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2013

## 2013 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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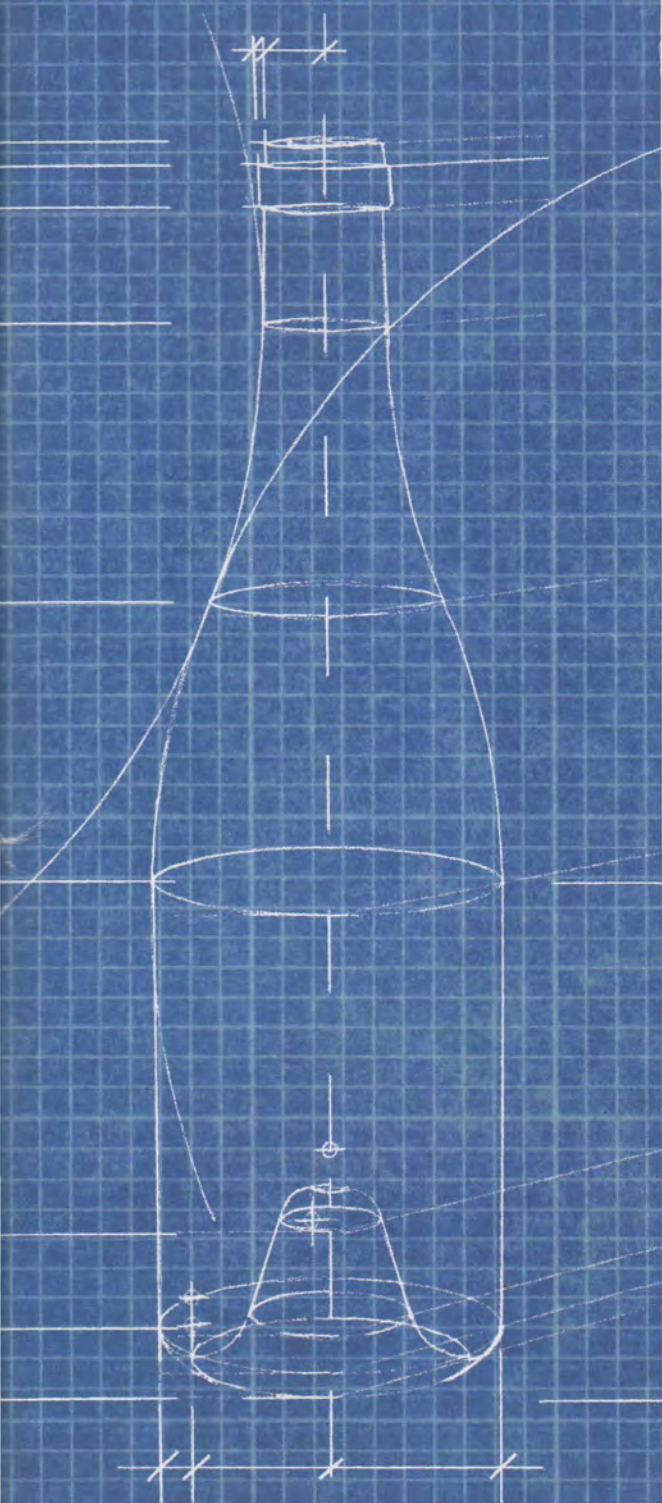
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# INTERNATIONAL PINOT NOIR CELEBRATION



THE ARCHITECTURE OF PINOT NOIR  
JULY 26-28, 2013



TWENTY-SEVENTH ANNUAL  
INTERNATIONAL PINOT NOIR CELEBRATION  
JULY 26 - JULY 28

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THIS BOOK BELONGS TO:



# WELCOME!

## 27TH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 27th Annual IPNC! The history and camaraderie shared between members of the Pinot noir community are unique in the world of wine. For the past 27 years, the IPNC has been uniting Pinot devotees and gourmands for three luxurious days of eating, drinking, learning and celebrating together in Oregon wine country. We are honored to share this weekend with you.

One of the world's oldest known grape varieties, Pinot noir is revered for its unique ability to produce wines that embody both strength and delicacy. There are only a few regions in the world where it can be grown successfully, and the climates and soils of these regions are as distinctive as the winemakers themselves. Pinot noir reflects these differences, as well as the common threads of care and dedication required to transform this capricious grape into fine wine.

Pinot noir has enjoyed much success since the first International Pinot Noir Celebration was held in 1987. The number of Pinot noir growing regions and excellent Pinot noir producers worldwide have grown apace with the increase in overall quality and public appreciation of the wines. This shared affection has continued to inspire our annual Celebration, where winemakers from four continents and both hemispheres pour their wines for you to explore and enjoy.

This year we come together once again in the spirit of friendship and the common pursuit of Pinot noir in all its grand diversity.

### **EARLY, EARLY BIRD SPECIAL! SAVE THE DATE!**

The **Twenty-Eighth Annual Celebration** will be held at Linfield College, July 25-27, 2014. We invite you to benefit from an exclusive **EARLY, EARLY BIRD SPECIAL** for all 2013 attendees. **IPNC tickets are available to you for \$850.** Offer ends Sunday, July 28, 2013. An early bird ticket price of \$900 will be available until December 31, 2013. Tickets are sold on a first come, first serve basis. Register online or by dropping off the registration form found in your registration packet at the IPNC Market in Riley Hall (#2) or at the entrance to the Sparkling Finale on Sunday!

# GENERAL INFORMATION

## IPNC MARKET & CONCIERGE

Lost and found items, organic logowear such as t-shirts and ballcaps, wine-related merchandise, specialty foods and Riedel glassware can be found at the IPNC Market & Concierge, located in Riley Hall (#2). To reach the Market & Concierge, please call 503/883-5757.

### *Hours:*

*Thursday: 3:00 p.m. – 6:30 p.m.*

*Friday: 7:30 a.m. – 8:00 p.m.*

*Saturday: 8:00 a.m. – 5:30 p.m.\**

*\*relocated to Oak Grove from 7:30 p.m. – 11:30 p.m.*

*Sunday: 9:00 a.m. – 12:30 p.m.\*\**

*\*\*relocated to Oak Grove from 2:00 p.m. – 5:30 p.m.*

## ROOM KEYS FOR CAMPUS LODGING

You will be able to pick up your room keys during registration. If you arrive after registration, keys are available at Malthus Hall (#9). At the end of the weekend, please return your keys to the drop boxes at brunch, in Riley Hall (#2), or to the Conferences office in Malthus Hall (#9). Do not leave your keys in your room. Linfield will charge you for lost keys.

## TELEPHONES

Phones are located in Riley Hall at the IPNC Market (#2) and the Health & Human Performance building (#48). All campus phones require a calling card for long-distance calls. Please press "9" to dial out, and be sure to include the area code for local calls.

## BUILDING NUMBERS

Refer to the Linfield map in the centerfold of this program.

## INTERNET

Internet and WiFi are available on campus. Instructions for connecting are available in your registration packet and at the Concierge.

## RESTROOMS

Located in Dillin Hall (#33), Riley Hall (#2), Walker Hall (#3), Jane Failing Hall (#27), TJ Day Hall (#8), Anderson Hall (#38), Whitman Hall (#24) and Melrose Hall (#1).

## SMOKING

Linfield is a smoke-free campus. Thank you for not smoking.

## PERFUME & COLOGNE

We ask you to please refrain from using strong perfume or cologne as it can be disruptive at sense-intensive seminars.

# SCHEDULE GROUP A

Your group assignment is indicated on your name badge  
For event descriptions, see pages 14 - 17

## THURSDAY, JULY 25

REGISTRATION 3:00 - 6:30 p.m.  
On the north side of Riley Hall (#2)

## FRIDAY, JULY 26

REGISTRATION 7:30 - 9:00 a.m.  
On the north side of Riley Hall (#2)

BREAKFAST ON THE LAWN 7:30 - 9:00 a.m.  
Riley Hall Lawn (#2)

OPENING CEREMONIES 8:30 - 9:15 a.m.  
Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:15 a.m. - 3:00 pm  
Board the buses at the Memorial Fountain Lawn (#34)  
promptly at 9:15 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.  
For locations, please refer to individual activities in the Event  
Descriptions (pp. 16 - 17)

ALFRESCO TASTING 5:30 - 7:30 p.m.  
Dormitory Quad (#38)

THE GRAND DINNER 7:30 - 11:00 p.m.  
Intramural Field (#64)

## SATURDAY, JULY 27

BREAKFAST ON THE LAWN 7:30 - 9:15 a.m.  
Riley Hall Lawn (#2)

GRAND SEMINAR 9:30 - 11:00 a.m.  
*The Architecture of Pinot Noir*  
Dillin Hall (#33)

ALFRESCO LUNCH 11:30 a.m. - 1:30 p.m.  
Intramural Field (#64)

UNIVERSITY OF PINOT 2:00 - 3:30 p.m.  
Dillin Hall (#33) and TJ Day Hall (#8). See back of name badge for  
your assigned class and location

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.  
For locations, please refer to individual activities in the Event  
Descriptions (pp. 16 - 17)

ALFRESCO TASTING 5:30 - 7:30 p.m.  
Dormitory Quad (#38)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.  
Oak Grove (#63)

## SUNDAY, JULY 28

SPARKLING FINALE 10:00 a.m. - noon  
Riley Hall Lawn (#2)

# SCHEDULE GROUP B

Your group assignment is indicated on your name badge  
For event descriptions, see pages 14 - 17

## THURSDAY, JULY 25

REGISTRATION 3:00 - 6:30 p.m.  
On the north side of Riley Hall (#2)

## FRIDAY, JULY 26

REGISTRATION 7:30 - 9:00 a.m.  
On the north side of Riley Hall (#2)

BREAKFAST ON THE LAWN 7:30 - 9:00 a.m.  
Riley Hall Lawn (#2)

OPENING CEREMONIES 8:30 - 9:15 a.m.  
Riley Hall Lawn (#2)

THE GRAND SEMINAR 9:30 - 11:00 a.m.  
*The Architecture of Pinot Noir*  
Dillin Hall (#33)

ALFRESCO LUNCH 11:30 a.m. - 1:30 p.m.  
Oak Grove (#63)

UNIVERSITY OF PINOT 2:00 - 3:30 p.m.  
Dillin Hall (#33) and TJ Day Hall (#8). See back of name badge for  
your assigned class and location

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.  
For locations, please refer to individual activities in the Event  
Descriptions (pp. 16 - 17)

ALFRESCO TASTING 5:30 - 7:30 p.m.  
Dormitory Quad (#38)

THE GRAND DINNER 7:30 - 11:00 p.m.  
Intramural Field (#64)

## SATURDAY, JULY 27

BREAKFAST ON THE LAWN 7:30 - 9:15 a.m.  
Riley Hall Hall (#2)

VINEYARD TOUR & WINERY LUNCH 9:15 a.m. - 3:00 pm  
Board the buses at the Memorial Fountain Lawn (#34)  
promptly at 9:15 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.  
For locations, please refer to individual activities in the Event  
Descriptions (pp. 16 - 17)

ALFRESCO TASTING 5:30 - 7:30 p.m.  
Dormitory Quad (#38)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.  
Oak Grove (#63)

## SUNDAY, JULY 28

SPARKLING FINALE 10:00 a.m. - noon  
Riley Hall Lawn (#2)

# TRANSPORTATION

## TAXI

For 24-hour taxi service call:  
Shamrock Taxi at 503/472-5333  
Rick Shaw Taxi at 503/883-3668

## COMPLIMENTARY SHUTTLE SERVICE

A shuttle to and from participating off-campus lodging locations will depart Linfield from Riley Hall (#2) at posted times throughout the weekend. The detailed schedule is included in your registration packet, online at [ipnc.org/travel](http://ipnc.org/travel), and available at the concierge desk in Riley Hall (#2).

### Shuttle Schedule Overview\*

Morning: 7 am to 9 am

Afternoon: 3:30 pm to 6:00pm

Evening: 10pm to 1 am

Sunday: All Day

\*For specific times, refer to the shuttle schedule in your registration packet or concierge

### The McMinnville shuttle services:

- Comfort Inn
- Guest House Vineyard Inn
- Hotel Oregon
- Red Lion

### The Newberg Shuttle services:

- The Allison Inn & Spa
- The Inn at Red Hills



## EMERGENCIES

In case of emergency, we encourage you to stay put and call 911. The nearest hospital is Willamette Valley Medical Center, located at 2700 SE Stratus Ave, McMinnville.

# KEYNOTE SPEAKER

## TERRY THEISE

Terry Theise, winner of the 2008 James Beard Foundation Award for Outstanding Wine and Spirits Professional, is an importer of boutique wines from Germany, Austria, and Champagne. Known world-wide as a visionary whose love of wine is surpassed only by his appreciation of the winemakers who make them, his articles have appeared in *The World of Fine Wine* magazine, as well as many other publications, but some of his finest work can be found on the Skurnik Wines website. He was *Wine & Spirits* magazine's Man of the Year in 2001 and *Food and Wine* magazine's Importer of the Year in 2006. His book, *Reading Between the Vines* and his new feature-length film *Leading Between the Vines* explore the true meaning of terroir and serve as windows into the spirit of winemaking itself.

# THE GRAND SEMINAR

## THE ARCHITECTURE OF PINOT NOIR

A gifted architect combines the simple elements of stone, steel, wood and glass into a work of art that invites us in and encourages us to stay. At its most basic level, wine too is composed of key elements: acid, tannin, alcohol and fruit. Like the architect, the wine grower aims to craft wines that are, as moderator Terry Theise often says, greater than the sum of their parts, transcending into a realm of harmony, beauty, distinctiveness, personality, and soul. Aren't these the essential qualities that compel us to love wine? Co-moderators Terry Theise and Eric Asimov and a hand-picked panel of international winemakers will offer you a new lens through which you can experience Pinot noir. Presenting wineries include Cristom (p.45), Domaine Jean Grivot (p.33), Failla (p.22), Domaine Marc Roy (p.33), Bell Hill Vineyard (p.35), and Ziereisen (p.35).

## ERIC ASIMOV, GRAND SEMINAR CO-MODERATOR

Eric Asimov is the chief wine critic of *The New York Times*, a position he assumed in June of 2004. Previously, he served as the editor of the *Living* section from 1991 to 1995. Eric's writing has appeared in numerous publications such as *Food & Wine*, *Details*, and *Martha Stewart Living*. His first book, *\$25 and Under: A Guide to the Best Inexpensive Restaurants in New York*, was published annually by HarperCollins from 1995 to 1998. He also co-authored *The New York Times Guide to Restaurants 2004*. Eric's newest book, *How to Love Wine*, emboldens the reader to abandon tasting notes and wine scores in favor of following their own path to the wines they love.

### WINES:

Jean Lallement et Fils, NV Brut

Failla, 2011 Estate Vineyard

Ziereisen, 2010 Rhini

Domaine Marc Roy, 2010 Clos Prieur

Domaine Jean Grivot, 2010 Clos de Vougeot

Bell Hill Vineyard, 2009 Bell Hill

Cristom, 2005 Eileen Vineyard

# UNIVERSITY OF PINOT



The University of Pinot offers guests a wide variety of informative seminars via eight different afternoon classes. All of these small-format seminars are held concurrently in the early afternoon after lunch (2:00 - 3:30PM) and are included for all full-weekend guests. Guests were encouraged to "enroll" in their top class choice in advance of the IPNC. Guests that did not preselect a course have been randomly placed in a course where space allowed. Please refer to the insert in your name badge holder for your assigned seminar.



## Sleeper Vintages, EVOLUTION 201

DILLIN HALL (#33) MODERATED BY ALLEN MEADOWS

Some vintages surprise us. Wines that may seem lackluster in barrel or are released to low critical acclaim sometimes come around, given time, surprising even the winemakers who crafted them. Winemakers from Australia, Burgundy, California, New Zealand and Oregon will share wines they have selected from their cellars that have far exceeded expectations. This seminar explores why some vintages just take more time to come around, and sheds light on how to snatch up these wines before the next vintage rolls around. Presenting winemakers include Bertrand Ambroise of Maison Ambroise (p.28), Ryan Hodgins of Breggo Cellars (p.20), Clive Jones of Nautilus Estate (p.36), Anthony King of Lemelson Vineyards (p.47), Matt Mavery of Blue Mountain (p.27), and Rick McIntyre & Martin Spedding of 10 Minutes by Tractor (p.18).



