



Handcrafted • Single Site • Pinot Noir

March 2021 Club Selection

In this shipment you will be the first to try a single clone 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.

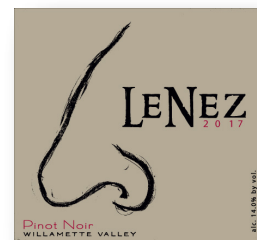
We are also including a departure from our regular style with the release of the 2018 Sad Jack 777 Pinot Noir. We collaborated with winemaker Drew Voit on this wine. Drew was the former winemaker for Domaine Serene and now has his own custom crush business. He has been consulting on our Chardonnay for 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.

For us the jury is out. While we love the complexity and see this wine as evolving into something we may love, we still prefer our fruit driven style which is easier to achieve with commercial yeasts. We will let you decide and at least initially, we have priced this more modestly than our typical single clone wines. We would certainly love to hear your feedback.

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 should be gorgeous with bottle age and will last a decade.

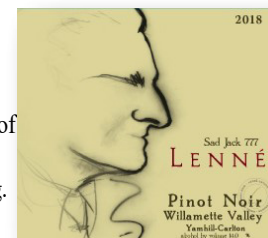
*Bottle Price: Club \$31.50, by case \$28, Retail \$35
Taproot members bottle price \$29.75, case \$26.75*



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.

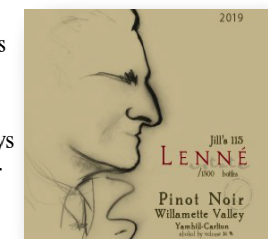
*Bottle Price: Club \$49.50, by case \$44, Retail \$55
Taproot members bottle price \$46.75 case \$41.25*



2019 Lenné Jill's 115 Pinot Noir

Funny how time proves everything and what time has told us is that this is one of the best clones for our sedimentary soil. The clone has a fine grained tannin structure and a mix of red and black fruits. It is always our most opulent wine with bottle age. Like the other 2019 wines it is drinkable now but will be stunning with bottle age.

*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@lennestate.com.

2017 LeNez Pinot Noir	\$35.00
2018 Sad Jack 777 Pinot Noir	\$55.00
2019 Jill's 115 Pinot Noir	\$55.00
Subtotal	\$145.00
Less 10%	(\$14.50)
Total	\$131.50