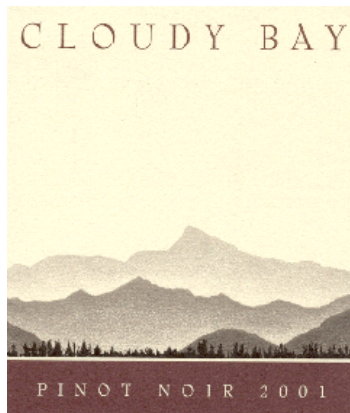


# PinotFile<sup>©</sup>

## Cloudy Bay Pinot Noir

Cloudy Bay Winery was established in 1985 by Cape Mentelle, the Western Australian winery which is a subsidiary of the Champagne house Veuve Cliquot Ponsardin. The winery farms 140 hectares surrounding the winery in the Wairau Valley at Rapaura and adjacent foothills, and contracts with local growers. The name is taken from the bay at the eastern extremity of Wairau Valley. It was named by Captain Cook on a voyage to New Zealand in 1770. The winery exports wines to 20 countries.



Although Cloudy Bay has developed a world-wide reputation for its outstanding Sauvignon Blanc, it also produces Chardonnay and Pinot Noir. The Pinot Noir comes from Marlborough where the best clones have been planted in prime vineyard locations. In February 2003 the 2001 Pinot Noir was released. It is comprised of 55% Pommard and 45% mixture of eight other Pinot Noir clones. New Zealand Pinots generally have been a little too green and rustic in the past, but lately they show beautiful fruit and great vibrance. The wine is available at the Wine House in Los Angeles and other wine retailers for about \$24.

## Parker Likes Brewer-Clifton Too

The latest edition of the *Wine Advocate* includes recommended new releases from Santa Barbara. In the light of our recent Santa Rita Hills Pinot tasting reported in the last issue, it was interesting to read the comments on the 2001 Brewer-Clifton Melville Vineyard Pinot Noir which was our top scoring wine. This wine scored a 95 and Parker commented: "...my first thought when I put my nose into the glass was of a barrel tasting of 1990s I did in the cellar of Domaine de la Romanee Conti in 1992. In particular, the La Tache and Richebourg come to mind. This is an outrageously complex, intellectually as well as hedonistically satisfying Pinot Noir." To get on the mailing list 1-806-452-5609.

**The Newsletter  
for Pinot  
Freakazoids**

**Volume 3, Issue 10  
October 21, 2003**

### Emergency Kit

- ?? Water
- ?? Canned food
- ?? Toilet paper
- ?? Duct tape
- ?? Gas mask
- ?? Pinot Noir

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## More New Releases

**Abiouness 2001 Stanly Ranch Pinot Noir**

**Bergstrom 2002 Willamette Valley Pinot Noir, 2002 Cumberland Reserve Pinot Noir, 2002 Arcus Vineyard Pinot Noir**

**Bethel Heights 2002 Freedom Hill Vineyard Pinot Noir, 2002 Nysa Vineyard Pinot Noir**

**Davis Bynum 2001 Russian River Valley Bynum/Dutton/Rochioli 3 Vineyards Pinot Noir**

**JK Carriere 2001 Willamette Valley Antoinette Pinot Noir**

**Chasseur 2991 "Sylvia's Dutton Ranch Pinot Noir** 150 cases \$42.50 1-707-829-1941

**Loring Wine Company 2002 Gary's Vineyard Pinot Noir,** 340 cases, **2002 Rosella's Vineyard Pinot Noir,** 150 cases, **2002 Clos Pepe Vineyard Pinot Noir,** 115 cases, **2002 Rancho Ontiverus Pinot Noir,** 150 cases, **2002 Brousseau Vineyard (Chalone AVA) Pinot Noir,** 200 cases, all \$46. 1-877-LWC-WINE

**Mendelson 2001 Santa Lucia Highlands Pinot Noir** \$36 From 32-year old Sleep Hollow Vineyard. Winemaker Richard Mendelson has been making Pinot Noir for 25 years including some time at Bouchard Aine et Fils in Burgundy. This wine won Double Gold at 2003 San Francisco International Wine Competition, and 4 stars in September issue of *Decanter*. [www.mendelsonwines.com](http://www.mendelsonwines.com), 1-707-255-7825

## House Wines

Some chiefs and restaurant wine directors are so passionate about wine that they are actually making and selling their own wine in their restaurant. Last week I mentioned Bonaccursi Wines, produced by a sommelier at Spago's in Beverly Hills. Ken Margerum makes his own wines for his excellent Wine Cask Restaurant in Santa Barbara. Joachim Splichal of The Patina Group in Los Angeles has two wines make at Au Bon Climat specifically for the Group, Patina Reserve Red and Patina Merlot. David Rosoff at Opaline Restaurant in Los Angeles sells his own Opalmina 2001 at \$18.75/half liter. Even Emeril Lagasse is getting into the act, producing Emeril's Classics Red Table Wine and Classics White Wine at Fetzer Vineyards. Brian Duncan at BIN 36 Restaurant in Chicago produces his Brian's Blend IV "The Hedonist" at Miner Family Vineyards. All of these wines represent special cuvees with considerable input from the restaurateur and not just relabeled regular bottlings.

