OREGON WINE Almanac

AN ANNUAL PUBLICATION OF THE OREGON WINE PRESS

2015

2014 WINE PERSON *of the* YEAR:

Al MacDonald

2014 Harvest Review
Year's Top Wine Producers
OWP Year in Review
2015 Oregon Wine A-List

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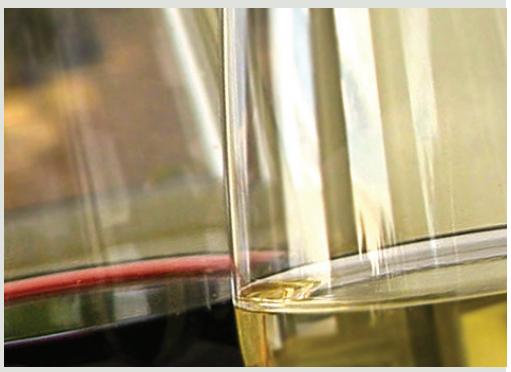
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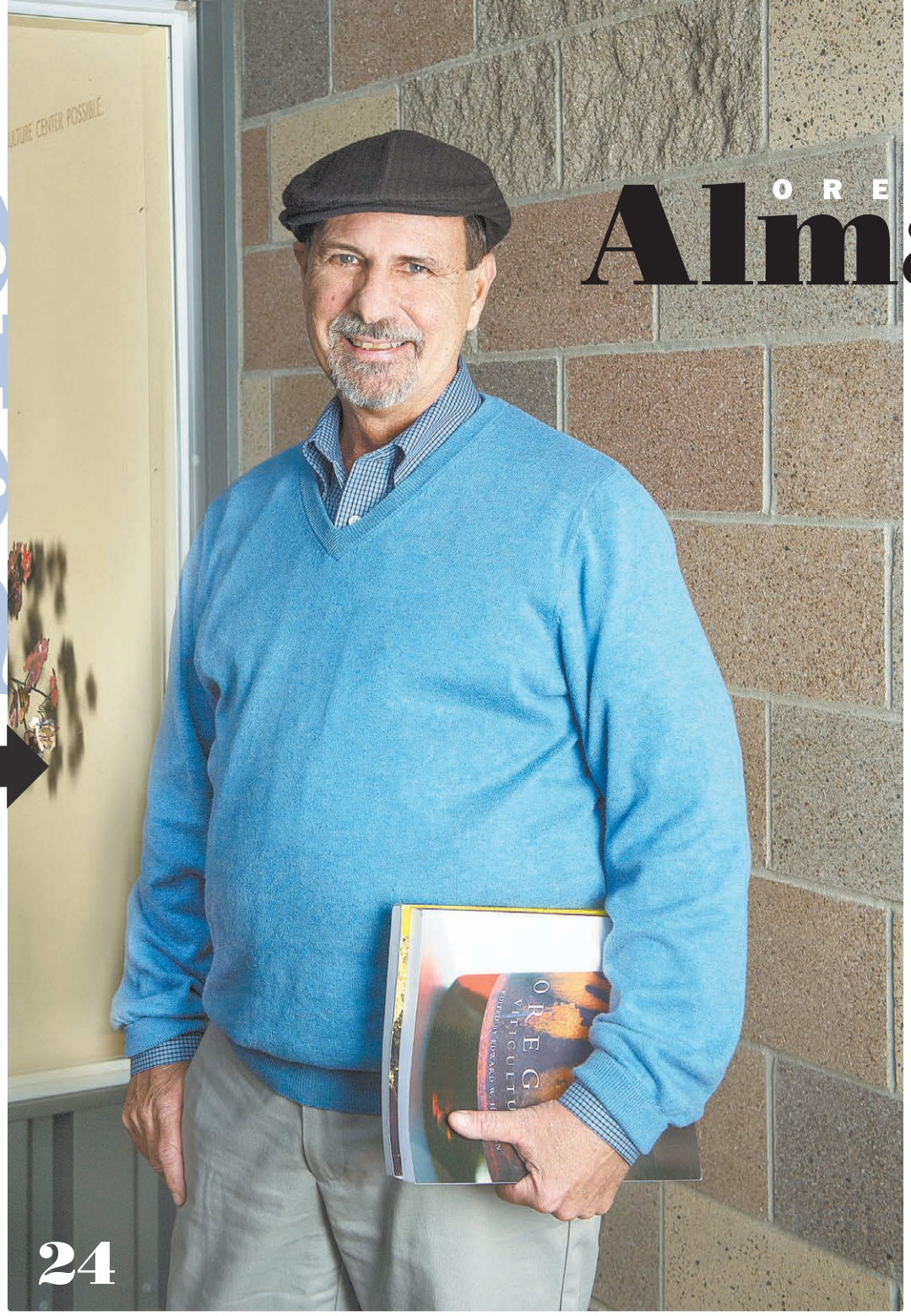
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Wine Person of the Year
Oregon's Vinest: Al MacDonald



Longtime Chemeketa instructor Al MacDonald is the 2014 Oregon Wine Press Wine Person of the Year. His work at the community college, his establishment of a world-class vineyard and his foundational contributions to the LIVE program are just a few of the reasons OWP and the industry honors him.



OREGON WINE Directory 2015

Search wine-related businesses, including listings for all bonded Oregon wineries.

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Cover Photo

Momtazi Vineyard, located in the McMinnville AVA, is a Biodynamically farmed site. Photo by Andrea Johnson.

Meet OWP!



KARL KLOOSTER
Associate Editor

Karl Klooster has been with the News-Register, OWP's parent company, since 2005. He balances OWP with his wine and history columns for the newspaper. He became professionally involved in wine in 1972. Karl resides with his wife, Regina, and a legion of curious cats in McMinnville.



HILARY BERG
Managing Editor

Born and raised in Kansas, Hilary Berg moved to Oregon in 2000 after graduating from the School of Journalism at the University of Kansas. She has been editor of OWP since 2006 and owns Roots Wine Co. with her husband, Chris — the first vintage was 2002. She is mommy to Theo, her spunky 4-year-old boy.



ADRIANNA NESS
Account Manager

Adrianna Ness joined OWP staff in October 2013. She received a wine marketing degree at Northwest Wine Studies Center in 2011. Adrianna has worked for wineries and wine bars in wine sales and distribution for two Oregon brands. She and her partner live near Banks.



TAMMY COOK
Sales & Marketing Manager

Tammy Cook has been part of the OWP team since September 2012. She is one of the biggest Oregon Ducks fans and is currently working on her master's degree in marketing at the University of Oregon School of Journalism. Tammy's son, Anthony, will graduate from Chemawa Indian School in April 2015.



Behind the Scenes

OWP plays its part in the production of Oregon wine

Looking back at 2014, *Oregon Wine Press* is grateful for another successful year.

We want to thank all the advertisers who make the publication possible, as well as the Oregon wine industry as a whole — without you, *we got nothin'*.

Over the year, we filled the pages with a variety of stories, some of which you can read again starting on page 12. Missing in the collection of 2014's top articles is one never published: OWP's 30th anniversary.

In this age of self-promotion, it is unthinkable that we would have not at least mentioned the anniversary, but, alas, we didn't. I take the blame.

You see, I've never liked the spotlight. When I was little, my sisters and I participated in children's theater. I was always thrilled to be part of the chorus but never wanted to be center stage. I was even more at home behind the scenes in high school productions. I would much rather turn the spotlight on others than be in its flood of light.

I suppose this is why working as an editor is so befitting: I enjoy the opportunity to focus readers' attention on the many Oregon wineries and personalities in this ever-growing community. OWP exists to sing the industry's praises, not celebrate itself.

The majority of the 30 years belongs to Elaine Cohen and Richard Hopkins, OWP's founders. In March 1984, the couple launched what was then called *Oregon Wine Calendar*. In April 2006, 22 years later, the News-Register purchased the publication, and the rest, as they say, is history — printed on paper.

Five years ago, when OWP turned 25, I asked Elaine if we could interview her for an anniversary article. She declined. At first, I didn't understand but soon realized, perhaps, she, too, was not one comfortable in the spotlight. Like me, she would rather work behind the scenes.

As we enter 2015, OWP hopes for an encore: another successful, exciting year illuminating Oregon.

Oh, I almost forgot: Congrats to OWP for continuing its dedication to the wine industry — better late than never. Cheers!



Hilary Berg, OWP Editor

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What off-season?



JANUARY
Winter Wine Event, *Del Rio Vineyards*

FEBRUARY
JPR 34th Annual Wine Tasting & Silent Auction, *Ashland Springs Hotel*

MARCH
Oregon Cheese Festival, *Rogue Creamery*
Oregon Chocolate Festival, *Ashland Springs Hotel*

APRIL
Pear-A-Fare, *Downtown Medford*

MAY
Roam The Rogue, *Upper Rogue Wineries*

JUNE
Southern Oregon Grape Fair, *Downtown Talent*

JULY
Summer BBQ and Wine, *Upper Rogue Wineries*

AUGUST
World of Wine, *Jacksonville*

SEPTEMBER
A Taste of Harry & David, *Harry & David Country Village*

OCTOBER
Harvest Celebration, *Upper Rogue Wineries*

NOVEMBER
Applegate Valley UnCorked, *Applegate Wineries*

DECEMBER
Wine Hopper Tours, *Rogue Valley*

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Crush at Archery Summit, Dundee Hills.

During fermentation, CO_2 causes the skins to rise, forming a cap, which needs to be punched down so color, flavor and tannins can be extracted by the juice. Punching down also helps introduce oxygen to yeast, helping to kick-start fermentation; it keeps harmful bacteria or mold from forming; and it helps dissipate heat that naturally occurs during fermentation.

Vintage of a Lifetime

Across the state, harvest 2014 likely best ever

BY KARL KLOOSTER

The Oregon Wine Board's recently released 2014 Oregon Harvest Report is so filled with praiseful phrases, it almost makes the reader giddy with anticipation.

How could it get any better than this? "From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit."

Ideal. Record. Exceptional. Maturing as much as three weeks early. Broke the previous record for heat during the growing season. Nighttime temperatures high enough to continue ripening without heat stress on the vines. Concluding its overview, the Oregon Wine Board gave this summation that wasn't even able to complain about the rain.

"Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September.

"Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation.

"Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects."

Quotes from noted winemakers continue the litany of lavish accolades. Following are the words of several, beginning with the Willamette Valley:

"[This year's harvest] provided an abundance of perfectly ripe Pinot Noir," said Ken Wright of Ken Wright Cellars. "The wine exhibits great depth of color, intense and complex aroma and flavor. The textural profile is lush and balanced. Very beautiful … very fun!"

Joe Dobbes of Wine by Joe and Dobbes Family Estate said, "This is one of those rare vintages when you have high quality and high quantity simultaneously. The Pinot Noirs are deeper in color and range from the low 13s to lower 14s in alcohol percent. I believe the consumer will love these wines..."

"The wines are darkly fruited and quite concentrated," said Lynn Penner-Ash of Penner-Ash Wine Cellars. "We have some wines that have big tannins, but the core of fruit is so sweet that they are balanced with moderate alcohol."

"The 2014 vintage was hot and dry. Roseburg's average daily temps were the highest ever. In the absence of heat waves, the vines tolerated almost daily 90-degree temps very well and we actually used less irrigation than in previous cooler years. Coupling this with warmer nights had a profoundly positive physiological effect on our vines. The results; perfectly ripe, flavorful fruit and virtually no disease or predation certainly made 2014 a great vintage."

Earl Jones, Abacela, Southern Oregon

"Vine fruitfulness and set were extraordinary this year, yielding a very large potential crop. One thing I can say for sure, 2014 will set a new record for tons harvested. Around the industry there is a common lament 'there is no room at the inn.'"

Ted Casteel, Bethel Heights Vineyards, Eola-Amity Hills

"I think the vintage's ripe, flavorful wines will be very enticing for the consumer. The conditions made it relatively easy to make good wines, with no worries about achieving ripeness, and the lack of frost risk allowed us to keep grapes on the vine as long as we wished."

Casey McClellan, Seven Hills Winery, Walla Walla Valley

Doug Tunnell of Brick House Wine Company added, "Our overall estate crop load was 40 percent larger than 2013. It was as if Mother Nature just heaved grapes out of the bosom of the Earth! Never seen the likes of it in 25 years."

Tributes were no less effusive in the Columbia Gorge and Walla Walla Valley:

Marlene Woodward of Oak Ridge Vineyards said, "It's the most abundant harvest we've had in the 19 years we've been here in the Gorge in both quantity and quality."

"It was not unusual in the 2014 growing season to see yields 10 to 25 percent higher than normal with great quality intact," commented Lonnie Wright of The Pines 1852. "I'm sure 2014 will be considered one of the best vintages of the decade!"

Adrian Bradford of COR Cellars added, "The flavors are phenomenal, as good as I've ever tasted. There's just something really high quality about the grapes this year."

And Southern Oregon vintners chimed in with equal excitement:

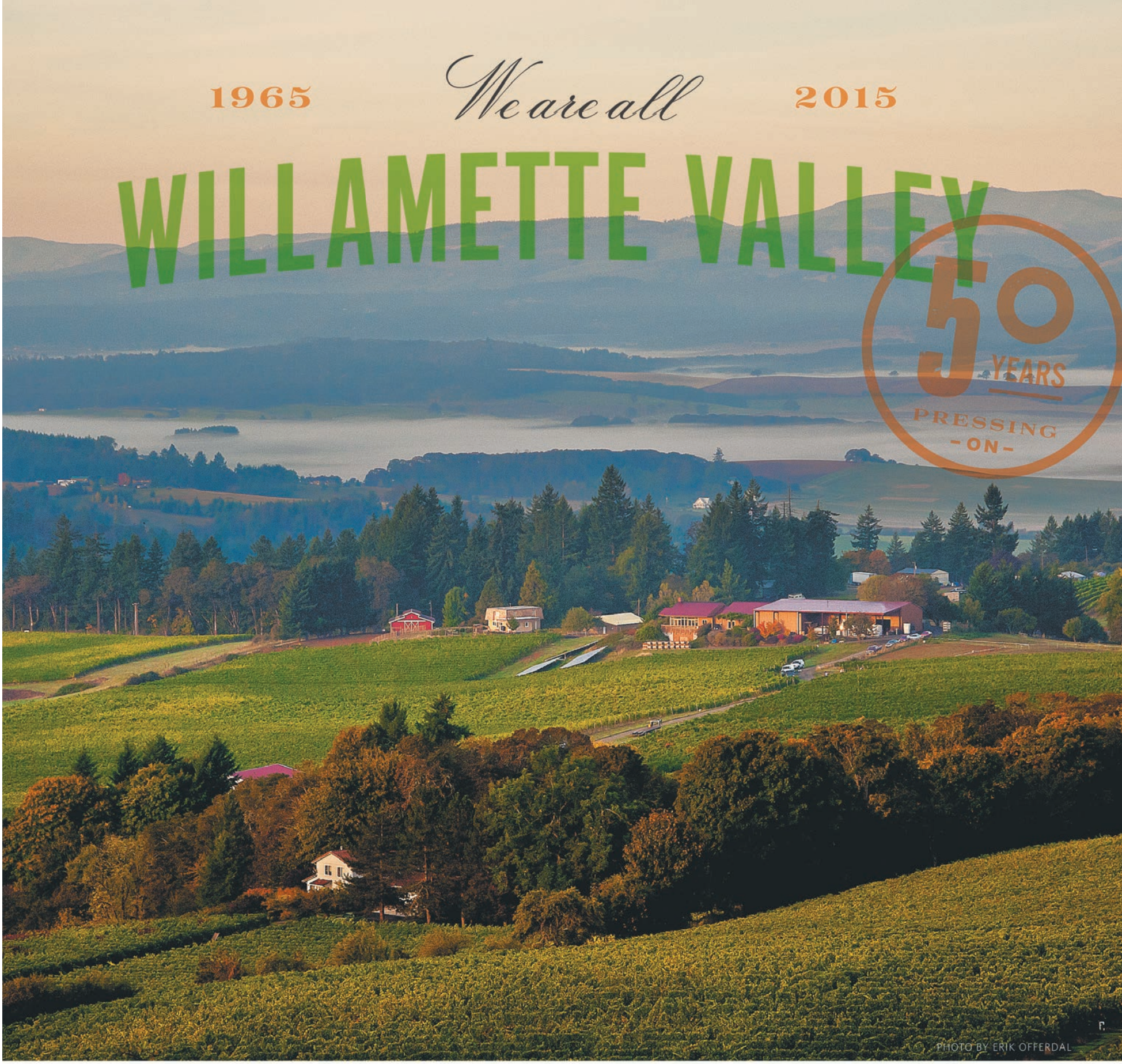
"The quality of the fruit is excellent," said Ruth Garvin of Cliff Creek Cellars. "With sugars coming early we chose to wait on some varieties because the flavors weren't there yet. This proved to be the right decision. The fruit we pulled had great balance and flavors."

"The 2014 growing season has been incredibly beautiful, with perfect temperatures throughout harvest," added Jolee Wallace of Del Rio Vineyards. "It was a wonderful not to have to pick in the rain or rush to beat the weather. The big reds on the hill resulted in yields above average."

For some inexplicable reason, Mother Nature was in a really good mood this year. And the marvelous growing season didn't just apply to grapes. All manner of fruits and berries benefited from her largesse during the 2014 growing season.

Unfortunately, however, Oregon wine fans eager to taste the results will have to wait at least two years before the earliest release Pinot Noirs hit the market. Of course, wines specifically designed for near-term drinking, most prominently Pinot Gris, will become available next spring.

As far as Pinot Noir is concerned, there's no need to fret. A lot of terrific 2012s are still around and until the reports on 2014 started appearing, that year was being hailed as one of the best, if not the best, vintage ever.



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WILLAMETTE VALLEY WINERIES

Top Tonnage

Oregon's numbers dramatically increase

BY KARL KLOOSTER

There is little doubt that the 2014 Oregon wine harvest will be the fourth consecutive one to exceed the previous year's total production and claim the all-time high. The most recent vintage is also being touted as the finest yet in overall quality for Pinot Noir.

Whether this quest for perfection comes to fruition remains to be seen. But 2014 presents the intensity of flavors and harmonious balance winemakers say is needed to attain that goal.

As for quantity, gauging the performance of an industry over time is always valuable. This annual report strives to achieve that objective. You will notice some changes this year compared to previous years. These adjustments are the result of the evolution of the industry.

The performance of each vintage is arguably more basic to the business of wine production than any other single factor. Therefore, we at Oregon Wine Press consider the compilation and publication of this "early indicator" report to be a valuable industry service and informational reference.

However, the intrinsic worth of any information depends on its accuracy, only achievable with cooperation from all primary sources involved.

The Oregon wine industry has always been known as a close-knit and collaborative group, whose owners were directly accessible. Now, however, a handful of important players are under out-of-state ownership. In some instances, the philosophy of new management has led to an unwillingness to divulge data.

We asked wineries to advise us how many tons of fruit they processed from the 2014 vintage. Using this figure, an approximate number of 12 x 750 ml cases of wine can be calculated by applying a multiplier.

Industry-wide, 63 to 65 cases per ton is the general rule of thumb for this multiplier. An even more accurate approximation can be reached by totaling the tons of red grapes versus white grapes crushed, and using a somewhat higher case figure for the whites than the reds.

A number of wineries we contacted had already worked that out and shared it with us. Others applied a single multiplier to arrive at their estimates. Some broke out the two categories separately to provide the information for this report.

Regrettably, owing to the fact that a few wineries that would meet the listing criteria did not respond to our request for these figures, we have had to work around the unavailable information. As a result, please note that the numerical rankings have been removed this year. Although, as before, wineries are placed in descending order according to their case production totals, listing them 1, 2, 3, 4, etc. would likely be inaccurate because of the missing wineries.

Since they held high rankings in past reports, there is no reason to believe these wineries would no longer continue to be among the "Top Oregon Wineries by Total Production" in 2014, or that some might have shifted their emphasis to greater production for their own brands, thus affecting the "Top Oregon Wineries by Brand."

See **PRODUCTION REVEIW** on page 60

2014 Oregon Wine Production Overview

TOP OREGON WINERIES BY TOTAL PRODUCTION 2014

(processed at the winery's primary facility regardless of brand or ownership)

WINERY	LOCATION	MANAGER	EST. CASES
King Estate Winery	Eugene (Lorane)	Ed King III	401,400
NW Wine Company	Dundee	Laurent Montalieu	203,000
Wine By Joe	Dundee	Joe Dobbes, Jr.	176,800
Union Wine Company	Sherwood	Ryan Harms	151,000
Willamette Valley Vineyards	Turner	Jim Bernau	131,300
Del Rio Vineyards	Gold Hill	Rob Wallace	113,300
Eola Hills Wine Cellars	Rickreall	Tom Huggins	113,000
Argyle Winery	Dundee	Steve Myers	81,900
Elk Cove Vineyards	Gaston	Adam Campbell	70,000
Duck Pond Cellars	Dundee	Lisa Jenkins	64,200
Adelsheim Vineyard	Newberg	David Adelsheim	48,000
Bridgeview Vineyards	Cave Junction	René Eichmann	47,000
Ponzi Vineyards	Beaverton	Maria Ponzi	45,000
Montinore Vineyards	Dilley	Rudy Marchesi	45,000
Foris Vineyards	Cave Junction	Ted Gerber	42,700
Sokol Blosser Winery	Dayton	Alex Sokol Blosser	37,800

TOP OREGON WINERIES BY BRAND 2014

(includes all sources of fruit regardless of origin and production at more than one facility)

WINERY	LOCATION	MANAGER	EST. CASES
King Estate Winery	Eugene	Ed King III	401,400
A to Z Wineworks	Newberg	Amy Prosenjak	335,000
Copa di Vino/Quenett	The Dalles	James Martin	163,750
Willamette Valley Vineyards	Turner	Jim Bernau	131,300
Union Wine Company	Sherwood	Ryan Harms	108,000
NW Wine Company	Dundee	Laurent Montalieu	93,000
Sokol Blosser	Dayton	Alex Sokol Blosser	88,000
Argyle Winery	Dundee	Steve Myers	81,900
Elk Cove Vineyards	Gaston	Adam Campbell	70,000
Eola Hills Wine Cellars	Rickreall	Tom Huggins	69,000
Wine by Joe	Dundee	Joe Dobbes, Jr.	57,000
Stone Wolf Vineyards	McMinnville	Linda Lindsay	50,000
Adelsheim Vineyards	Newberg	David Adelsheim	48,000
Bridgeview Vineyards	Cave Junction	Rene Eichmann	47,000
Duck Pond Cellars	Dundee	Lisa Jenkins	45,450
Ponzi Vineyards	Beaverton	Maria Ponzi	45,000
Montinore Vineyards	Dilley	Rudy Marchesi	45,000

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TOP STORIES *of* 2014



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Amity Vineyards was sold to Union Wine Company based in Tualatin. The 40-year-old winery changed ownership on April 25, 2014.
➦ Bryan Creek Vineyard now belongs to Adelsheim Vineyard, which leased the site for 30 years before buying it.
➦ Goodrich Vineyard, located in the heart of the Yamhill-Carlton AVA was purchased by Elk Cove of Gaston.

Purchase Power

Wineries busy acquiring property, vines

Amity Vineyards ➦ Union Wine Co.

Oregon wine pioneer Myron Redford has sold Amity Vineyards, which he founded 40 years ago, to Ryan Harms, owner of Union Wine Company in Tualatin.

Although purchase price and other financial details were not disclosed, Harms now owns the name, winery, wine inventory and 13.5 acres of estate vineyards adjacent to the winery.

Established in 1974, Amity has remained under original ownership by Myron Redford, his wife, Vikki Wetle, and partner, Janis Checchia. Their first wine was released in 1976, the same year new owner Harms was born.

The winner of numerous awards over the years, Amity specializes in Pinot Noir, including an organic, sulfite-free bottling, as well as Pinot Blanc, Gamay Noir and Riesling. Annual production in recent years averaged 10,000 cases.

Harms built Union Wine Co. and Christopher Michael Wines from a modest base in 2005 to 60,000 cases in 2012, and 99,000 cases in 2013.

Continued expansion nationwide is underway with its Alchemist, King's Ridge and Underwood brands, including the introduction of wine in cans under the Underwood label.

Harms related how he and Redford first met at an Oregon Pinot Camp in 2004: "I asked him what he thought about all these young guys nipping at his heels," Harms said. Redford jokingly replied, "They're not nipping at my heels, they've got me by the leg and are dragging me to the ground."

"Little did we know at the time it would lead to this," Redford said. "I'm very happy. It's so good to know that I'm selling to a local group, not a big corporation."

Discussions about the purchase began last summer and continued through the fall until a letter of intent was signed on Nov. 14, 2013. The deal was finalized Friday, April 25.

Willakia ➦ Erath

Ste. Michelle Wine Estates, the third largest premium wine company in the U.S., with a global 'string of pearls' collection of wine estates, has acquired Willakia Vineyard in the Eola-Amity Hills for its Erath Winery.

The 298-acre parcel features the picturesque Willakia Vineyard, which currently comprises 119 acres, with 98 acres planted to Pinot Noir and 21 to Chardonnay. There is the potential to plant an additional 30, and the balance eventually could accommodate a winery. Willakia Vineyard is also LIVE and Salmon Safe certified.

Ste. Michelle President and CEO Ted Baseler said the acquisition was part of the company's well-established commitment to produce terroir-based wines from the world's great growing regions.

"Erath is one of the founding wineries of the Oregon wine industry. Our acquisition of the Willakia Vineyard demonstrates our commitment to upholding Erath's legacy as the leading Pinot Noir producer in Oregon," Baseler said.

Ste. Michelle owns more than 3,800 vineyard acres in Washington and California and holds long term contracts for substantially more acreage in these states and Oregon.

Winemaker Gary Horner currently produces numerous single-vineyard bottlings for Erath. He has been particularly interested in pursuing clonal diversity to achieve unique interpretations of Oregon Pinot Noir.

"Willakia Vineyard is a dream vineyard for a winemaker," Horner said. "It offers this great combination of small blocks planted with diverse clones and rootstocks at different aspects, slopes and orientations. It will give me a broad array of fruit styles to craft beautiful estate wines."

Four Graces ➦ Foley

On March 31, Bill Foley and Foley Family Wines announced the purchase of The Four Graces, producer of Pinot Noir, Pinot Gris and Pinot Blanc in Dundee.

In addition to The Four Graces business, Foley Family Wines is acquiring the tasting room and Black Family Estate Vineyard, planted to 54 acres of vines in the Dundee Hills AVA, as well as Doe Ridge Estate Vineyard, with 41 acres of vines located in the Yamhill-Carlton AVA.

Foley Family Wines has assembled a portfolio of more than 15 high-profile wine estates in the U.S. and New Zealand since Bill Foley entered the wine business in 1996. This purchase will be his first acquisition in Oregon.

Bryan Creek ➦ Adelsheim

On May 12, Adelsheim Vineyard announced its acquisition of a 59-acre property in the Chehalem Mountains AVA, which includes the 20-acre Bryan Creek Vineyard.

"First planted by us in 1989, Bryan Creek has long been part of the Adelsheim Vineyard estate vineyard portfolio," said president and co-founder David Adelsheim. "However, the land underneath the grapes has always been owned by our neighbors, Jess and Joy Howell. We had a 30-year lease that allowed us to plant and manage a vineyard on 20 acres."

Following Jess Howell's passing three years ago, his wife and their children made the decision to put the property up for sale this spring.

"We are extremely pleased to be able to acquire the ownership of this site," Adelsheim said. "This will allow us to upgrade the current plantings and add as much as an additional 15 acres of new vineyards."



Bryan Creek Vineyard

KENT DEREK STUDIO

Goodrich ➦ Elk Cove

Elk Cove Vineyards has purchased Goodrich Road Vineyard, a 69-acre property planted with 21 acres of Pinot Noir and Chardonnay in Yamhill.

Located in the heart of the Yamhill-Carlton AVA (American Viticultural Area), Goodrich Vineyard was planted in 2007 with Chardonnay and Pinot Noir in high-density format. The property boasts the exact same marine sediment (Willakenzie) soil as Elk Cove's Mount Richmond property, also located in Yamhill. Goodrich Road Vineyard is situated just a few miles from Elk Cove's original Estate Vineyard in Gaston.

"Elk Cove always looks out for great opportunities to secure grapes from top vineyard sites in great AVAs in the Northern Willamette Valley," said Elk Cove winemaker Adam Campbell.

"The chance to procure 21 acres of immaculately farmed Pinot Noir and Chardonnay vines in an area we knew was top-notch was too much to pass up. Top reserve quality and single-vineyard Pinot Noirs have been made from this site by our friends at Raptor Ridge, Soter, King Estate and many others."

> ***"The chance to procure 21 acres of immaculately farmed Pinot Noir and Chardonnay vines in an area we knew was top-notch was too much to pass up."***
>
> **Adam Campbell, Elk Cove Vineyards**



PHOTO BY ANNA CAMPBELL

Goodrich Vineyard

Cooper Creek and Fern Creek ➦ Atlas

Atlas Vineyard Management purchased two properties totaling 683 acres in the Willamette Valley, where Atlas president Mike Cybulski and several staff members have been farming and developing vineyards since 2006.

"We're committed to Oregon, and we're committed to the relationships we have in Oregon," says Barry Belli, co-founder and CEO of the company. "We wanted to buy these properties to further these relationships and help local wineries grow their brands."

Purchasing the two sites, Cooper Creek and Fern Creek, represents a new chapter for Atlas, which also farms high-end vineyards in California.

As vineyard development manager of Premier Pacific Vineyards in the 2000s, Cybulski developed 64.5 acres for the 300-acre Cooper Creek property, a former Christmas tree farm in Monmouth. The 383-acre Fern Creek site in Dallas is partially developed as well, with 58.42 acres under trellis and an irrigation system installed. Atlas plans to plant 90 percent Pinot Noir and 10 percent Chardonnay at both locations, he added. The two sites have potential for an additional 240 acres under vine.

