

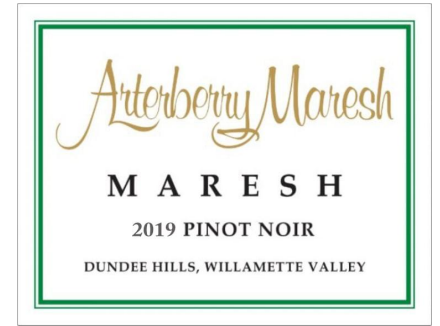
WINE ADVOCATE REVIEWS JANUARY 2022

2019 Arterberry Maresh • Pinot Noir Maresh Vineyard \$79

Rating 98

Drink 2022-2037

The 2019 Pinot Noir Maresh Vineyard comes from Pommard and Wadenswil clone vines planted in 1974 and was matured for 23 months in oak. Proprietor Jim Maresh says that, "The 2019s needed that extra polish." It's extraordinarily expressive and complex this vintage, with detailed cranberry, raspberry and tangerine aromas and nuances of rose petals and aniseed. The palate has a weightless feel from its bright acidity, silky texture and surprising fruit concentration, finishing very long and pure.



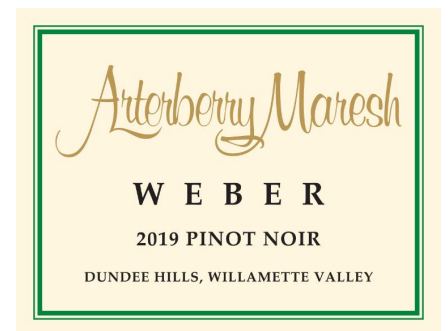
2019 Arterberry Maresh • Pinot Noir Weber Vineyard \$79

Rating 98

Drink 2022-2037

Medium ruby, the aromatics of the 2019 Pinot Noir Weber Vineyard are off the charts! Dark fruits are streaked with violet, burnt orange, botanicals and game meats on the nose, and the palate is equally concentrated and layered. It offers waves of dark fruits, an abundance of silty tannins and incredible freshness that causes the flavors to burst with energy and call you in for another sip. This singular, stunning expression is "a freak of nature," explains proprietor Jim Maresh, who only recently revived the single-vineyard cuvée from the Weber vineyard, 3.5 acres planted in 1983.

Maresh says that unforeseen circumstances led to very, very low yields this vintage (less than 0.5 tons per acre), which seems reflected in the intensity of this wine. It should be very long-lived in the cellar.



2019 Arterberry Maresh • Pinot Noir Winemaker's Reserve

NOT AVAILABLE

Rating 98

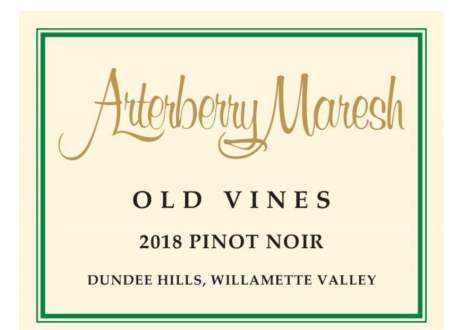
The 2019 Pinot Noir Winemaker's Reserve comes from the Maresh vineyard and captures that weightless intensity that characterizes the best Pinot Noirs from the Willamette Valley this vintage. It offers concentrated aromas of cranberry, black raspberry, lavender, aniseed and iron. The palate is silky and super fresh, with surprisingly powerful, iron-laced fruit, and it finishes with incredible length and ethereal floral perfume.

2019 Arterberry Maresh • Pinot Noir Old Vines \$59

Rating 98

Drink 2022-2037

The 2019 Pinot Noir Old Vines comes from Wadenswil clone vines planted in 1970, and it was matured in barrel for 20 months. Medium garnet, it has a distinct mineral character, with tones of flint and iodine complementing spicy cranberry and blackberry preserves. The palate is silky and layered, with intense, dark red fruit and a very long, flavorful finish. It's got some inherent power that will allow it to develop well in bottle.

