

Pinot Noir

2014 Domaine Serene Yamhill Cuvée
2016 Argyle
2016 Adelsheim

To launch our first wine recommendation, who better to start with than Mr. EE, my sweetheart of twenty-eight years (and counting!), Ed! This month, Ed is recommending a few pinot noirs.

Pinot noir is a wine and a grape varietal with many subtleties. The pinot noir grape is very hard to grow. While the Burgundy area of France is where it all began, pinot noir grapes are now grown all over the world.

My favorite pinots made in the United States come from the Willamette Valley in Oregon. I thought that it might be fun to choose three different medium-priced pinots from that area and have an informal tasting at a recent dinner party. I chose producers that also make higher-end wines than the ones we were tasting. I like drinking the less expensive wines of top producers! I opened a 2014 Domaine Serene Yamhill Cuvée (Wine Spectator,



91, average price \$50), a 2016 Argyle (2015, Wine Spectator, 90, average price \$24), and a 2016 Adelsheim (2015, Wine Spectator, 91, average price \$25).

With pinot noirs, you can get a wide variety of tastes, and these wines were no exception. The cabernet lovers in the group liked the Domaine Serene. They thought it smoother, like a Bordeaux (possibly because it was a bit older than the other two). There has been a recent tendency with winemakers to make wines a bit more sweet, which I personally don't like. Not so with these wines. All three are classic

pinots with a very slight sharpness to them that could well have come from Burgundy!

For our tasting, we used Riedel XL Pinot Noir glasses. Interestingly, these glasses were developed by Riedel with the help of several Oregon producers to particularly showcase Oregon wines.

As a lighter wine, pinots are fun to start an evening, and the variance in tastes is noticeable to even a wine novice. You can go to your favorite wine store and request these wines or ask for recommendations.

Cheers!

A handwritten signature in black ink, appearing to be 'Ed'.



Riedel Pinot Noir Glasses

For our tasting, we used Riedel XL Pinot Noir glasses. Riedel Pinot Noir Wine Glass available at riedelusa.net.