

retour

wine co.



ABOUT

Proprietor Lindsay Woodard collaborates with consulting winemaker Eric Hamacher to produce an exceptional old-vine Pinot Noir from highly acclaimed vineyards in unique places throughout the Willamette Valley. The average age of vines are 38-40 years old. They are deeply committed to a hands-on approach with each vine (even plucking unwanted berries from clusters with “tweasers”) and use minimal intervention in the cellar to achieve the elusive balance between expression and elegance.

To unveil the purity of place and true expression of the vintage, the Pinot Noir is fermented with native yeasts, aged in individual lots and is unfiltered and unfined. Only one wine is produced each year and only the best barrels are orchestrated into the final blend. Retour is complex, nuanced, has pitch perfect acidity and an eloquent structure. It is a wine that is crafted to age gracefully in the cellar for years to come.

The media has placed Retour among the best with copious accolades such as: "One of the most important labels in Oregon... Star Producer (Food & Wine), Editors' Choice (Wine Enthusiast) and an Exciting Newcomer". Harvey Steiman, Editor-In-Chief of Wine Spectator declared Retour as "The Cutting Edge: One of The Top Emerging Producers" and claims the results are "impressive". On May 10, 2010, Woodard had the honor of receiving the prestigious “Rising Star Award” from Margrit Mondavi at the Women for WineSense national organization’s 20th Anniversary Gala, (held at the Culinary Institute of America - Greystone in St. Helena). This young producer has made a serious impression among sommeliers, collectors and media throughout the nation.

ARTISANAL PRODUCER OF COMPLEX AND NUANCED PINOT NOIR

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