OPC OREGON PINOT CAMP

2018 **CURRICULUM**

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OPC 2018

SCHEDULE OF EVENTS

SATURDAY, JUNE 23

6:00pm-9:00pm	*Welcome Reception at Sokol Blosser*

SUNDAY, JUNE 24

8:15am - 10:15am	*Breakfast and Opening Session*
10:45am - 12:45pm	*Vineyard Workshop*
12:45pm - 1:45pm	*Wine Country Lunch*
2:15pm - 4:15pm	*Vineyard Workshop*
6:15pm - 10:00pm	*The Horstmann Dinner at Anne Amie Vineyards*

MONDAY, JUNE 25

8:15am	*Breakfast*
8:45am - 10:30am	*Winery Workshop*
11:00am - 12:45pm	*Winery Workshop*
12:45pm - 1:45pm	*Wine Country Lunch*
2:15pm - 4:00pm	*Winery Workshop*
6:15pm - 10:00pm	*Salmon Bake at Stoller Family Estate*

TUESDAY, JUNE 26

11:00am - 3:00pm	*Day Three Activities*
5:00pm - 8:00pm	*After Party in Portland*

DAY THREE EVENTS

MEAT, GREET, AND SKEET

Participating Wineries: Archery Summit, Hyland Estate, Left Coast Cellars, Owen Roe, Union Wine Company

Location: Left Coast Cellars

We will offer you a day of outdoor shooting skills, a touch of ecological and habitat education and great food and camaraderie. On arrival there will be a brief tour of the property. Those who choose to shoot will attend a gun safety lecture and will gather at the skeet range. (Alcohol will not be available to those shooting until afterward!) If you opt not to shoot, you may wander the property, visiting its organic gardens, vineyards and orchards where European truffles are being cultivated. A BBQ lunch at the Pig Pit will follow. Shuttle pick up will be from McMinnville and Newberg hotels at 9:15am with return to PDX and downtown Portland/The After Party at 3:00pm.

PINOT PONG

Participating Wineries: Argyle, Lange, Alexana, Grochau Cellars, Colene Clemens, St. Innocent

Location: Argyle Tasting House

Here's a simple question: Do you have 'game'? If the answer is 'yes' then join winemakers Jesse Lange (Lange Estate), Mark Vlossak (St. Innocent) and Nate Klostermann (Argyle Winery), for an all-out Ping Pong tournament vying for the coveted 2018 OPC Golden Paddle Trophy. Calling all competitors to a day of fun and games, featuring lunch from Local Chef Jody Kropf of Dundee's famed Red Hills Market and his rolling wood fired pizza truck (has to be seen to be believed). You'll also enjoy rare Pinots and special wines from our wineries (plus some local brews and other surprises). Pinot Pong for the People!

ROSÉ RECOVERY BRUNCH

Participating Wineries: Elk Cove, Sokol Blosser, Stoller, Van Duzer, WillaKenzie

Location: Plaza del Toro, Portland

Join us for a celebration of some of our favorite things: Rosé and Brunch! Hosted at Plaza Del Toro, a Portland gastronomic society and modern test kitchen created by celebrated restaurateur John Gorham, we'll have a leisurely morning tasting through our current Rosé releases while enjoying a thoughtfully prepared family style brunch featuring a locally sourced menu inspired by summer and paired with our Rosés. In true Pinot Camp style, our winemakers will also have a few special bottles up their sleeves to share with the group before we all part ways.

THE SKYLINE SOCIAL

Participating Wineries: Cristom Vineyards, Domaine Roy et fils, Evening Land Vineyards

Location: Departure Restaurant + Lounge, Portland

Join us for a rooftop affair at Departure Restaurant + Lounge in downtown Portland. Al-fresco dining, anyone? We'll be enjoying the view from our private deck on the 15th floor, along with a curated three-course lunch by Chef Gregory Gourdet, 2018 James Beard Award semifinalist (and first runner-up on season 12 of Bravo's Top Chef). As we explore nontraditional food and wine pairings through the lens of Chef Gourdet's unique modern Asian cuisine, winemakers Jared Etzel, Tom Gerrie, Ben DiCristina and Steve Doerner will wax poetic on topics such as whole cluster fermentation, amphora-aged Pinot noir, and classic rock. Bring your questions, appetites and sunglasses—we'll see you on the roof!

THE VALLEY IS YOUR OYSTER

Participating Wineries: Antica Terra, Bethel Heights, Soter Vineyards

Location: Soter Vineyards

Join us at Mineral Springs Ranch, where Tony Soter, along with fellow winemakers Maggie Harrison of Antica Terra and Ben Casteel of Bethel Heights, will collaborate to bring you an incredible day in Oregon wine country. Start your day with a light hike to the top of Mineral Springs Vineyard where you'll be greeted with a beautiful assortment of oysters from the chefs at Tournant. Enjoy a sampling of local Chardonnay and sparkling wine while our winemaking teams regale you with stories of terroir and our oyster experts elucidate on the nuances of our local 'mer-roir.' When your palates and appetites have been sufficiently whetted, you'll make your way back to the Soter lodge for a tasting and discussion with the winemakers that will highlight two incredible vintages in the last decade. Lastly, we welcome everyone to relax with the Soter Vineyards head chef, Alex Daley, and Antica Terra's head chef, Timothy Wastell, who are preparing a feast worthy of celebrating your last day at Pinot Camp 2018.

¡VIVA EL VINO!

Participating Wineries: Angela Estate, Anne Amie Vineyards, Chehalem Winery, Montinore Estate, Patton Valley Vineyard, REX HILL

Location: Mt. Tabor Park, Portland

After a few days of structured tastings and events, why not join us for an afternoon fiesta? This experience was designed with the weary, pickled and stuffed camper in mind. If you're in need of siesta, Portland's "urban volcano," Mt. Tabor Park, is a perfect place to lounge around on a picnic blanket to unwind, relax, and take in the beautiful views of the city. Come hang out with your favorite winery folk, eat a delicious feast prepared onsite by Portland's fabulous CHALINO restaurant, and maybe challenge a winemaker to a game (cornhole, badminton, egg toss and more!) in one of the oldest and most beloved parks in Oregon. We'll have a piñata filled with goodies, refreshing beverages and more!

WINE WIZARDRY – GROW, BLEND, TASTE

Participating Wineries: Brittan, Brooks, Carabella, Shea, Winderlea

Location: Brooks Winery

It's time to put all your new knowledge of Oregon Pinot noir into action. You will be teamed up with winemakers as they share how decisions made while planting their vineyards follow through into the final decisions they make while blending their wines. You'll taste through the AVAs as winemakers and viticulturists Robert Brittan, Chris Williams, Bill Sweat, Mike Hallock and Dick Shea share barrel samples of the same clones from five different AVAs. Then, we turn it over to you to blend your own bottle of Oregon Pinot noir that you will get to produce, package, brand and market in teams, to share with fellow campers. After the heavy lifting is done, it's time to open some Rosé and Chardonnay while surveying 360 degrees of vineyards at Brooks winery, perched high up on the hilltop of the Eola Hills. Then we'll sit for lunch with which you'll pair with your newly created Oregon Pinot noir. Brooks' Chef Abby will create a lunch for the ages using fresh food from the Brooks garden and other local purveyors. In addition to your new creation, we'll have on hand a selection of current and library favorites from each of the host wineries.

WINGS OVER WILLAMETTE

Participating Wineries: Coeur de Terre Vineyard, Foris Vineyard, J. Christopher

Location: McMinnville Airport

What's more fun than BBQ, beer (along with some Rosé and Pinot) and flying low over the Willamette Valley? Join Winemaker/Owner/Pilot Scott Neal of Coeur de Terre Vineyard along with Julianne Allen of Foris Vineyard for the chance to see the AVAs of the Willamette Valley from the window of a six-seat Cessna. You will have a bird's eye view while Scott flies you over the AVAs of the North Willamette, discusses the geology of Oregon and gives you a truly unique view of what makes our place so special. This is limited to 20 campers, so please sign up and fly!

ZEN OUT IN THE CHEHALEM MOUNTAINS: OMAKASE LUNCH AND SAKE TASTING

Participating Wineries: Adelsheim, Hamacher, Ponzi Vineyards, Raptor Ridge

Location: Ponzi Vineyards

It's time to take a breather and Zen out in the Chehalem Mountains. Join Ponzi Vineyards, Raptor Ridge, Adelsheim and Hamacher to lounge hillside at The Laurelwood, Ponzi Vinyards' newly unveiled hospitality space. Take in epic valley views while enjoying an incredible multi-course omakase lunch crafted by the sustainable sushi masters at Portland's famed Bamboo Sushi. Explore unique food and drink pairings personally selected by your winemaker hosts. While handing out handrolls and selecting sashimi, Bamboo Sushi founder Kristofor Lofgren will lead us in a rousing toast and share his sustainable seafood story. Then just sit back and enjoy the incredible array of flavors that his team has prepared. After a day of Pinot noir, your palate will be ready for something new. Following our delicious lunch, Sake One will offer a special tasting, including craft sake from Oregon! And yes, my friends, there will be bocce ball courts…

OPC 2018 WINERIES

ADELSHEIM VINEYARD
ALEXANA WINERY
ANGELA ESTATE
ANNE AMIE VINEYARDS
ANTICA TERRA
ARCHERY SUMMIT
ARGYLE
BETHEL HEIGHTS
BRITTAN VINEYARDS
BROOKS
CARABELLA
CHEHALEM WINERY
COEUR DE TERRE VINEYARD
COLENE CLEMENS VINEYARD AND WINERY
COOPER MOUNTAIN VINEYARDS
CRISTOM VINEYARDS
DOMAINE DROUHIN OREGON
DOMAINE ROY & FILS
DOMAINE SERENE
ELK COVE VINEYARDS
ERATH WINERY
EVENING LAND VINEYARDS
THE EYRIE VINEYARDS
FORIS VINEYARDS
GROCHAU CELLARS
HAMACHER WINES
HYLAND ESTATES
J. CHRISTOPHER WINES
LANGE ESTATE WINERY
LAVINEA
LEFT COAST CELLARS
LEMELSON VINEYARDS
MONTINORE ESTATE
NICOLAS-JAY
OWEN ROE
PATTON VALLEY VINEYARD
PENNER-ASH WINE CELLARS
PONZI VINEYARDS
RAPTOR RIDGE
RÉSONANCE
REX HILL
SHEA WINE CELLARS
SOKOL BLOSSER WINERY
SOLÉNA ESTATE
SOTER VINEYARDS
ST. INNOCENT WINERY
STOLLER FAMILY ESTATE
TRISAETUM WINERY
UNION WINE COMPANY
VAN DUZER VINEYARDS
WILLAKENZIE ESTATE
WINDERLEA VINEYARD & WINERY

ADELSHEIM VINEYARD

Newberg, OR | @adelsheim | 503-538-3652 | adelsheim.com

OWNERS *Jack and Lynn Loacker*

WINEMAKER *Gina Hennen*

VINEYARD MANAGER *Kelli Gregory*

FIRST VINTAGE *1978*

VINEYARD ACRES FARMED *185*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Pinot blanc, Syrah*

CASE PRODUCTION *42,500*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Adelsheim Vineyard was founded in 1971 and is still family- and Oregon-owned. We create remarkable Pinot noir and Chardonnay wines with most of the grapes now coming from our ten estate vineyards in the Chehalem Mountains. The variations in the vineyard soils, elevations and mesoclimates give us important differences in ripening times and in the flavors, tannins, sugars and acidities of the grapes. Our wines always taste of their place. In the winery we are guided by traditional techniques and non-intervention, but we are also not afraid of experimentation to achieve our high goals. We were part of the founding of Oregon's wine industry and are still industry leaders, aiming to bring Oregon wines to the world while championing the traditions of collaboration and a focus on quality that have always been the hallmarks of the Willamette Valley wine community. Visit adelsheim.com for more information.

SOKOL BLOSSER RECEPTION

2015 Staking Claim Chardonnay	Chehalem Mountains, Willamette Valley
2015 Breaking Ground Pinot noir	Chehalem Mountains, Willamette Valley

ANNE AMIE TASTING

2016 Bryan Creek Pinot Blanc	Chehalem Mountains, Willamette Valley
2016 Chardonnay	Willamette Valley
2015 Caitlin's Reserve Chardonnay	Willamette Valley
2016 Pinot Noir	Willamette Valley
2014 Elizabeth's Reserve Pinot Noir	Willamette Valley
2013 Bryan Creek Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER DINNER

2015 Staking Claim Chardonnay	Chehalem Mountains, Willamette Valley
2015 Breaking Ground Pinot noir	Chehalem Mountains, Willamette Valley

ALEXANA WINERY

Newberg, OR | @alexanawinery | 503-537-3100 | alexanawinery.com
Sales Contact: Scott Flory, scott@revanawines.com

OWNER *Dr. Madaiah Revana*

WINEMAKER *Bryan Weil*

VINEYARD MANAGER *Evan Bellingar*

FIRST VINTAGE *2006*

VINEYARD ACRES FARMED *56*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Riesling, Pinot gris*

CASE PRODUCTION *15,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Alexana Estate Vineyard and Winery was born out of vintner Dr. Madaiah Revana's love of the great wines of Burgundy. After an extensive search for the ideal region and land, Dr. Revana acquired an 80-acre estate uniquely located on the northwestern edge of the Dundee Hills AVA where iron-rich volcanic soils converge with the ancient marine sedimentary soils of the Pacific Ocean. With a total of 18 soil types, each vineyard block of Pinot noir, Chardonnay, Riesling and Pinot gris is individually cultivated in celebration of the property's diverse soils, clonal selections, and microclimates using LIVE certified sustainable farming practices. In the cellar, winemaker Bryan Weil carries out a minimalist approach to winemaking by focusing on small lot fermentations and native yeasts to produce wines that express a distinct sense of time and place. 'Diverse Soils, Complex Wines'.

SOKOL BLOSSER RECEPTION

2017 Revana Vineyard Estate Riesling	Dundee Hills, Willamette Valley
2013 Revana Vineyard Estate Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2015 Pinot Gris	Willamette Valley
2016 Revana Vineyard Estate Riesling	Dundee Hills, Willamette Valley
2015 Terroir Series Chardonnay	Willamette Valley
2015 Terroir Series Pinot Noir	Willamette Valley
2015 Revana Vineyard Estate Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2013 Signature Series Pinot noir	Dundee Hills, Willamette Valley
2012 Revana Vineyard Estate Pinot noir	Dundee Hills, Willamette Valley

ANGELA ESTATE

Dundee, OR | @angelaestatewinery | 503-554-1049 | angelaestate.com
Sales Contact: Jessica Endsworth, jessica@angelaestate.com

OWNERS *Antony and Angela Beck*

WINEMAKERS *Ken Wright and Alban Debeaulieu*

VINEYARD MANAGER *Mark Gould*

FIRST VINTAGE *2006*

VINEYARD ACRES FARMED *125*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *7,500*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Angela Estate is a small Willamette Valley winery with an international pedigree. Second-generation South African winery owners Antony and Angela Beck teamed up with winemaker Ken Wright to form the winery in 2006. French-born winemaker Alban Debeaulieu joined the team in 2017. We currently produce two single-vineyard estate Pinot noirs from the Yamhill-Carlton AVA and soon Chardonnay from the Eola-Amity Hills AVA. Our winery facility will be complete in August of 2019!

SOKOL BLOSSER RECEPTION

2013 Angela Estate Pinot Noir	Yamhill-Carlton, Willamette Valley
2013 Abbott Claim Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE DINNER

2013 Abbott Claim Pinot Noir	Yamhill-Carlton, Willamette Valley
2011 Angela Estate Pinot Noir	Yamhill-Carlton, Willamette Valley

STOLLER TASTING

2014 Wädenswil Clone Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Dijon 777 Clone Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Dijon 115 Clone Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Angela Estate Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Pommard Clone Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Abbott Claim Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE

Carlton, OR | @anneamiewines | 503-864-2991 | anneamie.com
Sales Contacts: Kim McLeod, kim@anneamie.com | Boyd Pearson, boyd@anneamie.com

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OWNER *Dr. Robert Pamplin Jr.*

WINEMAKER *Thomas Houseman*

VINEYARD MANAGER *Peter Ebbers*

FIRST VINTAGE *2000*

VINEYARD ACRES FARMED *130*

VARIETIES PRODUCED *Pinot gris, Pinot blanc, Riesling, Müller-Thurgau, Pinot noir*

CASE PRODUCTION *17,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Pinot reigns supreme at Anne Amie Vineyards with Pinot noir, Pinot gris and Pinot blanc forming the heart of our production. Complementing the pinot family is Old-Vine Estate Riesling and Müller Thurgau, planted in 1979.

Our vineyards are located in the rolling hills of the Yamhill-Carlton AVA and on the steep hillsides of the Chehalem Mountains, both nestled in Oregon's verdant Willamette Valley.

SOKOL BLOSSER RECEPTION

2017 Cuvée A AMRITA	Willamette Valley
2015 Two Estates Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2017 Cuvée A AMRITA	Willamette Valley
2017 Müller-Thurgau	Yamhill-Carlton, Willamette Valley
2017 Pinot Gris	Willamette Valley
2017 Cuvée A Rosé of Pinot Noir	Willamette Valley
2015 Two Estates Pinot Noir	Willamette Valley
2015 Anne Amie Estate Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER DINNER

2015 Prismé Pinot Noir Blanc	Chehalem Mountains, Willamette Valley
2015 Twelve Oaks Estate Pinot noir	Chehalem Mountains, Willamette Valley

ANTICA TERRA

Dundee, OR | @antica_terra | 503-244-1748 | anticaterra.com
Sales Contact: Colin Moore, cm@anticaterra.com

OWNERS *Maggie Harrison, Scott Adelson, John Mavredakis, Michael Kramer*

WINEMAKER *Maggie Harrison*

VINEYARD MANAGER *Jessica Cortell*

FIRST VINTAGE *1992 (2006 current owner/winemaker)*

VINEYARD ACRES FARMED *15*

VARIETIES PRODUCED *Chardonnay, Gamay, Pinot noir*

CASE PRODUCTION *3,500*

Antica Terra is an 11-acre vineyard in the northernmost part of the Eola-Amity Hills. The first vines were planted here in 1989 in a clearing within the oak savannah. The geology of the site is extremely unusual. The vines are planted on a solid sheet of prehistoric seabed that marks the wines raised there with an uncommon minerality and definition.

Maggie and her partners purchased the vineyard in 2005 and produced her first wines in 2006. Wanting, however, not to focus not on a singular site but instead on the intrinsic aesthetic merit of this valley as a whole, Maggie now leases and farms an additional twenty acres from across the Willamette Valley.

SOKOL BLOSSER RECEPTION

2015 Angelicall Rosé	Willamette Valley
2014 Obelin Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2015 Aurata Chardonnay	Willamette Valley
2015 Antikythera Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER DINNER

2015 Ceras Pinot Noir	Willamette Valley
2014 Antikythera Pinot Noir	Willamette Valley

ARCHERY SUMMIT

Dayton, OR | @archerysummit | 503-714-2030 | archerysummit.com
Sales Contact: Erin Gilreath, Erin.Gilreath@crimsonwinegroup.com

OWNER *Crimson Wine Group*

WINEMAKER *Ian Burch*

VINEYARD MANAGER *Tim Scott*

FIRST VINTAGE *1993*

VINEYARD ACRES FARMED *103*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot gris*

CASE PRODUCTION *10,447*

SUSTAINABILITY CERTIFICATIONS *LIVE Certified Sustainable*

Over a 25-year history of hand-crafting wines in the Willamette Valley, Archery Summit has gained a thorough expertise and understanding of what makes exceptional Pinot noir. Our sustainably-farmed estate vineyards, rooted in the Dundee Hills, are individually farmed to best highlight the unique characteristics of each growing site. Each element of the winemaking process, from our meticulous vineyard practices to our 100% gravity-fed winery and Burgundian barrel caves, is focused on achieving the highest quality wine possible.

SOKOL BLOSSER RECEPTION

2016 Pinot Noir	Dundee Hills, Willamette Valley
2015 Arcus Vineyard Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2016 Chardonnay	Eola-Amity Hills, Willamette Valley
2016 Pinot Noir	Dundee Hills, Willamette Valley
2015 Arcus Vineyard Pinot Noir	Dundee Hills, Willamette Valley
2015 Red Hills Vineyard Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2016 Pinot Noir	Dundee Hills, Willamette Valley
2015 Arcus Vineyard Pinot Noir	Dundee Hills, Willamette Valley

ARGYLE

Dundee, OR | @argylewinery | 503-538-8520 | argylewinery.com

OWNER *Lion Pty Ltd.*

WINEMAKER *Nate Klostermann*

VINEYARD MANAGER *Geoff Hall*

FIRST VINTAGE *1987*

VINEYARD ACRES FARMED *Approx. 400*

VARIETIES PRODUCED *Sparkling, Chardonnay, Riesling, Pinot noir*

CASE PRODUCTION *80,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Argyle has been farming vineyards and making fine wine in the Willamette Valley since 1987. What began as a conviction to grow world class sparkling wine expanded to an ambition to build a legacy with long-aging wines, be it Sparkling wine, Riesling, Chardonnay and Pinot noir. Argyle has deep roots in the community, and a commitment to the long-term health of the land and the Oregon wine industry.

SOKOL BLOSSER RECEPTION

2007 Extended Tirage Brut	Willamette Valley
2013 Spirithouse Pinot noir	Eola-Amity Hills, Willamette Valley

ANNE AMIE TASTING

2007 Extended Tirage Brut	Willamette Valley
2014 Brut Rosé	Willamette Valley
2015 Nuthouse Riesling	Eola-Amity Hills, Willamette Valley
2015 Nuthouse Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Nuthouse Pinot noir	Eola-Amity Hills, Willamette Valley
2014 Reserve Pinot Noir	Willamette Valley

STOLLER DINNER

2014 Spirithouse Chardonnay	Dundee Hills, Willamette Valley
2014 Spirit Hill Blanc de Blancs	Eola-Amity Hills, Willamette Valley

BETHEL HEIGHTS VINEYARD

Salem, OR | @bethelheightsvineyard | 503-581-2262 | bethelheights.com
Sales Contact: Jennifer Woock, jen@bethelheights.com

OWNERS *Ted Casteel, Terry Casteel, Pat Dudley, Marilyn Webb, Barbara Dudley, Mimi Casteel, Ben Casteel, Jessie Casteel, Jon Casteel, DeeDee Dudley*

WINEMAKER *Ben Casteel*

VINEYARD MANAGER *Ted Casteel*

FIRST VINTAGE *1984*

VINEYARD ACRES FARMED *75*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot blanc, Pinot gris*

CASE PRODUCTION *8,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Bethel Heights Vineyard was established in 1977 in the Eola-Amity Hills by Ted Casteel, Terry Casteel, Pat Dudley and Marilyn Webb. In 2006, Ben Casteel took the helm as second generation Winemaker at Bethel Heights. Over the years the estate vineyard has grown to 75 acres, now including the adjacent Justice Vineyard, but the original 50 acres of own-rooted Pinot noir and Chardonnay vines planted in the 70s continue to define the essential character of Bethel Heights wines.

Gnarly old vines, geologically complex hillside soils, and direct impact from Æolian winds, all conspire to create highly energized wines with firm backbones, depth of character, and distinctive personalities. Fourteen different bottlings of estate grown Pinot noir and Chardonnay each year barely begin to tell the tale.

SOKOL BLOSSER RECEPTION

2016 Æolian Pinot Noir	Eola-Amity Hills, Willamette Valley
2014 Estate Chardonnay	Eola-Amity Hills, Willamette Valley

ANNE AMIE TASTING

2015 Estate Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Casteel Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Estate Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Æolian Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Casteel Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER DINNER

2015 Justice Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Justice Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

BRITTAN VINEYARDS

McMinnville, OR | @brittanvineyards | 971-241-8228 | brittanvineyards.com
Sales Contact: Ellen Brittan, ellen@brittanvineyards.com

OWNERS *Robert and Ellen Brittan*

WINEMAKER *Robert Brittan*

VINEYARD MANAGER *Robert Brittan*

FIRST VINTAGE *2006*

VINEYARD ACRES FARMED *30*

VARIETIES PRODUCED *Chardonnay, Pinot noir, Syrah*

CASE PRODUCTION *3,000*

Brittan Vineyards was founded by veteran winemaker Robert Brittan and his wife Ellen, who left Napa Valley to pursue their dream of making cool-climate Pinot noir and Chardonnay in Oregon. The Brittans purchased their 128-acre property in the foothills of the Coast Range in the McMinnville AVA, where they have 23.5 acres planted to Pinot noir, 4 acres to Chardonnay and 1.5 acres to Syrah. On his rocky, exposed hillside Robert believes he has found a vineyard site that allows him to craft wines that speak of a unique place. The Pinot noirs from Brittan are intense, rich wines that have great structure, yet are balanced, elegant and very age-worthy. Ellen and Robert now reside in their home at the vineyard, where they intend to spend the rest of their lives doing what they love to do, growing and making fine wines and sharing them with fellow hedonists.

SOKOL BLOSSER RECEPTION

2011 Basalt Block Pinot Noir	McMinnville, Willamette Valley
2011 Gestalt Block Pinot Noir	McMinnville, Willamette Valley

ANNE AMIE DINNER

2014 Chardonnay	Willamette Valley
2014 Basalt Block Pinot Noir	McMinnville, Willamette Valley

STOLLER TASTING

2015 Chardonnay	Willamette Valley
2015 Cygnus Block Pinot Noir	McMinnville, Willamette Valley
2014 Basalt Block Pinot Noir	McMinnville, Willamette Valley
2014 Gestalt Block Pinot Noir	McMinnville, Willamette Valley
2011 The Puncheon Pinot Noir	McMinnville, Willamette Valley
2014 Estate Syrah	McMinnville, Willamette Valley

BROOKS

Amity, OR | @ | 503-435-1278 | brookswines.com

OWNER *Pascal Brooks*

WINEMAKER *Chris Williams*

VINEYARD MANAGER *Northwest Vineyard Service*

FIRST VINTAGE *1998*

VINEYARD ACRES FARMED *20*

VARIETIES PRODUCED *Riesling, Pinot noir, Pinot blanc, Gewürztraminer, Muscat, Pinot gris*

CASE PRODUCTION *20,000*

SUSTAINABILITY CERTIFICATIONS *Demeter Biodynamics, Stella Organic*

Brooks was founded in 1998, by Portland native Jimi Brooks. We approach our wines with great respect for vineyard individuality and mastery of blending allowing our wines to achieve the greatest depth, flavors and balance. While Jimi is no longer with us, his dynamic spirit lives on through his wines, family and friends. With the outpouring of generosity and friendship by the Oregon wine community, we are delighted to share that Brooks Wines continues. Jimi's son Pascal, who was the ultimate source of his passion for life, is the sole owner of the winery (at age 22, the youngest winery owner in the world) and sister Janie Brooks Heuck has remarkably volunteered her time to lead it. As new chapters unveil, we will be steadily guided with the legacies that Jimi left: his strong commitment to organic and biodynamic farming in the vineyards, gentle approach to winemaking, excitement for future harvests and endlessly promoting how beautiful Pinot noir and Riesling can be grown and produced in Oregon.

SOKOL BLOSSER RECEPTION

2016 Riesling	Willamette Valley
2016 Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2016 Ara Riesling	Willamette Valley
2015 Old Vine Pommard Estate Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER TASTING

2017 Pinot Blanc	Willamette Valley
2017 Logsdon Ridge Pinot Gris	Willamette Valley
2017 Amycas White Table Wine	Willamette Valley
2017 Rosé of Pinot Noir	Willamette Valley
2015 Janus Pinot Noir	Willamette Valley
2015 Rastaban Pinot Noir	Eola-Amity Hills, Willamette Valley

CARABELLA

Wilsonville, OR | @carabellavineyard | 503-925-0972 | carabellawine.com

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OWNERS *Cara and Mike Hallock*

WINEMAKER *Mike Hallock*

VINEYARD MANAGERS *Jose Lopez and Daniel Fey*

FIRST VINTAGE *1998*

VINEYARD ACRES FARMED *59*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay*

CASE PRODUCTION *5,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

It's about vineyard site. That's the belief of geologist/winemaker Mike Hallock. Carabella Vineyard produces only estate-grown wines from vines planted in the weathered volcanic soils of Parrett Mountain. This 59 acre site was the culmination of a twelve year search for a location with the critical terroir criteria that marry the best of Oregon and France. Trained as a winemaker in Colorado (really!), Mike brought his tanks and equipment over the mountains on a flatbed truck for the first vintage in 1998. Pinot noir is Carabella's primary focus, with seven different clonal blocks fermented separately, then blended prior to bottling to exhibit the complex potential of the vineyard. Some vintages feature single block bottlings as well. Modest use of new French oak places the focus on the wine's purity of fruit and elegant style. Like in the Cote d'Or, Chardonnay with minimal oak, lush texture and crisp acidity is also a reality from two distinctly different blocks in the vineyard. Carabella also produces an Alsatian-style Pinot gris featuring the intensity of fruit and perfume for which Oregon is noted.

SOKOL BLOSSER RECEPTION

2017 Estate Pinot Gris	Chehalem Mountains, Willamette Valley
2015 Inchinnan Pinot Noir	Chehalem Mountains, Willamette Valley

ANNE AMIE DINNER

2015 Eve's Garden Pinot Noir	Chehalem Mountains, Willamette Valley
2015 Estate Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER TASTING

2015 Estate Late Harvest Pinot Gris	Chehalem Mountains, Willamette Valley
2016 Estate Dijon 76 Chardonnay	Chehalem Mountains, Willamette Valley
2016 Estate Pinot Noir	Chehalem Mountains, Willamette Valley
2016 Inchinnan Pinot Noir	Chehalem Mountains, Willamette Valley
2012 Eve's Garden Pinot Noir	Chehalem Mountains, Willamette Valley

CHEHALEM

Newberg, OR | @chehalemwines | 503-537-5553 | chehalemwines.com
Sales Contacts: Thomas Sichta, thoms@chehalemwines.com | Jon Foster, jonf@chehalemwines.com

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OWNER *Bill Stoller*

WINEMAKER *Katie Santora*

VINEYARD MANAGER *Jason Tosch*

FIRST VINTAGE *1990*

VINEYARD ACRES FARMED *61*

VARIETIES PRODUCED *Pinot noir, Gamay noir, Chardonnay, Pinot gris, Riesling, Grüner Veltliner, Pinot blanc*

CASE PRODUCTION *18,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Chehalem boasts a rich history of innovation, sustainability and exceptional quality. Known for our single-vineyard Pinot noirs and a progressive approach to white wines, we firmly believe that outstanding wine should accompany every course of a meal. First established in 1980, pioneering grape growing in the prestigious soils of the Ribbon Ridge AVA, today we have three unique estate vineyards planted in three distinct designated winegrowing regions of the Willamette Valley AVA. Our sites and winemaking style reveal wines that emphasize balance, elegance and texture.

SOKOL BLOSSER RECEPTION

2017 Ridgecrest Vineyard Grüner Veltliner	Ribbon Ridge, Willamette Valley
2017 Three Vineyard Rosé of Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2016 INOX Unoaked Chardonnay	Willamette Valley
2016 Three Vineyard Pinot Gris	Willamette Valley
2016 Corral Creek Riesling	Chehalem Mountains, Willamette Valley
2016 Ridgecrest Vineyard Gamay Noir	Ribbon Ridge, Willamette Valley
2015 Three Vineyard Pinot Noir	Willamette Valley
2015 Ridgecrest Vineyard Pinot Noir	Ribbon Ridge, Willamette Valley

STOLLER DINNER

2015 Ian's Reserve Chardonnay	Dundee Hills, Willamette Valley
2015 Reserve Pinot Noir	Ribbon Ridge, Willamette Valley

COEUR DE TERRE VINEYARD

McMinnville, Oregon | @cdtvineyard | 503-883-4111 | cdtvineyard.com
Sales Contact: Scott Neal, scott@cdtvineyard.com

OWNERS *Lisa and Scott Neal*

WINEMAKER *Scott Neal*

VINEYARD MANAGER *Hector de la Merced*

FIRST VINTAGE *2002*

VINEYARD ACRES FARMED *43*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Riesling, Syrah*

CASE PRODUCTION *5,250*

In the foothills of the McMinnville AVA, Lisa and Scott Neal started Coeur de Terre Vineyard with limited capital, a used tractor and a vision of how they would develop the 50 acre estate property. Since 1998, this bootstrap philosophy including grafting our own vines, developing our own vineyard and building our own winery has created a vibrant family business focused on producing wines that best reflect the geological and topographical diversity from our now 100 acre estate. With a dedication to organic practices, we are able to coax out the unique differences of the individual blocks to produce wines true to the time and place from which they come. We are incredibly grateful to be a part of the Oregon Wine Industry and to be able to raise our family in such a beautiful place.

SOKOL BLOSSER RECEPTION

2017 Pinot Gris	Willamette Valley
2014 Heritage Reserve Estate Pinot Noir	McMinnville, Willamette Valley

ANNE AMIE DINNER

2017 Pinot Gris	Willamette Valley
2014 Heritage Reserve Estate Pinot Noir	McMinnville, Willamette Valley

STOLLER TASTING

2017 Pinot Gris	Willamette Valley
2017 Rosé Rustique	McMinnville, Willamette Valley
2014 Oregon Pinot Noir	Willamette Valley
2014 Heritage Reserve Estate Pinot Noir	McMinnville, Willamette Valley
2015 Tallulah's Run Estate Pinot Noir	McMinnville, Willamette Valley
2014 Estate Syrah	McMinnville, Willamette Valley

COLENE CLEMENS VINEYARDS

Newberg, OR | @coleneclemens | 503-662-4687 | coleneclemens.com
Sales Contact: Dyana Thomas, dyana@coleneclemens.com

OWNERS *Joe and Victoria Stark*

WINEMAKER *Stephen Goff*

VINEYARD MANAGER *Stephen Goff*

FIRST VINTAGE *2008*

VINEYARD ACRES FARMED *59*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *6,500*

Colene Clemens was founded in 2005 by Oregonians Joe and Victoria Stark, with the express purpose of making exceptional Pinot noir. Named in honor of Victoria's mother, Colene Clemens, the estate spans 122 acres where the Chehalem Mountains converge with Ribbon Ridge, featuring both sedimentary and volcanic soils. Vineyard elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the Coast Range and valley. Currently 59 acres are planted to Pinot noir and Chardonnay. Winemaker and vineyard manager Stephen Goff has overseen production of the fruit and wines since the inaugural vintage in 2008.

SOKOL BLOSSER RECEPTION

2017 Rosé of Pinot Noir	Chehalem Mountains, Willamette Valley
2014 Adriane Estate Pinot Noir	Chehalem Mountains, Willamette Valley

ANNE AMIE DINNER

2014 Margo Estate Pinot Noir	Chehalem Mountains, Willamette Valley
2014 Victoria Estate Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER TASTING

2017 Rosé of Pinot Noir	Chehalem Mountains, Willamette Valley
2016 Chardonnay	Willamette Valley
2015 Dopp Creek Estate Pinot noir	Chehalem Mountains, Willamette Valley
2014 Margo Estate Pinot Noir	Chehalem Mountains, Willamette Valley
2014 Adriane Estate Pinot Noir	Chehalem Mountains, Willamette Valley
2014 Victoria Estate Pinot Noir	Chehalem Mountains, Willamette Valley

COOPER MOUNTAIN

Beaverton, OR | @coopermountainvineyards | 503-649-0027 | coopermountainwine.com

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OWNER *Robert J Gross*

WINEMAKER *Gilles de Domingo*

VINEYARD MANAGER *Gerry Sanchez*

FIRST VINTAGE *1987*

VINEYARD ACRES FARMED *125*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Tocai Friulano, Gamay noir*

CASE PRODUCTION *20,000*

SUSTAINABILITY CERTIFICATIONS *100% Demeter Certified*

Cooper Mountain Vineyards got its start in 1978 when Dr. Robert Gross and his wife, Corrine, first planted the estate's oldest Pinot noir and Chardonnay vines. The two of them tended the vines and carefully nurtured them as they established in the unique soils of Cooper Mountain. Today we farm 123 acres of certified dry farmed organic and biodynamic vineyards. Cooper Mountain Vineyards rests on the slopes of an ancient volcano. Over thousands of years, erosion helped create the terrain, soils and characteristics that make our wines unique. The vines have matured gracefully as vines will do to produce tensioned Oregon Pinot. At first, the fruit was sold to other wineries and crafted into wine by some of Oregon's finest winemakers. In 1987, the winery opened to offer its first vintage to the public and began a quest that has brought us to more than 100 acres, five varietals and a commitment to organic and biodynamic farming methods.

SOKOL BLOSSER RECEPTION

2017 Tocai Friulano	Willamette Valley
2016 Life Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2017 Pinot Gris	Willamette Valley
2016 Old Vines Chardonnay	Willamette Valley
2017 Gamay Noir	Willamette Valley
2015 Pinot Noir	Willamette Valley
2015 Old Vines Pinot Noir	Willamette Valley
2015 Meadowlark Pinot Noir	Willamette Valley

STOLLER DINNER

2017 Old Vines Pinot Gris	Willamette Valley
2014 Meadowlark Pinot Noir	Willamette Valley

CRISTOM VINEYARDS

Salem, OR | @cristomwine | 503-375-3068 | cristomvineyards.com
Sales Contact: Randy Ford, randy@cristomvineyards.com

OWNER *Tom Gerrie*

WINEMAKERS *Steve Doerner, Tom Gerrie*

VINEYARD MANAGER *Tom Gerrie*

FIRST VINTAGE *1992*

VINEYARD ACRES FARMED *85+*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Syrah, Viognier, Pinot gris*

CASE PRODUCTION *17,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe, Cork Forest Conservation Alliance*

Founded in 1992, the Cristom Vineyards Estate spans nearly 240 acres in Oregon's Eola-Amity Hills, which we farm utilizing biodynamic principles. Second-generation owner and winegrower Tom Gerrie leads winemaker Steve Doerner and our tenured production and vineyard teams in crafting elegant, dynamic wines that are a testament to both our old world-style winemaking techniques, and our stewardship of the Cristom Estate. All of our Pinot noirs include whole cluster fermentation by native yeasts, are unfiltered, and are handled minimally during the winemaking process, allowing the purity of our land to shine through.

SOKOL BLOSSER RECEPTION

2016 Mt. Jefferson Cuvée Pinot Noir	Willamette Valley
2015 Eileen Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

ANNE AMIE DINNER

2016 Mt. Jefferson Cuvée Pinot Noir	Willamette Valley
2015 Louise Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER TASTING

2016 Estate Viognier	Eola-Amity Hills, Willamette Valley
2016 Estate Chardonnay	Eola-Amity Hills, Willamette Valley
2016 Mt. Jefferson Cuvée Pinot noir	Willamette Valley
2015 Jessie Vineyard Pinot noir	Eola-Amity Hills, Willamette Valley
2005 Jessie Vineyard Pinot noir	Eola-Amity Hills, Willamette Valley

DOMAINE DROUHIN OREGON

Dayton, OR | @domainedrouhinoregon | 503-864-2700 | domainedrouhin.com

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OWNERS *Drouhin Family*

WINEMAKER *Véronique Drouhin-Boss*

VINEYARD MANAGER *Philippe Drouhin*

FIRST VINTAGE *1988*

VINEYARD ACRES FARMED *130*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *24,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Established in 1987, Domaine Drouhin Oregon (DDO) is owned by famed Burgundy producer Maison Joseph Drouhin. The distinctive Pinot noir and Chardonnay cuvées are handcrafted by fourth-generation winemaker Véronique Drouhin-Boss, who produces elegant, balanced wines with a clear sense of place. Her extraordinary palate guides every decision, from picking and fermentation, to final blending and bottling. Philippe Drouhin, Véronique's brother, is in charge of DDO's viticulture and is highly regarded for his work both in Burgundy and Oregon. 130 of the estate's 225 acres are now planted, and at 3,100 vines per acre, DDO is one of the most densely-planted vineyards in the New World. The four-level gravity-flow winery was built in 1989 and is considered a Dundee Hills landmark. In 2013, the Drouhin Family purchased the Roserock Vineyard, in the Eola-Amity Hills. In 2016, the family launched Drouhin Oregon Roserock, and is excited to share the debut wines from this extraordinary vineyard.

SOKOL BLOSSER RECEPTION

2015 Drouhin Oregon Roserock Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE DINNER

2015 Arthur Chardonnay	Dundee Hills, Willamette Valley
2015 Drouhin Oregon Roserock Pinot Noir	Eola-Amity Hills, Willamette Valley
2013 Laurène Pinot Noir	Dundee Hills, Willamette Valley

STOLLER TASTING

2015 Arthur Chardonnay	Dundee Hills, Willamette Valley
2015 Drouhin Oregon Roserock Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Drouhin Oregon Roserock Zéphirine Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Laurène Pinot Noir	Dundee Hills, Willamette Valley

DOMAINE ROY ET FILS

Dundee, OR | @domaineroy | 503-687-2600 | domaineroy.com
Sales Contact: David Moore, david@domaineroy.com

OWNERS *Marc-Andre Roy and Partners*

WINEMAKER *Jared Etzel*

VINEYARD MANAGER *Jared Etzel*

FIRST VINTAGE *2013*

VINEYARD ACRES FARMED *39.5*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *4,000*

SUSTAINABILITY CERTIFICATIONS *Estate vineyards certified Organic through Oregon Tilth Organic*

Domaine Roy & fils' mission is to produce wines of purity and transparency at the highest level from our land in Dundee and Carlton. Marc-André Roy and winemaker Jared Etzel established Domaine Roy & fils in 2012 to celebrate their heritage and continue the winemaking history of their fathers, who founded Beaux Frères Winery in 1991.

Over 20 years later, the two families have kept the same focus of producing timeless wine through meticulous and almost obsessive work in the estate vineyards. Through meticulous stewardship of the land, a minimalist winemaking approach and a commitment to organic farming, Domaine Roy & fils wines exhibit a full expression of vintage and terroir.

SOKOL BLOSSER RECEPTION

2016 Maison Roy et fils Chardonnay	Willamette Valley
2015 Maison Roy et fils Incline Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE DINNER

2014 Maison Roy et fils Incline Pinot Noir	Willamette Valley
2015 Maison Roy et fils Incline Pinot Noir	Dundee Hills, Willamette Valley

STOLLER TASTING

2016 Maison Roy et fils Chardonnay	Willamette Valley
2016 Domaine Roy et fils Iron Filbert Vineyard Pinot Noir	Dundee Hills, Willamette Valley
2015 Maison Roy et fils Petite Incline Pinot Noir	Willamette Valley
2015 Maison Roy et fils Incline Pinot Noir	Dundee Hills, Willamette Valley
2014 Maison Roy et fils Petite Incline Pinot Noir	Willamette Valley

DOMAINE SERENE

Dayton, Oregon | @domaineserene | 503-864-4600 | domaineserene.com

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OWNERS *Ken and Grace Evenstad*

WINEMAKER *Michael Fay*

FIRST VINTAGE *1989*

VINEYARD ACRES FARMED *270*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *30,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Domaine Serene was founded by Ken and Grace Evenstad in 1989 when their passion to produce exquisite Pinot noir led them to Oregon. Their dream became reality with the investment in a 42-acre hilltop estate property in the Dundee Hills where they began planting vineyards and producing wines to rival the finest found anywhere in the world. In 2001, the Evenstads completed construction of their state-of-the art, five level, gravity flow Pinot noir winery. In 2015, Ken and Grace acquired Château de la Crée in the birthplace of Pinot noir and Chardonnay, the renowned Côte d'Or. In 2018 the Evenstads completed their Chardonnay and Sparkling winery, the first dedicated white winery of its kind in Oregon. The wineries, located on the prestigious Winery Hill Estate, were built as a statement to the quality of wine that can be produced from the world-class Dundee Hills AVA. The Evenstad Family is guided by an unwavering commitment to quality, philanthropy and multi-generational sustainability, and are globally recognized as iconic producers of Pinot noir and Chardonnay.

