

Handcrafted

Single Site

Pinot Noir

March 2022 Club Selection

In this shipment you will be the first to try Kill Hill from 2019, a gorgeous vintage that reminds us of the 2016 vintage.

After some early heat we settled into a moderate vintage which is always our favorite. September was cool with some showers and we finally picked everything in the first week of October. The resulting wines have bright, dark fruit and perfect balance. Many of you will find them young at the moment but if you sit with a bottle now I hope you will see my vision for the future of these wines. Eventually they will have everything; richness, balance and plenty of fruit.

We are also including a the 2018 Sad Jack Pinot Noir which is a departure from our regular style of wine. We collaborated with winemaker Drew Voit on this wine. Drew was the former winemaker for Domaine Serene and now has his own custom crush business. He has been consulting on our Chardonnay for the last couple of years and we thought it would be interesting to use indigenous yeasts and natural secondary fermentation for this wine. Typically we add a commercial yeast as well as a commercial bacteria for the secondary fermentation which converts hard malic acid into softer lactic acid. Many winemakers in the Willamette Valley are turning to this natural type of wine-making, liking the complexity added by slowing down the process using natural yeasts.

Finally we are including the last of the 2017 LeNez. Most of our 2017 wines are in the history books and for those of you who put some in your cellar we think you will be rewarded. We think these wines will evolve beautifully. The 2017 wines come from a unique vintage and are more red fruited than typical Lenné wines. We can't wait to see how they evolve.

2017 LeNez Pinot Noir

This wine is a tremendous value for the quality in the bottle. Bright bing and red cherry fruit with mocha aromatics and perfect balance. This wine has really developed since its release and this is the last of it.

Bottle Price: Club \$36.00, by case \$32, Retail \$40 Taproot members bottle price \$34, case \$30

2018 Sad Jack 777 Pinot Noir

We collaborated with winemaker Drew Voit, who consults on our Chardonnay, for this wine. It is different from our regular style in that we used all natural yeasts for fermentation. The wine has plenty of dark, earthy fruit and a big mouth-feel. We recommend decanting this wine if you drink it young.

Bottle Price: Club \$49.50, by case \$44, Retail \$55 Taproot members bottle price \$46.75 case \$41.25

2019 Lenné Kill Hill Pinot Noir

We are guessing that if we took a poll among club members, this would win as their favorite wine. It iscertainly the biggest of all our wines being a blendof the 667 and 114 clones from the toughest part of the vineyard. Black raspberry and mocha aromaticsgive way to a juicy, long finish. This is a wine to put in the cellar if you can resist it now. Get it while you can as we made less in 2019. *Bottle Price: Club \$49.50, by case \$44, Retail \$55 Taproot members bottle price \$46.75 case \$41.25*







Club Member Charges

The following charges were applied to the credit card we have on file. Quarterly charges are billed at retail minus 10% Rootstock and Taproot Legacy members. Members receive 10% off retail anytime you buy a bottle and 20% when you buy a case. Taproot Legacy members receive 25% on any case and 15% on any bottle excluding the club shipments which are billed at 10%. Taproot Silver members receive 15% off any bottle including the club shipment and 25% off any case. Deeproot members receive 30% off their shipments and 30% off any other purchases.

If you have any questions please contact steve@lenneestate.com.

2017 LeNez Pinot Noir	\$40.00
2018 Sad Jack 777 Pinot Noir	\$55.00
2019 Kill Hill Pinot Noir	\$55.00
Subtotal	\$150.00
Less 10%	(\$15.00)
Total	\$135.00