



2017

PG88

50% Pinot Noir / 50% Gamay

EOLA-AMITY HILLS, OREGON

One of the greatest viticultural treasures at our estate in Oregon are the original, own-rooted vines planted in the 1980's. Sadly, many of these vineyards have succumbed to phylloxera and we had to remove our oldest Pinot Noir and Gamay plantings this Spring. This was particularly painful since they were the oldest Gamay vines in Oregon (1988). But, these old vines gave their swan song in the 2017 vintage and produced brilliant fruit! The yields were incredibly small and the wines are tremendous in their complexity and energy. My PG88 is a reference to the Passe-Tout-Grain wines of Burgundy and brings the two personalities of Pinot Noir and Gamay in a harmonious fashion — earthiness, oolong tea, lilac, bright red currants, and fresh herbal accents of crushed thyme leaves and summer savory. The grapes were fermented in a traditional carbonic maceration, which can be felt in the forward, bright, round texture of the wine. We produced very little and I am proud of it. 588 bottles. \$30 per bottle.

RAJ PARR
WINE CLUB