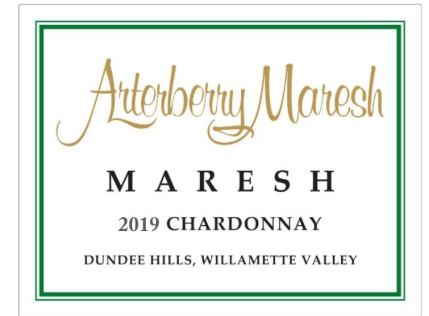


2019 Arterberry Maresh • Chardonnay Maresh Vineyard \$69

Rating 96+

Drink 2022-2032

The 2019 Chardonnay Maresh Vineyard was matured for 22 months—16 months in one-year-old Damy barrels and six months in stainless steel. It's deeply scented of roasted almonds, honey and beeswax with perfumed quince fruits and hints of flint and mushroom. Satiny in texture, pure and youthfully tangy, it has tremendous energy and textural presence, and it will continue to develop well in bottle over the next decade.



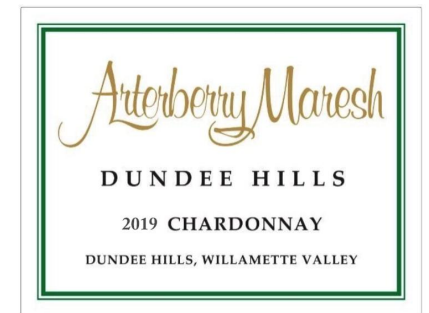
2019 Arterberry Maresh • Dundee Hills Chardonnay

NOT AVAILABLE

Rating 96

Drink 2022-2032

The 2019 Dundee Hills Chardonnay was matured for 12 months in barrel and six months in stainless steel. It has a pure perfume of white orchard fruits laced with beeswax, almonds and flint. The palate is satiny and energetic from its linear acidity and expansive, gently honeyed layers, and it finishes long and youthfully shimmering. This is an excellent candidate for some extended time in the cellar.





TAN FRUIT - FROM ARTERBERRY MARESH

What Wine Advocate says about the Tan Fruit project:

Tan Fruit is a brand-new project from Jim Maresh, proprietor of his family winery, Arterberry Maresh, and the winemaker behind some of the most exciting Chardonnays in the Willamette Valley today. Much of the fruit for the Arterberry Maresh wines are sourced from older estate vines, and very few cases are made each year. In 2019, Maresh founded Tan Fruit, for which he will purchase fruit. "I hear about fruit for sale that I'd love to play with," he explains. "It doesn't work for Arterberry, but for Tan Fruit, there are no rules." He made six cuvées this initial vintage, and unsurprisingly, they are some of the best Chardonnays of 2019. The first set of Tan Fruit wines will be released sometime in 2022, and I hope to be first to sign up for this mailing list!

Jim's comments on the Tan Fruit Project:

The fall of 2002 was when I first tasted White Burgundy. It was a 2000 Louis Latour Bourgogne Blanc and I knew then Chardonnay is my favorite grape without a close second. It remains the same today as Chardonnay laps its competition for my wine in-take followed by Pinot noir, Garganega and Chianti. It's probably not a coincidence that I find Chardonnay to be the most fun grape to make wine out of. Often thought of as a blank canvas, Chardonnay demands a sharp winemaker's stylistic influence. This is similar to a Caesar salad as it can either be the single greatest salad in the world or often the worst when not prepared thoughtfully. While Pinot noir is about stepping back and showcasing the vines, Chardonnay needs to be clearly directed down its chosen stylistic path. Tan Fruit's house style has been influenced by every great bottle of Chardonnay I've ever drank but especially every great Oregon Chardonnay. When I encounter great chardonnay I like to 'get under the hood' and send a sample to the lab for the numbers on everything. If it came from Oregon I like to call them and find out what they did and most likely I'll start experimenting with it. The strategy has not been to invent anything but to identify what gets the best results and then do that. While experimentation continues and stylistic variables will evolve, I feel confident in the current process.

- Picking decision's are very important and early as we are looking for lower Phs and potential alcohols between 12.5% and capped at 13.3%.
- The grapes are crushed into the press and pressed with short cycles to limit extraction.
- Most of the juice from the press is settled and shown air to brown before fermentation begins. Giving the wine a big breath of air before fermentation is the main reason there is not much reduction in the wines.
- Fermentation should be vigorous as we are looking for bone dry at less than 0.5 g/L. Chardonnay often begins to quit around 3 g/L so we like strong healthy ferments. Malolactic fermentation is then encouraged.
- Most wines are fermented in barrel although fermenting in steel is on the rise in the cellar. The wines will either ferment and age in barrel for a year and then transfer to tank for 6 months or ferment and age in tank for a year and then transfer to barrel for 6 months. Nothing has surged the quality of Chardonnay in my cellar more than finishing the wines in stainless steel tanks. It tempers new world richness.

