



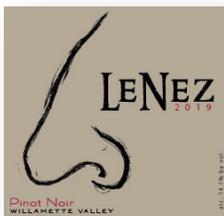
Handcrafted • Single Site • Pinot Noir

This Quarter's Club Selection

**2019 LeNez Pinot Noir**

The 2019 LeNez is delicious even now and 60% of this wine comes from our tasting room pommard block. This block got very ripe so the wine is a bit more forward than our other 2019 wines with dark cherry and mocha aromas and a lush finish. Like all our wines it will improve over the next decade if you can keep your hands off it.

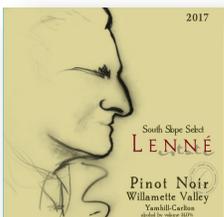
*Bottle Price: Club \$31.50 by case \$28, Retail \$35  
Taproot bottle price \$29.75, by case \$26.75  
Deeproot price \$24.50*



**2017 South Slope Select Pinot Noir**

The South Slope Select is primarily a blend of the Pommard and 115 clones. Like all the 2017 Pinots, this wine is atypical in that it is nearly as much red fruited as black fruited. At nearly four years old, this wine is starting to gain complexity and will continue to improve over the next decade.

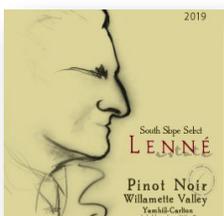
*Bottle Price: Club \$49.50, by case \$44, Retail \$55  
Taproot members bottle price \$46.75, by case \$41.25  
Deeproot bottle price \$38.50*



**2019 South Slope Select Pinot Noir**

The South Slope Select is 25% from our upper pommard block, 25% from our tasting room pommard block and 50% from our 115 block. Bing cherry and mocha aromatics with a note of violets. Delicious even now but will blossom into a beauty with bottle age.

*Bottle Price: Club \$49.50, by case \$44, Retail \$55  
Taproot members bottle price \$46.75, by case \$41.25  
Deeproot bottle price \$38.50*



Notes from the Back Deck

Yamhill, September 8th, 2021

It is too early to call a no hitter but as we approach harvest in 2021 it looks to be a stellar year.

The vintage started early with an early bud break and bloom starting Memorial Day weekend. After the fruit set we had unprecedented record shattering heat at the end of June. We saw four days over 100 degrees with one day reaching 116 degrees in the vineyard. A couple of weeks later we saw another three day stretch with 100 degree temperatures. At that point the berries were hard and green and everyone put off leaf pulling to protect the fruiting zone from sun burn. When the dust settles this will go down as one of our warmest vintages ever.

Fortunately mother nature saved us with August temperatures that were well below normal. With the early start we knew ripening would happen towards the end of August and early September when we can typically have very warm weather. Instead of that we got unseasonably cool weather with a few nights getting down into the 40's and the weather seems to be holding into the first part of September.

On top of a gorgeous fruit set this cooler weather should make for a banner year and we are all very excited. We expect to take out as much fruit this year as we did in 2017 and the flavors and chemistry are lining up to give us one of the best vintages in recent memory.

Only time will tell but we hope you get a chance to visit us in the next couple of months.

Club Member Charges

The following charges were applied to the credit card we have on file. Quarterly charges are billed at retail minus 10%. Remember that you receive 10% off any bottle and 20% when you buy a case. Taproot5 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 30% off any wine.

If you have any questions please contact [steve@lenneestate.com](mailto:steve@lenneestate.com).

2019 LeNez Pinot Noir	\$35.00
2017 South Slope Pinot Noir	\$55.00
2019 South Slope Select Pinot	\$55.00
Less 10%	(\$14.50)
Total	\$130.50