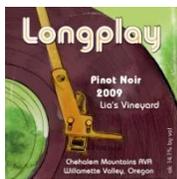


Longplay

Groove Club Shipment #2 - What's in the Box?

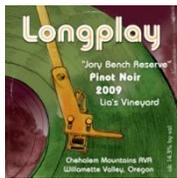
This shipment highlights our 2009 vintage pinot noir. 2009 was a warm year and the wines drink well young and have the richness that exhibits in warmer vintages. We picked on October 9th and 16th, which is early for us. The fruit was all clean and wonderfully ripe when it arrived at the winery. In 2009 the economy went south and we had a bit of extra fruit on our hands as some of our grape customers slashed production. We viewed this challenge as an opportunity and nearly doubled production compared to every other year we've been in business. Thanks to some positive reviews the wines sold out surprisingly quickly - although I'm still holding a few bottles in the library for future club shipments.

Longplay 2009 Pinot Noir, Lia's Vineyard (2 bottles) This wine is predominantly 115 clone and has a nice



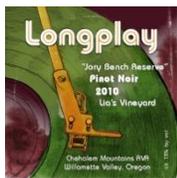
depth of dark fruit - plums and blackberries. In warmer vintages our 115 really shines and 2009 was no exception. I think of this wine as a "universal" pinot noir - it doesn't strike me as typical Oregon, but it won't be confused with pinot noir from other growing regions either. It pairs really well with grilled meats - especially duck. 578 cases produced.

Longplay 2009 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard (2 bottles) Our Jory Bench has a healthy dose



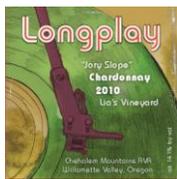
of Wadenswil which didn't give up a lot of color. For 2009 it is more elegant than its non-reserve stable mate. Viscous, flowery and with sweet notes from a new Billon barrel, this is one of my personal favorite wines. To me, the distinguishing characteristics of this wine are the savory notes, wonderful aromatics and length on the palate. It hints at fennel, peat and raspberries and drinks really well right now. The wine has a little muddiness to it (we didn't filter) and I think this adds to the texture of the wine. 212 cases produced.

Longplay 2010 Pinot Noir, "Jory Bench Reserve" Lia's Vineyard (1 bottle) 2010 was a "classic" vintage in the



Willamette Valley, meaning it wasn't a hot year. To give the wine a bit more punch, we co-fermented some Mariafeld clone in the reserve fermenter. Some people will debate the relative importance of texture and flavor but most experts agree that the key to a great pinot noir is balance. This means there is texture, fruit, complexity and weight in proportion. A good wine should be both thirst quenching and thirst inducing. I'm really pleased with this wine. 125 cases produced.

Longplay 2010 Chardonnay, "Jory Slope" Lia's Vineyard (1 bottle) This wine is crisp yet full-bodied, which



makes for a satisfying glass of Chardonnay. It really shines with food - think crustaceans ... or pork roast. There are notes of tropical fruit, but also a hint of grapefruit. Fermented in neutral oak barrels and bottled on March 21, 2012. Only 65 cases were produced.