

Beaux Frères

THE UNCOMPROMISED ESSENCE

of
MOTHER NATURE

VINTAGE 2016

VOL. XXIII



The more things change, the more they stay the same.

THIS NEWSLETTER IS THE 23RD WRITTEN, and many of you have followed every vintage — thank you. For those joining us more recently, let me point out a few landmarks since we set our first vines into soil at Beaux Frères in 1988. We planted the site now called Upper Terrace in 2000 and began farming biodynamically at both Estate properties, avoiding conventional sprays in favor of gentle tonics like dandelion and stinging nettle tea.

We've expanded the winery (our dear old pig barn) more times than I can recall, and have begun to replace own-rooted vineyard blocks with vines on protected rootstock. At the helm of winemaking these days is the second generation, my middle son, Mikey Etzel, who grew up alongside our original vines.

This year, with the retirement of my brother-in-law, Robert Parker, and our business partner, Robert Roy, Beaux Frères began a new partnership with 8th generation, French family-owned Maisons & Domaines Henriot. This means we are now even more connected to the Old World winemaking traditions that have always inspired our work.

"Beaux Frères is a perfect fit with the traditions and values of my family, built over many generations. In the warmth that we immediately felt with the Etzel family, I sensed a meeting of the minds and the flame of shared artistic passion and know-how."

Gilles de Larouzière, President of Maisons & Domaines Henriot

The 2016 growing season provided all the necessary elements to produce a promising wine. Only time will determine greatness. After a sunny summer, we harvested our warmest site on August 25th, fruit sourced from Guadalupe Vineyard. On September 30th the last fruit came in from Hyland Vineyard, our coolest source. Our Estate vineyards, Beaux Frères and Upper Terrace, came in block by block between those dates. Harvesting grapes throughout a 30-day period provides a flow of work that is not overly demanding. The weather, for the most part, cooperated, making for another enjoyable vintage. I think you will be pleased with the result.

As always, thank you for your years of trust in us — a collection of talented people who take pride in their work.

Sincerely,

A handwritten signature in black ink that reads "Michael G. Etzel". The signature is fluid and cursive.

MICHAEL G. ETZEL (THE DAD)
FOUNDER AND PRESIDENT
BEAUX FRÈRES

A handwritten signature in black ink that reads "G. Larouzière". The signature is elegant and cursive.

GILLES DE LAROUZIÈRE
PRESIDENT
MAISONS & DOMAINES HENRIOT



VINTAGE 2016 FUTURES OFFERING

About Beaux Frères Vineyard and Winery

Since our first vintage in 1991, the Beaux Frères philosophy remains the same; to produce world-class Pinot Noir from small, well-balanced yields and ripe, healthy fruit that represents the essence of our vineyards. These days, we're also making a little bit of beautiful Chardonnay.

How long should I wait to open these wines?

The 2016 Futures you select will be ready for shipping or pickup in March 2018. After that, we hope you'll have some patience as the potential of our wine unfolds in the years ahead. On the other hand, we've been known to pull corks long before it's warranted - and the joyful, fresh, lively stage can be lovely in the meantime. In short, please savor with us the unique intersection of vintage and vineyard when the time is right for you. Know that wines from cooler growing seasons tend to require more initial patience while they blossom slowly in the bottle (7 to 10 years or more), while warmer, quicker ripening seasons (like 2016) are often lush at release and quicker to evolve in bottle.

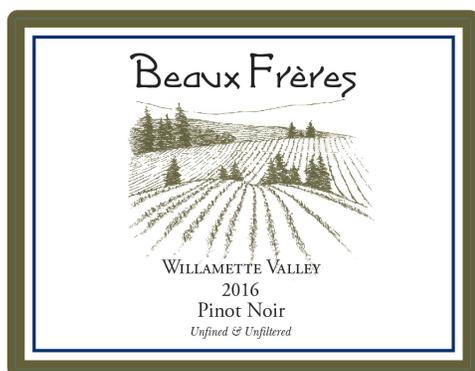
Our Farm

The human element of our efforts coupled with the whimsy of Mother Nature as our muse make Beaux Frères wines distinct. Our operation is low on technology, high on personality. Low on analytics, high on intuition. Several years back, we began exploring the ideals of biodynamic farming, which lead the way to a symbiotic relationship with our landscape. We compost on-site, graft our own cuttings, and take great care to observe and connect with the vines regularly.

ON WINEMAKING

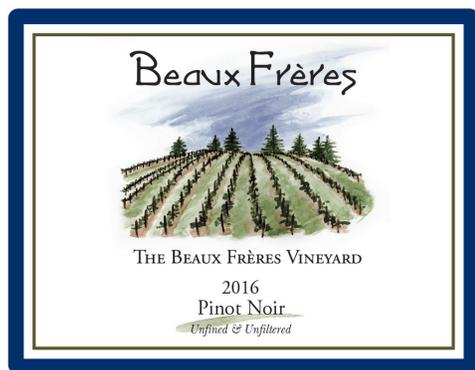
IT HAS ALWAYS BEEN OUR BELIEF THAT THE WINEMAKER'S HAND, LIKE AN ORCHESTRAL COMPOSER, IS NOT MEANT TO DOMINATE BUT TO GUIDE. In essence, both roles require a keen sense of balance and an almost spiritual connection to the elements at play. On the other hand, there is a need for disciplined restraint to let each note, each instrument, each otherwise fleeting tone have its moment of grandeur.

