



REX HILL

VINEYARDS & WINERY

WINES

NOTES & QUOTES



2007 REX HILL PINOT GRIS

The bright acidity characteristic of the 2007 vintage is beautifully balanced by natural fruit sweetness and minerality on the palate making this a versatile wine for the dinner table. Floral aromatics with baked pear and apple notes complement this restrained but elegant wine.



2007 REX HILL CHARDONNAY

89 pts. *Wine Spectator*
Light and fragrant, with pretty pear and peach aromas and flavors, hovering appealingly over the polished finish. Drink now through 2012. 1,348 cases made. -HS



2007 REX HILL WILLAMETTE VALLEY PINOT NOIR

Perfect Pinot Noir color, fresh aromatics of Bing cherries, ripe raspberries, plums, red currants, wet stones, tobacco, and smoke deepening to reveal notes of clean earth, cloves, cinnamon and blueberries. Juicy red fruit flavors, beautiful ripe acidity and tannins with a succulent texture give the REX HILL Willamette Valley Pinot Noir more definition into the long finish. Great focus and unapologetic purity. Will reward aging. (Also available in 375 ml half bottles) Decanter World Wine Award (9/09)



2006 REX HILL W.V. RESERVE PINOT NOIR

89 pts. *Wine Enthusiast*
The recent vintages of REX HILL Pinots tend to be big, ripe wines, at times just on the border of raisiny, with fleshy, effusive fruit flavors matched to plenty of toasty oak.

89 pts. *Wine Spectator*
Light in texture but firm with fine tannins. There's an open feel to the red plum and white chocolate flavors, lingering on a nicely polished finish.



2006 REX HILL JACOB HART PINOT NOIR

91 pts. *Wine Spectator*
Smooth, round, generous and beautifully focused to show its ripe cherry, raspberry and tarry spice flavors, which linger on the plush finish. Drink now through 2016. 371 cases made. -HS

90 pts. *Wine Enthusiast*
This is the estate vineyard at REX HILL; and it brings ripe, alcoholic flavors of strawberry preserves, hard cherry candy, mint, pepper and fresh herb. The tannins are in balance, and the finish has suggestions of milk chocolate. It needs to be aged a bit more or at least decanted, for maximum pleasure. -P.G.

For more information, please visit RexHill.com