

CHAPTER 24
THE FLOOD
2013

93
POINTS

“The 2013 Flood derives from the Willamette Valley’s ocean influenced, sedimentary soils. Quiet and firm at the outset, it develops with air, taking on a dark-cherry scent and a tarry depth of flavor. It’s not until it’s been open for two days that the fruit brightens into strawberry accents becoming fleshy and mouthfilling in its ripeness. This needs time in the bottle to knit; then serve with duck breast.”

Patrick Comiskey, Wine & Spirits Magazine
October 2015

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