Can-Do Attitude

Union introduces canned fine wine

BY KARL KLOOSTER

Union Wine Company turned many heads last November when owner Ryan Harms announced the rapidly evolving local winery would begin offering wine in a can in 2014. The news was less of a surprise to industry insiders, as Union Wine has proceeded down a distinctly proletarian path ever since its founding three years ago in Tualatin.

"Our philosophy is to make great craft wine without all the muss and fuss," Harms said.

"Craft brewing has returned American beer to its roots," he continued. "It has refocused the center of interest on character, even if it comes at a somewhat higher cost, and away from the bland, low-priced beers that dominated the domestic market for decades."

Thanks to the craft brewing movement, once banal American brews have gained equal stature with the best of their European brethren. Yet they remain within reach of the average Joe, yearning to quaff a better bitter.

Why can't that also hold true for Oregon wine? The average price has escalated, along with the quality, over the years. Harms is intent on countering in the opposite direction, by making varietals available in cans for John and Jane Winedrinker, just looking to enjoy a good glass without breaking the bank.

Yes, you can drink the wine straight from the can if you are so inclined. But it just as easily pours into a graceful glass for satisfying sipping, and is definitely easier to open than a traditional bottle.

Now, ain't that a non-corker?

Though Harms might like to emulate beer brewers and pour his wines into 12-ounce cans, he's actually had to settle for cans holding 375 milliliters, or 12.68 ounces.

"Blame it on the TTB," he said, referring to the Alcohol and Tobacco Tax and Trade Bureau, an arm of the federal Department of the Treasury charged with regulating alcoholic beverages. "We'd have been perfectly happy to package our Underwood Pinot Noir and Pinot Gris in the standard, fit-in-your-hand, 12-ounce can," he said. "But the feds said no." That's because of Byzantine laws that seem to have much more to do with bureaucratic politics and regulation by committee than pragmatism and realities of the marketplace.



Having to obtain unique 375 ml cans in quantity, from overseas, has pushed Harms' wine-in-a-can release date back to at least April. "Make it June, just to be safe," he said, though he obviously hopes the launch is sooner. The delay does have one upside: It allows the winery more time to refine its plans for the can roll-out.

"We are still weighing whether to introduce the concept through a single national outlet or do it in a more limited regional manner, which would give us more opportunity to fine tune our marketing and promotion," he said.

Harms and his associates have discussed the subject of cans for a couple years.

"We have some serious hikers in our company," he said. "They really got excited by the thought of being able to take wine in lightweight cans on backpacking trips."

But they wouldn't have been able to implement the idea at the time. It was only when a mobile canning operation began offering its services that the on-site filling component became economically feasible.

See **UNION WINE** on page 60



PHOTO PROVIDED

Union Wine Company co-owner/ winemaker Ryan Harms has built the winery's production to 65,000 cases since its 2010 launch. Union Wine introduced its Underwood Pinot Noir and Pinot Gris in cans in mid-2014.

Facts of the Matter

SOU releases 2013 winery and vineyard report

BY KARL KLOOSTER

Better late than never could be said of the 2013 Oregon Vineyard and Winery Census Report recently released by SOURCE, the Southern Oregon University Research Center.

Far better this than nothing at all may be a better way of looking at it. Although the report is short, it does provide essential information that would otherwise be unavailable.

Only a couple years ago, winegrapes, not to mention many other agriculture-based commodities, were the beneficiaries of a detailed government report that was essentially taken for granted.

Every year the National Agricultural Statistical Service, an arm of the U.S. Dept. of Agriculture, sent out lengthy statistical questionnaires to wineries. With a guarantee of privacy to respondents, they then crunched the numbers, resulting in lengthy reports that provided a thorough overview of the year's production.

Then the rug was pulled out. In 2010, NASS gathered, calculated and disseminated its 12-page report as usual. But, in 2011, the report was slashed to two pages, And for 2012, it was announced that there would no longer be an annual Oregon Vineyard and Winery Report.

The report had fallen victim to budget cuts. It was a loss that left a huge hole in the Oregon industry's information base. If SOURCE had not stepped in, Oregon winegrowers, producers, marketers, related industries and the media would have wallowed in uncertainty.

Did we really crush more tons in 2013 than in 2012? It's said that Chardonnay and Riesling are gaining in popularity. Is that true? Are more acres being planted to these varieties? If so, how much more and where?

The answers to such questions serve as important guideposts for the industry. To ensure that the necessary statistics would still be available the Oregon Wine Board and Oregon Wine Growers Association enlisted the aid of SOURCE.

Though not nearly as detailed as the NASS report, the new one from SOURCE still provides those basic indicators by which the industry's status and apparent progress can be measured.

All the major grape varieties are listed by planted acreage, harvested acreage, yield per harvested acre, production in tons, price per ton and value of production.

The number of vineyards, total planted acreage, harvested acreage yield and production is broken down into five growing areas: North Willamette Valley, South Willamette Valley, Umpqua Valley, Rogue Valley, Columbia River and others, which includes the Gorge and other areas.

Unfortunately, the breakdown of

See **SOURCE SURVEY** on page 60

2013 Crush By Variety
(tons processed)

30,315	Pinot Noir
8,754	Pinot Gris
2,736	All Others
2,674	Chardonnay
1,820	White Riesling
1,178	Syrah
906	Merlot
906	Cabernet Sauvignon
758	Tempranillo
531	Pinot Blanc
484	Viognier
465	Müller-Thurgau
388	Gewürztraminer
352	Cabernet Franc
174	Zinfandel
147	Sauvignon Blanc
52,589	TOTAL

3.313,000 cases

2013 Vineyards by Region
(planted acreage)

15,259	N. Willamette Valley
2,582	Rogue Valley
2,382	Umpqua Valley
1,978	S. Willamette Valley
1,754	Gorge and at large
23,955	TOTAL

2013 Wineries by Region
(TTB bonded wineries)

384	N. Willamette Valley
75	Rogue Valley
57	Gorge and at large
56	S. Willamette Valley
33	Umpqua Valley
605	TOTAL

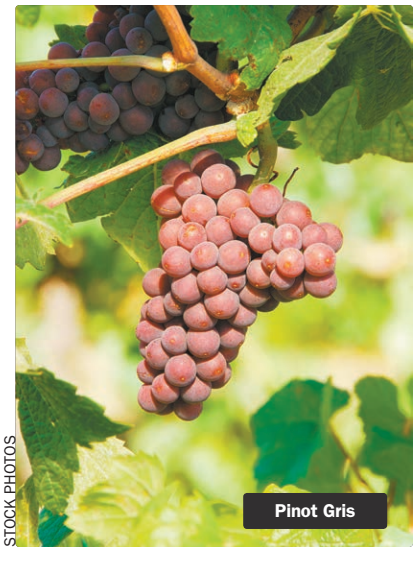
2013 Crush by Region
(tons processed)

35,689	N. Willamette Valley
5,807	Rogue Valley
5,758	Gorge and at large
4,274	S. Willamette Valley
1,061	Umpqua Valley
52,588	TOTAL



PHOTO BY ANDREA JOHNSON

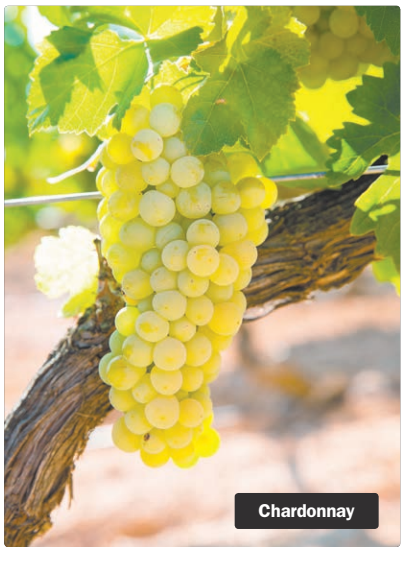
Northern Willamette Valley continues to lead the state in the number of wineries and in vineyard acreage; Lange Winery in the Dundee Hills is located within this popular region.



Pinot Gris



Pinot Noir



Chardonnay

STOCK PHOTOS

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Other 2014 Anniversaries

10
Dukes Family Vineyards (harvest)
Spangler Vineyards
Volcano Vineyards

25
Chehalem (vintage)
Shea Vineyard (planting)

30
Ridgecrest Vineyard (harvest)

40
Nehalem Bay Winery

80
Honeywood Winery

Historically Honeywood

Oregon's oldest winery celebrates 80 years

BY KEN FRIEDENREICH

Wine enjoyment and wine lore resemble baseball — each a version of the pastoral. Both pastimes are defined by place — one can say Rogue River or Côte-d'Or, and the initiated know exactly what's meant — like mentioning "the Green Monster" or "the House that Ruth built."

To place, we add memory and statistics, for both wine and baseball revolve about these poles. Both glorify in good years; both endure subpar seasons — remember the Willamette Valley vintage of 1984? Thus the history of each is loaded with subjective recall inspiring passionate assertions.

If you care about stats, swirl on this: In 1933, John Wood and Ron Honeyman received bonded winery license No. 26 shortly after the repeal of the 18th Amendment, which established Prohibition in 1920. Honeywood, then called Columbia Distillery, continues to hold the low number to this day and is the oldest continuously operated fruit winery in the state. What happened to numbers 1 to 25? It's like asking who played first base for the Yankees before Lou Gehrig — it's Wally Pipp; you can look it up.



PHOTO BY DEL MUNROE

Mary Reinke

In fact, when Richard Sommer planted those first fabled Pinot Noir cuttings in the Umpqua Valley, Honeywood was almost 30 years in business. Four decades later — and in the hands of the people who acquired the Honeywood brand the same year Gerald R. Ford became president — this singular heir to the post-Prohibition fruit wine boom soldiers on.

The present facility stands close to the original wood-frame warehouse, and it is more plant than pastoral. Within, Marlene and Leslie Gallick preside over a kitschy assortment of wine accessories and paraphernalia, not to mention more than 50 SKUs of ciders, fruit and viniferous wine. It's fun without being cheeky. "Beaver Believer?" Well, almost.

Eighty years young, the business has survived its share of challenges and almost closed in 1963, before its office manager, Mary Reinke, bought the business at the behest, as she recalls, of local investors who most likely enjoyed wine.

At 94, she is likely the Oregon wine industry's most venerable and vivacious citizen. She was 15 when Prohibition ended, a bright young adult who graduated from high school and began a distinctly liberated professional life that ended 40 years to the day from the 1934 launch of what would be called Honeywood.

See **HONEYWOOD WINERY** on page 63

A 1950s Honeywood advertisement praises the wines' refreshing qualities any time of the day.



PROVIDED BY HONEYWOOD WINERY

OVS Takes Stand

Business quits carrying suspect herbicides

BY MOLLY WALKER

Frustrated with the slow pace of action on drift issues associated with a class of growth-regulator herbicides commonly used in agriculture, McMinnville-based Oregon Vineyard Supply has decided to do its part and quit carrying them.

The announcement was made by CEO Matt Novak, who cited "the glacially slow pace of anything concrete happening in trying to fix the issue." He said it's all "talk, talk, talk," with nothing ever actually getting done.

Wine grapes are particularly susceptible to drift damage. Other crops grown in the area are also sensitive, including blueberries, raspberries, blackberries, hazelnuts and nursery crops. What's more, herbicide drift poses contamination risk for organic farm, vineyard and dairy operations.

"We decided to work from within to see if there was anything we could do, large or small," Novak said. From that discussion arose the decision to discontinue sale of 2,4-D and other problem products.

In addition, the OVS sales force has pledged to educate others on the problem. Novak said the staff is well-versed on the issue and prepared to recommend alternatives.

Finally, OVS has agreed to help distribute cautionary signs created by the Oregon Winegrowers Association, warning against spraying.

Novak said OVS has decided to quit stocking more volatile forms of growth-regulator herbicides.

He said farmers have been using them for decades because they work and are relatively cheap. However, he said there are many, equally effective alternatives available for 20 to 45 percent more, and argued it's worth the tradeoff.

Novak said it doesn't take much carelessness to cause damage to a neighboring vineyard, nursery or dairy. Over the last 10 years, between 5 and 10 percent of his customers have reported issues caused by accidental drift, he said.

"The people that are affected can be affected dramatically," he said. "It's more than an annoyance if you've gotten hit by it. It can be a dramatic loss."

Effective immediately, OVS will cease all sales of ester formulations — or pre-packaged mixes containing such formulations — of 2,4-D, 2,4-DB, 2,4-DP (dichlorprop), MCPA, MCPB, MCPP (mecoprop) and dicamba. Additionally, the company will cease sales of the branded herbicides Crossbow and Garlon 4 Ultra.

Novak said, "Regulation by governmental agencies might ultimately be helpful or even necessary, but for now, OVS feels that Oregon agriculture should first endeavor to fix its own issues instead of turning to government to fix our issues for us."

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PHOTO BY ANDREA JOHNSON

Portland winemakers: Athena Pappas, Boedecker Cellars; Bob Switzer, Seven Bridges Winery; Ryan Sharp, Enso Winery; Renee Neely and Laurie Lewis, Hip Chicks Do Wine; Alex Fullerton, Fullerton Wines; Darryl Joannides, Viola Wines; Anne Hubatch, Helioterra Wines; and Kevin Ross, Seven Bridges. Wine varieties range among the winery owners.

PDX-Factor

Rose City wine scene takes center stage

BY MARK STOCK

Portland Wineries

5Q Wines
Boedecker Cellars
Bow & Arrow
Buddha Kat
Chateau Bogrumpus
Clay Pigeon
Coopers Hall
Corsa Vino
Division Wine Co.
Dovydenas
Eastburn Vineyards
Enso Winery
Fausse Piste
Flying Rooster
Forty Five
Fossil & Fawn
Fullerton Wines
Guild Winemakers
Helioterra Wines
Hi Wheel Wine
Hip Chicks Do Wine
Jackalope
James Rahn
Jan-Marc
Jasper Sisco
Laelaps
Ore Winery
Rose and Fern
Seven Bridges
SE Wine Collective
Twig & Twine
Vie De Boheme
Vincent Wine Co.
Viola Wine Cellars

Kate and Thomas Monroe, Division Winemaking Co. and SE Wine Collective.



PHOTO BY DEL MUNROE

Here is not where you might expect to find wine. The route is a concrete and metal mashup of auto body shops, paper processing plants and abandoned warehouses. Used parts are stacked on most street corners, soon to be moved by forklift into dusty spaces where sounds of heavy machinery are muffled by half-open garages. Trains yawn from the nearby rail yard and Portland's skyline peeks between trees framing the Willamette River. But if you follow the sandwich board signs, you'll end up at Hip Chicks Do Wine, the city's oldest still-operational urban winery.

The building itself teems with local folklore. The inner-southeast structure housed manufacturers of life-size puppets in the 1940s. Later, it hosted illegal raves and provided a home for working artists. In 2001, about the time wine tourism started booming in the Willamette Valley, Laurie Lewis and Renee Neely turned the building into a winery and tasting room. It was one of the first of its kind to operate within city limits, before Portland became synonymous with craft anything.

Thirteen years later, the immediate scene is much the same. Sure, the Rose City has become a model establishment for the artisanal, an exaggeration even. But at Hip Chicks, across the street from Monster Controls (specializing in "medium voltage contractors, switchgear and associated parts"), it's just another specialized outfit operating within a sea of industry. Lewis and Neely want your business as much as the adjacent building; it's just that what they're offering has only recently grabbed the city by the nape: Urban enology.

Today, about a dozen wineries make up the Portland Urban Wineries Association. Winemakers have capitalized on both the city's proximity to world-class vineyards and a thirsty, captive audience. Old architecture, particularly in this part of town, is wine-friendly, with gaping doors ideal for forklift traffic and raised ceilings perfectly staged for fermenters and barrel stacks. Moreover, it's but a walk, bike ride or light rail stop away from countless city dwellers.

Southeast Wine Collective, Clay Pigeon, Seven Bridges, Boedecker and Bow & Arrow are among the nascent pack of street producers, reminding Oregon's largest city, up close and personal, of one of its most celebrated exports.

All fires require a spark. For Lewis and Neely, it was tasting in wine country years ago. Lewis recalls standouts like Müller-Thurgau from Kramer Vineyards, Secret House Winery's sparkling Pinot Noir and Westrey's Pinot Gris. These were very different animals from the Boone's Farm rubbish she grew accustomed to in her native Texas. Lewis was hooked, enrolling at Chemeketa and sharpening her wine wherewithal through memorable instructors like Suzy Gagné of Airlie Winery and Bryce Bagnall of Witness Tree Vineyards.

In 2009, Hip Chicks worked its first harvest as a label, sharing equipment at the relatively giant-sized Duck Pond Cellars in Dundee. There wasn't much of an urban wine scene at the time, but Lewis hoped to set a precedent, or at least a trend other producers would notice. After all, Hip Chicks was bringing wine to the fickle Portland masses, many of whom boast a decent enough palate yet think twice about an hour-plus car ride to access wine country. The stage seemed to be set for an urban wine explosion, but it didn't quite amount to that.

While there is undoubtedly an urban wine scene in Portland now, it is somewhat modest and did not happen overnight. Southeast Wine Collective, one of the city's most revered winemakers' studios and tasting rooms, has only two vintages to its name. The majority of the others came about around the same time. The main obstacle, it could be argued, was not the city's short attention span or indifference toward homegrown wine. Instead, it was a nose-diving economy that made local Pinot Noir even more expensive and unattainable.

Stewart Boedecker and Athena Pappas of Boedecker Cellars arrived on the nascent Portland wine scene in 2008, when the nation's economy was still struggling, to say the least.

But the couple did not begin their venture in the city. In 2003 — after living in Ireland and Japan, respectively — the couple launched their label at Carlton

See **PDX-FACTOR** on page 62

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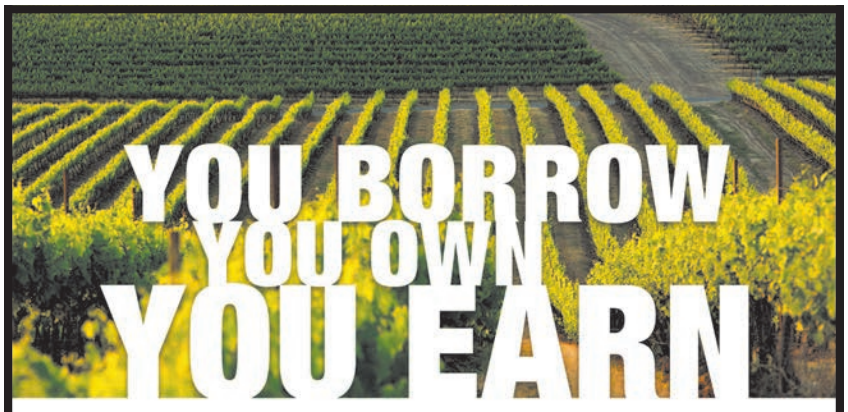
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"American Wine Story"

Jimi Brooks the foundation of wine documentary

BY KARL KLOOSTER

People in and around Oregon wine are aware of the story of Jimi Brooks. He was a bright man with a big heart and an even bigger passion for wine.

Writer and director David Baker of Corvallis film production collective Three Crows Media knew nothing about Brooks until he decided to film a documentary on the state's blossoming wine industry.

He cast about for a theme, a human interest element that could be used to make the story more compelling. And people kept mentioning this fellow, Jimi Brooks.

So Baker started asking specific questions about Brooks, and before he knew it, the film turned into a personal one about love, passion and human values, with wine as the catalyst.

In the few years Brooks made wine, he did it very well. He also advocated endlessly for its attributes and, in the process, endeared himself to the Oregon industry. But as much as he loved wine, he loved his young son, Pascal, even more. His only child was just eight years old when Brooks died suddenly and unexpectedly of a heart attack at age 38 in September 2004.

"Pascal didn't live with Jimi," his sister Janie Brooks Heuck said. "But they spoke almost every day on the phone and whenever Jimi could arrange for Pascal to visit, he made sure it happened."

Heuck went on to say that from the time her brother founded Brooks Wines in 1998, he viewed it as a legacy, something meaningful he could pass on to Pascal.



In the European tradition, when he and his son ate together, Brooks would give him a little wine mixed with water to acquaint him with what his dad seemed so interested in. She also said until her brother discovered wine, nothing seemed to hold his interest for long.

"He couldn't settle down. He traveled a lot," she said. "Then his travels took him to France where he worked a harvest in Burgundy. That changed everything."

When he returned to Oregon in 1996, Brooks was hired by Laurent Montalieu, then head winemaker at WillaKenzie Estate in Yamhill. Four years later he landed the job of head winemaker at Maysara Winery. With the blessings of owner Moe Momtazi, he launched his own label in 1998. He remained full time in his position while building the Brooks brand. It had grown to 3,500 cases by 2004, the year he died.

Coming as his death did just prior to the 2004 harvest, a host of winemaking friends made time in the middle of their own hectic schedules to bring in and make Brooks wines that year. They included Montalieu, as well as Harry Peterson-Nedry of Chehalem Wines and Sam Tannahill of A to Z and Francis Tannanill Wines, whose recollections are part of the film.

Merging Brooks' passion for wine and love of his son into an interconnecting theme, Three Crows fashioned it into the film's foundation, then built an expanded story on that base.

Baker spoke at length with Heuck, who moved from California to continue running the winery on behalf of her nephew, Pascal. Over the past decade, she has more than tripled the annual production of the Brooks brand and taken over the historic Hidden Springs Winery facility in the Eola-Amity Hills for its production.

Pivotal to the story are the personal feelings and perspectives of Pascal, himself, now 18 and about to enter the University of California at Santa Cruz. He admits to being torn between total commitment to Brooks Wines and a sense of uncertainty, self-doubt as to whether this is really the direction he wants for his life.

Other Oregon wine industry personalities are interviewed as well, including pioneer Dick Erath of Erath Vineyards, Scott Wright of Scott Paul Wines, Stewart Boedecker and Athena Pappas of Boedecker Cellars in Portland and Oregon wine writer Katherine Cole.

Baker then extended his queries across the country, seeking out people from a wide variety of backgrounds whose passion to make wine had compelled them to completely alter the course of their lives.

Former NFL great Drew Bledsoe makes his Doubleback brand in Washington's Walla Walla Valley. Cartograph wines of Healdsburg, Calif., is co-owned by an eclectic couple. He is

See **WINE DOCUMENTARY** on page 63



Pascal Brooks is a key figure in "American Wine Story," a documentary by Three Crows Media in Corvallis.

Crew

Director
David Baker

Producers
David Baker
Truen Pence
Kegan Sims
Justin R. Smith

Executive Producer
Tiago Vieira

Music
Douglas J. Weiss
Chris Zabriskie

Cinematography
David Baker
Truen Pence
Kegan Sims
Justin R. Smith

Visual Effects
Oliver Day
Santiago Uceda

Production Assistant
IDZeroNo

Oregon Cast

Sam Tannahill
A to Z Wineworks

Mary Olson
Airlie Winery

Stewart Boedecker & Athena Pappas
Boedecker Cellars

Janie Brooks Heuck
Chris Williams
Pascal Brooks
David Heuck
Brooks Winery

Lee Medoff
Bull Run Distilling

Dick Erath
Erath Winery

Katherine Cole
The Oregonian

Jim Day
Panache Cellars

Tad Seestedt
Ransom Wines/Spirits

Scott Wright
Scott Paul Wines

Find additional cast members online at www.americanwinestory.vhx.tv

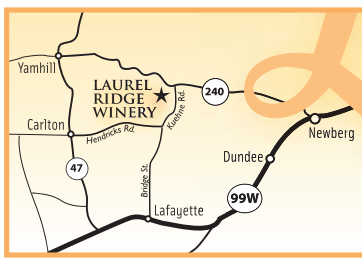


PHOTOS PROVIDED BY THREE CROWS MEDIA



Oregon wine personalities star in the movie, including Harry Peterson-Nedry of Chehalem Wines in Newberg. Late winemaker Jimi Brooks with his son, Pascal.

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PHOTO BY ANDREA JOHNSON

Willamette Valley Vineyards

8800 Enchanted Way S.E., Turner

After two years in the planning process and breaking ground April 2013, Willamette Valley revealed its revitalized tasting room in April 2014.

Established in 1989 by founder Jim Bernau, Willamette Valley Vineyards boasts more than just a transformation to its brick and mortar; the changes have focused on enriching the guest experience. In order to achieve this goal, the Salem-area winery expanded its tasting room with a floor plan that now presents a large, open area, flowing around not one but three tasting bars.

The chef's pairing bar showcases the talents of Chef Eric Nelson, a former exclusive private chef in Colorado. Behind the bar, he executes inspiring dishes in front of guests; all food items are designed with specific wines in mind. Fifteen seats offer an up-close experience, including observing the vine- and wood-fired oven used for flat bread offerings and other items.

An adjacent dining area allows even more visitors to enjoy lunch or early dinner (11 a.m. to 6 p.m.), and the menu includes about eight rotating seasonal options, again, all meant to be paired with the wines.

Exclusively for its members (and shareholders), WVV created a private

See **WVV REMODEL** on page 61

Brooks Winery

21101 S.E. Cherry Blossom Lane, Amity

In October 2014, Brooks Winery unveiled its handsome, new 12,000-square-foot winery, commanding a sweeping view from atop the Eola Hills. Designed by Portland architect Richard Brown, the completion of this state-of-the-art facility is the crowning achievement to date in a triumph over adversity that has impressed everyone who learns of it.

When Jimi Brooks died unexpectedly at the age of 38 in September 2004 — just as harvest was about to get underway — the immediate upsurge of support was awe-inspiring. His son, Pascal — only eight years old at the time — was the only heir, so Jimi's sister, Janie Brooks Heuck, became the driving force behind keeping the brand alive and thriving.

A decade later, Janie continues her commitment to Brooks and now its showcase facility and tasting room. With the leadership of longtime winemaker Chris Williams, the winery is now equipped to process as much as 14,000 cases.

Inside the new tasting room, guests will enjoy a view of four mountain peaks, sweeping decks and interior design featuring rustic wood and re-purposed barrels. The space has a wood-burning pizza oven and direct access to a Biodynamic garden. In addition to

See **BROOKS WINERY** on page 61

Now Open!

Analemma Wines

1120 State Road, Mosier

Set amid cherry orchards, Analemma's tasting room boasts salvaged wood walls and a thick slab of Ponderosa pine — milled from a fallen century-old tree — that serves as the bar.

Argyle Winery

691 S.W. Highway 99W, Dundee

Sparkling producer moves its operations to Newberg facility; tasting room stays in Dundee.

Cottonwood Winery of Oregon

510 S. Trade Street, Amity

One of three tasting rooms in a renovated historic building, Cottonwood invites guests to relax in the inviting common space and peruse art featured in Samuel Robert Winery's gallery.

Elizabeth Chambers Cellar

455 N.E. Irvine Street, McMinnville

Liz Chambers transforms former 1923 McMinnville electric station — and former Panther Creek winery — into a revitalized tasting room and winery featuring her own new brand.

Lumos Wine Company

581 N.E. Third Street, McMinnville

Since 2000, Lumos has been crafting delicate and elegant wines that can now be tasted in downtown Mac.

Native Flora

11812 N.E. Worden Hill Road, Newberg

Founded in 2005, Native Flora's new tasting room is nestled in the Dundee Hills and offers premium estate wines in limited quantities for people who appreciate natural beauty and a personal wine experience.

Panther Creek Cellars

110 S.W. Highway 99W, Dundee

Panther Creek's new tasting room offers sleek yet shabby chic design with re-purposed alder walls and a tasting bar constructed from a mixture of reclaimed white oak and raw steel.

Paul O'Brien Winery

609 S.E. Pine Street, Roseburg

Umpqua Valley's first urban winery offers unique local wines and provisions in the historic Hansen Chevrolet building.

Purple Hands Winery

10505 Red Hills Road, Newberg

Inside a renovated 1935 bungalow, Purple Hands has created a tasting room featuring estate offerings from Latch Key Vineyard and more.

Roots Wine Company

19320 N.E. Woodland Loop Road, Yamhill

Established in 2002, Roots welcomes guests to its quaint new tasting room with incredible views, a variety of wines and something for the kids (young and old): Pac-Man.

Season Cellars

305 Melrose Road, Roseburg

Season Cellars' new space features handcrafted wines, showcasing Southern Oregon's finest varietals.

Spangler Vineyards

1104 S.W. Columbia Street, Portland

A cozy tasting room close to the Portland Art Museum, Spangler Vineyards has created a charming space to taste its big reds from Southern Oregon.

Viento Wines

301 Country Club Road, Hood River

Viento Wines' new tasting room welcomes Columbia Gorge guests on the main level, with sweeping views of the estate vineyard to its west.

Willamette Valley Vineyards' new tasting room features three tasting bars, including a chef's bar with wood-fired food. An inside fire pit offers a cozy place to sit.



PHOTO BY MARCUS LARSON

Brooks' new bar, covered in reclaimed wood, offers a sense of warmth.

King-Sized AVA

Winery proposes to expand Willamette Valley south

BY ROBERT VOLZ

A recent proposal to expand the Willamette Valley AVA (American Viticulture Area) by approximately five miles to the south has been "Accepted as perfected," meaning the petition meets the requirements for boundary expansion, but it is not a guarantee that the Taxation and Trade Bureau (TTB) will proceed with the rulemaking.

David Adelsheim first drew the Willamette Valley AVA boundaries in 1982. According to him, "the basis of the Willamette Valley AVA was less about the water basin — the idea that where rain falls, that water will eventually find its way to the Willamette River — but points that are 1,000-feet elevation. Not all of the AVA lies inside the water basin. Some of the hills on the east side of the AVA flow into the Sandy River, then eventually, the Columbia."

"Points in between the 1000-foot elevation marks either followed county lines, roads or where just made straight," continued David.

So why would someone propose a change to the AVA expanding the boundaries approximately five miles to the south where the rain would enter the Siuslaw Slough, making its way to the Siuslaw River and eventually to Florence on the coast?

