

WINE ENTHUSIAST BUYING GUIDE

FEBRUARY 2018

OREGON



92 **Portlandia 2016 Pinot Gris (Oregon).** This excellent wine leads with aromas and flavors of citrus, melon and green pineapple. It's vividly tangy and refreshing, with a saline quality and impressive focus and length. You'll want a case of this one. *Editors' Choice.* —P.G.
abv: 13.5% **Price:** \$18

92 **Portlandia 2014 Momtazi Vineyard Pinot Noir (McMinnville).** The fruit from this biodynamic vineyard has a grippy, earthy character that underscores the complexity in this wine. It's tannic and muscular, with black cherry fruit and subtle tanned leather, licorice, black pepper, coffee grounds and dark chocolate highlights that persist through its long, captivating finish. —P.G.
abv: 14.1% **Price:** \$40



90 **Portlandia 2015 Pinot Noir (Oregon).** Though unabashedly earthy, this is packed with red plum, cherry, citrus rind and cut tobacco components. Such complexity is rare in a budget-priced Oregon Pinot. It glides gracefully into a mineral-drenched finish. —P.G.
abv: 13.5% **Price:** \$20

90 **Portlandia 2016 Rosé of Pinot Noir (Willamette Valley).** Portlandia made a pair of rosés in 2016, this one entirely from Shepherd's Valley Vineyard Pinot Noir. It's tight and focused, with lovely citrus blossom and rose petal scents. Flavors follow, adding strawberry, watermelon and mineral acids to the mix. They persist through a long, fresh finish. —P.G.
abv: 13.5% **Price:** \$18

86 **Portlandia 2016 Oregon Rosé (Oregon).** This blended rosé is comprised of 56% Pinot Gris, 25% Pinot Noir and 19% Grenache (from the Rogue Valley). Watermelon and tart strawberry fruit flavors combine, with a sour tang to the finish. Drink this chilled or try it in a sangria. —P.G.
abv: 13.5% **Price:** \$18