SOKOL BLOSSER RECEPTION

Version X "r" Rosé	Oregon
2015 Yamhill Cuvée Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2016 Evenstad Reserve Chardonnay	Dundee Hills, Willamette Valley
2016 Coeur Blanc Pinot Noir	Willamette Valley
2015 Evenstad Reserve Pinot Noir	Willamette Valley
2014 Aspect Pinot noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2015 Grand Cheval Syrah / Pinot Noir	Oregon
2014 Evenstad Reserve Pinot Noir	Willamette Valley

ELK COVE

Gaston, OR | @elkcove | 503-985-7760 | elkcove.com

OWNERS *Adam and Carrie Godlee-Campbell, Pat and Joe Campbell*

WINEMAKERS *Adam Campbell and Heather Perkin*

VINEYARD MANAGER *Travis Watson*

FIRST VINTAGE *1977*

VINEYARD ACRES FARMED *350*

VARIETIES PRODUCED *Pinot gris, Pinot blanc, Riesling, Chardonnay, Pinot noir*

CASE PRODUCTION *45,000*

SUSTAINABILITY CERTIFICATIONS *Salmon Safe*

Elk Cove Vineyards has been producing wines from Oregon's Northern Willamette Valley since 1974. While our focus is on Pinot noir, we also champion other grape varieties that thrive in our cool climate: Pinot gris, Pinot blanc, Riesling and Chardonnay. At our historic winery property in the Yamhill-Carlton AVA, we utilize hand-sorting, small-lot fermentation and extremely gentle handling to protect the inherent qualities of our fruit. Elk Cove owns and farms vineyards across six distinct, separate properties. Through specific site selection and meticulous vine management, we achieve concentration and depth of flavor in the vineyard. In addition to our Willamette Valley Pinot noir, we produce Single Vineyard Pinot noirs from each of our six estate properties, reflecting the terroir of both the Chehalem Mountains and the Yamhill-Carlton AVAs. These bottlings are typically from older vines, and – we hope – truly tell the story of each vineyard site: Mt. Richmond, La Boheme, Roosevelt, Goodrich, Clay Court and Five Mountain.

SOKOL BLOSSER RECEPTION

2015 Goodrich Vineyard Chardonnay	Yamhill-Carlton, Willamette Valley
2016 Goodrich Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE DINNER

2017 Estate Pinot Blanc	Willamette Valley
2017 Estate Riesling	Willamette Valley
2016 Clay Court Vineyard Pinot Noir	Chehalem Mountains, Willamette Valley
2016 Five Mountain Vineyard Pinot Noir	Chehalem Mountains, Willamette Valley
2016 Mt. Richmond Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Estate Pinot Noir	Willamette Valley

STOLLER DINNER

2017 Estate Pinot Gris	Willamette Valley
2016 La Boheme Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley

ERATH

Dundee, OR | 503-538-3318 | erath.com

OWNER *Ste. Michelle Wine Estates*

WINEMAKER *Gary Horner*

VINEYARD MANAGER *Ryan McAdams*

FIRST VINTAGE *1972*

VINEYARD ACRES FARMED *155*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot gris, Pinot blanc*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

As the winery enters its fifth decade, Erath remains committed to crafting exceptional wines that reflect the brand's outstanding reputation as well as the region's rich history. Erath wines are crafted from a wide variety of vineyards, each unique in climate, elevation and soil structure. Sourcing from a diverse range of vineyard sites allows Winemaker Gary Horner to craft the perfect blend. The majority of Erath's production is Pinot noir, and the winery offers three distinct styles of the varietal: Oregon Pinot noir, Estate Selection Pinot noir, and Single Vineyard Designated Pinot noir. Gary follows a minimalist approach to winemaking and is respectful of the delicacy of Pinot noir. He focuses on showcasing its soft, fruit-forward characteristics, avoids over-extraction and is judicious about barrel selection. Honoring his commitment to create high quality wines, he perfectly balances tradition with the latest winemaking technology.

SOKOL BLOSSER RECEPTION

2017 Rosé of Pinot Noir	Oregon
2016 Pinot Noir	Oregon

ANNE AMIE DINNER

2016 Pinot Gris	Oregon
2016 Pinot Blanc	Oregon
2015 Willakia Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Estate Selection Pinot Noir	Willamette Valley
2015 Willakia Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Leland Vineyard Pinot Noir	Willamette Valley

STOLLER TASTING

2015 Le Choix Willakia Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Knight's Gambit Vineyard Pinot Noir	Dundee Hills, Willamette Valley

EVENING LAND VINEYARDS

Dundee, OR | @elvwines | 503-538-4110 | eveninglandvineyards.com
Sales Contact: Gerich Fellermann, gerich@elvwines.com

OWNERS *Rajat Parr and Sashi Moorman*

WINEMAKERS *Rajat Parr, Sashi Moorman and Ben DiCristina*

VINEYARD MANAGER *Jessica Cortell*

FIRST VINTAGE *2007*

VINEYARD ACRES FARMED *82*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Gamay noir*

CASE PRODUCTION *6,500*

SUSTAINABILITY CERTIFICATIONS *LIVE*

At Evening Land Vineyards, we strive to grow and vinify fine Pinot noir, Chardonnay and Gamay from our historic Seven Springs Estate Vineyard in Oregon's Eola-Amity Hills. Totalling 85 acres under vine, our east-facing vineyard was first planted in 1984 and sits atop rocky, volcanic soils. Seven Springs' advantageous location, exposure, elevation and vine age combine to produce benchmark Oregon wines.

The stewardship of Seven Springs rests in the hands of Rajat Parr, Sashi Moorman and Ben DiCristina. Raj and Sashi came to wine through professional kitchens and thus understand the role of wine as an accompaniment and amplifier to memorable meals with great friends. With winemaker Ben they examine and explore the vineyard's potential, isolating distinct blocks and experimenting with micro- cuvées in the heart of the Seven Springs hillside to produce distinctive, authentic bottlings.

SOKOL BLOSSER RECEPTION

2015 Seven Springs Estate Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Seven Springs La Source Pinot Noir	Eola-Amity Hills, Willamette Valley

ANNE AMIE DINNER

2014 Seven Springs Summum Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Seven Springs La Source Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER TASTING

2015 Seven Springs Estate Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Seven Springs Estate Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Seven Springs La Source Pinot Noir	Eola-Amity Hills, Willamette Valley

THE EYRIE VINEYARDS

McMinnville, OR | @eyrievineyards | 503-472-6315 | eyrievineyards.com

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OWNER *Jason Lett*

WINEMAKERS *Jason Lett and Jeremy Saville*

VINEYARD MANAGERS *Jeremy Saville and Javier Garcia*

FIRST VINTAGE *1970*

VINEYARD ACRES FARMED *66*

VARIETIES PRODUCED *Pinot blanc, Pinot gris, Chardonnay, Pinot noir, Chasselas Doré, Melon de Bourgogne, Muscat Ottonel, Pinot Meunier, Trousseau*

CASE PRODUCTION *9,000*

SUSTAINABILITY CERTIFICATIONS *Certified Organic*

In January of 1965, Eyrie founder David Lett arrived in Oregon with 3,000 grapevine cuttings and a theory. He was the first to introduce Pinot noir to the Willamette Valley, believing it had the right combination of climate and soil to produce wines unmatched outside of Burgundy. From 1970 through 35 vintages, David's wines gained a peerless reputation for subtlety and ageworthiness. Jason Lett became Eyrie's winemaker and vineyard manager 14 vintages ago. He has continued to elevate winemaking and vineyard practices at Eyrie, while introducing new varieties to the Willamette Valley such as Trousseau. Under Jason, Eyrie's production level has remained the same as in his father's day, around 9,000 cases per year.

SOKOL BLOSSER RECEPTION

2015 Original Vines Pinot Gris	Dundee Hills, Willamette Valley
2014 Original Vines Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2016 Pinot Blanc	Dundee Hills, Willamette Valley
2016 Trousseau	Dundee Hills, Willamette Valley
2015 Pinot Noir	Willamette Valley
2015 Muscat Ottonel	Dundee Hills, Willamette Valley

STOLLER DINNER

2015 Original Vines Pinot Gris	Dundee Hills, Willamette Valley
2015 Daphne Vineyard Pinot Noir	Dundee Hills, Willamette Valley

FORIS

Cave Junction, OR | @forisvineyards | 541-592-3752 | foriswine.com
Sales Contact: Julianne Allen, 805-570-5878

OWNERS *Ted and Terri Gerber*

WINEMAKER *Stephanie Pao*

VINEYARD MANAGER *Ted Gerber*

FIRST VINTAGE *1986*

VINEYARD ACRES FARMED *163*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot gris, Pinot blanc, Gewürztraminer, Riesling, Early Muscat*

CASE PRODUCTION *27, 750*

Nestled in a pristine, alpine valley in Southwestern Oregon's Siskiyou Mountains, Foris has been a true viticulture pioneer for 43 years. Ted Gerber first planted Pinot noir in 1974, envisioning a family winery that would evolve on the national stage as one of Oregon's finest. Years of stewardship, hard work and dedication have brought that vision to fruition! Today, Foris specializes in estate grown Pinot noir and Alsace varietals. Complementing Ted's dedication in the vineyard is the passion, experience and expertise of winemaker Stephanie Pao. The natural beauty of their surroundings is reflected in Pinot noirs, noted for a classic Burgundian style, distinctly expressive of varying soils and carefully selected clones. Discover one of Oregon's best kept secrets—a true jewel in the rough!

SOKOL BLOSSER RECEPTION

2017 Moscato	Southern Oregon
2016 Estate Pinot Noir	Rogue Valley, Southern Oregon

ANNE AMIE TASTING

2017 Pinot Gris	Rogue Valley, Southern Oregon
2017 Estate Dry Gewürztraminer	Rogue Valley, Southern Oregon
2017 Estate Riesling	Rogue Valley, Southern Oregon
2016 Estate Pinot Blanc	Rogue Valley, Southern Oregon
2016 Estate Pinot Noir	Rogue Valley, Southern Oregon
2015 Cedar Ranch Pinot Noir	Rogue Valley, Southern Oregon

STOLLER DINNER

2015 Cedar Ranch Pinot Noir	Rogue Valley, Southern Oregon
2016 Estate Pinot Blanc	Rogue Valley, Southern Oregon

GROCHAU CELLARS

Amity, OR | @grochau_cellars | 503-835-0208 | grochaucellars.com
Sales Contact: John Grochau, john@gcwines.com

OWNERS *John Grochau*

WINEMAKER *John Grochau*

VINEYARD MANAGER *Daniel Fey*

FIRST VINTAGE *2002*

VARIETIES PRODUCED *Melon de Bourgogne, Pinot blanc, Gamay noir, Pinot noir*

CASE PRODUCTION *9,500*

John Grochau is the winemaker and owner of Grochau Cellars in Amity, OR. After racing bicycles in France in his early 20s, Grochau returned to his hometown of Portland, OR and found his calling in hospitality—and wine specifically. With more than a decade selling wine in some of Portland's finest restaurants, Grochau spent a year in Sonoma before working alongside winemaker Doug Tunnell at Brick House Vineyards. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau founded Grochau Cellars in 2002, making wines that are balanced, textured and expressive of place. Working with grape varieties with a legacy in the Willamette Valley, Grochau also highlights emerging varieties like Gamay and Melon de Bourgogne.

SOKOL BLOSSER RECEPTION

2017 Melon de Bourgogne	Willamette Valley
2015 Bjornson Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

ANNE AMIE DINNER

2016 Bjornson Vineyard Gamay Noir	Eola-Amity Hills, Willamette Valley
2015 Zenith Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

STOLLER TASTING

2017 Joy Ride Sparkling Rosé of Pinot Noir	Willamette Valley
2017 Melon de Bourgogne	Willamette Valley
2016 Redford-Wetle Farm Gamay Noir	Eola-Amity Hills, Willamette Valley
2015 Pinot Noir	Willamette Valley
2015 Bjornson Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

HAMACHER WINES

Yamhill, Oregon | @hamacherwines | 503-852-7200 | hamacherwines.com
Sales Contact: Kaylee Brown, kaylee@hamacherwines.com

OWNER *Eric Hamacher*

WINEMAKER *Eric Hamacher*

VINEYARD MANAGER *Varies by site*

FIRST VINTAGE *1995*

VINEYARD ACRES FARMED *Approx. 15*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Riesling*

CASE PRODUCTION *2,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Established in 1995 with the goal of creating complete and elegant Pinot and Chardonnay, Eric Hamacher works closely with small vineyards and old vines to perfect all necessary components. Careful vineyard management and traditional minimalist handling in the winery result in supple wines of balance, texture and richness. Tasting room in Beaverton at the Ponzi Historic Estate.

SOKOL BLOSSER RECEPTION

2014 Chardonnay	Willamette Valley
2013 Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2007 Chardonnay	Willamette Valley
2012 Pinot Noir	Willamette Valley

STOLLER TASTING

2016 Riesling	Willamette Valley
2013 Chardonnay	Willamette Valley
2016 Manuela Pinot Noir	Chehalem Mountains, Willamette Valley
2015 Bieze Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 H Pinot Noir	Willamette Valley

HYLAND ESTATES

Dundee, OR | | @hylandestates |. 503-554-4200 | hylandestateswinery.com
Sales Contact: Colin Eddy, colin@nwwineco.com

OWNERS *Laurent Montalieu, Danielle Andrus, John Niemeyer*

WINEMAKERS *Laurent Montalieu, Anne Sery, Brian Irvine*

VINEYARD MANAGER *Bruno Corneaux*

FIRST VINTAGE *2009*

VINEYARD ACRES FARMED *185*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Riesling, Gewurztraminer*

CASE PRODUCTION *7,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Hyland vineyard has been a part of the Willamette Valley since 1971. You can't talk about the origins of Oregon winemaking without mentioning the gentle giant overlooking the Van Duzer corridor. Untouched, unmoved and self-rooted, Hyland's gnarly 45-year-old vines remain entrenched in red volcanic Jory soil.

Owner and winemaker Laurent Montalieu practices a land, not hand philosophy. For a vineyard to truly speak, it must be left wild and untamed. Laurent wants to bring you to a specific row amidst hundreds. He wants you to taste a block, the elevation, the growing season and the individual expression of every vine. Quiet and self-sufficient, the vines produce a textually mature, high-concentrated juice that come with decades of establishing oneself firmly into the land.

SOKOL BLOSSER RECEPTION

2017 Gewürztraminer	McMinnville, Willamette Valley
2015 Estate Pinot Noir	McMinnville, Willamette Valley

ANNE AMIE DINNER

2016 Old Vine Riesling	McMinnville, Willamette Valley
2016 Coury Clone Pinot Noir	McMinnville, Willamette Valley

STOLLER TASTING

2017 Old Vine Gewürztraminer	McMinnville, Willamette Valley
2016 Old Vine Riesling	McMinnville, Willamette Valley
2015 Chardonnay	McMinnville, Willamette Valley
2015 Estate Pinot Noir	McMinnville, Willamette Valley
2015 Coury Clone Pinot Noir	McMinnville, Willamette Valley

J. CHRISTOPHER WINES

Newberg, OR | @jchristopherwines | 503-554-9572 | jchristopherwines.com
Sales Contact: Ronda Newell, ronda@jchristopherwines.com

OWNERS *Jay Somers and Ernst Loosen*

WINEMAKER *Jay Somers*

VINEYARD MANAGER *Jay Somers*

FIRST VINTAGE *1996*

VINEYARD ACRES FARMED *50*

VARIETIES PRODUCED *Pinot noir, Sauvignon blanc, Chardonnay , Riesling*

CASE PRODUCTION *10,000*

The J. Christopher winery is located in Oregon's Northern Willamette Valley, in the Chehalem Mountains AVA. It is a small winery that specializes in Pinot noir made using the traditional methods of Burgundy. The winery is also one of the few in Oregon to produce Sauvignon blanc, modeled after the great wines of Sancerre. Owner Jay Somers has been making wine in Oregon for more than 28 years, and established the J. Christopher brand in 1996. Jay's wines are hand-crafted in small lots and are sourced from some of the best vineyards in Oregon.

SOKOL BLOSSER RECEPTION

2016 Sauvignon Blanc	Willamette Valley
2014 Nuages Pinot Noir	Chehalem Mountains, Willamette Valley

ANNE AMIE TASTING

2015 Medici Vineyard Riesling	Chehalem Mountains, Willamette Valley
2013 Dundee Hills Cuvée Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2015 Volcanique Pinot Noir	Dundee Hills, Willamette Valley
2015 Basalte Pinot noir	Chehalem Mountains, Willamette Valley
2015 Medici Vineyard Pinot noir	Chehalem Mountains, Willamette Valley
2015 Sandra Adele Pinot noir	Dundee Hills, Willamette Valley

LANGE ESTATE

Dundee, OR | @langewinery | 503-538-6476 | langewinery.com

OWNERS *Lange Family*

WINEMAKERS *Don Lange and Jesse Lange*

VINEYARD MANAGER *Jesse Lange*

FIRST VINTAGE *1987*

VINEYARD ACRES FARMED *45*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot gris*

CASE PRODUCTION *19,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Wendy and Don Lange founded their estate winery in 1987 and produced 1,000 cases with their first vintage. Since then, production has increased to 19,000 cases annually including more than five separate Pinot noirs each year. First and second generation winemakers Don and Jesse Lange have a program of single-vineyard Pinot noir wines that reach across a broad spectrum of microclimate and terroir, focusing on the vital components of complex flavors, structure, texture and balance. Lange Estate strives to produce wines that have varietal and regional typicity; that is, great Pinot noir that tastes like Oregon Pinot noir. The Lange's 45-acre estate and 6,000-square-foot winery lie in the prestigious Dundee Hills appellation surrounded by panoramic views of the North Willamette and Chehalem Valleys.

SOKOL BLOSSER RECEPTION

2017 Reserve Pinot Gris	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2016 Three Hills Cuvée Chardonnay	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley

STOLLER TASTING

2017 Classique Pinot Gris	Willamette Valley
2017 Classique Chardonnay	Willamette Valley
2016 Three Hills Cuvée Chardonnay	Willamette Valley
2015 Classique Pinot Noir	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley
2015 Lange Estate Pinot Noir	Dundee Hills, Willamette Valley

LAVINEA

Carlton, OR | @lavineawine | 503-538-6476 | lavinea.com
Sales Contact: Greg Ralston, greg@lavinea.com

OWNERS *Greg Ralston and Isabelle Meunier*

WINEMAKER *Isabelle Meunier*

VINEYARD MANAGERS *Zak Laster, Efren Lorenzo, Dai Crisp and Michael Mega*

FIRST VINTAGE *2014*

VINEYARD ACRES FARMED *17*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *2,500*

SUSTAINABILITY CERTIFICATIONS *LIVE and Organic (site dependent)*

Founded in 2014 by Isabelle Meunier and Greg Ralston, LAVINEA is committed to crafting wines that represent the highest expression and purest voice of site-specific terroir, and advancing the reputation of Oregon Pinot noir and Chardonnay by bringing to the attention of the wine world the Willamette Valley's finest vineyard sites.

SOKOL BLOSSER RECEPTION

2014 Elton Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley
2014 Elton Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

ANNE AMIE DINNER

2014 Lazy River Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Nysa Vineyard Pinot Noir	Dundee Hills, Willamette Valley

STOLLER TASTING

2015 Elton Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley
2015 Tualatin Estate Pinot Noir	Willamette Valley
2015 Lazy River Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Nysa Vineyard Pinot Noir	Dundee Hills, Willamette Valley
2015 Elton Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Temperance Hill Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley

LEFT COAST CELLARS

Rickreall, OR | @leftcoastwine | 503-831-4916 | leftcoastcellars.com
Sales Contact: Shardul Ghogale, shardul@leftcoastcellars.com

OWNERS *Larson Pfaff Family*

WINEMAKER *Joe Wright*

VINEYARD MANAGERS *Joe Wright and Stirling Fox*

FIRST VINTAGE *2004*

VINEYARD ACRES FARMED *134*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Viognier, Syrah, Pinot Meunier, Pinot blanc*

CASE PRODUCTION *22,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe, Carbon Neutral*

The Larson Pfaff Family founded Left Coast in 2003. The dream of Left Coast began in the late 1970s when newlyweds Bob and Suzanne moved to France and fell in love with Pinot noir. Our wines are terroir-driven and handcrafted from soil to the bottle. Our all-estate philosophy inspires us to create quality wines by carefully considering each step of our grape growing and winemaking practices. Our devotion to our wines is only matched by our commitment to sustainability. A love and appreciation of the land is at the core of our stewardship, and we care deeply about the people and wildlife that interact with the estate. We believe that sustainable business practices are the best way to preserve the integrity of our property for future generations and to make wonderful wines reflective of this special place in the world.

SOKOL BLOSSER RECEPTION

2017 White Pinot Noir	Willamette Valley
2015 Latitude 45 Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2016 Orchards Pinot Gris	Willamette Valley
2016 Left Bank Pinot Blanc	Willamette Valley
2016 Truffle Hill Chardonnay	Willamette Valley
2015 Cali's Cuvée Pinot Noir	Willamette Valley
2015 Right Bank Pinot Noir	Willamette Valley
2015 Truffle Hill Pinot Noir	Willamette Valley

STOLLER TASTING

2015 Field of Dreams Viognier	Willamette Valley
2015 Rotie Syrah Noir	Willamette Valley

LEMELSON VINEYARDS

Carlton, OR | @lemelsonwinery | 503-852-6619 | lemelsonvineyards.com

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OWNER *Eric Lemelson*

WINEMAKER *Matt Wengel*

VINEYARD MANAGER *Armando Martinez*

FIRST VINTAGE *1999*

VINEYARD ACRES FARMED *160*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Riesling, Chardonnay*

CASE PRODUCTION *15,000*

SUSTAINABILITY CERTIFICATIONS *Oregon Tilth Certified Organic*

Eric Lemelson planted two acres of Pinot noir as a hobby on a hillside farm near Newberg in 1995. He enjoyed viticulture so much that within two years he planted 17 additional acres near Carlton and began to design a winery. Today, Lemelson Vineyards owns and manages 157 acres at seven sites in three AVAs (Yamhill-Carlton, Dundee Hills and Chehalem Mountains) in Yamhill County, taking advantage of terroir diversity from multiple soil types and elevations ranging from 250 to 1,000 feet. All vineyards have been farmed organically from the beginning, and have been certified organic since 2004. The gravity-flow winery reflects both a strong commitment to sustainability, grounded in Eric Lemelson's background as an environmental lawyer, and a "no-compromises" approach to wine quality. Winemaker Matthew Wengel crafts ageworthy Pinot noir, Chardonnay, Riesling and Pinot gris using wild yeasts, long patient elevage and gentle processing. Our goal is to produce distinctive wines that speak clearly of their origins.

SOKOL BLOSSER RECEPTION

2015 Reserve Chardonnay	Willamette Valley
2015 Thea's Selection Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2014 Stermer Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Meyer Vineyard Pinot Noir	Dundee Hills, Willamette Valley

STOLLER TASTING

2016 Tikka's Run Pinot gris	Willamette Valley
2015 Riesling	Dundee Hills, Willamette Valley
2015 Reserve Chardonnay	Willamette Valley
2015 Thea's Selection Pinot Noir	Willamette Valley
2014 Stermer Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Jerome Reserve Pinot Noir	Willamette Valley

MONTINORE ESTATE

Forest Grove, OR | @montinore | 503-359-5012 | montinore.com

OWNERS *Rudy Marchesi and Ackley Beverage Group*

WINEMAKER *Stephen Webber*

VINEYARD MANAGER *Karen Peterson*

FIRST VINTAGE *1987*

VINEYARD ACRES FARMED *250*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Riesling, Müller-Thurgau, Gewürztraminer, Teroldego, Lagrein*

CASE PRODUCTION *65,000*

SUSTAINABILITY CERTIFICATIONS *Biodynamic, Stellar Organic, LIVE*

Planted in 1982, Montinore Estate is home to over 200 acres of Demeter certified Biodynamic® vineyards, winery and tasting room. Montinore Estate is a family-run winery led by President Kristin Marchesi who works alongside her father, Rudy Marchesi. With Head Winemaker, Stephen Webber, and Viticulturist, Karen Peterson, and the rest of the Montinore Estate staff, they uphold the family vision of sustainability through a commitment to Biodynamic and organic farming and attentive winemaking. Together they produce wines of both elegance and complexity through careful vineyard management and close attention to detail in the winery. Thoughtful teamwork, native yeasts and a true love of the craft in the winery transform the vineyard's versatile offerings into unique and flavorful wines, true to their varietal character and their special place in the Northern Willamette Valley.

SOKOL BLOSSER RECEPTION

2016 Pinot Gris	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2016 Almost Dry Riesling	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley

STOLLER TASTING

2016 Pinot Gris	Willamette Valley
2016 Almost Dry Riesling	Willamette Valley
NV Borealis	Willamette Valley
2016 Red Cap Pinot Noir	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley
2014 Graham's Block 7 Pinot Noir	Willamette Valley

NICOLAS-JAY

Newberg, OR | @nicolasjay | 971-412-1124 | nicolas-jay.com
Sales Contact: Jay Boberg, jay@nicolas-jay.com

OWNERS *Jay Boberg and Jean-Nicolas Méo*

WINEMAKER *Jean-Nicolas Méo*

VINEYARD MANAGER *Ryan Wilkinson*

FIRST VINTAGE *2014*

VINEYARD ACRES FARMED *17*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *3,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Nicolas-Jay is a Pinot noir venture located in the heart of Oregon's Willamette Valley. Celebrated Burgundian winemaker, Jean-Nicolas Méo of Domaine Méo-Camuzet, and renowned music and media entrepreneur, Jay Boberg, lend their individual talents and shared dedication to the winery, where traditional French winemaking meets quintessential Oregon terroir. Fruit is sourced from almost every AVA in the Willamette Valley, ensuring optimal blending potential and representation of the diversity of Pinot noir in the appellation. Unique sites include vineyards located in the high-elevation Eola-Amity Hills, the foothills of the cool Coast Range in the McMinnville AVA, the warm red-soiled vineyards of the Dundee Hills and our expressive Bishop Creek Vineyard in the Yamhill-Carlton AVA. The organically farmed, own-rooted Bishop Creek planted in the late 1980s provides the foundation for our flagship Willamette Valley bottling.

SOKOL BLOSSER RECEPTION

2016 Pinot Noir	Willamette Valley
2015 Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2015 Red Vinyl Pinot Noir	Willamette Valley
2015 Pinot Noir	Willamette Valley
2015 Momtazi Pinot Noir	McMinnville, Willamette Valley
2015 Nysa Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2014 Pinot Noir	Willamette Valley
2014 Bishop Creek Pinot Noir	Yamhill-Carlton, Willamette Valley

OWEN ROE

Newberg, OR | @owenroewinery | 503-678-6514 | owenroe.com
Sales Contacts: Matt Rice, matt@owenroe.com | Tony O'Rourke - tony@owenroe.com

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OWNERS *David and Angelica O'Reilly, Ben and Julie Wolff*

WINEMAKER *David O'Reilly*

VINEYARD MANAGER *David O'Reilly*

FIRST VINTAGE *1999*

VINEYARD ACRES FARMED *110*

VARIETIES PRODUCED (OREGON AND WASHINGTON) *Pinot noir, Pinot gris, Syrah, Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec*

CASE PRODUCTION *12,000 (Oregon)*

SUSTAINABILITY CERTIFICATIONS *LIVE, Organic*

Established in 1999, Owen Roe has evolved to showcase the unique terroir within the prestigious grape growing regions of the Willamette Valley and Yakima Valleys. Co-Owners David and Angelica O'Reilly and Ben and Julie Wolff share a passion and history dedicated to fine wines, and together they have developed a diversified portfolio that has been recognized globally by critics, wine writers and consumers. Winemaker David O'Reilly came to Oregon more than 26 years ago to fulfill his quest for perfect Pinot noir. As a team, Owen Roe seeks to express each site through minimal handling and full flavors. Their pursuit of rich textures, flavors, and fragrance leads them to work with distinctive exceptional vineyard sites and families. Their Pinot noirs now include multiple AVAs, each uniquely characteristic of the fullest expression of great Willamette Valley Pinot noir areas.

SOKOL BLOSSER RECEPTION

2015 Clandeboye Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Pinot Noir	Chehalem Mountains, Willamette Valley

ANNE AMIE DINNER

2016 Pinot Noir	Eola-Amity Hills, Willamette Valley
2016 Anna's Vineyard Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER TASTING

2017 Crawford-Beck Vineyard Pinot Gris	Eola-Amity Hills, Willamette Valley
2016 Clandeboye Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 The Kilmore Pinot Noir	Yamhill-Carlton, Willamette Valley

PATTON VALLEY VINEYARD

Gaston, Oregon | @pattonvalley | 503-985-3445 | pattonvalley.com
Sales Contact: Mike Willison, mike@pattonvalley.com

OWNERS *Monte Pitt, Dave Chen, Sherie Pitt, Derek Einberger*

WINEMAKER *Derek Einberger*

VINEYARD MANAGER *Derek Einberger*

FIRST VINTAGE *1999*

VINEYARD ACRES FARMED *30*

VARIETIES PRODUCED *Pinot noir, Gamay, Chardonnay, Chenin Blanc, Riesling*

CASE PRODUCTION *5,000*

SUSTAINABILITY CERTIFICATIONS *B Corporation, LIVE, Salmon Safe*

Patton Valley Vineyard is a small, family-owned winery located in the beautiful northern reaches of the Willamette Valley. Our farm is the heart of what we do, so we make it our duty to honor and protect it. Both vineyard and winery are certified sustainable by LIVE (low input viticulture and enology). We make sustainable wine because it tastes better and it ensures that our work does no harm to the land, the people, or the greater community. An accumulation of small decisions in the vineyard and winery, from cover cropping to our long-standing commitment to screwcap closures, keep us deeply engaged and actively making the purest wines possible.

B-Corp certified in 2017, Patton Valley joins a community of over 2,000 businesses meeting the highest standards of overall social and environmental performance and accountability and aspires to use business to solve social and environmental problems.

SOKOL BLOSSER RECEPTION

2017 Estate Rosé of Pinot Noir	Willamette Valley
2015 Estate Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2016 Fu-Mei Pinot Noir Blanc	Willamette Valley
2017 PTG Red Wine	Willamette Valley
2014 Estate Pinot Noir	Willamette Valley
2014 Lorna-Marie Pinot Noir	Willamette Valley

STOLLER DINNER

2017 Estate Rosé of Pinot Noir Pétillant Naturel	Willamette Valley
2015 Estate Pinot Noir	Willamette Valley

PENNER-ASH WINE CELLARS

Newberg, OR | @pennerashpinot | 503-554-5545 | pennerash.com

OWNER *Penner-Ash Wine Cellars*

WINEMAKER *Lynn Penner-Ash*

VINEYARD MANAGER *Ken Kupperman*

FIRST VINTAGE *1998*

VINEYARD ACRES FARMED *15*

VARIETIES PRODUCED *Pinot noir, Viognier, Riesling, Syrah*

CASE PRODUCTION *20,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Penner-Ash Wine Cellars embodies the spirit and passion of small producers focusing on Pinot noir in the Northern Willamette Valley, Oregon. Robert Parker recognizes Penner-Ash as one of the top producers of American Pinot noir on his Wine Buyer's Guide. Winemaker Lynn Penner-Ash graduated from the University of California at Davis with a degree in enology and began her career in the wine industry working for such prestigious California producers as Stags' Leap Wine Cellars, Domaine Chandon and Chateau St. Jean. Intrigued by an emerging and relatively young wine industry, Lynn, and her husband Ron, moved to Oregon in 1988 where Lynn became winemaker at REX HILL. In 1998, Lynn and Ron started producing Pinot noir under their own label. In the winery, the focus is on small lot indigenous yeast fermentation with extended cold soaks to extract a rich, fruit-focused textured mouthfeel.

SOKOL BLOSSER RECEPTION

2017 Viognier	Oregon
2016 Shea Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE DINNER

2015 Zena Crown Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Pas de Nom Pinot Noir	Willamette Valley

STOLLER TASTING

2017 Roséo Pinot Noir Rosé	Willamette Valley
2016 Estate Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Pinot Noir	Willamette Valley
2015 Pas de Nom Pinot Noir	Willamette Valley

PONZI VINEYARDS

Sherwood, OR | @ponzivineyards | 503-628-1227 | ponziwines.com
Sales Contact: Brenna Patterson, brenna@ponzivineyards.com

OWNERS *The Ponzi Family*
WINEMAKER *Luisa Ponzi*
VINEYARD MANAGER *Miguel Ortiz*
FIRST VINTAGE *1974*
VINEYARD ACRES FARMED *140*
VARIETIES PRODUCED *Chardonnay, Pinot noir, Pinot gris, Pinot blanc, Riesling, Dolcetto, Arneis*
CASE PRODUCTION *40,000*
SUSTAINABILITY CERTIFICATIONS *LIVE*

When it comes to American Pinot noir, few possess the rich history and experience of Ponzi Vineyards, one of Oregon's pioneering wineries. The winery was founded in 1970 by Dick and Nancy Ponzi, who realized the Willamette Valley met every need of noble, cool-climate grape varieties. Ponzi Vineyards was recognized early on as a premier producer of Pinot noir and instrumental in putting Oregon on the map as a world class wine region.

This tradition of excellence is carried on with second generation Winemaker Luisa Ponzi and President Anna Maria Ponzi at the helm for the past 25 years. Moving ever forward, the winery continues to be a leader in Pinot noir and Chardonnay innovation and remains at the forefront of American wine, as one of Oregon's legendary producers.

SOKOL BLOSSER RECEPTION

2017 Pinot Noir Rosé	Willamette Valley
2016 Arneis	Chehalem Mountains, Willamette Valley

ANNE AMIE TASTING

2017 Pinot Gris	Willamette Valley
2015 Reserve Chardonnay	Willamette Valley
2015 Classico Pinot Noir	Willamette Valley
2015 Reserve Pinot Noir	Willamette Valley

STOLLER TASTING

2014 Old Vine Pinot Gris	Willamette Valley
2015 Classico Pinot Noir	Willamette Valley

RAPTOR RIDGE WINERY

Newberg, OR | @raptorridgewinery | 503-628-8463| raptorridgewinery.com

OWNERS *Scott and Annie Shull*

WINEMAKERS *Scott Shull and Shannon Gustafson*

VINEYARD MANAGER *Scott Shull*

FIRST VINTAGE *1995*

VINEYARD ACRES FARMED *30*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Grüner Veltliner, Auxerrois, Chardonnay, Tempranillo, Rosé, and Sparkling Brut Rosé*

CASE PRODUCTION *10,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

We founded Raptor Ridge in 1995 to share in the joy of winegrowing, a calling that brings us purpose through a close connection with the land, our community and the industry. Named for our location on a ridge in the Chehalem Mountains AVA, Raptor Ridge is a haven for our native raptors and winery guests. We specialize in hand-grown single vineyard Pinot noir sourced from a rich tapestry of select Willamette Valley sites plus our own estate, Tuscowallame. We create intriguing wines by blending intuition honed over 20 vintages with the methodical approach of maintaining hundreds of separate lots. The result is an array of vineyard-specific barrels, providing diversity and nuance to the final cellar-crafted cuvées.

SOKOL BLOSSER RECEPTION

2014 Brut Rosé	Willamette Valley
2015 Barrel Select Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2017 Estate Grüner Veltliner	Chehalem Mountains, Willamette Valley
2016 Gran Moraine Vineyard Chardonnay	Yamhill-Carlton, Willamette Valley
2015 Barrel Select Pinot Noir	Willamette Valley
2014 Estate Pinot Noir	Chehalem Mountains, Willamette Valley

STOLLER DINNER

2016 Pinot Gris	Willamette Valley
2015 Shea Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley

RÉSONANCE

Sales Contact: Thibault Gagey, tgagey@louisjadot.com

OWNER *Louis Jadot*

WINEMAKER *Guillaume Large*

FIRST VINTAGE *2013*

VINEYARD ACRES FARMED *28*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *6,000*

Since 1859, Louis Jadot has been producing wines from the heartland of Pinot noir, the French region of Burgundy. In 2013, we were given the opportunity to expand our horizons and buy the Résonance Vineyard, which is located in Oregon's Yamhill-Carlton AVA. Prior to taking this huge step—which would be our first venture outside of our home region—we visited Oregon several times before we decided to take the plunge. We liked what we saw, not just in terms of the place itself, but also its wines and the people who lived and worked there. Because the Résonance Vineyard is the departure point for our new adventure, we decided to call the project Résonance. In order to implement a project of this magnitude, we needed the right team. It was at around this time that Jacques Lardière, Maison Louis Jadot's winemaker for 42 years, had decided to step back from his responsibilities, freeing him up for a new adventure. And Thibault Gagey, son of Pierre-Henry Gagey and grandson of André Gagey, had recently joined Maison Louis Jadot and was ready to take on a new challenge. So Jacques has started to make the wine at Résonance, while Thibault has managed the project. And Résonance has continued to grow: we bought Découverte Vineyard, Dundee Hills AVA, in 2014. With the plantation of new vines and the construction of a winery and a tasting room next to Résonance Vineyard, Guillaume Large joined the Résonance's team as winemaker and moved recently from Burgundy to live in Oregon.

SOKOL BLOSSER RECEPTION

2015 Pinot Noir	Willamette Valley
2015 Découverte Vineyard Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2015 Pinot Noir	Willamette Valley
2014 Résonance Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Découverte Vineyard Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2014 Résonance Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2014 Découverte Vineyard Pinot Noir	Dundee Hills, Willamette Valley

REX HILL

Newberg, OR | @rexhillvyds | 503-538-0666 | rexhill.com

OWNERS *Deb Hatcher, Bill Hatcher, Sam Tannahill, Cheryl Francis*

WINEMAKER *Executive Winemaker Michael Davies*

VINEYARD MANAGER *Joey Myers*

FIRST VINTAGE *1983*

VINEYARD ACRES FARMED *70 estate, and another 81 leased*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *8,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, B Corp Certified, Demeter Certified Biodynamic in estate vineyards*

REX HILL has been making elegant Pinot noirs for 35 years, a true legacy winery in the Willamette Valley. In 2006, the founders sold REX HILL to the two families behind A to Z Wineworks. Case production was reduced nearly 80% to focus and refine REX HILL wines to be of the utmost quality and distinction. This commitment to superior quality extends to farming with organic and Biodynamic principles and careful hand-selection of only the best clusters at harvest.

REX HILL blends to produce wines of complexity, echoing both vintage and site. Picking decisions are made according to true grape maturity rather than predetermined metrics. The resulting wines are built to age with impeccable balance, a reflection of careful attention to producing superior wines.

SOKOL BLOSSER RECEPTION

2015 Willamette Valley Pinot Noir	Willamette Valley
2014 Grande Cuvée Sparkling	Willamette Valley

ANNE AMIE DINNER

2015 Jacob-Hart Estate Vineyard Pinot Noir	Chehalem Mountains, Willamette Valley
2015 Jacob-Hart Estate Vineyard Chardonnay	Chehalem Mountains, Willamette Valley

STOLLER TASTING

2016 Seven Soils Chardonnay	Willamette Valley
2015 Willamette Valley Pinot Noir	Willamette Valley
2015 Jacob-Hart Estate Vineyard Pinot Noir	Chehalem Mountains, Willamette Valley
2015 Chehalem Mountains Pinot Noir	Chehalem Mountains, Willamette Valley
2014 Grande Cuvée Sparkling	Willamette Valley

SHEA WINE CELLARS

Newberg, OR | @sheawinecellars | 503-241-6527 | sheawinecellars.com
Sales Contact: Dick Shea, dickshea@sheawinecellars.com

OWNERS *Dick and Deirdre Shea*

WINEMAKER *Blair Trathen*

VINEYARD MANAGER *Jesus Marin*

FIRST VINTAGE *Shea Vineyard: Planted 1989; first harvest 1991*

Shea Wine Cellars: 1996

VINEYARD ACRES FARMED *150*

VARIETIES PRODUCED *Pinot noir, Chardonnay*

CASE PRODUCTION *5,850*

Shea Wine Cellars is an offshoot of Shea Vineyard, a 200-acre property with 140 acres planted to vines in the Yamhill-Carlton AVA. We began as growers with our first plantings back in 1989, selling our fruit to other wineries. The passion of the winemakers we worked with rubbed off and instilled in us a desire to produce world-class wines in addition to farming grapes. In 1996, Shea Wine Cellars began with one barrel of Pinot noir. Our production is now 5,500 cases of Pinot noir and 350 cases of Chardonnay, roughly 25% of Shea Vineyard's annual crop production.

SOKOL BLOSSER RECEPTION

2015 Chardonnay	Yamhill-Carlton, Willamette Valley
2014 Estate Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE TASTING

2016 Chardonnay	Yamhill-Carlton, Willamette Valley
2015 Estate Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Block 5 Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Homer Pinot Noir	Yamhill-Carlton, Willamette Valley

STOLLER DINNER

2015 Chardonnay	Yamhill-Carlton, Willamette Valley
2014 Estate Pinot Noir	Yamhill-Carlton, Willamette Valley

SOKOL BLOSSER

Dayton, OR | @sokolblosser | 503-864-2282 | sokolblosser.com
Sales Contact: Alison Sokol Blosser, alison@sokolblosser.com

OWNERS *Sokol Blosser Family*

WINEMAKER *Alex Sokol Blosser*

VINEYARD MANAGER *Alex Sokol Blosser*

FIRST VINTAGE *1977*

VINEYARD ACRES FARMED *128*

VARIETIES PRODUCED *Pinot noir, Rosé of Pinot noir, Pinot gris, Chardonnay, Riesling, Pinot blanc, sparkling, white blend, red blend*

CASE PRODUCTION *82,000*

SUSTAINABILITY CERTIFICATIONS *Certified Organic, Salmon Safe, B Corp, LEED Certified Barrel Cellar*

The Sokol Blosser family has been perfecting Pinot Noir since founders Susan Sokol Blosser and Bill Blosser planted their first vines in 1971. Situated on a certified organic 85-acre estate in the Dundee Hills, B Corp-certified Sokol Blosser consistently captures the terroir of the region, showcasing its essence through the brilliance of its estate fruit.

Now with the 2nd generation of Sokol Blossers at the helm, the winery is poised to enter a new millennium under the guidance of winemaker and Co-President Alex Sokol Blosser and CEO and Co-President Alison Sokol Blosser. As siblings, Alison and Alex continue the legacy of Sokol Blosser's founders - crafting exemplary, award-winning wines using sustainable methods.

SOKOL BLOSSER RECEPTION

2017 Rosé of Pinot Noir	Dundee Hills, Willamette Valley
2015 Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2017 Rosé of Pinot Noir	Dundee Hills, Willamette Valley
2017 Pinot Gris	Dundee Hills, Willamette Valley
2016 Chardonnay	Dundee Hills, Willamette Valley
2015 Pinot Noir	Dundee Hills, Willamette Valley
2014 Big Tree Block Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2017 Pinot Gris	Dundee Hills, Willamette Valley
2015 Pinot Noir	Dundee Hills, Willamette Valley

SOLÉNA ESTATE

Yamhill, OR | @solenaestate | 503-662-3700 | solenaestate.com

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OWNERS *Laurent Montalieu and Danielle Andrus Montalieu*

WINEMAKER *Laurent Montalieu*

VINEYARD MANAGER *Bruno Corneaux*

FIRST VINTAGE *2002*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Cabernet Sauvignon, Syrah and Late Harvest Riesling*

CASE PRODUCTION *10,500*

In 2002, with extensive experience in winemaking and management at other wineries, Laurent and Danielle created Soléna Estate. Named after their daughter, Soléna is a name that combines the French and Spanish names with the meaning of the sun and the moon. In addition to the estate Pinot noir, first released in 2003, Soléna Estate also produces Pinot gris and single vineyard Pinot noirs from other select vineyard sites including Hyland Vineyard, which the Montalieus purchased in 2007 with John Neimeyer, their NW Wine Company business partner. Soléna Estate's hospitality center is nestled against the hillside and features sweeping views of the valley and surrounding lakes. Today Laurent and Danielle are producing Pinot noir from their estate vineyards as well as Pinot gris, Cabernet Sauvignon, Syrah and Late Harvest Riesling from select sites throughout Oregon and Washington.

