



Ophelia's, Oregon Wine Dinner

Featuring A to Z and Rex Hill

With Bill Hatcher

A to Z Wineworks' partnership blends unique skills. Bill Hatcher brought an extensive background in strategy and finance to the Oregon wine industry and to Domaine Drouhin Oregon, which he managed for 13 years before co-founding A to Z

Debra Hatcher spearheads marketing, promotion and design. Sam Tannahill and Cheryl Francis, winemakers respectively for Archery Summit and Chehalem for 8 years, bring surpassing creativity and technical expertise

Food and Wine Magazine's award for the best American Pinot Noir under \$20
The business model is simple: to produce and market Oregon's best wine values by concentrating on our core competencies of acquisition, blending and marketing

Hors D'oeuvres

2009 A to Z, CHARDONNAY

The 2009 A to Z Chardonnay opens with opulent aromas of citrus blossoms, white peach and pear, developing complexity with secondary notes of honey, lemon verbena and quince. The palate is poised with beautiful balance and structure and a concentrated attack emphasizing ripe citrus notes, mango and wet stone. The finish is focused with a steely sense of its Oregon origins clearly evident in the lingering flavors of minerals and white peaches. This wine shows all the power of the 2009 vintage yet retains the brightness that Oregon chardonnay is known for

Frist Course

2010 A to Z, PINOT GRIS

The 2010 A to Z Pinot Gris leads with bright aromas of tropical fruits (lemon, lime, lychee, mango, passion fruit and kiwi) as well as melon, ginger, lemongrass and wet stone. Succulent and juicy on the attack, the mid-palate is drenched with peach, spiced pear, baked apple, quince, hibiscus, white flower and mineral flavors. On the finish, the acidity wraps up the wine with a clean, fresh palate and

lasting impression of a wine with great purity and typicity balanced by some richness and depth

■ And --

2010 A to Z PINOT NOIR

Second Course

2010 Rex Hill, Pinot Noir, Willamette Valley

The 2010 REX HILL Willamette Valley Pinot Noir is a classic example of Oregon Pinot Noir from a vintage that gave us intense fruit and intense flavors

2007 Rex Hill, Pinot Noir Jacob Hart Vineyard

Tasting Notes: A vivid wine with both color and aromatics expressing wild raspberries, marionberries and huckleberries. The wine has a generously lifted nose and speaks with a distinctly feminine voice. The palate is full and round, demonstrating secondary attributes of fresh-cut fruit – nectarines, peaches and cherries. The well-integrated wood is reminiscent of rosewood or even sandalwood. Moderate tannins, true-to-vintage acidity and restrained alcohols give this wine great freshness, vitality and fidelity.

Paul Hart and Jan Jacobsen purchased Jacob-Hart Vineyard in 1987. Jacob-Hart is located on a southeast facing slope of the Chehalem Ridge, and is over 160 acres in size. The site is about 250-500 feet in elevation and encompasses several different soil profiles. Not only is the soil unique, but also the climate, which appears to be one of the warmest in the north Willamette Valley. Jacob-Hart is often harvested a week earlier than many of our other Pinot Noir sites. Jacob-Hart has long been the "heart" of Rex Hill's reserve program. The fruit has distinctive cherry tea notes, with a long, sweet texture to the mouth. Early in the wine's life, the aroma of green tea dominates, but as the wine develops, the nose takes on dried cherry, fresh raspberry and brown tea qualities. Most striking is the distinctive feel to the palate of the wine made from Jacob-Hart

Third Course

2008 A to Z NIGHT & DAY

A stunning dark red, the 2008 A to Z Night & Day has aromas of ripe blackberries, huckleberries, black currants, graham with honeycomb, dark chocolate, black pepper, and tobacco. Full and generous, the wine opens to reveal flavors of these red and black fruits as well as violets and cherry bark incorporated with ripe tannins and moderate alcohol that all harmonize on the palate and lead to a beautiful finish. The wine lingers with flavors of spice, smoke, cassis, leather and minerals. Continuing the tradition of typicity, excellence and affordability demonstrated by A to Z with Southern Oregon fruit and combined with a superlative vintage, the 2008 Night and Day should drink well now and for 5 - 10 more years. Long days, cool nights; 100% Rogue Valley.

Dessert Course - Coffee