better than Brick House. Crop levels are kept small so that the fruit is more concentrated and creates a richer, dark raspberry, profile rather than the strawberry, cherry aroma typical of the simpler, extremely popular Beaujolais Nouveau wine drunk by the pitcher immediately upon release (mainly thanks to the sheer marketing genius by Georges Duboeuf who sells thousands of cases of Beaujolais Nouveau on this side of the pond right around Thanksgiving). At its finest, Gamay is concentrated and peppery with blacker fruit qualities, and this is just what Brick house has created. The high acid profile of this variety makes it truly a food wine, which is one of the many reasons we chose it for our Thanksgiving wine month.

Our second wine comes from The Montinore Estate winery, also located in the Willamette Valley. A great friend of ours played a big part in the production of this wine, so we are pleased and proud to bring you this beautifully hand crafted Pinot Gris – also perfect for the Thanksgiving table. 2012 was a good year for making crisp, lively whites with fruity aromatics. The cooler weather leads to stone and citrus fruit nuances and a clean, crisp minerality. This an excellent food wine, pairing well with anything from salads to turkey. The Montinore Estate is one of the few Demeter certified wineries in Oregon. Seven different vineyard blocks contributed to this wine made with biodynamic and organic practices.

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

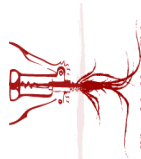
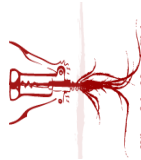
**Purevinewines.com, (877) 404-1121**

Until next month,

Joe, Tom, & Andria

**(over for recipe of the month)**

*“fighting for the soul of wine..”*



# This Month's Biodynamic® / Organic Selections

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## **Brick House Gamay Noir**

**100% Gamay Noir**  
**Region: Ribon Ridge,  
Willamete Valley, OR.**  
**Vintage: 2012**

This wine, made from biodynamically grown grapes, is reminiscent of black raspberry, and bright cherry aromas. The palate is lush and the fruit forthcoming in this medium bodied Gamay Noir. The firm acidity lends itself to food and the soft tannins make it approachable now. We hope you choose this wine for your Thanksgiving day table for a unique alternative to pinot and zinfandel aromas!

## **Montinore Estate Pinot Gris**

**100% Pinot Gris**  
**Region: Willamette  
Valley, OR.**  
**Vintage: 2012**

This wine was fermented in stainless steel to produce a crisp, lean white loaded with citrusy aromatics. The palate has green apple and white peach nuances with mineral undertones that make this a sipper on its own. An acidic bite on the finish makes a great starter for your Thanksgiving day festivities. It is organically and biodynamically farmed.

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*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.*