## Northern California AVAs, GEOGRAPHY 201

TJ DAY HALL (#8), ROOM 222

California's Pinot producing AVAs (American Viticultural Areas) have come into their own in recent years. There are too many to tackle in one year, so this seminar will take a look at regions north of San Francisco. Moderator Rajat Parr will lead you through a tasting of wines from this region and you'll learn from the wine growers why climate, soil and weather have such an enormous impact on their decision to plant Pinot where they did. Presenting winemakers include Theresa Heredia of Gary Farrell Vineyards & Winery (p.24), Jasmine Hirsch of Hirsch Vineyards (p.24), Ehren Jordan of Failla (p.22), Jamie Kutch of Kutch Wines (p.25), Darrin Low of Flowers Vineyard & Winery (p.23), David Low of Anthill Farms (p.19), and Jon Priest of Etude (p.22).

# UNIVERSITY OF PINOT CONTINUED



## Oregon Wine Pioneers & Beyond, HISTORY 101

TJ DAY HALL (#8), ROOM 110 FRIDAY

History can be a tricky thing when it comes to being written and remembered, and the complex history of Oregon wine is certainly no exception. Wine enthusiasts and researchers alike have many questions about Oregon wine 'firsts,' Pinot clones, and the evolution of the industry. Enjoy a glass of Pinot while you explore Oregon wine's past and present by looking at some of the artifacts preserved in Linfield College's Oregon Wine History Archive and its digital collections. Led by Rachael Woody and Kathleen Spring of Linfield College.



## The History of Pinot Noir, HISTORY 201

TJ DAY HALL (#8), ROOM 104

The history of Pinot noir is not only the viticultural record of the individual grape variety and its related family members, but also the unfolding story of its appreciation by both vintners and consumers alike. In this seminar, we will pay special attention to when, where, and most important, why Pinot noir became valued as something special, a grape capable of producing distinctive-tasting wines of great value. In the process, we'll explore the very notion of a wine or grape's "value"—in economic but also in more broadly cultural terms—over a glass of Pinot noir. Instructed by Paul Lukacs, author of *Inventing Wine: A New History of One of the World's Most Ancient Pleasures*.



## It's All Greek to Me, INTERNATIONAL RELATIONS 410

TJ DAY HALL (#8), ROOM 108

Many well-known producers of Pinot noir will tell you that Kyriakos Kynigopoulos has made a big difference in their winemaking. How did this native of Greece become such a force in the world of Pinot? How has he influenced his clients' style of wine? Join Kyriakos and a panel of some of the winemakers he works with to learn a few of the secrets of one of Pinot's most ardent supporters. Taste Pinot noir wines that show their terroir, the hand of the winemaker, and the guidance of one of the wine industry's foremost consultants. Presenting winemakers include Pascal Arnoux of Domaine Arnoux Père & Fils (p.28), Dimitri Bazas of Domaine Champy (p.30), Olivier Cyrot of Domaine Cyrot-Buthiau (p.31), Ben Casteel of Bethel Heights Vineyard (p.43), and Anna Matzinger of Matzinger Davies Wine Company (p.50).



## UNIVERSITY OF PINOT CONTINUED



### Three Oregon AVAs, TERROIROLOGY 301

TJ DAY HALL (#8), ROOM 219

Now that Oregon's AVAs (American Viticultural Areas) have been around for several years, we will be taking a closer look at what really sets each one of them apart. We can't cover them all in one seminar, so we'll hone in on three of Oregon's most respected vineyards, each of them in a different AVA. Since it takes two points to draw a line, we've found two winemakers who source fruit from each of the three sites. As we taste through the wines, we will try to distinguish the hand of the winemaker from the terroir of the site, and come away with conclusions of what makes each of these three places so special. Vineyards to be featured include Hyland (McMinnville AVA), Shea (Yamhill-Carlton AVA) and Temperance Hill (Eola-Amity Hills AVA). Moderated by Doug Tunnell of Brick House Wine Company (p.44). Presenting winemakers include Robert Brittan of Winderlea Vineyard & Winery (p.56), Dai Crisp of Lumos Wine Company (p.48), Gary Horner of Erath Winery (p.46), Laurent Montalieu of Solena Estate (p.53), Jim Prosser of JK Carriere (p.47), and Scott Shull of Raptor Ridge Winery (p.52).



### The Nuances of Oak in Pinot, WOOD SHOP 401

TJ DAY HALL (#8), ROOM 103

During the 2012 vintage, Adam Campbell of Elk Cove Vineyards (p.46) made eight different wines from two different vineyards, using four toast levels of new oak barrels, made by Rick DeFerrari of Oregon Barrel Works. The vineyards are Clay Court (Jory soil) and Shea (marine sediment) and each wine was aged in light, medium, heavy and neutral toast barrels. Rick and Adam will guide you through this one of a kind opportunity to taste different types of oak barrels and learn how well they harmonize with two distinct vineyards.



### Tea Seminar, EXTRACURRICULAR

TJ DAY HALL (#8), ROOM 110 SATURDAY

Aromas, flavors, tannins, balance, structure, depth, complexity, richness. These are all words we commonly use to describe Pinot noir. They all apply equally well to tea. Steven Smith (p.13) of Portland's *Steven Smith Teamaker* sources his aromas and flavors from the far corners of the world, but also from places just under his nose, right here in Oregon. The result is a wonderfully interesting array of teas from everyday to exotic. Take a break from Pinot noir and try applying your senses to tea as Steven takes you through a guided tasting and discussion.

## UNIVERSITY SPEAKERS

### RICK DEFERRARI, OREGON BARREL WORKS (WOOD SHOP 401)

Part-time wine enthusiast and full-time cooper, Rick de Ferrari is the founding force and artisanal hand behind Oregon Barrel Works (established 2000). Passionate about everything local from early on, Rick created his cooperage with the idea of marrying local wines with local Oregon oak. With a formal education in forest engineering, Rick embarked on a life-changing adventure in Burgundy, France working with the Francois Freres cooperage, then later in Cognac with Taransaud. Mastering the art of barrel making, Rick also developed a deep understanding of the nuanced relationship between wood and wine. In 2012, he decided to add beer to that list. In partnership with Rogue Brewery, Oregon Barrel Works handcrafted the first-ever, all-Oregon oak 1500 gallon fermenters. While Oregon Barrel Works reinvigorated the art of coopering and championed the use of Oregon oak, Rick understood the industry's demand for barrels made from French oak. To meet those needs, Rick made an addition to his cooperage in 2007: Tonnellerie DeFerrari. This arm of the cooperage offers barrels from six different French forests. When not building barrels, Rick turns his hand to winemaking. Under the De Ferrari label, Rick produces Pinot noir and Chardonnay – all generously oaked, of course!

### KYRIAKOS KYNIGOPOULOS, WINEMAKING CONSULTANT (INTERNATIONAL RELATIONS 410)

Soon after graduating from the University of Thessalonica, Kyriakos Kynigopoulos arrived in Dijon in 1982, with the strong idea to specialize in oenology, a field for which he seemed made since he was born in Ampelokipi, in Greece, which literally means "wine gardens". As he worked on his PhD, he fell under the spell of Burgundy, which he would never leave afterwards. Kyriakos is now a household name when it comes to wine consulting wherever Pinot noir is grown. His open mind, his affability and his passion bring his scientific prowess with wine down to earth, both for winemakers and for those trying to understand the nuance behind how some of the world's finest Pinots are being crafted.

### PAUL LUKACS, AUTHOR (HISTORY 201)

Paul Lukacs is a wine writer, educator, and advisor. He is the author of three books: *Inventing Wine: A New History of One of the World's Most Ancient Pleasures* (WW Norton), *The Great Wines of America: The Top Forty Vintners, Vineyards, and Vintages* (WW Norton) and *American Vintage: The Rise of American Wine* (Houghton Mifflin hardcover; WW Norton paperback). *Inventing Wine*, published last December, offers readers a tour of wine's 8,000 year history, emphasizing the changes and disruptions that transformed wine drinking from an occasion for spiritual solace to a source of sensual enjoyment. The book has been reviewed positively in many newspapers and magazines, everything from *The New Yorker* to *The Washington Post*, and Lukacs has been featured on many radio and television (Continued on next page)



## UNIVERSITY SPEAKERS

(Paul Lukacs, Continued) programs, including BBC America's "First Person" and National Public Radio's "Fresh Air." Writing in *The New York Times*, columnist Eric Asimov called *Inventing Wine* "fascinating," and Yale professor Paul Freedman acclaimed it as "a premier grand cru of wine history." Lukacs has traveled to many of the world's most important winegrowing regions, and he evaluates literally thousands of wines every year. He has taught numerous wine appreciation and education classes. Since 1999, he has worked as a consultant for restaurants in the Washington, D. C. area, helping select wines for wine lists, pair wine with menu items, and train wait staff. Lukacs also has served as a judge at numerous wine competitions, both in America and in Europe.

### ALLEN MEADOWS, *BURGHOUND* (EVOLUTION 201)

After 25 years as a finance executive, Allen Meadows elected to retire to author a book on the subject of Burgundy, his long time passion and obsession. The book project evolved into an extensive quarterly review, *Burghound.com*. The review was initially devoted exclusively to the coverage of the wines of Burgundy, but he later added American Pinot noir and bi-annual coverage of Champagne. The critically acclaimed quarterly publication has subscribers in more than 50 countries and nearly all 50 states. Hailed as "the world's foremost Burgundy expert" by respected wine author Matt Kramer, Meadows published his first book, *The Pearl of the Côte – the Great Wines of Vosne-Romanée*, released in July 2010.

### RAJAT PARR, *MICHAEL MINA GROUP* (GEOGRAPHY 201)

Though food was Rajat Parr's first love, wine became his great passion. He began his career as an apprentice to one of the industry's most acclaimed master sommeliers, Larry Stone at Rubicon. There, he worked closely with Stone to gain extensive knowledge of great wines from around the world, as well as an affection for wines of Burgundy. In 1999, Parr brought his expertise to Fifth Floor in San Francisco, which quickly received rave reviews and the Grand Award from Wine Spectator after only two years of its opening. In 2003, Parr was named wine director of Mina Group where he is responsible for developing and managing the wine programs at each restaurant. As Wine Director of Mina Group and its signature restaurant, MICHAEL MINA, Rajat presides over a list of more than 2,500 wines from all over the world, including one of the most in-depth lists from Burgundy. Rajat's first book *Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals*, was co-authored with Jordan Mackay and was nominated for a James Beard Award.

## UNIVERSITY SPEAKERS

### STEVEN SMITH, *SMITH TEAMAKER* (EXTRACURRICULAR)

Steve Smith wasn't born with a silver spoon in his mouth. But he uses one every day to taste, test and perfect some of the most interesting teas in the world. Smith Teamaker is a wonderfully small teaworks on a shaded street in Portland, Oregon where one may encounter the finest, freshest full leaf teas, tonics and elixirs handcrafted in very small batches by master teamaker Steve Smith and his talented, hand-picked team. During the harvest of 2011, Steve collaborated with Adelsheim Vineyard to explore the possibilities of a Pinot noir tea.

### KATHLEEN SPRING, *LINFIELD COLLEGE* (HISTORY 101)

Kathleen Spring is Collections Management Librarian & Assistant Professor and DigitalCommons Coordinator at Linfield College. She has worked in libraries since 2003. Kathleen's professional interests include the intersections of libraries and communication studies (particularly the performance of librarianship), as well as institutional repositories and digital collections, collaborative library partnerships, and international librarianship. Prior to beginning a career in libraries, Kathleen taught speech communication at Eastern Oregon University, Suffolk County Community College, and Hofstra University.

### DOUG TUNNELL, *BRICK HOUSE WINE COMPANY* (TERROIR/LOGY 301)

After studying philosophy and international affairs at Portland's Lewis & Clark College, Doug Tunnell enjoyed a long and successful career abroad as a CBS foreign correspondent before a cluster of small epiphanies led him to make a U-turn and head home, determined to plant his future in the fertile soil of the Willamette Valley. In 1990, he planted his first vineyards and began growing organic grapes. With a 29-acre vineyard on the sedimentary soils of Ribbon Ridge, Doug Tunnell and Melissa Mills grow and produce wines from the three great varietals of Burgundy: Pinot noir, Chardonnay and Gamay noir. All Brick House wines are estate-grown and produced in the old horse barn that serves as the farm's winery.

### RACHAEL WOODY, *LINFIELD COLLEGE* (HISTORY 101)

Rachael Cristine Woody joined Linfield College and the Oregon Wine History Archive in November, 2011. Rachael and her team of students has been working with the Oregon wine industry in an effort to document, preserve, and make accessible the history of collaboration, achievement, and pioneering spirit that is Oregon wine. Before arriving at Linfield, Rachael worked at the Smithsonian Institution where she managed several pan-institutional grants, created an international web resource for ancient artifacts of the Middle East, and built a sustainable advocacy program for the Smithsonian Archives and Special Collections.

# EVENT DESCRIPTIONS

## REGISTRATION

North side of Riley Hall (#2)

Early registration is strongly encouraged as IPNC begins early in the morning on Friday with Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:15 a.m. for the Vineyard Tour & Winery Lunch.

## OPENING CEREMONIES

Riley Hall Lawn (#2)

IPNC President Mimi Casteel welcomes you and introduces you to keynote speaker Terry Theise and the featured winemakers.

## BREAKFAST ON THE PATIO

Riley Hall Lawn (#2)

Begin each day with an array of locally baked bread and pastries, Oregon's legendary berries, cured meats, and additional savory items.

## GRAND SEMINAR

THE ARCHITECTURE OF PINOT

Dillin Hall (#33)

A gifted architect combines the simple elements of stone, steel, wood and glass into a work of art that invites us in and encourages us to stay. At its most basic level, wine too is composed of key elements: acid, tannin, alcohol and fruit. Like the architect, the wine grower aims to craft wines that are, as moderator Terry Theise often says, greater than the sum of their parts, transcending into a realm of harmony, beauty, distinctiveness, personality, and soul. Aren't these the essential qualities that compel us to love wine? Co-moderators Terry Theise and Eric Asimov and a hand-picked panel of international winemakers will offer you a new lens through which you can experience Pinot noir.

## ALFRESCO LUNCH

Oak Grove (#63) Friday / Intramural Field (#64) Saturday  
Relax with featured winemakers and fellow guests as you savor an exquisite meal of homegrown ingredients prepared by Gregory Denton & Gabriella Quiñónez Denton of *Ox* (Friday), Lauren Fortgang of *Le Pigeon* (Friday), Jenn Louis of *Lincoln Restaurant* (Saturday), Autumn Martin of *Hot Cakes* (Saturday), Allen Routt of *The Painted Lady* (Saturday) and John Taboada of *Luce* (Friday).

## VINEYARD TOUR & WINERY LUNCH

BALANCE IN THE VINEYARD

At assigned wineries (Group indicated on name badge)  
Travel through Oregon's vine-covered countryside to a nearby Willamette Valley winery where you will enjoy a guided stroll through the vineyard. Three of our Featured Winemakers will give you a hands-on demonstration of what it means to promote "balance in the vineyard," a term that is often used but challenging to understand because it differs from site to site. During your tour, each winemaker will describe how he or she tailors farming to the specific plot in order to develop fruit that is expressive and true to the land. Afterward, you'll head inside the winery to taste the resulting wine with the winemakers. Following the seminar and tasting, enjoy an exquisite multi-course lunch crafted by one of our esteemed guest chefs, paired with an array of wines from your host winery.

## AFTERNOON ACTIVITIES

Various Locations

See pages 16 and 17 for descriptions of all afternoon activities.

# EVENT DESCRIPTIONS

## UNIVERSITY OF PINOT

TJ Day Hall (#8) & Dillin Hall (#33)

The University of Pinot offers guests a wide variety of informative seminars via eight different afternoon classes. All of these small-format seminars are held concurrently in the early afternoon after lunch (2:00 - 3:30 p.m.) and are included for all full-weekend guests. Guests were encouraged to "enroll" in their top class choice in advance of the IPNC. Guests that did not pre-select a course have been randomly placed in a course where space allows. Please refer to the insert in your name badge holder for your assigned seminar. Full descriptions of all nine classes can be found on pages 8 to 10.

## ALFRESCO TASTINGS

Dormitory Quad (#38)

Each evening before dinner, the IPNC hosts grand outdoor tastings where you will have the rare opportunity to meet featured winemakers and taste, discuss and compare the 2010 and 2011 vintages from your favorite wineries and Pinot regions.

## GRAND DINNER

Intramural Field (#64)

Celebrate under the stars with Pinot noir from around the world. A quartet of northwest chefs partner to create a stunning menu of regional ingredients. Featuring the talent of local chefs Renee Erickson (*The Whale Wins/The Walrus & The Carpenter/Boat Street Cafe*), Vitaly Paley, Ben Bettinger and Patrick McKee (*Paley's Place/Imperial*), Mark Hosack (*Gracie's*), and David Briggs (*Xocolatl de David*). Throughout the evening, IPNC Maitre d'hôtel will pour an outstanding collection of wines from the IPNC wine library. During the Grand Dinner, guests have the opportunity to bid on rare Pinot noir at the IPNC Bottle Auction.