SOKOL BLOSSER RECEPTION

2015 Domaine Danielle Laurent Chardonnay	Yamhill-Carlton, Willamette Valley
2016 Domaine Danielle Laurent Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE TASTING

2017 Pinot Gris	Willamette Valley
2015 Chardonnay	Willamette Valley
2016 Hyland Vineyard Pinot Noir	McMinnville, Willamette Valley
2016 Domaine Danielle Laurent Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Grand Cuvée Pinot Noir	Willamette Valley

STOLLER DINNER

2016 Domaine Danielle Laurent Chardonnay	Yamhill-Carlton, Willamette Valley
2016 Domaine Danielle Laurent Pinot Noir	Yamhill-Carlton, Willamette Valley

SOTER VINEYARDS

Carlton, OR | @soterwines | 503-662-5600 | sotervineyards.com

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OWNERS *Tony and Michelle Soter*

WINEMAKERS *James Cahill, Chris Fladwood*

VINEYARD MANAGER *Nadine Basile*

FIRST VINTAGE *1997*

VINEYARD ACRES FARMED *38*

VARIETIES PRODUCED *Chardonnay, Pinot noir, Sparkling*

CASE PRODUCTION *3,500*

SUSTAINABILITY CERTIFICATIONS *Demeter, LIVE, Salmon Safe, Organic*

Native Oregonians Tony and Michelle Soter established Soter Vineyards in 1997 following Tony's distinguished career as consulting winemaker, organic farmer and founder of Etude in Napa. Today the Soters own and operate Mineral Springs Ranch—a 240-acre farm and vineyard in the Yamhill-Carlton AVA of the Willamette Valley. 'MSR' is a multifaceted, certified biodynamic property of which just 38 acres are planted to vines. The remaining acreage is devoted to grazing land, habitat for native wildlife, and two acres of heirloom fruits and vegetables.

In addition, the North Valley Vineyards and Planet Oregon brands feature regional Pinot noir, Rosé and Chardonnay sourced from sustainably farmed sites, and serve to further our assertion that the New World's finest cool-climate wines hail from the appellations of the North Willamette Valley.

SOKOL BLOSSER RECEPTION

2017 North Valley Rosé	Willamette Valley
2016 North Valley Pinot Noir	Willamette Valley

ANNE AMIE TASTING

2013 Mineral Springs Brut Rosé	Yamhill-Carlton, Willamette Valley
2016 Planet Oregon Pinot Noir	Oregon
2016 North Valley Pinot Noir	Willamette Valley
2015 North Valley Reserve Pinot Noir	Willamette Valley
2015 Mineral Springs Ranch Pinot Noir	Yamhill-Carlton, Willamette Valley

STOLLER DINNER

2015 North Valley Reserve Pinot Noir	Willamette Valley
2015 Mineral Springs Ranch Pinot Noir	Yamhill-Carlton, Willamette Valley

ST. INNOCENT

Jefferson, OR | @stinnocentwine | 503-378-1526 | stinnocentwine.com

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OWNER *St. Innocent, Ltd*

WINEMAKER *Mark Vlossak*

FIRST VINTAGE *1988*

VINEYARD ACRES FARMED *79*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Pinot blanc*

CASE PRODUCTION *9,800*

SUSTAINABILITY CERTIFICATIONS *LIVE winery, Zenith Vineyard and Justice Vineyard, Organic at Temperance Hill, Biodynamic at Momtazi*

St. Innocent Winery was founded in 1988 by Mark Vlossak, our Winemaker and President. We produce small lots of distinctive, handmade, vineyard-designated wine from some of the best sites in the Willamette Valley. Since our founding, we have grown from 600 cases that first year to our current production of 10,000 cases, yet each wine is still handcrafted in the very same manner. Year after year, St. Innocent Winery has received recognition from throughout the country and around the world for its outstanding Pinot noirs, beautifully crafted white wines and fair pricing.

SOKOL BLOSSER RECEPTION

2016 Freedom Hill Vineyard Pinot Blanc	Willamette Valley
2015 Shea Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE DINNER

2015 Temperance Hill Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2015 Momtazi Hill Vineyard Pinot Noir	McMinnville, Willamette Valley

STOLLER TASTING

2017 Maliziosa Pinot noir Rosé	Willamette Valley
2016 Freedom Hill Vineyard Chardonnay	Willamette Valley
2016 Freedom Hill Vineyard Pinot Blanc	Willamette Valley
2015 Justice Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2014 Zenith Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2014 Freedom Hill Vineyard Pinot Noir	Willamette Valley

STOLLER FAMILY ESTATE

Dayton, OR | @stollerwine | 503-864-3404 | stollerfamilyestate.com

OWNER *Bill Stoller*

WINEMAKER *Melissa Burr*

VINEYARD MANAGER *Jason Tosch*

FIRST VINTAGE *2001*

VINEYARD ACRES FARMED *214*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Riesling, Tempranillo, Syrah*

CASE PRODUCTION *40,000*

SUSTAINABILITY CERTIFICATIONS *LIVE, LEED Gold, Salmon Safe*

Pioneering Oregonian and Founder Bill Stoller purchased his family's second-generation farm in 1993 with the vision of cultivating an enduring legacy for the land and Oregon wine industry. Over the last 20 years, he has patiently transformed the 373-acre property into the largest contiguous vineyard in the Dundee Hills. Stoller Family Estate features the world's first LEED® Gold certified winery, three guest homes and a state of the art tasting room with panoramic vineyard views. Stoller Family Estate was named Oregon's Most Admired Winery by the Portland Business Journal in 2017 and best tasting room on the West Coast by USA Today 10Best Reader's Choice poll in 2016.

SOKOL BLOSSER RECEPTION

2017 Pinot Noir Rosé	Willamette Valley
2017 Chardonnay	Dundee Hills, Willamette Valley

ANNE AMIE DINNER

2015 Reserve Pinot Noir	Dundee Hills, Willamette Valley
2015 Reserve Chardonnay	Dundee Hills, Willamette Valley

STOLLER TASTING

2017 Chardonnay	Dundee Hills, Willamette Valley
2017 Pinot Noir Rosé	Willamette Valley
2016 Pinot Noir	Dundee Hills, Willamette Valley

TRISAETUM

Newberg, OR | @trisaetum | 503-538-9898 | trisaetum.com
Sales Contact: Jesse Bates, jesse.bates@trisaetum.com

OWNERS *Andrea and James Frey*

WINEMAKER *James Frey*

VINEYARD MANAGER *Jorge Chavez*

FIRST VINTAGE *2007*

VINEYARD ACRES FARMED *47*

VARIETIES PRODUCED *Pinot noir, Riesling, Chardonnay, sparkling*

CASE PRODUCTION *8,000*

A family-owned and operated winery in the heart of the Ribbon Ridge AVA, Trisaetum only works with fruit from founders Andrea and James Frey's three estate vineyards: a 22-acre vineyard in the Yamhill-Carlton AVA, a 17-acre vineyard in the Ribbon Ridge AVA, and an 8-acre vineyard in the Dundee Hills AVA.

Utilizing dry-farmed, estate fruit, James bottles single vineyard Pinot noir, Riesling and sparkling wines each vintage. In addition to his role as winemaker/proprietor, James is an internationally recognized artist with paintings sold to collectors throughout the world. His paintings are currently on display as close as The Allison in Newberg, Oregon to as far away as The Clarion Post in Gothenburg, Maison Louis Jadot in Beaune, and the Masters of Wine offices in London.

SOKOL BLOSSER RECEPTION

2017 Wichmann Dundee Dry Riesling	Dundee Hills, Willamette Valley
2015 Wichmann Dundee Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE TASTING

2017 Coast Range Dry Riesling	Yamhill-Carlton, Willamette Valley
2017 Ribbon Ridge Dry Riesling	Ribbon Ridge, Willamette Valley
2016 Chardonnay	Willamette Valley
2016 Ribbon Ridge Estate Pinot Noir	Ribbon Ridge, Willamette Valley
2015 Coast Range Estate Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Estates Reserve Pinot Noir	Willamette Valley

STOLLER TASTING

2016 Chardonnay	Willamette Valley
2016 Pinot Noir	Willamette Valley

UNION WINE COMPANY

Tualatin, Oregon | @unionwinecompany | 971-322-4791 | unionwinecompany.com

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OWNER *Ryan Harms*

WINEMAKER *JP Caldcleugh*

FIRST VINTAGE *2004*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Riesling, Rosé, Bubbles, Rosé Bubbles, Riesling Radler (wine cooler) and Strawberry Cooler (wine cooler)*

CASE PRODUCTION *395,000*

SUSTAINABILITY CERTIFICATIONS *LIVE*

Embracing the artistry of making great wine minus all the fuss is what Union Wine Company is all about. We care more about what goes into the glass than what kind of glass it is. Not willing to sacrifice taste or value, we challenge our team to balance tradition with the latest technology, crafting exceptional Oregon wines at extraordinary prices. Union's three wine series, Underwood, Kings Ridge and Alchemist, all capture the spirit of Oregon in a way you can put on your table every day.

SOKOL BLOSSER RECEPTION

2017 Underwood Rosé Bubbles	Oregon
2016 Underwood Pinot Noir	Oregon

ANNE AMIE DINNER

2016 Kings Ridge Pinot Gris	Willamette Valley
2015 Alchemist Pinot Noir	Willamette Valley

STOLLER TASTING

2017 Underwood Bubbles	Oregon
2017 Underwood Rosé	Oregon
2017 Underwood Riesling Radler	Oregon
2016 Underwood Pinot Gris	Oregon
2016 Kings Ridge Pinot Noir	Willamette Valley
2015 Alchemist Pinot Noir	Willamette Valley

VAN DUZER VINEYARDS

Dallas, Oregon | @vanduzervineyards | 503-623-6420 | vanduzer.com
Sales Contact: Peter Keenan, peter@vanduzer.com

OWNER *Carl Thoma*

WINEMAKER *Florent Merlier*

VINEYARD MANAGER *Bruce Sonnen*

FIRST VINTAGE *1998*

VINEYARD ACRES FARMED *96*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Riesling, Pinot blanc, Rosé, Syrah, Cabernet Sauvignon*

CASE PRODUCTION *20,600*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Intrigued by the potential of the microclimate and its ability to produce evocative Pinot noir, Carl and Marilynn Thoma were among the first to choose the foothills at the mouth of the Van Duzer Corridor to build their family estate in 1998. Perched atop a knoll surrounded by vines on three sides, the site is situated in the gateway of the Corridor – a deep gap in the Coast Range that draws brisk air from the Pacific Ocean into the Willamette Valley. These tempering breezes moderate vineyard conditions, keeping the site warmer in cool vintages and maintaining lower temperatures in warm years. Resulting circumstances are ideal for optimal sugar accumulation and balancing acidity, as well as a long, beneficial growing season year after year.

SOKOL BLOSSER RECEPTION

2017 Estate Pinot Gris	Willamette Valley
2015 Pinot Noir	Willamette Valley

ANNE AMIE DINNER

2014 Bieze Vineyard Pinot Noir	Eola-Amity Hills, Willamette Valley
2014 Westside Blocks Pinot Noir	Willamette Valley

STOLLER TASTING

2017 Rosé of Pinot Noir	Willamette Valley
2014 Homestead Block Pinot Noir	Willamette Valley
2014 Saffron Fields Pinot Noir	Yamhill-Carlton, Willamette Valley
2016 Bieze Vineyard Chardonnay	Eola-Amity Hills, Willamette Valley

WILLAKENZIE ESTATE

Yamhill, OR | @willakenzie | 503-662-3280 | willakenzie.com
Sales Contact: Peter Repole, peter.repole@jfwmail.com

OWNER *Jackson Family Wines*

WINEMAKER *Erik Kramer*

VINEYARD MANAGER *Ken Kupperman*

FIRST VINTAGE *1995*

VINEYARD ACRES FARMED *126.1*

VARIETIES PRODUCED *Pinot noir, Pinot gris, Chardonnay, Pinot blanc, Gamay, Pinot Meunier*

SUSTAINABILITY CERTIFICATIONS *LIVE, Salmon Safe*

Passion for wine with a sense of place is what defines WillaKenzie Estate, located in the heart of Oregon's Willamette Valley. WillaKenzie is named after the sedimentary soil on which our vines are planted. Clonal diversity across our 420-acre estate results in complex, textured Pinot Noirs, Chardonnays, and Pinot Gris that showcase the elegance of the region's terroir. Founded in 1992 in Yamhill, Oregon, WillaKenzie Estate was the first LIVE certified winery in the Northwest, and stewardship of the land and preservation of the diversity of our local ecosystem remain at the forefront of our vineyard management and winemaking practices.

SOKOL BLOSSER RECEPTION

2017 Rosé	Willamette Valley
2015 Pierre Leon Pinot Noir	Yamhill-Carlton, Willamette Valley

ANNE AMIE TASTING

2017 Pinot Gris	Willamette Valley
2017 Rosé	Willamette Valley
2015 Pierre Leon Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Aliette Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Kiana Pinot Noir	Yamhill-Carlton, Willamette Valley

STOLLER DINNER

2015 Emery Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Triple Black Slopes Pinot Noir	Yamhill-Carlton, Willamette Valley

WINDERLEA

Dundee, OR | @winderlea. | 503-554-5900 | winderlea.com

OWNERS *Bill Sweat and Donna Morris*

WINEMAKER *Robert Brittan*

VINEYARD MANAGER *Leigh Bartholomew*

FIRST VINTAGE *2006*

VINEYARD ACRES FARMED *41*

VARIETIES PRODUCED *Pinot noir, Chardonnay, Pinot blanc, Syrah*

CASE PRODUCTION *6,000*

SUSTAINABILITY CERTIFICATIONS *Demeter Biodynamic, LIVE, B Corp*

Winderlea was established in 2005 with the purchase of a legendary 20-acre vineyard planted in the '70s in the Dundee Hills. The vineyard earned LIVE certification in 2008. In 2009 biodynamic practices were established and in 2016 Winderlea earned Demeter Biodynamic® Certification for grape growing and winemaking. Winderlea has been farming the Meredith Mitchell vineyard biodynamic and will apply for certification in 2017. Winderlea became the second winery in Oregon and fourth globally to achieve B Corp certification which is to sustainable business what LEED® is to green building. Over 1,300 Certified B Corps from 38 countries work toward redefining success in business by meeting higher standards of transparency, accountability and performance and to ultimately use business as a force for good.

SOKOL BLOSSER RECEPTION

2017 Rosé of Pinot Noir	Dundee Hills, Willamette Valley
2015 Pinot Noir	Dundee Hills, Willamette Valley

ANNE AMIE DINNER

2015 Chardonnay	Willamette Valley
2014 Winderlea Vineyard Pinot Noir	Dundee Hills, Willamette Valley

STOLLER DINNER

2017 Pinot Blanc	McMinnville, Willamette Valley
2015 Chardonnay	Willamette Valley
2015 Imprint Pinot Noir	Dundee Hills, Willamette Valley
2015 Winderlea Vineyard Pinot Noir	Dundee Hills, Willamette Valley
2015 Shea Vineyard Pinot Noir	Yamhill-Carlton, Willamette Valley
2015 Meredith Mitchell Vineyard Pinot Noir	McMinnville, Willamette Valley

WORKSHOP PANELISTS

THE OREGON PINOT NOIR STORY
Workshop Location: Evergreen Aviation & Space Museum

Jason Lett, The Eyrie Vineyards
Jason Lett is the second-generation president, winemaker and vineyard manager (and self-proclaimed curator) of The Eyrie Vineyards. As the son of vanguard producers David and Diana Lett, Jason has had 40 years of experience with Oregon vineyards and winemaking, and has worked in Europe and New Zealand as well. He combines hands-on experience with a scientific background in research ecology. When he's not making wine, Jason and his wife tend a small farm of their own with livestock, including goats, sheep, chickens, and three daughters.

FROM THE GROUND UP: GROWING INSPIRED WINES
Workshop Locations: Adelsheim Vineyard and Penner-Ash Wine Cellars

Leigh Bartholomew, Results Partners
Leigh has worked in the Oregon wine industry for 16 years as a vineyard manager and now as the director of viticulture for Results Partners. She and her husband Patrick own Dominio IV Wines with vineyards in the Columbia Gorge and the Willamette Valley. Ask Leigh where she was raised and you'll need to reach for a globe. Home for her growing up was Virginia, Hawaii and exotic faraway places like the Philippines, Japan, Spain and London. After graduating from high school in London, she attended the University of Oregon, then University of California Davis where she earned her master's degree in viticulture. Leigh has worked in wine regions around the world, meeting a host of people from a variety of cultures along the way. She gained experience at such respected properties as Domaine Denis Mortet in France; Seresin Estate in New Zealand; Robert Mondavi Winery in California; Cain Vineyard and Winery in California; Caliterra/Vina Errazuriz in Chile and Andrew Will Winery in Washington.

Mimi Casteel, Hope Well
Mimi is the co-owner and daughter of Ted Casteel and Pat Dudley, co-founders of Bethel Heights. Growing up working in the vineyard and winery, Mimi gained such an appreciation for the industry that she promptly left home after high school. Armed with a BA in history and classics from Tulane University, Mimi spent the next year working in various National Forests across the west. Her adventures fueled her passion for studying botany, forestry, and ecology. Mimi earned her MS from Oregon State University in forest science, and spent the next several years working as a botanist and ecologist for the Forest Service, living in the backcountry. She could never get past the longing for the vineyard, and working with the vines. Mimi returned to Bethel Heights in 2005, along with her cousin and childhood best friend Ben, to take the helm as second generation winegrowers and owners. In 2015 Mimi left Bethel Heights to grow and make wine at her home

vineyard, Hope Well, and also works with the amazing team at Lingua Franca on their vineyards and farm.

Derek Einberger, Patton Valley Vineyard

Leading our efforts to produce unique and authentic wines is our winemaker and vineyard manager, Derek Einberger, who joined us in the summer of 2010. With a degree in sculpture, a handful of years brewing beer around Portland, as well as harvest and cellar work in Italy, California and Oregon, Derek's eclectic and unfettered approach has cultivated a portfolio of wines that are at once playful and elegant. His style of production, from root to fruit to glass, mirrors that of the overarching ethic of Patton Valley: a light, but deliberate hand. Becoming a co-owner in 2013, Derek's devotion to caretaking the estate emphasizes that hard work makes everything taste better.

Geoff Hall, Erath

Geoff Hall hails from Boise, Idaho, which provided the perfect childhood stomping ground to inspire a passion for the outdoors and inadvertently preparing him for his future career in the vineyard. Planning on a career in medicine (because that is what you're supposed to do…right?), Geoff soon realized that a job 100% indoors was not going to suit his lifestyle. After receiving his biology degree from the University of Idaho, Geoff met the renowned viticulture professor Dr. Markus Keller at Washington State University's School of Viticulture and Enology. Geoff quickly signed up for a master's degree with Dr. Keller and together they got two papers published on Geoff's research. Following his studies, Geoff embarked on a career in viticulture that would take him to Italy, Tasmania and, eventually, back home to the Pacific Northwest. Geoff worked in grower relations for Oregon's Adelsheim Vineyard, then as a viticulturist for Ste. Michelle Wine Estates in Washington, before returning to Oregon to join Erath in 2014. His current role as the vineyard operations manager has him overseeing two estate vineyards and working closely with growers to provide the best grapes possible. Geoff enjoys backpacking, fishing, gardening, cooking (especially Italian food) and spending time with his family.

Gina Hennen, Adelsheim Vineyard

After spending several years as a semiconductor engineer in Oregon and Dublin, Ireland, winemaker Gina Hennen returned to the Pacific Northwest in 2006 in pursuit of a career without cubicles. She found it upon her return to Oregon where she snagged a harvest job and enrolled in winemaking classes. Nearly 12 years later, she hasn't looked back, and serves as winemaker for Adelsheim Vineyard.

Gina spent many years honing her craft with Adelsheim as part of the winemaking team before taking the lead as head winemaker. Known for her ability to execute, and armed with the knowledge that everything the winemaking team does touches every aspect of Adelsheim, she focuses on setting a high bar while still enjoying the winemaking process and reveling in the fact that every wine produced is unique and will never be replicated.

Gina spends her free time both outdoors and in, and loves bouldering and mountain biking as much as she enjoys a pot of tea alongside a baked treat and a crossword puzzle. But her

favorite pastime? Spending time with her daughter and husband.

Ken Kupperman, Jackson Family Wines

Ken Kupperman joined the Jackson Family Wines Oregon team as director of vineyard operations in December of 2013. He made the move to the Willamette Valley in 2007 to farm the Oregon properties developed by Premier Pacific Vineyards, some which are now owned by the Jackson Family. Before venturing to Oregon, Ken was director of viticulture for Wente Family Estates overseeing 3,000 acres of vineyards in the Livermore Valley, Arroyo Seco, Monterey and Napa Valley appellations. Earlier in his farming career, he worked for AgriNorthwest in Eastern Washington, where he developed and brought into production 1,600 acres of apple orchards. He started his career studying drip irrigation in Israel where he gained hands on experience in the production of apples, pears and kiwifruit.

Ken's hometown is Kansas City. He graduated from the University of Kansas with a bachelor of arts in environmental studies and the University of Arkansas with an MS degree in horticulture.

Jesse Lange, Lange Estate

Jesse is a second-generation winemaker and winegrower working at his family's thirty(!)-year-old, 60-acre estate in the heart of the Dundee Hills. Jesse had his start in viticulture by assisting his parents, Don and Wendy, in planting (read: pounded posts and weeding) the original eight acres of Lange Estate in 1988. Jesse's formal enology and viticulture training occurred at New Zealand's Lincoln University while on student exchange from Oregon State in 1999. Jesse also spent two years under winemaker Bruce McGuire at Santa Barbara winery. He enjoys serving his industry and community by participating on the Board of Directors for Oregon Pinot Camp, the Willamette Valley Winegrowers Association, and former President of the Dundee Hills Winegrowers Association. Lange Estate was named Snooth.com Winery of the Year in 2011 and Wine & Spirits Magazine Winery of the Year in 2012. Jesse enjoys hanging with his wife Jessica and daughter Skylar, fly-fishing anywhere, running with his Golden Retriever, Maggie, and just about everything else halfway athletic and fully outdoors.

Jason Lett, The Eyrie Vineyards

Jason Lett is the second-generation president, winemaker, and vineyard manager (and self-proclaimed curator) of The Eyrie Vineyards. As the son of vanguard producers David and Diana Lett, Jason has had 40 years of experience with Oregon vineyards and winemaking, and has worked in Europe and New Zealand as well. He combines hands-on experience with a scientific background in research ecology. When he's not making wine, Jason and his wife tend a small farm of their own with livestock, including goats, sheep, chickens, and three daughters.

Rudy Marchesi, Montinore Estate

Rudy Marchesi is a first generation Italian-American from a family of farmers originating in Lombardia. He has been growing grapes and making wine since the early 1970s. In search of wine's "Holy Grail" he arrived in Oregon's Willamette Valley in 1998 to consult for and

eventually purchase Montinore Estate.

Erica Miller, Stoller Family Estate

Erica has been the assistant vineyard manager at Stoller Family Estate for over two years and has recently had the opportunity to help manage vineyards for Chehalem Inc. She leads daily vineyard operations at both companies, works as a viticulturist collecting data and helps to facilitate in-house research projects. She has a horticulture degree from Oregon State University, where she spent two years working under Patricia Skinkis within OSU's Viticulture Research Lab. There she learned valuable skills to continue research and ample data collection in a commercial setting. Raised in a small town in North Central Oregon, Erica has lived and worked in a farm setting all of her life.

Bruce Sonnen, Van Duzer Vineyards

An Idaho native, Bruce grew up on a dryland farm on the beautiful, expansive Camas Prairie. He relocated to Oregon, where he worked in landscape installation for seven years before switching to a career in vineyard management in 2002. In 2003, he received his degree in viticulture and now has over 15 years of experience in vineyard management and maintenance. Bruce has worked with prominent vineyards throughout the Willamette Valley covering every AVA, with a focus on Pinot noir and Chardonnay, as well as Pinot gris and rosé. Currently, Bruce is the vineyard manager at Van Duzer Vineyards, their Norris – McKinley vineyard site, and a new project for Van Duzer in the Dundee Hills AVA. He is on the board with the LIVE certification program and also leads the charge managing Van Duzer's partnership with the US Fish and Wildlife Service to help reclaim and preserve several acres of Oregon Oak Savanna and Prairie habitat on the Van Duzer property. Bruce spends his off time with his wife of 23 years and two adult children who are graduated from high school, but taking advantage of college life at home. #NoStudentLoansYet

Mark Vlossak, St. Innocent Winery

Mark founded St. Innocent, Ltd. in 1988 and has been its winemaker and president since its inception. Mark's exposure to wine began at the age of seven when he began tasting wines daily with his father, a wine educator and importer. He was inspired to make wine after reading a *Bon Appétit* article in 1983 on American sparkling wine in which André Tchelistcheff commented that Oregon was the ideal place to make sparkling wine in America. Mark apprenticed with Fred Arterberry, Jr., the first Oregonian to make sparkling wine and one of the early producers of vineyard-designated Pinot noir, and studied wine analysis under Lisa Van de Water at the Wine Lab in Napa, CA. He was honored by the Wine Advocate in 2002, and again in 2004 as one of the "Wine Personalities of the Year."

Mark was on the OPC board from 2004 to 2012, has worked on the creation and development of three OPC workshops, and was OPC President in 2009. St. Innocent produces small lots of handmade, vineyard-designated wine from some of the best sites in the Willamette Valley. Since its founding, the winery has grown from 600 cases to 10,000 cases, yet each wine is still handcrafted in the very same manner. Year after year, St. Innocent Winery has received recognition from throughout the country and around the

world for its outstanding Pinot noir, beautifully crafted white wines and *fair pricing*.

In 2018, our 30th anniversary, we purchased 47.55 acres in the South Salem Hills, planted 16 acres—mostly of Dijon-clone Chardonnay—and are building a new winery. We are downsizing to 6,500 cases and will continue to produce Pinot noir from Momtazi, Freedom Hill, Shea and Temperance Hill Vineyard as well as Chardonnay and Pinot blanc from Freedom Hill. We also produced three sparkling wines. Mark lives in Salem, Oregon with his wife Vickianne who oversees our visitor experience. They have three girls.

OREGON PINOT NOIR: WINEMAKING

Workshop Locations: Alexana Estate, Bethel Heights Vineyard, and Lemelson Vineyards

Kate Ayres, Penner-Ash Wine Cellars

From a young age Kate has always held a strong interest in the sciences. Growing up on the north coast of Oregon, Kate's love of animals led her to UC Davis and the animal sciences department. However, her interest became piqued by the winemaking department, and she quickly adjusted her major to viticulture and enology. In her junior year, Kate opted to take the fall quarter off to work for Cakebread Cellars. This time affirmed her love for winemaking, and she finished her degree while continuing to work at Cakebread Cellars for another vintage. While working for Cakebread Cellars, Kate was presented with the great opportunity to work in New Zealand as a harvest intern on brands such as Astrolabe and Jules Taylor.

Between the years of 2009 and 2011, Kate worked harvests across the world before she returned to the states and took a job with The Hess Collection Winery as Associate Winemaker. In 2016 Kate traded in Cabernet Sauvignon for Pinot noir and joined Penner-Ash Wine Cellars. Working in tandem with founder and winemaker Lynn Penner-Ash, Kate quickly rose to her current role of winemaker at Penner-Ash Wine Cellars in the Spring of 2018.

Tresider Burns, Brittan Vineyards

Tresider currently works as Associate Winemaker for Brittan Vineyards creating Pinot noir and Syrah from one of the valley's most unique sites. Additionally, he gets to work with the wines of Winderlea, Fairsing Vineyard, Youngberg Hill, Noble Pig and deLancellotti--wines sourced from over twenty vineyards across all six of the Willamette Valley sub-AVAs. Prior to Brittan, Tresider spent four years as the Assistant Winemaker at Lemelson Vineyards. A native of the Oregon coast, he fled to study Economics at the University of Virginia followed by ten years in the tech industry split between New York and San Francisco. Oregonians can escape their homeland for only so long, and in 2008 he heeded its siren call and returned. Tresider spent three years at Oregon State University researching the effect of malolactic fermentation on Pinot noir color stability before starting his second career in wine.

JP Caldcleugh, Union Wine Company

JP's love of wine and his early career in the industry started in New Orleans where he worked at his family's wine shop and later for a wine distributor. Once he realized his passion for wine could become a long-term profession he focused his studies on horticulture at Louisiana State University and later earned a master's degree in enology from the University of Adelaide. JP fell head over heels for the art, the science and the profession and in the past 12 years has worked for leading wineries and winemakers in California, Australia and New Zealand, and in 2014 started the next chapter in Oregon with Union Wine Co. and Amity Vineyards. JP leads winemaking operations and continues to help Union and Amity find that perfect balance between craft winemaking, small-scale manufacturing and producing Oregon wines that are accessible, innovative and high quality.

Ben Casteel, Bethel Heights Vineyard

Ben Casteel is a member of the second generation now coming on board at Bethel Heights Vineyard. Oldest son of two of the founders, Terry Casteel and Marilyn Webb, Ben grew up at Bethel Heights and worked in the vineyard during the summers. He graduated from the University of Oregon in 1999, then headed for Burgundy to work the 1999 vintage at Domaine des Perdrix. Upon return from Burgundy, he spent the next five years at REX HILL, working his way up from cellarmaster to assistant winemaker. In 2005, he finally came back to Bethel Heights where he is now winemaker.

Stephen Goff, Colene Clemens Vineyards

Originally from Philadelphia, our winemaker and vineyard manager, Stephen Goff, was exposed to fine wine while bartending at the Palladium restaurant on the campus of the University of Pennsylvania during his senior year of college. After moving to San Francisco and exploring the Napa and Sonoma Valleys, he quit his day job as a book publisher and decided to work harvest at Carneros Creek in the fall of 1998. This decision sparked Stephen's affinity for Pinot noir, and it led him to the enology and viticulture program at Fresno State University.

After graduating from Fresno State in 2001, Stephen and his then fiancée Laura relocated to the Willamette Valley where he accepted the position of assistant winemaker at Beaux Frères. After working six vintages at Beaux Frères, he joined Joe and Vicki Stark in 2008 as the winemaker and vineyard manager for Colene Clemens. Stephen has been the only winemaker and vineyard manager at Colene Clemens, and he oversees all winery and vineyard activities.

John Grochau, Grochau Cellars

John Grochau is the winemaker and owner of Grochau Cellars in Amity, Oregon. After racing bicycles in France in his early 20s, Grochau returned to his hometown of Portland and found his calling in hospitality—and wine specifically. With more than a decade selling wine in some of Portland's finest restaurants, Grochau spent a year in Sonoma before working alongside winemaker Doug Tunnel at Brick House Vineyards. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau founded Grochau Cellars in 2002,

making wines that are balanced, textured and expressive of place. Working with grape varieties with a legacy in the Willamette Valley, Grochau also highlights emerging varieties like Gamay and Melon de Bourgogne.

Shannon Gustafson, Raptor Ridge Winery

Shannon is a detail-oriented yet intuitive winemaker well-matched to the philosophy of Raptor Ridge Winery. She holds a degree in food science/winery production from California State Fresno (*cum laude*) and has been on "the wine route" since graduating in 2003. She also minored in French and chemistry. Over these past 17 years, Shannon has made wine on three continents (France, Australia, North America), including a 10-year stint on California's Central Coast working for small family wineries. Shannon moved to Oregon in 2015 as winemaker at Hawks View Vineyard and joined Raptor Ridge in July of 2017. When she is not at the winery, Shannon enjoys hikes and exploring outdoors along with her energetic dog, Abby.

Eric Hamacher, Hamacher Wines

Growing up on the Monterey Peninsula, Eric developed a love of wine (particularly Pinot noir) early while working in a number of great restaurants. He started working harvests around the world starting in the mid '80s. After graduating from the UC Davis Enology program in 1988 he spent the next seven years making wine in California with Mondavi, Chalone and Etude. Ultimately, the pull of the "Promised Land for Pinot" was too great. In 1995 he moved to Oregon to establish his eponymous brand and continue his quest to make "The Great Pinot." In 2002 Eric opened the unique, multi-winery facility The Carlton Winemakers Studio with Luisa and partners Ned and Kirsten Lumpkin. With the bountiful 2014 harvest and the seams stretching at the Studio, he moved his winery once more, "reopening" the original Ponzi Historic Estate winemaking facility near Beaverton. When not in the vineyard or cellar, he can be found working at his vineyard and farm, Paloma, where he lives with wife Luisa Ponzi their four kids, Scottish Highlanders, goats, bees and various other farm animals. Gardening, cooking, fishing, skiing, reading and traveling fill in any available spare time.

Tracy Kendall, Nicolas-Jay

Born and raised outside of Seattle, Tracy Kendall fell in love with wine in her early 20s. She worked her first harvest at Oregon's Torii Mor Winery, where she learned from winemaker Jacques Tardy, a native of Burgundy.

Tracy quickly fell in love with the camaraderie and collaborative spirit of winemaking, and found that she enjoyed its constant challenges, and its potential to be a part of creating something enduring and special. Eager to gain as much experience as possible, she began working both southern and northern hemisphere harvests—experiences that took her to Vasse Felix in Australia, Darby Winery in Washington State, and Felton Road and Seresin Estate in New Zealand, where she worked with noted Winemaker Clive Dougall. In 2011, Tracy completed a master's in enology and viticulture at UC Davis and returned home to join Winemaker David Paige's team at Adelsheim, where she spent more than four years as enologist, before leaving with David's blessing in 2014 to join Nicolas-Jay.

Today, Jean-Nicolas, Jay and Tracy oversee every decision that goes into making the wines of Nicolas-Jay. “As a winemaker, this is a dream come true,” adds Tracy. “Not only am I making Pinot noir from the finest vineyards in Oregon, I’m doing so side-by- side with one of the world’s great Pinot noir winemakers. And what makes it even more special is that it is so collaborative. It’s never about ego. It’s always about the vineyards, the grapes and the wine.”

Eric Kramer, WillaKenzie Estate

Erik Kramer joined WillaKenzie Estate as winemaker in 2017. Kramer has spent 13 years specializing in Willamette Valley Pinot noir at Domaine Serene and Adelsheim, earning a reputation for world-class wines of finesse and balance. Kramer worked as a hydrogeologist before pursuing his true passion: making cool-climate Pinot noir and Chardonnay. Erik graduated with honors in viticulture and oenology Lincoln University in New Zealand.

Kate Payne Brown, Stoller Family Estate

Raised in Salt Lake City, Utah, Kate came to Oregon for her undergrad degree at the University of Oregon. She studied science and was intending to work in the Optometry field. However, shortly after graduation the allure of the wine industry changed the course of her career and she moved to study at the University of Adelaide in Australia, where she completed her master’s degree in oenology. After a couple of years making Shiraz and Cabernet she moved back to Oregon to work for Archery Summit where she remained for over six years as the assistant winemaker. In 2013, she left to work for a French winemaking consultancy and in 2015 became a part of the Stoller Family Estate winemaking team. She enjoys traveling to all corners of the globe, seeking out and drinking grower Champagne, quoting random movie lines, skiing in fresh powder and chasing around her two little boys.

Stephanie Pao, Foris Winery

Before joining Foris as winemaker, Stephanie worked two years at Double Canyon in Eastern Washington, and three years at Justin Vineyards in Paso Robles as enologist. Her experience with Pinot noir includes harvests with Bethel Heights, Lemelson and Saintsbury as well as a season with Dry River in Martinborough, New Zealand. She got her degree in molecular biology from the University of California, San Diego, prior to studying viticulture and enology at the University of California, Davis.

JP Pierce, Ponzi Vineyards

JP Pierce is a seasoned winemaker who has contributed to making high quality wines in Oregon, New Zealand, Germany, South Africa and California. He possesses a broad and diverse skillset, ranging from food and beverage experience at the Ritz Carlton to a background in Nuclear Engineering from his service in the US Navy.

Pierce has been a longtime participant and supporter of Oregon Pinot Camp and the Riesling Revival. He has represented Ponzi Vineyards at a variety of industry events including the Chehalem Mountain Winegrower’s annual trade tasting, ¡Salud! Pinot Noir

Auction and Oregon State University's Sparkling Wine Symposium. Pierce also led a series at Portland Community College in 2012 called Connoisseur of Oregon Wines.

Alex Sokol Blosser, Sokol Blosser Winery

Alex Sokol Blosser, son of Sokol Blosser's founders Susan Sokol Blosser and Bill Blosser, grew up working in the family vineyards and winery. After starting college in Texas, he realized his heart lay back on the family farm, so he returned to Oregon to finish his college degree and acquire more wine industry experience. In 1998, after working in neighboring vineyards and with a Portland wine wholesaler, Alex started full time at Sokol Blosser, simultaneously worked for the president, his mom, Susan, while earning his MBA degree. When he achieved his MBA, Alex became vice president of sales at Sokol Blosser. In addition to his sales duties, Alex took time every year to work harvest. Now as co-president with his sister Alison, Alex actively participates in the Oregon wine industry, including spearheading the project to develop six new American Viticultural Areas in the northern Willamette Valley in 2002. Alex is also winemaker, overseeing the vineyard and winemaking at Sokol Blosser. Alex has twin boys, Nikolas and Avery, a wife, Ginny, and a dog and a cat, Lucy and Ginger. Life is good!

Jay Somers, J. Christopher

Owner and native Oregonian Jay Somers has been making wine in the Willamette Valley for more than 28 years, and established the J. Christopher brand in 1996. Working with great winemakers like his mentor John Paul of Cameron Winery and time spent at Adelsheim and Dry River in New Zealand, Jay refined his art. Jay's wines are hand-crafted in small lots and are sourced from some of the best vineyards in Oregon.

The philosophy at J. Christopher is to produce wines in an Old-World style that emphasizes focus, length and balance. As Jay puts it, "We do not make fruit bombs. We want wines that have a fine balance of fruit, acidity and texture. We want wines that give you more than just a big mid-palate blast—wines that are complete." The key to this, Jay firmly believes, is patient winemaking; it is vital not to rush things and allow the wines to develop naturally. He wants the wines to evolve at their own pace, with a minimum of intervention. Old World wines with New World terroir.

Blair Trathen, Shea Wine Cellars

Blair Trathen grew up on the South Island of New Zealand. After graduating from the University of Otago with a degree in Climatology and Soil Science he put his degree to good use by becoming a ski bum and chasing winters in North America and Europe. Along the way he met his wife, Arabella, and a mutual interest in wine was discovered and the two travelled back to New Zealand to attend Lincoln University and study Viticulture and Oenology.

Upon graduating they chased harvests working for some of New Zealand's most well-known Pinot noir producers, as well as working for wineries in Australia, New York and South Africa. The two discovered the wines of Oregon in 2001 with a vintage at Beaux Frères. They immediately fell in love with the region and returned to work subsequent harvests

again for Beaux Frères and Archery Summit.

The Oregon love affair was rekindled in 2009 when Blair accepted a position at REX HILL / A to Z Wineworks as assistant winemaker, the same year that Blair and Arabella started their own company, Trathen Hall Wines.

Blair has been the winemaker at Shea Wine Cellars since 2012 where he makes around 6,000 cases of predominantly Pinot noir as well as a small amount of Chardonnay.

Bryan Weil, Alexana Estate

Originally interested in the culinary arts, Bryan began his career at culinary school in Albany, Oregon where he was encouraged to take a wine and food-pairing course during his studies. It was here that his passion for wine first took hold. At the Joel Palmer House in Dayton, Bryan became the wine steward and his appreciation and love for Oregon Pinot Noir flourished. Through his restaurant connections, Bryan began working part time at Domaine Serene. With encouragement from the winemaking staff he decided to go back to Oregon State University, and in 2008 he graduated with a degree in enology and viticulture. Shortly after graduation, Bryan accepted a position as assistant winemaker at The Hogue Cellars. In 2012, Bryan joined Alexana Winery and oversees the production of Alexana's distinctive wines that speak to the diverse, premium quality of the Revana Vineyard.

Matt Wengel, Lemelson Vineyards

Matt Wengel began making wine in his home state of California. Bitten by the wine bug during his first two years at UC Davis, Matt did several harvests in Sonoma County where he quickly became a true Pinotphile. Not long after, he switched his major to viticulture and enology. Armed with a winemaking degree and a thirst for exploration, Matt traveled the world and made wines at reputable estates in Sonoma County, Napa Valley, the Sierra Foothills, Upstate New York, Bio-Bio Valley of Chile, and Stellenbosch in South Africa. Matt became the winemaker for Lemelson Vineyards in 2015. The Oregon wine industry, with its world-class Pinot noir, top-notch wine community and collaborative spirit, is easily the greatest, most passionate wine region Matt has ever worked in, by far! He is honored to now call Oregon his home.

OREGON PINOT NOIR: MULTIPLE PERSONALITIES

Workshop Locations: Domaine Drouhin Oregon, Soter Vineyards, and Van Duzer Vineyards

Robert Brittan, Brittan Vineyards

A veteran of the wine industry since the early 1970s, Brittan began his career in the Central Valley of California. After managing a large wine production facility there for five years, Robert attended the University of California at Davis. Upon graduating with his degree in fermentation science in 1981, he relocated to the Napa Valley and became the first winemaker at Far Niente Winery, then moved to the winemaker position at St. Andrew's Winery. In 1988, Robert was recruited by Stags' Leap Winery where he served as general manager and winemaker for 16 years. In 2004, Robert fulfilled a lifelong dream of owning his own Pinot noir vineyard when he purchased 128 acres in the North Willamette Valley,

where he and his wife Ellen grow Pinot noir, Chardonnay and Syrah on a rocky, exposed site in the foothills of the Coast Range, within the McMinnville AVA. In addition to managing his own 30-acre vineyard and making the Brittan wines, Robert is the winemaker for Winderlea and Fairsing, and the consulting winemaker for Ayoub, Youngberg Hill and Irvine Family Vineyards in Ashland.

Melissa Burr, Stoller Family Estate

Melissa Burr is a native Oregonian. After attaining a science degree at PSU she changed her career path from medicine to winemaking, taking courses at Chemeketa and OSU. She joined Stoller in 2003 as winemaker after working harvest at several local wineries, as well as a production winemaker at Cooper Mountain for three harvests. She had a part in helping to design the Stoller winery, the first LEED Gold certified (Leadership in Energy and Environmental Design) winery in the world. Melissa enjoys the creative and natural process of winemaking and appreciates the experience each vintage has to offer.

James Cahill, Soter Vineyards

Winemaker James Cahill is a veteran of 20+ vintages in Oregon, including five years as assistant winemaker/operations manager at Beaux Frères and two years as vineyard manager and co-winemaker at Elk Cove Vineyards. During the past decade, he has managed winemaking and operations at Tony Soter's Mineral Springs Ranch in Carlton, where he currently contributes his broad range of talents and an unbridled enthusiasm for Oregon Pinot noir and sparkling wines. For the last seven years James and Tony have made Planet Oregon wines. James is also the winemaker and a partner (with Tony and Michelle Soter) at North Valley Vineyards.

