



# LENNE

*Oregon Pinot Noir*

## Handcrafted • Single Site • Pinot Noir

### This Month's Club Selection

#### 2014 LeNez Pinot Noir

What can I say except that I would buy this one by the case. It is a tremendous value for the quality in the bottle. Black fruit, mocha aromatics and mouthwatering acidity. This will age into a beauty and not many wines at this price point come from a vineyard like ours.

**Bottle Price:** Club \$27, by case \$24, Retail \$30  
 Taproot members bottle price \$25.50, case \$22.50

#### 2015 Lenné Kill Hill Pinot Noir

Kill Hill is the most stressed part of the vineyard. We have two clones planted there, 667 and 114. This is always the biggest of Lenné Pinot reflecting the poor soil. This 2015 wine is full of mocha and black raspberry aromas. 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

#### 2015 Lenné Estate Jill's 115 Pinot Noir

Each vintage the single clones have flavors that are unique to them. While the Pommard is big with chocolate aromas, the 115 is a more red fruited wine, with mocha and cola and a silky texture on the palate. I would still hold off on both of the 15's. These are young wines, lush, but with a tannic backbone. They need to shed some tannin before the aromatics and the mouthfeel will shine. 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

### Notes from the Back Deck

Yamhill, March 5th, 2017

The 2015 vintage started early with a dry, warm winter and early spring. The ensuing summer was warm with a near record breaking number of 90+ degree days. The crop levels at most vineyards were nearly a repeat of the huge harvest of 2014 but we had moderate yields at Lenné. The vines also set small, thick skin berries in 2015. As with the 2014 vintage there was no need to drop fruit in a warm, early year so we just made a pass through the vineyard after veraison (when the clusters go from green to red) to drop any clusters that lagged behind and were still green.

The 2015 vintage also turned out to be our earliest harvest ever, even earlier than the 2014 vintage. We finished harvest on the 10th of September under sunny skies. The 2015 wines reminded me of the 2006 vintage. Our 2006 wines are all peaking now and delicious. The 2015 wines have more tannin and the wines were lush and drinkable right out of the barrel. I think the tannin has come forward since bottling and I would recommend holding these wines to let the tannin integrate. Tannin is a great anti-oxidant and will help the wines age and add richness to these wines, but it can also inhibit aromatics early on. My recommendation is to decant these wines if you are going to drink them early.

Finally, I have included the 2014 LeNez in this shipment which is a great value for the quality of this wine. After tasting the 2006, 2007 and 2008 LeNez vintages over the holidays, I can attest to the fact that this wine gets closer to the Lenné Estate quality with bottle age. The wine just received 91pts from The Wine Enthusiast and was an editor's choice. Stock up while you can.

### 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. Taproot members receive 25% on any case and 15% on any bottle excluding the club shipment. Taproot members are those members who spend \$950 or more the previous year excluding club shipments or are in the club for 5 continuous years. If you have any questions or comments please contact us at: [steve@lennestate.com](mailto:steve@lennestate.com)

2014 LeNez Pinot Noir	\$30.00
2015 Kill Hill Pinot Noir	\$55.00
2015 Jill's 115 Pinot Noir	\$55.00
Less 10%	(\$14.00)
<b>Total</b>	<b>\$126.00</b>