## NORTHWEST SALMON BAKE

Oak Grove (#63)

A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. Bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and an array of white wines accompany an extravagant outdoor buffet designed by local chefs Andrew Biggs of *Hunt & Gather Catering*, Ben Dyer, David Kreifels & Jason Owens of *Laurelhurst Market*, and Jason Stoller Smith of *Timberline Lodge*. Sample an extraordinary assortment of delectable desserts prepared by chef-instructors Charles Drabkin and Traci Edlin and their talented students (*Edmonds Community College*). After dinner, enjoy music and dancing under the stars.

## SPARKLING FINALE

Riley Hall Lawn (#2)

Raise your glass in a festive toast as you bid farewell to the 2013 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs from Tobias Hogan & Ethan Powell of *EaT: An Oyster Bar*, Eric Ferguson & Carmen Peirano of *Fino in Fondo*, Mark Hosack of *Gracie's*, Mieko Nordin & Ko Kagawa of *Kame Japanese Restaurant*, and Walt Alexander, Brian Atchley & Kevin Snyder of *Pine State Biscuits* will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:

**Graham Beck**, NV Brut Rosé

**Argyle**, 2009 Brut

**Blue Mountain Vineyards**, NV

**André Clouet**, Brut Grande Réserve NV

**Leo Hillinger**, Seco NV

# AFTERNOON ACTIVITIES

## FRIDAY AFTERNOON ACTIVITIES

On Friday afternoon from 3:30 to 5:30, enjoy a variety of formal and informal activities including:

### WINE COUNTRY BREWS & CHARCUTERIE

Riley Hall Lawn (#2) 3:30 - 5:30 p.m.  
Savor craft beer from a few of the Willamette Valley's greatest brewers. While enjoying your beer, sample through artisan-crafted salumi from McMinnville's own Fino in Fondo.

### TASTING TENT

Riley Hall Lawn (#2) 3:30 - 5:30 p.m.  
Sample a range of artisan foods and beverages courtesy of IPNC supporters:

*Acqua Panna & San Pellegrino*  
*Hot Lips Soda*  
*Jacobsen Salt Company*  
*Nicky USA*  
*Oregon Olive Mill*  
*Smith Teamaker*  
*Stumptown Coffee Roasters*

### BARREL FIRING

Walker Hall South Brick Patio (#3) 4:00 - 5:30 p.m.  
Watch Rick DeFerrari of Oregon Barrel Works as he fires and shapes wood into barrels.

### BOOK FAIR & AUTHOR SIGNING

Fred Meyer Lounge in Riley Hall (#2) 3:30 - 5:30 p.m.  
Meet authors of wine and food books, and buy signed copies for yourself!

## FRIDAY AFTERNOON ADD-ON SEMINAR

This ticketed afternoon tasting seminar is offered as an add-on to the IPNC weekend.

### GROWER CHAMPAGNES

Riley Hall (#2), Room 201, 4:30 - 6:00 p.m.  
No other individual has done more to introduce Americans to the family-made, small-production wines known as Grower Champagne than Terry Theise. Thanks largely to Terry's efforts, a wonderful array of Champagnes that are hand-grown and hand-made are now available in the United States. Take advantage of this rare opportunity to meet an iconic figure in the world of wine and join Terry in tasting a selection of his favorite blanc de noir Champagnes. **Available only to guests who purchased à la carte add-on tickets prior to the event.** *There may be a few tickets available for sale at concierge.*

# AFTERNOON ACTIVITIES

## SATURDAY AFTERNOON ACTIVITIES

On Saturday afternoon from 3:30 to 5:30, enjoy a variety of formal and informal activities including:

### PINOT GRIS & CHEESE TASTING

Riley Hall Lawn (#2) 3:30 - 5:30 p.m.  
Enjoy a variety of our featured wineries' Pinot gris wines paired with artisan cheeses selected by Steve Jones of Portland's Cheese Bar. Participating wineries include:

Adelsheim  
Belle Pente  
Big Table Farm  
Blue Mountain  
Carabella  
Elk Cove  
Lumos  
Lundeen  
Matello  
Montinore  
Norman Hardie  
Ponzi  
Raptor Ridge  
Sass  
Van Duzer  
Witness Tree

### BARREL FIRING

Walker Hall South Brick Patio (#3) 4:00 - 5:30 p.m.  
Watch Rick DeFerrari of Oregon Barrel Works as he fires and shapes wood into barrels.

### BOOK FAIR & AUTHOR SIGNING

Fred Meyer Lounge in Riley Hall (#2) 3:30 - 5:30 p.m.  
Meet authors of wine and food books, and buy signed copies for yourself!

### CHOCOLATE IN THE MARKET

IPNC Market in Riley Hall (#2) 3:30 - 5:30 p.m.  
Sample a range of chocolate from Xocolatl de David with chocolatier David Briggs.

### JAZZ AND ICED TEA

Riley Hall Lawn (#2) 3:30 - 5:30 p.m.  
Rest your feet in the kiddie pool as you relax to music from long-time IPNC jazz ensemble, the *Warren Rand Quartet*.

## SATURDAY AFTERNOON ADD-ON SEMINAR

This ticketed afternoon tasting seminar is offered as an add-on to the IPNC weekend.

### RAIDING THE CELLAR

Riley Hall (#2), Room 201, 4:30 - 5:30 p.m.  
Spend an hour with New York Times Wine Writer and author of *How to Love Wine*, Eric Asimov. Eric has been a great friend to the IPNC for many years, and this is your chance to get to know him on a more personal level. Ask any question you wish and be part of the conversation while IPNC sommeliers fill your glasses with gems from the IPNC library. Tasting will include wines from Domaine Comte de Vogüé, Domaine des Comte Lafon, and Domaine Comte Armand, just to name a few. **Available only to guests who purchased à la carte add-on tickets prior to the event.** *There may be a few tickets for sale at concierge.*



# FEATURED WINERIES

## AUSTRALIA

### TEN MINUTES BY TRACTOR

Mornington Peninsula, Australia

Tel: +61 3 5989 6455

[www.tenminutesbytractor.com.au](http://www.tenminutesbytractor.com.au)

Represented by Martin Spedding & Rick McIntyre

Featured wine: 2009 Estate

Ten Minutes By Tractor is the story of three vineyards that are located in Main Ridge, one of the coolest and highest areas of the Mornington Peninsula. The three vineyards, with a mix in vine age, clones, elevations and their different aspects and mesoclimates, produce wines with remarkably different terroir character, given their proximity, just ten minutes by tractor apart! The viticulture is done almost all by hand with minimal tractor work, and they are progressing to fully organic practices. The winemaking philosophy is to utilise traditional winemaking techniques, including wild yeast fermentations, natural malo-lactic fermentation and the best French oak to bring together all the elements necessary to provide the most precise and compelling expression of their vineyards' terroir.

NOTES: \_\_\_\_\_

## AUSTRIA

### HILLINGER

Jois, Austria

Tel: +43.2160.8317.0

[www.leo-hillinger.com](http://www.leo-hillinger.com)

Represented by Edgar Brutler & Winthrop Pennock

Featured wine: 2010 Hillinger Evaline

In 1990, Leo Hillinger took over a wine retail business from his father and developed it into an internationally renowned winery by means of far-reaching structural reforms and the acquisition of excellent sites around Jois, Oggau and Rust. Respect for the specific characteristics of his wines is always the most important objective for Hillinger. The wines appeal with their beautiful fruit, powerful body and good ageing potential. Hillinger's methods are marked by a deep respect for the grape, the particularities of the terroir and its climatic conditions. His wines are convincing through their fullness and gentleness which mirror the characteristic nature of the land from which they originate. "I do not want an interchangeable fashionable wine, rather I want to produce a truly Austrian, if not Burgenlandian top-quality wine," says Hillinger.

NOTES: \_\_\_\_\_

## CALIFORNIA

### ACACIA VINEYARD

Napa, California

Tel: 877-226-1700 x 2

[www.acaciavineyard.com](http://www.acaciavineyard.com)

Represented by Matthew Glynn & Sandra Galvin

Featured wine: 2010 Estate Carneros Lone Tree Vineyard

Acacia is a small winery, open by appointment only, located in the heart of the Carneros district of Napa. Founded in 1979, Acacia was one of the first wineries in the area to establish a reputation for vineyard-designated Pinot noir. The winemaking staff is dedicated to its singular focus on Burgundian-style varietals. Acacia has taken advantage of its years of experience in determining the rootstock and scion material best suited to its unique soil conditions (Haire and Diablo series clay loams) and its exposure both to the sun and to the winds from nearby San Pablo Bay. Dense vine spacing uses the land more efficiently, while expansive trellising and training increase sunlight penetration. Winemaker Matthew Glynn's Pinot noir style combines traditional and modern techniques to achieve ideal balance, complexity and flavor.

NOTES: \_\_\_\_\_

### ANTHILL FARMS

Healdsburg, California

Tel: 707-385-9396

[www.anthillfarms.com](http://www.anthillfarms.com)

Represented by David and Allison Low

Featured wine: 2011 Abbey Harris Vineyard

Anthony Filiberti, David Low, and Webster Marquez started Anthill Farms as an unusual partnership in 2004. All former cellarhands, they were passionate about meticulously farmed North Coast vineyards as well as the elegant, poised, and tightly-structured wines that these vineyards can produce. Together as co-owners and co-winemakers (but with day jobs), they purchase and produce very small quantities of single-vineyard Pinot noirs from several family-farmed sites in Sonoma and Mendocino Counties. They also farm a small plot named Abbey-Harris themselves, high above Boonville in the Anderson Valley.

NOTES: \_\_\_\_\_

## BONACCORSI WINE COMPANY

Santa Maria, California

Tel: 310-994-3207

www.bonawine.net

Represented by Jenne Lee Bonaccorsi & Tom Black

Featured wine: 2010 Sebastiano

In 1999, Michael and Jenne Lee Bonaccorsi formed the Bonaccorsi Wine Company and set out to produce wine of their own with the love of Burgundy and the Rhone. Since their first vintage in 1999, they continued to strive for improvements not only in winemaking techniques but to improve the quality of the best vineyards in the central coast. "Our goal at the beginning was to move from Santa Barbara to the Russian River Valley, but Michael realized that we could produce wine just as good, if not better in the central coast, especially in the new Santa Rita Hills appellation...all this untapped potential." In January 2004, Michael Bonaccorsi suddenly passed away, leaving behind a legacy of winemaking. Jenne Lee Bonaccorsi continues to make the wine, and in 2007 Bonaccorsi was among the 'Magnificent 30' Pinot producers chosen by Wine Spectator. Bonaccorsi has had their wines served at the White House and continues to source from the best vineyards in the Central Coast.

NOTES: \_\_\_\_\_

## BREGGO CELLARS

Boonville, California

Tel: 707-895-9589

www.breggo.com

Represented by Ryan Hodgins & Dave Zurowski

Featured wine: 2010 Savoy Vineyard

Breggo Cellars produces aromatic white wines and Pinot noir from sources throughout the cool Anderson Valley of Mendocino and the true Sonoma Coast. Guided by founding Winemaker Ryan Hodgins, President Jack Bittner, and owner and Alberta native Cliff Lede, Breggo's wines celebrate their cool climate sources and articulate a tension between acidity and texture. The winery gained international attention in 2008 when *Food & Wine Magazine* named Breggo the "Best New Winery in America." That year also saw famed wine critic Robert Parker declare, "One of the best discoveries I have made recently is Breggo Cellars where [they are] making some excellent whites as well as gorgeous Pinot noirs."

NOTES: \_\_\_\_\_

## CAKEBREAD CELLARS

Rutherford, California

Tel: 800-588-0298

www.cakebread.com

Represented by Dennis Cakebread & Stephanie Alstott

Featured wine: 2011 Anderson Valley

Dennis Cakebread began his career in the wine business while still in school, when he and his two brothers would help out at the family winery, begun by Jack and Dolores Cakebread in 1973. Today, Dennis oversees the sales and marketing initiatives of this now internationally distributed winery, and takes great pride in the winery's growth and achievements of the last 40 years. Diligence and risk-taking have indeed paid off for Cakebread Cellars. Not content with the critical acclaim of their Chardonnay, Cabernet and Sauvignon Blanc, Dennis points to their new Pinot noir project in Anderson Valley, an undertaking of nearly 20 years in the making. While admitting that Cakebread isn't a winery that is known for Pinot noir, Dennis says, "Hopefully, someday, we will be. We have two well-sited vineyards in an area that is becoming well known for elegant Pinots."

NOTES: \_\_\_\_\_

## EDNA VALLEY VINEYARD

San Luis Obispo, California

Tel: 805-544-5855

www.ednavalleynv.com

Represented by Kelly Conrad & Monica Belavic

Featured wine: 2011 Winemaker Series

Tucked away in a prime location along California's Central Coast, Edna Valley Vineyard lies just a few miles from Pismo Beach in San Luis Obispo. With its characteristic gentle sunshine, cool maritime fog and rich oceanic and volcanic soils, the Edna Valley appellation boasts California's longest growing season. This extended growing season allows more time to coax layered and complex flavors from the fruit. The winemaking team turns these ideal conditions into something special, meticulously crafting the expressive wines of Edna Valley Vineyard. To winemaker Monica Belavic, crafting wines that represent the beauty of the Central Coast is of equal importance as expressing the intrinsic characteristics of each variety. Along with the rest of the Edna Valley Vineyard winemaking team, Monica takes great care in creating balanced wines that showcase the terroir of the Central Coast.

NOTES: \_\_\_\_\_

## ETUDE

Napa, California

Tel: 707-257-5300

www.etudewines.com

Represented by Jon Priest & Rob Fischer

Featured wine: 2010 Heirloom Estate

In 1982, Etude was founded on the philosophy that winemaking begins in the vineyard long before the harvest and that superior grape growing diminishes the need for intervention by the winemaker, resulting in authentic varietal expression. The word "Etude" means study in French, and winemaker Jon Priest echoes Etude's founder, Tony Soter, when saying there is no better vehicle with which to study the craft of winegrowing than Pinot noir. Today, the Etude story is brought to life on its Estate Vineyards at Grace Benoist Ranch, tucked away in the far northwest corner of the esteemed Carneros Appellation. Known for its 30 year legacy of producing high quality Pinots, as well as its collectible Napa Valley Cabernet Sauvignons, Etude consistently delivers the best of the old and new world styles, combining rich, ripe fruit with an elegant structure.

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## FAILLA WINES

St. Helena, California

Tel: 707-963-0530

www.faillawines.com

Represented by Ehren Jordan & Kathy Berez

Featured wine: 2011 Occidental Ridge

FAILLA is dedicated to sourcing cool climate fruit from the extreme coastal areas of Sonoma County. Winemaker Ehren Jordan began his career with a two-year apprenticeship in the Rhône, followed by years of making wines for Neyers Vineyards and Turley Wine Cellars. Ehren and his wife Anne-Marie Failla founded FAILLA in 1998 and since then have built a winery and wine caves in St. Helena, as well as a reputation around a growing portfolio of wines that include Pinot noir, Syrah, and Chardonnay influenced by Ehren's viticultural training in France. In 2008, The San Francisco Chronicle named Ehren "Winemaker of the Year." Robert Parker Jr. describes FAILLA as "A top-notch source of high quality, European-inspired wines that combine flavor intensity and elegance."

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## FLOWERS VINEYARD & WINERY

Cazadero, California

Tel: 707-847-3661

www.flowerswinery.com

Represented by Darrin Low & Dave Keatley

Featured wine: 2010 Sea View Ridge Estate Vineyard

Perched on top of soaring coastal ridges and just two miles from the rugged Pacific Ocean, the two estate vineyards of Flowers Vineyard and Winery were some of the first planted on the "extreme" Sonoma Coast. Elevation, ranging from 1,150 to 1,875 feet, ensures that maritime breezes and coastal fogs cool the vineyards during the heat of summer allowing fruit to fully mature with fresh, complex flavors and lively acidity. The well-known San Andreas Rift comes ashore nearby at Ft. Ross and is responsible for much of the geological movement in the region and has influenced both Sea View Ridge and Camp Meeting Ridge vineyards. The underlying, or parent material of the vineyard soils was once ocean floor. Through cataclysmic events of fault movements that generated great heat and pressure, the marine sedimentary rock was transformed into fault gouge material consisting of rocks like schist, shale, sandstone, greywacke, and greenstone. These ancient rocks and weathered soils help to control vine vigor on the estate and create wines of depth with bright fruit, earth, and mineral characteristics – wines that reflect a true "sense of place."

