

PATTON VALLEY VINEYARD

SPRING 2007



Dear Friends and Supporters,

The 2007 growing season is in full swing. After a wet and warm winter, bud break was early by about a week compared to average, and we dodged a few late frosts, putting us in good shape at the start of the season. Now, the real fun starts as the vines go through a period of explosive growth, and we frantically work to make the critical canopy management decisions that will hopefully set us up for another strong vintage. Making great wine is all about the farming. You have to get a little dirty to get it right.

We decided we should come in from the vineyard, scrub the dirt off and have a few photos taken so our readers could see what the Patton Valley Gang looks like when we spiff up. The photographer also got some cool shots of barrels, bottles and kids, and the shots all looked so neat and clean and organized that we just had to share a few inside the newsletter (if you come visit us, try and remember how good we looked in the photos).

As is our tradition, we are releasing the new vintage of Patton Valley Pinot Noir first to our mailing list customers in the Spring Newsletter, just before the general release over the Memorial Day Weekend. In our humble opinion, the 2005 Pinot is an exceptional wine, with great concentration and complexity due to a very extended "hang-time" for the fruit. Read more about the vintage as well as our tasting notes on page 2. Make note, like the rest of the Valley, our production was down in 2005 and these wines will become scarce.

The soul of our wines comes from the vineyard. The care and stewardship of our land is our number one priority. Without a healthy, vibrant vineyard, we have no chance of making great wine. Inside, on page 3, we describe in more detail our commitment to organic and sustainable farming practices, a commitment we are happy to see is shared by many of the top-quality winegrowers in the Willamette Valley.

Some people say we are a screwy lot, and we would have to agree. In terms of screw-caps that is. The percentage of our wines in screw-caps is rising, and in the 2006 vintage to be released next year, we anticipate that we will be cork-free. See page 3 for more our reasoning on why we think we are not nuts.

As always, we are grateful for your support. We hope you will all come and visit us. We will be open May 26-28 for the Memorial Day Weekend, but if you would like to come another time, just give us a call, we would love to see you. Just don't expect us to look like our "glamour" shots.

With warmest regards,

Monte Pitt

Dave Chen

Sherie Pitt

Jill Price

Jerry Murray

Jesus Mora

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PO Box 328, Gaston, Oregon 97119

PATTON VALLEY
VINEYARD

PATTON VALLEY VINEYARD

SPECIAL MEMORIAL DAY EVENT

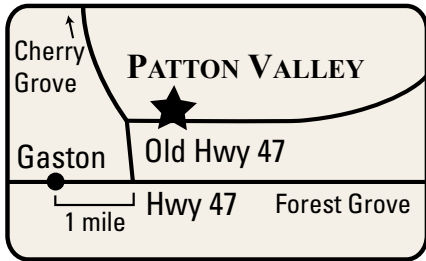
May 26- 28, 11am - 5pm

Join us Memorial Day weekend to celebrate the release of the 2005 Patton Valley Pinot Noir.

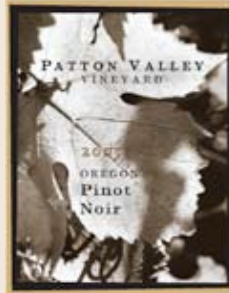
Open:
11am-5pm May 26-28
Tasting fee is \$10
(includes monogrammed glass)

Tasting:
2004 and 2005 Patton Valley Pinot Noir
2004 Lorna-Marie Reserve
2006 Pinot Rosé and Library wines

Special Holiday Discounts



Release of the 2005 Patton Valley Pinot Noir



We'll admit it, we get excited at every new release, but the 2005 Pinot has us kind of giddy. What made this wine special were the growing conditions late in 2005. Unlike many of the other recent vintages, 05 was very cool and damp at the end of the season, which made us wait and wait and wait to

pick. We ended up picking in October, finishing in the middle of the month, nearly two weeks later than "normal". The result is incredible concentration wrapped in a package of lower than "normal" alcohol. Layers and layers of flavors (see Jerry's poetic tasting notes). Only 1454 cases made due to low yields, down even from the low 04's. \$33/bottle.