Alban Debeaulieu, Angela Estate

Alban grew up in the south of France in a family and landscape where wine was ever present. On the table at every meal, wine was not a luxury or novelty but a basic, though essential part of life: as simple and necessary as bread. On weekends and with his family Alban visited cellars in the Rhône and the Loire valleys, tasting the wines purchased from neighboring vignerons or made by his grandfather.

Beginning his studies in agronomics and viticulture in French Catalonia, he then pursued winemaking and enology in Burgundy. There he lived in Dijon and Beaune, completing his bachelor's and master's degrees while working harvests in Burgundy and Beaujolais. After a harvest for the Drouhin Family in Beaune, Alban moved to Oregon in 2013 to work with them a second time at Domaine Drouhin. From there he found himself as assistant winemaker at White Rose Estate before quickly assuming the position of winemaker with 00 Wines and Chapter 24 in 2016. The following year, Alban was asked to assume winemaking responsibilities at Angela Estate, where he now makes Pinot noir and Chardonnay and assists with the design of their anticipated winery at Abbott Claim vineyard.

Ben DiCristina, Evening Land

In 2008, Ben DiCristina quit his job as a social worker and spent eight months living in the

Swiss Alps. The nearby vineyards inspired him to visit Burgundy and the Rheingau, which opened up a world of fine wine and cuisine he previously hadn't known existed. Upon returning home, he moved to Oregon and began working in the vineyard and cellar with Jim Prosser at J.K. Carriere. During this time, Ben realized the power and importance of terroir and decision-making in the vineyard, so he decided to broaden his education by enrolling in a post-baccalaureate viticulture program at Oregon State University.
Ben first met Sashi Moorman while completing a vineyard apprenticeship for Sine Qua Non in Santa Barbara County. Inspired by Sashi's vision and commitment to producing terroir-focused wines, Ben decided to return to Oregon to join Sashi and Rajat Parr in the estate project for one of Oregon's great vineyards: Seven Springs.

Steve Doerner, Cristom Vineyards

Steve Doerner has been making Pinot noir for over 35 years. His first 14 years were spent making wine in California and the last 24 years have been spent at Cristom. Through the long steady tenures at both properties, Steve has consistently produced wines that have received the highest acclaim. Steve Doerner's arrival in the Willamette Valley in 1992 was part of a second wave of winemakers who brought with them a previous knowledge of winemaking. Notably, Steve has been the Willamette Valley's most active practitioner of whole cluster fermentation. His Pinots are produced exclusively from indigenous yeast and he intercedes as little as possible in the entire winemaking process. He is guided, possibly by his French heritage, by the idea that, sometimes the hardest thing to do is to do nothing at all. Steve hopes to translate the best of what nature provides into wines that are unique and natural expressions of their place. Steve has always been involved with the international wine community, and the trail of winemakers who have worked a harvest at Cristom spans the globe. Steve is bright and affable, resourceful and humble. He also plays a mean game of ping-pong and he can match wits with anyone on the discography of Neil Young!

Véronique Drouhin-Boss, Domaine Drouhin Oregon

Fourth-generation winemaker Véronique Drouhin is widely admired for her work in Burgundy (Maison Joseph Drouhin) and Oregon (Domaine Drouhin Oregon, Drouhin Oregon Roserock). She has been designated by her family as keeper of the family style, the person responsible for making sure that all Drouhin wines emphasize elegance, balance and sense of place. Véronique was awarded her oenology degree from the University of Dijon in 1985. The following year she took her advanced degree, also from Dijon, and subsequently worked *stages* in Oregon at Adelsheim, Eyrie, and Bethel Heights wineries. In 1987, her father Robert purchased land in the Dundee Hills of Oregon, established Domaine Drouhin Oregon and named Véronique as winemaker. This began the Drouhin Family's commitment to Oregon, which is an important and active part of their lives. In 2013, the Drouhins purchased the magnificent Roserock Vineyard, in the Eola-Amity Hills, and in the summer of 2017 celebrated their 30th anniversary in Oregon.

Jared Etzel, Domaine Roy et fils

Jared Etzel was born in Colorado and raised on the Ribbon Ridge farm at Beaux Frères. This shaped his perspective of the importance of making the wine in the vineyard. His ultimate

winemaking objective is to make soulful wines true to the vintage and terroir.

Maggie Harrison, Antica Terra

Having never set foot in a winery, Maggie Harrison, through dumb luck and an embarrassing show of tenacity, became the first assistant winemaker at Elaine and Manfred Krankl's Sine Qua Non. She apprenticed for eight wonderful and life-changing harvests and in 2004, made plans to strike out on her own and started a small Syrah project called Lillian. These plans also included settling down in Santa Barbara, a place she never intended to leave. Nonetheless, as is usually the case, most plans are in fact just inaccurate predictions. When she was invited to become the winemaker at Antica Terra she emphatically refused. But the vineyard owners were crafty. They asked Maggie if she would simply take a look at the vineyard and offer her opinion about the qualities of the site. She reluctantly agreed. Twenty-six seconds after arriving among the oaks, fossils and stunted vines she found herself hunched beneath one of the trees, phone in hand, explaining to her husband that they would be moving to Oregon.

Gary Horner, Erath Winery

Gary is winemaker for Erath Winery, one of Oregon's pioneering Pinot noir producers and the first winery in the Dundee Hills. Gary's interest in wine evolved in the mid 1980s while working as a clinical pharmacist. Selling his motorcycle to buy home winemaking equipment, a new career was born. In 1988 he moved to the Willamette Valley where he started making wine commercially at various wineries, including Bethel Heights, Witness Tree and Benton Lane. Joining Erath in 2003, Gary is committed to creating high quality wines by carefully balancing tradition with the latest winemaking technology, melding artistry with science. Respectful of the delicacy of Pinot noir, he avoids over-extraction and is judicious about barrel selection, thus showcasing the wine's soft, fruit forward characteristics. Gary's winemaking philosophy is "to make the best Pinot noir the region has to offer—distinctive, authentic, and uniquely Oregon."

Guillaume Large, Résonance

Guillaume Large was born in Burgundy's Pouilly-Fuissé appellation. While working in the family vineyard, planted by his great-grandfather, Guillaume was fascinated by the combination of historic Burgundian estates and modern technology. Curious to see whether he too could make high-quality wine, he earned an Oenologist's National Diploma from the Jules Guyot Institute of Dijon and later interned at Maison Joseph Drouhin for Jerome Faure-Brac, the right-hand man to winemaker Véronique Boss-Drouhin. In 2011, Guillaume took the position of assistant technical director at Maison Louis Jadot, and he more recently joined the team at Résonance.

A lover of mountain biking, hiking and history, he currently lives in Oregon with his wife and five-year-old son. "Oregon is the perfect transition from Burgundy. The latitude is exactly the same, and like Burgundy, the Willamette Valley is populated with small towns, has incredible gastronomy, and is full of friendly people," says Guillaume.

Jean-Nicolas Méo, Nicolas-Jay

Born in 1964, Jean-Nicolas first studied business in Paris at ESCP-Europe, and Energy Economics at Penn University. A career in banking or utilities seemed logical, but his father had brought to his attention that the family domaine was in great need of a conductor.

At the end of the ’80s, Domaine Méo-Camuzet in Burgundy was a sleeping beauty: it had great holdings, but lacked focus and direction. Vineyards and winemaking were subcontracted to five different vintners, all with their own ways. The domaine had no equipment of his own, and lacked space.

Jean-Nicolas started with studying enology at Dijon University and progressively took back all the vineyards of the family holdings, as the vintners retired. It was a thrilling period: a brand to build, a trade to be learnt, a region to understand. Christian Faurois, taking over as vineyard manager, taught him how to work a vineyard; Henri Jayer, freshly retired as a vintner for the domaine and on his way to mythical status, was hired to consult for winemaking; and the region as a whole was undergoing a change of generation and entered an era that fostered a climate of emulation and stylistic research among vintners.

Over the years, Jean-Nicolas initiated some significant developments at Méo-Camuzet: Among others, venturing into Chardonnay and purchasing grapes outside, enabling the domaine to offer more affordable wines to the market. Today, Méo-Camuzet is a 10,000 case operation, with 25 different wines. Opportunities for development are still popping up at home but naturally, the call from Oregon, with its promise of a different perspective, the discovery of great terroirs, and the thrill to start over with a friend, was quite irresistible!

Florent Merlier, Van Duzer Vineyards

As head of Van Duzer's winemaking program, Florent-Pierre "Flo" Merlier embraces Van Duzer’s unique microclimate to create wines that are elegant, vibrant and expressive. Perched on a hilltop in the central Willamette Valley, the estate vineyards and winery sit at the mouth of the Van Duzer Corridor, an area that benefits from the cool Pacific breeze and was recently proposed as Oregon’s newest AVA by local advocates, including Merlier. A native of Burgundy, France, Merlier was captivated by winemaking when he helped a good friend operate a 40-acre family domaine. He subsequently altered his career path from cinema to wine, and studied the art of wine at the University of Dijon, before relocating the the US. Since beginning at Van Duzer in 2010, Flo has worked closely in the vineyard to grow ideal fruit while focusing small lot processes, gentle handling and both traditional and experimental winemaking practices.

Laurent Montalieu, NW Wine Co., Hyland Estates, Soléna Estate

Laurent took his first steps in the vineyard in Medoc owned by his great grandfather, Joseph Montalieu. He grew up on the Caribbean island of Guadeloupe and returned to his family's homeland of Bordeaux for summer vacations and high school. It was through his family's deep commitment to the land that he learned to respect the vines and the wines they produced. His interest in viticulture led him to the Institute of Oenology of Bordeaux, where he immersed himself in studies of vineyard management and winemaking.

After graduating in 1987 he worked for Chateau La Tour Blanche near Sauternes, and Domaine Mumm in California's Napa Valley before moving to Oregon. After seven successful vintages at Bridgeview Vineyards in Cave Junction, Laurent joined WillaKenzie Estate in 1995 as partner and winemaker. Laurent gained the respect of industry leaders and professionals with his passion for the highest quality standards in the vineyard coupled with a philosophy of minimal intervention in the production of handcrafted wines.

In 2003 he left WillaKenzie to focus on Soléna Estate with his wife Danielle. Today, Laurent handcrafts the Soléna Estate and Hyland Estate wines while also serving as winemaker and co-founder of the Northwest Wine Company, a state-of-the-art winemaking facility in nearby Dundee. There he produces Pinot noir, Chardonnay and Pinot gris from the Domaine Danielle Laurent vineyard as well as other prime sites throughout the Willamette Valley. Expanding on his passion for winemaking, he also produces Cabernet Sauvignon, Merlot, and Zinfandel under the Soléna Estate label.

David O'Reilly, Owen Roe

Hailing from rural County Cavan in Ireland, David O'Reilly has been working with wine for almost thirty years. Living in war-torn Belfast in Northern Ireland he experienced "the Troubles" firsthand. After much heartbreak, his family fled to the safety of rural British Columbia, Canada. Here he embraced his love of nature by living off the land with farming and fishing. This association with real food grown in the Irish countryside and subsistence farming in Northern B.C. cemented his desire to farm and live simply. David first developed his interest in wine while attending college in California. After graduating, he was hired at a small winery in Santa Barbara where he discovered his love for cool-climate Pinot noir from coastal vineyards in the Central Coast. After three years, he was drawn to the Oregon, where he has made wine for the past twenty-six years. Just several years later he formed Owen Roe to explore the most interesting sites of the Willamette and Yakima Valleys. In the winery David seeks to "gently coax the most authentic expression of each varietal" using minimal handling and traditional techniques. Selection of site along with hands on involvement throughout the growing season is some of the most important winemaking work David does. His picking decisions are always made in the vineyard: "It's only by taste that we can harvest fruit at its delicate peak of aromatic development, while maintaining balanced pH and high acidity."

Luisa Ponzi, Ponzi Vineyards

Second-generation winemaker at Ponzi Vineyards since 1993, Luisa's winemaking experience is drawn from her lifelong work with her father (Oregon wine pioneer Dick Ponzi) and her studies in Europe. After earning a bachelor of science degree from Portland State University, she trained with top wine producers in Italy and France and was the first American woman awarded the *Certificate Professionnel d'Oenologie et Viticulture* from the CFPPA de Beaune, France. She and her husband, Eric Hamacher, are partners in Hamacher Wines and The Carlton Winemakers' Studio. Luisa lives in Scholls with Eric and their four children—Nico, Mia and twins Matteo and Carlo—along with various exotic chickens, goats, Scottish Highland cows, bees, cats and dogs.

Anne Sery, Hyland Estates

Born and raised in Reunion Island, a tropical French island in the middle of the Indian Ocean, Anne decided to become a winemaker when her parents purchased their first vineyards in the Côte de Nuits. At the age of 14, she started working every summer in the vineyards and developed a growing appreciation and love for viticulture. She later graduated from the École Nationale Supérieure des Sciences Agronomiques de Bordeaux Aquitaine in Bordeaux with her master's degree in viticulture and enology and received her National Diploma of Enology from the University of Bordeaux. She then went to work for some of the most prestigious vineyards in Burgundy. Soon after, she decided to go to the U.S. to perfect her English and try her hand in another Pinot noir region of the world, the Willamette Valley. After working for Beaux Frères, she met Laurent Montalieu and worked first for Soléna Estate and later became the winemaker for Hyland Estates.

Scott Shull, Raptor Ridge Winery

Scott Shull founded Raptor Ridge Winery in 1995, a sought-after producer of Oregon Pinot noir, Pinot gris and Grüner Veltliner. Scott is vice president of Oregon Pinot Camp in 2018. As winemaker, Scott handcrafts about 10,000 cases of artisan wine each year assisted by Shannon Gustafson and with the help of his wife Annie who manages sales, marketing and distribution. The Shulls strive to produce wines of complexity, of finesse and of place. Located in the Chehalem Mountains, Raptor Ridge Estate is a 30-acre estate planted to the above-mentioned varieties. Additionally, ten distinguished regional vineyards supply fine wine grapes to Raptor Ridge under long-term contracts. Scott and Annie are founding members of Oregon Pinot Camp and Annie was president of OPC '08, and has served on its board. Scott is president emeritus of the Chehalem Mountains Winegrowers Board and was a founding director of the Oregon Wine Board and the Oregon Winegrowers Association. Occasionally, the Shulls see each other at home.

HUNTING THE GREAT WHITE

Workshop Locations: Lange, Left Coast, Trisaetum

Adam Campbell, Elk Cove Vineyards

A fourth-generation Oregon farmer, Adam grew up on a 40-acre vineyard and winery in the foothills of the coast range in Yamhill County. He joined the family business full time in 1994, heading up a new vineyard development project that has grown the Elk Cove vineyard holdings to over 300 planted acres. Extremely low yields from meticulously farmed estate-grown fruit give him excellent raw material, natural winemaking methods provide the rest. Adam also has a passion for sustainability including a solar energy project at the winery, biodiesel for all farm vehicles and use of organic farming methods. Adam has served on the board of directors for the International Pinot Noir Celebration (IPNC), Oregon Pinot Camp (OPC), Oregon League of Conservation Voters (OLCV) and the Salud Pinot Noir Auction. He also has a political science degree from Lewis and Clark College.

Cheryl Francis, REX HILL

Cheryl Francis studied enology in France after completing a biology degree at Lewis & Clark

College. She worked three harvests in New Zealand before returning to Oregon to make wine for Chehalem for eight years. In 2002, she joined Deb Hatcher, Bill Hatcher and Sam Tannahill to launch A to Z Wineworks. The group bought one of Oregon's legacy wineries, REX HILL, in 2007 refining that brand for the highest quality. Cheryl oversaw an infrastructure expansion on the property completed in 2016 that added 46,000 square feet of capacity for A to Z.

James Frey, Trisaetum

With an undergraduate degree in exercise physiology from the University of California, Berkeley; a master's in exercise physiology from the University of Arizona; and an M.B.A. from the University of Arizona, it seemed unlikely that James Frey would end up in wine. Nonetheless in 2003, he and his wife Andrea moved their young children to Oregon, bought a piece of land in the eastern foothills of the Coast Range mountains and planted the first of the three vineyards that now make up Trisaetum. Utilizing only dry-farmed, estate fruit, James bottles single vineyard Pinot noir, Riesling and sparkling wines each vintage. In addition to his role as winemaker and proprietor at Trisaetum, he is a nationally recognized artist with paintings and photographs sold throughout the United States and the world.

Mike Hallock, Carabella

Geologist and winemaker Mike Hallock is the founder of Carabella Vineyard, located on the southeast flank of Parrett Mountain. After a graduate degree in climatology and 25 years as a consulting geologist, he did obligatory coursework at UC Davis and became a winemaker in Colorado (really!). Since planting the first vine in 1996, winemaker Mike and his wife Cara have farmed sustainably; no herbicides or pesticides. Ongoing cover crop conversion to the Willamette Valley's native grasses preserves the biodiversity of our vineyard. Fractured volcanic soils allow us to dry-farm the entire 59 acres. Carabella Vineyard embraces LIVE certified sustainability and the Deep Roots Coalition.

Primary focus at Carabella is Pinot noir. Most of the vineyard is devoted to individual blocks featuring seven different clones designed to bring complexity to a site-driven blend. Some vintages yield single-block bottlings. Dijon 76 and 95 Chardonnay and two clones of Pinot gris also have a devoted following.

Thomas Houseman, Anne Amie Vineyards

Thomas' winemaking career unofficially began in the basement of his parent's home in Hampton Roads, Virginia. His Welch's grape juice and orange juice concentrate wines are lost in time, but we're sure they'd be showing well if any remained. Thomas went on to New York City, where he pursued a career in modern dance. Traveling the globe performing was great but it did not get him much free beer. So, he bought a book and taught himself to brew. With the creativity of a dancer, the eye of a scientist, and the encouragement of friends who loved the free beer, the passion for fermenting reemerged. Thomas left the stage and went back to school at CSU Fresno in the enology program. It was there he fell in love with Pinot noir. And, across the globe he embarked again, first to California's Anderson Valley, then to New Zealand, and finally to Oregon. After four years at Ponzi Vineyards, Thomas saw the opportunity to express himself at Anne Amie Vineyards where

he has been able to refine his winemaking style. He is happy he can still use words like balance, grace, fluidity, elegance, power and style- words that once described his dancing, now describe his wines.

Nate Klostermann, Argyle Winery

Nate was appointed to winemaker at Argyle Winery in March of 2013 after serving as Argyle's enologist since 2005. While studying food science at the University of Minnesota, he developed a budding interest in wine production. After getting a taste of the industry at Falconer Vineyards along the Mississippi River in Red Wing, Minnesota, he packed up his beat-up Acura Integra and drove west to Dundee, Oregon. Starting as a harvest intern and quickly promoted to enologist, Nate studied under the tutelage of the legendary, Rollin Soles. Quickly falling in love with the sparkling winemaking process, Nate embraces the year-round challenges sparkling wine production entails. As he has learned from Rollin, he believes that making great sparkling wine carries over and improves the winemaking techniques for still Pinot noir, Chardonnay, and Riesling. A firm believer in ageability, Nate constructs wines that drink well when young, but also build depth and complexity with time. He has also worked in Australia at Petaluma and Knappstein wineries.

Isabelle Meunier, Lavinea Winery

Quebec native Isabelle Meunier studied winemaking and viticulture at the University of Dijon and in New Zealand at Lincoln University before gaining practical experience in renowned wineries in both countries. She moved to Oregon in 2007 as winemaker and general manager of Evening Land Vineyards, a then new venture in the Eola-Amity Hills. After seven years there, Isabelle stepped aside to start her own winery venture with partner Greg Ralston with the harvest of 2014. *LAVINEA* is an artisan producer of distinctive single-vineyard Pinot noir and Chardonnay wines from mature vineyards sites within the Willamette Valley.

Wynne Peterson-Nedry, RR Wines

A second-generation winemaker, Wynne Peterson-Nedry literally grew up on Ridgecrest Vineyards, just six months old when her parents purchased the property that would soon be the first grape vines on what is now Ribbon Ridge AVA. She continued in family-foraged paths with a chemistry degree and a minor in poetry from Bryn Mawr College, but topped it off a few years later with a master's degree in viticulture and enology from UC Davis, to bring her own flavor to the family business. She travelled the world, working vintages in New Zealand, France and California, and landed most recently in Oregon to become assistant and then head winemaker at Chehalem.

Earlier this year, Wynne decided to put her whole hand into the RR Wines fingerprint, which was begun in 2002 as a smaller project label. She brings youth and cutting-edge technique to the table, the perfect foil to her dad's deep understanding of the vineyard he planted.

Scott Neal, Coeur de Terre

Scott Neal has been the winemaker/owner at Coeur de Terre Vineyard since its beginnings in 1998. Along with his wife Lisa as vineyard manager, they crafted a humble 57 cases in their inaugural 2002 vintage from which Coeur de Terre and Scott have grown to making over 5,000 cases a year of Pinot noir, Pinot gris, Riesling, Syrah and sparkling wines from grapes mostly grown on their estate vineyard in the McMinnville AVA. His wine style is focused on reflecting the time and place from which the grapes were grown by employing a gentle hand thus allowing the grapes their voice. Scott grew up on a beautiful southern Minnesota farm from which he learned a strong work ethic, gained a respect for the land and for the whims of Mother Nature. Scott, Lisa and their daughters Abigail and Tallulah live on the estate vineyard along with their dogs Jack and Blue.

Katie Santora, Chehalem Winery

Katie Santora joined Chehalem as the assistant winemaker in 2012 and became the associate winemaker in 2016. Originally from Utah, she became interested in wine while attending UC Davis. There she received her degree in enology and viticulture. The world of wine then opened up to her. Katie spent several years traveling around the world making wine and expanding her knowledge. From working harvests in California and Oregon to Australia, New Zealand and Chile, Katie was able to advance her skill set. After one vintage in the Willamette Valley in 2008, she realized Oregon was the best fit for being able to focus and further refine her winemaking skills and decided to stay. When not at the winery, Katie loves hiking, running, climbing and gardening.

Chris Williams, Brooks

Born and raised in Portland, Oregon, Chris found the Oregon wine industry through a chance meeting of Jimi Brooks in 1999. As their friendship grew, he started coming out to Willakenzie Estate to help with special events and tastings. This eventually led him to continue on with some cellar work and shortly after staying on for the 2000 Harvest. Catching the wine bug, he knew this was an industry that had a great sense of community and wonderful people. This realization brought an understanding that this could lead to a life-changing transition. The following year Chris left to become Jimi's assistant winemaker and help start Maysara Winery. This was a great opportunity as it gave him a chance to learn even more aspects of the industry. Starting with a clean slate, building a winery from the ground up gave a great perspective of what it took to make everything run smoothly. Learning that great wines do start out with great grapes, he helped implement the Biodynamics program in the vineyard. Jimi was a great teacher and kept Chris involved in everything that went on which helped him really learn the business. Upon Jimi's passing in 2004, he led the team that made the Maysara wines, and stayed involved with organizing the great people that helped continue on the Brooks label. Forging a relationship with Janie, Jimi's sister, they decided to continue the label in the following year. Together, the two have helped the Brooks label produce great Riesling, Pinot noir, Pinot blanc, Muscat, and Gewurztraminer.

Joe Wright, Left Coast Cellars

Joe joined the Oregon wine industry in 1996 after leaving Aspen, CO, where he had managed a fine wine shop for several years. When in Oregon he made wine at Willamette

Valley Vineyards, which included the Griffin Creek and Tualatin Estate labels, for six years before becoming winemaker at Belle Vallée Cellars in 2002. There he spent the next nine years producing and blending Pinot noir from several of Oregon's premier vineyards. In 2011 Joe joined the Left Coast Cellars team in Rickreall, Oregon. Drawn by the diversity of Left Coast's 306-acre estate, of which 145 are devoted to the cultivation of wine grapes, he now carefully crafts exclusively estate-grown Pinot noir, Pinot gris, Chardonnay, Pinot blanc, Viognier and Syrah.

2018 CAMP COUNSELORS

DAVID ADELSHEIM	Adelsheim Vineyard
ROB ALSTRIN	Argyle Winery
JANIE BROOKS HEUCK	Brooks
JAY BOBERG	Nicolas-Jay
CAMERON CHRISTIE	Elk Cove Vineyards
ASHLEY CAMPION	Lemelson Vineyards
TOM CHAMPINE	Montinore Estate
COLIN EDDY	Hyland Estates
JESSICA ENDSWORTH	Angela Estate
JIM ESPER	Lemelson Vineyards
GERICH FELLERMANN	Evening Land Vineyards
MIKE FETCH	Hyland Estates
ALANA FONTAINE	St. Innocent Winery
SHARDUL GHOGALE	Left Coast Cellars
ERIN GILREATH	Archery Summit
JOHN GROCHAU	Grochau Cellars
BARBARA GROSS	Cooper Mountain Vineyards
SHANNON GUSTAFSON	Raptor Ridge Winery
DEB HATCHER	REX HILL
JUSTIN HOFFMAN	Union Wine Company
MICHAEL HUGHES	Cooper Mountain Vineyards
CARRIE KALSCHEUER	REX HILL
MICHELLE KAUFMANN	Stoller Family Estate/Chehalem
TYLER KINCAID	Van Duzer Vineyards
KAREN KISSANE	REX HILL
JONATHAN LAMPE	REX HILL
SUZANNE LARSON	Left Coast Cellars

JEFF LEWIS	Alexana Estate Winery & Vineyard
MIGUEL LOPEZ	Domaine Roy et fils
JAYME LOWE	Montinore Estate
KRISTIN MARCHESI	Montinore Estate
RUSS MARGACH	The Eyrie Vineyards
AMY MCCANDLISH ESPER	The Eyrie Vineyards
KIM MCLEOD	Anne Amie Vineyards
COLIN MOORE	Antica Terra
DAVID MOORE	Domaine Roy et fils
DONNA MORRIS	Winderlea Vineyard & Winery
ERIC MUELLER	Domaine Serene
SCOTT NEAL	Coeur de Terre Vineyard
DEANNA ORNELAS	Winderlea Vineyard & Winery
TONY O'ROURKE	Owen Roe
BRENNA PATTERSON	Ponzi Vineyards
GREG RALSTON	Lavinea
JACQUES RENDU	Coeur de Terre Vineyard
JOANNE SCHMIDT	Sokol Blosser
KEITH SCOTT	REX HILL
CHRISTIE SHERTZER	Raptor Ridge Winery
THOMAS SICHTA	Chehalem
RAECHEL SIMS	Cristom Vineyards
ALISON SOKOL BLOSSER	Sokol Blosser
SUSAN SOKOL BLOSSER	Sokol Blosser
SARA STOCKWELL	Grochau Cellars
VALERIE VAUGHN	Adelsheim Vineyard
KYNA WILLIAMS	Union Wine Company
MIKE WILLISON	Patton Valley Vineyard

2018 STEERING COMMITTEE

ASHLEY BELL	Domaine Drouhin Oregon
ROBERT BRITTAN	Brittan Vineyards
BEN CASTEEL	Bethel Heights Vineyard
CHRIS CULLINA	
DEREK EINBERGER	Patton Valley Vineyard
JAMES FREY	Trisaetum
BARBARA GROSS	Cooper Mountain Vineyards
JUSTIN HOFFMAN	Union Wine Company
CARRIE KALSCHEUER	REX HILL
JESSE LANGE	Lange Estate Winery
KRISTIN MARCHESI	Montinore Estate
FLORENT MERLIER	Van Duzer Vineyards
DAVE PAIGE	
SCOTT SHULL	Raptor Ridge Winery
ALISON SOKOL BLOSSER	Sokol Blosser Winery
TODD STEWART	Elk Cove Vineyards
ANTHONY VAN NICE	Soléna Estate

GREEN STATEMENT

Welcome to Oregon! As you know, our state has a well-earned reputation for being on the cutting edge of green thinking. Many of our wineries have adopted best ecological practice in all aspects of their operations.

The organizers of OPC have also done their best to pursue green options wherever possible: communal events with mandatory ridesharing, refillable water bottles as an alternative to endless disposables, recycled products, biodegradable breakfast and lunch utensils, and recycling wherever possible are all a part of our effort to accomplish more while wasting less. We know that every step matters!

THE OREGON PINOT NOIR STORY

Welcome to Oregon! We are pleased you have joined us to investigate the New World home of Pinot noir—to explore Oregon's uniqueness in climate, geology and people. Oregon is different. We have a relatively small wine industry, even though the state is third in number of wineries and fourth largest in wine volume in the U.S. Our approach to viticulture, winemaking and marketing is personal and handcrafted. There is a pioneer spirit here that speaks of the vision, innovation and independence required to succeed in a challenging cool-climate growing region. There is camaraderie and collaboration that values common good over individual benefit. There is accountability to the environment and for the well-being of our neighbors.

WORKSHOP DETAILS
Presenter and location information available at this link following OPC.

POINTS TO INVESTIGATE

Basic questions need to be answered to begin to understand Why Pinot noir? and Why Here?

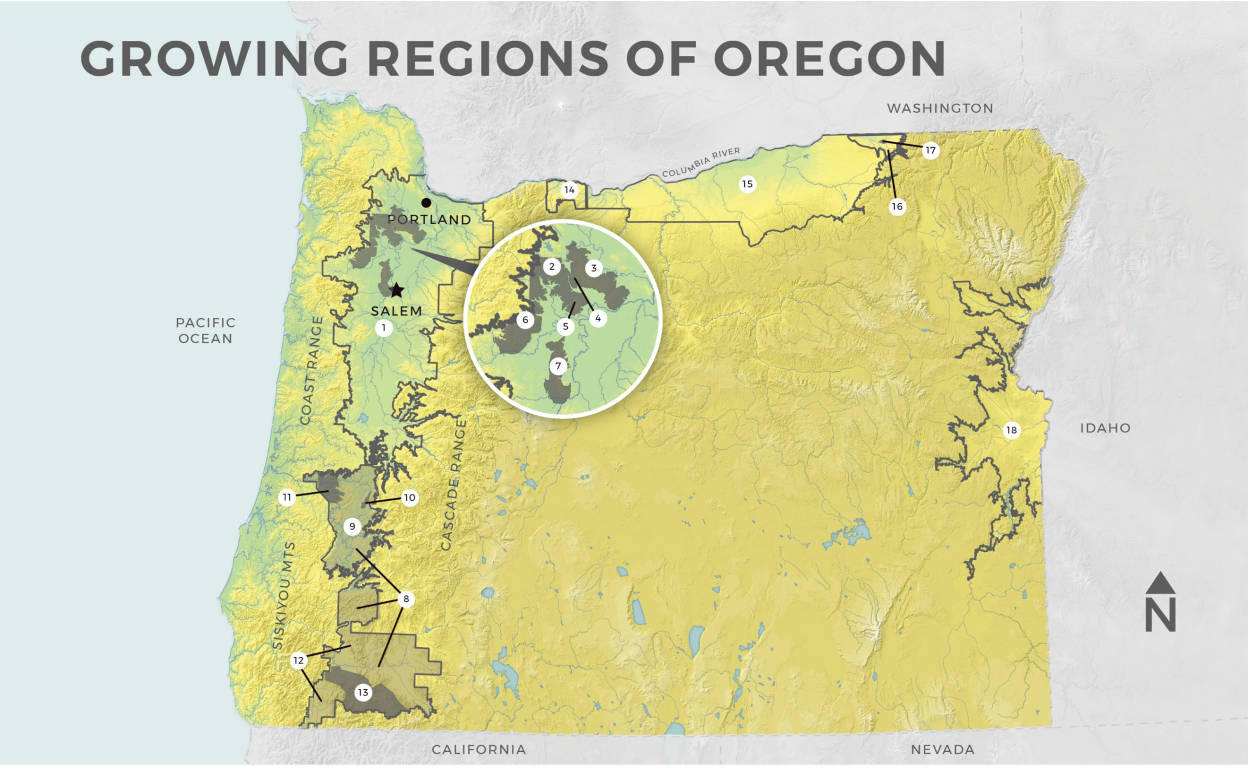
- What is special about our climate and what does it mean for our wines?
- What distinguishes the places Pinot noir grows best in Oregon, and are there real "terroir" differences in those places attributable to the site?
- What innovations in vineyard and winery practices have made it possible to make great wine in Oregon?
- What kind of people mde the Oregon industry what it is today—pioneers, new waves, first and second generations?

CONTENTS

OREGON PINOT NOIR COUNTRY – THE WILLAMETTE VALLEY AND MORE

Oregon is a large state with seven major growing regions and 18 approved American Viticultural Areas (AVAs). Pinot noir is the most important variety in the Willamette Valley, though there are plantings in the Umpqua and Rogue Valleys, Columbia Gorge and Columbia Valley. Approximately 82% of the state's Pinot noir is produced in the Willamette Valley. Those who try Pinot noir from Oregon most likely will be drinking a wine from this area. For the purposes of this discussion we will adopt, with apologies to the rest of the state, the common

usage "Oregon," even as we recognize that we might be speaking accurately of only a much smaller area.



Oregon AVA Map from Oregon Wine Resource Studio, trade.oregonwine.org

Oregon's wine pioneers came to the Willamette Valley looking for the perfect place to grow Pinot noir—a place where long hours of summer sun combined with cool temperatures at the beginning and end of the growing season. Wine grapes ripen slowly here, with a long period of flavor development at the end of the growing season and harvest in late September or early October.

THE COOL CLIMATE – LATITUDE, SUNSHINE, TEMPERATURE AND RAINFALL

The weather conditions of the Willamette Valley—and of most places in the rest of the state where Pinot noir is grown—are described as cool-climate.

- **Latitude**: The 45th parallel cuts through the Willamette Valley just north of Salem. We are sitting halfway between the equator and the North Pole, but so is Newfoundland. So what does that mean? Being so far north, between March 21 and September 21, we have more daylight hours than growing regions further south. On June 21 we have 1.5 hours more sun than in Napa.

- **Sunshine**: Latitude supplies a convenient, but only hypothetical calculation. When one looks at the hours of sunlight, the real uniqueness of Oregon's climate starts to emerge. Up through June, our vines get about the same amount of sun as those in Burgundy. Then suddenly, from July through September, we have more—in July, we actually have more sun than northern California. That very spiky growing season may explain why Oregon Pinot noirs have more fruit intensity than most Burgundies.

- **Temperature:** Ripening requires heat sufficient to physiologically mature grapes, but not so much as to deprive the grapes of acid, finesse and complexity. Northern latitude plus proximity to the ocean brings moderate temperatures year-round with no vine-killing cold in winter or serious frost in spring. Ocean breezes bring cool nights that are especially important for Pinot during the ripening period. The Cascade Mountains to the east protect us from the hot and cold extremes of the continental interior.

    - Our winters are very mild with a mean January temperature of 42ºF.
    - Our summers are cool with July's average temperature being 68ºF.

Harvest in the Willamette Valley usually occurs in late September to early October, compared to mid-September in Burgundy, and late August to early September in California. Big implications for Pinot noir style!

We have less heat than Burgundy through almost the entire growing season—our Septembers are similar and we're only warmer in October. Thus, the events during our growing season—bud break, bloom, veraison and harvest—take place a week or two after Burgundy in most years. Oregon depends on a long, but cool, period of flavor development at the end of the growing season. This is a key difference between cool- and warm-climate wines.

- **Precipitation:** Moderate rainfall at the right time is the second key to the cool-climate advantage. The Willamette Valley is protected from extreme coastal rainfall (80" annual) by the Coast Range. It's still a lot of rain: 44" per year (compared to 28" in Burgundy). However, most of it falls in the winter. Average monthly rainfall in January is 7", but only 0.5" in July and August. Dry summers, compared to even rainfall through the year in Burgundy, mean low pressure from diseases like downy mildew and botrytis, but more issues with drought and irrigation.

CLIMATIC CHALLENGES AND GLOBAL CHANGES

- Timing of bud break: early bud break can mean increased risk from spring frosts and can lead to earlier bloom and harvest. Late spring bud break can mean late bloom (leading to excess crop) and late harvest (in the rain!).
- Rain at critical points in the growing season: cool and rainy weather during flowering can lead to excessively small crops. Early fall rains can reduce wine quality and can threaten winegrower blood pressure levels.
- Global climate change poses the greatest long-term threat to Oregon viticulture. The uncertainty of how badly it may affect us is sobering and should prompt us to action to

mitigate its effects.

GEOLOGICAL HISTORY OF THE WILLAMETTE VALLEY

Until about 12 million years ago, Western Oregon was on the floor of the Pacifi Ocean. Before that, for 35 million years under the sea, it was slowly accumulating layers of marine sediment, the bedrock of the oldest soils in the Willamette Valley.

Starting about 15 million years ago, the pressure created along the coast by the collision of the Earth's Pacific and North American Plates gradually pushed Western Oregon up out of the sea, creating the Coast Range and the intensely volcanic Cascade Mountains further inland. The Willamette Valley thus began as an ocean floor trapped between two emerging mountain ranges.

During this period of uprising, from about 15 million to 6 million years ago, rivers of lava erupting from volcanoes on the east side of the Cascades flowed down the Columbia Gorge toward the sea, covering the layers of marine sediment on the floor of the emerging Willamette Valley with layers of basalt.

The Willamette Valley continued to buckle and tilt under pressure from the ongoing coastal collisions, forming the interior hill chains that are typically tilted layers of volcanic basalt and sedimentary sandstone, such as the Dundee Hills and Eola Hills.

The next geologic activity to add to our soils was the creation of a layer of windblown silt (called Loess) on the northeast-facing hills west of where Portland sits today. This started as long ago as a million years and may have continued until about 50 thousand years ago. These silts were blown in from the valley floor, but they originated from the severely weathered basalts and sediments.

Much, much later, about 18 thousand to 15 thousand years ago, at the end of the last ice age, the melting of a glacial dam near the location of Missoula, Montana, repeatedly flooded the Willamette Valley, creating a lake up to the 400-foot contour level, with only the tops of the two-tone hills sticking out, and leaving behind deep silts.

Thus we have in the Willamette Valley a complex series of soils with interesting and diverse origins:

- **Marine sediments** that were laid down on the floor of the Pacific Ocean. Examples: Willakenzie, Bellpine, Chuhulpim, Hazelair, Melbourne, Dupee
- **Basalts** that originated as lava flows from eastern Oregon. Examples: Jory, Nekia, Saum
- **Windblown Loess**, silt blown up from the valley floor onto northeast-facing hillsides. Example: Laurelwood
- **Missoula Flood** deposits brought down the Columbia Gorge as the result of a repeatedly melting glacial dam. Examples: Wapato, Woodburn, Willamette

DIVERSITY OF VITICULTURAL AREAS WITHIN THE WILLAMETTE VALLEY

Much is said about how and why the Willamette Valley is the perfect place to grow Pinot noir. But once that most fundamental choice has been made, it must be added that not every acre in the Willamette Valley is suitable for growing great Pinot noir. Indeed, most of the acres of the Willamette Valley are deep, rich valley floor soils that are paradise for a great diversity of crops, but they can spell trouble for Pinot noir. Pinot noir at low elevations is subject to frost damage in the spring.

In almost all cases, great Willamette Valley Pinot noir grows on hillsides, often quite rocky, facing southeast, south or southwest, at least 200' above sea level and avoiding cooler hilltop microclimates over 900'. This is a common factor amongst the six sub-AVAs within the Willamette Valley, regardless of soil types and weather patterns.

The hillsides within the Willamette Valley are composed of a complex series of soils formed at different stages of geological history. There is no doubt that the fascinating diversity of Pinot noir wines grown in the Willamette Valley depends in part on the diverse origins of the soils in which our vineyards are planted. See Reference Section for Willamette Valley Soils Map.

INNOVATIONS IN COOL-CLIMATE VITICULTURE AND WINEMAKING

Innovation, invention, curiosity, keen observation, energy and dedication are all characteristics of the Oregon wine industry. In the vineyards, every phase of grape growing, from the dirt itself to consideration of the weight impact of tractors on the dirt, has been and continues to be examined in serious, sometimes painful, detail. Inside the wineries, the same sort of reevaluation, rethinking and searching is constant. Many vineyard and winery practices now common in the U.S. were originally explored, innovated and refined in Oregon.

Site Selection and Matching Clones: Oregon pioneered the now accepted practice of matching site, climate, variety and clone. See Reference Section White Clones in Oregon and Pinot Noir Clones in Oregon.

Trellising, Canopy Management and Spacing: Vertical trellising has been standard Oregon practice from the first vinifera plantings. The goal is to maximize the amount and effect of sunlight on individual leaves and minimize shading. It also enhances airflow and aids in prevention of mildew. Leaf pulling around the clusters, an idea from Switzerland, is widely practiced—with thoughtful variations—to enhance ripening and prevent mildew. The effect of dappled sunlight heightens flavor and aroma development, while decreased leaves increase the efficacy of sprays to prevent mildew. There will probably never be consensus on the correct spacing between vines and rows. However, to compensate for low tonnage per vine—and perhaps get increased body and flavor in the grapes—there has been general movement toward tighter spacings over the years.

Harvest and Processing: In Oregon, every aspect of winegrowing and winemaking is permeated with the fundamental finding that gentle handling is intrinsic to the production of premium cool-climate varieties, Pinot noir in particular. Some of those gentle handling techniques, perhaps reinvented from old practices but certainly identified and valued in

Oregon, include:

- Handpicking fruit into very small containers rather than gondolas.
- Moving grapes with conveyor belts rather than augers.
- Using sorting tables to remove any damaged fruit.
- Destemming while keeping each grape berry whole rather than crushing.
- Cold maceration (after all, Oregon's harvest is usually in October; the cellars are cold).
- Moving must and wines with gravity or gas rather than pumps.
- Fermenting in small containers (commonly 1.5- to 5-ton capacity) rather than huge tanks to provide appropriate temperature control and a manageable cap.

See the Farming and Winemaking chapters for more detail.

A GENERAL HISTORY OF THE OREGON WINE INDUSTRY AND OREGON PINOT NOIR

Pre-History

Vinifera winegrapes have been grown in Oregon since the first settlers put down roots in the nineteenth century. Accounts of vines being grown in the Oregon Territory go back as far as 1825. (By comparison, winegrapes were introduced into California in 1779, New Zealand in 1819 and Australia in 1832.) Over the next decades, settlers poured into Oregon lured by the tales of fertile open farmland, water, moderate weather and the excellent quality of the Oregon Territory's produce. Many early pioneers came from Europe, bringing dreams of producing wine in the "Promised Land." Indeed, by the 1890s, Oregon wines were winning awards and general acclaim.

Oregon's early adoption of Prohibition (1914) effectively put an end to that early chapter of Oregon winegrowing. After 1933, there remained no demand for local table wines. The wineries that started up focused on sweeter fruit wines.

The California industry managed to survive the socio-political-economic crisis, but just barely, and certainly not with an emphasis on quality table wines. Even by the 1950s and 1960s, the majority of California wines were of the bulk and sweet types produced from undistinguished varieties. Premium wines were in the future; Pinot noir was essentially unknown.

As the California industry refocused on quality in the 1960s, Oregon quietly began an era, not of revitalization, but actual discovery and birth of a wine region. In the early 1960s Richard Sommer planted vinifera vines in the Umpqua Valley, while both David Lett and Charles Coury founded vineyards in the Willamette Valley. More wine pioneers joined in: the Eraths, Ponzis, Blossers, Adelsheims, Campbells, Vuylstekes and Fullers in the Willamette Valley; the Wisnovskys in the Rogue Valley; and the Bjellands and the Giradets in the Umpqua Valley. In 1970 there was one vinifera winery in Oregon and fewer than 100 acres of vines planted. By 2010, there were 418 wineries with over 20,300 acres planted in 848 vineyards.

The wine industry in Oregon has changed the face of the land. Hillsides in the northern Willamette Valley—the nucleus of the industry—that once were planted with walnut,

hazelnut, prune, peach and cherry orchards, and dotted with prune and nut dryers, are now covered with vineyards and architecturally imposing wineries as well. The transformation began in the last decades of the twentieth century as canneries closed, and fruit and nut processing was transitioned to more efficient commercial dryers. Land use laws passed in 1973 limited residential building in agricultural zones, raising the value of farmland dramatically and encouraging vineyards to be planted. A new wine economy thrived. In the 2004 elections, a new threat surfaced as a state measure was approved by voters to roll back the land use laws. Three years later, Oregonians reaffirmed their desire to keep development off of farmland and maintain the tradition of valuing farmland as a resource.

