-THE---Jour Graces



Holiday2024

Greetings from Dundee!

With the holiday season upon us, things have quieted down in the cellar after the whirlwind of harvest. Our winemaking team is taking a well-deserved break to spend quality time with loved ones. While we're enjoying the festive season, the 2024 vintage wines are undergoing malolactic fermentation in barrel, and this month we begin blending the 2023 wines, setting the stage for bottling in February.

Looking back, the 2024 harvest was truly memorable. The ideal weather conditions allowed us to achieve optimal ripeness without sacrificing acidity. We are excited to see how these wines develop over time, especially with our experimental trials of new Pinot Noir clones, whole cluster fermentations, and carbonic maceration of Gamay.

As for the wines in your shipment, the 2022 Chardonnay hails from the top of our Foley Family Estate vineyard in Willamette Valley where exceptional soil, aspect, and farming practices yield beautifully balanced wines. This Chardonnay is fantastic paired with crab cakes. The 2022 Valleyview Pinot Noir is a unique blend of our Doe Ridge and Weathergage estate vineyards, creating a complex and powerful Pinot Noir with great aging potential. This wine is perfect paired with stuffed mushrooms or lamb chops.

We hope you enjoy these special wines as much as we do! Happy Holidays!



Wine tasting at The Four Graces

Tim Jones, Winemaker

thefourgraces.com | @fourgraceswine

Featured Wines

2022 Chardonnay, Willamette Valley

The grapes for this Chardonnay are sourced from two of our estate vineyards: Foley Family Estate Vineyards in the Dundee Hills AVA, blocks 23, 24 & 25, clones 76, 95 & 96; and Doe Ridge Estate in the Yamhill-Carlton AVA, block 19, clone 76. The 2022 Willamette Valley Chardonnay is an elegant wine with beautiful, delicate aromas of stone fruit and lemon peel with soft hints of caramel and roasted almonds. The palate has a lively entry full of bright citrus that transitions into a creamy mid-palate with a touch of fresh baked bread. The finish is soft with a lingering minerality and notes of wet stone.

 VARIETAL COMPOSITION
 100% CHARDONNAY

 AGING
 13 MONTHS IN 10% NEW FRENCH OAK BARRELS

 ALCOHOL
 14.1%

 CASE PRODUCTION
 224



2022 "Valleyview" Pinot Noir, Willamette Valley

The fruit for the Valleyview Pinot Noir is sourced from two estate vineyards: Doe Ridge Estate (Block 16; Clone Pommard & Block 17; Clone 777) in the Yamhill-Carlton AVA and Weathergage Estate in the Van Duzer Corridor AVA (Block 7, Clone Pommard). This Pinot Noir is a blend of small lots resulting in a wine which reflects the elegance, intriguing aromatics, and silky texture of the varietal grown in the Willamette Valley. On the nose, complex aromas of black cherry, black pepper, and marionberry are complemented by black tea, anise, orange zest, and cedar. The palate delivers a balanced and refined mouthfeel with a polished and very long finish.

VARIETAL COMPOSITION	100% Pinot Noir
Aging	15 Months in 20% new French oak – Boutes, Seguin Moreau, Sylvain, & Tonnellerie Ô Barrels
Alcohol	14.1%
CASE PRODUCTION	467

Wine selections will vary based on your club shipment preference



Holiday Gift Giving

Celebrate togetherness with our curated selection of wine gift boxes from our partner wineries. With everything from holiday hosting and best of classics to showstoppers and founder's favorites, you will find the perfect wine for that special someone on your list. Visit our <u>Holiday page</u> to shop now, just in time for the holidays!



What's New at The Four Graces

We're excited to share some exciting updates for the holiday season!

Holiday at the Estates: Deck the halls at our Holiday at the Estates event! Join us Saturday and Sunday, December 7th and 8th, IOam-4pm, for a festive afternoon of holiday cheer! We will transform our winery into a winter wonderland filled with twinkling lights, festive decorations, live music, cookie decorating, delicious seasonal treats, and exclusive deals and promotions on our finest wine. <u>Book now</u> to choose your preferred time slot. Admission is \$25 per reservation, which may be applied to your wine purchase that day. **New Tasting Flight Menu:** In January, we'll be introducing a brandnew tasting flight menu, featuring a selection of our finest wines. Stay tuned for more details on the specific wines and tasting notes.

A Case of the Mondays: To kick off the new year, we're launching a special promotion for wine club members. Every Monday in January, you can enjoy 35% off a mixed case of wine. This exclusive offer is available both in-person at the Dundee tasting room or by calling <u>800-245-2950</u>.

Save the date for Cupid's Cuvée: Join us for a special blending seminar at Doe Ridge Vineyard on Valentine's Day from 12-4 PM. You'll have the opportunity to create your own unique blend of wine.

The Four Graces Oyster Bar: Indulge in a selection of four fresh oysters and house-made condiments paired perfectly with 4 of our favorite wines – Pinot Gris, Reserve Pinot Blanc, Chardonnay and Rosé…and a welcome splash of bubbles. From classic to creative, there's something for everyone – fresh Rose Mignonette, Fermented Hot Sauce, or savor the natural flavors of the oyster with a squeeze of lemon. This experience is offered November 24th and December 22nd, 12 – 3pm. Reserve your spot today!





Join us for our <u>Sip & Savor Experience</u>

Check out our <u>Visit page</u> for reservations & exciting updates and information, and our <u>events page</u> 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!



Open Daily 10am-4pm; Closed Thanksgiving, Christmas and New Year's Day. Last seating at 1pm on Christmas Eve and New Year's Eve *Day/Hours Subject to Change. Reservations Encouraged/Appreciated/Suggested

9590 NE Worden Hill Road | Dundee, OR 97115 | 503.554.8000/800.245.2950 <u>info@thefourgraces.com</u> | <u>thefourgraces.com</u>

