

October 28, 2019

Dear friends,

When we are young twenty-somethings entering the work world and trying to establish our path in life, we tend to be self-focused. It is the normal and, in most cases, correct thing to do at that point in your progression. Stopping to evaluate what drives you and what gives you happiness and fulfillment when you are at that age can set the direction of your energy and effort for years. If you are lucky, you are able to cultivate relationships with those who have great experience in the path you have chosen. I have been one of those "lucky people".

The mentors I have had are, and sadly most cases were (because we have lost them to the inevitable), the most experienced and high character people in the business of wine. I am grateful for their influence that showed me none of us will ever know it all and that the pursuit of knowledge is an eternal study.

With the passing of time we reframe our vision and what is important to us. We don't stop perfecting our craft, but we begin to think about our community and what we can do to make that community healthier. We become the adults in our world that have the ability to give back and provide opportunity to those who, just like us, when we were young, are at a crossroads in determining their next steps.

Twenty years ago, Karen and I provided funding to help establish the Chemeketa Community College wine program. That program has flourished and given opportunity to hundreds of local students who have decided to make the wine business their chosen goal. Ten years ago, we replicated that program at Yamhill Carlton High School. We created the first high school vineyard program in the United States that included a working vineyard on school property. Students physically perform vineyard practices and learn about the industry firsthand. Many of those students have found jobs in the wine business which of course is the ultimate goal.

All of that is good, but what my lovely wife has done simultaneously has been, without question, more impactful in bringing connectivity and health to our region. Karen created a soccer club over a decade ago that now has over 300 kids from toddlers to eighth graders involved. They are running, kicking, talking to each other, sharing the ball, learning the game, and in the end, becoming friends. Attending those games are the parents, sisters, brothers, aunts and uncles, grandmas and grandpas. It is the definition of community. I do not know how to express how proud I am of what Karen has accomplished except say good on her. Amazing.

2019 is a defining vintage. Though we had several weather systems come in early September, we now have incredibly beautiful wine in our house. Patience was key as true ripeness only happens with mother nature's blessing. Our 24 sorters removed everything harmful. Yes, we lost a significant volume of fruit but with the effort of our sorting line we were able to "PERFECT" the fruit we received. In this competitive world quality is requisite.

Our 2019 wine is ridiculously dark in color and concentrated in flavor and aroma. The wine shows great purity. This is a great vintage for us that reminds me of 1991.That vintage, without question, was the best of the 90's. Great balance, perfume and longevity. 2019 will be one of Oregon's signature vintages.

After crisscrossing the country over the last several years, I heard from many somms and buyers that they wished we would produce a wine that I selected from the absolute best barrels in our house regardless of vineyard. Something super limited from barrels that spoke to me. I do taste every barrel every year when selecting barrels for our vineyard designates. There are always a few special barrels that stand out.

With that, we are debuting "Auric" from the 2018 vintage. The meaning of the word is "containing gold" or "the aura surrounding a living thing". Wine is indeed a living thing.

Please join us on the 29th and 30th of November for our annual winery open house barrel tasting.

Best,

Ken