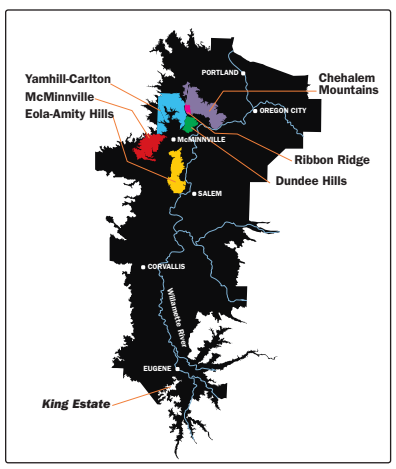
After all, the more famous sub-AVAs are in the Northwest quadrant, from Hillsboro to just north of Salem. The Willamette Valley has acres and acres of land still available for purchase, even in the most prized areas like the Dundee Hills, Chehalem Mountains and Yamhill-Carlton AVAs, so why petition to expand, and only to the south?

Two words: King Estate.

Oregon's largest winery, King Estate, located just south of Eugene outside the Willamette Valley AVA, wants to use that nomenclature. Take a look at any of their bottles. They state "Oregon" on them.

"For years, we thought our winery was in the Willamette Valley," said Steve Thompson, executive vice president of King Estate. "It wasn't until a survey was done that we realized the winery was actually 50 feet outside the AVA."

King Estate hired attorney Cary Greene, former chief operating officer of WineAmerica, who is currently with the



Northwest's top law firm, Davis Wright Tremaine LLC, to execute the accepted proposal.

Climatologist Greg Jones executed the mapping, wrote the new boundary descriptions and provided all the climate evidence for the inclusion of the area. Local geologists Kevin Pogue and Scott Burns also helped write the four-page proposal, stating that in regard to soil, there is no difference between the proposed area and 20 miles north.

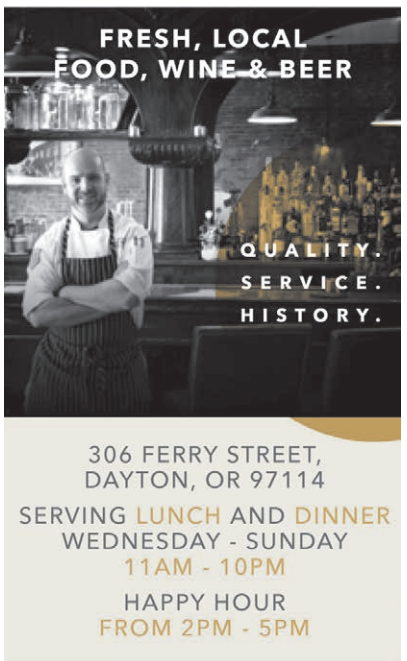
When asked if it seems unusual for one client, albeit Oregon's largest winery to change established maps, Greene said, "We are looking to add less than 1 percent to the current AVA and only the orphaned area in between the already existing Willamette Valley and Umpqua Valley AVAs."

Laurent Montalieu, on the board of directors for the Willamette Valley Wineries Association and owner/winemaker for Soléna Estate, spoke on behalf of the board stating, "The WVWA welcomes the inclusion of high-quality acreage into the AVA. When the lines were initially drawn, an important part of the AVA that shares similar geological characteristics and climate to other parts of the Willamette Valley was not included. Due to this, hundreds of acres of vineyards and a prominent Oregon winery will not be included."

"In 1982 when we drew up the AVA lines, we had no idea that the southern portion would be such a hotbed of grape-growing," Adelsheim added. "King Estate wasn't established until 1989. The soil in the proposed area is the same; their

See **AVA EXPANSION** on page 61











Oregon's Vinest

OWP WINE PERSON OF 2014: AL MACDONALD

PHOTO BY ANDREA JOHNSON

BY KARL KLOOSTER

Among the handful of people pivotal in the evolution of Oregon wine, one should be given considerably more credit than he has thus far been accorded by industry chroniclers.

That person is Al MacDonald, who planted his first grapevines in 1982 and later served the Oregon wine industry with dedication and distinction for the next three decades.

Over the course of a 32-year career, he assumed pioneering leadership roles, became an acclaimed winegrower and taught viticulture to more than 2,000 students at the Chemeketa Community College's Northwest Wine Studies Center

Commenting on the sheer numbers of his students who have figured prominently in winegrowing and winemaking, he said, "It's a plethora of riches. There are so many, I can't begin to name them all."

When MacDonald arrived in Oregon in 1977, you could count the number of wineries in the state on one and one half hands. It was the year Bethel Heights was founded and the vintage in which the Sokol Blossers made their first wine.

He met his former wife, Joni Weatherspoon, who died in 2003, in Michigan; they moved to her hometown of Florence on the Oregon coast, where he put his master's degree in psychology to good use running a family shelter. Assisting people in need for the next five years, he finally persuaded his wife to abandon the beach for inland life. To support themselves, they decided to try farming. The question was what to grow?

"The wine industry was really starting to get underway," MacDonald said. "We both liked wine, and we were early enough to be able to buy a great piece of property. You might say we got in on the ground floor."

That property was 250 acres of prime grapegrowing land on the eastern ridge of the Eola Hills, located about five miles north of Bethel Heights, one of the first two wineries, along with Hidden Springs, to recognize the area's potential.

The MacDonalds bought the land in 1981 and planted their first 32 acres of Seven Springs Vineyard in 1982 — 16 acres each to Pinot Noir and Chardonnay. In 1981, the entire industry could count 1,237 acres of vines. Just a year later, that number rose to 1,812.

Seven Springs ultimately emerged as one of Oregon's most widely acclaimed vineyards. Here is how Robert Parker's *The Wine Advocate* described it: "There is no vineyard in the Willamette Valley more highly valued by winemakers than Seven Springs. Other vineyards may ripen their fruit earlier, but the few extra days of hang time at Seven Springs rewards you with great acid balance and focused red and black fruit."

Within a couple years, MacDonald became an active member of the then North Willamette Valley Growers, eventually serving as the group's president. During this pivotal time of the industry's emergence, he was selected to serve on the board of the Oregon Wine Growers Association and became its president. In that position, he helped reorganize the OWA to focus on legislative efforts and lobbying.

Over the years, Seven Springs fruit was vinified by some of the area's top winemakers: St. Innocent and Bethel Heights led the list, along with Adelsheim, Domaine Drouhin Oregon, Cristom, Patricia Green, Dobbes Family Estate, Torii Mor and Evesham Wood. Most of them honored the wine's origin by putting the vineyard name on the label.

In 1998, Seven Springs continued earning prestige when it won the Growers Award for grapes sourced for Best Red at the Oregon State Fair Wine Competition. The variety was Gamay Noir, which outscored all Pinot Noirs submitted.

Highlights for MacDonald from the time included his appointment by Governor Barbara Roberts to the Oregon Wine Advisory Board in 1994. He was research committee chair, then chairman during eight years of service to the board.

The Northwest Center for Small

PHOTOS PROVIDED



Instructor Al MacDonald plants the rootstock block (first vines planted) at at the Chemeketa test vineyard located behind the Northwest Viticulture Center in Salem.



Al MacDonald (right) teaches a student how to properly train vines during a viticulture class at Chemeketa.



MacDonald (second from left) joins IOBC (International Organisation for Biological Control) colleagues at a meeting in Wadenswil, Switzerland, in 2004. LIVE (Low Input Viticulture and Enology) was the first entity of its kind in the U.S. and has earned the endorsement of the IOBC. In 1971, Global IOBC was established.

A Legacy of Learning

"Working with [Al] was always professional, productive and fun, and I especially appreciate all the help and support [he] gave me along the way at Chemeketa. [He] truly has always been the 'backbone' of the program from the beginning."

Barney Watson FACULTY EMERITUS, CHEMEKETA

"Al MacDonald has been an exceptional and steadfast partner to Oregon's wine grapegrowers and winemakers, helping them master the art and craft of farming at the margin. Al's leadership and insights over the years have helped position Oregon as one of the world's most promising viticultural regions but one that is unique for already consistently delivering on that promise."

Tom Danowski EXECUTIVE DIRECTOR, OWB & OWA

"There are very few old timers who have made a larger contribution to the common cause efforts of our winegrower family than Al MacDonald. In the 1990s, he led our research effort and later chaired the OWAB. In 1997 he was part of a small group of growers that founded the LIVE program. He then led the LIVE Board for several years and served on it for many more, providing invaluable institutional memory."

Ted Casteel CO-OWNER, BETHEL HEIGHTS VINEYARD



PHOTOS PROVIDED

Al MacDonald helps a student prune vines in Chemeketa's eight-acre test vineyard that he helped establish and maintain since 2001. The vineyard is planted to Pinot Noir, Pinot Gris, Pinot Blanc, Riesling, Viognier, Gamay Noir, Chardonnay, Sauvignon Blanc, Syrah and Tempranillo.

Fruits Research benefited from his participation as a grower industry member for more than a decade through the 1990s and into the early 2000s.

Of his many industry accomplishments, the one that outshines the rest — according to MacDonald — is his foundational work with LIVE (Low Input Viticulture and Enology, Inc.). From 1997 through 1999, he worked on the organizing committee for the sustainable vineyard program first proposed by Ted Casteel of Bethel Heights Vineyard.

That effort culminated in the creation of LIVE, a 501(c)3 charitable, nonprofit corporation offering sustainable viticulture certification to Oregon wineries. MacDonald was elected as LIVE's first president in 1999 and continued with the organization through 2013.

LIVE was the first entity of its kind in the U.S. and has earned the endorsement of the IOBC (International Organisation for Biological Control). Under the guidance of IOBC, he wrote LIVE's initial guidelines and checklist. This model is used by other states in launching their own programs.

From a career standpoint, the year 1999 is further punctuated by MacDonald's appointment as the first-ever college-credit viticulture instructor at Chemeketa Community College.

He developed the curriculum, designed class plans and planted the eight-acre test vineyard adjacent to the then Northwest Viticulture and Enology Center at the southernmost point in the Eola-Amity Hills AVA. The test vineyard, on aggregate soil formed by erosion of the sloping hillside above, was first planted in 2001. That initial acre and a half was joined over time by a dozen different varieties, including several clones of Pinot Noir, Pinot Gris, Pinot Blanc, Riesling, Viognier, Gamay Noir, Chardonnay, Sauvignon Blanc, Syrah and Tempranillo.

"All of them don't fully ripen every year," MacDonald said. "But they give students the opportunity to study their appearance and growing habits."

Before the test vineyard reached suitable teaching status, he taught classes at his own Seven Springs Vineyard, where participants practiced the real world application of first-hand viticultural skills.

In 2005, Seven Springs reached its apex of recognition when it was named one of the top ten vineyards in the U.S. by *Food & Wine* magazine.

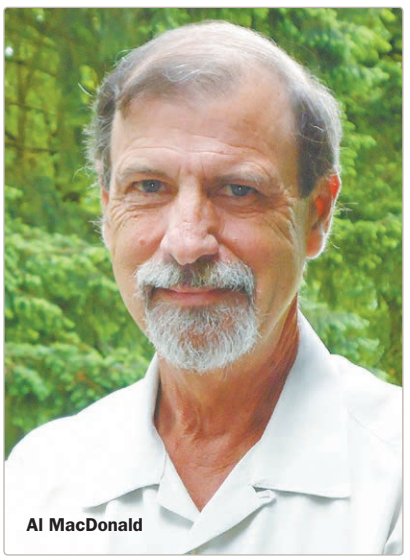
After his divorce from Witherspoon in 2001 and the subsequent division of Seven Springs holdings, the vineyard was leased in 2007 for 15 years to Mark Tarlov, then co-owner of Evening Land Vineyards. Though Tarlov has moved on to found Chapter 24 Vineyards, Seven Springs remains under exclusive control by Evening Land.

Culminating his career, MacDonald has been a featured speaker on Oregon viticulture around the country and internationally, too. He also authored a chapter in the 1992 edition of the Oregon Winegrape Growers Guide and co-wrote two chapters in the 2003 edition — the Northwest Wine Studies Center uses both in its viticulture textbooks.

Commenting on his years in the role of viticulture instructor, he said. "It has been as fulfilling for me as much as it has for my students. I consider it to have an ongoing learning experience."

Though modest in mentioning his accomplishments, MacDonald can truly be called one of the guiding forces behind the growth of the Oregon wine industry.

He helped nurture and encourage it from a fledgling hopeful clutch of cash-strapped entrepreneurs to a burgeoning business and an important contributor to the state's economy.



Al MacDonald

A parallel description can be applied to the school where he taught for 23 years and retired from in December 2014. What started out life as Chemeketa Community College's Northwest Viticulture Center has evolved into the Northwest Wine Studies Center, now often referred to by those in the know as Chemeketa Eola.

The Oregon-grown educational institution has reached the point where it deserves to be mentioned in the same breath with UC Davis, Germany's Geisenheim and the Ecole du Vin in Bordeaux.

Much of that elevated status was earned through the contributions of Al MacDonald, the 2014 Oregon Wine Press Person of the Year.

A Legacy of Learning

"Thanks to Al's continual optimism, we never lost the faith that we were building something enduring."

Patrick McElligott WINE STUDIES INSTRUCTOR, CHEMEKETA

"The highest praise that I have seen used for someone is something like the following: "He is the lawyer's lawyer" or "He is the doctor's doctor." The easy parallel here is to say that Al MacDonald is the vineyardist's vineyardist."

David Beck OWNER, CRAWFORD BECK VINEYARD

"When I enrolled in the new Viticulture/Enology program at Chemeketa in 1999, Al was the first person I met. After exploring the program and getting my questions answered, he asked me why I was interested in viticulture. I said that I had been sitting behind a desk for the last 18 years and wanted to be outside and that a vineyard seemed like a good place to be. His response was that he had been in a vineyard for the past 18 years and was looking forward to sitting behind a desk."

Rob Clarke OWNER, TERRAPIN CELLARS

"There are so many things to thank Al for…his vision of and commitment to wine education in Oregon, his realistic approach to wine growing and teaching, and his help in getting me (through a snow storm!) to my first interview at Chemeketa. I'm so glad we made it!"

Jessica Sandrock WINE STUDIES INSTRUCTOR, CHEMEKETA



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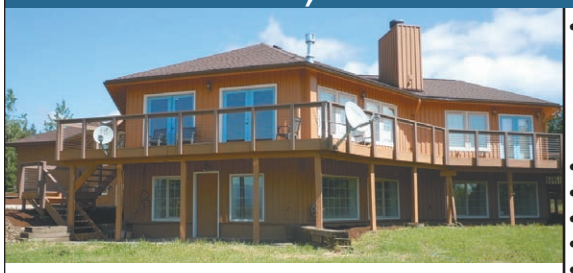
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- Sweeping deck, mountain views
- Large outbuilding
- Awesome location
- Great for dual living
- $889,000
- WVMLS#675703 RMLS#14274202
  Property also currently listed on www. airbnb.com

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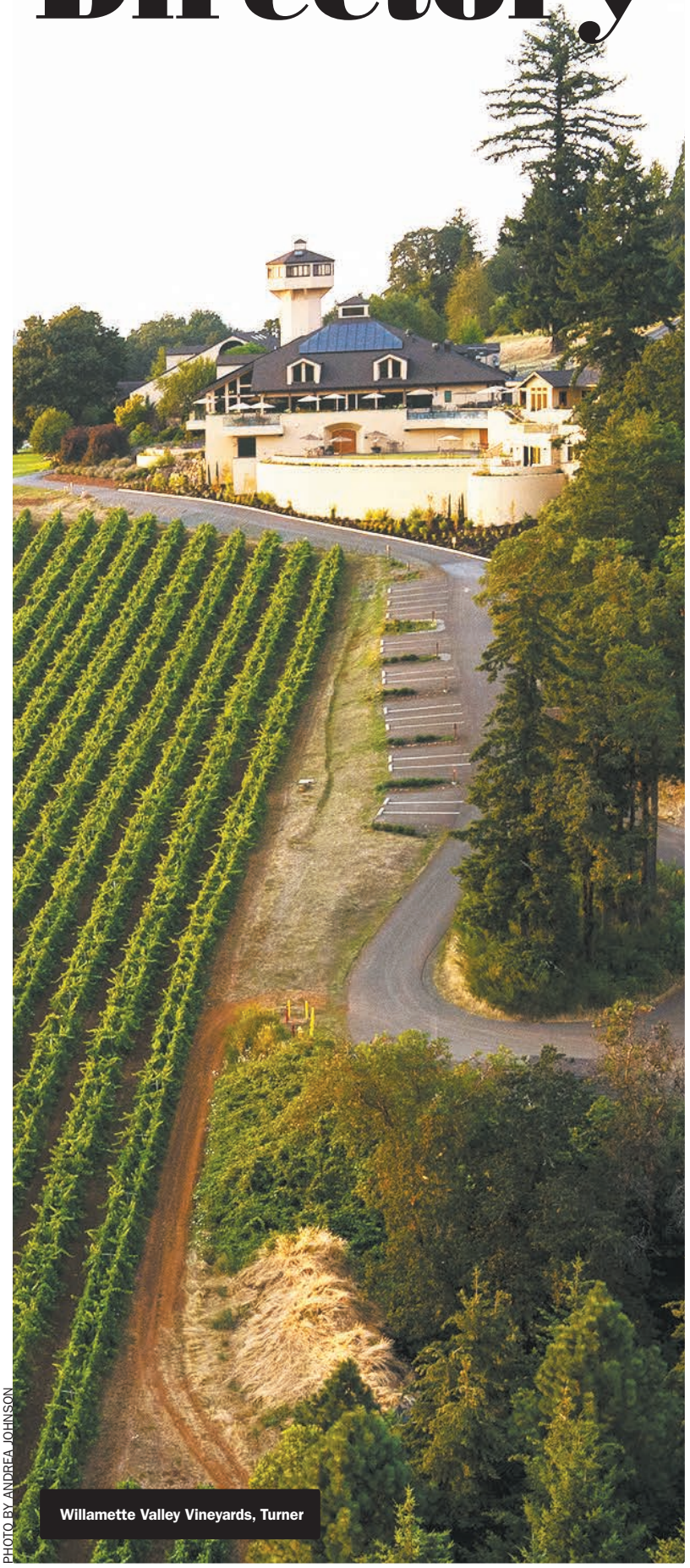


PHOTO BY ANDREA JOHNSON

Willamette Valley Vineyards, Turner

North Willamette Valley

BANKS

Sunswept Vineyard
503-430-7014

BEAVERTON

Cooper Mountain Vineyards
503-649-0027

NW Wine Works
503-476-0203

Ponzi Historic Estate
14665 S.W. Winery Lane
503-628-1910
www.ponziwines.com

CARLTON

Andante Vineyard
503-734-8121

Andrew Rich Wines
503-284-6622

Angel Vine Wine
503-969-7209

Anne Amie Vineyards
305-864-2991

Asilda
503-538-3570

Bachelder Oregon
905-941-3942

Barking Frog Winery
503-702-5029

Belle Pente Wine Cellars
503-852-9500

Bramble Hill Vineyard
503-522-4320

Cana's Feast Winery
503-852-0002

Carlo & Julian

- A 1000 E. Main Street, Carlton, OR 97111
- P 503-852-7432
- W www.carloandjulianwinery.com
- Owner: Felix Madrid
- Labels: Carlo & Julian
- Varieties: Pinot Noir, Pinot Blanc, Albariño, Sauvignon Blanc, Grenache, Malbec, Syrah, Tempranillo, Merlot, Cabernet Sauvignon
- Case Production: 1,000
- Hours: Sat.–Sun., 12 p.m.–5 p.m.
- Map: Page 55

Carlo & Julian
ESTATE GROWN PINOT NOIR SINCE 1991

Carlton Cellars
503-852-7888

The Carlton Winemakers Studio
503-852-6100

Chilmark Wine Company
781-859-9512

D'Anu Wines
503-333-9018

De Ponte Cellars/Lonesome Rock Firehouse
503-852-3014

Dos Estevan Wines
503-936-6885

Dukes Family Vineyards
503-852-6100

Ecosse
503-318-7104

EIEIO & Co.
503-852-6733

Esper Cellars
503-502-5789

Flaneur Wines
202-374-0828

Folin Cellars (TR)
503-349-9616

Ghost Hill Cellars
503-852-7347

Hamacher Wines
503-852-7200

Hammer & Tongs
503-449-4825

The Horse Radish
503-852-6656

Huntington Hill Vineyards
650-307-6900

J. Daan Wine Cellars
503-807-4435

K & M Wines (TR)
503-625-3236

Kelley Fox Wines
503-679-5786

Ken Wright Cellars
503-852-7070

KK Wine Company/Mad Violets
503-710-8482

Kramer Vineyards (TR)
503-852-3045

Lachini Vineyards (TR)
206-276-5750

Laurel Ridge

- A 13301 N.E. Kuehne Rd.
- C Carlton, OR 97111
- P 503-852-7050
- W www.laurelridgewinery.com
- Owner: Susan Teppola
- Winemaker: Matt Bertrand
- Varieties: Brut, Pinot Gris, Roca Riesling, David's Tableau Vivant, Barrel Select Pinot Noir, Cab Franc Port
- Case Production: 4,400
- Hours: Mon.–Fri., 12 p.m.–5 p.m.; Sat.–Sun., 11 a.m.–5 p.m. and by appt.
- Map: Page 55

LAUREL RIDGE WINERY

Lazy River Vineyard
503-662-5400

Lemelson Vineyards
503-852-6619

Libra Wines
503-313-1775

MacCallum Family Cellars
503-282-5244

Main et Coeur
602-717-8364

Merriman Wines
503-560-1769

Monks Gate Vineyard
503-852-6521

Noble Pig (TR)
503-474-2000

Omero Cellars

- A 213 N. Yamhill Street (Highway 47)
- C Carlton, OR 97111
- P 503-852-3067
- W www.omerocellars.com
- E contact@omerocellars.com
- Winemaker: Chad Stock
- Labels: Omero Cellars
- Varieties: Pinot Noir, Pinot Gris, Chardonnay
- Case Production: 5,000
- Hours: Open daily, noon–5 p.m.; Winter hours, Thurs.–Mon.
- Map: Page 54

Omero CELLARS

Platinum Vines
503-720-4743

Quintet Cellars
503-313-3641

Retour Wine Company
971-237-4757

Saikkonen Vineyard
503-703-9794

Scott Paul Wines
503-852-7300

Seven of Hearts

- A 217 W. Main Street, Carlton, OR 97111
- P 971-241-6548
- W www.sevenofheartswine.com
- Owners: Byron and Dana Dooley
- Winemaker: Byron Dooley
- Labels: Luminous Hills, Seven of Hearts
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Viognier, Roussanne, Sauvignon Blanc, Riesling, Grenache, Syrah, Mourvèdre, Cinsault, Cabernet Sauvignon, Cabernet Franc, Merlot, Tannat, Nebbiolo, Viognier Sweet Wine (ice wine-style), Pinot Noir Dessert Wine (Port-style), Rosé of Pinot Noir, Rosé of Cabernet Franc
- Case Production: 5,000
- Hours: Thurs.–Mon., 11 a.m.–5 p.m.
- Map: Page 54

SEVEN OF HEARTS

> "What is better than to sit at the table at the end of the day and drink wine with friends, or substitutes for friends?"
>
> JAMES JOYCE

Siltstone Wines
503-864-4858

Soter Vineyards
503-662-5600

Stone Griffon Vineyard
971-237-1045

Troon Vineyard (TR)
503-852-3084

Trout Lily Ranch
503-522-6272

Twelve

- A 214 W. Main Street, Carlton, OR 97111
- P 503-435-1212
- W www.twelvewine.com
- E staff@twelvewine.com
- Owners: John and Linda Lenyo
- Winemaker: John Lenyo
- Labels: Twelve
- Varieties: Pinot Noir, white blend
- Case Production: 1,200
- Map: Page 54

twelve

Van Dyke Ferments
503-852-7050

Wahle Vineyards & Cellars
503-241-3385

The Wine R.A.T.
503-302-8545

Woven Wineworks/Covey Ridge Vineyard
954-673-2188

CORNELIUS

A Blooming Hill Vineyard Winery
503-992-1196

Ardiri Winery & Vineyard
503-628-0955

Dion Vineyard
503-292-3263

Gresser Vineyard
503-679-3497

DAYTON

1789 Wines
503-435-7882

Archery Summit Winery
503-864-4300

Armonéa Wines
503-864-3446

Boulevard Estate
414-220-4728

Caballus Cellars
503-435-7882

De Ponte Cellars
503-864-3698

Domaine Serene Vineyards & Winery

- A 6555 N.E. Hilltop Ln., Dayton, OR 97114
- P 503-864-4600
- W www.domaineserene.com
- Owners: Grace & Ken Evenstad
- Winemaker: Erik Kramer
- Varieties: Pinot Noir & Chardonnay
- Case Production: 25,000
- Hours: Daily, 11 a.m.–4 p.m.
- Map: Page 55

DOMAINE SERENE

Durant Vineyards
503-864-3785

Guillen Family Wines
503-560-0022

Hauer of the Dauen

- A 16425 S.E. Webfoot Road
- C Dayton, OR 97114
- P 503-868-7359
- E hauerofdauen@aol.com
- Owners: Carl and Lores Dauenhauer
- Winemaker: Allen Dauenhauer
- Labels: Hauer of the Dauen
- Varieties: Estate-grown Pinot Noir, Pinot Gris, Gewürztraminer, Chardonnay, Riesling, Gamay Noir, Lemberger
- Case Production: 2,500
- Hours: Fri.–Mon., noon–5 p.m.; by appointment; open year round.
- Map: Page 55

Hauer of the Dauen Estate

Hawkins Cellars
503-554-9885

McCleskey Cellars
503-590-0454

Methven Family Vineyards

- A 11400 Westland Ln., Dayton, OR 97114
- P 503-868-7259
- W www.methvenfamilyvineyards.com
- Owners: Allen & Jill Methven
- Winemaker: Chris Lubberstedt
- Labels: Methven Family Vineyards
- Varieties: Pinot Noir, Gamay Noir, Chardonnay, Pinot Gris, Riesling
- Case Production: 2,500
- Hours: Summer, 11 a.m.–5 p.m.; Winter, Fri.–Sun., 11 a.m.–5 p.m.
- Map: Page 55

METHVEN FAMILY *vineyards*

Orchard View Vineyards & Oliver Cellars
503-472-0298

Paetra Wine Company
503-560-8149

Seufert Winery
503-864-2946

Stoller Family Estate
503-864-3404

Vista Hills Vineyard (TR)
503-864-3200

White Rose Estate
503-864-2328

Winter's Hill Estate
503-864-4610

DUNDEE

12th & Maple Wine Company
503-538-7724

Anam Cara Cellars
503-537-9158

Ancient Cellars
503-437-4827

And Wine Company
713-305-3096

Angela Estate Winery (TR)
503-554-1049

Antica Terra
503-244-1748

Argyle Winery (TR)
503-538-8520

Arterberry Maresh
503-434-7689

Ayoub Wines
503-805-2154

Baptista Maresh Vineyard
503-240-9313

Barrel Fence Cellars
503-538-7177

Barron-Wahl Wines
503-625-1694

Black Walnut Inn & Vineyard/Utz Wines
503-538-8663

Cameron Winery
503-538-0336

Cathedral Ridge Winery (TR)
503-537-9977

Chapter 24 Vineyards (TR)
917-374-7285

Crumbled Rock Winery
503-537-9682

WINERIES

Domaine Drouhin Oregon
503-864-2700

Domaine Trouvére
503-487-6370

Domaine Verdant
503-662-3394

Duck Pond Cellars
503-538-3199

Elevée Winegrowers
503-840-8448

Erath Winery
503-538-3318

Evening Land Vineyards

- A Tasting Room: 1326 N. Hwy 99W, Ste. 100
- C Dundee, OR 97115
- W www.eveninglandvineyards.com
- E oregonhospitality@elvwines.com
- Labels: Evening Land Vineyards
- Varieties: Pinot Noir, Chardonnay, Gamay Noir
- Case Production: 10,000
- Hours: High-Season: 10 a.m.–5 p.m. daily; Off-Season: call for hours
- Map: Page 55

EVENING LAND VINEYARDS
EOLA-AMITY HILLS • CENTRAL AND SONOMA COAST • BURGUNDY

The Four Graces
503-554-8000

Hawkins Cellars (TR)
503-554-9885

Interrobang
503-889-8814

KV Wines
612-359-9449

Lange Winery
503-538-6476

Le Cadeau Vineyard/Aubichon Cellars (TR)
503-625-2777

Macindoe Family Cellars
503-538-7724

Maresh Red Barn Tasting Room

- A 9325 Worden Hill Road
- C Dundee, OR 97115
- P 503-537-1098
- Featured Wines: Arterberry Maresh, Powell Hill Winery, Maresh Vineyard
- Varieties: Pinot Noir, Chardonnay, Riesling
- Hours: noon–5 p.m., Fri., Sat. & Sun. (Feb.–Dec.)
- Map: Page 55

Maresh Red Hills VINEYARD

NW Wine Company/Hyland Estates
503-474-0799

Panther Creek Cellars
503-472-8080

Ponzi Wine Bar
100B S.W. Seventh Street
503-554-1500
www.ponziwines.com

Powell Hill Cellars
503-560-5246

Precept Wine
206-267-5252

Quest Cellars
503-487-7691

Seven of Hearts/Luminous Hills
971-241-6548

Sokol Blosser Winery
503-864-2282

Tertulia Cellars (TR)
503-554-8995

Thistle Wines
503-200-4509

Torii Mor Winery
503-538-2279

Winderlea Vineyard & Winery
503-554-5900

Wine By Joe/Dobbes Family Estate/Jovino
503-538-1141

Zerba Cellars (TR)
541-938-9463

FOREST GROVE

Apolloni Vineyards
503-524-5663

David Hill Vineyards & Winery
503-992-8545

Forty Five
503-860-778

Marshall Davis
211 W. Main Street
503-852-6656
www.marshalldaviswine.com

Momokawa Premium Saké
503-357-7056

Montinore Vineyards
503-359-5012

Pheasant Hill Vineyard
503-472-1243

Shafer Vineyard Cellars

- A 6200 N.W. Gales Creek Road
- C Forest Grove, OR 97116
- P 503-357-6604
- W www.shafervineyardcellars.com
- Owners: Miki and Jerry Kramer
- Label: Shafer Vineyard Cellars
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Riesling, Port-style and dessert wines
- Case Production: 7,500
- Map: Page 54

