

NP Somm Club # 16, May 2020

Red & Mix

This month our club is dedicated to Pinot Noir and Chardonnay, or with other words, the classic grape varieties of Burgundy, but from home. I picked 2 of the 3 wines from Oregon because the month of May is officially Oregon wine month. Let's celebrate Oregon wines at home with two fantastic producers, Patricia Green and J.K Carriere wines. The 3rd wine is a gorgeous PN from a single vineyard in Santa Barbara called Leitmotif. Enjoy!

NOTE: I appreciate any feedback about the wine selections I make for our NP SOMM Club. While I understand that it's impossible to pick wines that you are going to love every time, as our palates are different, I strive to pick premium quality wines that I hope you enjoy! So far, I have received a very positive feedback from some of you which makes me incredibly happy! However, I wish to do even better and I am open to suggestions for grape varieties or regions you wish to see in the club in the near future! Thank you! NP

If you have any questions about wine never hesitate to contact me personally! Nadia@NPwineconsulting.com

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WINE #1, NP SOMM **Mix** Club ONLY

Producer: J.K Carriere "Lucidité"

Varietal: Chardonnay

Region: Willamette Valley

Vintage: 2015

J. K. Carriere
W I N E S

I tasted this Chardonnay a while back and I was impressed. It reminded me of a beautiful Burgundy with its freshness and minerality and incredible complexity. I am not surprised, as Jim Prosser has been one of Oregon's premier winemakers for over a decade. "... wines are built at the knife-edge of maximum taste and balance utilizing wild yeast ferments, wild malolactic, no fining, no filtering..." — **Jim Prosser**

A note from the winemaker: "*My name is Jim Prosser and I started this beautiful mess. It continues to save me from all that growing up I had done in the past. Twenty years in wine, sixteen with my own winery, in due course I became we, and we purposefully craft just 4,000 cases of acid-centered Pinot Noir, some bubbles and a little chardonnay, from our winery on a mountain in Oregon. We are, in fact, what we want to be.*"

— Jim Prosser, owner/winemaker

Nadia's Tasting Notes: I tasted this wine a couple of months back and I loved it. It's fresh, balanced, and complex, with a long-lingering finish. The color its intense gold showing the aging and richness of this chardonnay. On the nose, I found ripe mayor lemon, candied ginger, honey, and ripe red apples. On the palate, it's fresh and rich in the same time. Love the vibrant acidity, which is very important to me especially in chardonnay because chardonnay without acidity can be flabby and unpalatable.

Drink or Hold: Drink now. Do not serve too cold. Preferred temperature 48-54F.

Food Pairings: Very versatile wine in terms of food. Great with variety of seafood especially lobster or crab but also many different fin fish, from halibut to salmon, preferably with butter-based sauce. Great also with a simple roasted chicken, roasted pork, grilled root vegetables and more. Chef's Bernard Tuna Recipe will be excellent as well!!!

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WINE #2, NP SOMM **Red** Club ONLY

Producer: Patricia Green Cellars
Varietal: Pinot Noir, Estate Old Vine
Region: Ribbon Ridge, Oregon
Vintage: 2018



The Story: I have been respecting **Patricia Green's** wines for a very long time. She was an incredible winemaker, who unfortunately passed away in 2017. But the winery continues her incredible legacy in wine making. She crafted great wines in the Willamette Valley for over 20 years. Patricia liked: "old, dry farmed vines, Pommard and Wädensvil Clones, whole cluster, native yeast fermentations, Cadus barrels, and minimal handling." I am a big fan of Oregon Pinot Noir because of their elegance, subtle earthiness, and food friendliness. I hope you enjoy Oregon vino too and appreciate this one!

Nadia's Tasting Notes Not Really: Elegant and complex, this wine is a great representation of Oregon. Strawberry, red cherry, and a touch of cherry cola contribute to the fresh bouquet of this wine. Furthermore, I sense coco powder and fresh herbs. The palate confirms the dominant red fruit, nice acidity, and medium tannins leading me to think of the wine's strong back-bone—an indicator for a good aging potential.

Drink or Hold: I love this wine just the way it is, and I enjoy it now. However, I would buy a couple more bottles for another year and see how it's evolving. According to the Wine Spectator this wine will age nicely for the next 10 years, and I agree. Serve at the right temperature, 55-58F for PN. PN needs more chilling than your bold big reds.

Food Pairings: Chef Bernard's Tuna Recipe! Salmon, tuna and other fatty and full-flavored fish, in addition to grilled chicken dishes, roasted pork, duck, mushrooms, and light to medium flavored semi-hard cheese (Gruyere is the best for PN).

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WINE #3, **Red** & **Mix** Clubs

Producer: Leitmotif "Duvarita Vineyard"

Varietal: Pinot Noir

Region: Santa Barbara County

Vintage: 2016

Our second red wine which is in both NP SOMM Clubs is **Leitmotif** from Santa Barbara. This is a very small production, single vineyard, excellent Pinot Noir. Only 70 cases produced. It is lighter than many Pinot Noirs from Central Coast but this is exactly what I like about it: it's elegance. This is a phenomenal start for the small-batch side project by Stephen Searle, whose main job is running Jaffurs Winery. I've liked Jaffurs wines for many years. They are predominantly Rhone varieties and it's interesting to see the winemaker, Stephen Searle, undertaking a PN project. I hope you enjoy it as much as I did!

Nadia's Tasting Notes: I love this PN. It's a true PN, elegant, fresh, and bursting with bright red fruit, like red cherry, strawberry and raspberry. It has a wonderful fresh herbal quality to it that makes it complex and balanced, but it's definitely fruitier than the Patricia Green PN. Very easy drinking with only 13.3% alcohol. It's my type of PN. Here are the critics talking about it: "*This a phenomenal start for the small-batch side project by Stephen Searle, whose main job is running Jaffurs Winery. Intense aromas of Bing cherry jelly, crushed rocks and dried sage show on the nose, while the palate combines wild berry and minty flavors with a strong chalky grip, proving both luxurious and refreshing.*" **MATT KETTMANN** / Wine Enthusiast/ 95 points.

Drink or Hold: Drink Now or safe up to 7 years. I recommend decanting but not very necessary. More importantly, serve at the right temperature 55-58F.

Food Pairings: Chef Bernard's Tuna Recipe! Salmon, tuna and other fatty and full-flavored fish, in addition to grilled chicken dishes, roasted pork, duck, mushrooms, and light to medium flavored semi-hard cheese (Gruyere is the best for PN).

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