

osuge Mines

2008 "1313" Oregon Pinot Noir

Since the mid-1990's, I have been attending a technical conference set in the mountains of central Oregon. This meeting usually happens around the end of July, and because it's in the mountains there are ample opportunities for summertime activities during our free time. On my first trip up there I was shown what at the time seemed like the world's best swimming hole on a nearby creek. There is a big pool protected from the current by a large boulder in the middle of the creek, a couple of waterfalls and many flat, smooth rocks for drying off in the sun. It is named "1313," allegedly because there used to be a road marker with those numbers near the trailhead down to the creek. Whenever I am up there I make a pilgrimage to "1313" for a dip in the creek and a little sunshine, and to forget my troubles for a little while. It still seems like the best swimming hole ever. I named this wine in honor of 1313, and of all swimming holes and idyllic summer places.

2008 was a splendid vintage in Oregon, producing wines of great purity and concentration but not excessive ripeness. "1313" is a modest 13.2% alcohol. The grapes for this wine come from a vineyard called Roserock in the Eola-Amity Hills. The government won't let me put Eola-Amity Hills on the label because I brought the grapes down to California to ferment the wine, which is why the label says only Oregon. My favorite thing about this wine is its intense "Pinot-ness." It is fruity, in the sense that there is plenty of the flavor of the grape, but with a little minerality too. Beautiful deep bright red color. Enough oak to give it a little structure, but not so much so that it tastes of wood. I can see why so many of my friends traveled north to make Pinot Noir.

70 cases.