In the glass the 2005 Patton Valley Vineyard Pinot Noir is an almost inky, deep, dark crimson red. The nose is a bowl full of ripe black cherries, exotic spices typical of our estate vineyard, aromatic wood and dark balsamic notes. The palate shows a sleek and elegant wine with powerful concentration wrapped around a core of acidity that keeps the wine vibrant and should provide tremendous longevity. Flavors of black cherries and marionberries mingle with sweet oak, earth and more exotic spices. The calling card of the 2005 vintage, a result of cool weather and late harvesting, is the wine's mysterious and brooding complexity. This is a wine of graceful finesse that, though delicious now, has many charms that only time will reveal.

Sustainability, Good for Us All



That smell of burning french fries you might detect at our vineyard isn't an indication that we chucked the oh-so lucrative wine business to become a McDonald's, rather it's just our tractor burning biodiesel, another way for us to run our business and lives in a more sustainable fashion. At Patton Valley, we believe that organic and sustainable farming practices aren't just good for the environment, they are also good for the quality of the wine, which means they are also good for our business. Without getting metaphysical, quality wines are all about balance and harmony. Growing healthy, balanced fruit means the natural ecosystem of the vine needs to be disturbed as little as possible.

Not all bugs or weeds are bad, but rather are tied together in complex biological webs. Our job is to farm in a way that supports these webs, rather than destroys them. That's why we use no herbicides in the vineyard. Chewy makes numerous passes with the weed-hoe on the tractor to manage the weeds without obliterating them. A more expensive process, but much better for the vineyard. It's also why we only use organic compost and the left over skins and stems from our own fruit to fertilize the

vineyard, and why we use organic sprays for mildew. If we leave a small footprint, the vineyard can fully express its own character in the fruit.

Now, in this day and age, given the growing popularity of organically and sustainably produced food, how is the consumer to know who is really walking the walk and who is just talking the talk? In the wine world, thankfully we have an independent organization, LIVE, Inc. (Low Input Viticulture and Enology), that monitors and certifies sustainable vineyards and wineries using a strict set of guidelines and practices. In 2006, Patton Valley became LIVE certified, and you will see their logo on our label in the 2006 vintage. We would encourage you to seek out and support LIVE certified operations, which can be found by going to www.liveinc.org.



Spring 2007 Photos



Patton Valley News

Screw-Caps: We Continue to Love Them

In our last few newsletters, we have kept you informed on our progress with the screw-cap closure system, and we can report to you today that the feedback from the marketplace continues to be very favorable. We have had no reports of "off bottles" with screwies, and the market acceptance has been terrific. We started with about 1/3 of the 2004 finished with screw-caps, and the new 2005 vintage will be over 2/3 in screw-cap, with the 2006 vintage going to 100%, along with the reserve Lorna-Marie bottling.

We can say in our own experience, opening countless bottles of the 2004 with screw-caps at various tastings, we have not observed a single tainted bottle, while unfortunately we can't say the same for the cork finished version. We will admit that we were nervous at first at how the screw-cap would be received, but it just goes to show that our customers are savvy and can recognize substance over form.

When people tell us opening a screw-capped bottle isn't as cool as pulling a cork, we have to disagree; opening a screw-cap is just like opening a bottle of champagne, you wrap one hand around the top of the neck, including the entire screw-cap closure, and then twist the bottom of the bottle with your other hand. Violá! Now what is cooler than that?

2006: A Fine, Balanced Vintage

2006 was the 8th vintage at Patton Valley and we continue to learn more about our vineyard each year. The growing season was marked by two significant events, a large fruit set and hot weather in September. As in 2003, another hot year, sugars rose rapidly late in the season, but the good-sized crop (we came in at an average yield of exactly 2.0 tons/acre) and our deep Laurelwood soils helped to keep the sugars from becoming extreme. We started picking the third week of September, picking over six different days due to the dry weather, finishing up on October the first. The wines show very nice balance, with somewhat high, but not extreme, alcohols augmented by a solid core of acidity. Not as brooding or structured as the 2005 vintage, more about finesse with an ample core of fruit. Very nice at this stage. We will keep you posted on how the wines develop over the coming year.

