

2012 is the 5th vintage from this vineyard and shows a tremendous floral, sweet and savory earthiness. This wine always reminds me of two things: Maitake mushrooms and Red Hots. There is a noble earth expression here that distinguishes this vineyard from our other estates. One smell and it can only be Le Pré du Col. Cinnamon, red fruits, Asian spices, beef bouillon and a strong floral component make this a tremendously enjoyable Pinot Noir in its youth, but with I to 3 years of bottle age it is sure to be a delicacy that was worth the wait. On the palate this wine is medium to full-bodied, viscous and coats your mouth with a silky texture. Flavors of woodsy mushroom and beef stock that are both savory and sweet wash over your taste buds. This wine would be a perfect pairing for lamb ragu or beef stew or mushroom dishes featuring Morels,

Maitakes and Chanterelles to name a few. Drink 2015-2023

LE PRÉ DU COL VINEYARD

OREGON PINOT NOIR