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## GAINNEY VINEYARD

Santa Ynez, California

Tel: 805-688-0558

www.gainneyvineyard.com

Represented by John Falcone & Jeff LeBard

Featured wine: 2010 Limited Selection

Gainney Ranch is the most diversified farming operation in Santa Ynez Valley. With vineyards, vegetables, fruit, hay crops, cattle and horses, the 1,800 acre-ranch embodies the Wild West. Father and son, Daniel C. and Daniel J. Gainney, purchased the property in 1962, the same year the latter's son, Daniel H., or Dan, was born. The three generations of Gainneys have shaped the ranch into a thriving estate of innovation while preserving the region's heritage. In the 1980's, the Gainneys were among the first to plant vines and build a winery in the area. Later, they were the first to have vineyard holdings in both the warmer eastern Santa Ynez Valley and the cooler western Sta. Rita Hills appellation. Today, the Gainney family produces Bordeaux and Burgundy varietal wines from these two outstanding regions and is committed to farming sustainably to protect its workers, benefit the environment and produce excellent wines.

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## GARY FARRELL VINEYARDS & WINERY

Healdsburg, California

Tel: 707-473-2909

www.garyfarrellwines.com

Represented by Theresa Heredia & Nancy Bailey

Featured wine: 2010 Rochioli Vineyard

A pioneer in Russian River Valley winegrowing, Gary Farrell Winery has been crafting small-lot artisan wines that capture the balance and stylistic elegance of some of the finest vineyards in California, including Rochioli, Hallberg and Bien Nacido. Their 30-year legacy of producing Burgundian-styled, varietally expressive, site-specific Pinot noir and Chardonnay is being expertly tended by winemaker Theresa Heredia at the beautifully designed winery on Westside Road near Healdsburg in northern Sonoma County. Theresa came to Gary Farrell from Freestone Vineyards in the Sonoma Coast, where she achieved significant critical acclaim, including "Winemaker to Watch" honors from the San Francisco Chronicle.

NOTES: \_\_\_\_\_

## HIRSCH VINEYARDS

Cazadero, California

Tel: 707-847-3600

www.hirschvineyards.com

Represented by Jasmine Hirsch & Ross Cobb

Featured wine: 2010 San Andreas Fault Estate

Hirsch Vineyards is recognized as one of the premier sites for Pinot noir in the New World. David Hirsch planted his vineyard overlooking the Pacific Ocean on the extreme Sonoma Coast in 1980, and since then it has become a leading source for premium Pinot noir grapes, providing fruit to Littorai, Williams Selyem and Kistler, among others. Since 2002, David has been producing his own estate Pinot noir and Chardonnay from this complex, cool-weather site. These are wines of balance, concentration, complexity and site-specificity. In 2010, Ross Cobb joined as winemaker, bringing many years of experience working with western Sonoma Coast vineyards as the head winemaker at Flowers Winery.

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## KUTCH WINES

San Francisco, California

Tel: 917-270-8180

www.kutchwines.com

Represented by Jamie Kutch & Kristen Green

Featured wine: 2011 McDougall Ranch

Self-described "wine geek" Jamie Kutch left a career as a stock trader in 2005 to pursue his dream. "I was closely following the progress of Pinot noir online and when wine consumption in America surpassed beer around 2004, I decided to go for it." Kutch is now producing 3,000 cases a year, most of which is sold via a mailing list. From sales to production, website design and driving truck-loads of fruit, he has yet to be turned down after presenting his wine to some of the country's top beverage directors. "To me, he's in the top five producers in America," pronounces Rajat Parr, the wine director for Chef Michael Mina's Mina Group. Kutch lives in San Francisco, owns most of his equipment housed at a winery in Sonoma and has over 25 acres leased through acreage contracts, mostly on the Sonoma Coast. Kutch's philosophy is to utilize classic, old-world techniques and let the grapes and sense of place where they are grown speak for themselves.

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## LAETITIA VINEYARD & WINERY

Arroyo Grande, California

Tel: 805-481-1772

www.laetitiawine.com

Represented by Eric Hickey & Lino Bozzano

Featured wine: 2010 Les Galets

Laetitia is passionate about producing premium estate wines that showcase the distinctive qualities of the Arroyo Grande Valley. Located in Southern San Luis Obispo County of California's Central Coast, the coastal property overlooks the Pacific Ocean. Originally known for Methodé Champenoise sparkling wines, Laetitia is just as well known for handcrafted Pinot noir, Chardonnay and more. Made from fruit grown in the ideal coastal conditions of the Arroyo Grande Valley AVA, Laetitia Estate wines encapsulate the moments, sites, and people who pour their lives into ensuring the excellence of every sip.

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## SAINTSBURY

Napa, California

Tel: 707-252-0592

www.saintsbury.com

Represented by Jérôme Chéry & Chris Kajani

Featured wine: 2010 Lee Vineyard

Since 1981, Saintsbury has been committed to demonstrating that world-class Pinot noir is a California mainstay. The winery was founded by Dick Ward and David Graves who believe innovation and a critical look at vineyard, terroir, and winemaking is the best route to quality. Today with winemaker Jérôme Chéry and associate winemaker Chris Kajani, Saintsbury continues to pursue the "philosophy of investigation" that has helped make Saintsbury one of America's foremost Pinot noir producers.

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## SOJOURN CELLARS

Sonoma, California

Tel: 707-933-9753

www.sojourncellars.com

Represented by Craig Haserot & Randy Bennett

Featured wine: 2011 Rodgers Creek Vineyard

Over ten years ago, Sojourn Cellars was founded with the desire of creating high-quality, terroir-driven wines that are accessible to enthusiasts and collectors alike. With the shared vision of longtime friends Craig Haserot, proprietor, and winemaker Erich Bradley, Sojourn Cellars has distinguished itself by producing exceptional Pinot noir wines complemented by small bottlings of Cabernet Sauvignon and Chardonnay. In crafting its high-end wines, Sojourn partners with extraordinary vineyard sources and assists in directing farming operations to assure that the grapes are produced using world-class growing techniques. Erich employs artisanal winemaking techniques to produce Sojourn's highly rated wines, and describes his style as New World complemented by Old World sensibilities.

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## CANADA

### BLUE MOUNTAIN VINEYARD & CELLARS

Okanagan Falls, British Columbia, Canada

Tel: 250-497-8244

www.bluemountainwinery.com

Represented by Matt & Christie Mavety

Featured wine: 2010 Reserve

Along with exceptional terroir, owners Ian, Jane, Matt and Christie Mavety credit their success to the integrity of their estate. To the Mavety family, "estate" means more than the piece of land; it extends to the practice of both viticulture and winemaking by the same owner-operators. At Blue Mountain, it also means the use of 100% estate-grown grapes. The Mavetys acquired the land in 1971, overlooking Vaseaux Lake. Focusing on varietal wines made from Pinot blanc, Pinot gris, Sauvignon blanc, Chardonnay, Gamay noir, and Pinot noir, Blue Mountain strives to produce complex, age-worthy wines, consistent in style while allowing the expression of both the terroir and the individual growing season.

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### NORMAN HARDIE WINERY

Wellington, Ontario, Canada

Tel: 613-399-5297

www.normanhardie.com

Represented by Norman Hardie

Featured wine: 2011 County Pinot Noir Unfiltered

Norman Hardie Winery is situated in the midst of its vines in beautiful Prince Edward County. Norman Hardie, owner and winemaker, worked for the best producers of Pinot noir and Chardonnay in Burgundy, Oregon, California, New Zealand and South Africa prior to putting down roots in The County. From his inaugural vintage his wines have garnered international acclaim, including Matt Kramer's *Wine Spectator* wine of the year in 2011. All the wines are made in small batches as naturally as possible, with the philosophy that great wine starts in the vineyard. The wines are crafted using traditional methods to express terroir. Natural yeasts build layers of complexity, lees contact develops structure and malolactic fermentation in late spring rounds out the Pinot noir and Chardonnay. Norman Hardie's wines tell a story of place developed from his passion and expertise. Wines can be found across Canada, the US, China and Japan.

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# FRANCE - BURGUNDY

## MAISON AMBROISE

Prémeaux-Prissey, France

Tel: +33 (0)3 80 62 30 19

[www.ambroise.com](http://www.ambroise.com)

Represented by Bertrand & François Ambroise

Featured wine: 2010 Nuits-Saint-Georges Vieilles Vignes

The Ambroise family settled in Prémeaux-Prissey, near Nuits-Saint-Georges, 300 years ago. Bertrand Ambroise studied viticulture and winemaking and then traveled to Champagne and Cognac to learn the approaches of other regions. In 1987, he created the house of Ambroise, a négociant that also draws on the family's 40 acres, which includes two Premier Crus in Nuits-Saint-Georges. They now produce 11,000 cases a year with bottlings of Chardonnay and Pinot noir. Bertrand views winemaking as a dialogue between traditionalists and modernists.

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## DOMAINE ARNOUX PÈRE ET FILS

Chorey-les-Beaune, France

Tel: 03 80 22 57 98

Represented by Pascal Arnoux

Featured Wine: 2010 Savigny-lès-Beaune

Pascal Arnoux is a graduate of the Lycée Viticole in Beaune. After working with his uncles Michel and Rémi for most of the past two decades, he took over complete control of the family domaine in 2007. Pascal works his vineyards by hand and employs natural alternatives to chemical pesticides, herbicides and fungicides, and many other of the latest bio-friendly viticulture methods. Pascal is non-interventionist in the cellar, though he does put a lot of thought into the oak selection process. He knows a thing or two about barrels, as his father was a cooper. Based in the village of Chorey-les-Beaune, Domaine Arnoux covers just under 50 acres spread out over several parcels in Chorey and Savigny-Lès-Beaune, Beaune, and the hill of Corton.

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## DOMAINE CHARLES AUDOIN

Marsannay-la-Côte, France

Tel: 33/3 80 52 34 24

Represented by Cyril Audoin

Featured wine: 2010 Marsannay Au Champ Salomon

Domaine Charles Audoin is located in the Marsannay appellation just south of Dijon, which is known as the "Gateway to Burgundy." The Domaine began in 1972 with just three hectares of vines. Along with his wife, oenologist Marie-Françoise Audoin, Charles Audoin has since built up their Domaine to 14 hectares. Their son Cyril has been on board since 2000, and together they are continuing the Burgundian tradition of respecting the terroir. Their vines on average are 45 years old. In the winery, they bottle without fining or filtering and produce about 4,000 cases annually.

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## BACHELDER BOURGOGNE

Nuits-Saint-Georges, France

Tel: 905-941-3942

[www.thomasbachelder.com](http://www.thomasbachelder.com)

Represented by Thomas & Mary Delaney-Bachelder

Featured wine: 2011 Nuits-Saint-Georges La Petite Charmotte

Although Thomas and Mary also make wine in Oregon and Niagara, Burgundy is Thomas' spiritual home - the sacred ground where the Chardonnay and Pinot noir grapes first evolved, then happily grew and acclimatized. The blessed Côte d'Or (the 'Golden Hills') is a long strand of hills stretching from Dijon to Chalon and is home to the region's 'sense-of-place'-defining limestone. Thomas works with the best organic vignerons to ensure that the grapes are grown to exacting specifications. Their vineyards stretch from Nuits-Saint-Georges in the north, through Beaune heading south to Puligny-Montrachet. Bachelder has rented modest but deep cellars in Nuits-Saint-Georges: centuries old, vaulted 'caves' in which they make and patiently age their wine. There, Thomas crafts wines that are finely-perfumed and tightly-wound, offering the classic refined fruit and textured minerality of the best limestone terroirs of Burgundy.

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## DOMAINE CHAMPY

Beaune, France

Tel: 33 3 80 25 09 99

[www.champy.fr](http://www.champy.fr)

Represented by Dimitri Bazas

Featured wine: 2010 Beaune 1er Cru Les Champs Pimont

Founded in 1720, Domaine Champy is the oldest wine house in Burgundy, thus heading an ancient commercial tradition. A part of the living history of Burgundy, it remains one of the smaller, high-quality wine houses of the Côte d'Or. In 1990, Henri and Pierre Meurgey, longtime courtiers (representing domaines that sell their wine to négociants), bought the cellars with their partner Pierre Beuchet. Producing only high-quality and well-balanced wines, each wine reflects the unique character of its terroir. Dimitri Bazas has been the winemaker since 1999, after having worked for eight years as a consultant to the finest domaines of the region. With 30 acres of vineyards, Champy vinifies a majority of its wines. Not believing that bigger is better, the Meurgeys insist, "We are not hectomaniacs."

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## DOMAINE CLOS DE LA CHAPELLE

Volnay, France

Tel: 816-223-0257

[www.closchapellet.com](http://www.closchapellet.com)

Represented by Mark & Lynne O'Connell

Featured wine: 2011 Volnay 1er Cru Clos de la Chapelle (monopole)

Domaine Clos de la Chapelle is a new name of a very old domaine. Originally founded by Victor Boillot in 1865 with his purchase of Volnay 1er Cru Clos de la Chapelle (monopole), the domaine added Volnay 1er Cru En Caille and Pommard 1er Cru Les Chanlins très vieilles vignes over the course of the next half century. The reputation of the Clos de la Chapelle monopole dates back to the 19th century, with Louis Pasteur himself writing regularly to Victor Boillot requesting bottles of this exceptional wine. After nearly 150 years in the Boillot family, the domaine was purchased by Mark M. O'Connell, a life-long Burgundy lover, in cooperation with Domaine Champy, who farms the vineyards following organic and biodynamic practices. With the recent purchase of .25 hectares of Beaune 1er Cru Les Teurons, the domaine now comprises about 1.5 hectares, all premier cru. Together with Pierre Meurgey, the Managing Director, Winemaker Dimitri Bazas and Vineyard Manager Francis Simon, the vision is to produce the best expression of terroir inherent in each tiny parcel. Total production for all vineyards combined is about 500 cases in an average year.

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## DOMAINE DES CLOS

Nuits-Saint-Georges, France

Tel: 03 80 21 42 66

[www.domainedesclos.com](http://www.domainedesclos.com)

Represented by Grégoire Bichot & Yanting Liu

Featured wine: 2010 Beaune 1er Cru Les Avaux

Grégoire was born in the family Bichot, which is one of the most important wine merchants in Burgundy. He studied wine growing in Beaune, Macon and Dijon. After that, Grégoire travelled to Australia and worked for Rosemount Estate in Hunter Valley. When he returned to Burgundy, he also returned to his family company. As he had always dreamed of making his own wines, he left the company in 1995 and created Domaine des Clos. The Domaine dates back to 1160, when it was acquired by Mathilde, the Duchess of Burgundy. She subsequently donated it to the monks of the Abbey de Tard, a donation that was registered and accepted by Pope Innocent III in 1198. Since then, ownership has been transferred several times until it was finally acquired by Grégoire. His philosophy prohibits the use of any herbicide or pesticide, and he works to promote the natural balance of the plant.

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## DOMAINE CYROT-BUTHIAU

Pommard, France

Tel: 03 80 22 06 56

[www.cyrot-pommard.com](http://www.cyrot-pommard.com)

Represented by Olivier & Fabienne Cyrot

Featured Wine: 2011 Pommard 1er Cru Les Arvelets

Domaine Cyrot-Buthiau is located in a small village surrounded by vineyards in the heart of the Côte de Beaune. Paul Joseph Cyrot, who had been the manager of Château de Pommard and then Clos de Tart in Morey-Saint-Denis, created the Estate in the 1920s. In addition to these two prestigious properties, he acquired additional vineyards in Pommard. Four generations have passed since then. In 1989 Olivier, the great-grandson, and his wife Fabienne, took over the estate which is now 6.35 hectares. The wines of Pommard have long been appreciated by wine lovers including Henri IV, Louis XV, Ronsard and Victor Hugo. They are exclusively red, from Pinot noir. Domaine Cyrot-Buthiau wines are detailed and robust, with beautiful ruby colors and aromas of red and black fruits. These exceptional wines require several years of cellaring depending on the vintage.

