



Everyday Club November 2023

2021 Westmount Pinot Noir- Willamette Valley, Oregon

The Willamette Valley runs from the Columbia River in Portland 60 miles south to Eugene. Bordered to the west by the Coast Range and to the east by the Cascade Mountains, the Valley is protected from environmental extremes. The Valley floor is an ancient seabed overlaid with nutrient-rich gravel, silt, rock, and boulders. Westmount's founder, Laurent Montalieu grew up on the Caribbean Island of Guadeloupe and in Bordeaux, France, and studied agricultural engineering at the Institute of Oenology in Bordeaux. He moved to Oregon to Bridgeview Vineyards and in 1995- to WillaKenzie Estate where he worked as partner and winemaker until starting Westmount with Robert Moshier. Located in the heart of the Willamette Valley, Westmount's namesake vineyard has over 100 planted acres and over 110,000 vines. Westmount's vineyard team focuses on sustainability and quality because great wine is made in the vineyard. This Pinot Noir has aromas of cherry cola, black coffee, nutmeg, and cranberry tart. Graceful mid-palate with refined tannins. Notes of fresh leather and blueberry compote. A classic and complex Willamette Valley Pinot Noir.

Pairings: Roast turkey, Barbecue pork ribs, Mushroom anything, Pepperoni pizza, Salmon, Lamb chops, Duck breast, and Beet salad with goat cheese

2022 Château Vilatte Bordeaux Blanc- Bordeaux, France

The Massart family acquired the multi-centennial estate, which was undoubtedly once the Feudal Castle's farmland, in 1973. Here, upon the gravelly-clay soils of the region, they make their wines in a very meticulous fashion. Old vines, low yields, and organic farming are all at play here. The estate's Bordeaux Blanc is so aromatic, fleshy, and expressive. A blend of tank-fermented Sauvignon Blanc, Muscadelle, Semillon, and Sauvignon Gris, it sees minimal sulfur addition and is aged on its fine lees for 4 months. The finished wine is my pick for the top White Bordeaux value out there. Plump yet fresh, it offers up attractive notes of peach, green apple, ripe citrus, and mineral. The Sauvignon Blanc and Gris gives fresh citrus and herbal notes while the Semillon and Muscadelle gives ripe peach and floral nuances. It all adds up to a wonderful bottle of truly artisan White Bordeaux. Dry and zesty yet ripe and juicy, this has that wonderful contrast of qualities that all great wines possess. This is the kind of a wine that will please a lot of different palates.

Pairings Excellent Pairings include Lobster with Garlic, Butter, or Wine Sauce, French Onion Soup, Turkey, Duck, Roast Pork, or Veal Chops with Creamy Sauce.