

Leah Jorgensen

Consultant / Wine Industry Marketing & Communications
www.leahjorgensen.com • 503.713.3277

Abacela Albarino – Crisp, refreshing, true to the varietal in every way – delicious!

Abacela Tempranillo Reserve – Full-bodied, balanced, smoky, complex, blackberry, raspberry, olive, plum, island vanilla – superb!

Argyle Extended Tirage Brut – Quite possibly the best bubbly made in America – honeysuckle, white peach, ginger, beautiful.

Evesham Wood Blanc du Puits Sec – 85% Pinot Gris, 15% Gewurztraminer – lovely, elegant and great apertif for an al fresco dinner party.

J. Christopher Pinot Noir “Sandra Adele” – Silky, elegant, fresh flavors, a clean and sublime Oregon Pinot.

Marchesi Vineyards Cereja – A blend of Dolcetto, Sangiovese and Syrah, delicious, delivering light fruit and elegance.

McKinlay Pinot Noir Ladd Hill – There is a LOT of Pinot Noir in Oregon and it’s becoming overly saturated, so I have become increasingly particular about the Pinots I drink. This guy is consistently amazing and I like that he’s not trying too hard. Graceful wines, elegant Pinot Noir, as it should be.

Patton Valley Rosé – It’s my favorite Oregon Rosé, dry with bright strawberry and rhubarb flavors, it’s just pretty...

Remy Wines Lagrien – What a suprise, what a treat! She is my favorite up-and-coming winemaker. This wine is a delight, it’s obscure and a bold move on her part. A native Italian varietal that is dark, big, bold, great structure – interesting!

Soter Vineyards Brut Rosé – A delightful bubbly – crisp, elegant and beautiful.