








	Origin	Production	Release	Vineyard(s) detail	Winemaking	Press Highlights	Points of Difference
 <p>Affinités Chardonnay</p>	Willamette Valley	22 barrels	Spring	<b>Bishop Creek (estate), Yamhill-Carlton</b> Far NW corner of Yamhill-Carlton AVA Ancient marine sedimentary (Willakenzie) 750' elevation, planted 2004, 2006 Organically farmed, Clones 76, 95, 540 <b>Select high-quality sites</b> Eola-Amity, Dundee Hills	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, batonnage 25% new French oak, 10 months	Decanter: <b>94 Points</b> 21v Wine Spectator: <b>92 Points</b> 20v IWR: <b>97 Points</b> 21v, <b>95 Points</b> 20v Wine Enthusiast: <b>92 Points</b> 20v W Anorak <b>94 Points</b> 19v Suckling: <b>93 Points</b> 19v	<ul style="list-style-type: none"> <li>Top-vineyard sourcing, small production</li> <li>Organic, bio-dynamic, LIVE certified</li> <li>Spontaneous native yeast fermentation</li> <li>Affinités reflects the 'spirit' of the vintage</li> <li>Expressive, terroir-driven, bright minerality</li> <li>Tension, flint, stone fruit, flower blossom</li> </ul>
 <p>Bishop Creek Chardonnay</p>	Yamhill-Carlton	4 barrels	Fall	750' elevation Planted 2004, 2006 Organically farmed Clones 76, 95, 540	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, batonnage 50% new French oak, 10 months	Wine Spectator: <b>93 Points</b> 18v IWR: <b>94 Points</b> 19v, <b>95 Points</b> 18v W Anorak <b>95 Points</b> 19v, <b>94 Points</b> 18v Suckling: <b>96 Points</b> 19v, <b>93 Points</b> 18v Decanter: <b>94 Points</b> 21v	<ul style="list-style-type: none"> <li>Mountain-grown, high-elevation site</li> <li>South facing, organic</li> <li>Ancient marine sedimentary (Willakenzie)</li> <li>Spontaneous native yeast fermentation</li> <li>Minerality, high tension, citrus, precise</li> </ul>
 <p>Spirit Hill Chardonnay</p>	Eola-Amity	4 barrels	Fall	700' elevation Jory (volcanic) soil Planted 1999 Organically farmed Clones 76, 95	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, batonnage 50% new French oak, 10 months	Decanter: <b>94 Points</b> 21v IWR: <b>96 Points</b> 21v	<ul style="list-style-type: none"> <li>High-elevation site</li> <li>Named for old pioneer cemetery on site</li> <li>Eola-Amity; A+ Chardonnay AVA</li> <li>NE facing, organic</li> <li>Jory (volcanic, basalt)</li> <li>Spontaneous native yeast fermentation</li> <li>Vertical, high tension, peach, jasmine</li> </ul>
 <p>L'Ensemble Pinot Noir</p>	Willamette Valley	82 barrels	Fall	<b>Bishop Creek (estate), Yamhill-Carlton</b> Planted 1987, Ungrafted rootstock <b>Select high-quality sites may also include:</b> Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville Hyland Vineyard, McMinnville Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfiltered, vegan 35% new French oak, 14 months	Wine Spectator: <b>94 Points</b> 19v, <b>94 Points</b> 18v IWR: <b>96 Points</b> 21v, <b>93 Points</b> 19v, <b>94 Points</b> 18v W Anorak <b>96 Points</b> 19v, <b>95 Points</b> 18v Suckling: <b>93 Points</b> 19v, <b>94 Points</b> 18v Vinous <b>94 Points</b> 18v Decanter: <b>93 Points</b> 21v, <b>95 Points</b> 18v Wine & Spirits <b>94 Points</b> 18v, Wwong <b>95 Points</b> 19v	<ul style="list-style-type: none"> <li>Top cuvee from the estate</li> <li>Top blocks of all the vineyards farmed</li> <li>Rigorous barrel selection, texturally superior</li> <li>Peak expression of vintage and terroir</li> <li>Extremely alive in the bottle, age-worthy</li> <li>Red/blue fruits, orange zest, powerful</li> <li>Broad, dense in character; tension-driven</li> </ul>
