

BEAUX FRÈRES PINOT NOIR, ZENA CROWN



100% Pinot Noir. Deep, glistening red. Aromas of nutmeg and Asian five-spice stitched together with black currant, smoke, and wet granite. Flavors of blueberry & plum with forest floor and floral aspects, rounded tannins, and a palate that almost shimmers with lively acidity. An immaculately balanced wine holding the tension between the fruit and savory aspects brilliantly. Lingered finish. Organic.

The Zena Crown Vineyard was planted in 2003 in the Eola-Amity AVA. It has a 450-foot elevation on a south-east facing slope. The soil is volcanic basalt. Positioned so that the cool winds from the coast give a wonderful balance between fruit, structure, and electrifying acidity. The Beaux Frères 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 Freres 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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100% Pinot Noir. Aromas of spice, blackcurrant, smoke & wet granite; flavors of blueberry & plum with forest floor & floral aspects; immaculately balanced with rounded tannins & lively acidity; lingering finish. Organic.

Shelf Talker:

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