

Wine & Spirits

MAGAZINE

Drew Family Wines

October, 2016

2014 Anderson Valley Pinot Noir “The Fog Eater”

In 2014, Jason Drew’s frisky appellation blend came from two river bench vineyards: Balo, an organic site near Philo, and Filligreen, a biodynamic vineyard closer to Booneville (it’s on the warmer end of the valley, but cooled by a northern exposure). The wine offers pristine Anderson Valley fruit: a silky pinot noir with spicy red raspberry and cedar flavors, appetizing acidity tuning its generous fruit into a clean line of flavor; it’s already delicious and ready to drink. **(92 points)**

2014 Mendocino Ridge Pinot Noir “Estate Field Selections”

This is the first vintage from the vineyard that Jason and Molly Drew planted in 2011, the vines growing on a site chosen for its marine sedimentary soils amenable to dry farming and its exposure to cool ocean air—you can actually see the blue Pacific from the vineyard. The vines may be young, but the sense of place in this wine is vibrant and invigorating. With its spicy spruce-tip and peppercorn aromas and tart Satsuma plum flavor, it feels as close to Jason Drew’s brilliant Mendocino Ridge syrahs as his Anderson Valley pinot noirs: all dark, crunchy, windswept firmness. (If you’re familiar with bold, mineral-driven gamays from Morgon’s Côte de Py, your thoughts might also drift in that direction.) It doesn’t feel like a wine that’s “made,” just a direct expression of an edgy vineyard site and its mouthwatering, deliciously ripened fruit. **(94 points)**



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