

***Wicked Cellars Tasting Notes***  
***Friday, September 28th, 4:00 p.m. to 7:00 p.m.***  
***Oregon's J. Scott Cellars with***  
***Dave Nesbitt with Cru Selections and***  
***Amber Hogan***  
***From J. Scott Cellars***

***\$10 Tasting Fee***

This **Friday, September 28th, between 4:00 p.m. to 7:00 p.m.** we enjoy some fabulous newly released wines from **Oregon's J. Scott Cellars** with **Dave Nesbitt** from **Cru Selections** and, **Amber Hogan**, **J. Scott's Marketing and Production Assistant**. Author of a popular wine blog, she has worked at Kuleto Estate Winery in Napa Valley for Pat Kuleto, owner of the landmark Kuleto's Italian Restaurant in San Francisco. Amber has made the trek all the way from **J. Scott Cellars** in **Eugene** to share in the fun at **Wicked Cellars** this **Friday!** Stop by to catch up with **Dave**, meet **Amber** and discover the pleasures of **J. Scott Cellars' latest releases!**

Owned by Jonathan and Bonnie Oberlander, J. Scott Cellars is a boutique winery located in Eugene, Oregon at the very south end of the Willamette Valley. **Jonathan Scott Oberlander (J. Scott Cellars)** is the epitome of the new generation of Oregon winemakers who utilize a combination of Old World winemaking traditions with New World technology and innovation.

Trained in Enology at U.C. Davis and at the student winery at California State University in Fresno, the first in the country to open its own winery program, Jonathan began in 1998 as an assistant winemaker at Bernardus Vineyards in Monterey, California, rising through the ranks. After seven years he took the chance to work for himself in Oregon, founding J. Scott Cellars in 2003, initially buying fruit while looking for property for his estate vineyard. Today he produces wines from grapes sourced from Oregon's Rogue, Umpqua and Willamette valleys and Washington State, demonstrating the importance of Southern Oregon's contribution to Northwest wine production.



***2011 J. Scott Blanc de Noir Sparkling Wine, Pinot Noir \$22.99***

This bright and clean tasting Pinot Noir based sparkling wine was made using a "Champagne style" pressing regime. Full-bodied, with racy acidity, it shows great minerality and toasty, yeasty aromas with a palate of crisp and complex fruit. Showing good length and crisp acidity

on the finish, this is a fun way to start a tasting or a party!

**2011 J. Scott Willamette Pinot Blanc \$17.99**

Produced from grapes grown by the renowned viticulturist Dr. Mark Kiewer, this Pinot Blanc displays beautiful pineapple and mineral aromas that persist through the long full finish. This wine is a perfect accompaniment to Salmon, Crab and Oysters.

**2010 J. Scott Umpqua Valley Pinot Noir \$21.99**

A fruit forward Pinot Noir from southern Oregon's Umpqua Valley, this wine shows bright red fruit flavors of red cherry, raspberry and strawberry. With just a hint of oak, it offers layers of flavor that transition into an elegant lingering finish, pairing wonderfully with roasted fowl, pork tenderloin and wild mushroom pasta.

**88 Points *Wine Enthusiast* Oct. 2011 "Great Quality for the money..."  
Silver Medal- Oregon Wine Awards 2012**

**2009 J. Scott Syrah, Rogue Valley \$22.99**

Oregon's most southernly wine region, the Rogue Valley is perfectly suited to Rhone varietals. This inky Syrah has fruit and just enough tannin to give it structure without being too muscular.

**89 Points *Wine Enthusiast Magazine* Oct. 2011  
89 Points *Wine Spectator Magazine* (On-line)  
Gold Medal- Sisters Wine and Brewfest 2011**

**2010 J. Scott Grenache, Rogue Valley \$28.99**

It's finally here! This dynamic, dry Grenache boasts a fragrant nose of blackberry aromas and a complex palate featuring a creamy mouthfeel and a truckload of fresh berries. Unfortunately they only made 120 cases.

**87 Points *Wine Enthusiast*...".Well recommended"  
Silver Medal- Oregon Wine Awards 2012**

**2010 J. Scott Petite Sirah \$29.99**

This wine is anything but petite. Black as midnight, this Petit Sirah offers jammy fruit on the nose and a big chewy texture. This is delicious now, but it has the structure to age and develop greater complexity for years to come.

**Gold Medal-2011 Newport Wine and Seafood festival  
Gold Medal- Astoria Wine Festival 2012  
Double Gold! Oregon Wine Awards 2012**