SHAFER VINEYARD CELLARS

> "Wine can of their wits the wise beguile, make the sage folic, and the serious smile."
>
> HOMER

Tualatin Vineyards
503-588-9463

Zimri Cellars
503-260-7529

GASTON

ADEA Wine Co.
26421 Highway 47
503-662-4509
www.adeawine.com

AF Nichols Wines
971-219-9561

Beacon Hill Winery & Vineyard
503-550-2502

Big Table Farm
503-662-3129

Bishop Creek Cellars
503-550-7700

Boulay Wine Company
206-459-1130

Cancilla Cellars
503-985-7327

Carden Cellars/Carney Weeden Beverage Co./Bomb Wines
973-900-7087

Eisold Smith Wines
971-832-2467

Elk Cove Vineyards

- A 27751 N.W. Olson Road
- C Gaston, OR 97119
- P 503-985-7760/877-ELK-COVE
- W www.elkcove.com
- Owners: Pat and Joe Campbell; and Adam and Carrie Campbell
- Winemaker: Adam Campbell
- Labels: Elk Cove Vineyards
- Varieties: Pinot Gris, Pinot Blanc, Pinot Noir, Riesling
- Case Production: 35,000
- Hours: Daily, 10 a.m.–5 p.m.
- Map: Page 54

ELK COVE VINEYARDS

Harper Voit Wines
503-583-4221

Holmes Gap Vineyard
503-779-4645

Imbue
503-442-3940

Ingstad Wine
808-280-8050

Kramer Vineyards

- A 26830 N.W. Olson Rd., Gaston, OR 97119
- P 503-662-4545
- W www.kramervineyards.com
- Owners: Trudy and Keith Kramer
- Winemakers: Kimberley, Keith, Trudy Kramer
- Labels: Kramer Vineyards
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Müller-Thurgau and Sparkling Wines
- Case Production: 3,000
- Hours: (Apr.–Oct.) Daily, 11 a.m.–5 p.m.; (Nov.–Mar.) Thurs.–Sun. 11 a.m.–5 p.m.
- Tasting Room: 258 N. Kutch Ste. B, Carlton
- Hours: (Nov.–Mar.) Thur.–Sun., 11 a.m.–5 p.m.; (Apr.–Oct.) Fri.–Sun., 11 a.m.–5 p.m.
- Map: Page 54

KRAMER VINEYARDS
EST 1984

Labor Wines
702-466-0987

Leah Jorgensen Cellars
503-713-3277

Oppressed Wines
503-860-3044

Patton Valley Vineyard

- A 9449 S.W. Old Hwy. 47
- C Gaston, OR 97119
- P 503-985-3445
- W www.pattonvalley.com
- Owners: Monte & Sherie Pitt, Dave Chen
- Labels: Patton Valley Vineyard
- Varieties: Pinot Noir, Pinot Noir Rosé, Pinot Noir Blanc, Syrah
- Case Production: 4,500
- Hours: Thur.–Mon., 11 a.m.–5 p.m. (Jan. & Feb. weekends only)
- Map: Page 54

PATTON VALLEY VINEYARD

Plum Hill Vineyards
503-359-1946

The Pressing Plant
503-704-1529

Tendril Wine Cellars
503-474-7705

Three Trees Lane
971-241-7737

Twelve
503-358-6707

WildAire Cellars
503-851-3689

HILLSBORO

Blizzard Wines
360-904-1668
Freja Vineyards
503-628-0337
Garden Vineyards
503-547-9046
Helvetia Winery
503-348-0882
J Albin Winery
541-510-4707
Meier Farms Vineyard
503-849-4978
Montebruno
503-628-7829
Oak Knoll Winery
503-648-8198
Ruby Vineyard & Winery
503-628-1298
Sufi Cellars
503-939-3617

LAFAYETTE

Barbara Thomas Wines
503-789-4721

LAKE OSWEGO

Hood's Wind Cellar
503-635-8667
Monte Ferro
503-803-9180

McMINNVILLE

Biggio Hamina Cellars
503-737-9703
Brittan Vineyards
509-989-2507
Carlton Cyderworks
971-241-3077
Chapter 24 Vineyards
917-374-7285
Coeur de Terre Vineyards
503-472-3976
Coleman Vineyard
503-843-2707
de Lancelotti Family Vineyards
503-804-3352
DeFerrari
503-550-4464
Denison Cellars
541-517-3370
Dominio IV
503-852-6100
Eisold Smith Wines (TR)
971-832-2467
Elizabeth Chambers Cellar
541-345-3171
Eminent Domaine
503-474-4443
Eola Hills (TR)
503-623-2405
The Eyrie Vineyards
503-472-6315
Fairsing Vineyard
503-550-2751
Formaglini Vineyards
714-614-0840
Genius Loci/Lundeen Wines
503-407-7589
Grochau Cellars
503-522-2455
Love A Wine Company
510-543-3146
Lumos Wine Company
541-929-3519
Matello
503-939-1308

Maysara

- A 15765 S.W. Muddy Valley Road
- C McMinnville, OR 97128
- P 503-843-1234
- W www.Maysara.com
- Winemaker: Tahmiene Momtazi
- Labels: Maysara & Three Degrees
- Varieties: Pinot Noir, Pinot Gris, Pinot Blanc, Sparkling Rosé
- Case Production: 10,000
- Hours: (June–Oct.) Mon.–Sat., 11 a.m.–5 p.m., Sun., 12 p.m.–5 p.m.; (Nov.–May) Mon.–Sat., 11 a.m.–4 p.m.
- Map: Page 54

Meristem Wines
541-908-4032
Missing Silo Wines
503-422-1162
Noble Pig
503-472-7189
Noel Family Vineyard
503-723-6228
R. Stuart & Co.
503-472-6990

Remy Wines

- A 905 N.E. 10th Ave.
- C McMinnville, OR 97128
- P 503-560-2003
- W www.remywines.com
- Owner: Remy Drabkin
- Winemaker: Remy Drabkin
- Labels: Remy Wines, Three Wives
- Top 5 Varieties: Sangiovese, Barbera, Dolcetto, Lagrein, Nebbiolo
- Hours: Fri.–Sun., 12 p.m.–6 p.m.
- Map: Page 55



Sarah Powell Wines
509-455-4151
Seven of Hearts / Luminous Hills Winery
971-241-6548
Stevenson Barrie Cellars
503-781-0424
Stone Wolf Vineyards/Stone Wolf Cellars
503-434-9025
Stony Mountain Vineyard
503-550-6317
Temptress Wines
503-730-9633

Terra Vina Wines

- A Tasting Room Address: 585 N.E. Third Street
- C McMinnville, OR 97128
- P 503-474-6777
- A Vineyard Tasting Room Address: 33750 S.W. Ladd Hill Road
- C Wilsonville, OR 97070
- P 503-925-0712
- W www.TerraVinaWines.com
- Owners: Carole & Karl Dinger
- Winemaker: Karl Dinger
- Labels: Terra Vina, Terra Vina La Famiglia, tvw
- Varieties: Estate-Grown Cabernet Franc, Dolcetto, Riesling & Pinot noir, Big Reds: Syrah, Cabernet Sauvignon, Malbec, Merlot, Sangiovese, Tempranillo.
- Case Production: 2,500
- Hours: See website for current information on both locations
- Map: Page 55

Vista Hills Vineyard
503-864-3200
Walnut City Wineworks
503-437-4207
Westrey Wine Co
503-224-7809
Willamette Valley Vineyards Wine Center
503-883-9034
Xylem Wines
503-583-5964
Yamhill Valley Vineyards
503-843-3100

> "When you ask one friend to dine, Give him your best wine! When you ask two, The second best will do!"
>
> HENRY WADSWORTH LONGFELLOW

Youngberg Hill Vineyard Inn

- A 10660 S.W Youngberg Hill Road
- C McMinnville, OR 97128
- P 503-472-2727
- W www.youngberghill.com
- Owners: Nicolette and Wayne Bailey
- Winemaker: Wayne Bailey
- Label: Youngberg Hill
- Varieties: Pinot Gris, Pinot Blanc, Pinot Noir
- Case Production: 1,500
- Hours: Daily, 10 a.m.–4 p.m.
- Map: Page 54

Z'IVO Wines
503-705-9398

NEWBERG

A to Z Wineworks
503-538-0666
Acme Wineworks
503-852-6969

Adelsheim Vineyard

- A 16800 N.E. Calkins Lane
- C Newberg, OR 97132
- P 503-538-3652
- W www.adelsheim.com
- Owners: David Adelsheim, Ginny Adelsheim, Jack & Lynn Loacker
- Winemaker: Dave Paige
- Labels: Adelsheim
- Varieties: Pinot noir, Pinot gris, Chardonnay, Pinot blanc, Auxerrois, Syrah
- Case Production: 42,500
- Hours: Daily, 11 a.m. to 4 p.m.
- Map: Page 55

Alexana Winery
503-852-3013
Alumni
503-954-2157
Anam Cara Cellars (TR)
503-956-7909
Ancient Cellars (TR)
503-437-4827
Anderson Family Vineyard
503-554-5541
ArborBrook Vineyards
503-789-8134
Archer Vineyard
503-702-0537
Argyle Winery
503-538-8520
Artisanal Wine Cellars
503-312-8059

WINERIES

August Cellars
503-554-6766

Ayres
503-554-9150

Beaux Frères
503-537-1137

Bells Up Winery
513-325-8783

Bergström Wines
503-538-8705

Brick House Wine Company
503-538-5136

Cat Man Cellars
503-201-6381

Chehalem
503-538-4700

Claygate Vineyard
503-554-9463

Cliff Creek Cellars

- Newberg Tasting Room: 214 E. First St. Newberg, OR 97132
- Vineyard Tasting Room: 1015 McDonough Rd. Gold Hill, OR 97525
- Newberg: 503-487-6692
- Vineyard: 541-855-5330
- www.cliffcreek.com
- Owners: The Garvin Family
- Labels: Cliff Creek Cellars, Red Red Wine, NI Bar Reserve
- Varieties: Merlot, Syrah, Sangiovesse, Cabernet Franc, Cabernet Sauvignon, Claret and Super Tuscan
- Case Production: 5,000
- Hours Newberg: Sun., Thur., noon–5 p.m.; Fri.–Sat., noon–6 p.m.; Closed Tues. & Wed.; Closed Christmas, Easter & Fourth of July
- Hours Vineyard: Thur.–Mon., noon–5 p.m.; Closed Christmas Eve & Christmas, Easter & Fourth of July
- Map: Page 55

Cliff Creek CELLARS

Coattails
503-330-5107

Colene Clemens Vineyards
503-357-5613

Crowley Wines
971-645-3547

David Hill Vineyards & Winery (TR)
503-992-8545

DP Cellars
503-585-6447

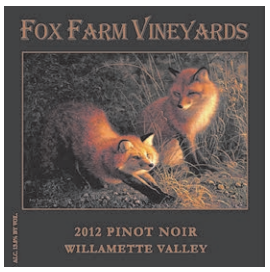
Dusky Goose
503-857-5776

Et Fille Wines
503-449-5030

Ferraro Wines (TR)
503-645-0627

Fox Farm Vineyards

- 606 E. First Street, Newberg, OR 97132
- 503-538-8466
- www.foxfarmvineyards.com
- Owners: David Fish, Desiree Neel, Thomas Ratcliff
- Winemaker: Joe Dobbes
- Labels: Fox Farm Vineyards
- Varieties: Pinot Noir, Pinot Gris, Pinot Blanc, Syrah
- Case Production: 1,000
- Hours: 12 p.m.–8 p.m. everyday
- Map: Page 55



Halliday Hill
503-537-1926

Idealist Wines
503-474-8886

JK Carriere
503-554-0721

Lachini Vineyards
503-864-4553

Le Cadeau Vineyard / Aubichon Cellars
503-625-2777

Loosen Christopher Wines
503-984-3041

Matzinger Davies Wine Company
503-593-6168

McKinlay Vineyards
503-625-2534

Medici Vineyards
503-538-9668

Mellen Meyer
208-995-9566

Natalie's Estate Winery
503-554-9350

Native Flora Wines
503-422-1162

Norris Mckinley
714-841-8877

Olenik Vineyards
858-204-5687

Ovum Wines
407-929-8335

Owen Roe
503-678-6514

Parrett Mountain Cellars
503-538-0382

Patricia Green Cellars
503-554-0821

Penner-Ash Wine Cellars
503-554-5545

Prive Vineyard
503-554-0464

Proteus
503-487-0104

Purple Cow Vineyards
971-259-8269

PH Winery/Purple Hands Tasting Room

- 10505 N.E. Red Hills Road
- Dundee, OR 97115
- 503-538-9095
- www.purplehandswine.com
- Owners: Cody and Marque Wright
- Winemaker: Cody Wright
- Labels: PH Winery, Purple Hands Wines
- Variety: Pinot Noir
- Case Production: 3,000 cases
- Hours: Thurs.–Sun., 11 a.m. to 5 p.m. or by appointment.
- Map: Page 55

Rain Dance
503-294-9394

Raptor Ridge
503-887-5595

Redman Wines
503-554-1290

REX HILL

- 30835 N. Highway 99W
- Newberg, OR 97132
- 503-538-0666
- www.REXHILL.com
- Owners: Bill Hatcher, Deb Hatcher, Sam Tannahill & Cheryl Francis
- Winemaker: Michael Davies
- Labels: REX HILL
- Varieties: Pinot Noir, Chardonnay
- Case Production: 10,263 cases
- Hours: Daily, 10 a.m.–5 p.m.
- Map: Page 55

REX HILL

Ribbon Ridge Estate
503-538-5086

Ribera Vineyards
503-638-7323

Rocky Point Cellars
509-995-2771

Roco Winery
503-538-7625

Shea Wine Cellars
503-241-6527

Stephen Goff Wines
503-314-3423

Styring Vineyards
503-866-6741

Suzor Wines
503-593-4999

Swick Wines
503-453-3326

The Potter's Vineyard
503-504-3796

Three Trees Lane
971-241-7737

Timothy Malone Wines
503-730-6433

Trisaetum Vineyards
503-435-9627

Utopia Wines
503-298-7841

Vercingetorix
503-538-9895

VIDON Vineyards

- 17425 N.E. Hillside Drive
- Newberg, OR 97132
- 503-538-4092
- www.vidonvineyard.com
- Owners: Don and Vicki Hagge
- Winemaker: Don Hagge
- Labels: VIDON Vineyards–All Estate-grown in Chehalem Mountains AVA
- Varieties: Pinot Noir, Syrah, Tempranillo, Chardonnay, Pinot Gris, Pinot Blanc, Viognier
- Case Production: 1,600
- Hours: Weekends: 10 a.m.–4 p.m.; Weekdays: by appt.
- Map: Page 55

VIDON VINEYARD

Volare Vineyards
503-358-8568

Whistling Ridge Vineyards
503-538-6641

Willful Wine Company
503-577-8982

Zimri Cellars (TR)
503-260-7529

NORTH PLAINS

51 Weeks Winemaking
503-858-4999

Abbey Creek Vineyard
503-389-0619

SHERIDAN

J Wrigley
503-857-8287

"Wine, one sip of this will bathe the drooping spirits in delight beyond the bliss of dreams. Be wise and taste."

JOHN MILTON

Open Book Wines
503-867-4086

Ransom Wine Company
503-876-5022

SHERWOOD

Alloro Vineyard
503-320-5696

Blakeslee Vineyard Estate

- A 20875 S.W. Chapman Road
- C Sherwood, OR 97140
- P 503-625-6902
- W www.blakesleevineyard.com
- ★ Owners: Bill & Sheila Blakeslee
- Varieties: Estate Pinot Noir, Rosé of Pinot Noir, White Pinot Noir, Chardonnay, Riesling, Late Harvest Riesling.
- Case Production: 2,400
- Hours: Daily, 11 a.m.–5 p.m.
- ✖ Map: Page 55

Hawks View Cellars
503-625-1591

K & M Wines
503-625-3236

Nemarniki Vineyard
971-235-2364

Pamplin Vineyards
503-864-2991

Ponzi Vineyards
19500 S.W. Mountain Home Road
503-628-1227
www.ponziwines.com

Rallison Cellars
503-381-7378

ST. PAUL

Lady Hill
503-312-6559

Sineann
503-341-2698

TIGARD

Tigard Wine Crafters
503-895-0538

TIMBER

Wines of Oregon
503-623-6181

TUALATIN

Aberrant Cellars
303-870-0004

Carabella Vineyard
503-925-0972

Christopher Michael Wines
775-901-3007

Union Wine Company
971-322-4791

WEST LINN

Holloran Vineyard Wines
503-655-2122

Meredith Love
503-451-3414

Oswego Hills
503-655-2599

Pete's Mountain Vineyard
503-656-2130

Ribera Vineyards
503-638-7323

WILSONVILLE

Terra Vina Wines
503-925-0712

YAMHILL

Gran Moraine Winery
707-547-4000

Kason Vineyards
503-537-3070

Lenné
503-956-2256

Lujon Wine Cellars
503-270-8153

Piper Hill Vineyards & Winery
503-519-5649

Roots Wine Company

- A 19320 N.E. Woodland Loop
- C Yamhill, OR 97148
- P 503-730-0296
- W www.rootswine.com
- E rootsvineyard@gmail.com
- ★ Owners: Chris and Hilary Berg
- ✱ Winemaker: Chris Berg
- Labels: Roots, Racine, Klee, Theo, Sheboygandy
- Varieties: Pinot Noir, Pinot Gris, Chardonnay, Melon de Bourgogne, Riesling and more
- Case Production: 4,000
- Hours: Thurs.–Sun., noon–5 p.m. (Feb.–Dec.); also by appointment.
- ✖ Map: Page 55

Saffron Fields Vineyard
503-662-2839

Soléna Estate
503-662-3700

Stag Hollow

- A 7930 N.E. Blackburn Road
- C Yamhill, OR 97148
- P 503-662-5609
- W www.staghollow.com
- ★ Owners: Jill Zarnowitz and Mark Huff
- ✱ Winemaker: Mark Huff
- Labels: Stag Hallow
- Varieties: Pinot Noir, Dolcetto, Tempranillo, Field Red Blend, Muscat
- Case Production: 1,500
- Hours: Open Memorial, Labor Day and Thanksgiving Weekends or By Appointment
- ✖ Map: Page 55

WillaKenzie Estate
503-662-3280

Yamhill Springs Vineyard
503-662-3576

Central Willamette Valley

AMITY

Amity Vineyards
503-835-2362

Brooks Winery

- A 21101 S.E. Cherry Blossom Lane
- C Amity, OR 97101
- P 503-435-1278
- W www.brookswine.com
- ★ Owners: Pascal Brooks
- ✱ Winemaker: Christopher Williams
- Labels: Brooks Wines, Terue Wines
- Varieties: Riesling, Pinot Noir, Gewürztraminer, Muscat, Pinot Blanc, Pinot Gris
- Case Production: 12,000
- Hours: Tues.–Sun., 11 a.m.–5 p.m., year round
- ✖ Map: Page 55

Coelho Winery
503-835-9305

Cottonwood Winery of Oregon

- A Tasting Room: 510 S. Trade Street
- C Amity, OR 97101
- P 503-860-9194
- W www.cottonwoodwinery.com
- E info@cottonwoodwinery.com
- ★ Owners: Phil and Aaron Lieberman
- ✱ Winemaker: Aaron Lieberman
- Labels: Cottonwood Winery of Oregon
- Varieties: Limited-production Pinot noir & Syrah. Micro-production sparkling and estate wines: Chardonnay, Müller-Thurgau; plus red and white blends.
- Case Production: 1,500 to 2,000
- How to buy: tasting room, web, OR and WA retailers, restaurants and special events/festivals
- ✖ Map: Page 55

Dukes Family Vineyards

- A 7845 S.E. Amity Road, Amity, OR 97101
- P 503-835-0620
- W www.dukesfamilyvineyards.com
- E info@dukesfamilyvineyards.com
- ★ Owners: Pat and Jackie Dukes
- ✱ Winemaker: Kelly Kidneigh
- Label: Dukes Family Vineyards
- Varieties: Pinot Noir, Syrah & Chardonnay
- Case Production: 1,200
- Hours: By appointment
- ✖ Map: Page 55

Iota Cellars
503-835-4610

Keeler Estate Vineyard

- A 5100 S.E. Rice Lane, Amity, OR 97101
- P 503-550-0308
- W www.keelerestatevineyard.com
- ★ Owners: Craig and Gabriele Keeler
- ✱ Winemaker: Darcy Pendergrass
- Labels: Keeler Estate Vineyard
- Varieties: Pinot Gris, Chardonnay, Riesling, Pinot Noir
- Case Production: 1,000
- Hours: Memorial Day, Labor Day and Thanksgiving weekends. Or by appt. email info@keelerestatevineyard.com
- ✖ Map: Page 55



Kristin Hill Winery
503-835-0850

Mia Sonatina Cellars
503-449-0834

Mystic Wines
503-581-2769

Samuel Robert Winery
503-835-9305

Wine Fauve
503-819-5685

WINERIES

DALLAS

Amalie Robert Estate
503-831-4703

Chateau Bianca
503-623-6181

Franchere
773-710-7024

Illahe Vineyards & Winery
503-831-1248

Namasté Vineyards

- A 5600 Van Well Road, Dallas, OR 97338
- P 503-623-4150
- W www.namastevineyards.com
- ★ Owners: Dave and Casi Masciorini
- Varieties: Pinot Noir, Chardonnay, Riesling, Gewürztraminer, Cabernet Sauvignon, Merlot, Syrah
- Case Production: 2,000
- Hours: Daily, 12 p.m.–6 p.m.
- A Tasting Room 2: 3250 Pacific Hwy., Independence
- Hours: 11 a.m.–6 p.m.
- Map: Page 56

Scenic Valley Vineyard
503-393-4926

Van Duzer Vineyards
503-623-6420

INDEPENDENCE

Namasté Vineyards (TR)
503-623-4150

Redgate Vineyard
503-428-7115

MONMOUTH

3 Fools
541-974-6050

Airlie Winery
503-838-6013

Elkhorn Ridge Vineyards & Winery
208-622-5305

Emerson Vineyards
503-838-0944

Treos
503-610-3530

RICKREALL

A&S Wines
503-576-0065

Bryx Wine
541-231-1908

Cherry Hill Winery
503-623-7867

Dragonfly Creek Vineyard
503-623-5380

Eola Hills Wine Cellars

- A 501 S. Pacific Highway 99W
- C Rickreall, OR 97231
- P 503-623-2405
- W www.eolahillswinery.com
- ★ Owner: Corporation
- Winemaker: Steve Anderson
- Labels: Eola Hills
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Rosé, Cabernet Sauvignon, dessert wines
- Case Production: 65,000
- Winery Hours: Daily, 10 a.m.–5 p.m.
- A Legacy Estate Tasting Room: 1600 Oak Grove Rd. N.W., Salem
- Hours: Fri.–Sun., 12 p.m.–6 p.m. (Mar.–Nov.)
- A McMinnville Tasting Room: 448 N.E. Third St., McMinnville
- Hours: Mon.–Thurs., 12 p.m.–7 p.m.; Fri.–Sat., 12 p.m.–8 p.m.; Sun., 12 p.m.–6 p.m.
- Map: Page 55, 56

Firesteed Cellars
206-233-0683

J Wright Vintner
541-231-7696

Johan Vineyards
303-909-8539

Left Coast Cellars
4225 N. Pacific Highway 99W
503-831-4916
www.leftcoastcellars.com

Mimosa Estate
541-690-4350

Naked Grape Winery
503-201-4774

Pinot Vista Vineyards
503-435-8362

Stock Cellars
503-583-0853

Terrapin Cellars
503-871-9526

Wahle Vineyards & Cellars
503-241-3385

Winehouse
541-510-7024

SALEM

Ankeny Vineyards
503-378-1498

Anthony Dell Cellars
503-910-8874

Arcane Cellars
503-868-7076

Authentique Wine Cellars
503-307-1593

Bethel Heights Vineyard
503-581-2262

Björnson Vineyard
503-593-1584

Bodhichitta Winery
503-795-1679

Bryn Mawr Vineyards

- A 5955 Bethel Heights Rd. N.W.
- C Salem, OR 97304
- P 503-581-4286
- W www.brynmawrvineyards.com
- ★ Owners: Jon and Kathy Lauer
- Winemaker: Rachel Rose
- Labels: Bryn Mawr Vineyards
- Varieties: Pinot Noir, Chardonnay, Pinot Blanc, Tempranillo, Rosé of Pinot Noir
- Case Production: 2,500 cases
- Hours: 11 a.m.–5 p.m., Tues.–Sun. (Spring–Fall); Winter by appointment (appt@brynmawrvineyards.com)
- Map: Page 56

Carlovanna Vineyards/Mt Angel Cellars
503-779-7584

Coria Estates
503-399-1044

Cristom Vineyards
503-375-3068

Cubanísimo Vineyards
503-588-1763

Day Wines
503-860-8920

Druvor Hill
503-704-2454

ELV Oregon
707-320-2485

Eola Hills (TR)
503-623-2405

Evesham Wood Vineyard & Winery
503-701-6752

Gerrie Cellars
503-375-3068

Haden Fig
503-701-6752

Honeywood Winery

- A 1350 Hines Street S.E.
- C Salem, OR 97302
- P 503-362-4111, 800-726-4101
- W www.honeywoodwinery.com
- ★ Owner: Paul & Marlene Gallick
- Winemaker: Marlene Gallick
- Labels: Honeywood, Dog Gone Wines
- Varieties: Pinot Noir, Pinot Gris, Hard Apple Cider, Mead and over 50 wines to choose from.
- Case Production: 30,000 cases
- Hours: Mon.–Fri., 9 a.m.–6 p.m.; Sat., 10 a.m.–6 p.m.; Sun., 11 a.m.–6 p.m.
- Map: Page 56

Ipacs Cellars
503-999-2228

Kathken Vineyards
503-316-3911

Lewman Vineyards
503-365-8859

Northwest Viticulture Center
503-399-6535

Orchard Heights

- A 6057 Orchard Heights Rd. N.W.
- C Salem, OR 97304
- P 503-391-7308
- W www.orchardheightswinery.com
- ★ Owners: Michael and Gwen Purdy
- Winemaker: Carole Wyscaver
- Labels: Orchard Heights Winery and Island Princess
- Varieties: Gewürztraminer, Pinot Noir, Pinot Gris, Riesling, Late Harvest Gewürztraminer
- Case Production: 3,500
- Hours: Mon.–Sat., 11 a.m. to 4 p.m.; Sun., 9 a.m. to 4 p.m.
- Map: Page 56

Pudding River Wine Cellars
503-365-0391

Redhawk Winery
503-362-1596

Rizzo Winery
503-579-1184

Running Deer Vineyards
503-858-9291

Sass Winery
503-391-9991

Shiba Wichern Cellars
503-883-9142

St. Innocent Winery/Zenith Vineyard/Fujin/ The Greenbrier
503-378-1526

Stangeland Vineyards

- A 8500 Hopewell Road N.W.
- C Salem, OR 97304
- P 503-581-0355
- W www.stangelandwinery.com
- ★ Owner: Larry D. Miller
- Winemaker: Larry D. Miller
- Label: Stangeland Vineyards
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Gewürztraminer, Chardonnay, Tempranillo, dessert wine
- Case Production: 2,400
- Hours: Tues.–Sun., noon–5 p.m. (May–Nov.); Fri.–Sun., noon–5 p.m. (Dec.–Apr.); Mon., by chance or appt.
- Map: Page 56

Sufi Cellars
503-939-3617

Symbion Vineyards
503-871-8929

Tunkalilla Vineyards
503-363-8905

Twin Fir Vineyards
503-363-4981

Vitae Springs Vineyard
503-588-0896

Walter Scott Wines
503-522-0789

Whistling Dog Cellars
503-329-5114

Witness Tree Vineyard
503-585-7874

TURNER

Willamette Valley Vineyards

- A 8800 Enchanted Way S.E.
- C Turner, OR 97392
- P 503-588-9463
- W www.WVV.com or www.WillametteValleyVineyards.com
- ★ Owner: Founder, Jim Bernau
- Labels: Willamette Valley Vineyards, Tualatin Estate & Griffin Creek
- Varieties: Pinot Noir, Pinot Gris, Chardonnay, Riesling
- Case Production: 100,000
- Hours: Daily, 11 a.m.–6 p.m.
- ✖ Map: Page 56

WILLAMETTE VALLEY VINEYARDS

East Willamette Valley

AURORA

Aurora Colony Vineyards
503-675-4301

Champoeg Wine Cellars
503-692-9666

St. Josefs Winery / Pheasant Run
503-651-3190

BEAVERCREEK

Calliope Vineyard
503-860-0699

CANBY

Postlewaits
503-651-2269

St Josef's Wine Cellar
503-651-3190

MOLALLA

Alexeli Vineyard & Winery
503-757-6154

Gonzales Wine Company
503-688-8650

Holden Wine Company
480-773-0112

MOUNT ANGEL

Mount Angel Cellars & Vineyards
503-779-7548

OREGON CITY

Christopher Bridge Cellars
503-263-6267

Deux Fen Estates
503-939-5810

Forest Edge Vineyard
503-632-8122

King's Raven Winery
503-656-4498

Teutonic Wine Company
503-705-6311

Villa Catalana Cellars
503-780-6200

SANDY

Alder Tree Vineyard
503-665-5647

Buddha Kat Winery & Bella Organic Farm
503-668-3124

SCOTTS MILLS

Abiqua Wind Vineyard
503-874-9818

Domaine Margelle/La Bastide
503-873-0692

SILVERTON

Vitis Ridge
503-873-9800

WOODBURN

Hanson Vineyards

- A 34948 S. Barlow Road
- C Woodburn, OR 97071
- P 971-338-9760
- W www.hansonvineyards.com
- ★ Owners: Jason Hanson; Clark & Marlene Hanson
- Labels: Hanson Vineyards
- Top 5 Varieties: Pinot Noir, Pinot Noir Blanc, Riesling, Pinot Gris, Dry Rosé
- Case Production: 1,250
- Hours: Sat.–Sun., 12 p.m.–5 p.m. (Mar.–Nov.)
- ✖ Map: Page 56



