It might seem like a **ebrowshoed** concept to put together a brewer from Oklahoma, a winemaker from California and grapes farmed in Oregon. But it also makes perfect sense. After years of collaborating on all things fermentable, Chase and I decided to get serious. We wanted to have some focus, but also make things in a style we really believed in. After a long day tasting through barrel after barrel, we kept coming back to a single barrel of Oregon Pinot Noir. A perfect mix of youthful energy and Old World funk. Grapes have been grown in Oregon for decades, but it's really expanded over the past 10 years — the world has discovered how special it is. Sometimes, you just need an outsider's perspective to make everything a little fresher. That is American Recordings.

$\Lambda M \equiv R | (\Lambda N$ **recordings**.

AMERICAN x FIELD SOLERA x RECORDINGS.

VARIETALS Cooperage Appellation Tasting notes

PAIRINGS

58% Gamay Noir, 26% Pinot Noir, 16% Trousseau Noir 100% French oak, 100% neutral Willamette Valley Like a rodeo cowboy. Light on the feet, but tough as nails. Flavors are reminiscent of dark chocolate covered cherries, dried tobacco leaves and real Dr. Pepper. All the meats. Pair with wild game, especially elk. Would be amazing on a night out in NYC with Keen's famous mutton chop.

2020 RED WINE BLEND