 <p>Willamette Valley Pinot Noir</p>	Willamette Valley	22 barrels	Spring	<b>Select high-quality sites may also include:</b> Bishop Creek, Yamhill-Carlton Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville La Colina Vineyard, Dundee Hills Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfiltered, vegan 20% new French oak, 14 months	Wine Spectator: <b>95 Points</b> 19v, <b>94 Points</b> 18v, <b>93 Points</b> 17v, <b>94 Points</b> 16v IWR: <b>93 Points</b> 19v, <b>93 Points</b> 18v Suckling: <b>95 Points</b> 19v, <b>93 Points</b> 18v Vinous: <b>92 Points</b> 18v Decanter: <b>93 Points</b> 17v Wine & Spirits: <b>93 Points</b> 19v	<ul style="list-style-type: none"> <li>Excellent entry into Nicolas-Jay style</li> <li>Steppingstone to L'Ensemble discovery</li> <li>Elegant, graceful, medium-bodied style</li> <li>Red fruits, juicy, minerals, ethereal</li> <li>Dundee Hills dominant AVA</li> </ul>
 <p>Own-Rooted Pinot Noir</p>	Willamette Valley	14 barrels	Fall	<b>Bishop Creek (estate), Yamhill-Carlton</b> Planted 1987, Ungrafted rootstock <b>Nysa, Dundee Hills</b> Planted 1989, ungrafted rootstock <b>Hyland, McMinnville</b> Planted 1974, ungrafted rootstock	Organic, bio-dynamic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: <b>94 Points</b> 19v, <b>93 Points</b> 18v, <b>93 Points</b> 17v IWR: <b>95 Points</b> 19v, <b>97 Points</b> 18v W Anorak: <b>95 Points</b> Suckling: <b>96 Points</b> 19v, <b>94 Points</b> 18v, <b>94 Points</b> 17v Vinous: <b>94 Points</b> 18v, <b>94 Points</b> 17v Decanter: <b>94 Points</b> 21v, <b>96 Points</b> 18v	<ul style="list-style-type: none"> <li>100% ungrafted rootstock blend</li> <li>&lt;100 acres remain of ungrafted vines</li> <li>Old-vine, dry-farmed</li> <li>Profound expression of terroir</li> <li>Savory, red/blue fruits, minerals, black tea</li> <li>Dusky spice, wild strawberry, lavender</li> </ul>
 <p>Bishop Creek Pinot Noir</p>	Willamette Valley	13 barrels	Fall	<b>Bishop Creek (estate), Yamhill-Carlton</b> Far NW corner of Yamhill-Carlton AVA SW facing Dry-farmed Ancient marine sedimentary (Willakenzie) Planted 1987, Ungrafted rootstock 250'-750' 667, 777, Pommard	Organic Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: <b>93 Points</b> 19v, <b>93 Points</b> 18v, <b>93 Points</b> 18v, <b>93 Points</b> 17v IWR: <b>93 Points</b> 19v, <b>95 Points</b> 18v, <b>96 Points</b> 17v W Anorak: <b>95 Points</b> Suckling: <b>94 Points</b> 19v, <b>94 Points</b> 18v, <b>93 Points</b> 17v Vinous: <b>95 Points</b> 18v, <b>95 Points</b> 17v Decanter: <b>94 Points</b> 21v, <b>94 Points</b> 18v, <b>94 Points</b> 16v	<ul style="list-style-type: none"> <li>100% ungrafted rootstock</li> <li>Deep roots (40')</li> <li>Mediterranean climate (high degree days)</li> <li>Less rain than rest of the valley to the south</li> <li>High pH, lower acid wines</li> <li>Black tea, anise, roasted, granite, blue fruits</li> <li>Expansive and powerful</li> </ul>