Wooden Shoe Tulip Farm
503-634-2243

South Willamette Valley

ALBANY

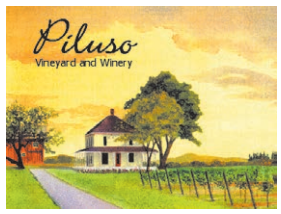
Misty Meadows Winery
541-915-3440

Springhill Cellars Winery
541-928-1009

AUMSVILLE

Piluso Vineyard and Winery

- A 6654 Shaw Highway S.E.
- C Aumsville, OR 97325
- P 503-749-4125
- W www.pilusowines.com
- ★ Owners: Sandee and Pinky Piluso
- ✱ Winemaker: Sandee Piluso
- Labels: Piluso Vineyard and Winery
- Top 5 Varieties: Pinot Noir, Tempranillo, Dolcetto, Gamay Noir, Grüner Veltliner
- Case Production: 600
- Hours: Open April–Dec., Weekends 11 a.m.–5 p.m.
- ✖ Map: Page 56



CHESHIRE

Bennett Vineyards & Wine Company
541-998-3551

Rainsong
541-998-1786

CORVALLIS

Belle Vallee Cellars
541-257-2160

Miracle Winery
541-745-7332

Nuthatch Cellars
541-754-8483

Tyee Wine Cellars
541-753-8754

COTTAGE GROVE

Cottonwood Winery of Oregon
503-572-9869

Iris Vineyards
541-942-5993

Saginaw Vineyard
541-942-1364

CRESWELL

Cindi Rae Vineyard
541-912-3422

ELMIRA

LaVelle Vineyards
541-935-9406

EUGENE

Abbelone Vineyard
541-344-6358

B² Wine Bar
541-505-8909

> "Music is the wine that fills the cup of silence."
>
> ROBERT FRIPP

Briggs Hill Vineyards
541-341-3974

Camp Creek Cellars
206-999-6836

Capitello Wines
541-520-3092

Eugene Wine Cellars
541-342-2600

Five H
680-913-0829

Hinman Vineyards/Silvan Ridge
541-345-1945

Iris Vineyards
541-942-5993

J Scott Cellars
541-344-1935

King Estate Winery
541-942-9874

McBeth Vineyards
541-343-7002

Noble Estate Vineyard
541-465-3382

Opine Cellars
503-349-9076

Oregon Wine Lab
541-852-6233

Pyrenees Vineyard & Cellars
541-863-7797

River Rock
541-683-5159

Sarver Winery
541-935-2979

Sollevato Vineyards
541-510-0576

Summerfield Vineyards
541-914-2077

Stanton Vineyard
541-554-1852

Sweet Cheeks Winery
541-349-9463

Tebri Vineyards
541-740-8541

Territorial Vineyards & Wine Company
541-684-9463

Valcan Cellars
541-829-1211

William Rose Wines / Bootlegger Wines
541-852-6233

Wine by David
541-520-3904

JUNCTION CITY

Brigadoon Wine Co.
541-998-8708

High Pass Winery
541-998-1447

Kremer Wine Cellars
541-514-2284

La Chouette Vineyard
503-990-4974

WINERIES

Pfeiffer Winery
541-998-2828

Walnut Ridge Winery
541-998-2606

LORANE

Chateau Lorane
541-942-8028

MONROE

Alpine Vineyards
541-424-5851

Benton-Lane Winery

- A 23924 Territorial Highway
- C Monroe, OR 97456
- P 541-847-5792
- W www.benton-lane.com
- ★ Owners: Steve and Carol Girard
- ✱ Winemaker: Benton-Lane Wine Team
- Varieties: Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay
- Case Production: 25,000
- Hours: (Jan.–Feb.) Mon.–Fri., 12 p.m.–5 p.m.; (March–Chistmas) Daily, 12 p.m.–5 p.m.
- ✖ Map: Page 57



Broadley Vineyards
541-847-5934

Ebony Wines
503-860-2968

Lone Oak Vineyards
541-847-5458

Sweet Earth Vineyards
541-847-9013

Whybra Vineyards
541-847-6343

PHILOMATH

720 Wine Cellars / Oregon Indie Wines / Independent Wine Co.
541-760-0712

Cardwell Hill Cellars
541-929-9463

Harris Bridge Vineyard
541-990-5919

Panache Cellars
541-829-0215

Pheasant Court Winery/The Wine Vault
541-740-5832

Spindrift Cellars
541-929-6555

PLEASANT HILL

Bodner Wine Company
541-515-6613

SPRINGFIELD

LaVelle Vineyards (TR)
541-935-9406

> "His lips drink water, but his heart drinks wine."
>
> E.E. CUMMINGS

SWEET HOME

Marks Ridge Winery
541-367-3292

VENETA

Domaine Meriwether / Meriwether Wines
541-935-9711

Kandarian Wine Cellars
541-944-3656

Southern Oregon

APPLEGATE

Moulton Family Wines
541-846-0314

Thompson Creek Organics
541-846-1718

ASHLAND

Ashland Vineyards
541-488-0088

Bellefiore Winery
541-858-1003

Chamberland Vineyards
541-324-0269

Dana Campbell Vineyards
541-944-1788

Grizzly Peak Winery
541-482-5700

Irvine Vineyards
541-482-9383

L Donovan Wines (TR)
541-488-2840

Platt Anderson Cellars
206-714-3345

Weisinger Family Winery
3150 Siskiyou Boulevard
541-488-5989
www.weisingers.com

BONANZA

12 Ranch Wines
541-545-1204

CAMAS VALLEY

Holmes Creek Estates Winery
541-445-2189

CAVE JUNCTION

Bear Creek Winery of Oregon
541-592-4688

Bridgeview Vineyards
541-592-4688

Foris Vineyards Winery
541-592-3752

Central Point

Caprice Vineyards
541-499-0449

Ledger David (TR)
541-512-1808

CENTRAL POINT

Ledger David Cellars

- A 245 N. Front Street (Hwy. 99)
- C Central Point, OR 97502
- P 541-664-2218
- W www.ledgerdavid.com
- ★ Owners: David Traul and Lena Varner
- Labels: Ledger David
- Varieties: Chenin Blanc, Chardonnay, Sauvignon Blanc, Viognier, Sangiovese, Cabernet Franc, Malbec, Syrah and Tempranillo
- Case Production: 2,200
- Hours: Daily, 12 p.m.–5 p.m. (Apr.–Aug.); Thurs.–Mon., 12 p.m.–5 p.m. (Sept.–Mar.)
- ✖ Map: Page 59



DRAIN

Vadai Wine
626-289-8251

EAGLE POINT

Agate Ridge Vineyard
541-830-3050

La Brasseur Vineyard

- A 2444 Cobleigh Road
- C Eagle Point (Near Butte Falls), OR
- P 541-865-3648
- W www.labrasseurvineyard.com
- Labels: LaBrasseur Vineyard
- Varieties: Riesling, Ethan Cole (Red Blend), Syrah, Viognier, Bordeaux reds
- Case Production: 1,200
- Hours: Fri.–Sun., 11 a.m.–5 p.m., and by appointment
- ✖ Map: Page 59



ELKTON

Anindor Vineyards
541-584-2637

Bradley Vineyards
541-584-2888

Brandborg Vineyard & Winery
541-584-2870

Hundredth Valley
541-584-2172

Rivers Edge Winery
541-584-2357

Triple Oak Vineyard
503-459-1385

GOLD HILL

Cuckoo's Nest Cellars
841-582-0258

Del Rio Vineyards
541-855-2062

Folin Cellars
541-855-1838

God King Slave Wines
503-559-3407

Iron Tree Wines
920-860-9027

Jaxon Vineyards
541-941-7859

GRANTS PASS

The Academy
541-846-6817

Beaton Farm
541-890-7210

Bridgeview Vineyards
541-592-4688

Crow & Bear Enterprises
541-479-0163

Guzzo Family Vineyard
541-862-8617

Michael McAuley Wines
541-218-1881

Rosella's Vineyard
541-846-1052

Schmidt Family Vineyards
541-846-9985

Serra Vineyards
541-846-9223

Slagle Creek Vineyards
541-846-6176

Soloro Vineyard
541-862-2693

Troon Vineyard
541-846-9900

Wooldridge Creek Winery
541-846-6310

JACKSONVILLE

Adit Public House
541-899-5694

Cowhorn Vineyard & Garden
541-899-6876

Cricket Hill Vineyard & Winery
541-899-7264

Daisy Creek Vineyard
541-899-8329

Devitt Winery
541-899-7511

Fly High Vineyard/Third Bottle
541-899-1746

Jacksonville Vineyards/Fiasco Winery
541-899-6923

JF Guerrero Wines
541-601-9082

John Michael Champagne Cellars
541-846-0810

LongSword Vineyard
541-899-1746

Quady North
541-531-6235

Red Lily Vineyards
541-846-0601

South Stage Cellars
541-535-8001

Umpqua Valley Wine Tasting Room
541-584-2357

Valley View Vineyard
541-899-8468

Wild Wines
541-899-1565

MEDFORD

2 Hawk Vineyard & Winery
541-779-9463

2 Think Wines
541-732-0804

30 Brix Winery
541-324-0509

Barrel 42
541-531-6235

Bigham Knoll
541-770-9000

Bobo Estates
541-535-6155

Carpenter Hill Vineyard
425-922-1388

Coal Mine Vineyard
541-778-4579

DANCIN Vineyards

- A 4477 South Stage Road
- C Medford (1 mile east of downtown Jacksonville)
- P 541-245-1133
- W www.dancinvineyards.com
- Owners: The Marca Family
- Winemaker: Brian Denner
- Label: DANCIN Vineyards
- Varieties: Pinot Noir, Chardonnay, Syrah & Port
- Case Production: 2275
- Hours: Thurs.–Sun., noon–8 p.m. (May–Sept.) Thurs.–Sun., noon–7 p.m. (Oct.–Apr.) Closed Jan. & Feb. Private Tastings & Parties Available by Appt.
- Map: Page 59

DANCIN Vineyards

Domaine Paradox
541-499-5299

Dragonfly Time
541-773-7154

EdenVale Winery
541-512-2955

Harry & David
541-864-2524

Jacksonville Wine Company
541-773-1144

L Donovan Wines
541-621-1589

Ledger David
541-512-1803

Merrill Cellars/Merrill-Monserrat
541-410-0774

Nicole Reese Wines
541-531-3738

Old Ninety Nine Cellars
541-772-6244

Pallet Wine Company
541-779-1788

Pebblestone Cellars
541-512-1704

Philanthropie
541-941-4861

Rocky Knoll Vineyard
541-773-2800

RoxyAnn Winery

- A 3285 Hillcrest Road, Medford, OR 97504
- P 541-776-2315
- W www.roxyann.com
- Owner: John P. Day
- Winemaker: Kent Barthman
- Label: RoxyAnn
- Varieties: Claret, Syrah, Tempranillo, Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Gris, Viognier, Chardonnay, Petite Sirah, Pinot Noir, Sauvignon Blanc
- Case Production: 15,000
- Hours: Daily, noon–7 p.m.
- Map: Page 59

RoxyAnn Winery

Schultz Wines
225-933-4021

Upper Five Vineyard
541-512-1341

MYRTLE CREEK

Pyrenees Vineyard & Cellars
541-863-7797

OAKLAND

MarshAnne Vineyard
541-459-8479

Misty Oaks Vineyard
541-459-3558

Triple Oak Wine Vault
541-459-1385

ROSEBURG

Abacela Winery
541-679-6642

Becker Vineyard
541-677-0288

Chateau Nonchalant Vineyards
541-679-2394

Cooper Ridge Vineyard
541-677-9347

Delfino Vineyards
541-673-7575

Evensong Vineyards
541-680-5701

Foley Hill Estate
541-672-7342

Foon Estate Vineyard
541-817-7768

Girardet Wine Cellars
541-679-7252

Glaser Estate Winery
541-580-4867

HillCrest Vineyard
541-673-3709

HV Cellars
541-679-2806

Melrose Vineyards
541-672-6080

Moonlite
541-680-5701

Paul O'Brien Winery
831-419-1542

Reustle-Prayer Rock Vineyards
541-459-6060

Season Cellars
541-673-2241

Southern Oregon Wine Institute

- A 1140 Umpqua College Road
- C Roseburg, OR 97470
- P 541-440-7694 (SOWI)
- W www.sowicellars.com
- Owner: Division of Umpqua Community College
- Label: Wine is produced by students in educational program under The Cellars at the Southern Oregon Wine Institute.
- Varieties: Pinot Gris, Riesling, Chardonnay, Viognier, Rosé, Pinot Noir, Malbec, Cab-Merlot blend, etc.
- Hours: Fri., 1 to 6 p.m.; Sat., 12 to 5 p.m.
- Map: Page 59

Southern Oregon Wine Institute

Spangler Vineyards
541-679-9654

TeSoAria Vineyard & Winery
541-464-0032

The Garden Shed
541-680-1984

Tuscany Palotai
541-391-4816

SELMA

Deer Creek Vineyards
541-597-4226

SHADY COVE

Crater Lake Cellars
541-878-4200

TALENT

Aguila Vineyard/Aurora Vines
541-535-5287

Ledger David
541-512-1803

Paschal Vineyard & Winery
541-535-7957

Stone River Vineyards
541-535-4661

Trium Vineyards
541-535-4015

UMPQUA

Henry Estate Winery
541-459-5120

WHITE CITY

Kriselle Cellars

- A 12956 Modoc Rd., White City, OR 97503
- P 541-830-VINO(8466)
- W www.krisellecellars.com
- Owners: Scott and Kris Steingraber
- Winemaker: Scott Steingraber
- Labels: Kriselle Cellars
- Varieties: Cabernet Sauvignon, Cabernet Franc, Malbec, Sangiovese, Tempranillo, Di'tani (red blend) Sauvignon Blanc, Viognier
- Case Production: 4,000
- Hours: Daily, 11 a.m.–5:30 p.m., (Apr.–Dec.); Wed.–Sun., 11 a.m.–5:30 p.m., (Jan.–Mar.); Thurs. until 7:30 p.m., (June–Sept.)
- Map: Page 59

KRISELLE cellars

WILLIAMS

Plaisance Ranch
541-846-7175

WINSTON

Freed Estate Vineyards
808-497-3861

Season Cellars
541-673-2241

Wild Rose Vineyard
541-679-1433

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WINERIES

Columbia Gorge

DALLESPORT, WA

Marshal's Winery
509-767-4633

GOLDENDALE, WA

Maryhill Winery & Amphitheater

- A 9774 Highway 14
- C Goldendale, WA 98620
- P 509-773-1976/877-627-9445
- W www.maryhillwinery.com
- ★ Owners: Craig and Vicki Leuthold
- ✱ Winemaker: Richard Batchelor
- ▢ Labels: Maryhill Winery
- Varieties: Barbera, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Grenache, Malbec, Merlot, Mourvedre, Port, Primitivo, Sangiovese, Syrah, Zinfandel, Viognier, Moscato di Canelli, Gewürztraminer, Pinot Gris, Riesling, Rhône and Bordeaux blends, Rosé, Carménère, Cinsault, Dolcetto, Petite Sirah, Tempranillo, Sauvignon Blanc, Marsanne, Roussanne, Counoise
- ▣ Case Production: 80,000-plus
- ➔ Hours: Daily, 10 a.m.–6 p.m.
- ✖ Map: Page 58

Waving Tree
509-773-4605

HOOD RIVER

Bridal Veil Winery
503-351-5659

Cascade Cliffs Vineyard & Winery (TR)
509-767-1100

Cathedral Ridge Winery
541-386-2882

Cerulean (TR)
541-386-5556

The Gorge White House
541-386-2828

Hood Crest Winery
541-386-8814

Hood River Vineyards
541-386-3772

Marchesi Vineyards & Winery
541-386-1800

Mt. Hood Winery
541-386-8333

Naked Winery
541-399-2134

Ovino
541-436-0505

Pheasant Valley Vineyard & Winery
541-386-2803

Phelps Creek Winery
541-386-2607

The Pines (TR)
541-298-1981

Springhouse Cellar
541-340-0127

Stoltz Vineyards
541-490-2225

Viento Wines
541-386-3026

Wy'East Vineyards
541-490-5085

HUSUM, WA

Wind River Cellars
509-493-2324

LYLE, WA

Cor Cellars
509-365-2744

Domaine Pouillon
509-365-2795

Memaloose Wines
360-635-2887

Syncline Wines
509-365-4361

MOSIER

Analemma Wines
541-478-2873

Garnier Vineyards
503-682-6470

Rack & Cloth
541-965-1457

The May
503-367-4332

MT. HOOD

Cabernet Creek Farms
541-352-7227

THE DALLES

15 Mile Winery (TR)
541-965-1444

Erin Glenn Vineyards
541-296-4707

James Martin Family Estates/Copa Di Vino
541-298-8900

Maison de Glace Winery
541-993-4640

The Pines 1852
541-993-8300

UNDERWOOD, WA

Brehm Vineyards/White Salmon Vineyard
510-527-3675

Willow Wine Cellars
541-400-8613

WHITE SALMON, WA

Major Creek Cellars
503-860-8713

WISHRAM, WA

Cascade Cliffs Vineyard & Winery
509-767-1100

Eastern/Central Oregon

BAKER CITY

Copper Belt Wines
541-519-4640

BEND

Green Go Vintners/Ermisch Cellars
541-388-5330

Naked Winery (TR)
541-388-6963

Rimrock Cider Company
541-350-3571

Volcano Vineyards
541-617-1102

CULVER

Maragas Winery
541-330-0919

TERREBONNE

Faith Hope & Charity Vineyard
541-350-5384

Oregon Coast

ASTORIA

Shallon Winery
503-325-5978

BANDON

Sea Mist Winery
541-348-2351

DEPOE BAY

Depoe Bay Wine Company
503-368-9463

MT. VERNON

David Hamilton Winery
541-932-4567

MYRTLE POINT

HV Cellars
541-572-0251

Old Coyote Winery
541-572-8090

NEHALEM

Nehalem Bay Wine Co
503-368-9463

OTTER ROCK

Flying Dutchman Winery

- A 915 First Street, Otter Rock, OR 97369
- P 541-765-2553
- W www.dutchmanwinery.com
- ★ Owners: The Cutler Family
- ✱ Winemaker: Richard Cutler
- ▢ Labels: Flying Dutchman
- Varieties: Pinot Noir, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Riesling, dessert wines
- ▣ Case Production: 1,500
- ➔ Hours: (June–Sept.) Daily, 11 a.m.–6 p.m.; (Oct.–May) Daily, 11 a.m.–5 p.m.
- ✖ Map: Page 58

PACIFIC CITY

Basket Case Wines
503-437-0189

REMOTE

Old Bridge Winery
541-572-0272

YACHATS

Noble Estate Vineyard (TR)
541-954-9870

Walla Walla Valley

ECHO

Sno Road Winery
541-376-0421

MILTON-FREEWATER

Castillo De Feliciana Vineyard & Winery
206-390-4096

Cayuse Winery
509-526-0686

Don Carlo Vineyard
541-566-1919

J & J Vintners
509-301-0946

Locati Cellars
509-525-0286

Otis Kenyon Wines
206-463-3125

Spofford Station Foothills Vineyards
509-301-5148

Tertulia Cellars
509-525-5700

TR Wines
425-485-4249

Watermill Winery
541-938-5575

Zerba Cellars
541-938-9463

WALLA WALLA, WA

Adamant Cellars
509-529-4161

Amaurice Cellars
425-985-7000

Balboa Winery
360-897-0770

Basel Cellars
509-522-0200

Bergevin Lane Vineyards
509-876-2461

Bunchgrass Winery
509-540-8963

Caprio Cellars
541-316-2116

Cavu Cellars
509-540-6350

Cougar Crest Estate Winery
509-529-5980

Dama Wines
509-525-2299

Doubleback
509-525-3334

Dunham Cellars & Dunham MacLachlan
509-529-4685

Echo Ridge Cellars
509-876-2461

El Corazon Winery
509-520-4408

Ensemble Cellars
509-520-0807

Figgins
509-522-7808

Forgeron Cellars
509-522-9463

Foundry Vineyards
509-529-0736

Gino Cuneo Cellars
509-876-4738

Glencorrie
925-831-1200

Isenhower Cellars
509-526-7896

K Vintners (Charles Smith Wines)
510-964-7901

Lagana Cellars
812-369-1466

Mackey Vineyards
541-938-5833

Mansion Creek
509-876-2461

Proletariat Wine Company
509-876-2461

Proper Wines
509-876-2461

Rasa Vineyards
509-301-0946

Reininger Winery
509-522-1994

Robison Ranch Cellars
509-301-3480

Rulo Winery
509-525-7856

Saviah Cellars
509-522-2181

Seven Hills Winery
509-529-7198

Silverback Vineyards
509-876-2461

Sinclair Estate Vineyards
509-876-4300

Skylite Cellars & Hiney Wine
509-529-7094

Sleight of Hand Cellars
619-237-4911

Su Lei Cellars
509-525-2668

Sweet Valley Wines
509-301-3829

Trio Vintners
509-540-2326

Trust Cellars
509-301-5847

Portland Metro

GRESHAM

Leaning Star
503-663-2021

PORTLAND

5Q Wines
707-299-8425

Boedecker Cellars
503-288-7752

Bow & Arrow
503-367-1306

Cerulean (TR)
503-705-9840

Chateau Bogrumpus
503-915-6115

Clay Pigeon Winery
917-776-6208

Coopers Hall
503-719-7000

Corsa Vino
503-449-7861

Division Winemaking Company
503-887-8755

Dovydenas
503-737-9520

Eastburn Vineyards
503-203-8312

Enso Winery
503-662-2120

Fausse Piste
503-807-5565

Flying Rooster/Lipa/Pink Sweater
503-806-5477

Fossil & Fawn
503-704-0892

Fullerton Wines
503-544-1378

Guild Winemakers
503-887-8755

Helioterra Wines/Whoa Nelly
503-757-5881

Hi Wheel Wine & Mead Co.
503-706-7092

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503-753-6374

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503-208-2061

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773-517-4008

Jan Marc Wine Cellars
503-341-4531

Jasper Sisco
503-887-8755
Laelaps
503-231-1121

Ore Winery
503-473-4055

Portland Wine Bar
971-229-1040

Rose & Fern Wines
206-218-3573

Scott Paul Wines (TR)
503-852-7300

Seven Bridges Winery

- A 2303 B N. Harding Avenue
- C Portland, OR 97227
- P 503-203-2583
- W www.sevenbridgeswinery.com
- Owners: Bob Switzer, Kevin and Jill Ross, Jim Straus
- Winemaker: Bob Switzer and Kevin Ross
- Labels: Seven Bridges
- Varieties: Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Sangiovese, Petit Verdot
- Case Production: 2,000
- Hours: Sat. and Sun., 1 to 5 p.m.
- Map: Page 54



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Spangler Vineyards (TR)
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Twig & Twine/Nouveau Riche
503-635-6125

VDP
541-968-6322

Vie De Boheme
503-360-1233

Vincent Wine Company
503-740-9475

Vintners Cellars of Oregon
503-972-0475

Viola Wines
503-281-2675

SANDY

Buddha Kat Winery

- A 17020 Ruben Lane, Sandy, OR 97055
- P 503-668-3124
- W www.buddhakatwinery.com
- E akgeo@hotmail.com
- Owner: Lorie Dilley
- Winemaker: Joshua Rude
- Labels: Buddha Kat, FIA, Wasson Brothers
- Varieties: Blackberry, Blueberry, Cabernet Franc, Chardonnay, Cherry, Gerwürztraminer, Merlot, Pinot Noir, Raspberry, Rhubarb, dry Riesling, Timberline Riesling, Ports, sparkling Rhubarb and table wines.
- Case Production: 2,500
- Hours: Wed.–Sat., 10 a.m.–6 p.m.; Sun., 12 p.m.–5 p.m.
- Map: Page 56

Buddha Kat
WINERY

TROUTDALE

Calcagno Cellars
503-320-1886

Edgefield Winery
503-223-0109

Emanar Cellars
360-513-2448

Clark County, WA

BATTLEGROUND, WA

Heisen House Vineyards

- A 28005 N.E. 172nd Avenue
- C Battle Ground, WA 98604
- P 360-713-2359
- W www.heisenhousevineyards.com
- E micheleboomquist@gmail.com
- Winemaker: Michele Bloomquist
- Labels: Heisen House
- Varieties: Muscat, Sauvignon Blanc, Viognier, Sangiovese, Tempranillo, Barn Cat Red, Barn Owl White, and Sparkling White "Happy"
- Case Production: 700 cases
- Hours: Sat–Sun., noon–5 p.m.(winter); Sat.–Sun., noon–6 p.m. (summer)
- Map: Page 57

HEISEN HOUSE
VINEYARDS

Olequa Cellars
360-666-8012

Rezabek Vineyards
360-896-0218

Rusty Grape Vineyards
360-513-9338

RIDGEFIELD, WA

Bethany Vineyards & Winery
360-887-3525

Confluence Vineyards & Winery
360-887-2343

East Fork Cellars
360-727-3055

Gouger Cellars
360-909-4707

Gouger Cellars
360-909-4707

Koi Pond Cellars
360-281-2716

Three Brothers Winery
360-887-2085

VANCOUVER, WA

Burnt Bridge Cellars
360-600-0120

Cellar 55 Tasting Room
360-693-2700

English Estate Winery
360-772-5141

YACOLT, WA

Pomeroy Cellars
360-686-3785

Moulton Falls Winery
360-686-4070



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3 Fools Wine	3fools	Caravan Coffee	caravan	Left Coast Cellars	leftcoast	Soléna Estate & Tasting Room	solena
3rd Street Flats at McMinnville Bank	flats	Domaine Serene	ds	Lumos Wine Company	lumos	Spindrift Cellars	spindrift
3rd Street Flats at Odd Fellows	flats	Domaine Trouvere	dt	Marks Ridge Winery	markisridge	Springhill Cellars	springhill
Aileron Hill Vineyard / Power Wines	aileron	Durant Vineyards	durrant	Methven Family Vineyards	methven	St. Innocent Winery	innocent
A Tuscan Estate	tuscan	Emerson Vineyards	emerson	Namaste Vineyards	namaste	Stoller Family Estate	stoller
Airlie Winery	airlie	Harris Bridge Vineyard	harrisbridge	Nuthatch Cellars	nuthatch	Sweet Cheeks Winery	sweetcheeks
Angel Vine Wines	angel	Hawks View Cellars	hawksview	Panache Cellars	panache	Sweet Earth Vineyards	sweetearth
Anne Amie Vineyards	anneamie	Hyland Estates	hyland	Patton Valley Vineyard	pattonvv	TeBri Vineyards	tebri
Arcane Cellars	arcane	J. K. Carriere Wines	jkc	Pheasant Court Winery	pheasant	Terra Vina Cellars	terravina
Archery Summit	archery	J. Wrigley Vineyard	jwrigley	R. Stuart & Co.	rstuart	The Allison Inn and Spa	allison
Beckham Estate Vineyard	beckham	K and M Alchemy Vineyard	kandm	Retour	retour	The Cellar on 10th	thecellar
Benton-Lane Winery	bl	Kramer Vineyards	kramer	ROCO Winery	roco	Thistle Wines	thistle
Brigadoon Wine Company	brigadoon	Kramer Vineyards (Carlton)	kramer	Saffron Fields Vineyard	saffron	Treos Wine	treos
Brooks Winery	brooks	Lange Estate Winery	lange	Siltstone Wines	siltstone	Tyee Wine Cellars	tyee
Cana's Feast Winery	canasfeast	Laurel Ridge Winery	laurelridge	Sokol Blosser Winery	sokolblosser	Vista Hills Vineyard	vista

White Rose Estate	whiterose
Wildaire Cellars	wildaire
WillaKenzie Estate	willakenzie
Willamette Valley Vineyards (Mac)	wvv
Willamette Valley Vineyards (Tualatin)	wvv
Willamette Valley Vineyards	wvv
Wine Country Farms	winecountryfarms
Youngberg Hill	youngberg
Zenith Vineyard	zenith

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Want to be a part of the new OWP directory, mapping or Wineries360? Call today!

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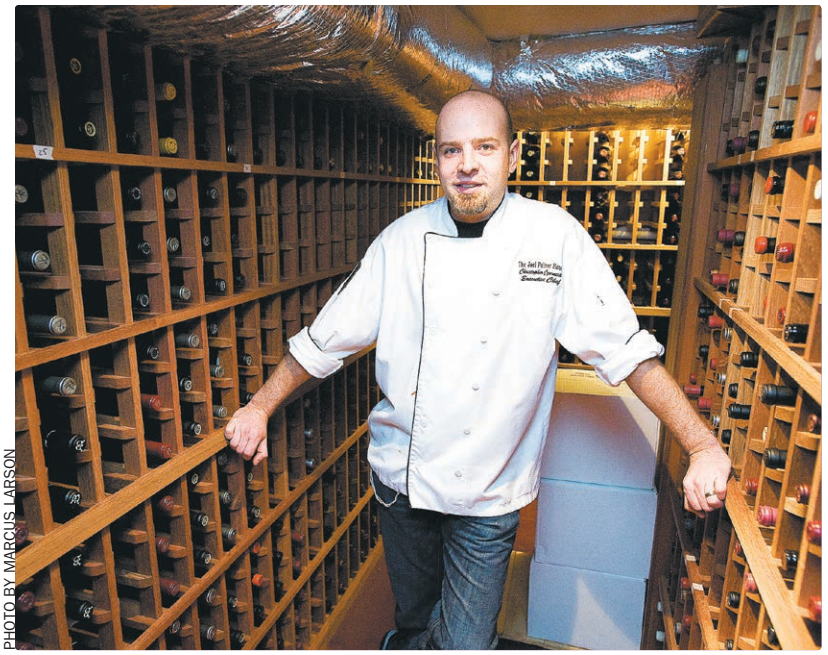


PHOTO BY MARCUS LARSON



PHOTO BY MARCUS LARSON

Chris Czarnecki, executive chef of The Joel Palmer House, stocks 100 percent Oregon wine at the Dayton restaurant.

