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## Groove Club Shipment #6 - What's in the Box?

This shipment is a look back at past bottlings of Lia's Vineyard pinot noir. It includes one bottle each of the 2008, 2009, 2010, 2011 and 2012 Lia's Vineyard pinot noir! The Lia's Vineyard pinot noir has consistently shown the typical characteristics of its vintage while maintaining a common unifying thread that is distinctly our vineyard. The 2011 and 2012 pinots will benefit from additional aging, but all of the wines should be enjoyable over the coming months. While it is not normal industry practice to warrant older bottles, we will gladly replace any bottles that may be a bit off.

**2008** This bottling is about two-thirds Dijon 115 and really highlights the strengths of this clone. The cherry/blackberry core is complemented by a hedonistic nose. The fine-grained tannins give the wine a velvety texture that make for a rewarding bottle of wine. This bottle is a fine example of the 2008 vintage, one of the best in Oregon's history.

**2009** The 2009 vintage was a warm one, and the resulting wines were more plush than typical wines from the Chehalem Mountains AVA. This wine shows a bit of sandalwood spice and secondary notes now that make for a fine example of the 2009 vintage.

**2010** Heralded as a "classic" vintage, 2010 was a cool year. Our Lia's Vineyard pinot noir is light and fresh. It drinks best with food and pairs well with many dishes. One of the more delicate wines we've made, this bottle shows what pinot lovers call like to call "transparency." It was our last vintage with Aron Hess and it really speaks to the place and what Aron loved about Lia's Vineyard.

**2011** This was a late vintage - late to start and late to finish. We picked the last of our pinot noir on November 1st and the added, late-season hangtime allowed full phenolic development while acid remained high and sugar relatively moderate. The resulting wine is a bit slower to open up, but if you give it time you will see why I love wines from the 2011 vintage. If I could make wine like this without the stress of waiting until November to pick I'd be a happy farmer.

**2012** Almost the opposite of 2011, 2012 was a ripe vintage where we fought to preserve natural acidity and limit sugar development to allow increased phenolic ripeness ahead of harvest. The wines are heavier than typical Chehalem Mountains pinot noir, but that was the vintage Mother Nature gave us. I've said if the vintage is like what they have in the Sta Rita Hills, then maybe that is how the wines should be as well. Rather than fight the vintage in the cellar, we accepted what Nature gave us. The wine is what is sometimes called "generous" and has abroad appeal.