## Au Bon Climat Online

Lovers of Au Bon Climat Pinot Noirs can now buy them easily online for the first time at [www.aubonclimat.com](http://www.aubonclimat.com). Until October 31, buyers can receive 15% off by entering the code Harvest 2003 in the coupon space on the web site.

Winemaker Jim Clendenen has finally cut his hair. After the latest harvest, he found 2 female vine mealy bugs at the collar level and his wife insisted he cut it off. He still wears Hawaiian shirts.

Robert Parker has not been particularly enthused about Au Bon Climat Pinots of late and feels they have a hard, tart edge. My favorite over the past few years has been the Knox Alexander Vineyard Pinot. Quirky guy, quirky wines.

## New Custom Crush Facility for Oregon Pinot

Oregon Wine Services and Storage has just opened in McMinneville, Oregon in a former frozen pie and pastry factory. The building is huge, one-hundred-ten-thousand square feet on thirteen acres. Wine can be made integrally or by gravity, as the customer directs. Partners are John Niemeyer and Laurent Montalieu. Montalieu makes Pinot Noir from his estate property– Domaine Danielle-Laurent. In 1994 he came to start WillaKenzie Estate in Carlton.

The new crush facility will be dedicated mainly to high-end Pinot Noir production (\$15-\$30 and up). The owners modeled their facility after the Napa Wine Company which is the largest custom crush facility in the United States. With a capacity of twelve-thousand tons, the Napa Wine Company crushes for sixty wineries, sixty winemakers, twenty-four resident wineries, a tasting room the size of a large conference room, with twenty-four stalls around the tasting room for each of the resident wineries. The Oregon facility will be smaller scale, crushing about three hundred tons this year and will be handling small batches for small production high-end wines.

## PinotFile Pinot Pick of Week

**Sebastiani Russian River Valley Appellation Selection Pinot Noir 2001** \$23 Another in a series of value-priced Pinots from Sebastiani. This wine received a 92 from *Wine Enthusiast*, a 92 from *Connoisseurs' Guide* and 4 stars from *Restaurant Wine*. All of the finesse you have come to expect from Russian River Valley Pinots in a very affordable package. It has impressive harmony, with an intense cherry/berry fruit essence, and plenty of lip-smacking spice. Plush, lovable, and eminently drinkable. Be-Bob-a-Lula!

Available at the Sebastiani web site– one case per customer.



## Boutique Home Wineries Very Sheik

An increasing number of people in California are turning their back or front yards into vineyards, a trend that is termed “landscaping you can drink”. Industry expert Tom Powers has planted more than 80 boutique vineyards (also called “trophy” vineyards) in Contra Costa and Alameda counties since 1999. While many people with vineyards in their back yards are wine aficionados, others simply are looking for a way to fill up a large unused piece of property. The average boutique vineyard has between 125 and 950 plants, enough to make about 200-1500 bottles. Best vineyard sites are south facing with at least three feet of soil. Backyard vineyards cost anywhere from \$5,000 to \$70,000 to install depending on the size. Most are 1/2 acre. It takes five years for all the vines in a vineyard to produce useful grapes. About 35% of a vineyard’s potential is harvested the third year, and 75% in the fourth year. Since the grape glut has made grape sources easy to find for home winemakers, the boutique vineyard owner usually cannot sell his grapes and has to either make wine himself or feed the happy local birds.

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Food without wine is a corpse,  
wine without food is a ghost,  
together and well-matched  
they are as body and soul,  
living partners.

Andre Simon

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**The Burgundy wine produced by Bouchard Pere & Fils called “Vigne De L’Enfant Jesus” has a curious history. Legend has it that this wine owes it’s name to Carmelite nuns, who, owning the section of Beaune Greves it comes from, likened the smoothness of the wine to the ease with which an infant Jesus in velvet trousers could gambol down ones throat.**

**If You Drink No Noir,  
You Pinot Noir**

  
PrinceofPinot.com

## **Pinot Noir on Friends**

Future episodes of the popular series Friends on NBC will show Oregon wines. On October 30th look for one of the following award winning wines: Willamette Valley Vineyards, Tualatin Estate, Griffin Creek.

The first person to e-mail winegrower Jim Bernau at [information@wvv.com](mailto:information@wvv.com) during the Friends show naming the correct brand of wine and scene where it appeared will win a 6 pack of that wine. The first person who gets the most correct during this season wins a Steelhead fly fishing trip with winery founder Jim Bernau.



Willamette Valley Vineyards is located just south of Salem Oregon at 8800 Enchanted Way, Turner OR 97392. 1-503-588-9463. The Willamette Valley Vineyards Founder’s Reserve 1999 Pinot Noir won a silver medal at the 2003 Northwest Wine and Food Festival sponsored by the Enological Society of Seattle. The winery also makes an excellent Pinot Gris.