Matt and Janel Bennett of Sybaris Bistro in Albany.

Executive Chef Billy Busher (right) and sommelier Drew Gibbs at Alchemy Restaurant inside The Winchester Inn in Ashland.



PHOTO BY ANDREA JOHNSON

Honoring Advocates of Oregon Wine

Introducing the Oregon Wine A-List Awards presented by Oregon Wine Press and Oregon Wine Board

BY COLE DANEHOWER

Oregonians are rightfully proud of being pioneers in the farm-to-table dining movement.

Our foodie communities celebrate the bounty of local farms by sourcing produce and proteins from just down the road, and our restaurants — many with national reputations — prominently display on their menus the neighborhood sources of the ingredients in their dishes.

Local food — we Oregonians live the ethic!

So, why isn't it the same with wine? Why isn't there the same enthusiasm for supporting our homegrown wineries as there is for our homegrown farms? Where is the vine-to-glass passion to match our farm-to-table fervor? Shouldn't we be demanding local drink as well as local food?

Enter, the Oregon Wine A-List Awards presented by Oregon Wine Press and Oregon Wine Board.

Designed to guide consumers to restaurants championing Oregon wine, the Oregon Wine A-List Awards (formerly called the Superior Cellar Awards) will do something I think is sorely needed: attract renewed recognition to restaurants and sommeliers that advocate and celebrate Oregon wine.

A number of years ago, I was asked to create one of the earliest all-Northwest wine lists for what turned out to be a short-lived Portland restaurant. Wineries were excited when I explained the concept, and they kept asking me why more local wine lists didn't feature more local wines.

I still don't really know the answer. The diversity and quality of local wines means there is a huge selection from Oregon (from Arneis to Zinfandel) and wine styles (from sparkling to late harvest) to complement nearly any cuisine. And the carbon footprint of adding Oregon wines to a list is far less than, well, wines from anywhere else.

And yet, I believe Oregon wines are not as widely represented in restaurants as they should be.

There is a passion for Oregon wine at restaurants and among sommeliers both in-state and even internationally. There are outstanding Oregon wine lists and sommeliers committed to promoting our local products. There just needs to be more. Restaurants that make a significant commitment to integrating Oregon wine into their menus are still in the minority. And like minorities everywhere, they deserve more recognition and acknowledgement for what they contribute.

That is what the Oregon Wine A-List Awards is all about.



COLE DANEHOWER

A James Beard Award-winning wine writer and wine industry marketing consultant, Cole has been reporting on the wines of Oregon and the Pacific Northwest since 1998.

Look for winners of the Oregon Wine A-List Regional Star Awards, as well as Restaurant of the Year and Wine Steward of the Year in the March issue of OWP.

Congrats to the 2015 Oregon Wine A-List award honorees!

(A-List honorees are marked with an A symbol)

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555 N.W. 12th Avenue, Portland
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Park Kitchen
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503-223-7275
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✖ Map: Page 55

Bentley's Grill
291 Liberty Street S.E., Salem
503-779-1660
www.bentleysgrill.com

Bistro Maison
729 N.E. Third Street, McMinnville
503-474-1888
www.bistromaison.com

The Blue Goat

A 506 S. Trade Street, Amity, OR 97101
P 503-835-5170
W www.amitybluegoat.com
★ Owners: Dave and Cassie Van Domelen
■ Chef: Cassie Van Domelen
♦ Cuisine: Rustic wood fired cookery - locally sourced and always handmade. Serving lunch and dinner, Sunday brunch. Beer, wine & spirits.
➔ Hours: Wed.–Sun., Lunch and Dinner; Wed. & Thur., 11:30 a.m.–8 p.m.; Fri. & Sat., 11:30 a.m.–9 p.m.; Sun., 10 a.m.–8 p.m.; Sunday Brunch 10 a.m.–2 p.m.
✖ Corkage Fee: $12
✖ Map: Page 55

The Dundee Bistro

A 100 S.W. 7th Street, Dundee, OR 97115
P 503-554-1650
W www.DundeeBistro.com
★ Owners: The Ponzi Family
■ Executive Chef: Christopher Flanagan
♦ Cuisine/Offerings: Gourmet salads, burgers, house made pasta, tandoori grilled meats and the largest selection of Oregon Pinot Noir anywhere!
➔ Hours: Open daily, 11:30 a.m.–9 p.m.
✖ Corkage Fee: $15
✖ Map: Page 55

Gem

A 236 N.E. 3rd St., McMinnville, OR 97128
W www.mcminnvillegem.com
★ Owner: Kathy Stoler
■ Executive Chef: Jesse Valle
♦ Cuisine/Offerings: Creole/Cajun
➔ Hours: 11:30 a.m.–2:30 p.m.; 4 p.m.–close all day Sat. & Sun.
✖ Corkage Fee: $15
✖ Map: Page 55

The Joel Palmer House
600 Ferry Street, Dayton
503-864-2995
www.joelpalmerhouse.com

JORY @ The Allison
2525 Allison Lane, Newberg
503-554-2525
www.theallison.com

La Rambla

A 238 N.E. 3rd St., McMinnville, OR 97128
P 503-435-2126
W www.laramblaonthird.com
★ Owner: Kathy Stoler
■ Executive Chef: Jesse Valle
♦ Cuisine: From Spain
➔ Hours: Lunch: 11:30 a.m.–2:30 p.m.; Dinner: 4 p.m.–close; All day Sat.–Sun.
✖ Corkage Fee: $15
✖ Map: Page 55

Marché
296 E. Fifth Avenue, Eugene
541-342-3612
www.marcheprovisions.com

Nick's Italian Café
521 N.E. Third Street, McMinnville
503-434-4471
www.nicksitaliancafe.com

Orupa
500 Liberty Street S.E., Salem
503-588-3639
www.orupasalem.com

The Painted Lady
201 S. College Street, Newberg
503-538-3850
www.thepaintedladyrestaurant.com

Recipe – A Neighborhood Kitchen

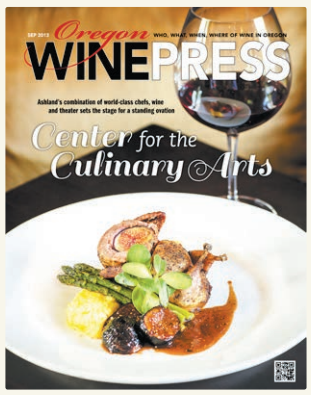
A 115 N. Washington Street
C Newberg, OR 97132
P 503-487-6853
W www.recipenewbergor.com
★ Owners: Paul Bachand / Dustin Wyant
■ Executive Chef: Paul Bachand
♦ Cuisine/Offerings: French Wine Country
➔ Hours: Tues.–Sat., 11:30 a.m.–9 p.m.
✖ Corkage Fee: $20
✖ Map: Page 55

Red Hills Provincial Dining
276 N. Highway 99W, Dundee
503-538-8224
www.dundeehills.org

Silver Grille
206 E. Main Street, Silverton
503-873-8000
www.silvergrille.com

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www.oregonwinepress.com

RESTAURANTS

Subterra – A Wine Cellar Restaurant

A 1505 Portland Rd., Newberg, OR 97132
P 503-538-6060
W www.subterrarestaurant.com
E subterrarestaurant@comcast.net
★ Owners: Martin and Janet Bleck
■ Executive Chef: Martin Bleck
♦ Cuisine/Offerings: Affordable Fine Dining, Lunch, Dinner, Small Plates, Classic Cocktails, Extensive Wine and Beer List, Happy Hour
➔ Lunch: Daily, 11:30 a.m.–5 p.m.; Dinner: Daily, –9 p.m.; Happy Hour: Mon.–Fri., 3–6 p.m.
✖ Corkage Fee: $15
✖ Map: Page 55

SUBTERRA
A WINE CELLAR restaurant

Sybaris Bistro
442 First Avenue W., Albany
541-928-8157
www.sybarisbistro.com

Thistle
228 N.E. Evans Street, McMinnville
503-472-9623
www.thistlerestaurant.com

Tina's Restaurant
760 Highway 99W, Dundee
503-538-8880
www.tinasdundee.com

SOUTHERN OREGON

Alchemy @ The Winchester Inn
35 S. Second Street, Ashland
800-972-4991
www.alchemyashland.com

Bella Union
170 W. California Street, Jacksonville
541-899-1770
www.bellau.com

Jacksonville Inn
175 E. California Street, Jacksonville
800-321-9344
www.jacksonvilleinn.com

Kaleidescope Pizza
3084 Crater Lake Highway, Medford
541-779-7787
www.kaleidoscopepizza.com

Larks Home Kitchen Cuisine
212 E. Main Street, Ashland
541-488-5558
www.larksrestaurant.com

The Peerless Restaurant
265 Fourth Street, Ashland
541-488-6067
www.peerlesshotel.com

Pomodori
1789 Stewart Avenue, Medford
541-776-6332
www.pomodoriristorante.com

Prospect Historic Hotel
391 Mill Creek Drive, Prospect
541-560-3664
www.prospecthotel.com

Rogue Regency Inn Grill
2300 Biddle Road, Medford
541-770-1234
www.rogueregency.com

The Steamboat Inn
42705 N. Umpqua Highway, Idleyld Park
541-498-2230
www.thesteamboatinn.com

COLUMBIA GORGE/MT. HOOD

Celilo Restaurant
16 Oak Street, Hood River
541-386-5710
www.celilorestaurant.com

Nora's Table
110 Fifth Street, Hood River
541-387-4000
www.norastable.com

Riverside
1108 East Marina Way, Hood River
541-386-4410
www.riversidehoodriver.com

Simon's at The Columbia Gorge Hotel
4000 Westcliff Drive, Hood River
541-387-5428
www.columbiagorgehotel.com

Timberline Lodge
27500 E. Timberline Rd., Timberline Lodge
800-547-1406
www.timberlinelodge.com

OREGON COAST

The Bay House
5911 S.W. Highway 101, Lincoln City
541-996-3222
www.thebayhouse.org

Bridgewater Bistro

A 20 Basin Street, Astoria, OR 97103
P 503-325-6777
W www.bridgewaterbistro.com
E info@bridgewaterbistro.com
★ Owners: Ann and Tony Kischner
■ Chef: Geoff Gunn
♦ Cuisine: Fresh, regional menu and local beverages; gluten-free friendly.
➔ Hours: Daily, for lunch, dinner and Sunday Brunch. Lunch: Mon.–Sat., 11:30 a.m.–3 p.m.; Dinner: 4 p.m.–closing; Sunday brunch: 11 a.m.–3 p.m. Small bites, burgers, fish and chips, 3 p.m.–5 p.m. Happy Hour: Mon.–Fri., 4 p.m.–6 p.m.
✖ Corkage Fee: $15
✖ Map: Page 58

BRIDGEwater BISTRO

The Gallery / Bandon Dunes
57744 Round Lake Drive, Bandon
541-347-4380
www.bandondunesgolf.com

Redfish
517 Jefferson Street, Port Orford
541-366-2200
www.wix.com/redfishportorford

Restaurant Beck
2345 U.S. 101, Depoe Bay
541-765-3220
www.restaurantbeck.com

Salishan Spa & Golf Resort
7760 Highway 101 N., Gleneden Beach
800-452-2300
www.salishan.com

Stephanie Inn Dining Room
2740 South Pacific, Cannon Beach
800-633-3466
www.stephanie-inn.com

CENTRAL OREGON

Zydeco Kitchen
919 N.W. Bond Street, Bend
541-312-2899
www.zydecokitchen.com

Greg's Grill
395 S.W. Powerhouse Drive, Bend
541-382-2200
www.gregsgrill.com

Ariana Restaurant
1304 N.W. Galveston Avenue, Bend
541-330-5539
www.arianarestaurantbend.com

Kayo's Dinner House
415 N.E. Third, Bend
541-323-2520
www.kayosdinnerhouse.net

Sunriver Resort
17600 Center Drive, Sunriver
800-801-8765
www.sunriver-resort.com

NATIONAL

Artist Point
901 Timberline Drive, Lake Buena Vista, FL
407-939-3463
www.disneyworld.disney.go.com/dining

Bern's Steak House
1208 S. Howard Avenue, Tampa, FL
813-251-2421
www.bernssteakhouse.com

Bilbo Baggins
208 Queen Street, Alexandria, VA
703-683-0300
www.bilbobaggins.net

Twisted Cork Bistro
10730 Pacific Street, Omaha, NE 68114
402-932-1300
www.twistedcorkbistro.com

The Herbfarm
14590 N.E. 145th Street, Woodinville, WA
425-485.5300
www.theherbfarm.com

INTERNATIONAL

Clarion Hotel Post Norda Bar & Grill
City/Country Gothenburg, Sweden

The Oregon Bar & Grill
City/Country Shiodome, Tokyo

2015

Thanks to the 2015 Oregon Wine A-List restaurants for advocating Oregon wine!

(A-List honorees are marked with an A symbol)



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2303 North Harding Ave, Portland
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info@sevenbridgeswinery.com
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judy@winemakerslawyer.com
/winemakerslawyer
/pinotlawyer
PO Box 6555 Portland, OR 97228

Idyllic Beach House
35 miles from the vineyards of Yamhill County.
Off the beaten track - due west of Portland - in Tierra del Mar. Lovingly remodeled. Stunning view into native hemlock and Sitka spruce forest. One block from beach.
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(503) 662-5420 | IdyllicBeachHouse.com

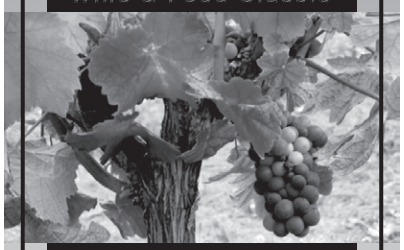

West Coast Wine Cellars, Inc.
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503.517.2715
WestCoastWineCellarsInc.com
877.968.8348 CCB # 191442
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LindeVineyardSupply.com

22nd Annual
McMinnville Wine & Food Classic

March 13-15, 2015
Friday, March 13th 3:00-9:00
Saturday, March 14th 12:00-9:00
Sunday, March 15th 12:00-5:00
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or 503.472.4033 for more info.



The 2014 ¡Salud Oregon Pinot Noir Auction's gala at The Allison Inn & Spa in Newberg.

PHOTO BY ANDREA JOHNSON

FESTIVALS/EVENTS *of* 2015

JANUARY 15–18

Oregon Truffle Festival
Various locations {Portland/Yamhill County}
www.oregontrufflefestival.com

JANUARY 23–24

First Taste of Oregon
Oregon State Fair & Exposition Center {Salem}
www.firsttasteoregon.com

JANUARY 23–25

Oregon Truffle Festival
Hilton Eugene {Eugene}
www.oregontrufflefestival.com

JANUARY 30–31

Portland Seafood & Wine Festival
Oregon Convention Center {Portland}
www.pdxseafoodandwinefestival.com

FEBRUARY 13

Oregon Winterfest Wine Walk
Old Mill District {Bend}
www.oregonwinterfest.com

FEBRUARY 14–16

Valentine's Day Wine & Chocolate Weekend
Columbia Gorge Wineries
www.columbiagorgewine.com

"Beer is made by men, wine by God."

MARTIN LUTHER

FEBRUARY 19–22

Newport Seafood & Wine Festival

- D Thurs., Feb. 19–Sun., Feb. 22, 2015
- C Newport, OR 97365
- P 1-800-COAST44
- W www. seafoodandwine.com
- ✖ Map: Page 58

FEBRUARY 24–25

Oregon Wine Symposium
Oregon Convention Center {Portland}
www.oregonwine.org

MARCH 6–8

Oregon Chocolate Festival
Ashland Springs Hotel {Ashland}
www.ashlandspringshotel.com

MARCH 7

Greatest of the Grape
Seven Feathers Casino Resort & Spa {Canyonville}
www.umpquavalleywineries.org

Classic Wines Auction & Dinner
Oregon Convention Center {Portland}
www.classicwinesauction.com

MARCH 12–15

Savor Cannon Beach Wine & Culinary Festival

- D March 12–15, 2015
- L Various Locales/Community-wide
- C Cannon Beach, OR 97110
- W www.savorcannonbeach.com
- ✱ Owner: Explorer Media Group/ Gary Hayes, Executive Director
- ➔ Hours: See website schedule of events
- ✖ Map: Page 58

MARCH 13–15

Sip! McMinnvile Wine & Food Classic
Evergreen Space Museum {McMinnville}
www.sipclassic.org

MARCH 21

Equinox the Eola-Amity Hills
Zenith Vineyards {Salem}
www.eolaamityhills.com

APRIL 1–30

Passport to Columbia Gorge Wine
Columbia Gorge Wineries
www.columbiagorgewine.com

APRIL 3–4

Spring Beer & Wine Festival
Oregon Convention Center {Portland}
www.springbeerfest.com

APRIL 10

Columbia Gorge Portland Grand Tasting
TBD {Portland}
www.columbiagorgewine.com

APRIL 11–12

North Willamette Wine Trail Weekend
N. Willamette Wineries {Washington Co.}
www.northwillamettevintners.com

APRIL 18

Flavors of Carlton

- D Saturday, April 18, 2015
- L Ken Wright Cellars
- C Carlton, OR 97111
- W www.yctogethercares.com
- ✱ Owner: Yamhill Carlton Together Cares, Inc.
- ➔ Hours: 6 p.m.–10 p.m.
- ✖ Map: Page 54

Umpqua Valley Spring Barrel Tour
Umpqua Valley Wineries
www.umpquavalleywineries.org

APRIL 24–26

Astoria-Warrenton Crab, Seafood & Wine Fest
Clatsop County Fairgrounds {Astoria}
www.visittheoregoncoast.com

APRIL 25

Yamhill-Carlton AVA Spring Tasting
Anne Amie Vineyards {Portland}
www.yamhillcarlton.org

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars."

BENJAMIN FRANKLIN

APRIL 25–26

A Taste of Ashland
Various locations {Ashland}
www.atasteofashland.com

MAY 2

Umpqua Valley Spring Barrel Tour
Umpqua Valley Wineries
www.umpquavalleywineries.org

MAY 16–17

Columbia Gorge Wine & Pear Fest
Western Antique Aeroplane & Automobile Museum {Hood River}
www.wineandpearfest.com

MAY 17

Applegate Valley Spring Uncorked Tour
Applegate Valley Wineries
www.applegatewinetrail.com

MAY 23

Roam the Rogue: Upper Rogue Wine Trail
Upper Rogue Wineries
www.roamtherogue.com

MAY 23–25

Memorial Weekend
Oregon wineries
www.oregonwinepress.com

MAY 29–31

Canby Wine, Food & Brew Fest
Clackamas County Event Center {Canby}
www.clackamas.us/fair

JUNE 27

Deepwood Wine & Jazz Fest

- D Saturday, June 27, 2015
- L Historic Deepwood Estate
- A 1116 Mission St. S.E., Salem, OR 97302
- W www.historicdeepwoodestate.org
- Hours: 4 to 9 p.m.
- Map: Page 56



JUNE 27–28

The Bite of Bend
Downtown Bend
www.thebiteofbend.com

JULY 3–5

Art & The Vineyard
Alton Baker Park {Eugene}
www.artandthevineyard.org

JULY 24–26

International Pinot Noir Celebration

- D July 24–26, 2015
- L Linfield College
- A 900 S.E. Baker Street
- C McMinnville, OR 97128
- W www.ipnc.org
- Owner: Nonprofit
- $ Tickets: $1,195 (Full weekend); $125 (Passport to Pinot)
- Map: Page 55

IPNC
International Pinot Noir Celebration

AUGUST 7–9

The Bite of Oregon
Waterfront Park {Portland}
www.biteoforegon.com

AUGUST 8

Wine Country Half Marathon
Stoller Vineyards/Downtown Carlton
www.run4oregonwine.com

AUGUST 15

Forest Grove Uncorked
Downtown Forest Grove
www.fguncorked.com

AUGUST 18–22

World of Wine Festival
Bigham Knoll {Jacksonville}
www.worldofwinefestival.com

AUGUST 21–23

Vancouver Wine & Jazz Festival
Esther Short Park {Vancouver}
www.vancouverwinejazz.com

SEPTEMBER 17–20

Feast Portland: Food & Drink Festival
Various locations {Portland}
www.feastportland.com

NOVEMBER 1

Oyster Cloyster
Oregon Coast Aquauraium {Newport}
www.aquarium.org

NOVEMBER 6–8

Ashland Culinary Festival
Historic Ashland Armory {Ashland}
www.ashlandchamber.com

NOVEMBER 13–14

¡Salud! The Oregon Pinot Noir Auction

- D November 13–14, 2015
- L Please see website
- C Willamette Valley
- W www.saludauction.org
- Owners: Tuality Healthcare Foundation

¡SALUD!
To Our Health

NOVEMBER 14

Northwest Wine & Food Festival
DoubleTree Lloyd Center {Portland}
www.nwwinefestival.com

NOVEMBER 22

Applegate Valley Fall Uncorked Tour
Applegate Valley Wineries
www.applegatewinetrail.com


International Pinot Noir Celebration, Linfield College, McMinnville

NOVEMBER 27–29

Labor Day Weekend
Oregon wineries
www.oregonwinepress.com

NOVEMBER 27–39

Thanksgiving Weekend
Oregon wineries
www.oregonwinepress.com

MONTHLY

McMinnville Art & Wine Walk

- D Third Saturday of Each Month
- L Historic Downtown McMinnville
- A Third Street and Adjacent Blocks
- W www.mcminnvilleartandwine.com
- Hours: 4 to 8 p.m.
- Map: Page 55

McMinnville Art & Wine Walk

LODGING

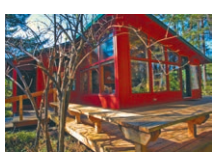
Harbor Lights Inn

- A 235 S.E. Bayview Ave., Depoe Bay
- P 541-765-2322
- W www.theharborlightsinn.com
- ★ Owner: Bob & Beni Blessinger
- ✱ Amenities: All rooms have great views of the Harbor; 9 have wood-burning fireplaces; 7 have king-size beds. PLUS: Hot Breakfast Cooked to Order • TV/ Cable/VCR/DVD • Library of books and DVDs • Free Wi-Fi Access • Private Bath • Plush Bathrobes • Binoculars • Umbrella • Ionic-Ceramic Hair Dryer • Clothing Iron • Cream Sherry & Dark Chocolate.
- ♦ Availability: Open All year; Restaurant and Lounge: 4 p.m. Mon.–Sat.
- ✖ Map: Page 58

Harbor Lights Inn
Lodging · Restaurant · Lounge

Idyllic Beach House

- A 27990 Sandlake Road
- C Tierra del Mar, OR 97112
- P 503-662-5420
- W www.IdyllicBeachHouse.com
- ★ Description: Hidden away from the main coast highway, just 35 miles from the vineyards of Yamhill County, the secluded coastal village of Tierra del Mar opens onto miles of quiet sandy beach. This is the Oregon Coast of the old days…quiet and rural.
- ✱ Amenities: Easy walk to beach. Backing on native forest with stunning view through the floor-to-ceiling windows and 1000-sq-ft juniper deck. Hardwood interiors, skylights, vaulted ceilings. Wonderful kitchen. Pet friendly. Sleeps nine.
- ✖ Map: Page 58



Idyllic Beach House

> "What I like to drink most is wine that belongs to others."
>
> DIOGENES

Le Puy

- A 20300 N.E. Highway 240
- C Newberg, OR 97132
- P 503-554-9528
- W www.lepuy-inn.com
- ★ Owner: Lea Duffy and Andy Kosusko
- ✱ Amenities: Eight en-suite guest rooms with full breakfast. Some rooms feature private terraces, fireplaces, spa tubs. Views of Chehalem Ridge, Coastal Range and Mt. Hood. Located in heart of North Willamette wine country, minutes to Newberg, Dundee and Carlton.
- ♦ Availability: Year Round, Two-Night Minimum; Queen: $225; King: $265, $295 and $345.
- ✖ Map: Page 55

Le Puy
A Wine Valley Inn

Oregon Wine Cottage

- C McMinnville, OR 97128
- W www.oregonwinecottage.com
- E info@oregonwinecottage.com
- ★ Owner: Valerie Rogers
- ✱ Amenities: In Town, Wi-Fi
- ♦ Availability: Year-round
- ✖ Map: Page 55

OREGON WINE COTTAGE

Oregon Garden Resort

- A 895 W. Main St., Silverton, OR 97381
- P 503-874-2500
- W www.oregongardenresort.com
- ✱ Amenities: 103 Rooms (some pet-friendly), Garden View Restaurant, Moonstone Spa, Fireside Lounge (live music nightly); Rooms include patio, fireplace. Breakfast included and admission to adjacent Oregon Garden. Space available for conferences, weddings, etc.
- ♦ Availability: Year-round
- ✖ Map: Page 56

OREGON GARDEN RESORT

WINE SHOPS/WINE BARS

503 Uncorked

- A 16079 S.W. Railroad Street
- C Historic Old Town Sherwood, OR
- P 503-217-3350
- W www.503uncorked.com
- ★ Proprietor: Deb Wilson
- ■ Focus: Local Wines/Local Flavors
- ♦ Offerings: More than 50 artisanal wines to pair with small plates prepared from fresh, local ingredients. Remarkable vintages to enjoy indoors or on the seasonal patio. Full weekly calendar of events showcasing live music, local vineyards, and regional artists. Meeting/party space and gift certificates available. Treat your senses to the full complexity of the distinctive 503 region and beyond.
- ➔ Hours: Open Daily at 3 p.m.; Closed Sundays
- ✖ Map: Page 55

503 Uncorked
Local Wines | Local Flavors

The Cellar on 10th

- A 1004 Marine Drive, Astoria, OR 97103
- P 503-325-6600
- W www.thecellaron10th.com
- ✱ Proprietor: Mike Wallis
- ➔ Hours: Tues.–Sat., 10 a.m.–5:30 p.m.; Open all Cruise Ship in-port days
- ■ Focus: Northwest, Italy, Germany/ Austria, Spain, Greece, Southern Hemisphere.
- ♦ Tastings: Saturdays, 1 to 4 p.m. *Text "thecellar" to 24587 for a virtual True Tour of the shop*
- ✖ Map: Page 58

THE CELLAR ON 10th

> "I cook with wine, sometimes I even add it to the food."
>
> W.C. FIELDS

Dark Horse Wine Bar

- A 1505 Portland Road, Newberg OR 97132
- P 503-538-2427
- W www.darkhorsewinebar.com
- ★ Owner: Hal Medici
- ✱ Winemakers: Peter Rosback, Dick Ferraro, Chris Berg, Alex Nichols
- ■ Labels: Medici Vineyards, Sineann, Ferraro Cellar, Roots Wine Co., Klee, A.F. Nichols, Grow Africa
- ♦ Top Five Varieties: big bold reds, Pinot Noir, rosé, whites, dessert wines
- ➔ Hours: Open 6 days a week, 11 a.m. to 6 p.m.; Closed Wed.; Call for winter hours.
- ✖ Map: Page 55

DARK HORSE WINE BAR

Primrose & Tumbleweeds

- A 248 E. Main Street, Hillsboro, OR 97123
- P 503-703-8525
- W www.PrimroseAndTumbleweeds.com
- ✱ Owners: Doug & Dawn Sellers
- ➔ Hours: Sun., 12 p.m.–8 p.m.; Mon., 11:30 a.m.–8 p.m.; Tues.–Thur., 11:30 a.m.–9 p.m.; Fri.–Sat., 11:30 a.m.–11 p.m.
- ♦ Offerings: The World's Largest Selection of Oregon Wines, bottle shop, wine bar and restaurant, live music, Wine tasting everyday.
- ✖ Map: Page 54




Becky Kramer, owner of Urban Decanter in Forest Grove

Roth's Fresh Markets

Roth's Silverton
A 918 N. First Street, Silverton
P 503-873-6311
Map: Page 56

Roth's Lancaster
A 702 Lancaster Dr. N.E., Salem
P 503-585-5770
Map: Page 56

Roth's McMinnville
A 1595 Baker Street, McMinnville
P 503-472-3158
Map: Page 55

Roth's Vista
A 3045 Commercial Street S.E., Salem
P 503-364-8449
Map: Page 56

Roth's Independence
A 1401 Monmouth Ave., Independence
P 503-838-0165
Map: Page 56

Roth's Sunnyslope
A 4555 Liberty Road S., Salem
P 503-370-7833
Map: Page 56

Roth's West Salem
A 1130 Wallace Road N.W., Salem
P 503-370-3790
Map: Page 56

Roth's Stayton
A 1770 Shaff Road, Stayton
P 503-769-5999
Map: Page 56

Roth's Hayesville
A 4746 Portland Road N.E., Salem
P 503-393-2345
Map: Page 56

W www.roths.com

Roth's FRESH MARKETS www.roths.com

Urban Decanter

A 2030 Main Street Ste. B
C Forest Grove, OR 97116
P 503-359-7678
W www.urbandecanter.com
W www.facebook.com/urbandecanterfg
Owner: Rebecca Kramer
Hours: Mon., 4 p.m.–9 p.m.; Tues.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; Closed Sun.
Offerings: Craft beer, wine, cocktails, small plates, soup, salad, paninis, happy hour, Friday night tastings, live music on Saturdays.
Corkage Fee: $5/Free on in-house
Map: Page 54

URBAN DECANTER EAT · DRINK · GATHER

Wizer's Fine Wines

A 330 First Street
C Lake Oswego, OR 97034
P 503-636-1414
W www.wizers.com
Stewards: Tom Reider, Jim Vincent
Owners: Gene Wizer
Hours: Tues.–Sat., 10:30 a.m.–6:30 p.m.; Closed Sun.–Mon.
Tastings: Sat., 11 a.m.–5 p.m.; Random tastings during the week.
Focus: Current release and vintage wines dating back to the mid-1990s — some older than that — with extensive Piedmont, Rhône, Tuscany and Northwest bottles. We ship, special order and deliver.
Map: Page 56

Wizer's Fine Wines

INDUSTRY

CATERING

The Rogue Gourmet Catering Co.

