

Tawny
PORT-STYLE PINOT NOIR

KLAFFKE STORY

Our Port-Style Pinot Noir was developed years ago by the late Winemaker Forrest Klaffke. Founder Jim Bernau liked to offer guests barrel tastings of our Port-style wine, but Forrest complained that Jim gave away too much of this scarce wine. To deter Jim, Forrest locked the barrels away and wore the key around his neck. The day before his passing, he gave Jim the key. We still make this wine using Forrest's methods and bottle it with the vintage label design. His legacy continues with each vintage release.

WINEMAKING NOTES

With each bottle individually numbered, this limited bottling blends our Port-Style Pinot Noir from the 2005-2015 vintages. Made in the tradition of our late winemaker, Forrest Klaffke, we ferment ripe Pinot Noir grapes and fortify the wine with spirits to preserve its natural sweetness. The wine is then aged in oak barrels for several years, allowing gradual exposure to oxygen to develop its signature tawny color, smooth texture and complex flavors. Extended barrel aging transforms the wine's vibrant fruit character into rich notes of caramel, dried fruit and warm baking spices, producing an elegant dessert wine with a lingering finish.

TASTING NOTES

Our inaugural Tawny Port opens with aromas of toasted sugar, toffee, espresso, graham cracker and pomegranate. Dried fruit, candied raspberry and red licorice flavors enhance the palate, providing satisfying longevity and refined tannins. Full-bodied and rich, with balanced warmth and delicate acidity. The wine finishes on a sweet note, making it an excellent pairing for intense cheeses such as crostini with grilled pear and blue cheese or bitter chocolate desserts like chocolate torte.

TECHNICAL DATA

VINTAGES: 2005 – 2015
VARIETAL: Pinot Noir
APPELLATION: Willamette Valley
ALCOHOL: 21.0%
BARREL REGIMEN: 10 years in barrel
RELEASE DATE: November 2026
CASES PRODUCED: 350