The 2016 wines are an opus of their own, and — although there's no sense trying to pinpoint variables in the haystack of natural, viticultural, and enological influences — some credit for the immense character of this vintage might go to the connection between our family and the farm we call Beaux Frères Vineyard. Our first vines were planted around Mikey's second birthday, and it has been a real thrill to witness his contribution now as an experienced winemaker working in his own backyard.



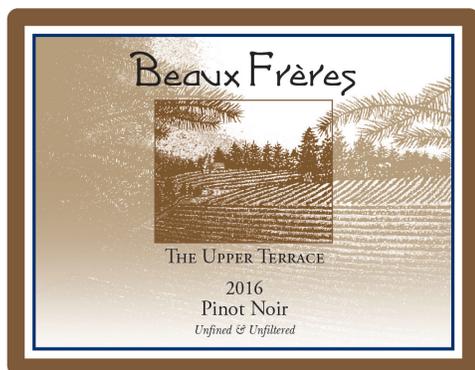
2016 BEAUX FRÈRES
WILLAMETTE VALLEY PINOT NOIR

A highly inviting wine with ripe, juicy red fruit, delicate cocoa and floral aromatics emerging readily. Each whirl of the glass reveals another stop on a sensuous tour of our diverse region; its lush and varied terrain, distinct microclimates, and infinite vine characteristics. There is a prismatic, symphonic quality to this wine that is amplified beyond any one facet. The blend is Gran Moraine 29%, Hyland 19%, Sequitur 18%, Dupee 12%, Jesse James 8%, Starling 6%, Zena Crown 4%, and Beaux Frères 4%.



2016 BEAUX FRÈRES
BEAUX FRÈRES VINEYARD PINOT NOIR

Pure, classic Beaux Frères with everything in beautiful poise. Our first tasting revealed an enthralling wine, opening like floodgates toward the sublime — a freshly cedar-oiled grandfather clock, a favorite Musigny, blood-orange dark chocolate candies, or perhaps something unique and lovely from your own memory bank. The texture is refined, the tannins well integrated, and the entire wine deeply intricate and harmonious.



2016 BEAUX FRÈRES
UPPER TERRACE VINEYARD PINOT NOIR

This is a wine of impressive elegance and uncompromising intensity. To say it is balanced would not begin to describe the character of this vintage. It is playful, expansive, plush, and generously resonant in its youth. Already there are hints of forest moss and river rock that we expect to unfold into a full adventure throughout decades.



THE OFFERING

This letter constitutes our pre-release offering of the 2016 vintage. It is sent to our active buyers with special pricing on 750ml bottles and 1.5 Liter magnums valid through Jan. 31st, 2018. After that date, the wines will be sold at full retail pricing. These wines are available on a first-come first-served basis and while in supply. We will begin shipment in the Spring of 2018. We accept orders via phone, fax, mail and internet. If you're in a hurry, you can snap a photo of your order form and text it to Jillian Bradshaw at 503-523-6222.

LEGALITIES & SHIPPING

We ship anywhere it is legal to ship in the U.S. All deliveries of wine require the signature of a person 21 years or older. Please be sure your shipping address has an adult available to sign during business hours. We strongly urge you to use a business address for deliveries rather than a home address. We reserve the right to hold shipment due to extreme weather temperatures.

CUSTOMER SERVICE

We strive to maintain a level of customer service that matches the quality of our wines. Please feel free to contact Jillian Bradshaw or Ryan Faddis with any questions or concerns about your order via phone (503)537-1137 or email info@beauxfreres.com.

MORE ON OUR WINEMAKING PHILOSOPHY

Our vineyard practices have their roots in the philosophies of organic and biodynamic farming. These ideals follow the grapes from the vineyard into the cellar as we strive to make good on our promise to provide the purest expression of Pinot Noir from a particular place and time. We take great care not to overly manipulate our wines in the cellar. This minimal intervention style of winemaking is reflected in our use of indigenous yeast, minimal acid adjustments (if any), and in refraining from feeding the yeast with commercial fermentation adjuncts. We closely monitor each ferment on a tank by tank basis and all of our punch downs are done by hand. After the wine is pressed off and in barrel we continue to let nature have her way through the secondary (malolactic) fermentation (also un-inoculated). The wines are not racked (moved), from the barrel until we are ready to bottle them. We do not filter or fine our wines before bottling. All through the winemaking process we use the lowest possible levels of sulphur. We can get away with this as our wines contain higher levels of naturally occurring CO₂ trapped in solution - this is due to the fact that we keep our cellar cold and do not rack the wines until bottling. CO₂ (Carbon Dioxide) is a natural by-product of both fermentations and it functions as a preservative, naturally protecting the delicate aromatics and fruit purity. If you are planning to drink your Beaux Frères wines within two to three years from the vintage date you may want to give the wines a decanting for aeration, as this quickly dissipates the CO₂ and the exposure to oxygen helps the wine begin to open and reveal itself.

ON THE WEB

We provide a secure ordering page on our website for those of you who would like to order online.

Please feel free to order the 2016 futures at

[HTTPS://BEAUXFRERES.ORDERPORT.NET/WINES/FUTURES](https://beauxfreres.orderport.net/wines/futures)

ABOUT LARGE FORMAT BOTTLES

Our 3 and 5 Liter formats are available in very limited quantities and are suitable for long term aging. As these represent a significant investment, we want you to be aware that we are specially screening each of the corks for these bottles individually to ensure that they are TCA free. We also pay for extra insurance to cover the shipment of your large format bottle to guarantee safe delivery.

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