



## White Wines

### Chardonnay

#### **2010 Zenith Vineyard Estate Chardonnay**

\$30 per bottle, \$360 per case

Vintage 2010 was a test to the heart and soul of farming! Bloom was quite late, on July 2nd insuring a late and high-risk harvest. Birds aggressively stole 25% of the crop – the worst in 30 years! Yet we enjoyed beautiful, crisp, and clear days well into late fall, allowing us to harvest our bird-netted Chardonnay on November 4th! The reward was ripe fruit and bright acidity, and a tiny yield of 1.8 tons per acre. The Estate Chardonnay, from 14 year old Dijon-clone vines was barrel-fermented and aged for 10 months in 33% new French oak. We love the balance of tropical fruit notes, crisp acidity and a silky finish. 35 cases produced. Alcohol 12.6%.

### Pinot Gris

#### **2009 Zenith Vineyard**

\$18 per bottle, \$216 per case

The 2009 Zenith Vineyard Pinot gris is floral and rich with notes of fresh cut peach, pear, apple and tropical fruit flavors. It has a lovely mouth filling texture and its flavors linger well into the finish. This vintage is finished with 0.6% residual sugar and has a long and smooth finish. 13.0% alcohol.

### Riesling

#### **2010 Redhawk**

\$22 per bottle, \$264 per case

The Redhawk Riesling has the floral and tropical notes layered with the characteristic “petrol” nose that is typical of great Riesling. The finish is semi-sweet and is a crowd pleaser. 12.0% alcohol.

### Auxerrois

#### **2009 Elemental Cellars, Zenith Vineyard**

\$22 per bottle, \$264 per case

Auxerrois is a white grape that is indigenous to the Alsace region of France – a steely cool climate varietal that is not at all widely planted in North America. Zenith grows these grapes and sells them to Elemental Cellars – the side project of Steven Westby – winemaker at our neighbor, Witness Tree Vineyard. The wine is fermented dry in stainless steel and has excellent acidity and a clean finish. 12.0% alcohol.



## Red Wines

### Pinot Noir

#### **2009 Zenith Vineyard Estate**

\$25 per bottle, \$300 per case

The 2009 vintage graced Zenith Vineyard with ripe, clean and flavorful fruit. We harvested our 2009 Estate Pinot Noir between October 6th and October 9th. The blend of Pinot noir clones is 42% Pommard, 23% 114, 21% 777, and 14% 115. It aged for fifteen months in 28% new French oak barrels.

**Wine Spectator Rated 92 Points** - *Lithe, with a welcome sense of transparency to the cherry, caramel and sandalwood flavors, mingling gracefully on the long, appealing finish.* 13.0% alcohol.

#### **2009 Zenith Vineyard Barrel Select**

\$40 per bottle, \$480 per case

The 2009 Barrel Select Pinot Noir is a cuvee of our seven favorite barrels from the 2009 vintage. The Barrel Select Pinot Noir emphasizes the unique qualities of this site's terroir: dark red fruit, spice, and an appealing brightness to the aromas and textures. The blend of Pinot noir clones is 33% Pommard, 33% 114, 27% 828, and 7% 777. It aged for fifteen months in 33% new French oak barrels. The Barrel Select Pinot Noir can be enjoyed in its youth or aged up to 15 years. It is an excellent accompaniment with a wide variety of savory foods including grilled or braised meats, rich fish, and cheese. 184 cases produced. 13.4% alcohol.

### Tempranillo

#### **2009 Zenith Vineyard Estate**

\$30 per bottle, \$360 per case

The 2009 Zenith Estate Tempranillo, our 4<sup>th</sup> vintage, further refines our knowledge of growing this variety on Southwest sloping block 5-D. The Estate Tempranillo was aged for sixteen months in 29% new American oak. This classic Spanish varietal takes on new qualities grown in Oregon's Eola-Amity Hills. We love its bright fruit balanced by an earthy, brawny tannic backbone with a kiss of vanilla from the American oak cooperage. 13.4% alcohol.

## Sparkling

#### **2007 Argyle Brut**

\$32 per bottle, \$384 per case

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. 2007 sparkling fruit had an amazing expression of ripe fruit flavor masked behind especially high natural acidity. A judicious amount of barrel and malolactic fermentation was employed to help build creamier textures and mouth rewarding complexities. Bottle aged on the yeast for three years, our flagship Brut is disgorged on demand to ensure its appealing freshness. Varietals: 63% Chardonnay, 37% Pinot Noir. Alcohol: 12.5%. Residual Sugar: 1.5%.