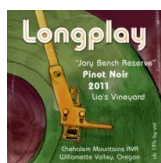


It is autumn, so this is a "Fall Back" shipment, with a retrospective of four vintages of the "Jory Bench Reserve" pinot noir. I've also included a 2010 Lia's Vineyard pinot noir - because it is drinking well now and the next month or so will be your last chance to buy it - and a bottle of the 2011 Chardonnay which was bottled late last March, just after shipment #3 went out the door.

As many of you know, Jory is the state soil of Oregon. The northwest corner of Lia's Vineyard has a fine bench of Jory soil that I call the "Jory Bench." It was planted more than 20 years ago to Pommard and Wadenswil cuttings on their own roots. The vines there grow with exceptional balance - never too much stress, not too much vigor. When we harvest the Jory Bench, I tag the bins and the fermenter as "reserve." When we press the wines after fermentation, they go into my favorite barrels - a mix of old and new - for *élevage*. Often we'll blend in a bit of wine from other corners of the vineyard ahead of bottling to make a more complete wine.

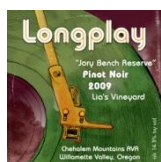
Individual bottles of these wines are available for purchase by Groove Club members in good standing while supplies last. Just send me a note or stop by the tasting room.



**Longplay 2011 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard** (1 bottle) Block 1, my favorite block of Pommard selection and Block 5, a six-row block of old Wadenswil selection make up the bulk of this bottling. I added a few gallons of Mariafeld/Pommard blend that had been in barrel together ahead of bottling to give a bit more complexity. This wine has wonderful ripeness despite the cool vintage - we picked on November 1<sup>st</sup>. 154 cases produced.



**Longplay 2010 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard** (1 bottle) In 2010 we co-fermented a bit of Mariafeld with the fruit from the Jory Bench (yields were pretty low). The Mariafeld gave the wine some added body in a cool vintage. This wine is notable for exceptional balance; no one element - fruit, tannins, acidity - ever dominates. The 2010 Jory Bench was a selected wine for the 2013 International Pinot Noir Celebration in McMinnville. 125 cases produced.



**Longplay 2009 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard** (1 bottle) 2009 was a hot vintage but the relatively cool Jory Bench didn't ripen too early - we harvested on October 16<sup>th</sup>. The Wadenswil is thin-skinned and showed a bit of shrivel. I think this is one factor contributing to the lighter color of this wine. For me this wine is characterized by the savory notes - a hint of fennel and sage. A new Billon barrel gives a nice bit of oak sweetness on the palate. 212 cases produced.



**Longplay 2008 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard** (1 bottle) This is the inaugural bottling of the Jory Bench Reserve. We let the fruit get riiiiipe - harvest was on October 27<sup>th</sup>. The resulting wine has a relatively high pH giving it a unique texture. It is a rather peculiar wine that some people really like. To illustrate, *Wine Enthusiast* awarded the wine 93 points, while *Wine Spectator* rated it an 87. As for me, I love it! 109 cases produced.



**Longplay 2010 Pinot Noir, Lia's Vineyard** (1 bottle) I enjoyed a glass or two of this wine with dinner last night. It seems to be drinking really well right now and has a wonderful purity to it. It is a grown up wine, to be sure, but it doesn't challenge the drinker as much as the Jory Bench Reserves. I've said that if I were assembling a tasting for pinots from around the world, this wine would be a nice representative for the north Willamette Valley. 378 cases produced.



**Longplay 2011 Chardonnay, "Jory Slope" Lia's Vineyard** (1 bottle) To say 2011 was a cool vintage is to make a massive understatement. It was like growing Chardonnay in Norway. But maybe southwestern Norway ... we did manage to get ripe. We picked the Jory Slope on November 2<sup>nd</sup>. The wine had high acidity, and still does, but fortunately (thanks to a little coaxing from a 70 watt light bulb) one of the three neutral oak barrels went through malolactic fermentation just ahead of bottling, taking off just enough of the harshness to make the wine enjoyable. Very enjoyable! I say this wine reminds me of Key lime pie - a sweet/bitter/sour fruit center with a hint of creaminess and a spicy note reminiscent of graham crackers. If you like this wine, get more while you can, because 2012 is a completely different animal. If you don't like this wine, fear not! For 2012 is a completely different animal! 69 cases produced.