The wine industry has improved the quality of life in Oregon on many fronts. Vineyards are scenic, as well as being one of the most environmentally friendly agricultural sectors. Most vineyards are farmed with a very conscious goal of sustainability. Oregon has earned a fine reputation for its excellent wines now sold nationally and internationally. The wineries themselves have become tourist destinations, attracting visitors from all over the world who come in order to appreciate the beauty and quality of Oregon wine country. The wine industry brings millions of dollars into the state in wine sales, and has a total annual economic impact on the state of more than $1 billion.

The Pioneers

The primacy of Pinot noir was super-imposed on the state of Oregon by a group of people who had done their homework in the late 1960s and early 1970s. The early pioneers studied the potential for vineyards in Oregon at UC Davis and at research centers in Colmar, France and Wädenswil, Switzerland. They used that background to select the North Willamette Valley as the prime place for superior New World Pinot noir production. Their sights were set on the flavor ripening capacity and low disease pressure provided by long, warm sunny summer days. Of equal importance, acid and structure-building derived from cool nights also made the region ideal. Abundant moisture during the dormant season to establish deep roots and mitigate irrigation issues added to the appeal of the Willamette Valley. Most of the first wave came from California, and they never looked back, because their science told them that they were planting the right grape in the right place and their heads told them that they were home.

The early wine pioneers were individualists. They didn't necessarily share a defined common goal: their original motivations varied with each stubborn, overly confident person. There has never been a single crusader, champion or leader in Oregon. Instead there has always been a collaborative approach, based on mutual respect, admiration and friendship. Whatever their personal reasons for placing themselves in Oregon, the early pioneers quickly recognized their interdependence. As a group they were highly educated, strong and resourceful, but short on experience. Naïve dreams of making quintessential Pinot noir in a land where no one knew or wanted Pinot noir bonded them like blood brothers and sisters. In truth, no one really knew how to grow or make wine in Oregon. The awareness of this somehow made the whole project even more attractive to that early odd lot.

They had more in common than unsupported ideals. They shared the common experience of

limited finances and were forced to begin on very low budgets, buying used equipment and working other jobs to make ends meet. Having found each other, they met often to share information as they adapted and invented techniques to deal with their uncharted terrain. They learned to farm, incorporating the finer aspects of viticulture; they discovered the details of delicate winemaking; they navigated their way through bureaucracies and legislation. They learned that they had to learn how to promote and sell.

New Waves

By the mid '80s, the word about Oregon wines, especially Pinot noir, had gotten out. New wineries, vineyards and out-of-state investments flowed in. Outside confirmation of Oregon as a wine region was welcome and exciting. In 1988, the wine world sat up and took notice when Robert Drouhin, of the prominent Burgundian producer Maison Joseph Drouhin, bought a large property and started vineyards and a winery in the Dundee Hills. Drouhin declared there were only two places in the world he would grow Pinot noir: Burgundy and Oregon. This investment proved the catalyst for a series of increasingly expensive and sophisticated winery facilities. Individuals with personal fortunes built many of these facilities, like WillaKenzie Estate, King Estate, Domaine Serene and Lemelson Vineyards. Others, like Archery Summit and Willamette Valley Vineyards, were built by groups of investors. The days of used equipment and individual owner sweat equity were long gone. The original pioneers found they needed to keep up, or be left in the dust. The state-of-the-art, both in viticulture and winemaking, had evolved considerably, and the new players had all the bells and whistles—grape sorting conveyors, gravity flow processing, actual barrel caves, commercial kitchens, culinary staff, entertainment facilities, gracious guest housing and more.

Many of the older wineries stepped up to the bar. Sokol Blosser engaged Oregon's prestigious architect, John Storrs, to design its new tasting room. Elk Cove Vineyards, Chateau Benoit and REX HILL Vineyards constructed attractive hospitality facilities to accommodate large corporate and private events. David Adelsheim researched winery design throughout Europe before building his impressive new winery. Ponzi Vineyards established their wine bar and restaurant in Dundee to attract and accommodate wine country tourism. Most wineries reviewed and strengthened their marketing programs with renewed seriousness.

On the sustainability front, Sokol Blosser led the way to earth-friendly building with an underground barrel cellar that became the first winery building in the world to earn the U.S. Green Building Council's prestigious LEED (Leadership in Engineering and Environmental Design) certification. At almost the same time, the Carlton Winemakers Studio won LEED certification for the entire new winery. Stoller Winery followed with the first Gold LEED certification for a winery in the United States. It integrates gravity-flow winemaking techniques, energy-efficient heating and cooling and wastewater reclamation to reduce negative environmental impact.

Outside Confirmation

Two major wine tasting events, in 1980 and 1985, focused the world's wine press attention on Oregon. In Paris, in 1979, Gault Millau sponsored an international Olympiad of wine. An

Oregon Pinot noir, The Eyrie Vineyards 1975 South Block Reserve, scored in the top ten in its category. In 1980, the winners of the Olympiad were challenged to a rematch, and the same wine placed second. This surprising achievement was widely publicized. Wine writers and consumers became aware of Oregon, and its place as a wine-producing region was confirmed. In New York, in 1985, the International Wine Center held a "Burgundy Challenge" to compare 15 of the top Oregon Pinot noirs with a similar number of high quality Burgundies. All were from the 1983 vintage. The tasters were all experts. When the wines were revealed, the august tasters learned they could not distinguish Oregon Pinot noir from Burgundy; moreover, the top five scoring wines were all from Oregon. The tasting had an immediate impact on the prestige and actual sales of Oregon Pinot noir. The combination of press attention and the demonstration of a critical mass of top quality Oregon wineries set the industry leaping forward.

Steamboat Conference

In 1979, two devotees of both Pinot noir and fly-fishing, Stephen Cary and Mick Richmond, came up with the idea of combining their obsessions with other like-minded folk in a sort of retreat/seminar/party. Their idea was to invite Pinot noir winemakers only for three summer days at an idyllic fishing lodge on the wild North Umpqua River in Southern Oregon to talk (incessantly) about, and drink, Pinot noir—at least when they weren't fishing. Amazingly, there were like-minded winemakers, and the annual Steamboat Conference has developed into the international font of knowledge for the production of Pinot noir. No press is allowed. Winemakers from around the world—honored to be invited—candidly discuss their observations, discoveries and difficulties with this fickle variety. From these honest exchanges, the quality of Pinot noir around the world has soared.

Oregon Wine Advisory Board

Established in 1983, Oregon growers and producers elected to tax themselves at the highest rate in the world, $25 per ton. These funds, still relatively minor from a small region, have enabled Oregon to conduct vital viticultural and enological research and creative marketing programs. In 2004, the Oregon Wine Board replaced the Oregon Wine Advisory Board.

The International Pinot Noir Celebration (IPNC)

IPNC was founded in 1987, the brainstorming result of a small group of Oregon wineries and business people from the city of McMinnville. Their idea was to develop an event based not on competition, but on celebration. It has proven a continuing overwhelming success. Pinot noir producers, consumers and trade have responded with enthusiasm. The IPNC has gently and joyfully enhanced the position of Pinot noir, and Oregon, in the wine world.

¡Salud!

In 1992, the Oregon wine industry, joining with a hospital located in the wine area and with local businesses, stepped up to the plate in recognizing their responsibilities for the health care needs of vineyard workers and their families. ¡Salud! (meaning health and a toast "to your health" in Spanish), an event and program very loosely modeled on the Hospice de Beaune Auction, was developed and set into action. The wineries who were invited to participate agreed

to produce and donate a half barrel of Pinot noir each vintage…a half-barrel of not just Pinot noir, but their very finest, an exceptional, exclusive cuvée. The wine is presented by barrel tasting and purchased at an elegant, lively auction each fall. Pinot noir lovers and collectors have responded with enthusiasm and generosity. All proceeds go to the ¡Salud! Health Care Program that provides dependable and consistent services for vineyard workers and their families throughout the wine region. Administered through Tuality Hospital, ¡Salud! supports a full-time Spanish-speaking medical staff, clinics, classes and mobile health vans that go directly to the wineries and vineyards. The innovative and effective ¡Salud! program has received numerous awards and recognition throughout Western states, serving as a model for other agricultural industries attempting to meet the needs of their valued workers.

LIVE

The LIVE program was created by a group of winegrowers in the Willamette Valley led by Ted Casteel of Bethel Heights Vineyard and Carmo Vasconcelos of Oregon State University, with the goal of defining and promoting environmental stewardship with rigorous independent third-party certification for sustainable grape-growing and winemaking practices. LIVE has grown to become the most widely adopted certification program for winegrowers Oregon.

Oregon Pinot Camp

Realizing the very best way for people to learn about Oregon wines, vineyards and winemakers is to see and experience the region firsthand, a group of winemakers dreamed up Oregon Pinot Camp. The idea was to invite people actually involved in selling Oregon wines—people who already knew and often loved Oregon wines—to come learn even more. Rather than a series of social tastings and marketing spiels, it was understood the campers deserved serious, substantive information and experiences—with a little fun on the side. The first Oregon Pinot Camp in 2000 proved a great success from all perspectives. Begun as an experiment, it has become an annual event, booking up as soon as invitations are received, with requests for invitations coming in from all over the country.

Willamette: The Pinot Noir Auction

In 2016, the Willamette Valley Wineries Association launched its first trade-only wine auction, raising nearly $500,000 for the association in its first year. The auction is now an annual event, promoting the Willamette Valley's most important grape variety, Pinot noir. Buyers from the wine trade attend the weekend immersion into the Oregon wine community and bid on unique, inimitable Pinots from a single vintage in 5, 10, and 20 case lots.

The Future

The Oregon industry is a story by itself, but it is also a significant part of an international wine industry rebirth, which occurred simultaneously throughout the United States and in Australia, New Zealand, South Africa, France, Italy and Germany. It began in the early 1970s with countries working individually. Now the wine industry has become genuinely global. This is evidenced not only through international ownership of wine brands, but also through cooperation, friendship, international symposia and joint research that have been helpful to all. In addition, touring "wine country" has become a popular international pastime, stimulating

the development in every nation of wine country inns, bed and breakfasts, related tourist attractions and fine restaurants serving wine-friendly cuisine.

As the Oregon wine industry continues to expand, most of the early winegrowers who developed the industry are still around. What a success story they have to tell! Out of nothing, an industry was built, one that has given Oregon a reputation as a visitor destination more romantic and glamorous than its stereotypical rugged outdoorsiness. It's an industry that contributes substantially to Oregon's economy through its many facets: agriculture, winemaking, support services and equipment, tourism and sales. The proximity of metropolitan Portland to the Willamette Valley winegrowing region has mutually enhanced wine country tourism, the hotel industry, top-quality restaurants and markets committed to all manner of locally grown and produced items.

For a lucky few of the early winemakers, the second generation is stepping up to the helm, working with their parents in some cases and taking over in others. They have a rich inheritance. When their parents started, no one noticed or cared what they were doing up in the northwest corner of the U.S. somewhere between California and Washington. Today, Oregon wine, especially Oregon Pinot noir, is recognized internationally.

The early winemakers are also substantiated and supported by hundreds of younger, talented, well-trained and energetic people who revel in the continuing spirit of discovery and possibilities of Oregon. This next generation's challenge is to keep the momentum moving forward, to build on the earlier successes without losing the passion and focus on quality that fueled the pioneers and to continue the commitment to sustainability so they can in turn pass it on to their next generation. The world will be watching.

Edited by David Adelsheim and Nancy Ponzi. Drawn from An Overview: A History of the Oregon Wine Industry and Oregon Pinot Noir, by Diana Lett, for OPC 2000; The On-Going Experiment: Innovations and Revelations in Cool Climate Viticulture and Enology, by Nancy Ponzi, for OPC 2000; The Rallying Call to Pinot Noir: How Pinot Noir Came to be Understood, Admired…and Sold, by Nancy Ponzi, for OPC 2000; The Oregon Wine Industry: An Insider's Perspective, by Susan Sokol Blosser, Introduction to Oregon Winegrapes Grower's Guide 5th Edition, 2002; The Oregon Pinot Story short film, written and edited by Diana Lett, Harry Peterson-Nedry and Nancy Ponzi for OPC 2004. Updated by David Adelsheim and Annie Shull for OPC 2010.

OREGON WINE MILESTONES

1961 Richard Sommer plants Oregon's first post-Prohibition vinifera grapes, including Pinot noir, in the Umpqua Valley.

1965 David Lett plants Pinot noir and related cool-climate varieties in the Willamette Valley.

First Oregon Pinot noir, from Hillcrest Vineyards in the Umpqua Valley, becomes available in Oregon market.

1970 Five bonded Oregon wineries with 35 vineyard acres.

1973 Senate Bill 100 is passed, which created Oregon's revolutionary comprehensive statewide land use planning goals and the great legacy of Governor Tom McCall. Many people involved in the then infant Oregon wine industry actively worked on the passage of this legislation. Their work is credited—in large part—for keeping the hillsides in agricultural rather than residential use. The result, even near urban centers, is acres of vineyards and orchards.

1974 The existence of clones of wine grape varieties—and their potential importance—is first recognized by growers in the Willamette Valley. In the 1960s and early 1970s, growers only knew that they needed to match the variety to the climate. They simply ordered the cool-climate variety they wanted; no one mentioned a specific clone. By blind luck, Oregon started its Pinot noir plantings with the "Wädenswil" and "Pommard" clones, which happened to combine low production and high quality. Clones of other varieties were not as perfect. In 1974 Dick Erath helped bring more clones of Pinot noir and Chardonnay from UC Davis for potential study. Dr. Ron Cameron at Oregon State University agreed to set up a grapevine quarantine program so material could be brought to Oregon from outside the U.S. David Adelsheim first saw the clonal selection programs for Pinot noir and Chardonnay in Burgundy and arranged for the importation of a few clones of Chardonnay, Pinot noir and Gamay noir from a research station in Espiguette. With the help of Charles Coury, Jr., 15 clones of Alsatian varieties were sent to Oregon State University.

1975 L'Omelette Restaurant, the trendy Portland spot in the '70s, introduces the first wine list featuring an Oregon wine section. The wine list was created by David Adelsheim, then sommelier, now president of Adelsheim Vineyard. Other restaurants soon followed suit.

The first coffee table book about the wines of the region, The Winemakers of the Pacific Northwest by Elizabeth Purser, is published. Though perhaps way before its time, this book with its full-page color photographs (and naïve text) is now considered a rare wine collector's item.

Table Wine Research Advisory Board is established to conduct needed research support for the young but growing wine industry. It received $12/ton levied on grapes harvested in Oregon.

Oregon's strict wine labeling regulations, proposed by the industry, are adopted by the Oregon Liquor Control Commission. The innovative regulations are a bold component at the foundation of the Oregon wine industry, and required the consent of every Oregon winery to be adopted. They continue to be the strictest wine labeling standards in the United States.

A handful of Oregon winery owners gather over a kitchen table to create the first "Discover Oregon Wines" brochure, to function as both a backgrounder and as a tourist guide.

Oregon Winegrowers Association is founded, a statewide trade organization merging the

former Winegrowers Council of Oregon (representing the Willamette Valley) and the Oregon Wine Growers Association (of Southern Oregon).

1979 Gault-Millau French Wine Olympiad places The Eyrie Vineyards 1975 South Block Pinot Noir in their top ten in the Pinot noir category, resulting in the first international recognition of Oregon.

Hugh Johnson visits Oregon. His discussions with Oregon vintners convinced him to add an Oregon map to his definitive World Atlas of Wines.

The Steamboat Conference is established by Stephen Cary (now at Yamhill Valley Vineyards, OR) and Mike Richmond (now at Bouchaine Vineyards, CA) and others. It is an annual three-day summer gathering of just winemakers. Initially, only winemakers from Oregon and California attended, but now they come from all around the world. The approach is simple: tastings of the best wines—and problem wines—from all the winemakers in attendance with in-depth, honest discussions on the true nature of Pinot noir wines and best practices to get there. This conference increased the wealth of knowledge about Pinot noir production and, incidentally, created a worldwide brotherhood of Pinot noir producers. The conference was named for the setting, Steamboat Inn, a world famous fly fishing lodge on the wild, remote North Umpqua River in Oregon.

1980 Thirty-four bonded Oregon wineries with 1,100 vineyard acres.

A Robert Drouhin-sponsored French blind tasting reconfirms the high rating of The Eyrie Vineyards 1975 Pinot Noir. International coverage of the upset brought widespread attention to Oregon Pinot noir.

The dramatic volcanic eruption of Mt. St. Helen's brings world focus to the region. Feature stories speculated on the fate of grapevines and wines. In fact, some vines were damaged and a major industry-funded research project was launched to study the effect of volcanic ash on juice and wine. Oregon vintages are never normal, but this one was spectacularly unique.

1981 Ponzi Vineyards is the subject of the first New York Times exclusive profile/review coverage of Oregon. Frank Prial featured the Ponzi 1979 Willamette Valley Pinot noir.

1982 International Wine Competition, London: Double Gold medals are awarded to Tualatin Vineyards 1980 Estate Pinot noir and 1980 Estate Chardonnay.

The Willamette Valley American Viticultural Area is approved.

1983 Cary Oregon Wines, the first national brokerage for Oregon wines, is established by Stephen Cary (now winemaker at Yamhill Valley Vineyards) and Reuben Rich. This was the first attempt to systematically find wholesalers for Oregon wines outside the Pacific Northwest. Stephen presented premium Oregon wines—and the story behind those wines—to distributors

in many parts of the United States. Wholesalers in Chicago, Boston, New York, California, Texas, Minneapolis and Kansas City took on multiple Oregon brands and became early adopters. Although the business no longer exists, many of the distributor/winery relationships developed then remain intact and successful today. The efforts of Cary Oregon Wines established acquaintances and set the foundations for many of the pivotal media events of the future.

Publication of the first edition of Oregon Grape Growers' Guide, the only basic handbook on cool-climate viticulture written by growers—Marilyn Webb, Ted Casteel, David Adelsheim, Susan Sokol-Blosser and others—for growers.

The Oregon Wine Advisory Board is established with the mission to promote marketing and research for the wine industry. Oregon growers and producers elected to tax themselves at the highest rate in the world, $25 per ton, to fund the OWAB.

The Yamhill County Wineries Association is formed, beginning with 11 member wineries. Those wineries opened their doors for the first Wine Country Thanksgiving celebration that year, inviting visitors to taste and purchase wines from the source.

Rachel Starr (founder of the Portland wine shop, Great Wine Buys) sends samples of Oregon wine to Robert Parker of The Wine Advocate. The samples sparked an exploratory trip to Oregon by Parker, during which he toured, tasted and subsequently discovered Oregon wine. Parker's story and his enthusiastic review of the 1983 vintage brought the wine world's focus to the region.

Oregon State University and Oregon's wine industry envision, organize and host the first International Cool Climate Wine Symposium. The quadrennial event continues to be held in various cool climate regions of the world.

"Dijon clones" of Pinot noir and Chardonnay arrive at Oregon State University as a result of international collaboration. Their arrival has resulted in a profound improvement in Oregon Chardonnay, and greater complexity of flavors and earlier ripening times in Oregon Pinot noir.

The exceptionally cold, wet summer of 1984 leads to the latest and, by all accounts, the worst harvest season in Willamette Valley history.

1985 Willamette Valley Pinot noir outshines French at the Burgundy Challenge at the International Wine Center in New York, at which the expert judges' top five wines consisted entirely of Oregon bottlings.

The first mention of Oregon wine in the Wine Spectator features the astonishing results of the Burgundy Challenge, including photos exhibiting the beauty of Oregon vineyards.

1987 The International Pinot Noir Celebration debuts at Linfield College, McMinnville,

Oregon. Organized by a collaboration of local business people and wineries, the goal was to bring together the great Pinot noir producers of the world for a weekend of wine education, culinary excellence and friendship. Winemakers from Burgundy, California, New Zealand and Oregon rubbed shoulders with consumers and industry folk from across the United States.

The Drouhin family, owners of the important Burgundy negociant, Maison Joseph Drouhin, purchases 100 acres for vineyards and a winery in the Dundee Hills. Robert Drouhin had made several visits to Oregon, earning the respect and friendship of the larger wine community. His daughter, Véronique Drouhin, who worked harvest in Oregon in 1986 with three wineries, was appointed winemaker for the new venture. They made their first wine in 1988 from purchased grapes in a leased facility. This extraordinary Franco-Oregon venture was widely reported, underscoring the seriousness of Oregon wines and increasing the credibility of the Oregon wine industry. The flow of established winemakers from other regions to Oregon continues, from Australia, New York, Canada and California (among other corners of the world).

1988 Governor Neil Goldschmidt presents Oregon wine to Burgundy. Goldschmidt, always a wine lover and later a winegrower in Dundee, elegantly traversed a minefield of potential social, cultural, economic and trade challenges to lead a group of winery owners on a mission to the heart of Burgundy. Roz Seysses of Domaine Dujac and Robert Drouhin were particularly helpful in overcoming the challenges of getting the cream of Burgundian wine society to show up at the tasting of Oregon wines. The wines were warmly and enthusiastically received. The Governor cemented a relationship between the two Pinot noir regions that thrives today, not only in friendships, but also exchanges of grape growing and winemaking techniques. There is also a continuing exchange of interns with young winemakers in Burgundy being able to list Oregon on their Curricula Vitae, and vice versa.

1989 Pinot Noir: America, a collaborative effort of California and Oregon Pinot noir producers, begins a series of trade tastings around the country to popularize Pinot noir among chefs and sommeliers.

Jim Berneau, founder of Willamette Valley Vineyards winery near Salem, offers public stock to build his winery. Willamette Valley Vineyards is Oregon's first and only publicly held winery.

Seventy bonded Oregon wineries with 5,682 vineyard acres.

The Trappist Abbey in Lafayette opens the Abbey Wine Warehouse, offering important storage solutions to Willamette Valley wineries.

Phylloxera, a very small insect attacking the roots of grape vines, is identified for the first time in Willamette Valley vinifera vineyards.

1991 The Hotel Vintage Plaza opens in downtown Portland with an Oregon wine theme, naming each luxury suite after an Oregon winery.

The ¡Salud! Wine Barrel Auction, the first U.S. hospital initiated and financed collaboration with local wineries, is founded. All proceeds provide health care for vineyard workers and their families.

The Oregon chapter of Women for WineSense is formed.

1994 The Oregon Wine Marketing Coalition is founded. The cooperative marketing group of more than 40 wineries took Oregon on the road. For nine years, the Coalition presented educational seminars and tastings of Oregon wines throughout the United States.

1996 Salmon-Safe, an environmental marketing program, is started by the Pacific Rivers Council and directed by Dan Kent.

1997 The LIVE program is created by a group of winegrowers in the Willamette Valley led by Ted Casteel of Bethel Heights Vineyard and Carmo Vasconcelos of Oregon State University, with the goal of defining and promoting environmental stewardship with rigorous independent third-party certification for sustainable grape-growing and winemaking practices. LIVE has grown to become the most widely adopted certification program for winegrowers Oregon, with over 34% of total Oregon vineyard acreage certified LIVE in 2012.

2000 One hundred thirty-five Oregon bonded wineries with 9,000 vineyard acres.

The first Oregon Pinot Camp (OPC) is held. Forty Oregon wineries combine their talents and resources to organize a remarkably creative and successful event. Selected retailers, sommeliers and distribution sales representatives from throughout the U.S. are invited to the vineyards and wineries of the north Willamette Valley. They learn about the region's grape growing and winemaking practices from its vineyard managers and winemakers. Along the way, they get a taste of the region's hospitality. Their enthusiastic response transformed this one-time experiment into an annual event. OPC has become one of the most beloved wine trade events in America and is credited with having radically increased support and sales of Oregon wines in the wine stores and restaurants of the U.S. and increasingly in other countries.

2002 The first U.S. Green Building Council LEED (Leadership in Energy and Environmental Design) certification for a winery building is awarded to Sokol Blosser for its barrel cellar.

The Carlton Winemakers Studio is founded as the first multiple-winery facility in Oregon, creating an innovative model for sustainability and collaboration.

2003 Oregon State University Press publishes the fifth edition of Oregon Winegrape Growers' Guide, now titled Oregon Viticulture.

2004 The Northwest Viticulture Center opens at Chemeketa Community College in Salem, offering hands-on instruction in winemaking and vineyard work.

The streamlined Oregon Wine Board replaces the Oregon Wine Advisory Board, with the same funding as the WAB but no longer under the auspices of the Department of Agriculture. Members of the board are appointed directly by Oregon's Governor.

The release of the film Sideways sparks widespread interest in Pinot noir.

2005 The first four American Viticultural Areas (AVAs) within the Willamette Valley AVA, of the six petitioned for in 2003, are approved. They are Dundee Hills, Yamhill-Carlton, Ribbon Ridge and McMinnville.

2006 Ste. Michelle Wine Estates, Washington's oldest winery, announces that it will acquire the assets of Erath Vineyards, one of the Willamette Valley's pioneer wineries.

Two more new Willamette Valley AVAs, Eola-Amity Hills and Chehalem Mountains, are approved.

2008 Fourteen wineries join forces with the Oregon Environmental Council to kick off the Carbon Neutral Challenge, the first wine industry carbon reduction program in the United States.

2009 The Allison Inn & Spa, Willamette Valley wine country's first luxury hotel, opens in Newberg. Built within the urban growth boundary and featuring its own vineyard, walking trails, kitchen garden and greenhouse, The Allison offers award-winning accommodations and dining to the wine country visitor.

2010 Four hundred eighteen Oregon bonded wineries with 20,300 vineyard acres.

Destination Races, a national half marathon series sponsoring races in America's beautiful wine regions, launches the first Oregon Wine Country Half Marathon, drawing participants from around the country to run 13.1 miles in the northern Willamette Valley.

2011 Linfield College inaugurates an Oregon wine history project to preserve, study and celebrate the state's wine history.

2012 Wine Spectator magazine features Oregon wine as the cover story, highlighting the perfect match between the Willamette Valley climate and the Pinot noir grape. Harvey Steiman's extensive review of Willamette Valley Pinots concludes, "Pinot noir has found an American home" in Oregon.

2013 California-based Jackson Family Wines purchases 1,385 acres of property in Oregon, including existing vineyards in the Eola-Amity Hills and Yamhill Carlton AVAs, as well as the vineyard and winery that were home to Soléna Estate.

Burgundy producer Maison Louis Jadot purchases the Resonance Vineyard in the Willamette

Valley, marking only the second time a French negociant has purchased land in Oregon (Maison Joseph Drouhin was first, in 1987). Jacques Lardière, Véronique Drouhin Boss, Dominique Lafon, Louis-Michel Liger-Belair and Jean-Nicolas Méo now all have winemaking projects in the Willamette Valley.

Ste. Michelle Wine Estates, Domaine Drouhin, Laurent Montalieu, Elk Cove Vineyards, Domaine Serene and Precept Brands all make major vineyard purchases in the sell-off of sites owned by Premier Pacific Vineyards.

2016 The Willamette Valley Wineries Association launches its first trade-only wine auction, raising nearly $500,000 for the association in its first year. The auction is now an annual event, promoting the Willamette Valley's most important grape variety, Pinot noir. Buyers from the wine trade attend the weekend immersion into the Oregon wine community and bid on unique, inimitable Pinots from a single vintage in 5, 10, and 20 case lots.

FARMING FOR QUALITY

Growing Great Pinot Noir

This workshop is an in-the-vineyard experience of Oregon's cutting edge, cool-climate viticulture practices. You will see firsthand the innovative techniques and technologies coupled with sound farming wisdom learned over generations that modern Oregon winegrowers employ to produce premium Pinot noir. All of our efforts in the vineyard are carried out with the goal of expressing a precise statement, which varies depending on the land in which the grapes are grown to the hands that bring the wine into being. We will discuss clonal selections, trellis systems, rootstocks, spacing decisions, cultural practices and our efforts toward maintaining biodiversity and improving the sustainability of our activity.

WORKSHOP DETAILS
Presenters, wines, and location information available at this link following OPC.

POINTS TO INVESTIGATE
Adapting to the permanent physical environment

- Farming at the margins of acceptable climatic conditions
- Site selection for specificity
- Clonal selections
- Rootstocks
- Density adaptations

Adapting to a year of moments

- Managing for vine balance
  - Canopy management
  - Crop yields
  - Water management
- Managing for pests and disease pressure

Adapting to the uncertain future

- The farm in the landscape

Much is said about Pinot noir's unique propensity for expressing the truth of a place. First and foremost we point to what is typically referred to as terroir, that special combination of the factors of the physical environment: geology, topography, climate and soils. Save for the one-time decision to plant Pinot noir in a certain place, these are the limiting factors. However, terroir does not end there. Beyond these limiting physical realities, the grower and the winemaker impose complex layers of social and cultural institutions relating to viticulture and

winemaking that develop in a particular region over time. All of these factors combine to define the character of a region, a vineyard, a block and a vine. That Pinot noir will communicate this all-encompassing sense of place in the end product is not a foregone conclusion, however. It is a study in balance and adaptation.

ADAPTING TO THE PERMANENT PHYSICAL ENVIRONMENT

Farming at the margins of acceptable climatic conditions

Anywhere Pinot noir is grown you will find that great effort and expense are dedicated to its production. It is very difficult to find the grower who got in the business to produce "mediocre" Pinot noir. But the nature of Pinot noir dictates that the level of finesse will vary greatly depending on the climatic conditions.

Pinot noir, like all varieties, has an inherent climatic threshold for achieving optimum quality. This niche is particularly narrow for Pinot noir, and it is only when grown in these precise conditions that it achieves the best expression of terroir for which it is known. A long, cool growing season ensures a period of flavor development that is perfect for Pinot noir, and we are fortunate to have just those conditions here in the Willamette Valley.

Our vineyards are located along the 45th Parallel North, in the valley formed between the very tall Cascade Mountain Range to the east, and the lower Coast Range to the west, abutting the Pacific Ocean. This reality determines a fairly mild macroclimate, with fair resemblance to a very northern Mediterranean climate, with wet, mild winters and warm and dry summers. While this may sound delightful and not marginal at all, what we lack is the grace of season. In most years, every last moment of sunshine is critical, and when the rains begin in October we can usually assume that our season has come to an end. Therefore, every single decision we make along this path of the vintage has immense implications for the wines.

Beyond the topographical and geographical framework, our year-to-year climatologic realities are heavily influenced by water temperature oscillations in the eastern Pacific. During an El Niño the temperature in the eastern Pacific is higher than normal, whereas in a La Niña the easterly trade winds increase and there is an upwelling of cold ocean temperatures in the tropical Pacific. This El Niño/La Niña occurrence has been both more frequent and intense over the past 20 years, with fewer "Niño neutral" years. For us this means that from one year to the next we can experience vast fluctuations in the timing of and conditions during all the phenological stages, from budbreak to bloom to veraison to harvest. At each stage we make critical decisions as growers in order to achieve the quality and style of the end product. Experience, education and international and local collaboration have all led to this moment, when Oregon is consistently making great wines even in the face of an increasingly unstable climate.

Site selection for specificity

For the reasons already introduced to you in the first chapter, the Willamette Valley provides a unique opportunity for growing premium Pinot noir. While the macroclimate and its influences have been generally described, the mesoclimates within the valley and the soil composition and

depth vary greatly with elevation and aspect. Berry development, flavor and composition are heavily affected by site-specific exposure to wind and sun. Furthermore, soil variation (type, depth and water holding capacity) is commonly expressed in vine vigor, canopy density and fruiting habits. Therefore, this one-time decision of site selection is critical to the expression and character of the wine.

The vast majority of the vineyards in the Willamette Valley today have been planted in the low to mid-slope elevation hillsides with southern exposure, between 300'-800'. These rocky hillsides tend to have shallower soils, and to be less vigorous than the deep and rich soils of the valley floor. The hillsides are less prone to frost, but slightly later to ripen than the valley floor. As new categories and styles are explored for Oregon, and as our climate fluctuates, we are seeing more and more exploration with plantings of Pinot noir in both the lower and higher elevations.

Clonal selections and rootstocks

The species Vitis vinifera, responsible for all the commercially important varieties from which we make wine, shares the characteristic of adaptability with those who endeavor to grow it. Its ancient heritage has meant a very long period of evolution, which is responsible for some of its most alluring and frustrating characteristics.

Vinifera can adapt to its growing conditions quite rapidly. It is very heterozygous, meaning that the already complex gene makeup can be combined and recombined easily and exponentially. Furthermore, at some point in its long history, vinifera conveniently became almost exclusively hermaphroditic. Its propensity for vegetative reproduction and bud mutation has been responsible for many of the varieties we know today, and amongst other varieties of vinifera, Pinot noir is particularly mutable.

The process of clonal selection has evolved from simple to complex, with varying results. Essentially, via generations of careful observations (historical) or by complicated measurements (modern), individual vines are selected for a particular trait or traits, such as cluster size, being early or late ripening, growth habit, disease resistance, yield, etc. These vines are then propagated through cuttings (historically) or from tissue cultures (modern) from the base material. The resulting selections, theoretically genetically identical, are often referred to as clones, and are assigned a name or number (113, 114, etc). In the U.S. there are strict protocols of ensuring the sanitation of clonal selections before the plant material can be made commercially available.

The early plantings in the Willamette Valley were from plant material out of California. The Pinot noir plantings came almost exclusively from two variants (UCD4 and UCD5) of the Pommard clone, originally from Burgundy, along with variant WD2A of the Wädenswil clone, also originally from Burgundy via Switzerland, where it was appreciated for its adaptation to cool and rainy conditions. The Chardonnay planted in the beginning was almost exclusively from Davis selection 108 and various clones out of the Wente vineyards in California. These selections have produced and continue to produce excellent wines, particularly where the early

plantings still exist and have achieved some age.

Beginning in 1974, David Adelsheim led an initiative to bring new selections to Oregon from the research program led by Dr. Raymond Bernard at the University of Dijon. These selections came from various vineyards in Burgundy. This plant material was finally made available to growers in 1988, after a period of quarantine and evaluation, and has provided growers with many options to enhance diversity and winemakers with different components in the cellar. Today new selections are being tested, indexed and released, expanding the diversity of plant material and therefore our ability to learn and adapt even further.

Rootstocks

The pioneers of Oregon viticulture put their vineyards down on their own roots, before the discovery of Phylloxera in Oregon in 1990. Since that date, many vineyards have been replanted and almost all new plantings are put on phylloxera-resistant rootstocks. The last remaining own-rooted heritage plantings in the Willamette Valley are tended with great care, and continue to produce beautiful fruit under careful management.

Beyond providing resistance to this tenacious pest, the most profound effect these rootstocks have is on the vigor of the scion. Rootstock selection is a tremendous tool for adapting to site diversity. Where a more vigorous rootstock like 3309 can be useful on a very weak slope with little to no soil, a devigorating rootstock can be critical on deeper soils where excess vigor can be an issue. Rootstock also certainly affects the vegetative cycle of the plant and may advance ripening.

Density and trellising adaptations

Plant density and trellis systems vary greatly throughout the world, but are both critical tools in vineyard design and should not be discounted for their influence on yield and quality.

How many plants an acre of ground can support depends on both water availability (whether by irrigation or just a moist climate) as well as the soil quality. In early Oregon vineyards, much of the trellis and spacing decisions were again borrowed from California and Swiss protocols of the time, around 500-800 vines per acre. Where these early plantings are still in the ground, there was often experimentation in divided canopy trellising to manage vigor where it was an issue. This resourceful management of trellis (Geneva Double Curtain, Lyre and Scott Henry) is more common in older, lower density plantings, whereas vertical trellis, also known as VSP or Vertical Shoot Positioning, is the norm in more recent plantings.

During the years between the first plantings of the late ‘60s (10'x10', 10'x12') and the ‘80s, vine spacing trends in Oregon tightened up, representing a period of “intermediate spacing”. The late ‘80s and early ‘90s saw much more dense, Burgundian style plantings in Oregon, bringing a new generation of equipment as well. Concurrently, of course, was the spread of phylloxera, and thus these plantings were also on rootstock. In high-density plantings vines compete with one another for moisture and nutrition, which in theory hastens ripening and also may affect the size of the clusters.

In the Willamette Valley we have very diverse soils in terms of their strength or weakness, their ability to hold water and their depth. The availability of water is more critical in Oregon than many realize due to the very dry, hot summers we experience. We get plenty of water during the winter, but that water dissipates quickly under dry, hot, sunny conditions and more so in some soils than others. At any rate, Oregon has hugely different soils and growing season conditions than either California or northern Europe. Therefore, spacing decisions must be thoughtfully made and experimentation, when possible, is warranted in order to fine tune.

Capture of light by leaves, managing sun exposure of the fruit, disease pressure and the fruitfulness of a vine: these are all goals of trellis systems. For our climate and growing conditions most growers feel that some form of vertical trellising is the most appropriate for maximizing quality and managing disease.

ADAPTING TO A YEAR OF MOMENTS: THE QUEST FOR VINE BALANCE

Winter pruning

Winter pruning is an oft-overlooked art in viticulture. It is our first tangible influence on the next vintage. One cannot stress enough the influence this practice has on a vineyard's productivity. Grapes are only produced on shoots that grow from one-year-old canes, and more so on canes that had good sun exposure. This art is informed by Vitis' unique evolutionary history and its complete dependence on birds for seed dispersal. In the Cambrian period, grapes had to climb trees to get to the sun, as their buds will only express cluster primordia if they have been exposed to sunlight. A bud that did not see sunlight would produce a tendril, to cling to trees to get to the sunlight. Having reached the canopy of the tree, the following season the vine would produce fruit. Therefore, selecting the proper canes to lay down for the following vintage has a tremendous influence on your potential crop even before bloom.

Canopy management

Canopy management is essentially the series of decisions made by the viticulturist during the growing season to achieve particular goals for leaf volume, leaf area, shoot position/orientation, spray efficiency and fruit exposure to sunlight. Countless research projects have studied the relationship between canopy (health, density, orientation) and resultant corresponding fruit quality. This "balance" is the holy grail of viticulture, and current research is looking at Oregon-specific metrics for balanced canopy/crop ratios.

As photosynthesis is the engine that drives fruit maturity, capturing sunlight is of utmost concern. Too few leaves will not have the energy necessary to ripen fruit. Overly dense canopies do not maximize photosynthetic potential, do not provide proper exposure of the fruit to sunlight and do not allow proper airflow and spray penetration for disease control. Canopy density directly affects the canopy microclimate. Furthermore, current research suggests that many critical stages of berry development and true ripeness may be linked to UV exposure, not necessarily heat.

After budbreak, adjusting the number of buds and shoots via bud and shoot thinning are ways we manipulate canopy density. We remove second and third buds at each node, excess shoots

and the suckers at the base of the plant. Once shoots are out, training young shoots between catch wires and actively positioning shoots for sunlight capture and airflow are repeated throughout the growing season. Ideally, vegetative growth would stop around veraison and all the plant's energy would be directed toward fruit ripening. In the absence of the ideal situation, shoots are often hedged once to several times to prevent excess shading by managing excess growth.

Pulling basal leaves is widely practiced to open the fruiting zone for both the exposure to sunlight as well as for having an efficient spray program, but it can also dramatically affect the retention of acids in the grapes, especially in warmer vintages. A spray program is only effective if the material penetrates the canopy for adequate coverage. Having an open canopy also allows for UV exposure (a natural enemy of many fungal pathogens and good for phenolic development too!) and airflow, as disease pressure increases in moist conditions. Most growers employ some level of leaf pulling, but the amount and timing is a personal decision and depends entirely on the goals for both canopy management and wine style.

Vineyard floor and soil

A vineyard system extends far beyond the vines themselves. What we see above ground of a plant is but a fragment of its total self, and its interaction with the above-ground environment is only the leading edge of the system to which it belongs. Go below and the system literally bursts into a complex web of life, circulating and cycling. And the soil, like us, has a history and a story to tell. Soil, like any natural thing, evolves with the influence of many things and events over time. Our interaction with it, brief as it is, creates impacts down a very long chain.

The makeup of the vineyard floor can have dramatic impacts on the microclimate as well as the biology (beneficial insects, soil flora and fauna, pests, disease, even wildlife) of the whole farm. Vineyard floor manipulation is a very effective tool for managing a host of concerns, but conscientious growers will always consider the impacts on both the vines and the system as a whole.

Having vegetation growing between the vines, whether permanent or seeded annually and at some point tilled into the soil, has numerous benefits, including:

- Minimizing soil erosion during rainy season
- Improving rainfall penetration
- Reducing compaction effects of equipment
- Reducing vine vigor (increasing competition)
- Recycling nutrients
- Preventing leaching
- Increasing soil health and diversity

Furthermore, maintaining some cover and diversity within the vineyard and its borders can provide invaluable continuity for beneficial insect populations, provided there are protected and uncultivated areas nearby. The presence of cover crops may also promote effective colonization by mycorrhizal fungi, symbiotic fungi that can improve nutrient and water intake;

research has shown that contact between grapevine roots and cover crop roots is important for efficient colonization. Cover cropping and/or permanent vegetation can also be quite effective tools for managing pests like rust mites and spider mites, which thrive in dusty conditions.

Whether and when to remove or till in a cover crop depends on the goals of the grower and the situation. High cover crops can increase frost pressure during early spring and late autumn. The presence of cover crops can also encourage pesky vertebrates like voles and gophers. Lastly, depending on the soil, vine age and water status, a cover crop may prove to be too much competition for a vine during critical stages of growth, at which point the viticulturist will remove it by cultivating it into the soil.

Most growers are at least somewhat occupied with the issue of weeds growing under the vines during the growing season. Not only are these weeds sometimes invasive, when they grow very near the plant they can compete for critical water and nutrition. Undervine weeds can be managed either chemically or mechanically, but either way timing is critical for control.

The soil, linking bedrock to the world above, is the very foundation of what we do. How we act upon the soil is perhaps our most significant impact, as winegrowers and as stewards of the land.

Crop yields

Alas, Pinot noir, though referred to as noble, has literally no concern for its role in the magnificent alchemy of winemaking. The prime directive of this excellent specimen of evolution is to reproduce, and grapes are perfectly successful at reproducing prolifically at ripeness levels no winemaker would accept.

Since the beginning of our history, growers have sought to understand the relationship between yield and quality, and we have learned a great deal. In many years, but especially in high crop years, reducing yield, or green thinning, ensures a dedication of the vine's resources to the remaining fruit that can be the difference between good and great, obvious and subtle. In a late vintage, crop thinning is an insurance policy that most winegrowers depend upon.

As with all things Pinot, however, this is about learning to adapt, to find the balance that gets you what you want at the end of vintage. The hand you are dealt is different every year. If a vigorous vine carries too little crop, it can become overly vegetative and this, too will negatively affect quality. Having a higher crop in warmer, longer vintages (provided there is adequate soil moisture) can mitigate some of the effects of very high temperatures, when the accumulation of brix is wont to outpace flavor development, and waiting for proper flavors results in very high sugars.

Water

It has long been observed that in winegrapes, some water deficit is beneficial for fruit quality. In fact, maintaining some level of plant water deficit after an appropriate canopy is established can help regulate vegetative growth, as well as assist in directing carbohydrates toward berry

development.

This is not to say, however, that "a stressed plant produces the best fruit". Stressed plants make stressed fruit. Plant water deficit does not equal drought stress. When a plant is under excessive drought stress, photosynthesis is inhibited and the movement of carbohydrates is arrested. The timing and degree of water deficit determine the effect on fruit quality.