A 1505 Portland Rd., Newberg, OR 97132
P 503-915-8810
W www.roguegourmet.com
Owner: Janet and Martin Bleck
Experience Innovative Customer-Care Driven Full-Service Caterer Focused on Providing Artfully Prepared Memorable Cuisine, Servicing the Willamette Valley and Beyond.
Map: Page 55

the rogue Gourmet catering co.

CELLAR DESIGN

River City Custom Wine Cellars

A 16285 S.W. 85th Avenue
C Tigard, OR 97224
P 503-591-9950
W www.rivercitypdx.com
Hours: Mon.—Fri., 7 a.m.—5 p.m.
Products: Wine Cellar design, installation and maintenance
Map: Page 56

River City
Custom Wine Cellars

CLEANING SERVICES

Morris Carpet Cleaning of Oregon

A 1405 N.E. Lafayette Ave., Suite E
C McMinnville, OR 97128
P McMinnville: 503-472-3889
Newberg: 503-538-6126
Tigard: 503-684-0400
W www.morriscleaning.com
Owners: Mike & Kim Morris
Services: Commercial & Residential Carpet Cleaning, Specialty Rug Cleaning & Tile & Hard Floor Cleaning, Upholstery Cleaning, Duct Cleaning, Window Washing
Map: Page 55

Morris CARPET CLEANING OF OREGON "The Trusted Professionals since 1988"

CONSTRUCTION

R&H Construction

A 1530 S.W. Taylor Street
C Portland, OR 97205
A 360 S.W. Bond Street, Ste. 130
C Bend, OR 97702
P 503-228-7177 or 541-312-2961
W www.rhconst.com
Owner: John Bradley
Hours: 7:30 a.m.–5 p.m.
Map: Page 54, 57

RH R&H CONSTRUCTION

DISTRIBUTION AND SERVICES

Northwest Distribution & Storage, Inc.

A 2900 Pringle Road S.E., #100
C Salem, OR 97302
P 503-362-2212
W www.nwdist.com
Owner: Gary Parker
Services: Warehousing, Logistics, Transportation, Consumer Direct
Map: Page 56

NORTH WEST DISTRIBUTION & STORAGE WINECO — CONSUMER DIRECT —

EXCAVATION

JJ & L Excavation

A 20777 N.E. Laughlin Road
C Yamhill, OR 97148
P 503-662-3870
E bobcatwf@yahoo.com
Owner: Jason Schiele
Services: Land Clearing, Site Development, Road Construction, Ditching, Ponds, Hauling, Stump Removal, Demolition
Map: Page 55

JJ & L EXCAVATION 503-662-3870

CCB 181453

INDUSTRY

Pihl Excavating

- A 41660 N.W. Sunset Highway
- C Banks, OR 97106
- P 503-324-6210
- W www.pihl-inc.com
- ★ Owner: Matt Pihl
- ★ Services: Land Clearing, Vineyard Preparation, Reservoirs and Site Development
- ✖ Map: Page 54

LEGAL SERVICES

Stoel Rives LLP

- A 900 S.W. Fifth Ave., Suite 2600
- C Portland, OR 97204
- P 503-224-3380
- W www.stoel.com/winelaw
- W www.alcoholicbeveragesslawblog.com
- ★ Services: Providing legal advice to the wine industry for more than 40 years.
- ✖ Map: Page 54

The Winemakers' Lawyer

- A PO Box 6555, Portland, OR 97228
- P 503-862-8583
- ★ Owner: Judy Parker
- ➔ Hours: All hours

> "Wine is the most healthful and most hygienic of beverages."
>
> LOUIS PASTEUR

LICENSING

Compliance Service of America

- A 54476 Mariah Road
- C Myrtle Point, OR 97458
- P 800-400-1353
- W www.csa-compliance.com
- E csa@csa-compliance.com
- ★ Services: Winery Licensing and Regulatory Consulting; Labels, Alternating, Distilling
- ✖ Map: Page 58

MARKETING AND DESIGN

Grace Studio

- C Portland, OR
- P 503-880-7734
- W www.grace-studio.net
- ★ Owner: Tari Donohue
- ★ Services: Design, photography, web design

Nectar Graphics

- A 131 N.E. Fifth Street
- C McMinnville, OR 97128
- P 503-472-1512
- W www.nectargraphics.com
- ★ Owner: Andrea La Rue
- ★ Services: Specializing in packaging, identity design and web.
- ✖ Map: Page 55

Nikki & Co. LLC

- P 503-550-5530
- W www.nikkiandcompany.com
- ★ Owner: Nikki Bowes
- ➔ Hours: Mon.–Fri., 9 a.m.–3 p.m. and by appointment
- ★ Services: Specializing in Identity, Branding Packages, Creative Design for Web and Print, Custom Website Development and High Quality Printing.

NowDesign Creative Services, Inc.

- C Salem, OR 97302
- P 503-990-8098
- W www.headfordesign.com
- ➔ Hours: Mon.–Fri., 9 a.m. to 5 p.m.
- ★ Services: Identity, Packaging, Label Design, Print, Web Design, Publications

Owen Design

- A 9235 S.W. 7th Avenue
- C Portland, OR 97219
- P 503-274-2005
- W www.owendesign.com
- ★ Owner: Bill Owen
- ★ Services: Packaging and Label Design, Identity/Branding specialists, web, print, promotional
- ✖ Map: Page 56

> "Always carry a corkscrew and the wine shall provide itself."
>
> BASIL BUNTING

PACKAGING/GLASS

All American Containers

- A 2614 N. Hendrickson Drive
- C Kalama, WA 98625
- P 360-673-6000
- W www.aacwine.com
- ★ Contact: Ken Samuelson
- P Contact Phone: 360-673-6000
- ➔ Hours: Mon.–Fri., 8 a.m.–5 p.m.
- ★ Services: Packaging supplier for wine, oil, spirits and food industries.
- ✖ Map: Page 57

TricorBraun

- A 10292 S.W. Sudquehanna Drive
- C Tualatin, OR 97062
- P 503-432-0808
- W www.tricorbraunwinepak.com
- ★ Contact: Gillian Brennan
- ★ Services: Wine packaging solutions, including domestically and internationally sourced bottles Amcor Stevlin closures and capsules.
- ✖ Map: Page 56

STORAGE

Portland Wine Storage

- A 306 S.E. Ash Street, Portland, OR 97214
- P 503-231-1121
- W www.portlandwine.com
- ★ Owner: Joe Padulo
- ➔ Hours: Mon.–Sat., 10 a.m.–4 p.m.
- ★ Services: Climate-control wine storage
- ✖ Map: Page 54

TOURS

Oregon Select Wine Tours

- A Coffey Lane, Newberg, OR 97132
- P 971-404-5178
- W www.oregonselectwinetours.com
- E jeff@oregonselectwinetours.com
- ★ Owner: Jeff Petersen
- ✱ Services: Custom wine tours and transportation located in the heart of wine country.
- ✖ Map: Page 55



VINEYARD DEVELOPMENT/MANAGEMENT

Advanced Vineyard Systems, Inc.

- C McMinnville, OR 97128
- P 503-434-9766
- W www.advancedvineyards.com
- ★ Owner: Buddy Beck, Angel Martinez
- ➔ Hours: 8 a.m. to 4 p.m.
- ✱ Services: Vineyard Design, Development, Management and Consultation, Custom Grapevine Propagation, Drip Irrigation Installation.
- ✖ Map: Page 55

Results Partners

- A 2700 St. Joseph Road
- C McMinnville, OR 97128
- P 503-883-4060
- W www.resultspartners.com
- ★ President: Daniel Fey
- ✱ Services: Vineyard Development and Management
- ✖ Map: Page 55

VINEYARD NURSERY

Vintage Nurseries

- A 27920 McCombs Ave.
- C Wasco, CA 93280
- P 1-800-499-9019
- W www.vintagenurseries.com
- ★ Contact: Dustin Hooper
- ✱ Services: Vintage Nurseries is one of North America's largest producers of dormant field-grown benchgrafts. They also produce greenhouse-grown benchgrafts, rootstock rootings, own-rooted vines, and cuttings, and currently offer a wide selection of popular varieties, new table grape releases, and other table and raisin grape varieties.

VINEYARD SUPPLIES

Linde Vineyard Supply

- A 13005 South Pacific Highway
- C Monmouth, OR 97361
- P 866-966-3597
- W www.lindevineyardsupply.com
- ★ Owner: Ken Linde
- ✱ Services: Fencing and Vineyard Supplies, Layout Consultation, Product Consultation
- ✖ Map: Page 56

Oregon Vineyard Supply

- C Aurora, McMinnville, Medford, Salem, Umatilla
- P 800-653-2216
- W www.ovs.com
- ★ 100% Employee-Owned and -Operated
- ➔ Hours: Mon.–Fri., 8 a.m.–5 p.m.; Sat., 8 a.m.–noon
- ✖ Map: Page 55

WINERY SUPPLIES

Davison Winery Supplies

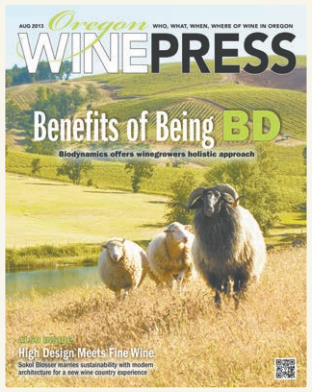
- A 1819 N. Baker Street
- C McMinnville, OR 97128
- P 503-472-1711
- W www.dwinesupplies.com
- ➔ Hours: Mon.–Fri., 8 a.m.–5:30 p.m.; Sat., 9 a.m.–3 p.m.; Sun. closed
- ✱ Services: Yeast, Enzymes, Nutrients, ML Bacteria, Cellar Chemicals, Filtration Supplies, Hoses, Bottles, Corks, Wax, Capsules, Equipment, Bins and more.
- ✖ Map: Page 55

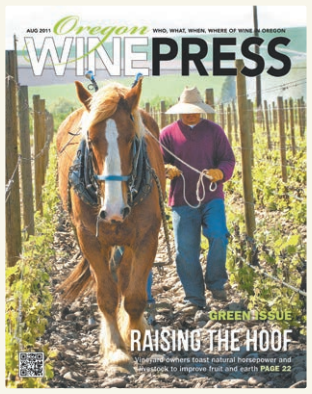
Prospero Equipment Corp.

- A 1722 S.W. Hwy 18, Suite B
- C McMinnville, OR 97128
- P 503-472-6768
- W www.prosperoequipment.com
- E northwest@prosperocorp.biz
- ★ Owner: Tony Prospero
- ➔ Hours: Mon.–Fri., 8 a.m.–5 p.m.
- ✱ Products & Services: Provides full sales, service, and parts for Winery, Brewery, Distillery, & Cidery Equipment throughout North America. Sole United States representative for GAI bottling/labeling machines. Supplying industry leading equipment brands such as: GAI, SK, SMA, OMAC, Liverani, APE, Winus, Ital-Filtersand Urpinas. Prospero also offers highly trained and knowledgeable technicians to support all our equipment.
- ✖ Map: Page 55

> "I love everything that is old; old friends, old times, old manners, old books, old wines."
>
> OLIVER GOLDSMITH

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Making Scents of

WINE AROMAS

Move descriptors off the tip of your tongue and into your tasting notes with this easy-to-use wine guide



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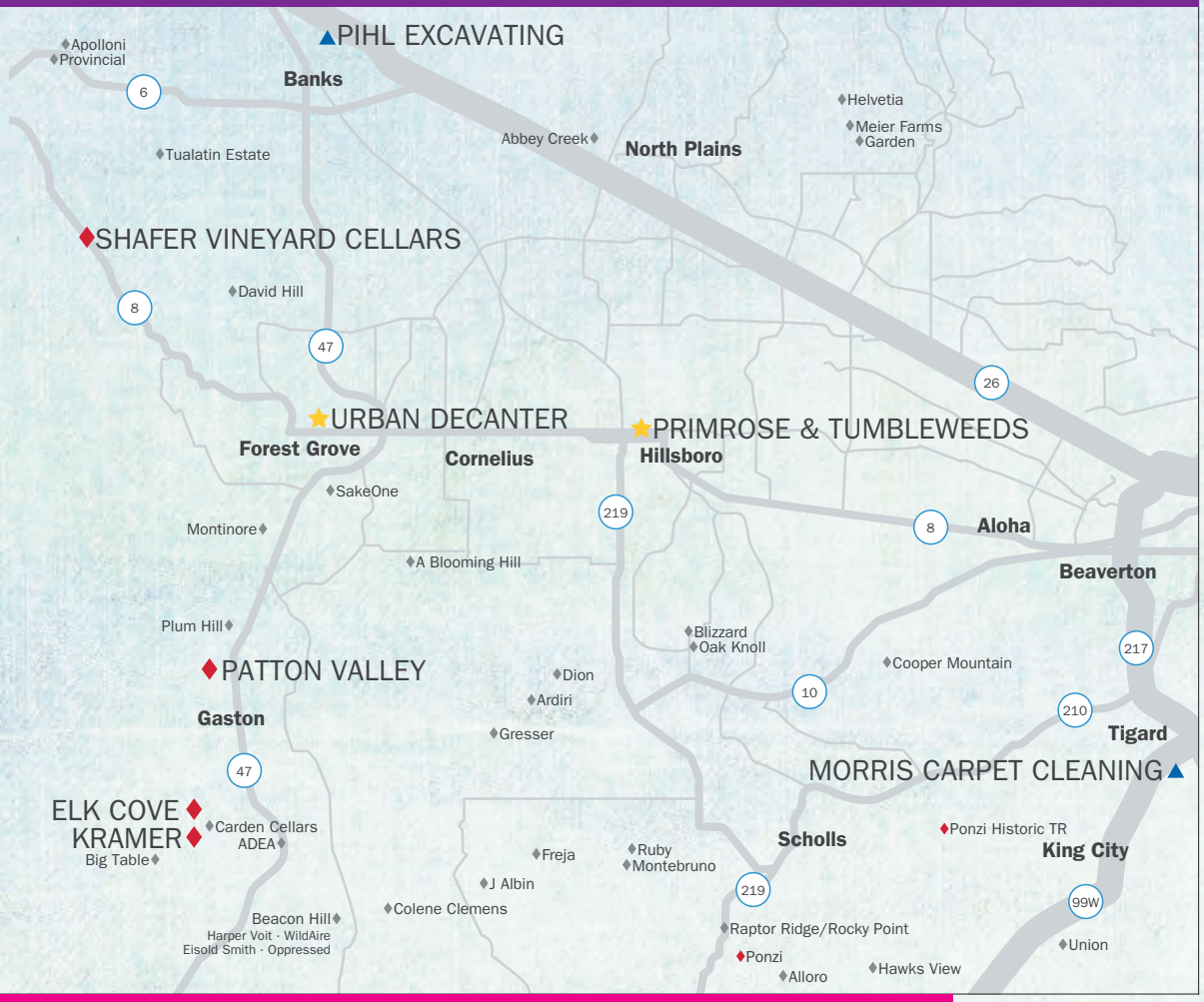
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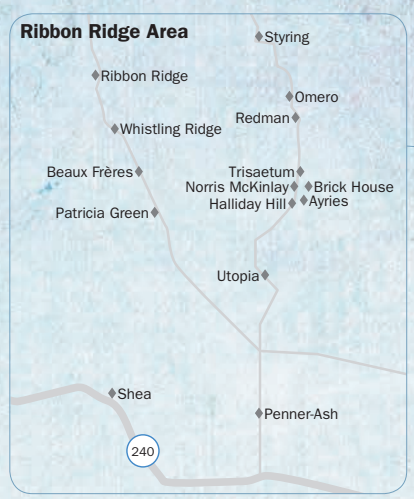
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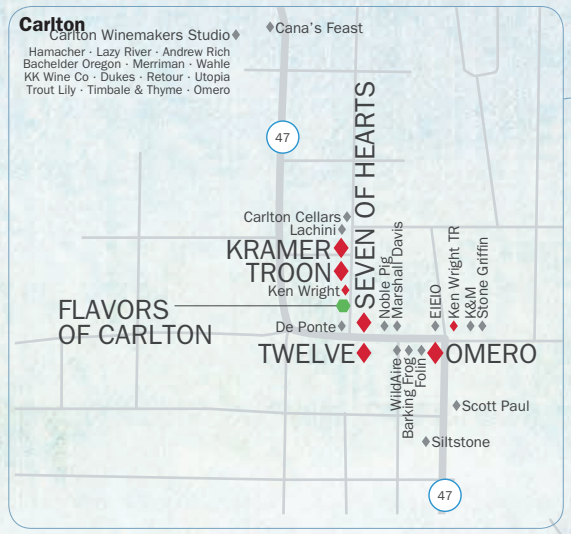
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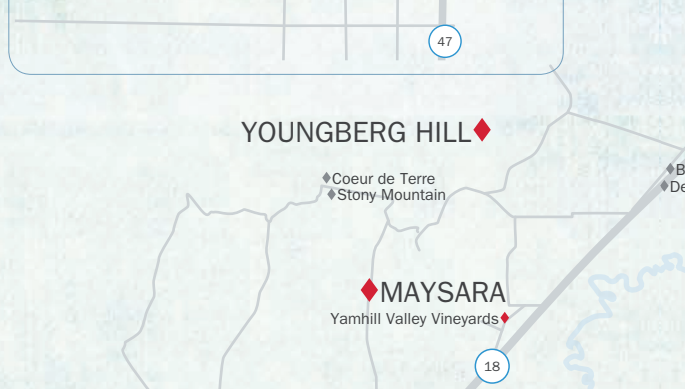
OREGON
Winery Country Maps

North Willamette Valley (Forest Grove & Beaverton)









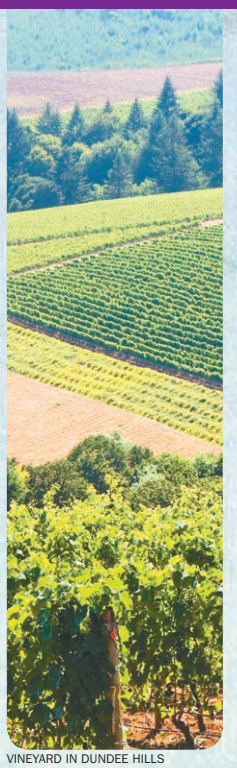
Portland Metro



DOWNTOWN PORTLAND



North Willamette Valley


VINEYARD IN DUNDEE HILLS

N W E S

47 219 240 99W 18 154 221 153

Atticus
WillaKenzie
ROOTS
Saffron Fields
Lenne
Kason
JJ&L EXCAVATION
Yamhill
GRAN MORAINE
Soléna
STAG HALLOW
Carlton Hill
Belle Pente
Esper/Lemelson
Carlton
CARLO & JULIAN
Soter
Monks Gate
Ghost Hill
Anne Amie
Lachini
ArborBrook
Bergstrom
VIDON
Olenik
ADELSHEIM
LE PUY
Roco
LAUREL RIDGE
Anderson
Alexana
PURPLE HANDS
Lange
Torii Mor
Thistle
Utz
Bella Vida
Erath
Cameron
MARESH RED BARN
Winderlea
Barrel Fence
Crumbled Rock
DOMAINE SERENE
Vista Hills
Armonea
Winter's Hill
Domaine Drouhin
White Rose
De Ponte
Oliver
Durant
Archery Summit
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Duck Pond
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Medici
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J Christopher
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Rizzo
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Amity
Iota
Mystic
BROOKS WINES
DUKES FAMILY VINEYARDS
Arcane

Dundee

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Panther Creek
Argyle
Dobbes
Ponzi Wine Bar
Domaine Trouvere
THE DUNDEE BISTRO
Cathedral Ridge
Hawkins
Antica Terra
EVENING LAND
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Hyland
NW Wines
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Newberg

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R Stuart Wine Bar
Lumos
TERRA VINA
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McMinnville

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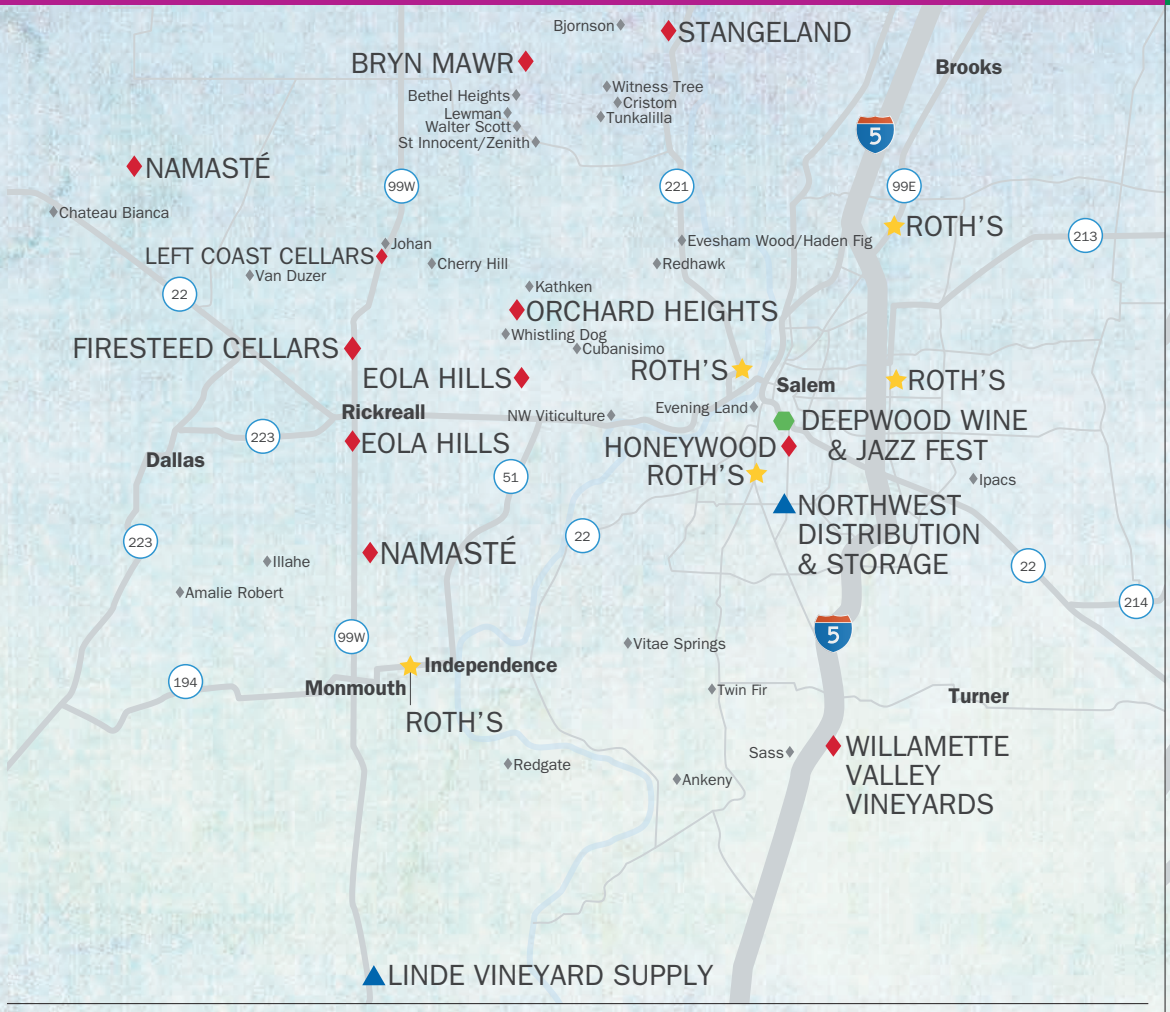
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♦ LEFT COAST CELLARS
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OREGON STATE CAPITOL, SALEM



East Willamette Valley





VINEYARD IN THE WILLAMETTE VALLEY

South Willamette Valley



♦ BENTON-LANE WINERY
23924 Territorial Hwy, Monroe · 541.847.5792
Benton-Lane.com
Mar–Dec, Daily 12–5pm; Jan–Feb, Mon–Fri 12–5pm

♦ GELARDI VINEYARD
92945 Kinser Ln, Cheshire
Facebook.com/GelardiVineyard · By appt only



OWEN ROSE GARDEN, EUGENE

Central Oregon



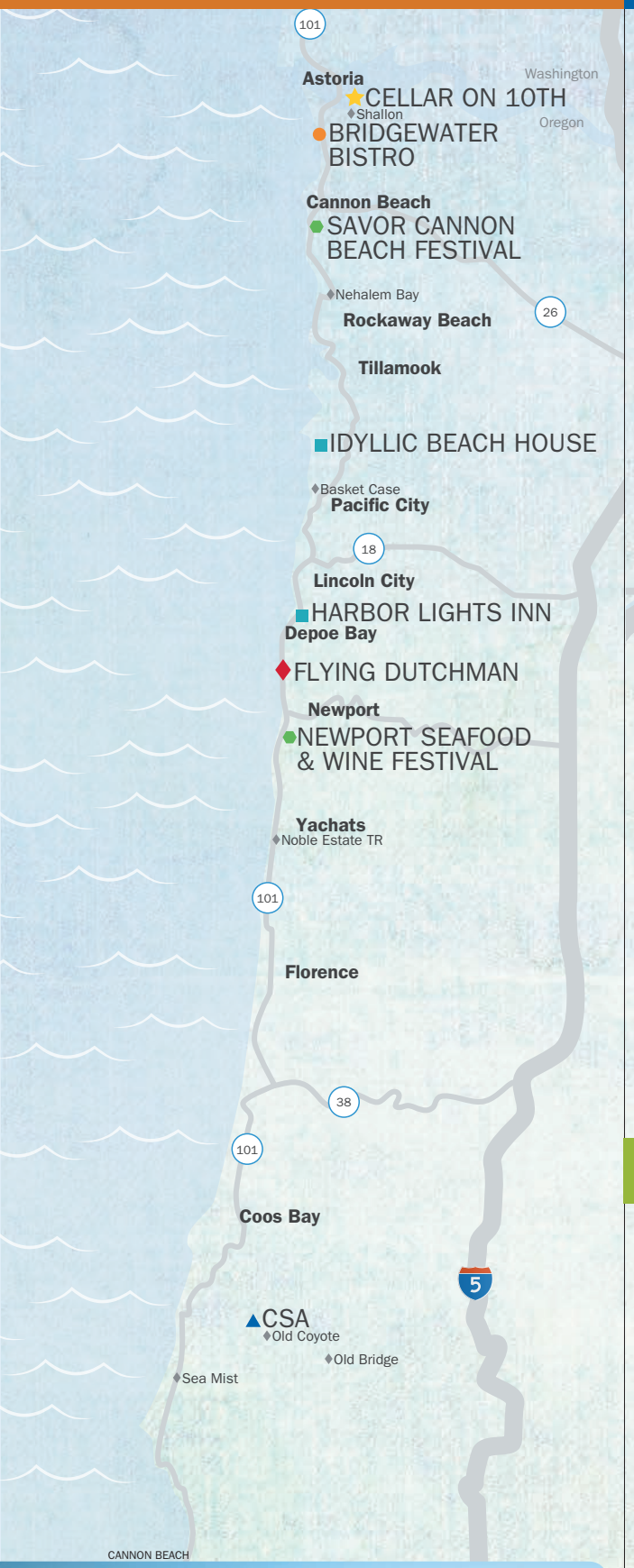
Clark County, WA



VANCOUVER, WA AND MT BAKER



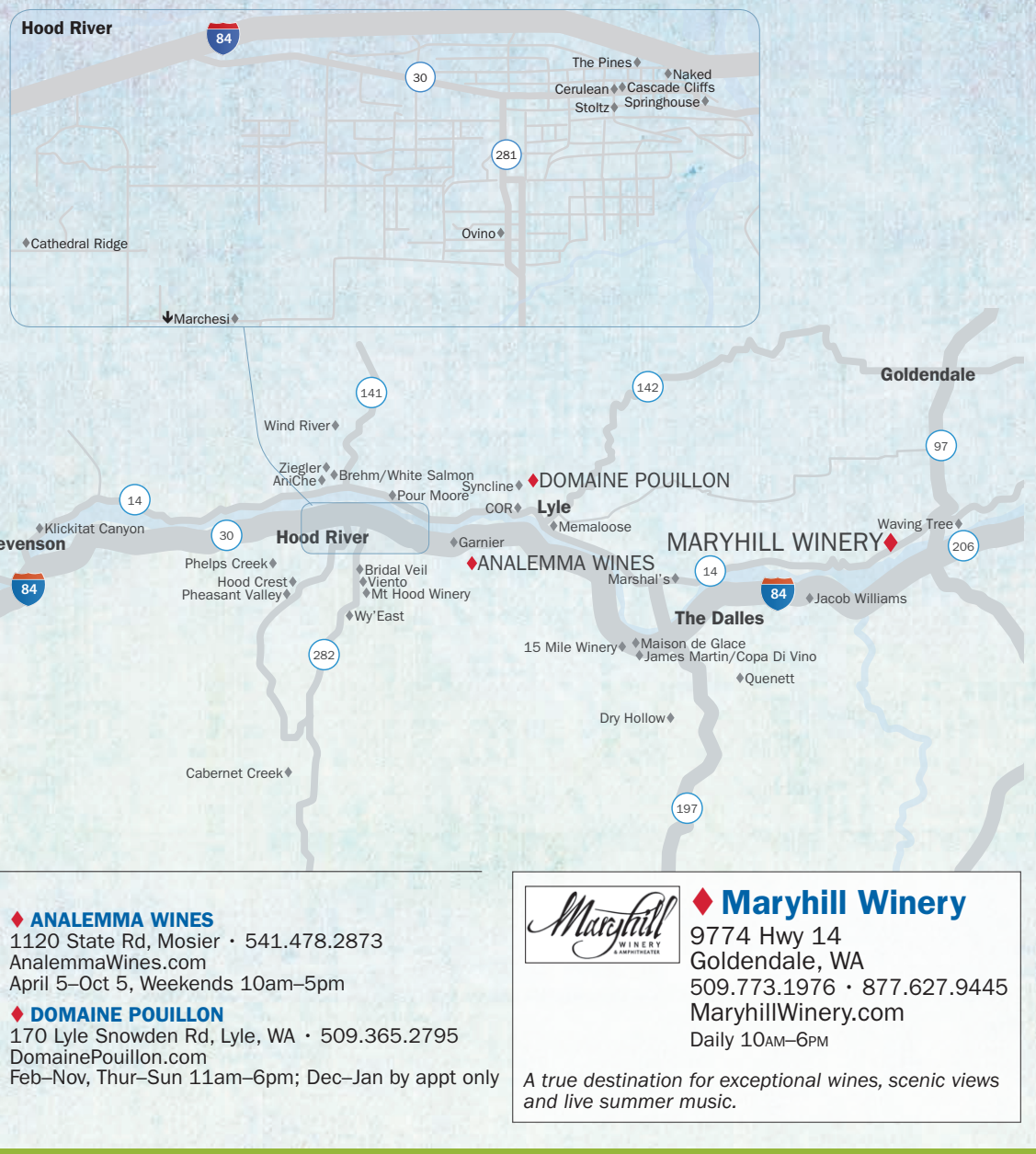
Oregon Coast



CANNON BEACH



Columbia Gorge



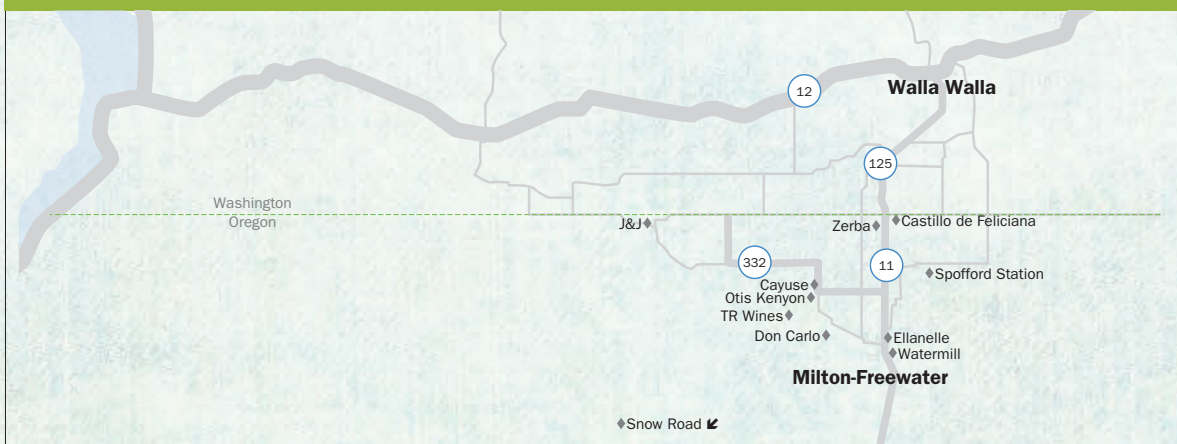
♦ ANALEMMA WINES
1120 State Rd, Mosier · 541.478.2873
AnalemmaWines.com
April 5–Oct 5, Weekends 10am–5pm

