



LENNE

Oregon Pinot Noir

Handcrafted • Single Site • Pinot Noir

This Month's Club Selection

2011 LeNez Pinot Noir

From the coolest vintage ever in Oregon! It is amazing what a little bottle age does to Pinot Noir. The 2011 wines started out very acidic and were nearly undrinkable even three years ago. But now they have softened and have some interesting secondary aromatics. They are still several years away from peaking but drinking well at the moment.

*Bottle Price: Club \$31.50 by case \$28, Retail \$35
Taproot bottle price \$29.75, by case \$26.25
Deeproot bottle price \$26.25, by case \$24.50*

2016 Lenné Eleanor's 114 Pinot Noir

Delicious, with red and black fruit aromatics. Perfectly balanced with moderate alcohol and tannins. Like all our Pinots, best from 5 to 10 years from the vintage date if you can resist drinking this now. Very limited quantities remain of this wine .

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

2016 Lenné Karen's Pommard Pinot Noir

Each vintage the single clones have flavors that are unique to them. There is a reason why Pommard is winemakers favorite clone, it has a depth of black fruit while still retaining elegance. Mocha, dark bing cherry aromas and a great finish. Best 4-8 years from now.

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

Notes from the Back Deck

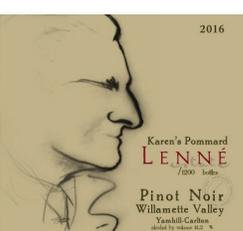
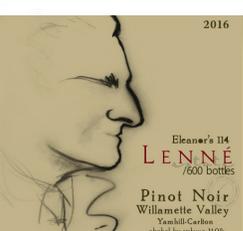
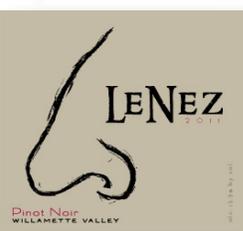
Yamhill, June 5th, 2018

For the 2016 vintage everything came early due to the warm March and April weather. Bud break was nearly a month early raising fears that the fruit would be at its final ripening stage during the warmest time of the year. Fortunately August fit with the rest of the vintage in that the cool weather we get in September arrived a month early too giving us the coolest August in our brief history. After the first week of September we harvested beautiful fruit under clear blue skies and finished one of our earliest harvests ever. We think these wines represent one of the best vintages we have ever produced.

In contrast, the 2011 vintage was the coolest vintage in Oregon's history. Bud break started a month late and we were scrambling to get grapes ripe. We harvested nearly the entire vineyard in one day on November 1st.

Shortly after we bottled the 2011 vintage we realized that the wines were going to take several years to come around. The low ph and bracing acidity made the wines hard to drink early on so we decided to bypass the 2011 LeNez and move right into the 2012 vintage and put the 2011 wines down for another day.

That day is now and the wines are starting to offer a lot of pleasure. The 2011 LeNez is gaining richness by the month and has complex bottle aromatics to go along with the delicate fruit. This is one to buy by the case and it will continue to evolve over the next four years.



Club Member Charges

The following charges were applied to the credit card we have on file. Quarterly charges are billed at retail minus 10% and we add \$12.50 for shipping. Remember that you receive 10% off retail anytime you buy a 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 members receive 25% off their shipments and 30% off any other purchases. If you have any questions please contact steve@lennestate.com.

(Deeproot receive two of each plus 6 bottles chosen by the member discounted at 25%)

	Root Stock	Taproot Silver
	↓	↓
2011 LeNez Pinot Noir	\$35.00	x2 = \$ 70.00
2016 Eleanor's 114 Pinot Noir	\$55.00	x2 = \$110.00
2016 Karen's Pommard Pinot Noir	\$55.00	x2 = \$110.00
	\$145.00	\$290.00
	- 10% (\$14.50)	-15% (43.50)
Total	\$130.50	\$246.50