In Oregon, with our wet winters and springs, we generally enter the growing season with adequate soil moisture to grow a robust (!) canopy. But even in our "cool" climate, we have hot, dry conditions during the summer months. As the canopy expands, the evaporative demand increases. At this point the plants accelerate their drawing down of soil moisture. Typically, with normal winter/spring precipitation, we approach veraison with adequate soil moisture to maintain very mild plant water deficit.

Post veraison, we often enter the hottest and driest part of our season, and the canopy and climatic conditions push water demand to its highest. Mostly this is still good, as it helps to arrest vegetative growth and assists berry development at a very critical stage. However, very young vineyards, weak rootstocks and shallow, fast-draining soils can all be risk factors at this point of the season. Excessive drought stress can certainly affect fruit quality in the current season. Extended drought post harvest can have grave consequences for shoot and fruit production the following year. Many growers have drip irrigation installed during planting as a valuable insurance policy for hot vintages and young plants.

Generally speaking, the use of irrigation is limited in Oregon and often used for plant establishment and very high drought conditions. This is a critical component of the sustainability of our farming, and we are very fortunate that our crop is so prudent in its water preferences.

<u>Pests and disease</u>

Oregon, and the Willamette Valley especially, enjoy a great diversity of agricultural crops. The landscape is a patchwork of varying crops, orchards, nurseries and forestland. This, coupled with our cold winters, is an important reason why we have heretofore experienced very modest disease and pest pressure. Our main disease challenge is powdery mildew, and botrytis to a lesser extent. Vertebrate pests like gophers, voles and birds can be commercially important in some years, but are generally just an annoying part of doing business. Invertebrate pests are more or less limited to mites, but the appearance of disease-transmitting mealybugs in vineyards in Oregon suggests that we will face more pressure in the future.

Controlling for powdery mildew is the reason for most of our spray activity in the vineyard. The cultural practices of maintaining a healthy, open canopy go a long way in helping control for both powdery mildew and botrytis, but some level of preventative spraying is universally practiced. Most spray programs use low concentrations of organic and soft fungicides, rotated to reduce resistance development. The spray interval varies based on the products used and the amount of pressure, but for most growers between 6 and 10 sprays are done for powdery

mildew and botrytis prevention.

All growers want to reduce the number of times they spray, and many of us have been working with researchers at Oregon State to develop new techniques for monitoring sporulation of powdery mildew. The ability to detect outbreaks may enable us to spray only when there is detection of spores. Also, advances in spray technology are making worlds of difference in the amount of material used and even recovered.

ADAPTING TO THE UNCERTAIN FUTURE

The farm in the landscape

Roughly five percent of our nation's great land base is set aside (for now) to protect what is "natural" and "wild" from industrial influence. Much of this is in Alaska. Twenty percent of the total land base in the U.S. is under cultivation of crops. If you add lands that are public and private but used for grazing livestock, that number grows to well over 50%. While the urban/rural interface grows in importance, it remains true that agriculture, not urbanization, has had, by far, the greatest impact on water resources (especially in the West), habitat and species fragmentation. As land managers in agriculture, we cannot underestimate our potential impacts on the future of the American land base.

All other idealistic causes aside, we have a tremendous opportunity to affect the health, longevity and continuity of the landscape. Small efforts we make on our farms to promote biodiversity, protect soil, reduce chemical and other inputs (including water) and generally create less of a disturbance can have very positive impacts. As a high-profile agricultural community, we have an opportunity to lead by example. Maintaining uncultivated and continuous areas for wildlife cover and passage, creating insectaries for beneficial insects, efforts to reduce tractor passes, restoring, protecting and maintaining healthy watersheds; these sometimes require sacrificing some plantable area, some effort and dedication of resources, but the benefits far outweigh the output required.

"Stewardship: the careful and responsible management of something entrusted to one's care." Oregon viticulture stands out in the tradition of stewardship. Before it was "en vogue" we scrutinized our practices for gaps in sustainability and continue to demand an ever-higher standard of transparency for our workers, our customers and ourselves. Taking care of the land that we farm and the people who work with us has been part of our identity since the first hippies broke ground for planting vineyards here in the mid-'60s.

Visit almost any vineyard in the Willamette Valley. You may have to ask the question, "what are you doing about sustainability," as we are not known for flaunting or self-promotion, but you will get an answer. Nearly 50% of all vineyard land in Oregon is certified by a third party sustainability program. While we recognize that we cannot do what we do and also preserve a completely natural system, we can continue to ask ourselves what we can do better to make it possible for natural systems to function in the presence of agriculture.

It is not revolutionary to make a connection between having a diversity of life on your farm and

the farm's ability to resist pests and disease. In farming, it is easy to focus on all the ways that biodiversity interferes with what we are trying to accomplish: the birds eat your grapes, the weeds compete for nutrition and water, the gophers and voles chew on the trunks and roots, the bugs chew on your leaves and shoots, the deer keep a tidy four-inch canopy on your end rows. All our efforts to maintain a pristine end result seem at odds with nature's endeavors. But remove just one element…

Pinot noir is about balance. When we maintain a diverse landscape, we come a little closer to achieving balance with nature. When our farm supports a diversity of life, our vines thrive and are better able to access the secrets, the truth, of this place, and deliver them in the wine.

FARMING FOR QUALITY

vine density	low	medium	high
vine spacing	6’ x 12’	5’ x 7’	3’ x 6’
vines per acre	605	1245	2420
row feet per acre	3630	6223	7260
tons per acre	2.0	2.5	2.8
gallons per ton	150	150	150
gallons per barrel	60	60	60
barrels per ton	2.5	2.5	2.5
gallons per case	2.38	2.38	2.38
cases per barrel	25	25	25
cases per ton	63	63	63
cases per acre	126	158	176
bottles per acre	1513	1891	2118
bottles per barrel	300	300	300
bottles per vine	2.5	1.5	0.9
tons per vine	0.0033	0.0020	0.0012
pounds per vine	6.6	4.0	2.3
pounds per cluster	0.2	0.2	0.2
clusters per vine	33	20	12
clusters per bottle	13	13	13

See Reference Section for *Clones in Oregon* and *Winegrowing Certifications*.

SOIL INTO WINE

Digging Deeper into Oregon Pinot Noir

No grape variety is as reflective of site differences as Pinot noir. This in-the-vineyard workshop examines Oregon's cool-climate viticulture practices and the soils in which we grow wine grapes. Much of Pinot noir's magic rests in its ability to communicate a sense of the place where it was grown. While soil is not the only factor that gives Pinot noir its sense of place, there is no doubt that the fascinating diversity of Pinot noir wines grown in the Willamette Valley depends in part on the diverse origins of the soils in which our vineyards are planted.

We will focus on the two main soil types most commonly found in Willamette Valley vineyards. Two soil pits have been dug, one of marine sedimentary origin and one of volcanic basalt origin. These provide a close look at the soil characteristics that contribute to sense of place in Oregon Pinot noir. At each soil pit you will taste examples of wines made from that specific site as well as from both sedimentary and volcanic soils at other locations in the Willamette Valley. The two soil pits are interspersed with four other stations (two at each site) that will examine viticulture topics discussed in the Farming for Quality chapter in this binder.

WORKSHOP DETAILS
Presenters, wines, and location information available at this link following OPC.

POINTS TO INVESTIGATE

a. What are the origins and physical characteristics of the different soil types in Willamette Valley vineyards? How do these affect the root system, the vine and the grapes grown in those soils?
b. Can specific flavor characteristics in Pinot noir wines be correlated to specific soil types? How is the wine affected by the nutrient and water resources available to the vine?
c. What is the relationship between soil types and AVAs within the Willamette Valley?

GEOLOGICAL HISTORY OF THE WILLAMETTE VALLEY
Illustration: Willamette Valley Soils Map in the Reference Section
Until about 12 million years ago, western Oregon was on the floor of the Pacific Ocean. Before that, for 35 million years under the sea, it was slowly accumulating layers of marine sediment, the bedrock of the oldest soils in the Willamette Valley.

Starting about 15 million years ago, the pressure created along the coast by the collision of the earth's Pacific and North American Plates gradually pushed Western Oregon up out of the sea, creating the Coast Range and the intensely volcanic Cascade Mountains further inland. The

Willamette Valley thus began as an ocean floor trapped between two emerging mountain ranges.

During this period of uprising, from about 15 million to 6 million years ago, rivers of lava erupting from volcanoes on the east side of the Cascades flowed down the Columbia Gorge toward the sea, covering the layers of marine sediment on the floor of the emerging Willamette Valley with layers of basalt.

The Willamette Valley continued to buckle and tilt under pressure from the ongoing coastal collisions, forming the interior hill chains that are typically tilted layers of volcanic basalt and sedimentary sandstone, such as the Dundee Hills and Eola Hills (see figure 2, page 3).

The next geologic activity to add to our soils was the creation of a layer of windblown silt (called Loess) on the northeast-facing hills west of where Portland sits today. This started as long ago as a million years and may have continued until about 50 thousand years ago. These silts were blown in from the valley floor, but they originated from the severely weathered basalts and sediments.

Much, much later, about 18 thousand to 15 thousand years ago, at the end of the last ice age, the melting of a glacial dam near the location of Missoula, Montana, repeatedly flooded the Willamette Valley, creating a lake up to the 400-foot contour level, with only the tops of the two-tone hills sticking out, and leaving behind deep silts.

Thus we have in the Willamette Valley a complex series of soils with interesting and diverse origins:

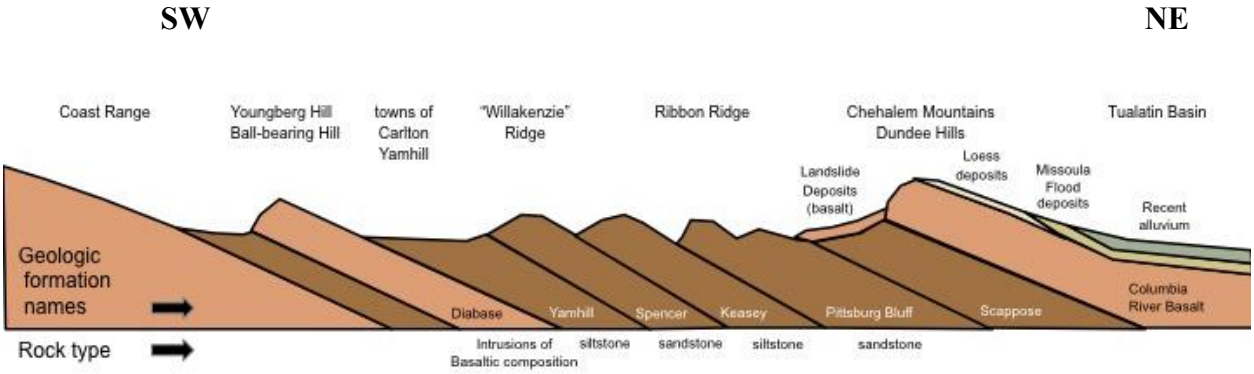
Marine sediments that were laid down on the floor of the Pacific Ocean
Examples: Willakenzie, Bellpine, Chuhulpim, Hazelair, Melbourne, Dupee

Basalts that originated as lava flows from eastern Oregon
Examples: Jory, Nekia, Saum

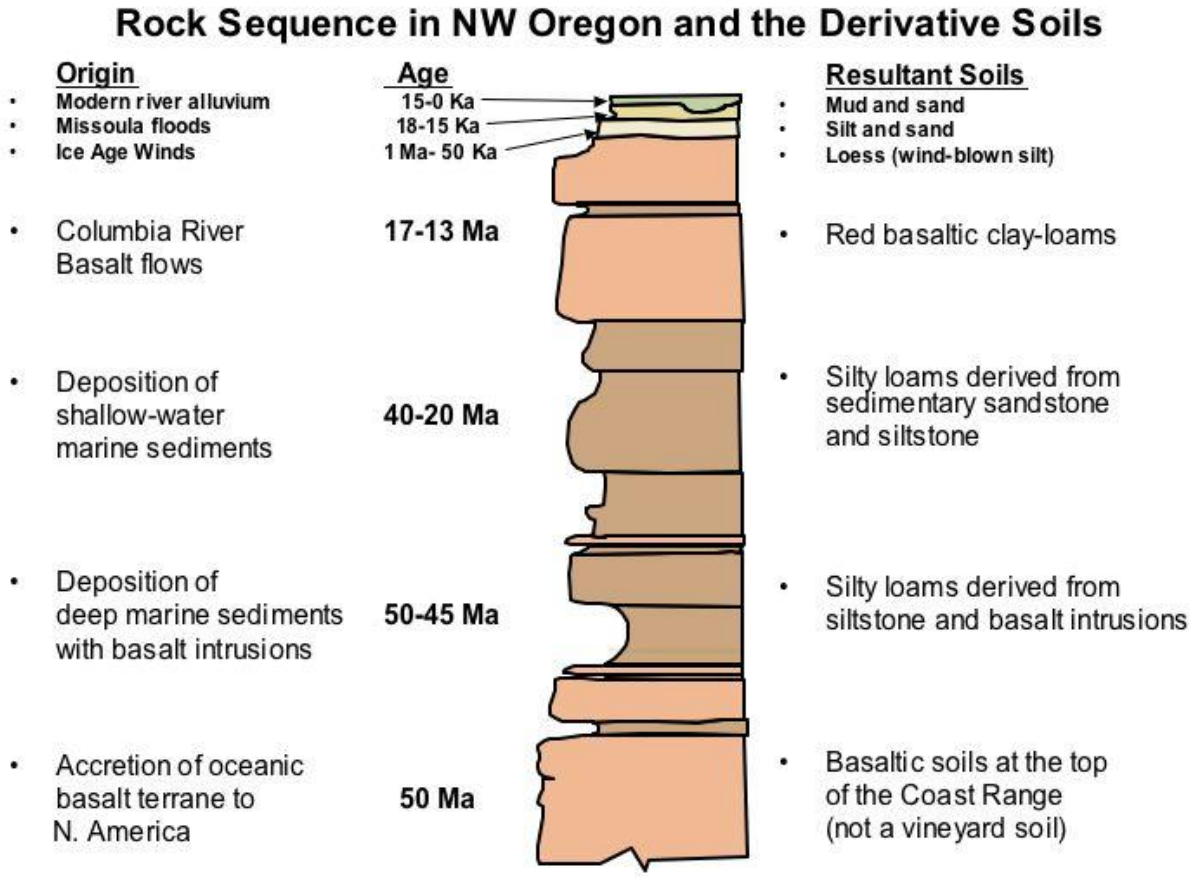
Windblown Loess, silt blown up from the valley floor onto northeast-facing hillsides
Example: Laurelwood

Missoula Flood deposits brought down the Columbia Gorge as the result of a repeatedly melting glacial dam
Examples: Wapato, Woodburn, Willamette

Geology Provides the Landscape: Rock Layers Tilted Sideways



Idealized cross section



Figures from *Oregon Geology–Parent of the Soil, Foundation for the Wine*, Ray Wells, 2006.

WHY ARE WE FOCUSING ON VOLCANIC, MARINE SEDIMENTARY AND WINDBLOWN SOILS?
Much is said about how and why the Willamette Valley is the perfect place to grow Pinot noir. But once that most fundamental "long-term vineyard decision" has been made, it is important to understand that not every acre in the Willamette Valley is suitable for growing great Pinot noir. Indeed, most of the acres of the Willamette Valley are those deep, rich valley-floor soils brought to us all the way from Montana by the Missoula Floods at the end of the last ice age. These valley floor soils are paradise for a great diversity of crops, but they can spell trouble for Pinot noir. Pinot noir at low elevations is subject to frost damage in the spring, and in such deep soils it becomes overly vigorous, prolifically growing new canes and leaves throughout the growing season and paying little attention to maturing fruit. The end result is that the vine is unable to ripen its fruit properly.

In almost all cases, great Willamette Valley Pinot noir grows on rocky hillsides facing south or southeast, at least 200' above sea level and avoiding cooler hilltop microclimates over 900'. This is a common factor amongst the six AVAs within the Willamette Valley and other favorable hillside areas for viticulture within the region, regardless of soil types and weather patterns. As it turns out, sites that meet these qualifications are generally found on volcanic, marine sedimentary or windblown soils, just because of the way the valley was formed in the first place. Favorable sites with windblown soils are found especially on slopes in the northern part of the valley, especially in Washington County.

SOIL PITS

"Soil is initially formed when decomposed organic material is encompassed into weathered mineral material at the earth's surface. The climate, the organisms living in the soil, the type of parent material, the local topography and the amount of time the soil has been developing all influence the resulting soil characteristics." *Magill's Survey of Science: Earth Science Series.*

Idealized Soil Profile

"O" Horizon: accumulation of fresh or partially decomposed organic material.

"A" Horizon: humus (decomposed organic material) mixed with mineral sediments.

"B" Horizon: zone of accumulation of materials transported down from higher horizons, e.g. minerals.

"C" Horizon: partially weathered parent material, unaffected by downward movement of material from above.

"D" Horizon: unweathered parent material, such as basalt, granite, sandstone or limestone.

Soil Terms

Horizon: a layer of soil material that differs from the layers above or below in physical, chemical, and biological properties.

Leaching: the dissolving out or removal of soluble materials from soil horizons by percolating water.

Sediment: rock fragments of various sizes, such as clay, silt, sand, gravel, cobbles.

Weathering: the mechanical disintegration and chemical decomposition of rocks and sediments by exposure to the elements. The parent material is broken down into many constituents such as soluble salts (leached away in older soils), clays, various oxides.

Soil is more than just weathered rock. Whether you are looking at volcanic, marine sedimentary or windblown soils, when you get to the "A" and "O" horizons (see figure above), soil is a living system, a community of organisms that convert nutrients from one form to another and make them available to plants and to other soil organisms. The soil food web is explored in more depth in the Farming for Quality chapter.

The focus of this workshop is on the physical characteristics of the soil.

QUESTIONS TO EXPLORE

How does the structure of the soil affect root penetration, drainage, moisture storage capacity, fertility, erodibility?
Why do volcanic soils warm up later, hold moisture longer, ripen more slowly?
Why do sedimentary soils warm up faster, dry out faster, ripen earlier?
What are the specific farming characteristics of windblown soils?
How does viticulture respond to these different soil characteristics?
How does fruit development respond to these soil characteristics?

TASTE THE DIFFERENCE

The opportunity at Oregon Pinot Camp is to try to taste whether differences in the soil type in which the grapes are grown produce distinct and consistent differences in the wines made from them. Obviously, stylistic winemaking variability, as well as vintage variation, make definitive judgments impossible with small samplings, but the thread of soils differences should still be of interest and will hopefully prompt you to further investigate the comparisons with your own tastings.

Over the past several years, hundreds of Pinot noir wines were submitted for consideration from more than 50 wineries. The wines were divided by their soil type: "volcanic" and "marine sedimentary" along with a more limited number of Loess or "windblown". The wines were separated by vintage and then tasted blind by the workshop tasting panelist and OPC campers. These are the descriptors commonly used to describe the wines:

> Volcanic soil wines: "lush" "perfumy" "pure" "sweet" "pretty" "succulent" "soft" "candy" "bright red" and "mixed berry"
>
> Marine Sedimentary soil wines: "bold" "chewy" "big tannin" "black pepper" "spicy" "truffle" "licorice" "black fruit"
>
> Windblown soil wines: "blueberries" "licorice" "plum" "briary" "chocolate cherries" "spices" "expansive, round tannins"

We then incorporated those descriptors with broader descriptions of texture and balance. Here is the general description of how soil type affects Pinot noir in Oregon:

Pinot noir wines from Volcanic soils Usually exhibiting a style that accents the high-toned, floral and "perfumed" aromatics with brighter and expressive red and dark red fruits flavors layered with sweeter baking spices and softer, round and succulent tannins. Can retain good acidity even in warm years.

Pinot noir wines from Marine Sedimentary soils
Usually exhibiting a style showing the voluptuous and denser dark red berry and blue/black fruit with darker floral, earth tones and bigger, heavier and chewier tannins.

Pinot noir wines from Windblown soils
Usually exhibiting a style that shows mixed berry fruits, exotic spices, licorice, cedar and briary components. Can show a round, voluptuous tannin structure. Generally these fall midway between the Volcanic and Marine Sedimentary soil descriptors.

RELATIONSHIP BETWEEN SOIL TYPES AND AVAS

There is not a direct correlation between specific soil types and the six sub-appellations of the Willamette Valley. This can be clearly seen on the Willamette Valley AVA map in the Reference Section. Some have one predominant soil type; others have two or three different types. Additionally, the depth of the soil over parent material and the specific type of parent material varies between the AVAs. For most AVAs, the geographic and climatic factors are as important as soil type in defining the unique characteristics of the appellation.

Dundee Hills AVA
Mostly basaltic but marine sedimentary at the lower elevations on the western and northern slopes. Vines are often planted on very deep soils. This area is more insulated from daytime heat in the central Willamette Valley by the Willamette River just to the east. Further from the Van Duzer Corridor, it also cools more slowly. Generally a "gentler" place to grow Pinot noir.

Eola-Amity Hills AVA
Mostly basaltic but marine sedimentary at the lower elevations on the western and northern slopes. Vines are usually planted on thinner soils strongly affected by late afternoon winds blowing through the Van Duzer Corridor. Also moderated by daytime temperatures by the Willamette River just to the east.

Chehalem Mountains AVA
Basaltic and marine sedimentary on the southern and western slopes; windblown on the northeastern slope. This is the AVA with the most diverse soils, exposures and environmental variability, making it impossible to generalize.

Yamhill-Carlton AVA
Marine sedimentary predominant. This "upsidedown u"-shaped group of hills has no exposure to central valley heat, being mostly surrounded by other hills.

Ribbon Ridge AVA
Entirely marine sedimentary and separated from the Yamhill-Carlton AVA by a narrow valley.

Some areas can be very droughty in late summer, advancing grape maturity compared to the other AVAs.

McMinnville AVA
Primarily marine sedimentary with some basalt and alluvium. The AVA lies above a large hot valley just to the south that radiates heat into the hills during the day. It is the most strongly affected by late afternoon winds blowing through the Van Duzer Corridor, as it forms the northern mouth of the Van Duzer opening into the valley. One of the warmest areas in the day, it cools very quickly as the sun sets.

A more complete description of the geography and geology for each the six AVAs is provided at end of this section.

QUESTIONS TO INVESTIGATE AND DISCUSS
Are there consistent similarities among wines from the same soil type?
If yes, how can those similarities be described?
Are there significant differences between wines from the same soil type but from different AVAs – e.g. volcanic soils in the Dundee Hills vs. volcanic soils in the Eola Hills?
Are wines that express site characteristics more interesting than those that don't?

WILLAMETTE VALLEY AVAS

Chehalem Mountains
The Chehalem Mountains AVA is a single uplifted landmass southwest of Portland in the northern Willamette Valley, extending 20 miles in length and 5 miles in breadth. These mountains stretch from the town of Wilsonville in the southeast, snake between Sherwood and Newberg, and reach almost to Forest Grove in the northwest. They include several discrete spurs, mountains and ridges, such as Ribbon Ridge and Parrett Mountain. The highest point within the Willamette Valley is the Chehalem Mountains' Bald Peak, at 1,633', which affects weather for the AVA and helps to distinguish it from the adjoining grape-growing hillsides and surrounding lowlands, less appropriate for grape growing.

The geography and climate largely differentiate this AVA from others; that notwithstanding, the variety of soils within the AVA helps to play host to different grape varieties. Soils on the southern and western slopes are basaltic (including Saum and Jory) and marine sedimentary (including Melbourne and Willakenzie). Soils on the north face of the mountains are windblown Loess (Laurelwood). Inappropriate heavier alluvial soils are largely excluded from the AVA by virtue of its minimum elevation of 200'.

A wide range of Pinot noir can be produced in this AVA, from more lightly red-fruited, elegant and balanced stylings, to black-fruited, briery, earthy and highly structured wines carrying brown spice and wood notes, plus most gradations in between.

Dundee Hills
The first grapes in the Willamette Valley were planted in the Dundee Hills. It remains the most

densely planted locale in the valley and state. The 6,500 acres of this almost exclusively basaltic land mass run north-south and overlook the Willamette River to the south and the Chehalem Valley to the north, rising to 1,067' in elevation. It is approximately 30 miles to the southwest of Portland and 40 miles east of the Pacific Ocean, with protection from the ocean climate provided by the higher Coast Range of mountains.

Dundee Hills soils are reddish, silt, clay, loam soils derived from Columbia River basalt flows and, as such, are easily decomposed to provide moderately rich, deep and good water-holding soils. Soils and climate differentiate this AVA. The hillside planting regions above 200' provide good water and air drainage, good frost protection, moderate fertility and moderate temperatures for adequate ripening, but with acid retention.

Pinot noir from this AVA is characteristically red to dark-red fruited, with raspberry to black cherry ranges, offering bright floral, cola, sweet earth, truffle and perfume aromatics and flavors, with sweet spice notes and a core of juicy, bright fruit on the palate and supple, round and integrated tannins.

Eola-Amity Hills The name of this AVA is derived from a ridge of hills adjacent to the Willamette River. The ridge is actually composed of the Eola Hills, straddling the 45th latitude on the southern end, and the Amity Hills on the northern spur. The proposed minimum elevation for the AVA is 200'.

Two of the predominant influences on the characteristics of wines from the Eola Hills are shallow soils and the Van Duzer Corridor. The soils of the Eola Hills contain volcanic basalt from ancient lava flows. The basalt is combined with a preponderance of marine sedimentary rocks and/or alluvial deposits. These soils: Nekia, Woodburn and Steiwer, are generally much shallower and rockier relative to most other Oregon AVAs. These shallow well-drained soils tend to produce smaller grapes with greater concentration.

The Van Duzer Corridor essentially provides a break in the Coast Range that allows cool ocean winds to flow, dropping temperatures dramatically, especially during late summer afternoons. These late afternoon and evening breezes help provide the cool nights that keep acids firm and are essential for optimal ripening.

The wines tend to be bigger, more full-bodied wines. The fruit components tend toward raspberry, blackberry, black cherry and plum contrasted with raspberry, strawberry and cherry flavors, which may predominate in wines from deeper soils. The mineral content of the terroir is often present both on the nose and on the palate. The wines often display considerable focus and clarity of fruit. They also favor primary fruit character over spice, tending toward the darker black fruit spectrum (black cherries and blueberries). Compared to other North Willamette Valley regions, the wines often exhibit brighter acidity and firmer structure, along with considerable longevity. This is due to the cooling effect of the Van Duzer Corridor. Wines from lower elevations tend to lean more toward plum and bramble fruit, showing slightly more secondary flavors such as earthy, mineral and spice/herbal tones (e.g. white pepper and dried

flowers).

McMinnville

The McMinnville AVA sits due west of Yamhill County's wine country home, the city of McMinnville. It extends approximately 20 miles south-southwest toward the mouth of the Van Duzer Corridor, Oregon's lowest Coast Range pass to the Pacific Ocean. The AVA is a blend of geo-climatic factors that make it unique among Yamhill County's AVAs. Specifically, the appellation encompasses the land above 200' and below 1,000' in elevation on the east and southeast slopes of these foothills of the Coast Range Mountains. Geologically, this region is dramatically different in soil profile from other winegrowing areas in Yamhill County. The soils are primarily uplifted marine sedimentary loams and silts, with alluvial overlays. Beneath is a base of the uplifting basalt. Clay and silt loams average 20"–40" in depth before reaching harder rock and compressed sediments, shot with basalt pebbles and stone. The uniqueness of the soils for winegrowing is in the 20"–40" depth. Climatically, this AVA is, again, in its own class. These primarily east and south facing slopes sit in a protected weather shadow of the Coast Range Mountains. Rainfall is lower (33" annually) than sites only 12 to 20 miles to the east. The foothills also provide protection from chilling winds in the unstable air conditions of spring and fall. Winegrowers also have the option of placing vineyards on more southerly facing sites to take advantage of the drying winds from the Van Duzer Corridor. Of greatest note are the flavor qualities of the Pinot noir wines from this area. Unlike the wines from hillsides to the east, the Pinot noir from these soils are highly pigmented, with a strong backbone of tannin and acidity and a massive palate of black fruit and earthy flavors.

Ribbon Ridge

Ribbon Ridge is a very regular spur of ocean sediment uplift off the northwest end of the Chehalem Mountains, comprised of a relatively uniform five square miles (3,350 acres) of land in a breadloaf-like shape. The AVA is distinguished by uniform ocean sedimentary soils and a geography that shows that it is protected climatically by the larger and taller landmasses surrounding it. Paucity of aquifers forces many vineyards to be dry farmed. The AVA's elevation minimum is 200', with its highest point at 683'.

Pinot noir characteristics from Ribbon Ridge include predominantly black fruit (black cherry, blackberry and black currant), moderate to high structure sometimes bordering on rustic, good acidity especially in higher elevations and good extraction. Wines contain fine tannins, a range of brown and wood spices, fresh-turned earth and chocolate dependent on vintage. Wines are thought to ultimately age very well.

Yamhill-Carlton

North of McMinnville the land slowly rises to the hamlets of Carlton and Yamhill. Low ridges surround the two communities in a horseshoe shape. The free-flowing North Yamhill River courses through the center of a lush patchwork quilt of nurseries, grain fields and orchards. The neatly combed benchlands and hillsides of the Yamhill-Carlton AVA are home to some of the finest Pinot noir vineyards in the world.

Historically nourished by forestry and farming, this area is rapidly emerging as a global center of Pinot noir production. This pastoral corner of Oregon's northern Willamette Valley creates a unique set of growing conditions. The Coast Range to the west soars to nearly 3,500', establishing a rain shadow over the entire district. Additional protection is afforded by Chehalem Mountain to the north and the Dundee Hills to the east.

The coarse-grained, ancient marine sediments native to the area are the oldest soils in the valley. These soils drain quickly, establishing a natural deficit-irrigation effect. Thus, the vines stop vegetative growth earlier here than elsewhere, leading to more complete ripening, even in cooler growing seasons. This allows Pinot noir to develop deep ruby colors and broad, silky tannins. The mouth-filling wines exude powerful fruit aromas of raspberry, blackberry and black cherries complexed by minerality reminiscent of pipe tobacco, espresso, clove and dark chocolate and accented by scents of rose, violet, lavender and sweet wood smoke. These are alluring, complex, supple gems of Pinot noir to sip and savor.

OREGON PINOT NOIR

Winemaking

Oregon's geography, climate and soil provide the basic ingredients for growing Pinot noir that reveals the nuances of the grape, the terroir and the vintage. The opportunity to produce Pinot noir from one of the few places in the world where this grape can be successfully grown brought the pioneers of our industry to Oregon. Successive generations of winemakers have followed, striving to produce great wine from this demanding and sensitive variety. It is the primary reason that winemakers choose Oregon as their home.

In this workshop, a panel of winemakers will discuss the range of options available throughout the winemaking process—from picking through final blending and bottling. We will discuss how these choices affect the wine and how a winemaker selects one path over another. You will see how different techniques affect a specific wine by tasting production trials along with finished wines. An emphasis will be placed on how winemakers achieve their intent through the decision making process.

The purpose of this workshop is to examine the intent of the winemaker and understand how winemaking choices affect the entire process from vine to wine.

WORKSHOP DETAILS
Presenters, wines, and location information available at this link following OPC.

POINTS TO INVESTIGATE

- Deciding when to harvest based on intent
- Fruit handling from the vineyard to the fermenter
- Modifications to the grape must
- Fermentation management and its relation to the winemaker's intent
- Aging decisions and their impact on stylistic goals
- Finishing, filtering and bottling

INTRODUCTION
At its essence, winemaking begins in the vineyard. Some vineyard factors are fixed and are decided at planting. These will not change over the life of the vine, and such decisions must be made carefully because they will affect wine quality for 60 or more years. Vineyard location, clone and rootstock selection, spacing, trellising and row orientation will all affect the fruit grown at that site. Those choices set the basic structure of a vineyard and the wines.

The winemaker will have input and some control over seasonal variables in the vineyard. Pruning, crop load, canopy management, spray programs and soil management can all be manipulated in response to seasonal conditions. The timing of picking will affect the specific wine chemistries and flavor profile. Each of these decisions in the vineyard will affect the flavor spectrum, tannin development, color intensity and wine chemistries; primarily pH, acidity and sugar content (Brix).

At its most basic, winemaking is simply allowing the natural process of fermentation to occur. Juice is the liquid extract of fruit composed of water, sugars, acids, a wide variety of flavor molecules and a category of extracts of the skin and seeds known as phenolics. Juice can be fermented with just the liquid portion, or, in the case of Pinot noir, with the juice, skins, seeds and sometimes the stems. The mixture of liquids and solids is known as "must." Yeasts are able to consume sugar and convert it to carbon dioxide (CO_2) and ethanol in roughly equal quantities by weight.

It is the winemaker's job to integrate the factors in his or her control with the ones outside that control. The vine grows in response to its genetic code, the place where it is planted and the weather. By making varietal and clonal selections, we control the genetics. We choose the vineyard location and the vineyard layout. The weather varies from season to season and is the most significant uncontrolled variable in winemaking. Winemakers know that the weather patterns over the growing season will vary and will affect the fruit composition, maturity, fruit condition, tannin development and flavor profile. Fortunately, winemakers have the ability to respond in a multitude of ways to the specific fruit that we harvest, and to influence the wines that are made.

The timing of harvest determines the raw material that the winemaker will transform into wine. Once picked, the winemaker decides how the transformation process will proceed. In the winery, the use of stems, percentage of whole berries, kinetics of the fermentation, cap management, timing and intensity of pressing, cooperage choices, blending and timing of bottling can be altered to reflect specific choices by the winemaker in response to conditions of the vintage, development of the wine and stylistic goals. At each stage, a specific choice guides the wine down a different path, with each subsequent choice further defining the flavor and style of the final wine.

Before, during and after fermentation, flavor, color and tannin molecules can be extracted, retained or lost by decisions made by the winemaker. The extracts of skin and seeds will dissolve into wine by allowing the skins and seeds to remain in contact with the wine must. The length of time, the temperature and the alcohol level all affect the level and balance of these compounds. This can occur before the fermentation (low alcohol) and is referred to as pre-fermentation maceration. If the skins and seeds are allowed to remain in contact with the juice after the end of fermentation (high alcohol), it is called post-fermentation maceration.

After fermentation, the must is pressed to separate the wine from the seeds, skins and stems (if used). The timing and intensity of pressing affects the level of extract and the balance of tannins, establishing the basic body of the wine. Extract too little and it can never be replaced.

Extract too much and fining agents may need to be added to remove the unwanted tannins. Unfortunately, there is no fining agent that removes only undesirable compounds—some positive attributes are stripped out as well. Ideally, winemakers extract exactly as much flavor and tannin as they want, which can be very difficult to achieve.

After pressing, the wine is aged before bottling. The choice of aging vessels, the size and construction of these vessels, the amount of time the wine is aged and the way the wine is handled during the aging process all affect the development of the wine.

At every step of the way, from vineyard to bottle, the winemaker will make decisions that guide the wine in the direction he or she chooses. To aid in understanding how a specific decision is made, the outcome of that decision and how those decisions fit into the entire winemaking process, we have separated winemaking decisions into the following general stages:

a. Harvest
b. Reception
c. Pre-fermentation
d. Fermentation and Pressing
e. Aging
f. Finishing and Bottling

HARVEST

The timing of harvest is probably the most critical decision made by the winemaker.

As the warm summer days in western Oregon's cool-climate growing regions begin to cool in mid- to late-September, Pinot noir and other wine grape varieties are reaching the final stages of ripening. Winemakers and vineyard managers begin making decisions about when to harvest specific blocks of grapes. Testing the fruit on a regular basis helps to determine the date of harvest that best suits an individual winery's house style. Earlier harvested Pinot noir can give bright, focused, red-fruited wines with higher acidity and lower alcohol levels, whereas late-harvested Pinot noirs can be more dense and opulent in style with higher alcohol levels, lower acids and darker, more brooding flavors.

As fruit matures, the berries swell, with sugar levels rising and acid levels dropping. This process is enhanced with warmer weather and conversely, slowed with cooler weather. Warm weather increases the rate of sugar accumulation, pulp softening, skin fragility and the loss of acidity. Warm nights decrease the acidity more quickly than cool nights. Flavor development requires time and is less influenced by temperature. Early warm harvests allow less time for complex flavors to develop and can produce more fruit-forward wines. Long cool falls allow the development of more complex and layered flavors and can produce more nuanced wines. The winemaker will decide to pick the fruit when it has reached a balance in the levels of sugar, acids, phenolic ripeness (i.e. tannins) and flavors that they seek.

<u>Determining Ripeness</u>

Winemakers randomly sample fruit from each vineyard block to achieve an accurate

representation of the diverse ripeness that may be found throughout the block. Walking through several different rows within the same vineyard block, they pick individual berries or clusters from different parts of the plant and from many different plants within that block. Berries and clusters are visually examined for color, texture and condition. Seeds are examined both visually and by tasting to see how the level of tannin ripeness is developing.

The sample can be pressed to obtain the juice from the berries, and the juice is tested for sugars (Brix), acids, and sometimes tannin content. Most importantly though, the juice is tasted by the winemaker to see if the sugars, acids and berry flavors have achieved the desired balance or if the fruit needs to hang on the vine longer for additional ripening. Once the fruit has been harvested, winemakers can adjust the acid and sugar level of the juice, but they cannot change the natural flavors. The individual style, the site and the specific use for those grapes all affect the balance of flavor and ripeness that the winemaker is hoping to achieve.

Grape maturity does not take place in a linear fashion. The grape has very few positive flavor attributes until about two weeks after veraison, the time when Pinot noir grapes change color. At this point almost 70 days have elapsed since the flowers were pollinated ("set"). Pinot noir is usually picked between 100 and 110 days post-bloom. Careful sensory studies have demonstrated that in the early phase, the flavors are simple with herbal and green tannin notes. As the fruit gains maturity, the flavors become riper and more complex with the green notes fading away. At some point, maximum complexity and intensity is achieved. After that, the diversity of flavors decreases and the overripe flavors of prunes and raisins begin to dominate. Picking by flavor is complicated by the fact that all of the berries do not set on the same date. The vineyard is thus a mixture of fruit at slightly different stages of maturity. The job of the winemaker is to decide when the balance is correct and pick. This variability and fertilization varies from vintage to vintage.

In western Oregon's cooler climate, winemakers do not always have the luxury of making a picking decision based solely on ripeness of fruit. Winemakers are faced with several factors that can affect picking decisions: weather predictions, risk of disease and level of fruit maturity. Fortunately, there are usually sunny gaps between fall weather fronts that create the opportunity to pick dry fruit that has recovered from the effect of rain. Recovery from a significant rain event usually occurs within three to five days, depending on temperature, sun and soil permeability.

Picking

Once the decision has been made to harvest, winemakers, vineyard managers and picking crews gather in the specific vineyard block, usually in the morning hours, to harvest the fruit in the cool of the morning air. Cool berry temperature helps protect the fruit from physical damage and decreases the need to cool the grapes prior to fermentation. This labor-intensive activity requires a larger number of workers than at any other time during the growing season. The regular vineyard staff is often augmented by crews provided by labor contractors to allow the harvest to proceed in an efficient manner. A 40-acre vineyard can produce a hundred tons or more of grapes.

The grapes are usually picked by hand. This allows the whole cluster to reach the winery intact. The pickers manually cut each cluster that is ripe from the vines, leaving unripe and diseased fruit behind. The clusters are collected in five-gallon pails or rectangular trays and carried to sorting crews that either stack the trays onto a trailer or empty the buckets into larger picking bins. The alternative is to machine-harvest. Automated harvesters move over the vines and remove the berries by agitating the vines to separate the berries from the stems. The freed berries drop onto conveyors and into large containers that are transported immediately to the winery.

RECEPTION

Sorting

Once the fruit is removed from the truck, it needs to get from the picking boxes or bins into the fermenter. Field sorting of the picked fruit is not always effective in removing unripe fruit, diseased fruit or MOG (material other than grapes). Winemakers often choose to make a more careful selection once the fruit arrives at the winery. This is accomplished by using a sorting line to make a final triage of the fruit before it enters the tank or destemmer, allowing the careful removal of unripe or diseased fruit. This can be as simple as a flat surface the fruit is dumped onto and moved by hand to the destemmer or tank. It can also be very complicated, with bin dumpers, shaker tables, conveyers and elevators to give the winemaker a chance to remove any debris or damaged fruit.

Destemming

The winemaker may choose to have some or all of the clusters go through a destemmer that removes the individual berries from the stem. This is simply a device that tumbles the clusters inside a perforated drum, allowing the berries to fall through the perforations and the stems to exit separately out the other end into a bin for disposal. Some winemakers choose to use a percentage of whole clusters in their fermentation. This is achieved by bypassing the destemmer and simply dumping the chosen amount of clusters directly into the fermenter or by adding selected stems into the tank.

From the destemmer, the berries are transferred to the fermenter. This can be as simple as locating the destemmer above the tank, with the must dropping vertically into the tank. It could also involve conveyors, pumps and hoses or bins that are forklifted and dumped into a remotely located tank. The most important thing is that the berries are protected from any damage during the transfer process.

Cooling

As the fermentation tank is being filled with fruit from the sorting/destemming operation, the winemaker will choose whether to cool the tank either by glycol cooling jackets attached to the tank or with the addition of dry ice to the must, which has a direct impact on berry structure and cell walls. This is the time the winemaker may choose to add sulfites to the juice to prevent oxidization and limit fermentation by indigenous yeasts and bacteria.

PRE-FERMENTATION

Modification of Must

Once the grapes are in a fermenter there are several things that may be added or subtracted from the must. "Must" is what the mixture of skins, seeds, juice and, in some cases, stems is called.

At this stage, the winemaker has the opportunity to adjust the composition of the must in order to better suit their intent based on vintage parameters. Some common modifications include concentrating the must and increasing sugar in cool years or diluting the must to reduce sugar in warm years. Acid may also be adjusted to better balance the wine. Winemakers may also choose to modify extraction through the use of dry ice, enzymes or heat. Finally, they may manage the ferment through their choice of yeast strain and microbial nutrient management.

Concentration is simply the removal of water from the must. Removing pure water requires advanced technology such as reverse osmosis (RO) and vacuum evaporation. All of these systems involve draining juice from a fermenter, dramatically concentrating that juice and returning that concentrated juice to the fermenter, thereby enabling a modest concentration of the entire must. A much more common practice in Oregon is the technique known as saignée, the removal of some almost-colorless juice from the must in the fermenter at a very early stage—it is also known as "bleeding" the fermenter. The red wine is intensified as a result of the bleeding because the volume of juice in the must is reduced relative to the surface area of remaining grape skins.

Chaptalization is the process of adding sugar to unfermented grape must in order to increase the alcohol content after fermentation. The technique was promoted by the French chemist Jean-Antoine-Claude Chaptal, for whom it was named. Contrary to popular belief, this process does not make the wine sweeter but only increases the alcohol potential of the must. The sugar added to chaptalized wine cannot be tasted. The Oregon Liquor Control Commission (OLCC) regulations strictly limit the amount of sugar that can be added to musts.

Reduction of Alcohol: the most common way to reduce alcohol potential in wine is by adding small amounts of water to the must prior to fermentation. This is occasionally used to modify alcohol in warm vintages. Alcohol reduction may also be achieved through technology in the finished wine. Vacuum evaporation (and a version of it called "spinning cone") and reverse osmosis can be used to remove some of the alcohol from the finished wine.

Addition of Acid: tartaric acid is unique to grapes and is the most abundant acid in wine musts. Tartaric acid is often added to musts to modify the sensory attributes of the wine. Heat, especially at night, reduces acidity in the grapes. Tartaric acid can be added to ensure that the pH of the must and wine stays within an acceptable range, a range that helps protect the health of the wine and helps provide the balance typical of

Oregon wines.