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## EVENING LAND VINEYARDS AU CHÂTEAU DE BLIGNY

Bligny-lès-Beaune, France

Tel: 707-603-3661

[www.eveninglandvineyards.com](http://www.eveninglandvineyards.com)

Represented by Christophe Vial & Greg Ralston

Featured wine: 2010 Chambolle Musigny

Burgundy is Evening Land's inspiration and True North; the paramount reference for our exploration of the world's best terroir for Pinot noir and Chardonnay. In April 2012, Château de Bligny in Bligny-lès-Beaune became Evening Land's new winery and headquarters. Construction on Château de Bligny began in the 14th century, creating an outpost to protect the city of Beaune from destruction caused by voracious armies. In 1980, the Château was converted to a winemaking facility. Evening Land is now bringing Château de Bligny into the modern age of vinification, blending tradition and technology. Winemaker Christophe Vial began his winemaking career in 1991 working directly under Dominique Lafon at Burgundy's legendary Domaine des Comtes Lafon. After ten years, he left to become the winemaker at Domaine de Montille. In 2007, ready for a new challenge, Vial brought his skills and experience to Evening Land. His deep roots in Burgundy have allowed him to identify unique and distinctive parcels from which he sources fruit for his Evening Land wines.

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## DOMAINE GILLE

Comblanchien, France

Tel: 33 3 80 62 94 13

[www.domainegille.com](http://www.domainegille.com)

Represented by Pierre Gille & Matthieu Gille

Featured wine: 2010 Côte de Nuits Villages

Pierre Gille's destiny is extraordinary. Who else controls the water, the air and the ground? It's not just pretention. Pierre Gille is an action man: he sails, he flies, he grows. Just as he breathes. Through his Breton mother he is a sailor. Through his father's family he is a wine-grower, just like his ancestors since the Middle Ages. Through his father, who told him from an early age of his exploits in the air force patrols, Pierre Gille was an airline pilot with Air France for 33 years. He learned to use the winds, not to go against them. Similarly, he encourages the vitality of the 13 hectares of vines of the family estate, which he took over in 1992. And thus, his raw material provides him with perfect indigenous yeasts, the exclusive elements of vinification without using chemicals. Since 2009, his son Matthieu, who used to work for NASA, has joined him. The two men agree in every point of view. They vinify exclusively Pinot noir and Chardonnay from Côte d'Or.

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## DOMAINE JEAN GRIVOT

Vosne-Romanée

Tel: 33 3 80 61 05 95

[www.domainegrivot.fr](http://www.domainegrivot.fr)

Represented by Mathilde Grivot

Featured wine: 2010 Vosne-Romanée

Domaine Jean Grivot is generally seen as one of the finest in the Côte d'Or. At the end of the eighteenth century, just before the French Revolution, Joseph Grivot settled in Vosne-Romanée, but it was his son Gaston who developed the domaine. In 1919 Gaston sold vines in the lesser areas to buy a large parcel of the grand cru Clos de Vougeot. You can still see the gate he built today. He was one of the first oenologists to graduate from Dijon University in the 1920s, followed by his son, Jean, a few years later. Like his father, Jean acquired a parcel of grand cru land, 31 acres of Richebourg, in 1984 and was succeeded by his son Etienne in 1987. Mathilde Grivot, Etienne's daughter, spent the 2011 harvest in Oregon with Veronique Drouhin at Domaine Drouhin Oregon, and in 2013 we have the pleasure of having her join us for the IPNC.

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## DOMAINE MARC ROY

Gevrey-Chambertin, France

Tel: 03 80 51 81 13

Represented by Alexandrine Roy & Régine Roy

Featured wine: 2010 Gevrey-Chambertin Clos Prieur

After wine studies in Beaune, Alexandrine took over as the forth generation owner/winemaker of Domaine Marc Roy in 2003. She continued to further her wine knowledge through experiences in Australia (2004) and New-Zealand (2005). Additionally, since 2007 she has been the consulting winemaker for Phelps Creek Vineyards in Oregon. Because great wines are born in the vineyards, Alexandrine gives strong attention all year long to the soils and vines to bring low yields of top quality grapes. Then, traditional winemaking with 100 percent destemmed-grapes, fermentation with native yeasts, punch downs by foot and moderated oak maturation treatments allows Alexandrine to craft wines with soul that reflect Gevrey-Chambertin's specific and unique terroirs. Domaine Marc Roy includes nine acres of Pinot noir in Gevrey-Chambertin split into three distinctive "Cuvées". "Vieilles Vignes" is made from a selection of the oldest vines of the estate (about 70 years old). "Clos Prieur" is made from this specific "climat", ideally located just below the Grand Cru "Mazis-Chambertin". "Cuvée Alexandrine" was first created in 2005 and made from a selection of "millerandées" grapes. One other acre is planted with Chardonnay to produce a rare white Marsannay "Les Champs Perdrix."

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## DOMAINE NICOLAS ROSSIGNOL

Volnay, France

Tel: 33 03 80 21 62 43

[www.nicolas-rossignol.com](http://www.nicolas-rossignol.com)

Represented by Nicolas Rossignol

Featured wine: 2011 Volnay 1er Cru Chevreton

Nicolas Rossignol was born in 1974 and is the fifth generation of winemakers in the vineyards of Volnay. After studying wine growing at the Lycée de Beaune, he worked at Domaine Joseph Voillot as well as in Châteauneuf-du-Pape, South Africa and Bordeaux. In 1997, he began his own estate with an area of only three hectares spread over several very well-respected appellations. He grew the domaine quickly, and now incorporates holdings in Volnay, Pommard, Beaune, Pernand Vergelesses, Aloxe Corton and Savigny-lès-Beaune. Farming practices are kept simple and defer to the terroir. The use of herbicides has been replaced by a single annual plowing. Pruning is completed according to the lunar calendar. Every effort is made to yield healthy, ripe grapes. His winemaking is driven by the single goal of expressing each site's terroir.

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## AURÉLIEN VERDET

Nuits-Saint-Georges, France

Represented by Aurélien Verdet

Featured wine: 2010 Vosne Romanée Vieilles Vignes

Aurélien Verdet, born in April 1981, is an enthusiastic, driven young man. His father was one of the pioneers of organic viticulture back in the early 1970s and since his retirement in 2005, Aurélien has carried on the tradition. He could have made a career as an Enduro/trial motorbiker and was on the verge of the French national team but opted instead for a quieter and safer life tending the family vineyards based in Arcenant near Nuits-Saint-Georges. Here, his own domaine comprised 4.5 hectares of Hautes Côtes de Nuits vineyards until 2009. In that year, he took over vines under a farming agreement in Vosne Romanée village and 1er cru Beaux Monts and 1er cru Nuits Damodes and Boudots. This entitled him to call them domaine holdings. He augments these supplies with grape contracts with likeminded organically leaning growers in Morey St. Denis, Chambolle Musigny, Gevrey Chambertin and Nuits St Georges.

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## GERMANY

### ZIEREISEN

Efringen-Kirchen, Germany

Tel: 49 7628 2848

[www.weingut-ziereisen.de](http://www.weingut-ziereisen.de)

Represented by Hanspeter & Edeltraut Ziereisen

Featured wine: 2010 Jaspis

The Ziereisen family is a traditional, extended one. Four generations meet every day over lunch at a huge wooden table, including great-grandma Martha, born in 1909. Hanspeter is responsible for the vines and wines. This requires a total commitment during the harvest period, a full and complete level of concentration. The entire workload of a single year lies in the hands of the winegrower during this time. The Ziereisen philosophy is that wines should reflect their provenance as purely as possible. This is why vines and wines are treated with great care by minimizing chemical treatments and filtration. With the help of his wife Edeltraut and their extended family, Hanspeter produces authentic red wines from Pinot noir, much planted and appreciated throughout Baden.

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## NEW ZEALAND

### BELL HILL VINEYARD

North Canterbury, New Zealand

Tel: 64 3 379 4374

[www.bellhill.co.nz](http://www.bellhill.co.nz)

Represented by Marcel Giesen and Sherwyn Veldhuizen

Featured wine: 2010 Bell Hill

Bell Hill Vineyard owners, Marcel and Sherwyn, are quick to correct anyone who calls them 'winemakers'. They are wine growers, not makers. For them, there is no separation between the vineyard and the winery. They take a very hands-on, traditional approach, working in the vineyard to coax the very best possible wine from Bell Hill's unique soil. At the end of 1995, after six months in Europe, Marcel and Sherwyn returned to New Zealand and set themselves the goal of finding a plot of land where they could grow Pinot noir and Chardonnay with limestone soil derived characteristics which can be defined by structure, acidity and longevity. They gave themselves a time limit of five years to find this land – it took only six months. On the day before their wedding they signed the papers and their vineyard became a reality. Marcel and Sherwyn draw upon their collective experience to realise the full potential of their vineyard, with its lime-rich soil and unique minerality.

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## NAUTILUS ESTATE

Marlborough, New Zealand

Tel: 64 3 572 6008

[www.nautilusestate.com](http://www.nautilusestate.com)

Represented by Clive Jones

Featured wine: 2011 Marlborough

Ever since the first fine wine from Nautilus Estate of Marlborough was released in 1985, they have been striving to make wines that are truly synonymous with the best of New Zealand. Celebrated around the world for their intense fruit flavors and zingy freshness, Marlborough is the place that made New Zealand wines famous. Today, Nautilus Estate produces and exports Sauvignon blanc, Pinot gris, Chardonnay, and Pinot noir from across five estate vineyards in the Marlborough wine region. A dedicated and enthusiastic winemaking team applies the best of modern winemaking technology, deftly combined with traditional techniques. Winemaker Clive Jones joined Nautilus Estate as winemaker in August 1998, and the 2013 season was his 22nd vintage making wines from the Marlborough region. With a consistent pedigree going back to Clive's first year at the estate, Nautilus Pinot noir is today considered a Marlborough benchmark.

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## PEGASUS BAY WINERY

Waipara, New Zealand

Tel: 03 314 6869

[www.pegasusbay.com](http://www.pegasusbay.com)

Represented by Matt Donaldson

Featured wine: 2010 Prima Donna

Pegasus Bay Winery is a small family owned and operated winery, focused on producing high-quality wines which express the terroir of the vineyard and the true characteristics of each variety. It is situated in the Waipara Valley, 30 minutes north of Christchurch in the South Island of New Zealand. To the east, the Waipara Valley is separated from the ocean (Pegasus Bay) by a range of hills, which protect it from the cooling winds of the Pacific. To the west lie the Southern Alps, from whence the region's hot "nor'west" winds derive. Its sheltered position, but proximity to the sea give it warm days, cool nights, and a dry autumn, resulting in a very prolonged ripening period. This promotes intense flavor development and optimal ripeness, while retaining good natural acidity, perfect for growing Pinot noir. Winemaker Matthew Donaldson believes in traditional, sustainable viticultural management, low crop levels, and minimal handling of fruit during processing, such that they capture the unique characteristics of the vineyard.

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## OREGON

### ADELSHEIM VINEYARD

Newberg, Oregon

Tel: 503-538-3652

[www.adelsheim.com](http://www.adelsheim.com)

Represented by David Adelsheim & Dave Paige

Featured wine: 2010 Elizabeth's Reserve

Established in 1971, Adelsheim Vineyard's family-owned and operated winery and estate vineyards are located in Oregon's northern Willamette Valley. Company co-founder, David Adelsheim, leads a new generation of experienced wine industry professionals devoted to crafting consistently transcendent wines. Adelsheim Vineyard uses sustainable farming practices and takes great care to bring out the best in each of their unique vineyard sites. In the winery, they combine traditional and modern techniques, crafting wines in a style that centers on elegance, complexity, and richness in flavor and texture. Their new tasting room opened in 2009, with an emphasis on upper-tier single vineyard Pinot noir. Their wines and service, combined with a unique tour program, makes Adelsheim Vineyard a "must visit" destination during your next stay in wine country.

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### AMALIE ROBERT ESTATE

Dallas, Oregon

Tel: 503-882-8833

[www.amalierobert.com](http://www.amalierobert.com)

Represented by Dena Drews and Ernie Pink

Featured wine: 2010 Wadenswil Clone

Amalie Robert Estate was founded by Dena Drews and Ernie Pink in 1999. Dena and Ernie left the corporate world behind and began a journey to grow Pinot noir in the last best place on earth. They found a beautiful cherry orchard and the opportunity to follow their dreams. Today, Amalie Robert Estate is a 60-acre property with 30 acres of sustainably farmed vines and a state of the art, gravity flow Pinot noir winery. The estate is stitched into the sedimentary foothills outside of Dallas, Oregon. In second careers, Dena and Ernie's guiding principle is stewardship. They are the vineyard managers and winemakers; students of the vineyard, where class, it seems, is always in session. Their efforts in the field are rewarded with Pinot noir wines that are "true to the soil and true to the vintage." What's the story behind the name? Amalie Robert is a combination of Dena's middle name "Amalie" (pronounced AIM-a-lee) and Ernie's, "Robert."

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## AMITY VINEYARDS

Amity, Oregon

Tel: 503-835-2362

[www.amityvineyards.com](http://www.amityvineyards.com)

Represented by Myron Redford & Vikki Wetle

Featured wine: 2010 Estate

In 1974, owner and co-winemaker Myron Redford came to Oregon from neighboring Washington State with a dream to build an estate winery that would specialize in Burgundian-style Pinot noir. Guided by short courses and seminars from UC Davis to supplement his on-the-job training, Myron has guided Amity Vineyards to become one of the most respected wineries in the Willamette Valley. Always an innovator and iconoclast, in 1990 he was the first to produce a non-detectable sulfite wine made from organic grapes. Redford now farms 15 acres of vineyards and has contracts with many family growers in the Willamette Valley. He adheres to organic practices in his vineyard. Amity specializes in Pinot blanc, Riesling, Gamay noir, and Pinot noir.

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## ANAM CARA CELLARS

Newberg, Oregon

Tel: 503-537-9150

[www.anamcaracellars.com](http://www.anamcaracellars.com)

Represented by Nick & Sheila Nicholas

Featured wine: 2010 Reserve Estate

Nick and Sheila Nicholas planted their 30-acre LIVE vineyard in 2001 on the site of an overgrown walnut, hazelnut and plum orchard in the Chehalem Mountains. Intending from the start to make estate wines that truly reflect their origin, the vineyard was planted with five Pinot noir clones on differing rootstocks to compensate for soil depth and type. Careful farming includes organic and biodynamic practices to encourage outstanding blending options in every vintage. In just a few short years the vineyard has already shown its potential with exceptional Pinot noirs, and a small amount of Riesling and Gewürztraminer. A further six acres divided between Riesling, Chardonnay and Wädenswil Pinot noir were planted according to the biodynamic calendar in 2008. In addition to the Nicholas Estate and Reserve Pinots, this small producer makes limited amounts of Heather's Vineyard (single clone), the series of Mark's Pinots, as well as a rare Rosé. The name "Anam Cara" is Celtic for Soul Friend.

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## ANTICA TERRA

Dundee, Oregon

Tel: 503-244-1748

[www.anticaterra.com](http://www.anticaterra.com)

Represented by Maggie Harrison & Andrew Riechers

Featured wine: 2011 Ceras

Antica Terra is an 11-acre vineyard located on a rocky hillside in the Eola-Amity Hills of Oregon's Willamette Valley. The first vines were planted here in 1989 in a clearing within the oak savannah. The geology of the site is extremely unusual. In most of the region, vineyards are planted in the relatively deep, geologically young soils left behind by either the Missoula floods or the volcanic events that formed the Cascade Range. In this place, the remains of a far older pre-historic seabed rise to the surface, leaving the vines to struggle, without topsoil, amongst a fractured mixture of sandstone sown with fossilized oyster shells. In 2005 when Maggie Harrison was asked if she would simply take a look at the vineyard and offer her opinion about the qualities of the site. She reluctantly agreed. Twenty-six seconds after arriving among the oaks, fossils, and stunted vines, she found herself hunched beneath one of the trees, phone in hand, explaining to her husband that they would be moving to Oregon.

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## ARGYLE WINERY

Dundee, Oregon

Tel: 503-538-8520

[www.argylewinery.com](http://www.argylewinery.com)

Represented by Nate Klostermann & Chris Cullina

Featured wine: 2010 Reserve

Established in 1987, Argyle Winery has discovered the importance of encouraging their grapevines to optimize the Willamette Valley's limited sunlight and heat for flavor production. Argyle sustainably farms 500 acres of some of the best vineyard spots in the Dundee Hills and Eola-Amity Hills AVAs. The winery and vineyards are LIVE certified sustainable. This focus on farming vintage-driven wines from great sites is the cornerstone to Argyle's full spectrum of prestige sparkling wines, Chardonnay, Riesling, and Pinot noir - ten of which have made it on to the Wine Spectator's "Top 100 Wines" list.

