



K R A M E R
V I N E Y A R D S

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The Winemaker's Pinot Noir Case — Tasting & Cellaring Guide

A curated dozen from Kramer Vineyards, crafted to drink beautifully now and evolve gracefully for years.

Quick Start

Tip	Details
Chill & Breathe	Serve at 55–58°F. Decant recent vintages (2018–2021) for 30–45 minutes; library selections (2014–2017) for 20–30 minutes.
Glassware	Use a tulip-shaped Pinot bowl for lift and aromatic focus.
Food Pairing	Cedar-plank salmon, roast chicken with herbs, mushroom risotto, and holiday sides all shine with these wines.

What's Inside Your Case (12)

Wine	Qty	Tasting Cues (Now)
2014 Pinot Noir Rebecca's Reserve	x1	Mature, silky; red cherry, dried rose, forest floor.
2015 Pinot Noir Cardiac Hill	x1	Ripe core with savory tension; black cherry, tea, mineral.

Wine	Qty	Tasting Cues (Now)
2016 Pinot Noir Cardiac Hill	x1	Elegant & focused; cranberry, red plum, white pepper.
2017 Pinot Noir Rebecca's Reserve	x1	Classic poise; rose petal, strawberry, earth, fine tannin.
2018 Pinot Noir Estate	x2	Generous, seamless fruit; baking spice, supple texture.
2018 Pinot Noir Heritage	x1	Layered & long; dark cherry, cedar, umami detail.
2019 Pinot Noir Heritage	x1	Perfumed & vibrant; red fruits, orange zest, savory herbs.
2020 Pinot Noir Estate	x2	Silky, mid-weight; cherry compote, gentle spice.
2021 Pinot Noir Estate	x2	Bright, concentrated; red/black cherry, fine structure.

Vintage Snapshots (At a Glance)

Vintage	Character Now
2014	Warm, even season; wines now fully in stride with silky textures, sweet spice, and savory nuance.
2015	Ripe, sun-kissed fruit framed by Oregon freshness; generous now, with depth for extended cellaring.
2016	Balanced and refined; lifted aromatics, precise red fruit, and elegant structure.
2017	Classically styled; floral, spicy, and transparent to site with fine tannins.
2018	Ripe yet composed; plush fruit wrapped in seamless tannins—crowd-pleasing and versatile.
2019	Perfumed and energetic; bright fruit, lively acidity, and length—drinks beautifully.
2020	House-screened estate lots; smooth, mid-weight profiles designed for near-term enjoyment.
2021	Concentrated fruit with freshness; vibrant now, with a clear runway ahead.

Pairing Guide

Style	Recommended Dishes
Silky & Perfumed (2018–2019, 2021)	Cedar-plank salmon, roast chicken, herbed pork loin, mushroom risotto.
Savory & Structured (2015–2017)	Duck breast, truffle pasta, thyme-garlic lamb chops, Gruyère & Comté.
Mature & Nuanced (2014)	Porcini polenta, roast turkey with pan gravy, aged cheddar, charcuterie.

Serving & Cellaring

Topic	Guidance
Temperature	55–58°F preserves perfume and tension; avoid serving warm.
Decanting	20–45 minutes as noted above; swirl gently to open aromatics.
Cellar Potential	2018–2021: 5–10 years; 2015–2017: at peak now through 5+; 2014: enjoy now–3 years depending on storage.
Storage	Keep bottles on their side at 55–60°F, stable humidity, dark & vibration-free.

Kramer Vineyards — Estate-grown. Serious sparkling. Distinctly Oregon.

Minor substitutions may occur if a listed wine sells out; style and quality are maintained. For shipping coordination, add “Weather-Hold” in your order notes.