

BEAUX FRÈRES PINOT NOIR, BEAUX FRÈRES VINEYARD



100% Pinot Noir. Fresh and complex, pure and polished with high-note acidity elongating a mouthwatering finish: Awe-striking in its characteristic juicy cane berry and plum preserves, this classic rendition also shows dried violets and a crispness hearkening to loamy terrain. The quintessential poise, sophistication and structure of this terroir-driven wine once again shows promise for successful cellaring over 10+ years. Organic.

This wine is made from the fruit grown on the original estate vineyard. Mike & Jackie Etzel planted the Beaux Frères Vineyard from 1987 to 1991. The 24-acre vineyard is planted with tightly spaced vines, and yields are kept to some of the lowest in the industry. They farm organically, do not irrigate, and include Biodynamic practices.

The grapes are harvested when physiologically (rather than analytically) ripe. The winemaking philosophy is one of minimal intervention. Spontaneous fermentation with indigenous yeast. Punch downs and pump overs by hand throughout the day. Aged 10-12 months on lees in French oak barrels in their cold cellar. Minimal oxygen exposure.

While vacationing in 1986, Michael Etzel came upon an 88-acre pig farm for sale on Ribbon Ridge in the Northern Willamette Valley, Yamhill County, Oregon. After some deliberation, he purchased the farm with his brother-in-law (the French idiom is beaux frères), wine critic Robert Parker, Jr. Michael then moved with his young family from Colorado and began planting Pinot Noir, slowly transforming the old pig and dairy farm into a jewel. Today his son, Mike D. Etzel is winemaker. In the spring of 2017, their second-generation winery began a new partnership with eighth-generation, family-owned French winery Maisons & Domaines Henriot.

Since their first vintage in 1991, the Beaux Frères philosophy remains the same; to produce a world-class Pinot Noir from small, well-balanced yields and ripe, healthy fruit that represents the essence of the vineyard. Beaux Frères wines develop significant perfume, weight and texture in the bottle, and most need a bit of bottle time to really show their stuff.

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Tasting Note:

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Shelf Talker:

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