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**BUILDINGS ARE LISTED  
IN ALPHABETICAL ORDER**

- #38 Anderson Hall
- #49 Aquatics Building
- #25 Campbell Hall
- #29 Cook Hall
- #62 Commencement Green
- #18 Cozine Hall
- #44 Dana Hall
- #33 Dillin Hall
- #36 Elkinton Hall
- #12 Emmaus House
- #59 Facilities & Campus Safety
- #41 Frerichs Hall
- #5 Graf Hall
- #16 Greenhouse
- #26 Grover Hall
- #48 Health & Human Performance
- #35 Heating Plant
- #54 Helser Baseball Field
- #40 Hewitt Hall
- #47 HP Apartments (Hewlett-Packard)
- #64 Intramural Field
- #27 Jane Failing Hall
- #58a Jereld R. Nicholson Library
- #58b Kenneth W. Ford Hall
- #37 Larsell Hall
- #28 Latourette Hall
- #4 Mac Hall
- #43 Mahaffey Hall

- #9 Malthus Hall
- #52 Maxwell Field
- #1 Melrose Hall
- #34 Memorial Fountain
- #10 Michelbook House
- #56 Miller Fine Arts Center
- #31 Miller Hall
- #6 Murdock Hall
- #15 Newby Hall
- #63 Oak Grove
- #45 Observatory
- #14 Pioneer Hall
- #20 Potter Hall
- #13 President's Home
- #32 Renshaw Hall
- #2 Riley Hall
- #50 Rutschman Field House
- #55 Soccer Field
- #42 Softball Field
- #61 Sports Practice Fields
- #30 Suburbs
- #7 Taylor Hall
- #53 Tennis Courts
- #39 Terrell Hall
- #8 TJ Day Hall
- #57 Vivian A. Bull Music Ctr.
- #3 Walker Hall
- #24 Whitman Hall
- #46 Withnell Commons

## AYRES VINEYARD & WINERY

Newberg, Oregon

Tel: 503-538-7450

[www.ayresvineyard.com](http://www.ayresvineyard.com)

Represented by Brad & Kathleen McLeroy

Featured wine: 2011 Pioneer

"We grow it. We make it. We live it. We love it." Three generations live among the vines at Ayres Vineyard & Winery, located in Oregon's Ribbon Ridge AVA. In 2001, an old filbert orchard was removed and a vineyard was born with three acres of Pinot noir, clone 667. The vineyard is now home to 18 acres of various Pinot noir clones, an experimental plot of white grape varietals, as well as an underground winery. Ayres believes great dirt makes great wine. "We farm sustainably. To us there is no other choice. Our vineyard is our backyard. It is where our kids play and where our dogs roam. Our grapes enjoy warm days and cool nights and we enjoy what we do".

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## BELLE PENTE VINEYARD & WINERY

Carlton, Oregon

Tel: 503-852-9500

[www.bellepente.com](http://www.bellepente.com)

Represented by Brian & Jill O'Donnell

Featured wine: 2010 Estate Reserve

Belle Pente produced their first Pinot noir in 1996. The name means "beautiful slope" and was selected by owners Jill and Brian O'Donnell as a perfect description for their historic 70-acre farm in the Yamhill-Carlton District. It also reflects their commitment to making wines that capture the essence of each individual vineyard site. Their estate vineyard includes 12 acres of densely planted Pinot noir and is farmed using organic and biodynamic practices. Their Estate Reserve Pinot noir is a selection of individual barrels from the best sections of the vineyard, aged for at least 18 months in barrel, and bottled by gravity without fining or filtration.

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## BETHEL HEIGHTS VINEYARD

Salem, Oregon

Tel: 503-581-2262

[www.bethelheights.com](http://www.bethelheights.com)

Represented by Ben Casteel and Mimi Casteel

Featured wine: 2010 Casteel Reserve

Bethel Heights is a family owned and operated estate winery in the Eola-Amity Hills AVA of the Willamette Valley. Established in 1977 by two families, Bethel Heights has expanded in recent years to include second-generation leadership and ownership. The winery now produces around 13,000 cases each year, most of which comes from the 70-acre estate vineyard, with its backbone of 30-year old, own-rooted Pinot noir and Chardonnay vines. Several different Pinot noir wines are produced each year, including the age-worthy "Estate," various block-designated and vineyard-designated special bottlings in small lots, and the barrel selected, blended "Casteel Reserve."

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## BIG TABLE FARM

Gaston, Oregon

Tel: 503-662-3129

[www.bigtablefarm.com](http://www.bigtablefarm.com)

Represented by Brian Marcy & Clare Carver

Featured wine: 2011 Wirtz Vineyard

Big Table Farm is the collaborative effort of Brian Marcy and Clare Carver. They are winemakers and artists, growing and producing what they love to eat and drink. They moved to Oregon from Napa in 2006 and bought a property in the Willamette Valley. This Oregon adventure is inspired by the dream to grow grapes, make wine, and to have the space for all of Clare's animals and Brian's wacky projects. The farm and winery are named after their desire to provide a gracious and welcoming table for family and friends, with a cornucopia of hand-crafted food and wine. Ambitious as it is, they have launched a winery and are establishing a working farm, where they raise pasture poultry, pigs, cows, and egg-laying chickens. Focus is placed on vineyard designate Pinots from some great vineyards in the Willamette Valley.

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## BRICK HOUSE WINE COMPANY

Newberg, Oregon

Tel: 503-538-5136

www.brickhousewines.com

Represented by Doug Tunnell & Melissa Mills

Featured wine: 2011 Evelyn's

With a 29-acre vineyard on the sedimentary soils of Ribbon Ridge, Doug Tunnell and Melissa Mills grow and produce wines from the three great varietals of Burgundy: Pinot noir, Chardonnay, and Gamay noir. All Brick House wines are estate-grown and produced in the old horse barn that serves as the farm's winery. They are fermented with indigenous yeasts and bottled without the addition of enzymes or other production aids that alter the natural character of the harvested fruit. Brick House Vineyards obtained organic certification from Oregon Tilth in 1990. In 2002, Brick House began incorporating biodynamic methods in the vineyard. The entire 40-acre farm is now certified Biodynamic by the Demeter Association. The objective: elegant, handcrafted wines made in harmony with nature.

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## CARABELLA VINEYARD

Wilsonville, Oregon

Tel: 503-925-0972

www.carabellawine.com

Represented by Mike & Cara Hallock

Featured wine: 2010 "Inchinnan"

Geologist and winemaker Mike Hallock is the founder of Carabella Vineyard, located on the southeast flank of Parrett Mountain. After a graduate degree in climatology and 25 years as a consulting geologist, he did obligatory coursework at UC Davis and became a winemaker in Colorado (really!). Twelve years of vineyard site study resulted in the planting of the 49-acre vineyard in 1996; the final 9 acres were planted in 2007. Primary focus at Carabella is Pinot noir. Most of the vineyard is devoted to individual blocks featuring seven different clones designed to bring complexity to a site driven blend. Two blocks of Dijon 76 Chardonnay and two clones of Pinot gris also have a devoted following. The gypsy winemaking life of commuting from Colorado for crush ended in 2002 when Mike and his family relocated to Oregon to concentrate full-time on the vineyard and wines of Carabella. The wines are created in shared winery space near the vineyard.

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## CRISTOM

Salem, Oregon

Tel: 503-375-3068

www.cristomwines.com

Represented by Steve Dörner, Tom Gerrie & John D'Anna

Featured wine: 2010 Louise Vineyard

Paul and Eileen Gerrie established Cristom Vineyards in 1992. They had been attending the IPNC for years, and there developed a passion for Pinot noir. Present from the beginning were winemaker Steve Dörner and vineyard manager Mark Feltz, both arriving with prior knowledge of Pinot noir. The estate has 75 acres in vine, which are planted primarily to four distinct Pinot noir vineyards named for Gerrie family matriarchs. Hallmarks of Cristom's winemaking are a large percentage of whole clusters, native yeast fermentation, and minimal handling throughout the winemaking process. Estate Pinot Gris, Estate Viognier and Estate Syrah make up the balance of their 10,000 case production.

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## DE PONTE CELLARS

Dayton, Oregon

Tel: 503-864-3698

www.depontecellars.com

Represented by Scott Baldwin & Isabelle Dutartre

Featured wine: 2010 Dundee Hills

De Ponte Cellars is a boutique winery located in the heart of the Dundee Hills. The Baldwin Family, who bought the vineyard and transformed it into the working winery it is today, lives among the 17 acres of planted Pinot noir vines that create the De Ponte vineyard. De Ponte Cellars specializes in elegant, hand-crafted Pinot noir, based upon knowledge passed down over centuries of winemaking in Burgundy to the uniqueness of Oregon. The vineyards are planted to combine tried and true Burgundian formulas adapted to the unique Oregon terroir. French winemaker Isabelle Dutartre, who spent many years producing wine in both Burgundy and Oregon, now makes wine exclusively for De Ponte Cellars. De Ponte's Pinot noir reflects her philosophy of allowing the grapes to direct the style of the wine. She advocates gentle handling of the fruit, using gravity flow and the minimal use of new oak to encourage maximum body and fruit expression with soft, elegant tannins.

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## ELK COVE VINEYARDS

Gaston, Oregon

Tel: 503-985-7760

[www.elkcove.com](http://www.elkcove.com)

Represented by Adam Campbell & Shirley Brooks

Featured wine: 2010 Roosevelt

Elk Cove Vineyards produces wines from outstanding vineyards in the northern Willamette Valley of Oregon. Through site selection and meticulous vine management they achieve concentration and depth of flavor in the vineyard. At their winery, they employ gravity flow and gentle handling to protect the inherent qualities of their estate-grown fruit. Their focus is on Willamette Valley Pinot noir, Pinot gris, Pinot blanc, and Riesling. Elk Cove Vineyards is a second generation family winery that has produced single vineyard Pinot noirs since 1979. Five Mountain, Mt. Richmond, Windhill, La Bohème, and Roosevelt Vineyard Pinot noirs have all been selected for specific site characteristics. Yields are kept to under two tons per acre for these special reserve bottlings. Find out for yourself why they say, "True quality is timeless."

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## ERATH WINERY

Dundee, Oregon

Tel: 503-538-3318

[www.erath.com](http://www.erath.com)

Represented by Gary Horner & Jennifer Willis

Featured wine: 2010 Dion

As one of Oregon's wine pioneers, Erath Winery's founder, Dick Erath, was driven by the belief that the future of Pinot noir was in Oregon. Today Erath wines are an expression of the land that the winery has cultivated for more than 40 years, longer than any other winery in the Dundee Hills of Oregon. Winemaker Gary Horner, who shares Dick Erath's background in science and a reverence for Oregon's unique terroir, strives to reveal classic Oregon Pinot: light, delicate and fruit-forward. Horner takes pride in making a range of Pinot noir styles, from the hugely popular Oregon blend to the highly-acclaimed, limited-edition single-vineyard selections. His goal is to make the best Pinot noir the region has to offer – it's time-honored, authentic and uniquely Oregon.

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## J.K. CARRIERE

Newberg, Oregon

Tel: 503-554-0721

[www.jkcarriere.com](http://www.jkcarriere.com)

Represented by Jim Prosser & Linda Crabtree

Featured wine: 2010 Vespidae Willamette Valley

Owner and winemaker Jim Prosser has come to understand Pinot noir by working for eight great producers in four countries including Erath, Domaine Drouhin, Brick House and Chehalem in Oregon; Villa Maria in New Zealand; Tarra Warra and T'Gallant in Australia; and Domaine Georges Roumier in Burgundy. These are his friends, and they have provided his foundation. In 1999, Jim established his own winery, sourced good grapes and started making wine as J.K. Carriere; the combined names of his grandfathers. A wasp features prominently on all labels, as it has twice nearly killed him due to a severe allergy. From the start J.K. Carriere wines have received critical acclaim. Jim will tell you his success stems from great vineyards, focused winemaking and the willingness to go right through the middle of the work. He makes primarily Pinot noir, producing classic, vivid and ageable wines with fruit on the first uptake, movement on the palate and elegance throughout. Jim's intent is to astonish you, intentionally spark you, and give you every reason to share that experience with someone else. In fact, this is his ruthless pursuit.

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## LEMELSON VINEYARDS

Carlton, Oregon

Tel: 503-852-6619

[www.lemelsonvineyards.com](http://www.lemelsonvineyards.com)

Represented by Anthony King & Eric Lemelson

Featured wine: 2010 Jerome Reserve

Eric Lemelson planted two acres of Pinot noir as a hobby on a hillside farm near Newberg in 1995. He enjoyed viticulture so much that within two years he planted 17 additional acres near Carlton and began to design a winery. Today Lemelson Vineyards owns and manages 156 acres at seven sites in three AVAs (Yamhill-Carlton, Dundee Hills and Chehalem Mountains) in Yamhill County, taking advantage of terroir diversity from multiple soil types and elevations ranging from 250 to 1000 feet. All vineyards have been farmed organically from the beginning, and have been certified organic since 2004. The gravity-flow winery reflects both a strong commitment to sustainability, grounded in Eric Lemelson's background as an environmental lawyer, and a "no-compromises" approach to wine quality. Winemaker Anthony King crafts ageworthy Pinot noir, Chardonnay, Riesling and Pinot gris using wild yeasts, long, patient élevage, and gentle processing. Their goal is to produce distinctive wines that speak clearly of their origins.

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## LONGPLAY WINE

Newberg, Oregon

Tel: 503-489-8466

[www.longplaywine.com](http://www.longplaywine.com)

Represented by Todd Hansen & Tripti Simback

Featured wine: 2010 Jory Bench Reserve

Longplay Wine is the label of Lia's Vineyard, a 50-acre, south-facing parcel in the Chehalem Mountains AVA with plantings dating to 1990. Owner Todd Hansen and his daughter, Lia, farm the vineyard alongside vineyard manager Javier Marin and his skilled crew. While Lia's Vineyard sells most of its fruit to some of Oregon's leading wineries, Hansen retains a few tons of Pinot noir and Chardonnay to "ruin weekends and increase the mountains of paperwork that occupy the evening hours." The name "Longplay" communicates the philosophy of creating "analog wine for a digital world - no overdubbing, no remixing." The goal is to capture the essence of the vineyard and the vintage in every bottle. Longplay Wine has limited distribution and is primarily available to mailing list customers.

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## LUMOS WINE COMPANY

Philomath, Oregon

Tel: 541-929-3519

[www.lumoswine.com](http://www.lumoswine.com)

Represented by Dai Crisp & Julia Catrall

Featured wine: 2010 Temperance Hill Vineyard

The Lumos Wine Co., launched in 2000 by Dai Crisp, dashing grape grower and winemaker, and his groovy wife and business partner, PK McCoy, is a small operation at just 2,500 cases per year. With the help of his dauntless crew, Dai grows all of the fruit that goes into the Lumos wines on three Certified Organic vineyards. The Pinot noir, Pinot gris, Rosé and Gewurztraminer come from Temperance Hill Vineyard (Dai's day job), Wren Vineyard (estate vineyard) and Logsdon Ridge Vineyard (aka Rudolfo). Dai does all the winemaking with Julia Catrall, of Catrall Brothers Vineyards. Dai and Julia are close collaborators in the winery, working together to carefully craft the wines with minimal intervention so that each vintage clearly reflects the seasonal expression of fruit and terroir. Food Alliance and Salmon Safe certified.

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## LUNDEEN WINES

McMinnville, Oregon

Tel: 503-407-7589

[www.lundeenwines.com](http://www.lundeenwines.com)

Represented by Michael & Desirée Lundeen

Featured wine: 2010 Reserve

Michael Lundeen has devoted his life to producing compelling wines, primarily Pinot noir. The task is uncomplicated yet considerable: source some of the new world's finest Pinot noir from Oregon's Dundee Hills, Eola-Amity, and Willamette Valley AVAs, and endeavor to produce superb wines with complexity and distinction that express the truth of vintage and a spirit of place. Michael's journey of discovery and creation began in 2001, hands in dirt, planting Pinot noir on the Lundeen's tiny estate, Poverty Bend Vineyard. After working with Willamette Valley icons Willakenzie Estate, Domaine Serene, and Belle Pente, and a stint with Barolo's Castello di Verduno, Michael launched the very modest project that would become Lundeen Wines. Seven years later, Lundeen Wines has grown ten-fold and now includes Chardonnay, Riesling and Pinot gris. Michael with his wife, Desirée and son, Colin, live as the third and fourth generations of Lundeens at Poverty Bend Farm outside McMinnville.

