

SWICK WINES BRING IT



“Crushable.” – Joe Swick. A Pinot Noir base with a blend of other grape varieties that changes with each vintage. Aromas of bright red stone fruit with a rich, leathery earthiness. Slightly spicy flavors of crushed red and black fruits with a savory, peppery finish. Refreshing acidity, mild tannins, and very easy drinking. A versatile food wine, pairs with anything from roasted vegetables, rabbit or salmon dishes, barbecue, burgers or savory sandwiches. Organic.

This is Joe Swick’s flagship red blend that changes every year. It is a barrel selection. The goal is to make a fuller bodied red wine with lots of fresh acidity to make it versatile to different cuisines. He uses Pinot Noir from Oregon as the base to add freshness and earthy, cherry aromatics. The remainder of the blend is from Washington State’s Yakima in the Columbia Valley using fuller bodied grape varieties from higher elevations. The soil in the vineyards is made up of sandy loam. The grapes were fermented separately with indigenous yeasts and blended. Whole cluster ferments, except for Cabernet Sauvignon which is destemmed. Aged in neutral French oak barrels for 9 months.

Born and raised in Portland, Oregon, Joe Swick is a fifth-generation Oregonian whose family’s roots are based in eastern Oregon and the Columbia Gorge area. Joe worked his first harvest as a cellar assistant at Owen Roe in 2003. Over the next 10 years, Joe worked more than 15 harvests across many of the world’s great winemaking regions including Portugal, Italy, New Zealand, Tasmania, and California. In 2013, he returned to the Willamette Valley in Oregon to make wine from the Pacific Northwest under his own name. Joe sources his grapes from organic, biodynamic and sustainable vineyards. His focus is on Pinot Noir, but he also works with several other grape varieties from the colder areas of Oregon and Washington. His focus is on producing terroir driven, additive free wines, using native yeasts, aging in old barrels and adding minimal sulphur during bottling. Through his experiences and travels, he concluded that wine should be made simply and authentically, and most importantly, express place and vintage. In his words: “I like the real deal. No *maquillage* [makeup].”

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Tasting Note:

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Shelf Talker:

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