

featured flight of the month

sun break wines, willamette valley, oregon
\$35 per flight [*pair with cheese for only \$20*]



David Patte is the owner, wine, vermouth and cider maker. David learned the craft and science of vinification through harvest internships with numerous Oregon wineries and wine makers including Clay Pigeon Wines, Anderson Family Vineyard and Winery, Lumos Wine Company, Dominio IV Wines, Native Flora Wine, and Mylan Wines. This was supplemented with classes at the Chemeketa Wine Studies Program, and a lifetime of tasting wine, vermouth and cider in the U.S. and France, and perhaps most importantly, absorbing the stories, lessons and experiences from hundreds and hundreds of winemakers from France and the U.S. along the way.

David grew up in the United States [mostly] but is of French origin and as a youth, summers were spent on the family farm in the Rhone Valley. Wine making had been in the family's past [Le Cellier, Ardeche] and wine appreciation was ever present at every Sunday family reunion meal at the farm. David was enamored with wine early in life as a young adult learning to love aperitifs, Rhône blends, Pinot Noir and Champagne at the weekly Sunday family feasts and other special occasions. The names of the wines are an homage to David's French family who nurtured an appreciation and interest in great food and wine.

featured flight of the month

vermouth rosé sparkling cocktail

\$11|\$50



Sun Break Vermouths are made from red and rosé base wines with the dominant aromas and flavors coming from the organic and no-spray botanical infusions. These are crafted to be enjoyed on their own, chilled, as apéritif wines; and of course, they shine in cocktails. They use no-spray practices on their property to grow several botanicals including wormwood, fennel, coriander, rose petals and rose hips.

Bright and floral, with citrus, alpine meadow, spice and bitter flavors. Produced from a rosé of Pinot Noir and grape brandy [distilled from Pinot Noir] that is infused with 17 old- and new-world organic and no-spray botanicals. This includes rose petals, hibiscus flowers, rose hips, elder flower, orange peel, lemon peel, angelica root, gentian root, anise seed, fennel seed, coriander, sage, lemongrass, cinnamon, ginger root, roasted chicory root and wormwood. The residual sugar is 3% which technically makes this a dry vermouth [that is, under 4%].

featured flight of the month

2022 chardonnay 'j marie', royer vineyard, eola-amity hills

\$19|\$68



Royer Vineyard sits on the southwest facing tip of the Eola Hills. It is dry farmed and no herbicides or synthetic fertilizers or pesticides are used. The vineyard currently has 15 acres planted and focuses solely on Chardonnay and Riesling. The soils are a mix of volcanic origin, with NE-SW row orientation takes full advantage of the Van Duzer Corridor winds.

Grapes are picked early for a highly aromatic, bright and zesty fruit-driven white wine. This Chablis-style Chardonnay, fermented and aged 10 months in neutral puncheons [500L barrels], showcases bright acidity and minerality, complemented by well-balanced body and texture.

The 2022 vintage resulted in grapes with great flavor intensity, low sugar/ABV and good phenolic ripening. April frosts, followed by a very cool and wet next few months, set vine growth back by 4 weeks with flowering in early July. Heat in July/August, followed by a warm and dry fall, produced healthy canopies and perfect grape ripening. 120 cases produced

featured flight of the month

2022 pinot noir, eola-amity hills

\$16|\$58



This is labeled as a non-vineyard designate, but it is sourced from the Cortell-Rose Vineyard. Co-owned and managed by Jessica Cortell who farms top-tier vineyards such as Seven Springs, Medici, and Antica Terra, among others. She chose this exceptional vineyard as her own for its superb potential and location on volcanic Jory soils and cool temps due in large part to the winds from the Van Duzer corridor. They are the only winery, however, to make Pinot Noir using all six clones/blocks from the vineyard.

Made from whole cluster and destemmed fermentations, this wine showcases red bramble berry aromatics and flavors, forest floor and leather notes, with a medium body and pleasingly fruit-focused, long finish.

Fermented from 46% whole cluster and 54% destemmed grapes in separate 1.5 ton open fermenters for each clone and fermentation type. Fermentations and macerations were conducted in 11 to 17 days depending on the clone/block and fermentation type [shorter for whole cluster].

Aged in older French oak barrels for 10 months. Two ‘bâttonages’ [in-barrel lees stirring] and no racking until ‘assemblage’ [blending to tanks prior to bottling].

featured flight of the month

2021 pinot noir 'ariane', cortell-rose vineyard, eola-amity hills

\$27|\$97



Made from whole cluster fermentations using all six clones to showcase the vineyard's terroir, while making for a lighter, more savory style Pinot, showcasing bright red fruit along with appealing spice notes and more tannic structure than a 100% destemmed Pinot. A phenomenal nose of bright Bing cherries, raspberries, red rose petals, sweet herbs, and orange zest spills from the glass while the palate is a touch more savory in nature with more earth and forest herb tones shining through. Crunchy tannins and medium plus acidity complete the wine. Aged in older French oak barrels for 11 months. Two bâtonnages and no racking until assemblage, blending to stainless steel tanks prior to bottling.

Winter 2020-2021 was mild and relatively dry and was followed by one of the driest growing seasons on record, continuing an ongoing drought for Oregon. The Spring was relatively cool, followed by wide swings between early season heat then cool, wet conditions at the end flowering and start of fruit set in June. Heat stress came early in 2021, in late May/June. Growing degree-day totals for 2021 were the highest over the last four vintages. The combination of cold events in spring, raining during flowering/fruit set, heat events, and a very dry growing season lowered yields. This vintage also saw low disease pressure, relatively low pest pressure, little to no bird pressure, and a harvest that presented very good to exceptional fruit quality. This resulted in grapes with great flavor and color intensity, but low sugar/ABV with good phenolic ripening and tad bit lower acidity than previous cooler vintages. 233 cases produced.

featured flight of the month

vermouth rouge

\$11|\$50



Deep brick red in color. Dusty nose with heady baking spice, woody cedar, orange peel, cherry/cranberry flavors with bitter and nutty cardamom highlights. A blend of 20 old- and new-world organic and no-spray botanicals including cardamom, cinnamon, roasted chicory root, maqui berries, juniper berries, rose hips, elder flower, orange peel, sage, grains of paradise, angelica root, gentian root, horehound, blessed thistle, anise seed, fennel seed, wild cherry bark, elecampane root, Oregon grape, and wormwood. The base wine is Pinot Noir, and the brandy is distilled from Rose' of Pinot Noir. Residual sugar: 9.5%