

Beaux Frères



Vineyard and Winemaking Philosophy

Since our first vintage in 1991, the Beaux Frères philosophy remains the same—to produce a world-class Pinot noir from tiny yields and ripe fruit that represents the essence of our vineyard.

In pursuit of these goals, the Beaux Frères Vineyard was planted with tightly spaced vines, and yields are kept to some of the lowest in both the New and Old World. The grapes are harvested when physiologically (rather than analytically) ripe.

Our winemaking philosophy is one of minimal intervention with clean fermentation utilizing indigenous yeast. The wines are stored in French oak for 12 to 14 months with changing percentage of new oak to match the strength of the wines. Beaux Frères is never racked until removed from barrel for bottling, which occurs without fining or filtration.

These non-manipulative, uncompromising methods guarantee a wine that is the most natural and authentic vineyard expression possible.

Previous vintages demonstrate that these methods also allow our Beaux Frères to develop significant perfume, weight, and texture in the bottle.

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The concept for Beaux Frères Vineyard and Winery is to grow very ripe, healthy and intense fruit through low yields, non-irrigated vineyards and by allowing fermentation to capture the true reflection of the Beaux Frères Vineyard.

In 1986 while on vacation, Michael Etzel discovered an 88-acre farm for sale located in the Northern Willamette Valley on Ribbon Ridge in Yamhill County, Oregon. After some deliberation, Michael purchased the farm with his brother-in-law, Robert Parker, Jr. Michael and his young family uprooted from Colorado and moved to the farm the following summer.

He began his focused pursuit as a vineyard manager by planting only Pinot noir transforming the old pig and dairy farm into his jewel. While planting his own vineyard, Michael worked for four harvests at Ponzi Winery. In 1990, Michael harvested his first crop and sold the grapes, except enough to make one barrel, to winemakers Ken Wright and Dick Ponzi.

In 1991 with the addition of a third partner Robert Roy, a renovation of one of the barns led to the creation of Beaux Frères Winery. With each new vintage, Michael's efforts unveil a Pinot noir that is the purest expression of his vineyard.

Robert Parker, Jr. is one of three owners in Beaux Frères vineyard and winery. His interest in the property was spurred by his brother-in-law. Robert lives in Maryland with his wife Pat, Michael's older sister, their daughter Maia, and various Basset hounds and Bulldogs. For twenty-four years, he has the written and published the independent wine journal *The Wine Advocate* and authored twelve best-selling books on wine.

Robert never reviews Beaux Frères for his publications, but you will find his imprint in the winery's tasting notes, and more importantly, in the philosophy that governs Beaux Frères and its pursuit of excellence.



Michael Etzel

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Robert M. Parker, Jr. is famous for his palate, and Michael Etzel understands why. "When it comes to blending, we go through the barrels together, but I relinquish control to him because he has an amazing memory for tastes from year to year. I don't have that ability—he's a professional taster, I'm not."

The final Beaux Frères blend is a reflection of the brothers'-in-law conception of Pinot noir, with Robert Parker having the final stamp of approval on the released wine.



Robert M Parker Jr.



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