

# retour

wine co.

Dear Friends:

It is with great honor and extreme pride that we unveil the highly anticipated 2007 Retour Pinot Noir.

We have been incredibly humbled with the success of our first vintage. In less than one year, the 2006 Retour Pinot Noir received exceptional media reception and achieved superior placements with restaurants throughout the nation. From Michael Mina and Gary Danko in San Francisco, to Jean-Georges and Alain Ducasse in New York, to Adour and The Oval Room in Washington DC, we could not have hoped for greater representation on such esteemed wine lists.

The media has placed Retour among the best with recent accolades such as: "One of the most important new labels in Oregon...". Editor-at-Large, Harvey Steiman of the Wine Spectator rated our 2006 Pinot Noir "92 Points" and wrote a comprehensive and noteworthy article on our new winery. Food & Wine: 2009 Wine Guide declared Retour as a "Star Producer", while Wine Enthusiast Magazine endorsed our wine as "Editors' Choice ...an exciting newcomer" and Steven Tanzer's International Wine Cellar rated it "92 Points". The response to our Inaugural Vintage from collectors, sommeliers and media writers has truly exceeded our highest expectations.

More importantly, we are very honored to have received such loyal support from you. You have believed in our product and embraced our vision with glittering enthusiasm. Many of you have become wonderful new friends and loyal ambassadors. From the bottom of my heart, I would like to personally thank you, for being an integral part of Retour's success.

We are very proud of our Inaugural Vintage and the 2007 Pinot Noir is equally close to our hearts. Our passion is to continually offer you a wine that matters, a wine that – if you listen carefully – will show you the road home.

re.tour v. | the French term for *going back* or *returning home* -  
a journey back to the roots, a homecoming that endures.

I was born and raised in McMinnville, as a sixth generation Oregonian. My experience in the wine business has been deeply rooted. Like all of us who are raised in one area, we dream to flee and experience exotic new places. In 2002, an outstanding opportunity led me to live in the Napa Valley and explore working in a different wine region. Never forgetting how special and unique Oregon is, I was ultimately driven by a passion to return to my roots and set out to craft a complex and nuanced Pinot Noir that shares the purest expression of my childhood native soil.

Oregon is fundamental to who I am - abundance in the face of capricious summers and blustery winters, the sweet and exotic smells of sun-drenched blackberries, succulent peaches and crisp apples, the salty sting of cold Pacific ocean winds and the strong work ethic and caring attitude of the people. The Willamette Valley hums with the harmony of this song and it is my sincere hope to share it with you, through Retour.

*Why old vines, why blended together?*

For more than 30 years these vines have reached deep into the soil, navigating rocks and breaking apart millennia of creation in a nervous search for water, minerals, nutrients and the stability of home. If they are at home, these roots become a looking glass to everything that has battered, shaped and graced the land, from volcanic activity to glacial floods to the tribulations of the souls harvesting its bounty. The further the vines reach, they have a greater and more complex story to share with you.

**Our vineyards:** Hyland, Vitae Springs, Durant, Wind Hill, Wahle and a more youthful Johnson (Lemelson). These are old vines in unique places, nurtured by attentive growers, echoing their special spot on the earth. We carefully selected these vineyards because each site expresses the Willamette Valley in an articulate voice. Individually they are beautiful and unique, yet together their harmony resonates. United they form a family. Like children, they might annoy one another and have even been known to argue, but ultimately an unbreakable bond is forged. They eventually learn they need each other, they are at home together. Together they are better, richer, more complex and more balanced; together they tell a more complete story of the Willamette Valley.

*Why this approach to winemaking?*

The combination of Eric's humility, world-class talent and years of experience shape a hand that is light. Track marks from Hamacher are nowhere to be found. His influence is fleeting – his job is to get out of the way, let the wine tell its story. Native yeasts, small open-top fermenters, a delicate approach that coaxes and nudges but does not intrude. Simple tools like meticulous fruit sorting, artistic temperature control, precise punchdowns and pumpovers, gentle gravity-fed movements, and a comfortable bedding of hand-selected French oak barrels. Raising the wine takes a watchful and experienced eye, knowing when to provide loving discipline and when to let go. I am honored to be working with Hamacher, whose approach is perfectly aligned with my vision of crafting a wine that vibrates with spirit of place.

THE VINTAGE ESSENTIALS - 2007

Driven by a passion for quality and leveraging a close partnership with our growers, we were deeply committed to nurturing each vine, in each vineyard, throughout the growing season in order to achieve the flavor intensity and purity we required. Our efforts included advanced sustainable farming practices, precise vine and soil nutrition, intense canopy and yield management, and the tradition of "talking to our vines". The loyalty from our growers, their meticulous crews and our incredible team at the winery, proved critical to the success of the vintage.

*"When the rains came ..."* Many vintners across the valley began to panic and chose to harvest their Pinot Noir early. For Retour, this was not an option. Our vines are old and slower to ripen, they enjoy taking in a long, cool growing season to fully develop their complex flavors. As a native Oregonian, I also know the sun always sneaks back out in October. In addition, Hamacher is known for his outstanding knowledge and talent with winemaking in cooler vintages. His expertise quickly shaped the success of our vintage. Together, we were willing to roll the dice and let the fruit hang.

Our approach was pretty simple: literally from sun up, until sun down, we spent four long weeks in each of our vineyards nurturing their souls. Through the muddy rows, we aggressively pulled the leaves to open up the airflow as much as possible to minimize any threat of disease. The second phase was to continually study the conditions of each and every cluster. Our yields were already low to enhance the concentration, yet we continued to drop any unwanted clusters and plucked any damaged berries from their havens with "tweasers"! Some may call this costly and obsessive-compulsive behavior in the vineyard - however, we were eager and willing to do what was necessary, to ensure the fruit was in beautiful, flavorful condition, prior to harvesting.

Our diligence and back-breaking endeavors paid off. Our Pinot Noir was harvested and sorted by hand in the vineyard just as dawn broke on brisk mornings. It was pure gratification on the days that we picked... the clusters were in healthy condition and had developed great physiological ripeness.

Most of our fruit was destemmed and fermented as whole berries in individual lots, while a smaller portion consisted of 100% whole clusters for added spice, complexity and texture. Use of native yeasts during fermentation contributed to complexity and more completely aligned the wine's profile with its vineyard of origin. After fermentation, the wines were moved by gravity to French oak barrels and left to rest quietly before the final blend was orchestrated.

This was a vintage that clearly required meticulous vine tending, tremendous attention to detail and a high level of optimism. We are firm believers that with patience and extreme precision, there are always great rewards. The 2007 vintage certainly provided a glorious personality to Retour... it is a wine that exemplifies the essence of a classic, cool Willamette Valley -- the style of vintage that we prefer. Through its nuances, this wine will speak to you... and you will airily devour every last drop in your glass.

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*One vision. One wine.* As a valued and respected private collector, I am delighted to offer you the opportunity to acquire this exclusive and extremely limited release of the 2007 Pinot Noir. You may purchase Retour via the website: [www.retourwines.com](http://www.retourwines.com), mail in the order form, or contact me personally. Thank you for your support, it is deeply appreciated. I look forward to hearing from you!

Yours truly,

Lindsay Woodard