

EZY TGR

2023 Chillable Red



The Cabernet Sauvignon is sourced from a certified organic vineyard that was established in 1983. The own rooted vines grow in a thin, top layer of loess, but maintain their life cycle in the 5-6 feet of Pliocene ash that was deposited 7700 years ago after the collapse of Mt Mazama. Early Muscat's origin dates back to 1943, when it was crossed by Harold Olmo - M.Hamburg + Szőlőskertek királynője, a rare Hungarian clone. It is grown on Missoula Flood deposits in the heart of the Willamette Valley, which gives the wine a sweet green, herb tonality – think pineapple sage. Spontaneous fermentation took place in stainless steel. For the red co-fermentation (Cab Sauvignon, Syrah, Pinot Noir, Mencia), daily remontage (pump over) was used to maximize fruit aromas while minimizing tannin extraction. With most of fermentation complete, the free run juice/wine was allowed it to complete fermentation on the skins. The idea is to enhance the aromatic complexity – in a sense, this is halfway between rose and red wine. Part of the wine was aged in neutral barrel, where it completed ML. Unfined, unfiltered. Sage and Cherry Jolly Rancher explode from the glass immediately after the first pour. The nose continues like a ping pong match between strawberry black tea and sweet herbs, often shifting shape between each pass. The palate is creamy and definitively red, but retains a lightness at just 12% abv. Give it a chill, lay back and take it easy.

2024 Pinot Noir



Predominately sourced from one of the oldest vineyards in the Willamette Valley. Soil composition is framed by volcanic basalt, which gives us our classic red cherry aromatic. Destemmed Pinot noir was placed into a stainless steel tank where primary fermentation takes place. Daily remontage (pump over) was used to maximize fruit aromas while tannin extraction was moderate. 10-11 months in French oak. The stylistic goal of production is to capture as much fruit complexity the vineyard can give, and yield a soft, silky palate. Persistent afternoon winds in this area help to develop thicker skins, consequently the Pinot noir has more structure on the palate. Pommard, Wädenswil and Coury are the primary clones.

The first aromas are classic Willamette Pinot – fresh strawberry and dark ripe berries. Cherry cola notes begin to emerge as it opens up in the glass, followed by dried rose and black tea. The palate is soft, medium bodied, with elegant silky tannin. A fresh, easy style of Willamette Pinot.