Dry ice is frozen carbon dioxide (CO_2). It can be used at higher rates to cool and rupture berry skin cell walls to facilitate extraction of color pigments and skin tannins. Dry ice can be added as pellets or as large blocks. Smaller pieces increase the surface area and increase the number of berries that are affected by freezing and cell wall disintegration, releasing more pigments and tannins into the must. Adding dry ice also excludes air and therefore oxygen from the juice at this early stage, starving many potential spoilage organisms of a vital growth factor. Colder temperatures slow the fermentation and allow a longer pre-fermentation maceration. For this reason, the decision to use dry ice can affect the style of the wine, and very different results are achieved with varying amounts.

Sulfur Dioxide (SO_2) is added to almost every must and wine and is one of the most basic and important quality control measures available to the winemaker. SO_2 acts as both an oxidase enzyme inhibitor and as a microbial growth inhibitor. SO_2 is added to the must early (within minutes or hours) to prevent browning and to inhibit native flora. If the native bacteria and yeast grow out of control, the result can lead to higher volatile acidity, "off" flavors and aromas and possibly fermentations that stop with sugar still in the wine (stuck fermentation). The impact of SO_2 additions is strongly affected by the pH of the must. If tartaric acid additions have been made, the acidity and pH will change, affecting the activity of the SO_2. Almost all of the SO_2 added to the must will be bound up during the fermentation and eliminated at pressing. It is almost always added again at the end of malolactic fermentation to reduce the risk of oxidation and microbial growth. The timing and rate of SO_2 addition varies widely and is dependent on the condition of the fruit and the type of extraction desired by the winemaker. Damaged fruit requires more SO_2 to control the growth of unwanted bacteria and prevent oxidization of the must. High levels of SO_2 will slow the initial growth of yeast, delaying the onset of fermentation and, at very high levels, increase the extraction of color molecules, which can lead to increased color in the wines. The way SO2 is used varies widely between winemakers and according to the conditions at harvest.

Addition of Tannin: the skins and seeds contain large quantities of naturally occurring tannins. The winemaker may choose to add additional tannin to augment the natural tannin level in the must. Commercially available fermentation tannins act as antioxidants in must in the early stages of fermentation because they react with oxidative free radicals more readily than the grape-derived pigments and tannins. Tannin also binds to damaging enzymes found in Botrytis and other molds. They are available in many forms and can be derived from grapes or oak (usually toasted). The decision to add tannin is based on the health of the fruit and is used to protect the color and phenolic structure of the wine in musts with damage from botrytis. Tannin additions can also be used to affect wine structure and mouthfeel.

Enzymes: various types of enzymes can be used in the winemaking process. The

simplest are pectic enzymes. The addition of pectic enzymes increases the clarity of the wine and may help color extraction. These enzymes can have the added benefit of leading to wines with less haze and suspended matter, which facilitates greater clarity and easier filtration if that becomes necessary. Other commonly used enzymes during fermentation are those with cellulase activity. These help break open cell walls, allowing the skin pigments and tannins to dissolve into the juice. These enzymes increase the level of color pigment and tannin in the wine and can increase color extraction and alter the phenolic profile of the wine. The decision to use enzymes or not is ultimately a stylistic choice and will be determined by the character of the vintage, the fruit from a particular vineyard and the winemaker.

Heat may be used to elevate the temperature of the must, which increases extraction and enhances fermentation. Heat is added through the use of jackets fixed to tanks or heat exchange panels inserted into fermentation vessels. Heated glycol or hot water is circulated through the jacket or panel, slowly increasing the temperature of the must.

Yeast and Yeast Nutrients: the winemaker may choose to utilize the natural microbiome of the must to start the fermentation, or they may select a commercial yeast strain. There are many types of commercial yeast available to winemakers, all with their own special characteristics, from aromatic enhancement to high alcohol tolerance. The timing and quantity of yeast additions affects how quickly the fermentation starts and how rapidly it progresses.

Yeasts require a wide variety of nutrients to grow and perform their job of converting sugar to alcohol. High temperature, competing flora and alcohol may stress the yeast and can lead to "off" aromas and yeast death. Grape musts can vary dramatically in the level of these nutrients and are often deficient in one or more essential elements. An analysis can be done to determine if the must is deficient in the major nutrients required for a healthy fermentation. Once fermentation begins, the required amounts of nutrients can be added to ensure a healthy, clean and complete fermentation.

The types of nutrients that are added depend on the winemaker's preference and what is required by the must. Yeast nutrients fall into three categories: inorganic nitrogen, organic nitrogen/amino acid complexes (normally derived from yeast) and vitamin/micronutrient formulas. The timing and quantity of nutrient additions affect the speed and efficiency of the fermentation.

FERMENTATION

Fermenters

The most basic equipment choice in producing Pinot noir is the fermenter. Pinot noir is fermented in a wide variety of vessels. The size, shape and material of construction vary widely. Each of these variables will affect the kinetics of the fermentation: the temperature profile, the rate of fermentation and the level of extraction.

The choice of fermenter is based on the style of wine being produced, production volume, and specific resources of the winery. Here are the most common options used in Oregon:

Plastic Bins: these lightweight fermentation vessels have been the backbone of the Oregon wine industry since the first Pinot noirs we made. They are inexpensive, easily handled and come in a variety of sizes. The smallest hold one-half ton of grapes and consist simply of a plastic liner that fits into a picking bin (4' x 4' x 2'). Larger sizes are available that are self-supporting and have two to three times the capacity. Some are insulated and others are simply a single layer of plastic. Unless they are insulated, the short height of plastic fermenters tends to lead to cooler fermentations because they have a large surface area compared to their volume. The wines often have brighter and more forward fruit characteristics.

Stainless Steel Tanks: these have become the industry standard. They vary widely in size, from those containing as little as two tons to those holding 15 or more tons. Their advantage is that they are strong, easy to clean, come in an infinite number of sizes, can have fixed temperature control jackets and have doors to make must removal simple. They can be open top or closed. A number of wineries have chosen to use moderate size, portable open-top stainless tanks with a capacity of 2.5 to 3 tons. They have enough capacity to create and hold moderate temperatures (in the 80°F range), considered to be the ideal range for extraction. They are small enough to make cap management simple and gentle (punchdowns) and light enough to still be portable. Larger tanks allow for more capacity in a smaller space and are critical for large-capacity wineries. Because they have less surface area, they are jacketed to allow for temperature control of the must. Some are large enough that hand punchdowns are impractical. Other methods of keeping the fermentation cap moist have been developed that do this job efficiently, including pneumatic punchdown devices, Pulsair systems and pumpovers.

Roto-fermenters are horizontal, closed tanks that can be rotated to mix the cap with the must in a pre-programmed manner.

Wood Fermenters are usually of moderate capacity—from two to seven tons—and offer extraction of oak character when young, which affects the texture of wine. They are also more insulative, which affects the kinetics of the fermentation and often results in different management strategies.

Concrete and clay fermenters are gaining popularity in the Oregon wine industry. One advantage of these tanks is the slow rate of temperature exchange; thus, the must is slow to warm up and then slow to lose its accumulated heat, which affects extraction and fermentation kinetics. These vessels can be lined or unlined and are available in various shapes and sizes.

MANAGEMENT OF EXTRACTION

Temperature and Maceration

The juice in Pinot noir grapes is colorless. Thus, white wine can be made from black grapes that are quickly pressed. The color of red Pinot noir wine comes from the pigments in the skins of the berries. In the vineyard, the skin cells remain unbroken. Once the grape must enters the fermenter, the cell walls in the skins begin to break down and phenolic extraction begins.

The tannins contained in the skin are dissolved into the wine more readily than seed tannins during the early stages of fermentation. Meanwhile, the rate of extraction of skin tannins slows as fermentation progresses, but the rate of extraction of seed tannin increases.

Fermentation by yeasts proceeds very slowly at temperatures below 60ºF, and the yeasts are almost inactive below 40ºF. By lowering the temperature, the onset of fermentation is delayed. If the initial temperature of the must is reduced, the length of the low-alcohol phase can be increased. This is called pre-fermentation maceration or cold soak. The length of the cold maceration can range from a few days to a dozen or more. Control of the temperature profile may be used to enhance sensory attributes. This same technique affects the entry of color compounds into the wine, all of which are present in the skins.

Once the fermentation is allowed to begin, the temperature will begin to rise as the process of fermentation creates heat. As activity of the fermentation increases, more heat is produced. Initially the yeast population is quite low. Under low alcohol conditions, the yeast begins to divide and its numbers increase rapidly. With more yeast available, more sugar can be converted to alcohol and the rate of fermentation increases, creating even more heat. By manipulating the temperature, the activity of the yeast can be controlled and the length of fermentation increased or shortened. Higher temperatures also increase the rate of extraction of skin and seed tannins.

Winemakers have specific ideas about fermentation kinetics and may vary the temperature through the course of the fermentation in order to shape the wine and provide the color, structure and flavor that they desire.

As fermentation nears completion, less heat is produced and the must begins to cool. Eventually the sugar is consumed and the fermentation finishes, at which point many winemakers choose to press.

Post-fermentation maceration occurs when winemakers choose to postpone pressing beyond the completion of fermentation. During this period, wine texture and flavor continues to evolve due to the complex reactions of phenolic compounds. This gives winemakers the opportunity to achieve the shape, structure and mouthfeel that they desire.

<u>Cap Management</u>

When fermentation begins, grape skins are buoyed up by the carbon dioxide that is produced by the yeast. Once the skins become dry, the extraction from those skins stops. The winemaker decides how often to re-immerse those skins and what technique should be used for the re-immersion. For Pinot noir, the key is to extract gently. Tearing, ripping or shredding of skins

releases large amounts of bitter tannins into the wine. The specific technique used is based on fermenter volume, production volume, level of tannin extraction desired and winemaking style. Those techniques include:

Punchdowns: the grape skins are physically pushed back into the liquid below, re-moistening them. As the fermentation rate increases, the cap becomes thicker and denser and harder to work. The frequency and intensity of punchdowns changes the level of extraction and is a stylistic decision. For small tanks, a manual plunger is used to resubmerge the cap. For larger tanks, fixed devices may be suspended over the tanks, allowing semi-automatic operation.

Pumpover: fermenting juice can be pumped over the top of the cap to keep it moist and manage extraction. Pumpovers are often selected as a way to minimize extraction while still wetting the cap. Pumpovers can consist of a simple pump and hose setup or may involve a more complex system of irrigators.

Pigeage (literally "by foot"), involves walking on the fermenting must to mix the cap in a shallow tank. In larger tanks, it involves immersing most of your body in the wine and mixing in any way possible as you swim or crawl around.

Délestage ("rack and return"): the winemaker removes some of the juice from the fermenter into another vessel and then returns that juice over the top of the fermenter. It can be very gentle as there is literally no manipulation of the skins. It can also provide the opportunity to reduce temperature.

Pulsair is commonly used in large tanks. It uses a very large bubble rising from the bottom of the tank to break open the cap and cause mixing. Along with the bubble, a large volume of wine rises, wetting the cap and aiding in its breakup. The bubble can be air, re-oxygenating the yeasts, or can be nitrogen avoiding further air contact. Because there is no physical contact and no pumping, it is considered to be a fairly gentle option.

There are also a range of "automatic" fermenters, such as the roto-fermenters mentioned previously, that incorporate systems to break up and mix the cap.

<u>Pressing</u>

When the winemaker has achieved the texture, mouthfeel and flavor that they desire, they make the decision to press off of the skins. This timing is an important stylistic decision made by the winemaker.

When the desired balance is achieved and the wine is ready to be pressed, the winemaker has the option to separate the young wine from the pomace in a variety of ways. The free-run can be separated from the press wine or mixed in any portion. The wine can be settled in tank or put directly to barrel. The pomace that is placed in the press can be separated at any stage of pressing into different lots. This allows the winemaker to maintain as many blending options for later might be desired. This regime can provide a large number of lots with different press

characteristics. The final blend can then be constructed so that the desired tannin profile is reached.

Presses

There are several types of presses used in wineries. The simplest is a basket press. Essentially a cylinder with finely perforated sides, the basket is filled with must, allowing much of the free run wine to drain out. The wine is then pumped into tanks for settling or directly into barrels. Once filled, a ram compresses the must, forcing the liquid through the perforations, leaving the dry solids in the basket. The cylinder can be oriented vertically with the ram descending from the top (traditional basket press) or horizontally with the ram entering from one or both ends. The ram can be operated mechanically or hydraulically. Because the surface area is low compared to the volume, the pressure needed to press the must is relatively high. This extracts tannins differently from lower pressure presses.

The other common press is a bladder or tank press. Shaped like a large horizontal capsule, these presses are filled either from a valve in one end or from a door in the middle. These presses use a flexible, lightweight air bag attached to the interior sidewall. After filling with must, the area behind the bladder is slowly filled with air, pressing the must against perforations on the opposite side allowing the juice to escape. Because the retained solids are spread over a very large surface area, the thickness of the solids is minimized, allowing all the wine to be separated from the seeds and skins at very low pressures. These presses are very gentle, produce very few solids and give excellent yields. They can be programmed to press at various pressures, rotate after pressing to re-mix the remaining pomace and run for specific time periods.

AGING

Settling in Tank

The purpose of settling in tank is to diminish the percentage of solids (including yeast, bacteria, grape solids and other miscellaneous organic matter) that will settle out in the barrel during the aging process. This is an important stylistic consideration that diminishes the potential for off aromas and flavors. However, some winemakers may choose to leave some amount of solids in their wine when going to barrel which can contribute to texture and flavor.

Aging in Tank or Barrel

The purpose of aging is to allow the wine to mature slowly over time. The flavors and textures that develop change the wine from the primary grape flavors of young wines into more complex and nuanced flavors and textures. This takes place through complex and poorly understood oxidative and reductive reactions that occur spontaneously during the aging process. They are also influenced by small amounts of oxygen that result in a softening of the tannins and acids and polymerizations of the hundreds of compounds present in wine.

The same wine aged in barrel versus tank will develop differently. Barrel aging is a stylistic decision that adds flavor, aroma and texture to wine. Wines of the highest quality are generally aged in small oak barrels.

Aside from the flavors and aromas that will be gained from oak barrels, the defining element of difference between barrel and tank aging is the amount of air the wine sees and the way it is exposed to the air. Wines aged in barrel are more round, soft, and yielding. Wines aged in tank, without any external integration of oxygen will be leaner, crisper, and more fruit-forward. Some of the attributes of barreled wine can be incorporated into wine aged in tanks. These include exposure to oak products, metered amounts of oxygen, and lees stirring.

Alternatives to Barrel Aging

> **Oak alternatives** are methods to allow wine to be exposed to the tannins present in oak and the resulting flavor effects without aging the wine in barrels. A winemaker may choose to employ oak alternatives based upon a number of factors, such as wine price point, budget, fruit conditions at harvest, tannin levels of the wine and the desired effect from oak exposure.
>
> In order to add the flavor components derived from the wood extracts of small French oak barrels without using the barrels themselves, a number of alternative oak products have been developed. Their purpose is to infuse the wine in tank, or in barrel, with new wood, essentially putting the wood into the wine instead of the wine into the wood. Their main advantage is price and ease of utilization. Adding these alternatives during Pinot noir fermentation allows the early integration of oak character into the wine and is another way to expose wine to oak without the use of barrels.
>
> **Micro-oxygenation** involves injecting extremely small measured amounts of pure oxygen into the wine in tank. The oxygen is injected through a filter that forms microscopic bubbles so that the oxygen gets absorbed into the wine instead of bubbling up to the top. The oxygen added provides the raw material for the development and polymerization of tannins. Micro-oxygenation can be used to shape and impact flavors and aromas, allowing the winemaker to achieve their stylistic goals.

Lees Contact and Lees Contact with stirring

Lees are the deposits of dead yeast cells and other particles that fall to the bottom of a container of wine during aging. The purpose of lees contact is to allow for the yeast cells to autolyse, or break down, into the wine. This may result in added richness, creaminess and elevated mouthfeel. Stirring of the lees accelerates autolysis and increases the exposure of the lees to the wine by periodically re-suspending the lees within the wine. This is an oxidative process and a stylistic decision.

The winemaker initiates the process of lees contact after pressing when deciding how long to settle in tank. The amount of lees in the barrel and the resultant effect of lees contact are determined by how many solids are removed during the initial settling time. If the goal is to increase the wine's body, texture and richness, then more and longer lees contact will be employed in barrel, and the settling time will be minimized before barrel down. Lees contact leading to autolysis of the yeast is accomplished over a number of months in tank or barrel. A secondary result of stirring the lees while the wine is in barrel is oxygen pickup into the wine,

which will accelerate aging. By agitating the wine while suspending the yeast, residual CO_2 is blown off from primary and secondary fermentations, thus furthering the aging process.

Racking

Racking is the movement of the wine from barrel to tank and back to barrel, or from barrel to barrel through various means, leaving the settled solids behind. The decision to rack and the method used may or may not include air contact. Racking may result in softening of tannins, blowing off of any H_2S/sulfides, fermentation and malolactic characters and separating the wine from its lees in preparation for bottling.

Malolactic Fermentation

The purpose of malolactic (ML) fermentation is to soften and round out the wine through the conversion of malic acid to lactic acid, a weaker acid. This conversion takes place through the action of ubiquitous malic acid bacteria. As the acid is reduced, the pH is elevated. Almost every Pinot noir produced completes malolactic fermentation, which makes it more microbially stable.

Winemakers' attitudes and practices on the use, or non-use of ML cultures vary widely from cellar to cellar. Many winemakers do not inoculate for ML while others inoculate the wine in barrel or fermenter. Some winemakers prefer a protracted ML fermentation because they believe it makes better wines. By delaying ML and the accompanying pH shift, the wine may achieve better color stability by allowing the polymerization of anthocyanins and tannins to occur at a lower pH.

Barrel Aging

The primary effect of the barrel is to allow the wine to develop body and flavors that help achieve the desired style. Oak barrels contain natural sugars and alcohols and other phenolic derivatives that structure wines and add flavor. Tannins in the wine and tannins in wood molecularly bind with each other and with flavor and color components, which naturally occur in the wine, to form new and larger molecules. These complex chemical reactions take place in the presence of very small amounts of oxygen introduced through the wood itself and during the topping process when the barrels are briefly opened. The tannins soften and the flavors integrate during this aging (or "élevage") process. Managing a barrel program is an art form of its own. Small lots of wine can be managed individually to maximize quality. Barrel choice can be tailored to specific lots and vineyard sites.

Choice of barrels

The standard barrel is 225-228 liters (60 gallons). It contains around 25 cases or 300 bottles of wine. Barrels considerably smaller and larger are also available. Traditionally, fine Pinot noir has been aged in small French oak barrels after fermentation. The staves are split from logs and stacked and aged on pallets out in the weather anywhere from 18 to 40 months. The rain and sun cause a reduction in the raw, green flavors and a reduction of harsh tannins. Barrels typically are specified by forest, length of aging/drying time, grain width, toasting level, and shape. Other oak sources include Hungarian, Russian and other Eastern European forests, as

well as American and Oregon sources.

The cooper, or barrel maker, builds barrels within a “house” style. The flavors are influenced by the details of construction: e.g. using a hot fire to toast and bend the barrel staves vs. using hot water to bend the staves. The goal is to have a curved stave that does not crack. The way it is bent will change the flavor and aroma imparted by the barrel, impacting the aroma and flavor of the wine aged in that barrel. Barrels can be specified with toast levels from light to heavy with multiple levels between those extremes. The heat used during the toasting caramelizes the wood sugars, creating variations in flavor and aromas from slightly toasty through heavily smoked. The toast level dramatically changes the flavors imparted to the wine. A heavy toast imparts the most intense oak flavors and can mask some more delicate wine flavors and aromas. A lighter toast may reveal more nuances, especially in a delicate wine.

Winemaker stylistic goals strongly influence the types of barrels used, the forests, the toast levels, the percentage of new barrels and the length of time the wine is kept in barrel. The vineyard and vintage also have an effect on how the wine will develop in barrel. The same wine will vary in how it reveals the details of its flavor, aroma and texture as well as how well-integrated it is in different barrels. Finding just the right barrel for a specific vineyard may take many vintages to achieve. Many winemakers will make different barrel choices for specific wines and alter the length of time in barrel based on how the wine develops in specific vintages.

Barrel aging regime

The specific way barrels are handled and used varies widely from winemaker to winemaker. Everything from the preparation of new barrels (hot water soak, steam or rock salt and water) to length of time the wine spends in wood can have an impact on wine style. Most Pinot noirs will spend at least 10 months in barrels. Wines may be held in barrel past the vintage for as much as 20 or more months.

Cellar temperature and humidity are important. Most cellars will follow the season’s temperatures in a broad sense, warming in spring and cooling a bit in winter. A range of 55ºF to 63ºF is normal for most aboveground cellars. Cold temperatures will slow the rate of microbiological activity, whether it is the completion of alcoholic or the malolactic fermentation. Barrel rooms can be heated to encourage the malolactic fermentation to finish, usually to the mid-60s. There is a lower rate of activity in barrels during the winter in Oregon.

Cellar humidity has a significant impact on wine aging in barrel. Evaporation of water from barrels occurs through the wood pores. All of the other components of wine stay in the barrel. The net effect is that the wine is concentrated during barrel aging. The portion lost has been called the “angels’ share.” This is usually about one-quarter of a percent per month. Below 80% relative humidity the barrel will lose a higher proportion of water into the air. Some volume will evaporate during aging and requires “topping” barrels with wine every one to four weeks depending on the temperature, humidity and winemaker style.

FINISHING

After the aging time is completed, it is time to prepare the wine for bottling. Finishing provides the final opportunity to modify the wine before it is placed in the bottle. Finishing can be divided into three categories: blending, fining and filtration. Final adjustments or additions to the wine may also be made at this time.

Blending

Blending is probably one of the most important tools that a winemaker has. Oregon winemakers commonly separate and age as many lots of Pinot noir as they can. This allows them to see how different vineyards, different parts of vineyards, different age of plants, different clones of plants and different winemaking choices develop in their cellars. From these distinct lots, the winemaker creates the final wines. Experience plays a key role in these decisions. The winemaker tastes and evaluates diverse lots of wine and decides how these can be combined to create a finished wine that maximizes the positive attributes and minimizes the negative ones.

Stabilization

Laboratory Analysis: just prior to bottling, the winemaker runs tests to determine the wine's pH, acidity, alcohol and SO_2. If SO_2 needs to be adjusted, it is done now. The activity of SO_2 depends on the wine's pH and quantity of the active form of SO_2 in the wine. SO_2 levels drop over time, and the exact level at bottling is determined by the style of wine, its tannin profile and the expected duration of aging.

Fining is a tool used for clarification and for modification of structure and flavor. Some wines have bitter and unpleasant tannins or other negative flavor compounds that need to be removed or modified. The decision to fine a wine depends on the specific problem that needs to be addressed, such as bitterness or astringency. The most common fining agents are egg whites, gelatin, casein (a milk protein) and isinglass (protein from the air bladder of a sturgeon). These are often effective in extremely small doses, measured in ounces per one thousand gallons.

Filtration is a tool for clarification and microbial stability. In certain circumstances, filtration is preferred. Every wine with a partial or no malolactic fermentation or residual sugar must be filtered due to the potential for microbial growth and refermentation in bottle. Crossflow membrane filtration is the current industry standard, as it is believed to have lower sensory impact.

BOTTLING

Closures

A plethora of closure options are currently available. From a winemaking perspective, it is a question of how much or how little oxygen is able to move through the closure over a span of years. When properly applied, screw caps can be selected for variable oxygen permeability to meet the style goals of the wine.

Natural cork contains air cells and has been shown to allow the entry of very small amounts of oxygen over the span of years. A wine sealed by cork will age differently over many years than a wine sealed with a screw cap. The amount of air transfer varies with the particular cork and is likely to account for some of the variation between bottles, especially after many years of aging. Natural cork is the most common closure for premium Pinot noir in Oregon.

Synthetic and conglomerate corks eliminate the possibility of TCA contamination or "corked" wines. They vary widely in their specific permeability to oxygen.

Glass closures are another option. Originally developed in Germany, they provide a very secure seal, do not absorb aromatic compounds and provide an almost anaerobic seal.

Bottling Machines

The critical task of the bottling line is to fill the bottles gently, cleanly and with a minimal amount of oxygen uptake during the bottling process. Bottles are most commonly sparged with nitrogen to reduce the amount of oxygen in the bottle. Vacuum corkers are commonly used to reduce the pressure in the headspace during corking. Because of the specialized nature of the bottling equipment, many wineries in Oregon use mobile bottling services.

CONCLUSION

Winemakers direct the style of Pinot noir they produce by making a wide variety of vineyard management, picking, fermentation, aging and finishing decisions. Vineyard decisions, from planting to harvest, strongly influence the flavors, tannin development and soundness of the fruit that the vine will produce. The winemaker's response to fall weather conditions and disease pressure allows for fine-tuning of fruit maturity and cluster health even in difficult harvest conditions. It is not a question of rain or heat, rather a question of how the fruit in a particular block is responding to the conditions and when is the best time to pick the best quality and ripest fruit.

Once the fruit has been picked, the winemaker evaluates the condition, flavor profile and tannin development and decides how to sort and handle the clusters. The decision to use whole clusters, to destem and to break the berry skins begins the process of extraction. That process continues as the winemaker decides the temperature profile of fermentation, whether to inoculate and how to manage the fermentation cap. At the end of fermentation, the winemaker decides when to press, how hard to press and how to manage the press fractions. These decisions determine the balance of fruit, tannins, color and body of the young wine.

After pressing, the wine may be settled and then is racked to containers to age. The use of barrel or tank, the type and amount of oak the wine sees and in what form affect the flavor and tannin profile further. Additional techniques such as lees contact, micro-oxygenation and use of oak alternatives further guide the wine's development.

After aging, the wine is prepared for bottling. Depending on the specific needs of the wine, this may be as simple as racking to blend various lots or may involve fining or filtration. Specific problems have a variety of solutions, and the winemaker decides on the course of action that

maximizes the positive outcome and minimizes any negative impact on wine quality. Finally, the wine is bottled.

At every step of this process, the winemaker makes an evaluation of the wine at that moment in time. Through evaluation, decision, and action, the winemaker is able to achieve intent, with each step further defining the wine.

OREGON PINOT NOIR

Multiple Personalities

AN INTERACTIVE TASTING AND DISCUSSION WITH OREGON WINEMAKERS TO EXPLORE THE INFLUENCES OF VINTAGE, PLACE AND PHILOSOPHY ON OREGON PINOT NOIR.

The goal of the Multiple Personalities workshop is to integrate information from other OPC workshops that set the foundation for Farming and Winemaking to show how specific winemaking decisions related to three key element of winegrowing are made to achieve a wine personality. The personalities workshop explores these three elements that affect the personality or style of Pinot noir: the element of the individual winemaker, the element of the vintage, and the element of the winegrowing region. In each of the three sections of this workshop, one element is presented with an accompanying flight of wines to taste and discuss how the winemaker's choices and approach resulted in the personality of the wine.

WORKSHOP DETAILS

Presenters, wines, and location information available at this link following OPC.

PERSONALITY OF THE INDIVIDUAL

In the first part of the workshop, our goal is for OPC Campers to understand that winemakers make specific choices during the winemaking process based on their own personal philosophy or attitude toward winemaking. Three winemakers will take about six minutes to discuss their winemaking intent or Mission Statement, and have campers taste two of their wines which are emblematic of this intent. The objective for the first section is to explore the following:

Oregon's Pinot noir winemakers represent a diverse group of personalities and philosophies. How does their attitude, reflected in their Mission Statement, affect the decisions they make and the wines they produce?

The goal of part one of this workshop is to show how actual winemakers make certain specific choices to achieve a winemaking goal (Mission Statement). Throughout the production process specific choices are made, it is not random, and those choices "mark" the wines. They express a unique personality. Campers will then understand that winemakers craft wine to achieve very personal goals.

Campers will taste the actual wines that illustrate how a Mission Statement relates to what is in the bottle. Each winemaker discusses how their mission results in specific choices during the winemaking process. Such decisions will vary with vintage and site, so each winemaker will

discuss what's been done in a few specific situations. For example, the level of ripeness targeted, use of whole clusters, fermentation kinetics, or blending strategies. We try to tie other OPC workshop information together from the phases discussed in the other seminars.

PERSONALITY OF THE VINTAGE

In the second section, the goal is to examine the way Oregon Pinot noir is affected by vintage. This flight is tasted blind. To do this we will divide the campers into six groups each led by a winemaker and taste three pairs of wines. Each pair is produced by the same winemaker, from the same vineyard site. The only variable is vintage. Thus wines 1, 3, and 5 are different from wines 2, 4, and 6 only because of their vintage. By controlling the variables of winemaker and site, the effect of vintage can be tasted and understood. The objective for this section is to explore the following:

Vintage differences in a cool climate like Oregon affect the basic nature of Pinot noir produced in a specific vintage. These differences are not fundamentally quality ones, but rather are structural differences in fruit, tannins, and extract that impact food compatibility and age ability. How do vintage, site, and winemaker personality affect Oregon Pinot noir? Does vintage, site, or winemaker account for the differences in each pair? Is there a clear pattern across the flight or does vary from pair to pair?

PERSONALITY OF THE REGION

The third section will examine the wider spectrum of Oregon Pinot noirs. We are essentially moving from very specific wines and winemaking objectives in the first section, to more broad vintage effects, and finally looking at how Oregon as a region fits into the bigger world of Pinot noir. To place Oregon Pinot into the wider world of Pinot noir, we will be relying on the campers' broad and varied experience of Pinot. We will use their experience base to "locate" Oregon Pinot into that spectrum. The objective for this section is to explore the following:

What is Oregon Pinot noir's regional personality? How diverse is the range of Oregon Pinot noir, and how does your perception of Oregon Pinot noir compare with your experience of Pinot noir from other regions of the world?

Past workshops addressing this topic created a paradigm to discuss this subject. We include it to provide direction to group discussion if things get chaotic. The final conclusions have proved helpful in describing Oregon Pinot noir and will probably be presented in the summation by the moderators.
There are two broad descriptors that have emerged as keys to describing Oregon Pinot noir.

The first is **"Fruit."** Fruit can be perceived by smell (aroma) or by taste (but fruit can only be "tasted" if you are not holding your nose.) "Fruity" is an area on the aroma wheel, but we are not describing specific fruit aromas. Rather, we think of fruit quality in a wine in two general ways:

a. By "freshness"
b. By general "fruitiness" i.e. the intensity of that fruit

As we taste a range of Oregon Pinot noirs, focus on your impression of fruit quality, often referred to as "freshness" that is used to describe Oregon wine. After tasting the wines in the flight, contemplate where your impression of Burgundy (taken from your mental library of such wines) might fall in relationship to the Oregon wines. Do the same for your impression of California Pinot noir. Is the Burgundy more or less about fresh fruit than the Oregon examples (or roughly the same?) Where would it fall on the "jammy" scale? What about the California Pinot?

The second category is **"Texture."** Here we are talking about how you perceive a wine in your mouth, as distinct from the wines aromatics.

a. Acidity (grapes have acid and wines need acid for freshness and ageability)
b. Tannin (grape skins and oak have tannins; tannin can be bitter, astringent or mouth-filling.)
c. Richness (this refers to a range of wine components that make a wine feel "big" – alcohol, complex sugars called polysaccharides, oak sugars, etc.)

After several years of doing this workshop, a consensus has developed that these general attributes can be used to identify what is unique in Oregon Pinot noir. (These points are open to discuss if they help the campers put the Oregon wines in context, but there is no necessity to state them or advocate for them.)

- On the "freshness" scale, Oregon Pinots are likely fresher than their generally jammier California counterparts.
- On the "intensity" scale, Oregon Pinots are going to be more intensely fruity (as a general statement) than Burgundies.
- On the "acidity" scale, Oregon Pinots often seem like they have a little more acidity than California Pinots.
- On the "tannin" scale, Oregon Pinots are generally between the less tannic Burgundies and more tannic Californians.
- On the "richness" scale, Oregon Pinots have a similar middle position between Burgundy and California.

BACKGROUND

In order to understand how Pinot noir is affected by the winemaker, the vintage and the region in which it is grown, one must first comprehend a few fundamentals: the details of a specific site, the vintage, the winemaker, how growing conditions affect grape vines and how winemaking decisions affect finished wine. We will begin with very broad concepts and then focus on the details.

<u>Oregon Pinot Noir</u>

Pinot noirs made in Oregon are different from those made in other areas in the world. The basic geography, the balance of climatic influences from continental and marine weather patterns and the seasonal variations are different. If we accept that Pinot noir is reflective of its place, and there is a broad consensus that this is a valid assumption, then the real question is

how to describe Pinot noir's response to being in Oregon. One method of understanding the regional characteristics of Oregon Pinot noir is to evaluate a large group of Oregon wines and compare them to large groups of wines produced elsewhere in the world. This can be complicated. Which groups do you choose? If vintage is a factor, which vintages do you compare? How do you choose the sites? Do you compare wines of similar price points? Do you only look at the most highly rated wines? What about winemaker choices? How many wines do you taste? How do you quantify "different?" Does the specific order of wines being tasted affect how they are perceived?

By gaining an overview of the diverse aromas, textures and flavors of Oregon Pinot noir and then comparing your mental picture of those wines to the Pinot noirs of another region, you can identify and describe regional differences. One of the fundamental questions posed by Oregon winemakers in the early years was whether Oregon Pinot noirs indeed had a distinct personality. It was possible that the range of Oregon Pinot noir might mimic the range of Burgundy or California. As more wines were produced and tasting experience increased, a consensus developed that there was indeed a distinct personality to Oregon Pinot noir when taken as a group. It is crucial to understand that a specific wine from a specific producer might be very different than the average of the group and be perceived as actually similar in style to another region. These individual distinctions do not invalidate the general perceptions of a region. Rather, they validate the powerful influence of vine mesoclimate, vintage and winemaker.

Pinot noir has been made in Oregon for more than a half century. It is the most important variety produced in Oregon and is accepted as an important regional wine by sommeliers and wine merchants throughout the world. There is now a general agreement about what "Oregon style" encompasses and how Oregon Pinot noirs differ from wines made in other parts of the world.

PERSONALITY OF THE WINEMAKER

A major influence on the personality of Pinot noir is the winemaker. Given the responsiveness of Pinot noir as a grape to the region, site and vintage, it is not surprising that the personality of the winemaker plays a role in the wines they make. Winemakers make a wide range of decisions affecting the way grapes are grown and the way wine is produced. Each decision moves the wine in one direction or another, subtly or dramatically affecting its evolution into finished wine. These decisions, individually and as a group, evolve out of a winemaking philosophy. Sometimes that philosophy is carefully considered and rigorously analyzed, and sometimes it is instinctual. It is always a reflection of the personality of the winemaker.

<u>Style Influences</u>

Winemakers vary widely in their background, training, cultural traditions and basic personality. A European transplant coming from a family of vignerons will have a different approach to the winemaking process than someone with a graduate degree in enology from UC Davis. Someone with a Type A personality approaches fermentation decisions differently than an ex-theology student. Life experiences and palate differences, even genetics, can play a strong

role in how a winemaker approaches the decision process, even if their philosophies are very similar. Each of us has taste buds that are wired differently, and we do not perceive the same aromatic compounds in the same way. There are a significant number of compounds that a subset of the population cannot taste or smell. This is specifically true for compounds that are associated with reduction in wine. What may be a noxious odor indicative of a major wine flaw for some is imperceptible to others.

Basic approaches to controlling the winemaking process vary. It is not uncommon for winemakers to want to control each step and intervene if things deviate from the path they see as optimal. They may want grapes to be picked at specific sugar levels, acids, and pH. If they are not within those parameters, they may make adjustments. They control fermentation temperatures; they control the microbiology by adding sulfur dioxide, yeast or other microorganisms. They may decide to adjust tannins, acidity, and use varying amounts of new oak to modify the wine's flavor profile. Other winemakers will pick grapes when they are ripe, let the fermentation proceed at will and rarely intervene at any stage of the process. Both can make excellent Pinot noir—they are just different in personality.

Some winemakers are very focused in the vineyard. They are, at heart, farmers who make wine. Nurturing vines, watching the seasonal patterns and responding to Mother Nature are their primary concentrations. The details of winemaking are less important to them. They believe that if the fruit is grown correctly, the wine will be good.

Others focus on the winemaking process. While they have specific ideas on crop level, fruit exposure and picking parameters, they relinquish the growing of the grapes to viticulturists. Once they decide to pick, they go into high gear, examining the fruit in all its nuances and visioning the process of transforming the grapes into wine. They care about the details of fermentation, how the tannins and color compounds will make the transition into wine. By using all their skills, they balance the level of tannin and flavor with the ripeness of the fruit and have a specific vision about how they will guide the winemaking process. These approaches produce different types of wines, and both have an important place in the world of Pinot noir.

Regardless of their background, winemakers make choices at various stages of the winemaking process. They make decisions about yield, fruit exposure, leaf pulling and harvest timing. They decide whether to delay fermentation by cooling the must or letting it proceed naturally. They may leave the wine in barrel for many months or bottle it early. Each decision is made to achieve a certain goal or effect. The choice may have a dramatic effect or be very subtle. In the end, the finished wine is guided by the sum of all the decisions made by the winemaker.

In the Winemaking Chapter, a wide variety of winemaking choices are presented. The impact of some of those choices is discussed to demonstrate how a specific choice affects a wine at specific stage in the winemaking process. The choices they make are based on their individual philosophies. These decisions direct the transformation of grapes into wine in very specific ways. The end result is presented in a bottle that reflects their hopes, aspirations and personality.

PERSONALITY OF THE VINTAGE

The vintage effect is not simple. Vintage can affect wines in their youth differently from the way it affects wines that have been aged. We know that some vintages produce wines that are showy as young wines. Other vintages produce tight and awkward wines when young that blossom beautifully with age. Although often dismissed as simply better or worse vintages, the way Pinot noir responds to vintage can defy such simple analysis.

Wine grapes grown in marginal conditions will inherently have vintages in which optimal harvest chemistry varies. Small changes in average nighttime temperature can significantly change the acidity level and balance in the wines. The date of flowering significantly affects the timing and expected weather conditions at harvest. More or less sun will impact the quality and intensity of the fruit. Warmer or cooler conditions at the end of ripening can have a dramatic effect on sugar and the resulting alcohol levels in the wine. How Oregon's vintages affect the way Pinot noir ripens creates structural differences in acidity, tannin, sugar levels and flavor profile. These small differences in the fruit at harvest impact the basic personality of the wines we produce. It is clear to both Oregon winemakers and consumers that our wines are influenced by vintage, both specifically and in general.

The timing of bloom varies significantly in Oregon, from late May through early July. The time from bloom to harvest is fairly consistent, from 100 to 110 days. Early bloom means the grapes will usually be harvested in September and late bloom can delay harvest well into October. The later the harvest, the shorter the day length, the cooler the conditions during the final ripening phase and the greater the risk of rain. Unfortunately none of this is predictable. July blooms resulted in many of the best Oregon vintages (1993, 1996, 1999, 2008 and 2010).

Conditions during the summer mainly affect the vegetative phase of the vine: the growth and development of the canopy. The pace of development is very steady and is only minimally affected by sun, heat, clouds and rain. The major effect of weather is the risk of disease, mainly mildew. Mildew damages both the leaves and developing clusters, reducing the ability of the canopy to provide energy to the vine. Clusters with significant mildew will not ripen properly or at all. Controlling disease is a major task of the grapegrower. Localized heat in the canopy over 90ºF destroys mildew, while moderate temperatures encourage its growth.

At the midpoint of the 100-day season for the berry comes "seed hardening" or "lag phase." The size of the crop is about 50% of that at harvest, and this is the time when decisions about thinning to adjust the final vineyard yield can most accurately be made. Winemakers and viticulturists vary in how they thin, when they thin and how much they thin, but all agree that this is the last time that thinning will affect the way the crop matures. The goal of thinning is to find a crop level that will allow the fruit to fully ripen before the growing season ends. A large crop needs more thinning. A late season is less likely to have adequate sun and heat to ripen a large crop and the thinning is more severe. Later thinning does not appear to alter ways the flavors develop in the fruit or the acid/sugar/pH balance in the berries.

The real action begins at veraison, when the Pinot noir clusters change color. This is the time when the berries begin to soften, the acids drop, the sugar rises and the skins begin developing

the complex phenolic compounds that create the color and flavor of Pinot noir. It takes one to two weeks for complete coloring to occur. At this point the final ripening stage begins. Photosynthate transport focuses on the fruit maturity and carbohydrate storage, not vine growth. This is the time flavors develop. The way this occurs in each site and growing season creates balance of sugar, flavor and acidity that defines the vintage.

The interaction of site, farming practices and variations in temperature and rainfall create such a complex pattern of grape maturity that labeling a vintage as good or bad and either condemning or lauding all of the wines of a region is absurd. In reality, the vintage provides an opportunity to create wines that either reflect or do not reflect the particular nature of the grapes as they matured in that vintage.

This becomes even more complex because winemakers have different goals. These goals are often based on picking grapes with a specific level of maturity and flavor profile. There is not one "perfect" level of Pinot noir maturity. In fact, winemakers vary widely in what they consider optimal maturity. Vineyards are often picked over two or three weeks, not so much because of varying maturity within the vineyard, but rather because winemakers look at ripeness differently. If your goal is to make a rich, fruit-dominated wine with a high level of concentration, then a low-yielding vineyard picked at a high level of ripeness will provide the material you seek. Warm, sunny conditions during the final ripening phase, more common in an early season, will make it more likely to achieve that goal.

Another winemaker makes wines with a solid backbone of acidity, more nuanced flavors, less intense color and a desire for slow, steady evolution of their wines over many years. A low yielding, hot, early vintage will mature the fruit too quickly, the acids will drop precipitously, and the flavors will be relatively simple, making it difficult to pick the fruit that winemaker seeks. A cooler, cloudier fall with a more moderate crop level can provide that winemaker with nuanced flavors and a better backbone of acidity to achieve those goals. Given identical seasons, these two winemakers will experience the vintage very differently.

The conditions in which Pinot noir ripens in a specific vintage are not consistent within the Willamette Valley. There is no uniform maturity that describes the grapes picked in a specific vintage. "Vintage" is not a homogeneous concept. Over the decades some patterns of maturity or seasonal similarities, however, have emerged. We can describe the conditions at harvest and make some generalizations about how Pinot noir matured that are helpful in gaining an overview of the wines and how they evolve over time. While the range of wines made in a particular vintage is broad, a great deal of the variation is dependent on the quality of the site and the skill of the winemaker.

"Great" vineyard sites are great mostly because they produce the best grapes in the most challenging vintages. "Great" winemakers are great because they make the best and most consistent wines when the fruit is less than perfect. They say that if you cannot make good wine in a great vintage, you should get another job. In a more difficult vintage, the best winemakers make the best wines.

PERSONALITY OF THE REGION

What do we mean by "Oregon?"

Oregon is a large state with several major growing regions and at least 18 approved American Viticultural Areas. Pinot noir is the most important variety in the Willamette Valley. There are also plantings in the Umpqua and Rogue Valleys, and Columbia Gorge and Walla Walla Valley. The vast majority of Oregon's Pinot noir comes from the Willamette Valley, an elongated region stretching from west of Portland to the hills just south of Eugene. For the purposes of this discussion, however, we will adopt the common usage "Oregon," even as we recognize that we are often speaking of a much smaller area.

How can we speak of defining characteristics for the more than 1,000 Pinot noirs made in Oregon each year? Even after admitting that Oregon has many different places—and climates and soils—it also has many winemakers with their own ideas about style.

Regional Growing Conditions

In Oregon's Willamette Valley, Pinot noir is considered to be an excellent match for the climate. Pinot noir is a cool-climate variety thriving in regions with moderate accumulation of heat during the growing season. Given the required cooler and shorter growing season, it blooms relatively late, often in mid- to late-June. Maturing about 100 to 110 days after mid-bloom, Pinot noir achieves optimal ripeness in early- to mid-fall.

