



~Intense, low yield Pinot Noir~

~Minimally handled using gravity~

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

Next Shipment-September

Rootstock Club Barbeque coming  
in August. Stay tuned for details.

See our new club page online  
[www.lenneestate.com/html/rootstock\\_club.html](http://www.lenneestate.com/html/rootstock_club.html)

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YAMHILL, OR, JUNE 23, 2008

I am just back from a short trip to northern Sonoma County to sample some of the Pinot Noir from the Russian River Valley and Sonoma Coast. Most of the good Pinot Noir is priced in the \$55.00 dollar and up range. We sampled wines from some good producers and met some nice people along the way.

But on our short trip, I can tell you we didn't find any wines below \$45 dollars which would approach the quality of the 2006 LeNez Pinot Noir. In a month or so, we will be raising the price of this wine and before we do that, we wanted to offer it in this month's club selection. The aromatics of this wine have improved dramatically from the time of release. In fact, it reminds me of a chocolate covered cherry every time I drink it, but with other spicy, dark mineral components in the background.

In addition to the Pinot Noir, I am featuring the best non-Pinot wine I have tried all year, the 2005 Yakima Red from Owen Roe. I don't know if I can say enough about this wine. A blend of Merlot, Cabernet Sauvignon and Cabernet Franc, from some of the best vineyards in western Yakima, it is as complex and age worthy as some of the best first growth Bordeaux I have tasted. I think it is one of the best Owen Roe wines ever.

The third wine in our club selection for June is the Dominio IV 2007 Viognier. I like to include a white wine in the June shipment and I searched about seven small producers until I found one that stuck. This is one of the best Viogniers I have had from Oregon. My honorable mention would have gone to the 2006 Zanzibar Chardonnay. I didn't have quite enough of this wine to feature it this month, but have secured most of what didn't go to his email list. This is from the Dubrul Vineyard and as good as Chardonnay gets from the Northwest. We will be pouring it until it sells out at the tasting room and if you like Chardonnay, you will have to try this wine.

Finally, people always ask how the cool weather will play out with the harvest this year. Normally we would be in full bloom now, but that has been delayed, though it will start soon I think. With the warm weather coming soon, I think we will eventually be about where we usually are by the beginning of August.

We hope you will have a chance to visit soon and enjoy our sunny months.