

“Pinot Noir is uh, it's thin-skinned, temperamental, ripens early. It's, you know, it's not a survivor like Cabernet, which can just grow anywhere and uh, thrive even when it's neglected. No, Pinot needs constant care and attention. You know? And in fact it can only grow in these really specific, little, tucked away corners of the world. And, and only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time to understand Pinot's potential can then coax it into its fullest expression. Then, I mean, oh its flavors, they're just the most haunting and brilliant and thrilling and subtle and... ancient on the planet.” Miles (The movie Sideways).

October in Oregon is amazing! The weather can be perfect or wet. This year the former has prevailed, keeping a half smile on many stressed winemakers faces as they gamble with “hang time”. Letting Pinot Noir grapes “hang” in the vineyard for a few extra hot days and cool nights can turn a good vintage into the sublime. Unfortunately, Mother Nature holds all the cards and she is rarely predictable. Any prolonged rain thrashes grapes that don't get a chance to dry out before mold and rot set in. These compulsive gamblers (Oregon Winemakers) are an obsessive, dedicated, particular breed that thrives on turning this thin skinned finicky grape into an honest expression of the terroir in which it's grown. So this month in celebration of harvest we thought it is a good idea to bring you a Pinot Noir from a winemaker whose family has been making great wine in this part of the world for over two generations.

Jim Maresh comes from a pioneering wine family who put down ‘roots’ in the Dundee Hills back in 1959 and planted grapes in 1970. The region they settled in is now part of the Dundee Hills AVA and sits in the heart of Oregon's Pinot Noir country. Known for its rich, red volcanic Jory soil, the landscape was formed from ancient volcanic basalt that consists of silt, clay and loam. This soil contributes certain characteristics to the wine's flavor profile that makes up its ‘terroir’. This month's Arderberry Maresh pinot is sourced from five Dundee Hills vineyard sites and is typical of this AVA - bright red fruits and a dusty earthiness and minerality that no other Oregon AVA can deliver, giving these wines a certain Burgundian feel with lighter-body and more elegance. Grapes from the Maresh vineyard continue to be own rooted, and only neutral French Oak is used for the fullest expression of the land. Pioneering winemakers, old vines and terroir are what make Dundee Hill's pinot noir so special, unique and rich in history.

If this month's Pinot Noir piques your curiosity about this region, we also have bottlings of Jim Maresh's single vineyard wines available for purchase. Though slightly more expensive, these wines are some of our favorite Oregon Pinot Noirs, and are a near perfect expression of the terroir in this corner of the wine world.

Our white wine this month is made from the Gewurztraminer grape. Translated as ‘spicy traminer’ it has a debatable pedigree. Most likely it is derived from the Traminer grape (white) and mutated along the way to form pink hued berries (much like the color of pinot gris). It is most recognized by its characteristic exotically spiced aromatics – lychee in particular. A cool climate varietal, it can thrive in certain cooler sub regions of the Columbia Valley. The Atavus vineyard, located in the Columbia Gorge AVA lies within Washington's larger Columbia Valley. It was planted nearly 50 years ago with inspiration from Alsatian style ‘gewurz’. Steven Thompson and Kris Fade, both with backgrounds in biodynamic farming, created Analemma winery around the opportunity to lease the famed Atavus vineyard. Their gewurtz exudes all the typical aromatics found in Alsatian styled Gewurztraminers– yet in a more understated and elegant fashion. The aromatics are subtle and less perfumy, yet still present. The use of barrel aging and a brief time on the lees gives this wine the rich texture and creamy, long finish that are characteristics of the Alsatian style - We find this organically farmed wine truly unique and hope that you will too!

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

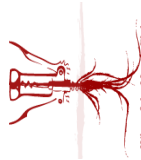
Purevinewines.com, (877) 404-1121

Until next month,

Joe, Tom, & Andria

(over for recipe of the month)

“fighting for the soul of wine..”



This Month's Biodynamic® / Organic Selections

Arterberry Maresh

Dundee Hills

100% Pinot Noir

**Region: Dundee Hills,
Willamete Valley, OR.**

Vintage: 2012

This wine has aromas of cranberry, red cherries, plums and dried tea leaf. Delicate herbaceous notes along with the typical Dundee hills earthiness smoothes the pallet and finishes up with a hint of clove and tea leaf. It is subtle, restrained and elegant – very Burgundian in style. Sourced from five different Dundee Hills vineyards farmed organically with some biodynamic practices.

Analemma

Gewurztraminer

100% Gewurztraminer

**Region: Columbia
Gorge, Washington**

Vintage: 2013

At first whiff a detection of Lychee and mandarin orange aromatics permeate this luxurious nose. On second note - mineral, ripe pear and lemon curd. The pallet has a richness that leans toward a medium body and a creamy long and smooth finish. The moderate acidity goes well with many cuisines, but it is delightful as an aperitif as well. Organically farmed.

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.