



**2010 Chehalem
"Stoller
Vineyards" Pinot
Noir**

WHO: Chehalem
WHAT: Pinot Noir
DESIGNATION: Stoller Vineyards
WHERE: Oregon, Dundee Hills
WHEN: 2010

The nose is deep, earthy, with dark red fruit, mushrooms, and a touch of white pepper. The same depth of flavor shows on the palate. Deep bruised cherries and strawberries, mushrooms with a bit of black earth still clinging to them, and hints of white pepper and sage. The mid-palate and finish show a bit more tartness without losing the rich sense of depth and mouth-feel. Tannins are very soft. Drink with stuffed pork chops. Highly Recommended (92). DH

<http://palatepress.com>



**2010 Chehalem
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Vineyards" Pinot
Noir**

WHO: Domaine Philippe & Vincent Jaboulet
WHAT: Syrah
DESIGNATION: Nouvelère
WHERE: France, Northern Rhône, Crozes-Hermitage
WHEN: 2006

The nose smells like blackberries crushed over the crisp, smoky end of a good prime rib, with a bit of soy sauce in the background. Smokiness comes out on the palate, under juicy blackberries and crisp beef fat. Black pepper and soy show on the mid-palate. This has good minerality and a great acid backbone, offering a wide range of food pairings. Tannins are firm and grippy. Drink with short ribs. Highly Recommended (91). DH

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