

Yamhill, March 29th, 2022

This is always the time of year when we think renewal. Another vintage is just about ready to start after a wet, cool spring. We normally get bud break around the middle of April and it looks like we are right on track to have a normal bud break this year. What will this year bring? We have no idea but every vintage is unique and yet there are plenty of similarities as well.

We have three vintages represened in this shipment, the 2018, 2019 and the 2020 vintage. Most of you will remember our notes on the 2020 vintage from the fall shipment where we included the same two wines. In 2020 the Willamette Valley was blanketed with smoke from some big fires on the west side of the Cascade mountain range. The fires impacted all the 2020 Pinot Noirs. We only made two wines from that vintage and they are both included once again in this shipment. We have tremendous deals on these wines because of the smoke aromatic. There are some of the most lush young wines we have ever made because of the vintage and if not for the smoke, we would have only made single clone, South Slope and our cinq élus Pinot Noirs; the vintage was that good.

But alas the wines were impacted by smoke and may not be for everyone but they are the fastest selling wines we have here at the tasting room. We don't recomment holding these wines for more than five years as we are uncertain of how the smoke aromatic will change with time. But these two wines are full of fruit and have a richness you don't normally find in wines this young.

Also in this shipment are three wines from the 2019 vintage, the Jill's 115, Kill Hill and LeNez Pinot Noirs. The 2019 wines remind us of the 2016 vintage. Both years produced perfectly balanced wines full of dark red and black fruits with great textures. You will want to have these wines in your cellar if you can keep your hands off them now. We have less wine across the board in 2019 as the fruit set was below average. Fortunately 2021 produced much more fruit and should prove to be another great vintage.

Finally I have included another single clone from the 2018 vintage, the Sad Jack 777 Pinot Noir. This wine is a departure from our normal style and was made with the help of Drew Voit who consults on our Chardonnay. Drew likes to use indigenous yeasts which adds more complexity initially . We like this wine more and more as it gets some bottle age. Like the other 2018 wines it is bigger and has alot of richness and is starting to drink well now though it should evolve over the next ten years.

We hope you enjoy the wines in this shipment!

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