- Barrels are from Damy with a few Sirugue Allier extra-tights. The amount of new oak depends on the wine and usually ranges from 0-35 percent.
- After 18-22 months the wines are bottled. Some are filtered, some are not. When filtering, we are looking for a gentle polish. We use a Waukesha-30 lobe pump and a lenticular filter.
- We will try to hold the wines for a year in bottle before release. That could change with market factors but like Chardonnay needs a long elevage, it also benefits greatly from settling into the bottle after 12 months.

To sum it up, this produces clear and pure fruit that reflects the vine's signature. Structuring the barrel fermented roundness with 6 months in tank has a way of integrating the fruit, wood and acidity into one seamless piece while maximizing freshness, tension and a bone dry finish.

2019 Tan Fruit • Chardonnay Tank Fruit \$62.50

Rating 99

Drink 2022-2037

The Chardonnay Tank Fruit comes from the same Oak Grove fruit as that vineyard designate, but was aged a bit longer, with 12 months in oak and another 12 months in stainless steel. It is pure, ultra perfumed, intense and layered, with alluring white peaches and lilac interwoven with cashews and honeycomb on the nose. The palate derives incredible energy from the push-pull of those deeper tones with salty, energetic acidity, and it finishes with extraordinary length.



2019 Tan Fruit • Chardonnay Eyrie Vineyard

NOT AVAILABLE

Rating 98+

Drink 2022-2037

Only one Damy barrel of the incredible 2019 Chardonnay Eyrie Vineyard was made, from Draper selection vines planted in 1968. It was matured for 20 months, about 14 in barrel and six in stainless steel. The Eyrie is characterized by singular tones of graphite and mushroom powder. "There's only one barrel in the cellar that behaves like that," says Maresh, "and it's the Eyrie. It's just something in those vines. I oxidize early and make wine that heavily combats reduction. But even with my process, there is something that still comes through on the Eyrie." Its aromas continually open and evolve as it spends time in the glass, the palate mirroring with waves of savory, flint-streaked flavor. It finishes with tremendous length. This exceptional, age-worthy Chardonnay should rest in the cellar at least another 3-5 years.

2019 Tan Fruit • Chardonnay Dux Vineyard \$62.50

Rating 98

Drink 2022-2037

The aromas of the 2019 Chardonnay Dux Vineyard are alluring and savory, with ripe peach layers, beeswax, roasted almonds and pastry. The palate has a singular satiny texture and impressive concentration, enlivened by tangy acidity and streaks of graphite and finishing with tremendous length and energy. Wow!



2019 Tan Fruit • Chardonnay Oak Grove Vineyard \$62.50

Rating 98

Drink 2022-2037

The 2019 Chardonnay Oak Grove Vineyard has a unique personality that combines powerful exotic fruit with tangy energy and a shimmering saline quality, derived from a year's maturation in barrel and then stainless steel. Guava, peaches, lilac and beeswax aromas burst from the glass, and the textural palate, which continues to change and evolve as it spends time in the glass, demands your attention with its rich but precise fruit. This



unabashedly hedonistic Chardonnay has the intensity and energy to age well, but that youthful, gregarious fruit is hard to resist!

2019 Tan Fruit • Chardonnay Maresh Vineyard \$62.50

Rating 97

Drink 2022-2037

The 2019 Chardonnay Maresh Vineyard comes from Dijon clones planted in 1991, and it was matured in about 35% new oak. This vintage is pure and tensile, with scents of tarragon and fragrant herbs, beeswax and almonds, with plush white peach fruit. The palate combines intense ripe fruit with a spine of tangy, tense acidity, and it finishes with tremendous length. Allow it another 3-5 years in bottle.

TAN FRUIT



Maresh Vineyard,
Dundee Hills, Willamette Valley
2019
Chardonnay

2019 Tan Fruit • Chardonnay Vojtilla Vineyard \$62.50

Rating 97

Drink -2022-2037

Vojtilla is a small, four-acre vineyard in the Chehalem Mountains that sits at around 500 to 600 feet in elevation and, says Jim Maresh, is influenced by the nearby Willamette River. Harvested in October this vintage, the 2019 Chardonnay Vojtilla Vineyard comes from Dijon clone vines planted in 1991, and it was matured in about 25% new Damy barrels. It has a stunning perfume of quince paste and mushrooms, pastry and flowers, and the palate is satiny, plush and pure, with a seamless tangy streak and long, powerful finish.

TAN FRUIT



Vojtilla Vineyard,
Chehalem Mountains, Willamette Valley
2019
Chardonnay