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## MATELLO WINES

McMinnville, Oregon

Tel: 503-939-1308

[www.matellowines.com](http://www.matellowines.com)

Represented by Marcus Goodfellow & Gaironn Poole

Featured wine: 2010 Matello Souris

Matello, located in Oregon's Willamette Valley, produces handcrafted wines that tell an honest story. Highlighting Oregon's terroir and cool climate, Matello is detail oriented and rooted in traditional techniques. Preferring an explorative nature in the vineyard and common sense in the winery, they produce sommelier-friendly wines that are refreshing, balanced, and cellar-worthy. Marcus Goodfellow, the "masseur du raisins" for Matello, chose apprenticeship over formal schooling, spending time at Evesham Wood and Westrey. Matello recently became a member of the Deep Roots Coalition, an organization of artisanal Oregon wineries dedicated to producing wines from non-irrigated sites. All of the wines are produced from family farmed vineyards in Oregon's Willamette Valley AVAs, and since Matello's inception in 2002, the winery has earned a position as one of Oregon's most respected independent producers.

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## MATZINGER DAVIES WINE CO.

McMinnville, Oregon

Tel: 503-593-6168

[www.matzingerdavies.com](http://www.matzingerdavies.com)

Represented by Anna Matzinger & Michael Davies

Featured wine: 2010 Matzinger Davies

The Matzinger Davies Wine Company is a collaboration between husband and wife winemakers Michael Davies (Rex Hill/A to Z) and Anna Matzinger (Formerly with Archery Summit). It all started with that powerful idea of 'let's make something together' and came to fruition in 2006 with their first vintage of Pinot noir and Chardonnay. Coincidentally, that was the same year as the birth of their first child. Their Pinot noir comes from two small, sustainably farmed vineyards in the Eola-Amity Hills. Each vineyard is farmed with dedication and affection by their respective owners who live on site. The Chardonnay represents a journey of exploration and discovery employing fruit from a different site or AVA each year. They also produce a small amount of Sauvignon Blanc from the mighty Columbia River Gorge. The intention of Matzinger Davies Wine Company is to produce wines with a resonant voice; speaking to geographical origin, varietal typicity and season. Authenticity, vibrancy and integrity should be their calling cards.

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## MONTINORE ESTATE

Forest Grove, Oregon

Tel: 503-359-5012

[www.montinore.com](http://www.montinore.com)

Represented by Rudy Marchesi & Ben Thomas

Featured wine: 2010 Estate Reserve

Planted in 1982, Montinore Estate is home to 230 acres of certified biodynamic vineyards, winery and tasting room. Montinore is the project of owner Rudy, his youngest daughter, General Manager Kristin Marchesi, winemakers Stephen Webber and Ben Thomas, vineyard manager Efen Rosales and staff. Rudy Marchesi took over operations from the founding family in 2005 after over 25 years in the wine industry and managing Montinore for several years. Since then Rudy and his team have worked together to produce wines that have both elegance and complexity. This is achieved through both careful vineyard management and close attention to detail in the winery. Employing biodynamic farming practices in the vineyards produces grapes with rich character. Thoughtful teamwork, native yeasts and a love of the craft in the winery transforms what the vineyards have to offer into our unique and flavorful wines. Producing Pinot noir, Pinot gris, Riesling, Gewürztraminer and Müller-Thurgau from estate vineyards, Montinore creates wines true to their varietal and their special place in the northern Willamette Valley.

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## PATTON VALLEY VINEYARD

Gaston, Oregon

Tel: 503-985-3445

[www.pattonvalley.com](http://www.pattonvalley.com)

Represented by Derek Einberger & Danielle Ball

Featured wine: 2010 Estate

Located in the northern reaches of Oregon's Willamette Valley, Patton Valley Vineyard was founded in 1995 by Monte Pitt and Dave Chen. All of Patton Valley's efforts are focused on expressing the character of their site in the handcrafted estate-grown Pinot noir wines they produce. Set on a hillside overlooking the Patton Valley outside of Gaston, Oregon, the vineyard comprises 24 acres of densely planted vines. Farmed using only sustainable vineyard practices, certified by LIVE, yields are kept at approximately two tons per acre to ensure proper ripening and fruit complexity. At Patton Valley the winemaking philosophy is decidedly low-impact, with the foremost tenet being to handle the wine as little as possible. New wines from 100-percent estate-grown fruit typically go directly into barrel following primary fermentation, often without settling, and are aged on their lees with minimal racking prior to being bottled without filtration. Current production of Pinot noir is approximately 3,500 cases annually.

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## PONZI VINEYARDS

Sherwood, Oregon

Tel: 503-628-1227

[www.ponziwines.com](http://www.ponziwines.com)

Represented by Luisa Ponzi & Family

Featured wine: 2010 Ponzi Reserve

Founded in 1970, Ponzi Vineyards continues to set the standard for New World Pinot noir. Thriving for more than two decades under second generation ownership and operation, the winery maintains an unwavering commitment to producing cool-climate wines of distinction. One of America's first women to be formally educated in Burgundy, winemaker Luisa Ponzi carefully blends formal training with her lifelong experience working alongside father and winery founder, Dick Ponzi, to craft wines of complexity and depth. Ponzi Vineyards' state-of-the-art winemaking facility and 120 acres of vineyards are certified sustainable, recognizing the winery's commitment to environmental responsibility in the vineyard and the cellar. Ponzi wines are represented nationally by Wilson Daniels Ltd.

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## RAPTOR RIDGE WINERY

Newberg, Oregon

Tel: 503-628-8463

www.raptorridgewinery.com

Represented by Scott & Annie Shull

Featured wine: 2011 Estate

Founded in 1995 by winemaker Scott Shull, Raptor Ridge winery gets its name from the many families of raptors – red-tailed hawks, kestrels, sharp-shinned hawks, and owls – that share the winery's 27-acre estate. The vineyard is named "Tuscowallame" the indigenous word for "place where the owls dwell." Raptor Ridge produces about 7,500 cases of wine per vintage year. Approximately nine different cuvées comprise this case quantity, including Pinot gris, several distinct vineyard designates, and consistent blends of Reserve and Willamette Valley Pinot noir. New to the Raptor Ridge repertoire is their Southern Oregon Tempranillo and Estate Vineyard Grüner Veltliner. Owners Scott and Annie Shull along with assistant winemaker Kevin Wiles regularly taste through and segregate every barrel into these select cuvées. Uncompromised quality is the focus, not quantity. In addition to the Raptor Ridge brand, Scott is the consulting winemaker for a couple other Oregon wine brands. Annie manages business development, and both are very active throughout the Oregon wine industry. Occasionally, the Shulls see each other at home.

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## SASS WINERY

Salem, Oregon

Tel: 503-391-9991

www.sasswinery.com

Represented by Jerry Sass & Jim McGavin

Featured wine: 2010 Vieux Amis

Sass Winery produces small amounts of handcrafted Pinot noir, Pinot blanc, Pinot gris, Chardonnay and Sauvignon blanc that evoke the terroir of its two estate vineyards. Wild Winds Vineyard, at the winery in the South Salem hills, produces bright, high-toned Pinot noir from east and southeast-facing slopes on volcanic soil. Walnut Ridge Vineyard, at the south end of the Willamette Valley, produces Pinot noir with deep, dark-fruit notes and hints of spice from sedimentary soils on southwest-facing slopes. Diversity at each site produces elegant, complex, sharply focused wines with impeccable balance of fruit, silky tannins and firm acidity. Winemaker Jerry Sass, inspired by wines his father made from Finger Lakes grapes in western New York, founded the winery in 1996, believing in natural, non-invasive winemaking. He and his wife, Susan Gage, became partners in 2010 with Jim McGavin and Wendy Golish of Walnut Ridge Vineyard. Today they make 4,000 cases of wine from vineyards that are naturally and sustainably dry-farmed (Walnut Ridge is LIVE-certified) celebrating every small part of each vineyard's rich ecosystem.

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## SOLÉNA ESTATE

Yamhill, Oregon

Tel: 503-662-3700

www.solenaestate.com

Represented by Laurent Montalieu & Bruno Corneaux

Featured wine: 2010 Domaine Danielle Laurent

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage. In May 2002, they launched Soléna by releasing their first bottling and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the Spanish and French words Solana and Solene, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter. Their estate property in Yamhill is now home to the new Soléna winery, completed just in time for the 2009 harvest. This state of the art facility focuses on gentle winemaking through gravity flow. Each Soléna wine is handcrafted in small lots often using rotary oak barrel fermenters to achieve a complex style with intense fruit and finely integrated tannins.

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## SOTER VINEYARDS

Carlton, Oregon

Tel: 503-662-5600

www.sotervineyards.com

Represented by James Cahill and Brian Sypher

Featured wine: 2010 Mineral Springs Ranch

Tony Soter, who gained recognition as founder of Etude Wines and consultant to such luminaries as Araujo, Shafer, Spottswoode, and Dalle Valle, was in 1997 a veteran of over 21 harvests in the Napa Valley. He brings to Soter Vineyards the experience of more than 30 years in the vineyard and in the cellar, the erudition and attention to detail reflected in countless wines, and most importantly, the desire to make exceptional, estate-grown wines on his own terms. Now settled in the Willamette Valley's Yamhill-Carlton District, Tony and his family invite you to experience their Mineral Springs Ranch, a place they regard as a haven for raising world-class Oregon Pinot noir and sparkling wines.

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## TENDRIL WINE CELLARS

Gaston, Oregon

Tel: 503-858-4524

www.tendrilwines.com

Represented by Tony Rynders & Samantha Poehlman

Featured wine: 2010 White Label

Tendril Wine Cellars was developed and launched in 2008 by wine industry veteran Tony Rynders. The focus at Tendril is exclusively on small lot Oregon Pinot noir and Chardonnay. Rynders has a Masters degree in enology and viticulture from University of California at Davis, and has made wine in Napa, northern Italy, South Australia, Tuscany, and Oregon. In addition to Tendril, Tony consults on custom wines, winery design, vineyard design, wine quality improvement, and brand establishment.

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## TRISAETUM

Newberg, Oregon

Tel: 503-538-9898

www.trisaetum.com

Represented by James and Andrea Frey

Featured wine: 2011 Wichmann Dundee Single Vineyard

With its first vines planted in 2005, Trisaetum (tris-say-tum) is a family owned and operated winery located in the heart of Oregon's Ribbon Ridge AVA. Named after founders Andrea and James Frey's children (Tristen & Tatum), Trisaetum produces small lots of Pinot noir and Riesling exclusively from its three estate vineyards; a 22-acre vineyard in the Yamhill-Carlton AVA (called the Coast Range Estate), a 28-acre vineyard in the Ribbon Ridge AVA, and an 8-acre vineyard in the Dundee Hills AVA (called the Wichmann Dundee estate). Each vintage, Trisaetum releases eight different Pinot noirs and six different Rieslings from co-winemakers James Frey and Greg McClellan. In addition to his winemaking duties, James is an accomplished artist with work sold and displayed throughout the world. His paintings and photography fill the 1,500 square foot Trisaetum Gallery located at the winery outside Newberg, Oregon.

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## VAN DUZER VINEYARDS

Dallas, Oregon

Tel: 503-623-6420

www.vanduzer.com

Represented by Florent Merlier & Carl Thoma

Featured wine: 2011 Estate

Van Duzer Vineyards is located in the scenic foothills of the Van Duzer Corridor where temperate Pacific air flows into the Willamette Valley at the close of summer days. The 82-acre vineyards experience a more dramatic temperature drop than sites further into the valley, a cooling effect that shapes the ripeness, complexity and structure of the grapes. Pinot noir, the dominate varietal, is grown in eight clonal varieties. Upon purchasing the vineyard in 1998, the owners Carl and Marilyn Thoma gradually implemented sustainable agricultural practices. Van Duzer's vineyards and winery are certified "sustainable" by LIVE and Salmon Safe. The winery has continually raised quality standards through an evolution in winegrowing protocols. They bring the fruit to its fullest physiological maturity and maximize the extraction of desirable sweet, round elements from the skin tannin while limiting, until late in the fermentation, the extraction of tannic elements from the seed. The results are a consistent purity of fruit and texture in Van Duzer Vineyards wines as well as elegance and balance garnering critical acclaim.

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## WILLAKENZIE ESTATE

Yamhill, Oregon

Tel: 503-662-3280

www.willakenzie.com

Represented by Bernard Lacroute & Thibaud Mandet

Featured wine: 2010 Terres Basses

WillaKenzie Estate is the longtime dream of founder Bernard Lacroute. After a successful career in the tech industry, he decided to return to his Burgundian roots and grow Pinot noir. As he laid the foundation, he knew the goal would always be to make wines dedicated to the highest expression of terroir. To honor this idea, he named the winery after the Willakenzie soil on which the vineyards are planted. Construction of the state-of-the-art, gravity-flow winery was completed in 1995, just in time for the first harvest. After nearly two decades, WillaKenzie has remained true to its founding principles, dedicated to sustainable and organic farming practices with the goal of making wines that reflect the distinctive character of our land as well as extensive clonal diversity. With respect for French tradition and a nod to American innovation, WillaKenzie wines will be enjoyed for decades to come.

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## WINDERLEA VINEYARD & WINERY

Dundee, Oregon

Tel: 503-554-5900

www.winderlea.com

Represented by Bill Sweat & Donna Morris

Featured wine: 2011 Winderlea Vineyard

Winderlea Vineyard & Winery is a boutique winery specializing in the limited production of Pinot noir and Chardonnay from Oregon. Transplanted Bostonians, Bill Sweat and Donna Morris founded Winderlea in 2006 with the purchase of the renowned Goldschmidt Vineyard in the Dundee Hills. The earliest plantings on Winderlea's 20 acre estate vineyard date back to 1974 and include Pommard, Wadenswil and the Coury clones. Their estate vineyard was always farmed gently and with Bill and Donna's purchase in 2006 they introduced more sustainable practices allowing the vineyard to earn its LIVE and Salmon Safe certifications in 2008, the year in which they started to farm organically. In 2009, they began employing biodynamic practices. In addition to their estate wines, Winderlea makes wines with fruit from some of their neighbors in the legendary Dundee Hills including the Marsh, Ana, Juliard and Murto Vineyards. In 2010, they started to purchase fruit from outside of the Dundee Hills from the likes of the Shea, Meredith Mitchell and Crawford-Beck vineyards rounding out an impressive portfolio of wines.

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## WITNESS TREE VINEYARD

Salem, Oregon

Tel: 503-585-7874

www.witnesstreevineyard.com

Represented by Steven Westby & Heath Payne

Featured wine: 2010 Vintage Select

Witness Tree Vineyard believes that only by tending their own vines can they produce the finest wines, using only grapes grown in their 52 acres of vineyard. Located nine miles northwest of Salem, nestled in the Eola Hills, the site benefits from a southeastern exposure, which allows the vineyard to warm early in the morning sun and stay warm all day. The vineyard is farmed using sustainable agricultural practices and is certified by both the LIVE and Salmon Safe organizations. Witness Tree Vineyard mainly produces premium quality Pinot noir but also grows limited quantities of Chardonnay, Viognier, Pinot blanc, and Dolcetto. The winery is owned by Dennis and Carolyn Devine. Steven Westby is winemaker and vineyard manager.

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# FEATURED CHEFS

## BAR AVIGNON

*Chef Eric Joppie*

2138 SE Division Street, Portland, OR 97202

Tel: 503-517-0808, Website: baravignon.com

Featured Meal: Friday Winery Lunch

Slow cooking, local ingredients and old world techniques are the hallmarks of Eric Joppie's food. Whether by roasting, smoking, curing or pickling, these methods figure prominently into his bold yet uncomplicated style of cooking. Culinary school led to an externship at the Savoy Hotel in London, where Joppie worked as a Banquet Saucier in a brigade of 80 international cooks, and upon completion of this position, he took the opportunity to travel the continent. This was a heady and influential time for him where his predominately American palate grew exponentially and he savored every day eating and drinking his way through France, Spain and Morocco. The next phase of Joppie's culinary career was defined by the conventional wisdom of the west coast culinary scene: farm to table, local produce and slow cooking. Young and ambitious, he was most stimulated in the kitchens that encouraged experimentation and growth, and he worked as a line cook at Castagna in Portland, Oregon before moving to Marin County and working with many well known chefs around the Bay Area at restaurants like Lark Creek Inn, Insalata's and Fork. After several years in Marin, Joppie moved on to Sonoma County and worked as Executive Sous Chef at the renowned Mayacama Golf and Wine Club. Joppie is excited to be a part of the culinary talent in Portland where he can cook with some of the country's finest local ingredients. He's inspired by the familial atmosphere at Bar Avignon and steadfastly cultivates close relationships with local farmers, utilizing the restaurant's own Broken Fence Farm to create a dining experience that is both singular and approachable to Bar Avignon.