The Willamette Valley is located in the northwest corner of Oregon and is centered 50 miles east of the Pacific coast. It is situated between two mountain ranges, the Coast Range to the west and the Cascade Mountains to the east. The northern border is the hills surrounding the Columbia River Valley and the southern boundary is the hills just south of Eugene. It is an oval about 100 miles long by 35 miles wide. The 2,000-3,000 foot mountains in the Coast Range provide a barrier protecting the Willamette Valley from cool marine air during daytime hours. The valley heats up during the day with expanding air preventing an incursion of cool air from the coast.

In the evening, cool breezes begin blowing over the Coast Range eastward into the valley. This rapidly cools the warm valley air, and the temperature often drops 30ºF over a span of one to two hours in the early evening. These cool evenings and nights slow the vine's metabolism, retaining acidity. This higher acidity is a fundamental characteristic of Willamette Valley Pinot noir.

The most direct and rapid diurnal change of temperature is around the Van Duzer Corridor, a natural pass through the Coast Range 20 miles west of Amity. The McMinnville AVA (American Viticultural Area) forms the northern mouth of the Van Duzer and experiences the most rapid temperature drop. The Eola-Amity Hills lie directly east of the Van Duzer mouth and experience a similar effect. Although the other sub-AVAs of the Willamette Valley cool significantly in the evening, the temperature change is less abrupt.

The Willamette Valley is essentially arid after bloom until the return of the rains in mid- to late fall. Coastal weather patterns come from the Pacific and the Gulf of Alaska. The jet stream

forces those fronts far to the north during the summer and early fall. It is not unusual for there to be less than one inch of precipitation between early July and late August, which reduces disease pressure.

Sited at or slightly above the 45th Parallel, the day length in Oregon is significantly longer than in California around the time of bloom, in mid-June. Compared to California Pinot noir-growing regions, like Russian River and the Sonoma Coast, Oregon in early summer experiences an additional 75 minutes of sun each day. This provides a boost during the grapes' vegetative phase. However, Oregon's day length is significantly shorter in October compared to Sonoma. In the fall season, vineyards farther north intercept the sun at a lower position in the sky, with the resulting reduction in the intensity of the solar radiation. This slows down the vine during the ripening phase (post veraison or color change) allowing longer period for flavor development. The temperatures are often cool, especially at night, allowing the grape to retain more of its natural acidity. This provides a natural advantage for ripening Pinot noir in Oregon. The accumulation of sugar in the berry is caused by sun and heat. The development of flavor requires time.

Rapidly decreasing day length in the fall sends a strong "message" to the vine to shift its hormonal regulation from vegetative growth to fruit ripening and seed hardening. The cooler, shorter days with a lower angle of incidence to the sun slow down the plant's metabolic cycle. This allows the flavor to mature before the sugar level becomes excessive. These cool, short and usually sunny days allow Pinot noir to develop a complex flavor profile while maintaining a good balance of sugar and acid. The combination of cool temperatures, shortening day length and low-intensity sunlight provides the perfect ripening conditions for Pinot noir. In most years, the cycle of fall rains does not begin until after Pinot noir is harvested in October. From July to September, the Willamette Valley has low humidity and warm daytime temperatures with few clouds and no fog. The region is essentially protected from the Pacific Ocean.

APPENDIX

OREGON WEATHER AND HARVESTS: A VINTAGE REVIEW

1985: The vintage was hot and dry from beginning to end. Harvest was in late September, under ideal conditions. Crop was a bit short. Also noteworthy was frost on May 11th and 12th, which affected many locations near the valley floor. Quality was good to excellent.

1986: The year started early, with buds bursting around March 20th. Bloom was somewhat early. The summer was hot, with the year tracking very close to 85°F until 3" of rain fell in September. Good weather returned at the end of the month, but the poor weather during fruit maturation diminished the quality of the Pinot noir vintage somewhat. Some excellent Chardonnays were made. Quality was average to good.

1987: Very hot, dry vintage with a September harvest. Grapes harvested in hot conditions. Sugars sometimes reached maximums before flavors developed. Quality was poor to very good.

1988: The lack of rain in the fall and early winter of 1987 led to a peculiar malady in 1988 called "late fall drought-induced Boron deficiency." The result was a very poor set and resulting small crop. Nonetheless, 1988 was a classic Oregon Pinot noir vintage, with cool temperatures and a long, dry fall. Quality was good to excellent.

1989: In the late winter of 1989, Oregon suffered a severe freeze with temperatures at below -5°F. The consequence was moderate to serious vine damage and bud damage in the spring of 1989. Crops were significantly reduced. The vintage was characterized by a late bud break, but a hot summer and fall. Harvest was in September. Quality was good to very good and the quantity was short.

1990: Very cold conditions in December of 1989 caused bud damage, which led to the third straight year of short crops in Oregon. The vintage resembled 1988, with a long cool year and a dry fall. Quality was very good to excellent.

1991: A long, cool spring pushed bloom into late June and early July. The rest of the season was, however, ideal with an extraordinary, long, warm fall. The crop was good. Because of the late harvest, quality was enhanced by severe thinning. Quality ranged from average to very good, depending on cultural practices.

1992: This was the hottest year in Oregon's brief modern viticultural history. The harvest ranged from early to mid-September. Fortunately, the heat relented somewhat at the end of maturity, allowing many producers to make wines of outstanding quality. The experience of 1987 may have aided producers in making their cultural and picking decisions. Crop was good. Thinning was required to be successful. (The earliest harvest to date.) Very fruit-forward, many did not age well.

1993: This may become another classic Oregon vintage. Bloom was in late June. Harvest was

relatively late, but the fall was warm and relatively dry. The crop was average. Thinning generally enhanced wine quality. The wines developed slowly, but are some of Oregon's best after a decade or more of aging.

1994: A highly ballyhooed vintage, this was a short, dry and warm harvest. Thinning was unnecessary, with most vineyards having crop loads under two tons per acre. Alcohols are moderately high, extraction huge and the reception by press predictably strong. Seen as the best vintage released to date by some, with 1998 rivaling it. Ageability was variable, wines with better acidity have stood up well. Those picked very ripe with lower acids were better consumed in their youth (which most were). The very small yields and production made both these vintages financially challenging for wineries and growers. (The driest growing season to date.)

1995: A vintage with rain at harvest ending a good growing season shy of full maturity at many sites. A moderate to good yield and heavy rains for a week or more in the middle of harvest meant many wines lack the depth of fruit and color that others have. The vintage made some very elegant-styled wines at the single vineyard and reserve levels. Unfortunately, following on the heels of 1994, it was reviewed poorly by many critics. It also has evolved well over the long term.

1996: The second rain-affected harvest in a row, fruit in this year was closer to fully ripe when a few days of rain arrived, resulting in almost normal size and richness in the Pinot noirs. The vintage yields were slightly below normal levels but not as low as 1994 and 1998, plus in all years since 1994 more winemakers are choosing to crop-thin to achieve intensity. A fat, rich vintage considered the best of the rain years by critics.

1997: The last of the three rain vintages, this year showed great promise until the skies opened. Crop loads promised the largest harvest yet and they were almost ripe when rains came. Unlike the prior two vintages when the rains stopped for post-rain ripening, 1997 remained wet. Botrytis pressure was high and earlier-picked vineyards and those who sorted and crop-thinned fared better. Very good structures bordering on tannic, plus slow-to-evolve fruit have made this vintage unpopular with critics, although excellent producers made stellar wines that have aged well.

1998: Glorious wines, just not many of them. A large 1997 crop sapped vine energy and damp, cool weather at bloom doomed this vintage to short crops. But, that meant with a normal ripening season and no early rains, deeply extracted and highly structured wines could be produced. Crop loads were even smaller than 1994 and the wines were big, but would require time in bottle to regain their lushness and finesse. Possibly the best vintage to date.

1999: Bloom was very late and was followed by a very cool growing season. There was much concern about whether the crop would ever ripen, and a full crop load hung in most vineyards. We would need two months of almost perfect weather to fully ripen the fruit. Many vineyards were severely crop-thinned as a precaution, but the weather was perfect through early November. lf growers and winemakers were patient, the fruit was perfect. Many of the best wines are as good as 1998, some claiming to be better. Some variability can be expected, as

some panicked and picked early, not trusting Mother Nature. An almost Burgundian level of acidity will make this vintage ageworthy.

2000: The 2000 growing season was almost perfect, starting early in both bud break and bloom, setting a full crop in vineyards and thus giving a chance to precisely choose optimum yields with crop thinning. During harvest, which started the last week of September and lasted until the last week of October, only 1.1" of rain fell, with very good ripeness and moderate to good acids. Colors and extractions on the Pinot noir cuvees were excellent, acids good but not as firm as 1999 and fruit totally ripe without disease pressure. Third-in-a-row, 2000 was an average of the prior two vintages' characteristics. In a word, a "pretty" vintage.

2001: This year produced a soft, big vintage. It saw almost ideal growing and ripening weather and less than an inch of rain during harvest. This is not a typical cool-climate vintage, since acids are as low and ripeness as full, despite above average yields before crop thinning, as we've seen since perhaps 1987. The Pinot noirs will be soft, fleshy and early appealing, with moderate colors. Whites will be full and broad, and early maturing. The alcohols are restrained slightly by yields that didn't force extreme extraction. The wines were lighter, slightly harder and not as well-reviewed by critics. Perhaps the weakest vintage of the excellent 1998–2003 string**.**

2002: An extended, dry and moderately warm harvest put the finishing touches to what may be one of the best two or three vintages Oregon has seen—perhaps best ever for whites, close to best for reds. A slightly early bud break ushered in a warm, dry growing season with excellent heat summations, but not heat spikes. An inch of rain in mid- to late-September corrected imbalanced high sugars and low pH and set the stage for an extended harvest of well over a month for Pinot noir. Harvests of young fruit prior to this only rain event may give some elevated alcohols. Crop loads were full, requiring precise green harvesting for full ripeness and extraction. Excellent acidities due to moderate temperatures throughout the growing and harvest period make this a richly ripe but structured vintage, both for whites and reds.

2003: This is an excellent vintage, albeit unusual in the fiery nature of the growing season. The same dry and warm growing and ripening seasons held for 2003, with Region II (not cool-climate!) heat accumulations of 2,500 units, average highs of 78ºF July-October, and half the normal rainfall with 2.75". Fruit was disease free, crop set was generous enough for easy honing to desired levels and soil moisture was adequate due to good pre-season winter rains. Concerns regarding this vintage center on high sugars, resultant high alcohols and low acids. Most comparable past vintages, like the excellent 1992, may urge us not to worry.

2004: This vintage started out as a carbon copy of 2003, but thankfully cooled off and got needed rains in late August and then again in mid-September before most vineyards' final ripening phase. What a difference some rain makes! Young and early vineyards that were almost ready to harvest the first week of September could have done without the rain, but the rest thought it a blessed relief and assured nutrient mobility in the vines. A short crop due to poor weather at set, extreme temperatures the prior vintage, and vineyard growth irregularities, plus growing season heat (2004's Degree Day 2404 compared to 2003's 2535 in

McMinnville) make 2004 properly plump and extracted, but with restraint—average Brix down 1%. An interesting vintage—almost an average of 2001, 2002 and 2003, with perhaps a little more variability in reds and more structured, brighter whites similar to 2002.

2005: Although moderate in temperature, this was the coolest vintage of the last six years. It got off to a very early start (March bud break), but the weather turned cool and rainy in late May and June, leading to a late bloom and reduced crop due to poor set. A warm and dry July and August followed. Fall was cool and it rained significantly late in September. Although most winemakers fear rain just prior to harvest, in Burgundy they say a good rainstorm in early September is a basic ingredient of a great vintage. 2005 was a classic example of fall rains providing balance to the fruit after a dry summer. There was almost no damage to the fruit from splitting or rot, and harvest followed in dry conditions over the next few weeks. There is significant excitement and pleasure over the quality of wines produced in this unusual vintage. The wines are well balanced and have moderate alcohol, good acidity and supple tannins.

2006: Thanks to favorable weather at bloom and an extended growing season, Oregon's 2006 vintage was characterized by that rare combination of plentiful crop, a warm and dry growing season with little precipitation and modest disease pressure. A hot, dry, eastern wind just prior to harvest caused dehydration at many sites, boosting acid and sugar levels. Some panicked at the high sugar levels and picked before the grapes developed full physiological maturity. The resulting wines were rich and hedonistic. Higher than average alcohols were common. 2003 was the only vintage in recent times warmer than 2006, as measured by heat unit accumulation.

2007: This was a challenging Oregon vintage. Bud break and bloom occurred "on time," followed by a summer of above normal temperatures (over 100°F). September was slightly below normal, setting up the possibility of long hang times. A series of rain fronts progressed weekly across Oregon's vineyards, delaying harvest by two weeks or more. As flocks of migratory birds invaded the vineyards with each successive storm front, growers used bird netting for the first time. Harvest went in spurts in the dry windows between weekly weather events. Growers who thinned to lower yields and rigorously maintained spray schedules were rewarded with balanced and elegantly ripened fruit. It was possible, but not easy to pick with ripe tannins, layers of complex and subtle flavors and a solid backbone of acidity. Many of the white wines achieved significant critical acclaim; the best of the Pinot noir wines have benefited from bottle age and are expected to age very well.

2008: Hailed by many as the "best vintage of the last 20 years," Oregon's 2008 started with a very late bud break—almost a full month late. It rained just enough in September to keep the vines working steadily. The weather throughout October was perfect: moderate temperatures during the day and cool nights allowed fruit to ripen slowly and evenly, with no real disease pressure. Surprisingly, the vintage ended with very low accumulated Degree Days—a mere 1976. Extremely well-balanced wines were produced with complex fruit flavors, excellent acidity, well-developed tannins and moderate alcohols. The downside was very low yields and small quantities of wine.

2009: Excellent weather during bloom created unusually large clusters with very high berry counts. Vineyards thinned to one cluster per shoot still achieved record yields. Weather during harvest was warm and dry. There was a distinct difference between vineyards located above McMinnville where there was significant dehydration and loss of acidity. Vineyards below McMinnville had little dehydration, normal acidity and a later harvest window. High yields and good quality fruit will help wineries recover from the small volume of 2008.

2010: Overall, this was the coolest growing season in the past 30 years. After a brief period into the 70's in mid-May, there was no real warmth until mid- and late-June. There were a few brief bouts of heat into the 90's in August, but September and October were mostly in the 60's and 70's. Our saving grace was an extended period of sun in October, 13 days, which allowed the skins to mature their tannins. Low sugars at harvest resulted in moderate alcohols. The wines have good acidity and the vintage also produced very good white wines. The Pinot noirs have well-developed flavors, especially given the relative coolness of the growing season. They are very textural in the mouth, unusually so, are capable of clear expressions of site and will be great food wines. Bird predation was a huge issue near harvest time.

2011: A very cold spring resulted in delayed bud break and the latest bloom in Oregon's history, occurring in early July. The summer was warmer than normal producing a good canopy and lower than normal disease pressure. Veraison occurred in September and at some sites, the grapes were not fully colored until early October. Cloudy and wet weather in early October increased the disease pressure, but then the weather cleared and was sunny into early November. For most Willamette Valley sites, this was the latest harvest on record. Low sugar, solid acidity and decent flavor development produced surprisingly generous wines from the better sites, especially if picked late in October and early into November.

2012: A cool spring with record moisture in June resulted in a slightly delayed bloom that was interrupted by cool, wet weather. This resulted in an extended period of flowering, diminished berry fertilization and some bunch stem necrosis. Consequently, the clusters had reduction both in absolute number and in the number of berries per cluster, significantly reducing the crop. Spring was followed by a beautiful, sunny, warm and dry summer, with the longest dry period in the Willamette Valley's history, over 100 days. The lovely weather continued into October with harvest occurring in mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is potentially one of Oregon's best harvests.

2013: A Tale of Two Harvests—one very early and one normal, with rain in between. They started as one very early harvest thanks to a very consistent, warm growing season, the warmest on record up to final ripening mid-September. An unanticipated 30-year rain event of 5" then appeared the last days of September, made of remnants from a typhoon that had hit Japan days before, ushering in a spate of cool weather, interrupting the season, slowing ripening and turning it into two discrete picks, with early Pinot noir ferments already in barrel before remaining grapes were ripe and picked! Although grapes ripe during the rain were vulnerable to botrytis, earlier and later picks showed very good quality, with many considering the coolness and longer hang-time a big benefit, preserving acidity and flavors, while

minimizing alcohol. Color, texture, balance and acidity on the whole were good for the vintage. Croploads were moderate to high, except for blocks and varieties lost to the rain.

2014: 2014 was one of those rare vintages when everyone is excited—writers and winemakers love the quality, grape growers had no handwringing to do and yields pleased bankers, which also means customers will see reasonable prices! Wine quality is excellent, based on full ripeness, probably the cleanest fruit we've seen in decades, and restrained extractions in fermentation to compensate for the warmest growing season on record assure balance. Despite the warmth of over 2800 degree days, driven by many very hot summer days (almost double the over 90F highs we've recently seen at 29) and warmer lows, good cropload balance and harvest timing gave reasonable alcohols, averaging just under 14%. Whites are lush and gorgeously fruited. Pinot noir colors are appropriately rich but not too deep, wines not tannic or over-extracted, and all's right with the world.

2015: Here, have a cigar! We just had twins, one year apart. The 2015 vintage was slightly different in early growing season timing from 2014, but the final effect was the same, with big heat, big crop and big expectations. The acids are down, the alcohols are slightly over 14% on average and the work many did to minimize over-extraction resulted in more elegant wines than a hot vintage deserves. Similar to 2014. Also as in 2014, the fruit was impeccably clean and devoid of disease, with only a little sunburn being tossed from the sorting conveyor. Whites again look fully ripe, texturally rich, and yet balanced. Pinot noirs will rival 2014 for rave reviews.

2016: This is the year of *Earliest Ever*. The winter was warm, budbreak was early and 2016 never looked back—bloom, veraison, and harvest all early records, beginning harvest in August and done before October. Although early, the growing season wasn't as hot as the prior three, but still in the same new, warm norm. Fruit is fully ripe but not overripe, with moderate alcohols, good enough acids and intense, easily extracted, dense wines, from 15% smaller berry sizes and yields. Potentially an excellent-to-classic vintage. Finally dialed back a little.

Vintage notes provided with significant assistance from Ted Casteel, Harry Peterson-Nedry, Scott Shull and Mark Vlosssak. Heat accumulation data provided by Harry Peterson-Nedry.

	TEMPERATURE MEAN AND EXTREMES, PLUS RAINFALL				
	McMinnville, OR Airport	**Day Count**			
		Mean High	**Max Temp**	**> 80F**	**>90F**
2008	May	67	97	4	1
	June	71	99	5	1
	July	82	96	20	6
	August	80	102	14	5
	September	79	92	15	3
	October	63	75	0	0
				58	16
2009	May	69	89	5	0
	June	74	87	6	0
	July	86	105	23	11
	August	80	96	15	5
	September	77	95	12	2
	October	62	70	0	0
				61	18
2010	May	62	76	0	0
	June	69	82	4	0
	July	81	96	17	5
	August	80	99	14	6
	September	74	89	7	0
	October	64	80	1	0
				43	11
2011	May	61	72	0	0
	June	70	85	2	0
	July	78	90	12	0
	August	83	97	24	6
	September	81	96	17	8
	October	63	76	0	0
				55	14
2012	May	68	87	3	0
	June	69	84	3	0
	July	80	90	19	0
	August	85	102	20	9
	September	80	96	14	3
	October	65	88	2	0
				61	12
2013	May	69	86	7	0
	June	76	96	10	2

	July	86	96	23	7
	August	83	95	22	4
	September	73	96	9	2
	October	64	77	0	0
				71	15
2014	May	71	89	5	0
	June	74	86	5	0
	July	87	98	25	14
	August	87	98	26	10
	September	80	97	15	5
	October	69	89	5	0
				81	29
2015	May	71	85	4	0
	June	83	99	21	9
	July	88	106	25	12
	August	85	103	26	5
	September	76	96	9	2
	October	69	96	3	0
				88	28
2016	May	71	89	7	0
	June	77	92	9	2
	July	81	97	15	3
	August	86	102	24	13
	September	76	90	9	2
	October				
				64	20

	DEGREE DAYS BY YEAR (50F)					
	McMinnville, OR Airport					
		1-Jun	**16-Aug**	**12-Sep**	**12-Oct**	**31-Oct**
	1961-90	203	1283	1635	1936	1970
	1997	363	1462	1902	2158	2196
	1998	293	1564	2030	2332	2400
	1999	213	1231	1676	1977	2043
	2000	309	1430	1782	2149	2211
	2001	411	1445	1823	2110	2260
	2002	312	1471	1843	2138	2243
	2003	343	1610	2064	2391	2535
	2004	367	1652	2080	2342	2404
	2005	327	1486	1897	2109	2226
	2006	358	1642	2115	2376	2417
	2007	355	1504	1958	2121	2143
	2008	252	1320	1683	1936	1980
	2009	244	1426	1852	2066	2124
	2010	164	1162	1478	1795	1821
	2011	94	1101	1634	1959	2035
	2012	340	1492	1888	2224	2301
4 of top 5	**2013**	385	1666	2189	2364	2412
	2014	398	1766	2283	2702	2826
	2015	439	1941	2373	2698	2833
thru 10/10	**2016**	558	1787	2240	2489	2489
	mean	326	1508	1939	2222	2295
	std dev	101	209	234	238	259
	2016Rank in DD	1	2	3	3	

HUNTING THE GREAT WHITE

Pinot noir is easily the singular red wine focus in this great cool climate, but white wines are a source of equal passion for many Oregon winemakers. In this workshop, we will investigate the bright, fresh fruit of these complex and imminently ageable white varieties that have captivated many of us. More and more these wines will define our region as it evolves to be as well-known for white as red.

During our investigation we will discuss varieties, clones, and the grapegrowing and winemaking decisions that help us take advantage of our climate. A tasting of varied vintages of Pinot gris, Chardonnay, and Riesling will illustrate these decisions.

WORKSHOP DETAILS
Presenters, wines, and location information available at this link following OPC.

POINTS TO INVESTIGATE

- History of white grape varieties in Oregon and where these varieties are now planted, with an emphasis on their compatibility with the cool climate of Oregon
- The growing conditions, climates, and soils for white varieties in the Willamette Valley and Southern Oregon
- How white wines differ from red
- Development of a uniquely Oregon style
- Oregon Chardonnay
- Oregon Pinot gris
- Oregon Riesling
- Other white varieties
- White wines can age

HISTORY OF WHITE GRAPE VARIETIES IN OREGON
Early winegrowing in Oregon always involved white wines. Although retired French-Canadian fur trappers planted the first grapes in the 1840s, many settlers in the second half of the nineteenth century had German heritage, and German white varieties, particularly Riesling, were favored. One of the early growers was Adolph Reuter with grapes on David Hill outside Forest Grove. His wines received acclaim when his Clevner (a German name for Pinot, though the wine was probably Pinot blanc) won a silver medal at the St. Louis World's Fair in 1904. Reuter claimed that the region would become the Rhineland of America.

In southern Oregon, there was more influence from California. Peter Britt came to Jacksonville from Switzerland in 1862. He brought grape cuttings from California and produced Claret, Muscat, and Zinfandel wines. The Von Pessl brothers added Riesling and Sauvignon. Adam Doerner got Riesling and Sauvignon cuttings from the Beringer brothers and planted them near Roseburg in the 1890s. And it was near Roseburg that the rebirth of Oregon wines took place in 1961, when Richard Sommer planted Riesling at Hillcrest Vineyard.

The plantings in the 1960s and 1970s focused on Pinot noir, Riesling and Chardonnay; however, Riesling was gradually eclipsed by Chardonnay in the mid-1980s. By 1986, Chardonnay accounted for 23% of Oregon's acreage, Riesling 19%, and Pinot gris 3%. Oregon growers were pulling out Pinot noir to plant Chardonnay and Müller-Thurgau. Pinot noir acreage remained relatively flat until 1996. By 1994, Pinot gris had become more widely planted than Riesling, and in 2001 Pinot gris replaced Chardonnay as the most planted white grape variety in Oregon.

Today, here's the way things stand (numbers from 2014): in all, white varietals make up 27% of the grapes planted in Oregon. Of these, Pinot gris accounts for 52% of all white varietals in Oregon with 3,421 acres planted. Chardonnay accounts for 17% of all white varietals (1,120 acres) and Riesling accounts for 11% (685 acres). The next three white varietals in terms of acrerage are Viognier, Pinot Blanc and Gewürztraminer, each comprising 3% of the total white varietals planted in Oregon. Other whites planted in Oregon include Müller-Thurgau, Albariño, Grüner Veltliner, and Sauvignon Blanc.

Over the past three years, acreage of Chardonnay and Riesling have both increased by over 20%, while Pinot gris acreage has grown by 12%.

THE GROWING CONDITIONS, CLIMATES AND SOILS IN THE WILLAMETTE VALLEY

Climate

There are four critical aspects to the Willamette Valley growing season:

a. Moderate temperatures
b. Dry growing season
c. Day length
d. Sunlight intensity

Our winters are very mild (mean January temperature of 42°F), and our summers are reasonably cool with July's average temperature being 68°F. Generally, there is just enough heat and sunlight intensity to fully ripen cool-climate grape varieties at the end of the growing season. The Willamette Valley has a very dry summer growing season. Although the average annual rainfall is 40" most of it falls in the winter. Average rainfall in January is 7" but only 0.5" in July and August. This is in stark contrast to Burgundy, where rainfall is more evenly distributed throughout the year at about 3" per month. This means that we have no downy mildew and few problems with botrytis in the Willamette Valley, but we have a greater incidence of drought-related issues.

The 45th parallel cuts through the Willamette Valley just north of Salem. Being that far north, between March 21 and September 21, we have more daylight hours than growing regions further south. On June 22 we have 1.5 hours more daylight than in Napa; this is a key difference between cool- and warm-climate whites. Conversely, day length shortens rapidly in the fall, registering strong hormonal signals of the growing season's end to the vines.

Small improvements in our viticulture lend themselves to big quality differences in a cool,

maritime climate like that of Oregon.

Soils and Geology

Oregon was created by the collision of the Pacific Plate with the North American Plate almost 200 million years ago. The Willamette Valley, and the Coast Range that protects it from the ocean, were created by uplift caused by that collision. The Willamette Valley is 150 miles long and up to 60 miles wide. It is an old volcanic and sedimentary seabed that has been overlaid with gravel and silt from Montana and Washington. During the final period of the last ice age, hundreds of floods occurred when an ice dam holding back massive lake waters near present day Clark Fork River gave way. Flood debris filled the Willamette Valley to depths of 400' as many cubic miles of water washed down the Columbia River Basin and into the Willamette Valley. (Read Cataclysms on the Columbia by John Logan Allen and Marjorie Burns for more insight on some truly dramatic geology.)

Early plantings focused on the deep red, basaltic-origin clay-loam soils, such as Jory, Saum or Nekia that overlay a basalt volcanic rock base. Recently, interest has developed in planting on the shallower silty clay-loams, such as Willakenzie and Peavine that overlay sedimentary rock, and in the wind-blown Loess soils of the flood era in the hills of the northern Willamette Valley.

THE GROWING CONDITIONS, CLIMATES AND SOILS IN SOUTHERN OREGON

The motto of Southern Oregon is that it is a “world of wine.” Nearly all temperate-climate grape varieties can be successfully grown somewhere in the Umpqua, Rogue and Applegate appellations. This is a diverse winegrowing region with a range of soils, aspects and climatic conditions.

Historically, to differentiate the region from the Willamette Valley, the tendency has been to emphasize the more arid areas where Bordeaux and Rhone varieties excel. However, Southern Oregon vineyards feature a very wide range of soils (from sandy loam to clay), precipitation (from 12"–60" per year), elevations (600'–2800') and heat units (2,100–3,100).

The warmest areas, the Bear Creek and Applegate Valleys, are predominately planted to Merlot, Cabernet Sauvignon, Cabernet Franc, Chardonnay and Syrah, while the “cooler” areas, the Illinois and Umpqua Valleys, grow Pinot noir, Pinot gris, Gewürztraminer, Tempranillo, Riesling and Chardonnay.

THE GROWING CONDITIONS, CLIMATES AND SOILS OF THE COLUMBIA RIVER GORGE AVA

The Columbia Gorge AVA is a two-state appellation stretching from Hood River, Oregon across the river through Underwood and Lyle, WA, and back across the river to The Dalles, Oregon. Grapes are grown from 200' to 1,825' elevation. Rainfall drops dramatically; traveling east along the 120-mile-long Gorge, within 25 miles 31" of precipitation at Hood River drops to 15" at The Dalles. Soils are dependent upon elevation, a result of Missoula Floods of 20,000 to 12,000 years ago, with a rough dividing line at 1,000'—above which the soils are volcanic in origin and below are glacial and Missoula Floods deposits. This region is proving an exciting place to grow cool-climate varieties (Pinot noir, Pinot gris, Chardonnay, Gewürztraminer,

Riesling and Grüner Veltliner) in the western end, and warm climate varieties (Merlot, Syrah and Zinfandel) in eastern portions around The Dalles. The Columbia River Gorge has an important and unique influence on both the Willamette Valley and Columbia Basin climates, as it is the only sea level passage through the Cascade Mountain Range.

HOW WHITE WINES DIFFER FROM RED White wine grapes grow side-by-side with Pinot noir, receive the same handwork and attention to grapegrowing detail and are harvested over the same period. They all have clear juice—Pinot noir too, unlike some other red varieties—and are known for bright fruit character and food-friendly acidity.

Differences rest in red wines being fermented on their skins and seeds to extract color, fruit tannins for more structure and slightly different aromas and flavors. Typically, white wines are pressed away from their skins and stems immediately, and fermentation is slow and cool, compared to a warmer and actively worked mass of pulp, skin, seeds and sometimes stems in Pinot noir. All reds and some whites age in barrel. Time in barrel, lees contact and malolactic fermentation are all employed in red and often white wine vinification.

Although there are similarities, the makeup of white wine is different by being generally higher in acid, lower in pH, less alcoholic and ripe and may or may not be influenced by malolactic fermentation. To achieve perfect balance, a minor amount of natural residual sugar is sometimes left in white wines. As often as not, white wines are allowed to ferment to total dryness, just like Pinot noir. Textural enhancement also helps balance. Wine color is mainly dependent on skins and barrel. Pinot noir pulls color and structure during maceration and fermentation, which is fixed with the help of barrel tannins. White wines in barrel pull some golden color from the barrel and from oxidation over time in bottle, where the color deepens, especially under cork.

THE STYLES OF WHITE WINES IN OREGON

As viticulture and winemaking have improved in Oregon, a sense for better definition of balanced ripeness has evolved to reflect Oregon's unique ability to offer both the New World's vibrant fruit characteristics and the Old World's mineral structure and complexity.

White wines from the same variety, even from the same vineyard, can be produced in a range of styles. Winemakers are quick to say that their wines are "made in the vineyard", and ideally all white wines will reflect the vineyard and the region where they are produced. However, techniques employed by the winemakers have an important effect as well. To help understand the winemakers' influence on style, we can divide wine styles into two basic categories: those that emphasize fruit and those that emphasize texture. These styles can be applied to any white grape variety in any winegrowing region. Looking at Pinot gris in Alsace and Friuli for example, we see the fruit-emphasizing style of Pinot gris coming from Trimbach in Alsace and from Livio Felluga in Friuli. Contrast those wines with the texture-emphasizing style produced by André Ostertag in Alsace and Jermann in Friuli.

<u>Fruit Emphasis</u>

Most non-Chardonnay white wines in Europe and the New World are produced by fermenting ripe grape juice in stainless steel or large, neutral oak ovals. Some Oregon winemakers are beginning to ferment white varietals in concrete eggs as well. The intent is to capture as much of the primary fruit character as possible while (ideally) allowing the nuances of the vineyard site to be clearly reflected in the finished wines. Frequently, the juice is also fermented at low temperatures and malolactic fermentation is often limited. These wines have intense aromatics and purity of fruit. In many cases, a measure of residual sugar will be left to soften the impression of acidity and richly fill the mid-palate. Wines that emphasize fruit have aromatics that recall the flavors of bright, fresh fruit. Descriptors for these wines are usually fruit-oriented—citrus, pear, melon, peach, kiwi, etc.

Stylistic differences in fruit-emphasized wines arise from vineyard site, ripeness at harvest, selection of yeast strains, length of fermentation and the levels of residual sugar and malic acid that are retained in the final wine. Wines with a fruit emphasis are often aged on lees for less time than those that emphasize texture, going to bottle typically about six months after harvest.

Texture Emphasis

Texture and aging impart important characteristics for traditionally vinified Chardonnay, but other varieties can follow this path as well. As with the fruit-emphasizing style, fermentation strains (whether indigenous or selected), malolactic fermentation (either total or partial), the degree of lees contact, skin contact before pressing, vessel decisions (barrel, stainless or both) and length of aging (usually 6 to 11 months) all help determine the expression of the final wine. Winemakers define their style by employing all of these parameters to a greater or lesser degree. For example, wines that have undergone ML have greater mouth feel, are more textural and have softer acidity. They also have a less overt fruity character and more secondary flavors. Barrel fermentation adds richness and body in the mid-palate, and more lees contact contributes non-fruit flavors. By employing processes that emphasize texture, resultant wines can have more evolved aromatics accompanied by suppleness and body on the palate.

OREGON CHARDONNAY

As noted earlier, the once dominant white grape in Oregon, Chardonnay, was eclipsed by Pinot gris in the early 2000s. However, Oregon Chardonnay plantings are once again on the rise as the state's Chardonnay offerings gather recognition and acclaim. By pioneering Pinot gris and Pinot noir in the United States, Oregon had the great fortune of being able to set the national standard. However, an American Chardonnay style was well in place by the time Oregon wines started to gain visibility on the national stage in the 1980s. The established American style was based on warm-climate viticulture, and the ultra-ripe, soft flavors that resulted were often further augmented by new oak, residual sugar and the more buttery strains of malolactic. In contrast, Oregon's cool-climate Chardonnays were often comparatively mineral and structured in their youth, requiring time to reveal themselves. Many vintners stayed the course to make Chardonnay with a distinctively Oregon character, and this approach has proven its worth; those wines have shown themselves to age magnificently. However, others attempted to emulate the "established" American Chardonnay style, de-acidifying, aging in high percentages

of new oak and using fatter strains of malo. These approaches were not always harmonious with the essential mineral character of cool-climate viticulture. A complicating factor in the Oregon Chardonnay story has been clone. The Willamette Valley's founding clone was the Draper Selection brought by David Lett in 1965. Draper Selection traces directly to the "Old Wente" clones of Chardonnay imported from France in the early 1900s. Many of the Willamette Valley's pre-1974 plantings of Chardonnay are Draper Selection. In the mid 1970s, new high-yielding selections of Chardonnay became available from California. UC Davis clones 4 and 5 together became known as Clone 108. Like the Draper selection, Clone 108 can make good wines if properly managed for yield. The natural inclination of 108 is to produce huge, late-ripening clusters. In a warm climate like Napa's, this can lend needed acidity. In our climate, the acidity can be very much out-of-balance if yields are not vigilantly tended. In 1984 and 1988, a series of Chardonnay clones were brought into Oregon from Burgundy. These clones had been selected in the 1960s by a branch of the French Ministry of Agriculture whose office was in Dijon, and have numbers like 76, 95 and 96. These "Dijon clones" bloom and ripen two to three weeks earlier than others, and have added more options to match plantings to soil, site and winemaking style. Today, the breadth of available Chardonnay selections has created new excitement among Oregon Chardonnay growers. Planted acreage is once more beginning to climb.

The combination of attentive vineyard practices and a greater availability of clones is fueling a renaissance of Chardonnay made from both older and newer plantings. Winemakers are experimenting with various coopers and stainless steel, wild and commercial yeasts, lees stirring and extended barrel aging. There are styles that emphasize fruit through cool fermentations, stainless steel fermentation and aging and inhibited malolactic. Others vinify for texture through the use of barrel fermentation, malolactic fermentation and lees aging (sometimes with lees stirring regimens). Some wineries enjoy success blending both styles together in the making of their Chardonnay. In either case, the goal has become to make wines that reflect their place. To an American palate that has become fatigued with blousier versions of Chardonnay, Oregon offers many refreshing alternatives. Good Oregon Chardonnays have the same transparency as Pinot noir, and like Pinot noir have the ability to eloquently reflect site, place and vintage. Our cool, marine climate was never suited to growing the pillowy style of Chardonnay. The expansion of a subset of American wine drinkers who appreciate more food friendly, mineral-structured wines has led more and more consumers to explore the Oregon style.

OREGON PINOT GRIS

While Josh Jensen and the ghost of Dick Graff might debate the statement, "Oregon is the home of New World Pinot noir," no one can deny that Oregon was the first place in the New World to produce Pinot gris wine. While the variety was in the grape collection at UC Davis in the 1960s, no one had planted it commercially until David Lett did so in the Dundee Hills at his Eyrie Vineyard in 1966. The first wine to carry the Pinot gris label in the New World appeared with Eyrie's 1970 vintage. Ponzi Vineyards released their first Pinot gris in 1978, followed by Adelsheim Vineyard in 1984. Lett, Ponzi and Adelsheim traveled together to promote Oregon Pinot gris around the country in the 1980s and early 1990s, introducing people both to a new variety and a "new" growing region (starting with a quick geography lesson: "Oregon: second

down on the left”).

Over the 1990s, Pinot gris acreage overtook that of any other white variety. The most significant increase in Oregon Pinot gris production came when King Estate made the variety a significant part of their portfolio. In 1991, Ed King III and his family started planting extensive acreage to Pinot gris and buying grapes from existing plantings. Grape prices jumped and more growers got into the act. Pinot gris acreage in Oregon continues to grow, increasing 88% in the last 10 years. Additionally, King Estate devoted significant marketing dollars to the variety. An early tool was a Pinot gris cookbook with recipes from many of America’s top chefs.

Since 2003, as Pinot gris/grigio became the second most-purchased white wine in America, Oregon has become the growing region most associated with fine wines from this variety.

OREGON RIESLING

Riesling, Oregon’s third largest planted white varietal, does best in regions with long hang times and significant soil diversity. Given Oregon’s cool viticultural climate and unique mix of soil types, it’s not surprising that Stuart Pigott says Oregon “has become the promised land of American Riesling”.

Riesling fruit is typically the last fruit picked each harvest in Oregon. In cooler years, Riesling is often not harvested until late October or even November. This leads to some of the longest hang times for Rielsing of any winegrowing region in the world.

The predominant clone of Riesling first planted in Oregon is directly related to Geisenheim 110, today one of the most important clones in German Riesling quality revival. This clone continues to make up the majority of Riesling plantings in Oregon, although a number of producers are beginning to experiment with new Riesling clones.

Riesling planted on the volcanic soils of the Dundee Hills or Eola Amity differ significantly from Rieslings planted in the sedimentary soils of Ribbon Ridge, which differ from those planted on the Loess soils of the Chehalem Mountains. Given Riesling’s terrific ability to reflect the site in which its planted, many Oregon producers are moving to more single vineyard bottlings of Riesling to embrace Oregon’s great site and soil diversity.

It is fitting that this noble variety, with its long history in Oregon, is in revival here and beginning to find its place as a serious wine. Oregon produces a range of Rieslings from dry and medium dry that have classic body and structure with a discernible Oregon character, to wines with residual sugar and even botrytised dessert wines with weight, texture and backbones of acidity.

OTHER WHITE VARIETIES, SOME IN THE PINOT FAMILY … SOME NOT

In the 1960s and 1970s, when there was no surety about what grape varieties would succeed in Oregon, a range of white grapes was planted. These plantings included Gewürztraminer, Müller-Thurgau and Muscat Ottonel in the cooler regions, and Sauvignon blanc, Viognier and Semillon in the somewhat warmer regions of the state.

Another early white variety with which growers experimented was Pinot blanc. It was discovered, however, that those plantings were in fact Melon. The mistake was actually made at UC Davis where they had inadvertently gotten rid of all selections of Pinot blanc and misidentified Melon de Bourgogne (aka Muscadet) as Pinot blanc. In 1976, Oregon State University imported two clones of Pinot blanc from Colmar, along with a slew of other Alsatian clones. It took a while to get these clones through quarantine process, but by the mid-1980s, growers could plant Pinot blanc for first time. We slowly started to plant and to make wine. Cameron Winery made America's first true Pinot blanc in 1988 from a small test block of the new clones. Others soon followed.

Small plantings of a whole range of other white varieties can be found throughout the state. They include Albariño, Arneis, Auxerrois, Grüner Veltliner, Tocai Friulano, plus others that have not yet surfaced as wines. Those adventurous few who have chosen to plant these varieties face the same stylistic choices. Clearly, these producers have been inspired by wines they have tasted of these varieties from Europe. Their challenge will be to make the correct vineyard choices and then to find the winemaking approach that allows their project to be uniquely Oregonian.

WHITE WINES CAN AGE

> *Ageability is the icing on the cake, especially since most bottles are consumed within days of purchase. Hasn't seemed to have held back Marlborough SB or Champagne that people drink them sooner rather than later. However, a reputation for making wines that stand the test of time enhances the image, at least among wine geeks willing to spend more.*
> *- Harvey Steiman, Wine Spectator*

Ageability helps to define a wine region more than many other aspects. It seems to be the final recognition that validates a growing region as more than good, as possibly great enough to make wines that live from one generation to another. Not all wines are ageable, but the age-worthy ones are remembered and can lift an entire region's reputation.

Red wines are known for aging. They accomplish this by balancing fruit and alcohol with structure largely from tannin and polyphenolics. White wines can age equivalently by substituting good acid levels as the structural element in this three-legged stool (in sweet wines the sugar adds a fourth leg to be balanced). In both cases, balance is the key and structure of some kind is required.

Most of us don't drink older wines a lot, but we should cellar enough to experience the added dimension given by aging. As with reds, aged whites have often lost primary fruit to more tertiary, bruised fruit or savory characters, and gain textural richness and length.

However, the beauty of age has seldom been seen by most wine consumers, who may dismiss a lost bottle in the cellar or random bottle bin at a retailer as being highly oxidized and bland.

Two things are required for optimum aging of white wines: wines grown to perfect balance in a climate where acid and flavors peak at the end of the season, and conditions to minimize premature oxidation. Growing classic varieties like Riesling and Chardonnay in the cool climate of the Willamette Valley and making wines under oxidative protections give us confidence that our white wines will age exceptionally. Even under cork and with less winemaking experience, our Chardonnays, Rieslings and Pinot gris from the mid-90s have shown beautifully in recent tastings in London, Tokyo, San Francisco and New York.

We encourage the media and trade to recognize age-worthiness as an important measure of wine quality, to see in young wines the attributes needed for a wine to age, not just immediate drinkability, and to excite consumers about the attractiveness of elegant, aged wines so that they demand them from restaurants, retail shops and wineries—and possibly return to the culture of cellars and wine collection.

CONCLUSION

Oregon's cool climate is unique in North America, perhaps in the world. Oregon's white wine producers have moved from trying to imitate the white wines of Europe or California (and not having much success at either) to finding the confidence to produce wines that are the unique products of Oregon's climates and sites.

REFERENCE

AMERICAN VITICULTURAL AREAS OF OREGON

WILLAMETTE VALLEY SOILS

SUSTAINABLE WINEGROWING IN OREGON

SUSTAINABLY CERTIFIED VINEYARD ACRES

WHITE CLONES IN OREGON

PINOT NOIR CLONES IN OREGON

2016 OREGON VINEYARD & WINERY CENSUS REPORT (AUGUST 2017)

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