



~Intense, low yield Pinot Noir~

~Minimally handled using gravity~

~Estate fruit, from one of Oregon's
finest vineyards~

Next Shipment-December

Look to our web site for upcoming events

See our club page online

www.lenneestate.com/html/rootstock_club.html

**If you haven't received emails, please contact
me at steve@lenneestate.com to verify your email
address.**

18760 NE Laughlin Road
Yamhill, OR 97148

www.lenneestate.com

503-956-2256/503-236-6647fax

email: steve@lenneestate.com



YAMHILL, OR, September 14th, 2011

It is nearly the middle of September and I still can't tell you how the 2011 vintage will be remembered in the Northern Willamette Valley. I am very thankful for the recent early September heat, but while I am writing this, the more normal temperate September seems to be upon us. So how will the 2011 vintage turn out?

I won't be able to call this one until a couple days before harvest which will likely be near the middle to end of October. The 2011 vintage has been the coolest vintage ever in Oregon, even more so than 2010 which we thought was an aberration. What happened to the pundits predicting that we would be planting Syrah soon in the Willamette Valley due to global warming? I can only hope no one took their advice because the last two years remind us that the Northern Willamette Valley is still a marginal place to ripen fruit.

Fortunately for us, this is exactly why we can make world class Pinot Noir here. You have to live on the edge with this variety and if you can't stand the fire you better get out of the kitchen. This grape needs moderate weather to produce the kind of wine that end up being ethereal. And in the very cool years, patience is required by both the wine grower and the wine consumer.

Cool vintages are really not ready to drink when we release them. Most of you know this through experience with the 2007 vintage and now the 2008 vintage. It is fun for me that our club members have experienced the evolution of cooler vintages in the bottle and really understand my aging recommendations. You know about this evolution if you have opened a bottle of any of our 07 wines lately; they are drinking beautifully now though they didn't start that way. And if you think those are good, wait until the 08's come into their own.

So while cool vintages ultimately define Pinot Noir, it is sure nice to have a vintage that doesn't require patience or too much thought. That is exactly what the 2009 vintage is all about. These wines will drink beautifully over the next three years and are perfect for cool weather. In this shipment I have reduced the price of the Coq D' Or so club members can enjoy it at an everyday price when buying by the case.

And keep your fingers crossed that the coolest vintage ever gets a little warmer. After all, I really don't have much more hair to lose.