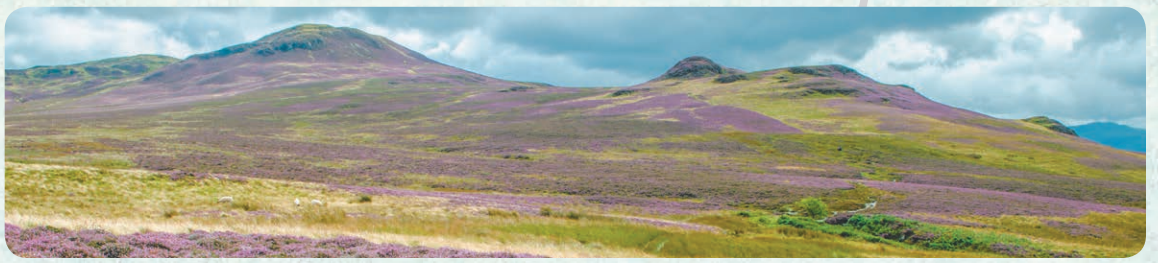
♦ DOMAINE POUILLON
170 Lyle Snowden Rd, Lyle, WA · 509.365.2795
DomainePouillon.com
Feb–Nov, Thur–Sun 11am–6pm; Dec–Jan by appt only

♦ Maryhill Winery
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UNION WINE

Continued from page 13

Mobile bottlers have been around for years. The bottling needs of larger wineries often exceed their in-house capacity, and those of smaller wineries are often met more cost-effectively by relying on someone else's equipment. That created a niche they could exploit.

The first mobile canning counterpart, Craft Canning, debuted in June 2012. Immediately, the light went on with Union Wine. Craft's owner is a canny, yeast-wise lab tech named Owen Lingley. His motto is, "Have canning line, will travel." It's not Paladin, but you get the idea.

Harms noted how cans are not only substantially lighter, but also considerably less expensive to purchase and ship. He said he expects to reap a savings of 40 percent in packaging costs alone. Of course, the cans have to be preprinted with the mandatory legal information. So at least initially, Harms will not be able to add a vintage date. But that works out in his favor in one important aspect.

"These are mid-premium wines," he said. "They're in the $5- to $6-per-can range. Non-vintage allows us the flexibility to blend for consistency and still be able to quickly meet market demand."

California appears to be the logical entry market. According to Harms, queries placed with several retailers there elicited unhesitatingly positive reactions. He summarized the response this way: "It may be different, but it's convenient. It won't break. You can crush the cans and recycle them. It shouldn't affect quality at all. Table wine in 375-ml bottles is seldom aged."

Wine closures have evolved from cork to metal screw tops to glass stoppers. Bag-in-box has carved out a market niche. Growler retail stations are emerging that fill and refill take-home jugs of wine as well as beer. So, why not cans?

Can paper be far behind? In fact, no. PaperBoy Wines recently announced introduction of a 750 ml compressed paper container for one of its lines of wine.

PaperBoy is a collaboration between Truett-Hurst Wines of Healdsburg, Calif., and the package design firm of Stranger & Stranger, with offices in London and New York. They claim their packaging is 100-percent recyclable, weighs 80 percent less than glass and requires only 15 percent as much energy to produce, making it an ultra-green product.

Like Union Wine, Truett-Hurst aims to do something not only different, but also very much in tune with 21st century ecological sensitivities.

How these wine-packaging innovations ultimately develop is a work in progress, but one thing is certain: They're based on can-do attitudes put down on paper.

PRODUCTION REVIEW

Continued from page 10

Missing among larger producers are 12th and Maple Wine Co., owned by Seattle interests, Erath Winery, now a part of the Ste. Michelle Estates group in Woodinville, Washington, and Firesteed Cellars, whose owner also lives in the Seattle area.

Industry sources indicate that 12th and Maple is in the running with the leaders. King Estate's production cracked the 400,000-case level in 2014, putting it 15.9 percent ahead of last year's previous all-time high.

Growth-wise, most notable of all was Eola Wine Cellars, which skyrocketed from 47,600 cases in 2013 to 113,000 cases in 2014; that whopping 137-percent increase likely indicative of current custom crush needs by emerging new wineries.

Next is Union Wine Company, whose production shot up 51.5 percent. The young, inventive company has literally come from nowhere within a few short years to emerge as a major industry force.

Wine by Joe posted an impressive 39.7-percent gain. Not only did the Dundee winery dramatically increase its custom crush business, its own brands showed a jump of 33.8 percent.

Given its already substantial size by Oregon standards, NW Wine Company achieved a significant 23-percent increase. Working from their new winery in Newberg, Argyle was 36.5 percent ahead of last year.

For 2014's "Top Oregon Wineries by Brand," King Estate once again led the way followed by A to Z Wineworks. The 335,000 cases produced by A to Z this year exceeded its 2013 output by 15 percent.

When it comes to carrying the message of Brand Oregon across the country and into the wider world, considerable credit must be accorded these two Oregon-owned wineries.

It would be remiss, however, not to mention Erath. The Dundee Hills winery, founded by one of Oregon's earliest wine pioneers, has always been a standard bearer for the state. Under its corporate ownership, Erath continues to expand its imprint and with it the Oregon name.

Although we hope the new owners reconsider their position regarding the release of general information for this report, we respect their decision to do otherwise with the knowledge that the brand's quality remains paramount.

Among home-owned wineries, Elk Cove's brand increase of 69.5 percent led that category for 2014. Close behind was Sokol Blosser's 51.7 percent.

Several winery brands among the listed group topped 20 percent in 2014, which may very well serve as an indicator for the total harvest.

It should also be mentioned that Copa di Vino by Quenett Wines produces a large amount of product at its facility in The Dalles. The OLCC removed from bond report released on Nov. 20, 2014 shows that the winery paid taxes on 249,186 gallons, or 104,700 cases of wine, through September of 2014.

But where Copa di Vino wine or fruit originates and how the company's business can be measured in relation to criteria for this report remains a question.

Oregon Wine Press strives to make this report as accurate as possible. However, when production drops below the 30,000-case level, a number of wineries are closely clustered and variables can affect their totals.

If any winery qualifying for a place among the 2014 listings has been overlooked, please contact us and we will correct the error in a future issue.

SOURCE SURVEY

Continued from page 14

growing areas is the category that has suffered most from the reduction in funds. The NASS reports had delineated this information county be county, for 14 listings, which included 13 counties, plus an "all others" listing calculation. But funding limitations necessitated the reduction to six broader areas.

A SOURCE spokesperson said they would look into what could be done to break the areas down further next year.

Whether or not additional funds can be found to cover such a significant expansion of the report remains to be seen. For now, however, what we do know for certain is that the North Willamette Valley continues it industry domination in all basic categories.

Of the state's 605 bonded wineries, 384 are in the North Willamette Valley. Even more importantly, of the state's 370 separate winery facilities that crush grapes, 236, also are in the North Willamette. In 2013, those facilities processed 35,689 tons of the 52,563 tons total around the state.

Keep in mind that, although the state's 2013 winegrape production totaled 56,246 tons, the actual tonnage used for Oregon wines came to 52,563 tons. So, 3,683 tons were sold elsewhere, which can cause some confusion when trying to draw comparisons.

Take for example two different methods of arriving at the totat crush tonnage which should come out to be exactly the same total number — grape tonnage from all growing areas as opposed to grapes tonnage by variety.

The former method arrived at 52,588 tons whereas the latter's final figure was 52,563. Given all the different reporting sources that had to be tabulated, only a 26 ton or 0.05 percent difference is an admirably low margin of error.

There is, of course, no surprise as to who is King of the Oregon hill varietal-wise. Pinot Noir production used to make Oregon wines in 2013 came in at 30,212 tons, or an average of 2.38 tons per acre.

The North Willamette Valley, with 24,931 tons in 2013, accounts for 77 percent of harvested tons used to produce Oregon Pinot Noir wines. The value of the variety came in at an industry-high $2,651 per ton.

Taking its predictably solid second place among all varieties, Pinot Gris grape production hit 8,754 tons last year, more than three times that of Chardonnay, which took third place at 2,578 tons. Holding fourth position was white Riesling with 1,797 tons, followed by Syrah at 1,008, Merlot at 732 and Cabernet Sauvignon at 625.

Though Tempranillo's 664 tons puts it in a distant seventh place, the variety has been steadily gaining in acreage and production over the past several years and looks to be an up and coming part of the industry-wide portfolio.

Those seven varieties combined totaled 51,491 processed tons and 21,943 planted acres, or 91.5 percent and 91.6 percent respectively, of the state's total of 56,246 tons and 23,955 acres in 2013.

Other than the top two, Chardonnay and white Riesling deserve to be closely watched. Both are receiving focused attention these days. Adding to that recent successes with Syrah, Viognier and Sauvignon Blanc, completes the list of primary players in the current Brand Oregon picture.

Putting things in perspective, the state's total wine production is only a tiny drop in the worldwide wine bucket. Statistically speaking, it's something around one tenth of one percent.

But converting the 2013 vintage into cases comes to 3.5 million or 14.7 million bottles of wine that will turn at least twice that many people into Oregon wine appreciators.

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PDX-FACTOR

Continued from page 18

Winemakers Studio, one of the northern Willamette

Valley's foremost incubators for aspiring vintners. The label grew from a nano 400 cases the first vintage to 2,500 cases in 2007.

A year later, Pappas and Boedecker discovered a warehouse just minutes off the freeway, Forest Park, and her house. Pyramid Brewery sat just across the street, a tall testament to the craft movement they wanted to join.

"I love the fact that I can walk to the bank and the hose fitting supplier, drive around the corner to get my nitrogen and am down the street from Whole Foods," continued Pappas. "Everything I need or want is right here."

The Boedecker brand stresses sustainable vineyards and a micro-staff of friends and family. Wines are fermented naturally and created in limited quantities, both to ensure quality and to exhibit a sense of place.

"We love the winemaking. From walking the vineyards, to chewing the grapes and chomping on the seeds, trying to determine that elusive perfect flavor, sugar, acid balance ... to the wine changing in barrel over the course of 18 months, starting off young and brash and going into bottle as mature young adults," Pappas said.

Across the river, beneath the towering St. John's Bridge, is Seven Bridges Winery. Kevin Ross and Bob Switzer started the label in 2008 with approximately 350 cases, most of which was tested on friends and acquaintances. The superb growing season that year probably helped, but the word spread nonetheless. Seven Bridges currently turns out about 2,000 cases per vintage.

"In short, we make what we like to drink," said Switzer. A former engineer based in Silicon Valley, he was always a stone's throw from good wine. His grandparents lived in Sonoma, and he would visit them often, at least in between wine tastings. He learned to appreciate and differentiate fine wine and made it his goal to produce the equivalent. After some courses at PCC and UC Davis, Switzer earned his winemaking certificate.

In Pinot-saturated Oregon, Seven Bridges is a bit of an outlier. Ross and Switzer deal in Cab, Merlot, Malbec and Sangiovese. "I love Pinot Noir and enjoy it on a regular basis, but our passion is bolder reds," Switzer said. "The approach we take with our wines is to make them in a style that we like and hopefully others will feel the same."

And they do. Friends and loyal customers have created a serious demand, and



PHOTO BY DEL MUNROE

Anne Hubatch, Helioterra Wines

friend Jim Straus liked the wine so much he became a business partner in 2013.

When Switzer mentions the unfortunate fact that people struggle to associate good wines with an urban environment, things begin to click.

It's a sentiment I've heard from most of the urban producers. "How can you possibly make good wine without a vineyard in view?" the public asks. Hip Chicks, Seven Bridges and many others address the question daily. Fact is, most producers are sourcing fruit from elsewhere. Moreover, many of the vines you see on site, especially in town, are only decorative in nature. They provide that serene, salt-of-the-earth feel only agriculture can provide, but chances are, that fruit is for the birds.

"People are always so dumbfounded when they hear we are making wine in the city," said Lewis of Hip Chicks. "They forget it's just like the other alcoholic beverages made in Portland — brewers don't grow their own hops outside their brewery and distillers aren't getting barley, corn, etc., from the lots next to their distillery." There may be a pile of scrap bumpers just across the street or a train loading cars a few blocks away, but the wine is high quality and the handlers know what they are doing.

Following Carlton Winemakers Studio in the Willamette Valley, Southeast Wine Collective has become the urban springboard for small-batch winemaking talent. Currently, the Collective houses 11 wineries, from founders Tom and Kate Monroe's Division Wine Company to wee startups Ore Winery and Jackalope Cellars. Formerly One Dow Columbia's home office, an industrial cleanup company, the Collective is also home to Anne Hubatch's Helioterra and Whoa Nelly brands, Pam Walden's Willful Wines, as well as Fullerton Wines, Vincent Wine Co., Almuni, 5Q and James Rahn.

Ideally situated, the Collective is paces away from some of the best restaurants in all of Portland. It may well represent what urban wineries are pushing for, an eclectic batch of wines turned out right in the heart of town, wedged in thriving neighborhoods with curious passersby and good restaurants. In many ways, the best of the Willamette Valley is brought directly to your doorstep. That might mean sacrificing vineyard views and quaint hilltop bed and breakfasts, but that seems to be something urban wineries are willing to sacrifice, especially for the greater good. The point, it seems, is to introduce as many people as possible to well-crafted local wine.

For Viola Wines, it's about a local take on age-old varietals. The wines are made in a barn in the wooded and hilly Cedar Mills neighborhood of southwest Portland. Vintner Darryl Joannides studied in Perugia, Italy, in 1986 and owned Assagio, an Italian restaurant in Sellwood, from 1995 to 2005. "Italy is where I first started my wine journey," said Joannides. "So it's coming full circle trying to produce something in Italian spirit here in Oregon with Viola Wines."

Tradition and old customs rule at Viola. "I tend to prefer letting nature do its thing," Joannides added, referring to his fermentation scheme.

His wines are often shown at Cork, a wine bar in the Alberta Arts District of North Portland. "The proximity to vibrant businesses and restaurants to enjoy in the evening and then the chance to pop out of bed in the morning and check out the fermenters or assemble the bottling line without having to drive an hour to the Gorge or the Valley," is what Joannides appreciates most about operating within city limits.

But it's not all doves and rainbows. Joannides recognizes both the potential and confines of urban enology. He describes the noise, tight spaces and lengthy commute to vineyards. As much as he wants to work on his wines through the night, he has sensitive neighbors to worry about. But that hasn't dampened his optimism. "Winemaking is just the latest small business that seems to have found a home here in Portland, and the more places that open up, especially in garages, makes for an interesting counterpoint to the visits locals and travelers make to the Willamette Valley and Columbia Gorge," he added.

Over at Enso, the scene is downright rustic. Between pouring flights, the server retreats to the back room for punchdowns — it is the middle of harvest. He returns, slightly out of breath, to field questions about orange wine or the wine equivalent of an imperial pale ale. It is perhaps Portland's most welcoming wine bar, a casual mix of homespun wines, a solid wine list and a jovial, anything-but-pretentious atmosphere.

The spirit of creativity and transparency governs winemaker Ryan Sharp's cellar ethic. The industry is still viewed as highbrow to some and Enso is trying to debunk that myth with Old-World wines in a laid-back bar you might mistake for a watering hole. Good wine should be accessible to all, and so, too, should the winemaking process.

Sharp started at Arcane Cellars before working stints at Grochau Cellars. The one-time UC Davis student transferred to Chemeketa to complete his wine education and always fantasized about an urban winery. A few years later, 2014, Enso would be named Willamette Week's Bar of the Year. The centrally located winery and tasting room is on S.E. Stark Street, adjacent to a tap house and Thai restaurant.

Just up the way is Bow & Arrow Wines, formerly operating out of the S.E. Wine Collective and now based in the newly remodeled Bindery Building. Scott Frank, who learned the trade as an assistant winemaker at Cameron Winery, and his wife, Dana Frank, a certified sommelier, estimate they'll produce about 2,300 cases in 2014. It's a small number on the surface, but Bow & Arrow is technically the second largest producer of Gamay Noir in the nation. The Loire Valley varietal has yet to catch on in the states, but the couple loves the stuff.

"When we started the winery [in 2010], we made a conscious decision to use a region other than Burgundy as our template," said Scott. "The Loire seemed like an obvious choice given its latitude and attitude." Bow & Arrow also makes Melon de Bourgogne, a relatively foreign and esoteric white, at least domestically.

The Franks' underground cellar, the only one of its kind in the country, where fruit is processed on site, is shared by one other label, Rose & Fern. Located at 31st and Sandy in N.E. Portland, The Bindery is in the thick of apartments, bars, auto dealerships and shops. Wines people elsewhere would travel days for, sitting right under Portlanders' collective nose.

Laurie Lewis and her partner, Renee Neely, admit they weren't the first to make wine in Portland. Madrona Hill and Adams beat them to it. Yet, Hip Chicks is still in business, having watched the same scene they fell in love with years ago finally germinate in town. The empty buildings nearby, not to mention the brand new light rail line, suggest there's more room for growth.

"I would say bring on the urban winemakers," Lewis said.

Mark Stock, a Gonzaga grad, is a Portland-based freelance writer and photographer with a knack for all things Oregon. He currently works at Vista Hills Winery.

HONEYWOOD WINERY

Continued from page 16

A daughter of Italian immigrants and born in The Dalles, Reinke and her family moved to Salem. She recalls that her bedroom stood directly above the cellar where her father made his own wine, as was the custom among old country arrivals to the New World. "I heard a tap-tapping on my floor," she remembers, "as corks flew out of fermenting bottles."

After graduation, she took business and secretarial courses, landed a job at a credit bureau and, along the way, mobilized a party and wedding planning business.

Reinke began working at Honeywood in 1943. One can imagine this energetic woman 70 years ago, happily scampering over 10,000 gallons of wine held in huge redwood casks long since replaced by stainless steel.

She oversaw a myriad of business functions. "I was a good study and jumped whenever John Wood growled at me," Reinke recalled.

Honeywood installed its first bottling machinery in the mid-1950s, and cases rolled out to the loading platform, about 1,200 bottles per day. Evolving fashion and tastes gradually caught up to the winery, and nearly 30 years after its beginning — out of the shadows of Prohibition, the Great Depression, World War II and beyond — Honeywood Winery faced bankruptcy: a crisis turned opportunity for Reinke.

Reinke recalls being asked by the shareholders to rescue the business. She was aware of the financials but was committed to making it work. And so, in the time of tail fins and Sandy Koufax, she purchased Honeywood Winery.

No stranger to publicity, this demure lady with bouffant hair and a huge Bundt cake in hand, often appeared in local newspapers or other media. And she had just begun.

The regulatory reforms Reinke instigated were sound business practice. She foresaw, to a certain degree, that wine tourism could move product and that consumers liked the convenience of sampling wine where it was made — today's tasting room — and thus, where they could acquire it.

Reinke was good press, too. She retained her profile as a woman who entertained. She had her own advice column, an unabashed marketing tool. And she traveled the national market promoting what were now her wines. Her presence in the largely male-dominated industry was one part novelty and two parts savvy. She integrated her party planning, her recipes and her wines into what we now call "life style," when American quaffing preferences were mostly beer and spirits.

In 1974, a Minneapolis group acquired Honeywood, and the Gallick family still operates it. The original building was sold to Willamette University and the University of Tokyo in 1991; the present facility and lively tasting room stand diagonally across the rail line from the original building.

Today, the winery produces 30,000 cases a year, and the Gallicks assert the wine is considerably drier than in the past, though it's impossible to miss the fruit. Honeywood also produces viniferous wines from established growers and its own estate, 21 acres in Eola-Amity Hills.

And yet, as Leslie Gallick points out, Honeywood is an anomaly. "We have to lobby hard to get the wine writers' attentions." Think elderberry wine without thinking Arsenic and Old Lace. After a pause, she adds, "We're typecast: wines for spinsters. But we are far more than that; we have a large and varied portfolio, and a good following." Their 2012 Pinot Noir argues against the pigeonhole.

Even 40 years after relinquishing Honeywood, Reinke has a cordial relation with the Gallick family who helped facilitate meeting the former owner.

At the end of that conversation, Reinke looked pensive. Then she said. "My only complaint at my age is the bursitis in my hands. I can't pull the lever on the slot machines."

Will fruit wines enjoy resurgence? Perhaps the growing local distillers' offerings will pique the palate for wines originating from a cornucopia of plump berries and golden hanging fruit. It might even reduce the angst in some tasting rooms where the fruit wine heritage of the Oregon wine industry has been overlooked if not forgotten.

Ken Friedenreich is the wine editor for California Homes Magazine. He likes Oregon wines well enough to now move to Portland while he works on his book "Decoding the Grape: Stories from the Oregon Wine Country.

AVA EXPANSION

Continued from page 23

wines are just like the Willamette Valley, so I have no problem with it. No harm comes to anybody with this change."

Since the petition was deemed "perfected" by the TTB, the next step comes late July when comments will be heard about the proposal. Finally, if no opposition is found, the petition will be passed around approximately four different desks for three to four months before being ratified.

Writer Robert Volz is a freak about labeling laws and is disappointed that Sour Patch Kids crackers don't contain actual kids when not running Pour Wine Bar in Portland.

WINE DOCUMENTARY

Continued from page 20

from Minnesota; she is from France.

The disparate stories of Cindy and Al Schornberg of Keswick Vineyards in Charlottesville, Va., Michael Amigoni's Amigoni Wines of Kansas City, Mo., and Todd and Kelly Bostock of Dos Cabezas WineWorks in Sonoita, Ariz., add color to the montage.

The 80-minute documentary is titled "American Wine Story." It premiered at the 16th annual Newport Beach Film Festival, which ran this year from April 24 through May 1.

"Our film was among only 200 out of more than 2,000 submissions that were accepted for this year's festival," Baker said. "We were very pleased by the reception.

BROOKS WINERY

Continued from page 22

Brooks wines, craft beers are on tap and espresso is available, too.

To accommodate an anticipated increase in visitors, as well as expand marketing and promotional efforts, Janie hired Jess Pierce as the winery's director of wine education and communication. She recently spent a year in Germany's Mosel region, acquainting herself with the nuances of the world's greatest Rieslings — the varietal is an important part of the winery's portfolio.

Adjacent to the new winery are 40-year-old vines, a legacy in their own right to the estate portfolio. They were planted by wine pioneer Don Byard, whose former winery had served as Brooks' home since 2008.

WVV REMODEL

Continued from page 22

room where special food offerings will be offered and events hosted. With the addition of the pairings bar, members can now attend after-hours events like cooking classes or "Pinot and Pie Under the Sky," during which the winery will offer flatbreads and Pinot until 8 p.m.

Members or not, all guests can view the surrounding scenery from the winery's three new tiered decks. New glass railings and comfortable furniture add to the view-friendly atmosphere.

Below the decks, WVV's courtyard offers yet another outdoor space for visitors. From this grassy level, one can enter the underground barrel cellars, but, they are only accessible by tour — another member-only benefit.

Accessible through an inside spiral staircase, Bernau's new office is nearby, as well as a wine vault, storing and displaying older vintages and large formats — again, only WVV's best customers can view this exclusive gem of the new remodel.



Willamette Valley Vineyards' new tasting room features high design.

PHOTO BY ANDREA JOHNSON

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"smooth as HONEY...aged in WOOD"

Honeywood Winery is Oregon's Oldest Producing Winery starting the day after prohibition ended. In 1933, Honeywood Winery was founded by Ron Honeyman and John Wood and produced fruit brandies, cordials and liqueurs. Contrary to the obvious, Messrs. Honeyman and Wood did not use a contraction of their names to make Honeywood, and in fact, objected to the name on those grounds. An advertising consultant provided the rationale with a line from Oliver Goldsmith's play, "The Good Natured Man," wherin the products of fermentation were referred to as, "smooth as HONEY…aged in WOOD… the drink of the good natured man." Honeywood became synonymous with the elite in wines.

A winery must be close to its source of ingredients, and so it is with Honeywood. Located in Salem, in the heart of Oregon's great and fertile Willamette Valley, the winery is minutes away from some of the world's finest vineyards, cane berry fields and fruit orchards. Honeywood is the oldest producing winery in Oregon. The winery produces a full line of premium vinifera wines and the most extensive listing of premium fruit and specialty wines. We offer complimentary tasting daily, fun wine tasting events every 3rd Friday of the month from 5-7pm., wine club discounts and events. Come visit us!

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The Newport Seafood & Wine Festival

The population of Newport is not quite 10,000, but on the last full weekend in February every year it can swell to triple that number. What brings people from far and wide to the coast in the throes of winter's darkest days and sometimes roughest weather? The promise of great food and drink, and the biggest party Newport throws.

The annual Newport Seafood & Wine Festival is a four-day signature event with a festival atmosphere where more than 150 vendors, including purveyors of seafood, craftspeople, and some 80 Northwest wineries offer their goods in a gigantic tent in South Beach adjacent to the Rogue brewery. The event, this year to be held Feb. 19-22, is a fund-raiser for the Greater Newport Chamber of Commerce. The theme of the 2015 festival is "Once Upon a Vine."

At the festival, attendees can purchase tastes, glasses, bottles, and cases of most wines, including the medal-winners. Paired with the excellent festival wines will be unparalleled seafood offerings. Newport is proud to be able to showcase the bounty of the Pacific that comes through its port every year. You'll find crab, bay shrimp, oysters, salmon, albacore, and other local delicacies in abundance, as well as other types of food.

While festival stalwarts will find that the 2015 event is similar in most ways to past years, there are a few innovations, implemented last year. The peak time for the entire event is Saturday from 10 am to 2 pm, so to help with traffic flow, no tickets will be sold at the gate that day – all Saturday tickets must be purchased online, and numbers will be limited. Parking at the event costs $5 and is somewhat limited. A better option is to take the free shuttle, which will be running frequently all over town throughout the event.

The festival atmosphere spreads throughout the community, as many local businesses and organizations plan special events on the same weekend to take advantage of the crowds. Restaurants often have special menus and live music, shops will have wine sales featuring medal winners, and the local running club sponsors a 5K road race.

Lorna Davis, Director of the Newport Chamber of Commerce credits the event's popularity to a confluence of factors. "Of course people flock to the festival for the top-notch food and wine," she said, "but part of it is the time of year. Everyone's done a little bit of skiing, they've endured the Northwest weather for four or five months, and then they're ready for a little getaway and to have a little fun.

"And what better place to have fun than in Newport?"

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"Washington Winery of the Year"
- Wine Press Northwest, 2009

"Best Destination Winery"
- Seattle Magazine

"Top 10 Winery Of The World"
- WAWWJ, 2014

This family owned winery, located in the Columbia Gorge National scenic area, is one of the largest, most visited destination wineries in the Pacific Northwest. *Maryhill Winery* offers visitors more than 40 exceptional, award winning wines and breath-taking panoramic views. Enjoy yourself in our expansive Tasting Room and gift shop, exclusive Reserve Tasting Room with private courtyard, at our world-class Bocce courts or on our popular vine-covered terrace for picnicking and live music Memorial Day through September. We are family - and dog - friendly, there's something for everyone!

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