

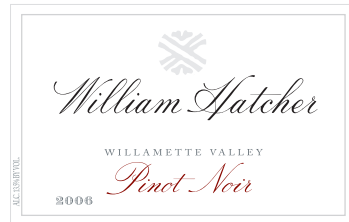
William Hatcher

FRANCIS TANNAHILL



2006 Francis Tannahill Blind Love White Wine
A Rousanne (53%) and Marsanne (47%) blend from the Fort Miller Vineyard in Southern Oregon, Blind Love is reminiscent of the beautiful whites of Southern France. Floral aromas with hints of pear, white peach, mineral and dried herbs make this blend very fragrant. The aroma coats your palate and adds a rich texture to the wine. A perfect pairing with shellfish, this wine brings out the naturally sweet character of the meat. 93 cases produced.

\$25.00/CROWN CLUB \$20.00



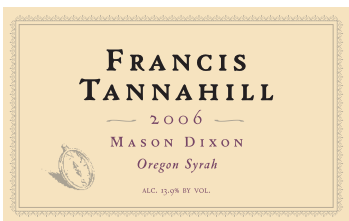
2006 William Hatcher Pinot Noir
The nose is a rush of black cherries, plums and berries with notes of rose, violets, cedar and vanilla. Hints of mocha, white pepper and tobacco accent the rich fruit that swells on the mid-palate. On the long finish, fine tannins and a firm backbone ensure that the wine will develop for many years. Best 2010-2016.

\$48.00/CROWN CLUB \$38.40



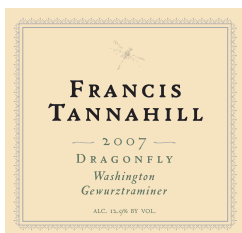
2006 Francis Tannahill Hermit Pinot Noir
The 2006 vintage was hot and this wine wears its ripeness like a badge of honor. Yet while proud of the vintage, it also fits into the classic Oregon mold of restraint and elegance. On the nose there are primary aromas of raspberries, blueberries, earth, Indian spices, ripe red cherries, minerals, beeswax and tobacco. As the wine opens, more complex aromatics of cloves, dust, juicy red currants, toasty oak and candied violets deepen the initial aromas. In the mouth, the wine mirrors the aromatics with an attack loaded with dusty red fruits, richness and elegance. The soft, tannic structure and acidity give shape to the concentrated ripe fruit. 590 cases produced.

\$48.00/CROWN CLUB \$38.40



2006 Francis Tannahill Mason Dixon Syrah
Bridging the vineyards of Northern and Southern Oregon, this wine demonstrates the deep color and rich dark fruit that is Syrah. A small amount (8%) of the white grape Viognier is co-fermented in this wine following the best traditions of the Hermitage in the Northern Rhone Valley of France. Perfumed, feminine, wildly exotic with aromas of violet, game, red earth, Indian spices, black pepper, graham, blueberries and cassis. The wine is seamless and balanced with ripe tannins and flavors of cracked black peppercorns. The mid-palate is succulent with beautiful acidity for lift and focus. The finish is all earth, iron shavings and graphite. Wild. This is truly compelling, unconditional and unorthodox for new world Syrah.

\$28.00/CROWN CLUB \$22.40



2007 Francis Tannahill Dragonfly Gewurztraminer
The nose is an extraordinary concoction of heady floral aromas, mineral drenched wild flowers, acacia, litchi and rose. There is an intriguing backbeat of something green (lime blossom, cucumber, watercress?) and pure. In the mouth the wine is balanced, pure (there is that word again), saline and speaks of the vineyard that gave it life. Long, intense and special. The finish rolls on and on. No - this wine is not the most hyper concentrated wine we have made, but it is the most balanced and pure and is all the better for it. This wine will age for a long long time. Stunning.

\$25.00/CROWN CLUB \$20.00

FAMILY BRANDS TASTING FLIGHT - \$12.00 TASTING ROOM OPEN DAILY 10AM - 5PM

REX HILL VINEYARDS & WINERY

LEGACY. COMMITMENT. HARMONY. QUALITY.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM

FRANCISTANNAHILL.COM WILLIAMHATCHERWINES.COM