Four Graces



Fall 2024

Greetings from Dundee!

As the leaves begin to change and cooler temperatures settle in, I like to admire the breathtaking view of the Willamette Valley from our tasting room. Have you ever wondered if there is a correlation between great wines and great views? While I cannot find any cause for the aesthetics of a landscape to influence wine quality, for The Four Graces the connection holds true. All of my favorite parcels from our estate vineyards seem to also offer the best views.

The 2022 Highground Pinot Noir in this wine club shipment was sourced from the top of Doe Ridge vineyard in Yamhill-Carlton. These prime vineyard blocks offer a spectacular vista of the winery and diverse landscape of the valley below. Now is the time for our wine club members to evaluate an even more intriguing theory: Can a magnificent view make a wine taste even better? Come join is in Dundee for a glass of The Four Graces wine and put my idea to the test.

Cheers to harvest 2024!

Tim Jones, Winemaker

thefourgraces.com | @fourgraceswine



Enjoy the views with our 2022 Highground Pinot Noir

Featured Wines

2023 Dundee Hills Reserve Rosé of Pinot Noir

The pinot noir for this rosé was handpicked and whole cluster pressed to preserve the delicate aromatics and light pink color. The contribution from the neutral French oak adds weight and length to the palate and also allows contact with the lees for a creamy texture. Aromas of fresh wild strawberry and stone fruits set the tone for this delightful rosé. The palate shows bright notes of grapefruit and strawberry that lead into a soft minerality. A lively acidity accents the ripe fruit flavors and carries the wine into a crisp finish.

Varietal Composition | 98% Pinot Noir, 2% Gamay

VINEYARD SOURCE | FOLEY FAMILY ESTATE VINEYARD, BLOCK 4B, CLONE 115; WEATHERGAGE ESTATE

Vineyards, Block 16, Gamay Noir Clone 358

AGING 100% STAINLESS STEEL

ALCOHOL 13.5%

Case Production 500

2022 "Highground" Doe Ridge Estate Vineyard Pinot Noir

"Highground" is named for the location of where the grapes for this wine are grown at the very top of our Doe Ridge Estate vineyards in the Yamhill-Carlton AVA. The 2022 Highground Pinot Noir is vibrant and deep ruby in color. On the nose, complex aromas of cedar and underbush are complemented by hints of baked cherry and red currants. The palate delivers a seamless texture and layers of black tea and baked cherries. This elegant wine with silky tannins pairs well with salmon, soft cheeses, and charcuterie.

Varietal Composition | 100% Pinot Noir; Clones: Pommard & 777

VINEYARD SOURCE | DOE RIDGE ESTATE VINEYARD; BLOCKS 16 & 17, LIVE CERTIFIED AND SALMON SAFE

AGING 14 MONTHS IN 18% NEW FRENCH OAK — BOUTES, SYLVAIN, SEGUIN, MOREAU, & ROUSSEAU BARRELS

ALCOHOL 14.1%

Case Production 400

Wine selections will vary based on your club shipment preference



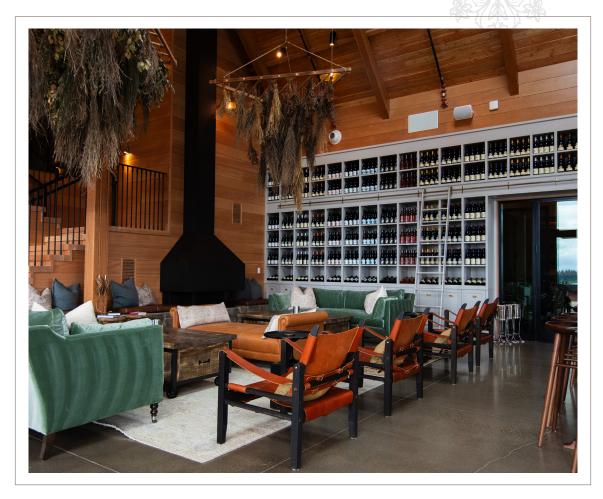




What's New at The Four Graces

We are beyond excited to welcome you to our new location at The Grange! Join us to celebrate our beautiful The Four Graces Tasting Room at The Grange which neighbors The Black Walnut Inn. We will be featuring our Sip & Savor Experience with a flight of five select wines and seasonal bites prepared by Estate Chef Chase Williams as well as the Graceful Expedition Flight with six featured wines paired with an amuse-bouche. We will also feature a seasonal Bites Menu so you can nosh & nibble while you sip, indulge and enjoy the spectacular ambience and stunning vineyard views. Our new space will feature indoor and outdoor experiences on the patio overlooking our estate vineyards. We are open from Ioam-4pm daily; reservations required at: 9590 NE Worden Hill Rd, Dundee, OR 97115.

Check our <u>Visit Us</u> page for reservations & exciting updates and information and our <u>events</u> page for upcoming events at our new location! Stay tuned for seasonal sip & savor experiences throughout the year as well as exclusive club member only benefits and opportunities. We can't wait to celebrate with you, so plan your visit today!



Immerse yourself in our beautiful new tasting room and curated culinary experiences.



OPEN DAILY IOAM-4PM; CLOSED MAJOR HOLIDAYS *DAY/HOURS SUBJECT TO CHANGE. RESERVATIONS REQUIRED

