Trevor's

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# WineClub

## Welcome to the Club

*After leaving a career in Human Resources, I dove headfirst into the world of wine - a passion that quickly became a calling. I earned my Certified Specialist of Wine credential during COVID, then gained hands-on experience in a vineyard & tasting room. A stint in London for the Wine & Spirit Education Trust Level 3 pushed me to my limits, but I passed with renewed confidence. It's been a winding journey, with a few HR detours, but now I'm fully immersed in wine and loving every moment. Thank you for joining the club - I can't wait to explore this world with fellow enthusiasts like you!*

*Sincerely,* Hilary Adams

## Leithakalk Wine Estate

### *Burgenland, Austria*

We're revisiting this Austrian estate from Burgenland this month. I'm a big fan of Austrian wines, and while this is our first repeat estate, it likely won't be our last—some producers simply have an exceptional command of their terroir.

From the rolling hills of the Leitha Mountains, Leithakalk Wine Estate produces distinctive, terroir-driven wines from vines up to 60–70 years old. Their vineyards sit on prime slopes, yielding refined whites and expressive reds shaped by strict grape selection and a natural, thoughtful approach to vinification.

The estate farms about 12 acres, producing roughly 20,000 bottles per year—a tiny amount that underscores their commitment to quality. Only the best "filet pieces" of the vineyard go into Leithakalk's own wines; younger parcels are sold off. Low yields and meticulous selection remain central to their philosophy, and they firmly believe great wine is made in the vineyard, not the cellar.

***Hilary's Note**: "Divisive as it is, Chardonnay is a spectacular grape with so much potential in both the vineyard and winery. This Chardonnay out of Austria is unexpected which is why I chose it for this month. This isn't your oaky, buttery, mouth filling Chardonnay. This is a Chardonnay worth giving a chance."*

## Eyrie Vineyards

### *Willamette Valley, OR*

The Eyrie Vineyards was founded in 1965 by David Lett, whose vision was to establish Pinot Noir and Chardonnay in a climate outside Burgundy. After a worldwide search, he planted the first post-Prohibition vinifera vines in the Willamette Valley, laying the groundwork for one of Oregon's most influential estates.

For the past twenty vintages, Eyrie has been led by Jason Lett, who has transitioned the estate to fully no-till farming and achieved Certified Organic status. Careful attention to soil health, and vine-by-vine care support the vitality of the vineyards and the character of the wines.

The winery is a direct extension of the vineyard. Jason maintains a harmonious cellar environment, allowing long, unforced fermentations and extended aging. Neutral oak is central to Eyrie's style—twelve barrels purchased for the 1970 vintage are still in use today. Long barrel aging, evolved acidity, and minimal new oak help the wines age gracefully.

***Hilary's Note**: "A Willamette Valley treasure! This isn't a typical Willamette wine (Chardonnay or Pinot Noir). After learning about The Eyrie Vineyards history, practices, and ethos and trying a handful of the wines there was no doubt that I'd feature this estate in our Wine Club. Trousseau may be your new favorite grape."*

# WINES OF THE MOMENT

## Chardonnay

This 100% Estate Reserve Chardonnay is a pure, expressive reflection of its terroir. Planted on mineral rich soils the vines dig deep and impart structure, depth, and a distinct minerality that forms the backbone of this wine.




On the palate you'll find a burst of fruit including yellow apple, pear, and lemon. This wine is elegant with its vibrant fruit character and supple acidity. It was vinified in fine, used barrique barrels which allows the limestone driven tension to shine through with the wood gently framing the wine. This Chardonnay is captivating in its youth, but able to rest in the cellar for several years to gain more complex aromas.

Winemaker Klaus Wimmer calls himself a farmer first and a winemaker second. He believes great wine can only be made from superior grapes. In 2016 Klaus and friends decided to statrt a new venture. Thus, Leithakalk Wine Estate was born.

**Perfect Pairings:** Because this wine is mineral-driven and crisp, it pairs beautifully with herb-roasted chicken with lemon and fennel. If you're in the mood for seafood, try it with seared scallops in brown butter and chive—just go light on the butter so the wine's freshness stays front and center. As for me, I'd happily drink it on its own.

## Trousseau

This 100% Trousseau is made from estate-grown, no-till organic grapes and fermented with wild yeast. Trousseau is an ancient variety originating in France's Jura region, and in 2012 Jason Lett planted the Willamette Valley's first Trousseau vines—marking a new chapter for the estate.



The wine opens with aromas of dark berries, loam, and baking spice. On the palate, you'll find a mix of herbal and fruit-driven notes, all carried by balanced acidity and body. Blackberry, pomegranate, and rhubarb stand out as the wine evolves in the glass. With its light tannins and precise, extended finish, this bottling shows real potential for ageability.

While Eyrie's farming is Certified Organic, Jason and the team treat that as a starting point. Aged in neutral large-format oak, the wine reflects the purest expression of the fruit. Eyrie chooses not to fine or filter this wine, allowing the most authentic version of Trousseau to shine.

**Perfect Pairings:** Try this wine with your next pork tenderloin or pork chop—mustard, herbs, or apple will elevate both the dish and the wine. Want to enjoy it alongside the Chardonnay? It's a great match for herb-roasted chicken with lemon and fennel. I should mention again – I'd enjoy this wine on it's own.

This month you'll find an extra treat in your bag from our friends at Marlow Provisions. Enjoy it at your leisure—on us.

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