## CANLIS

*Chef Jason Franey*

2576 Aurora Ave N., Seattle, WA 98109

Tel: 206-283-3313, Website: canlis.com

Featured Meal: Friday Winery Lunch

A native of Palm Beach, Florida, Jason first began cooking at age 15, getting his start at The Breakers Hotel. Looking for a new challenge, Jason took a job at Campton Place at age 24, working for then-chef Laurent Manrique. A year later, Daniel Humm took over as executive chef, and quickly made Jason his executive sous chef. When Campton Place received four stars from The San Francisco Chronicle it attracted big-city restaurateur Danny Meyer, who lured Chef Humm to Eleven Madison Park in Manhattan. Charged with remaking Eleven Madison into a flagship restaurant, Humm insisted Mr. Meyer bring Jason as well. Together they set to ushering in a new era of fine dining within Danny Meyer's hospitality empire. After six years of working under Daniel Humm, Jason left the post of executive sous chef to become the executive chef of Seattle's landmark Canlis Restaurant. Having helped transform Eleven Madison Park, placing it on the forefront of Manhattan's dining scene, Franey set a new course: keep Canlis, then 58 years old, relevant, and at the forefront of fine dining in Seattle. After only two years at Canlis, (Continued on Next Page)

(**Canlis Cont.**) Jason was named one of Food and Wine magazine's Best New Chefs 2011 and The People's Best New Chef Northwest by Food & Wine. Jason is Canlis Restaurant's fifth-ever executive chef in 60 years. He's an active gardener, snowboarder, and outdoor enthusiast.

## DEPARTURE

*Chef Gregory Gourdet*

525 SW Morrison Street, Portland, Oregon 97204  
Tel: 503-802-5370, Website: [departureportland.com](http://departureportland.com)  
Featured Meal: Friday Winery Lunch

Chef Gregory Gourdet, Chef de Cuisine at Departure Restaurant + Lounge, loves to create approachable, modern Asian cuisine using both traditional and avant-garde techniques. Playful with flavors, he focuses on giving diners something new and unexpected. Gourdet loves the farm-to-table concept, and frequents the many Portland Farmers Markets to bring the flavors of Japan, China, Thailand, Vietnam and Korea to Portland. His prior experience includes work with Jean-Georges Vongerichten in New York City, Chef de Cuisine at Urban Farmer Restaurant at Portland's The Nines Hotel, Executive Chef at Saucebox, and most recently Chef de Cuisine at the sexy rooftop restaurant and lounge, Departure. Gourdet has received awards and accolades for his skill in the kitchen. In 2012, he won the Great American Seafood Cook-Off in New Orleans becoming the first chef outside of a gulf state to win this esteemed title. Known for his flexibility when serving customers with special diets – Gourdet's Brussels Sprouts with Chili and Lime were named one of the "Best Vegan Dishes In Portland" by The Oregonian. He was also nominated for the People's Best Chef by Food and Wine Magazine in February 2012. In September of 2012, Gourdet's dish was voted "People's Choice" at the annual Wild About Game competition at Oregon's Timberline Lodge. Finally, earlier in 2012 he locked up the honor of being named Eater's Hottest Chef in Portland.

## THE DUNDEE BISTRO

*Chef Christopher Flanagan*

100-A SW 7th Street, Dundee, OR 97115  
Tel: 503/554-1650, Website: [dundeebistro.com](http://dundeebistro.com)  
Featured Meal: Friday Winery Lunch

Christopher Flanagan, Executive Chef of The Dundee Bistro, is a native of Oregon Wine Country. His culinary style is inherently wine friendly, light and intuitive. Flanagan's lifelong experience of living in one of America's finest food and wine regions is the foundation of his flavorful, beautiful and unpretentious foods. His epicurean journey began with an internship at The Dundee Bistro and acquaintance with then Executive Chef Jason Stoller Smith, who remains Flanagan's friend, culinary mentor and confidant. That opportunity changed his life- he fell in love with cooking. He went on to culinary school and kitchen positions in some of Portland's finer restaurants. Flanagan's natural talent and ability to combine flavors and textures rewards his guests with every dish, whether an epicurean creation or simple, satisfying meal.

## EaT: AN OYSTER BAR & THE PARISH

*Chefs Tobias Hogan & Ethan Powell*

3808 North Williams, Portland, OR 97227  
Tel: 503-281-1222, Website: [eatoysterbar.com](http://eatoysterbar.com)  
Featured Meal: Sparkling Brunch

EaT is an acronym for Ethan and Tobias, the founders and owners of EaT: An Oyster Bar. EaT is founded on the premise of good food and good drinks in a casual environment with friendly service. Ethan and Tobias take what they love about New Orleans cuisine and use local products to reproduce their favorites in the northwest. EaT features a raw bar, plenty of Abita beer and classic cocktails from their old-style bar, helping to revive the days of the cocktail culture. Ethan and Tobias also recently opened The Parish, presenting traditional Cajun food alongside the more urban and European-inspired Creole cuisine.

## EDMONDS COMMUNITY COLLEGE

*Chef Instructors Charles Drabkin & Traci Edlin*

20000 68th Avenue W, Lynnwood, WA 98026  
Tel: 425-640-1459, Website: [edcc.edu](http://edcc.edu)  
Featured Meal: Salmon Bake

*Charles Drabkin*

Chef instructor Charles Drabkin, of Edmonds Community College, grew up in McMinnville where food, wine, and a relationship with the earth were instilled in him from an early age. He has volunteered with the IPNC since he was old enough to hold a knife, and is ecstatic to be returning as a Featured Chef. Teaching students has given him a chance to share his passion for food and wine with the next generation of America's chefs. In addition to teaching full-time, he is very active in local sustainability efforts including Seattle's Chefs Collaborative and sustainability efforts on campus. Charles would also like to extend a special thank you to all his students and the volunteers who make the Salmon Bake such a success.

*Traci Edlin*

A chef instructor at Edmonds Community College, Traci Edlin's passion for food and cooking started early. She grew up in the Pacific Northwest eating locally grown foods. Fond memories of family vacations involved salmon fishing, clamming and crabbing in Puget Sound, and going to eastern Washington to pick apples, tomatoes, nectarines, and asparagus. She remembers coming home from school to help her mom make pasta, drying it all over the kitchen. Being at Edmonds Community College for the past 14 years has allowed her to take her passion and convey it to her students. "One of my greatest joys is watching students grow from the time they enter our program where they have never held a knife to when they graduate and have started a successful career in the hospitality industry."

## FINO IN FONDO

Chefs Eric Ferguson & Carmen Peirano

777 NE 4th St., McMinnville, OR 97128

Tel: 503/687-1652, Website: [finoinfondo.com](http://finoinfondo.com)

Featured Meal: Sparkling Brunch & Fri Afternoon Activities

Fino in Fondo brings Italy to Oregon, planting itself in the famed Willamette Valley wine country. It began in 2007, when Carmen Peirano and Eric Ferguson took over Nick's Italian Café, with salumi becoming a menu mainstay. From the hills of Italy, the very heart of Umbria and generations of Norchia, Carmen and Eric's discoveries for preparing salumi are time-tested. Of course, true-quality salumi only comes from champion hogs, so they have explored the Oregon countryside and decided on a heritage Berkshire Yorkshire, raised on a storied farm outside of Madras. Every one of these hogs is free range and raised antibiotic free. Using old world techniques of curing, they craft each piece by hand. Their salumi is then aged until ready, which in some cases can take up to 18 months. Their passion for salumi and dedication to uphold tradition are put into each Fino In Fondo product so that every bite is its own miniature moment of glory.

## HOT CAKES MOLTEN CHOCOLATE CAKERY

Chef Stephanie Lock

5427 Ballard Ave NW, Seattle, WA 98107

Tel: 206-420-3431, Website: [getyourhotcakes.com](http://getyourhotcakes.com)

Featured Meal: Saturday Alfresco Lunch

Stephanie Lock is a native to Olympia, Washington. She grew up baking and found herself inspired as a child by the picture-perfect desserts and recipes of *Martha Stewart* magazine. In 2004, she graduated from University of Washington with a degree in visual arts. While attending school, she maintained a career at Williams-Sonoma as their Visual Manager, creating merchandising displays. In 2005, Stephanie moved to the pre-press book world, as Production Coordinator for iocolor where she worked on many visually stunning books such as *Modernist Cuisine*. From there, she decided follow her heart and try her hand at baking and pastry. In 2010, she began working under Brandy Henderson, Pastry Chef of Delancey and owner of The Pantry where she learned all her amazing technical pastry skill. In 2012, Stephanie became the Kitchen Manager & Pastry Chef of Hot Cakes where she manages a team of 7 and creates gorgeous and delicious pastries. Stephanie teaches caramel making classes and loves making tarts.

## GRACIE'S

Chef Mark Hosack

729 SW 15th Avenue, Portland, OR 97205

Tel: 503/222-2171, Website: [graciesdining.com](http://graciesdining.com)

Featured Meal: Grand Dinner & IPNC Kitchen Manager

A graduate of New York's Culinary Institute of America, Mark Hosack, of *Gracie's*, has been cooking in the Portland area for 20 years, where he contributes his extensive knowledge of classic American comfort foods. He has a deep appreciation for the freshness of ingredients available to area chefs. In addition to visiting local farmers markets, he deals directly with local producers and growers to procure the finest ingredients. Chef Hosack has appeared as a (Continued on Next Page)

## (Gracie's Continued?)

guest chef at the famous James Beard House in New York City and won the Portland Iron Chef competition in 2003. He joined the culinary team at *Lucier Portland* in April of 2008 before moving on to *Gracie's*.

## HUNT & GATHER CATERING

Chef Andrew Biggs

2420 SE Belmont, Portland, OR 97214

Tel: 503-206-7927, Website: [huntandgathercatering.com](http://huntandgathercatering.com)

Featured Meal: Salmon Bake & IPNC Kitchen Manager

As a native Oregonian, the idea of local, sustainable food has been a way of life for Chef Andrew Biggs. Fishing in the Puget Sound on his Grandfathers' boat, bow hunting in the Wallowa Mountains with his father, canning and preserving the fruits of their labor from family day trips to Sauvie Island, crabbing and clamming on the coast, fly fishing the many rivers and lakes of Oregon, eating out of the family victory garden and even recycling long before curbside pickup, these are the traditions and values that carry on in the next generation of the Biggs family and the menus of Chef Andrew Biggs. Working his way through the Portland culinary scene, Chef Biggs found early success as the sous chef of Santé, one of Portland's pioneer farm-to-table restaurants and *The Oregonian* "1994 Restaurant of the Year." From there, the excitement of catering compelled Chef Biggs to launch Art of Catering. After enjoying many accolades and opportunities, including working the Oscars two years running, Chef Biggs decided to further his culinary skills. Biggs chose to work under James Beard award-winning Chef Philippe Boulot at The Heathman Hotel's Restaurant and Bar as banquet chef. For five years Biggs and Boulot produced exquisite events at The Heathman Hotel and many of Oregon's premier wineries. Now Chef Biggs is once again back to what he does best. In the spring of 2011, he launched Hunt & Gather Catering, a true testament of the traditions and values Chef Biggs was brought up upon. In addition, Chef Biggs will continue to manage the kitchen during the 27th annual International Pinot Noir Celebration and participate as a guest chef for this year's Salmon Bake.

## IMPERIAL/ PALEY'S PLACE

Chef Vitaly Paley

Address: 410 SW Broadway, Portland, OR 97205

Featured Meal: Grand Dinner

Lured to Portland from New York in 1995 by the bounty of the Pacific Northwest, Vitaly Paley is one of the region's leading chefs. As chef and co-owner of Paley's Place, his cooking is based on simple preparations of local, sustainably grown ingredients. As the 2005 recipient of the James Beard award for "Best Chef Northwest", Vitaly prides himself as one of the leaders of the movement to define regional Northwest cuisine, from line-caught wild salmon in the Columbia River to Oregon strawberries. In 1995, Vitaly and his wife Kimberly moved to Portland and opened Paley's Place. The restaurant, and Vitaly's inspired cuisine, draws praise both locally and nationally and has been featured in *The New York Times*, *Gourmet*, *Food & Wine*, *Oprah*, *USA Today*, and the *Food Network*. Vitaly and his wife, Kimberly, published *The Paley's Place Cookbook: Recipes and Stories from the Pacific Northwest* (Ten Speed Press) in October 2008. (Continued on Next Page)



**(Imperial Cont.)** Vitaly was nominated as a 2012 James Beard Foundation Semifinalist for "Outstanding Chef" and was named the 2011 *StarChefs.com* Portland Rising Stars "Chef Mentor of the Year" exemplifying his dedication to giving back to the culinary community. He has been featured at industry events including dinners for the James Beard Foundation and International Association of Culinary Professionals while also devoting time to countless national, regional and Portland-based charity events.

## JORY AT THE ALLISON INN & SPA

*Chef Sunny Jin*

2525 Allison Lane, Newberg, OR 97132

Tel: 503-554-2525, Website: theallison.com

Featured Meal: Pre-IPNC ¡Salud! Dinner

Graduating at top of his class from Portland's Western Culinary Institute where he received the Grand Toque Award, Chef Sunny Jin completed his externship at Napa Valley's famed French Laundry, working under renowned chefs Thomas Keller and Corey Lee. In his capacity, Jin created and executed daily menus at the highest level of quality. Following this fortunate experience, Jin took the opportunity to work at the top rated restaurant in the southern hemisphere, Sydney, Australia's Tetsuya's, working alongside eponymous chef owner Tetsuya Wakuda. His experience was heightened by visits throughout Australia, New Zealand, Vietnam and Thailand, where he was able to discover explosive, diverse cuisines. His next plateau was marked by the rare assignment of preparing for the 2009 season at El Bulli, the world's former top rated restaurant in Catalonia (Spain). He worked under Ferran Adria and Oriol Castro. Upon his return to the states, Jin remembered with fondness his formative school experiences and recognized the emergence of Oregon as one of the country's pre-eminent food and wine destinations. "Oregon's commitment to seasonality and local produce most resembles European culinary communities," notes Jin. His search amongst this emerging food scene led him to JORY at The Allison. "I wish to be a part of the continued growth of this extraordinary area I have always felt proud to call home," notes Jin. There is no question that Jin brought Oregon Wine Country Cuisine to an entirely new level, thanks to his garden-to-table concept, passion for local sourcing and a well conceived list of vegetables planted in his 1.5 acre Chef's Garden and Greenhouse. Seasonally inspired menus change often to take advantage of a morning's walk to the garden to harvest fresh items complimented by local purveyors proudly selecting only their very best for Sunny and JORY's culinary team to be showcased on the daily menu. His cuisine is the perfect pairing with the extraordinary Pinot Noirs and varietals from neighboring vineyards, coupled with an 800 label wine list claiming a Wine Spectator "Best of Award of Excellence."

## KAME JAPANESE RESTAURANT

*Chefs Mieko Nordin & Ko Kagawa*

211 NE Third Street, McMinnville, OR 97128

Tel: 503/434-4326

Featured Meal: Sparkling Brunch

Mieko Nordin opened *Kame Japanese Restaurant* in November of 1990 to provide McMinnville and Yamhill County with authentic Japanese cuisine. With her focus on quality ingredients and true handmade cooking, Mieko quickly gained a loyal following in the community, allowing her to expand her original location several times. Mieko first met Ko Kagawa when he was a Linfield College student. After graduating, Ko and Mieko kept in touch and in 2007, Mieko asked Ko to become her business partner. Together they worked hard to build the business and in the summer of 2008, *Kame* moved to a new, larger space on McMinnville's historic Third Street where they continue to offer the finest Japanese cuisine.

## LAURELHURST MARKET

*Chefs Ben Dyer, David Kreifels & Jason Owens*

3155 E Burnside, Portland, OR 97232

Tel: 503/206-3099, Website: laurelhurstmarket.com

Featured Meal: Salmon Bake

*Ben Dyer*

Benjamin Dyer is one of the chef/owners of *Laurelhurst Market* and *Simpatica Catering & Dining Hall*, and former owner of *Viande Meats & Sausage*, in Portland. He has been cooking for the last 13 years, cutting his teeth under chef Bill Hatch at *Café Zenon* in Eugene before moving to Portland in 2003. Originally from Kona, Hawaii, Ben has a deep background in charcuterie and all things meat. He and his partners opened *Laurelhurst Market* - a restaurant with a full service butcher shop and charcuterie located within.

*Dave Kreifels*

Chef Dave Kreifels was born in Portland and has enjoyed the opportunity to watch the local food scene grow from its infancy into the full-fledged food city Portland has become. He was the sous chef at *Tuscany Grill* under both John Gorham and Paul Dicarli, where he developed his own style and technique. Dave came to *Simpatica* when the Dining Hall was built in January of 2006, and has been instrumental in helping *Simpatica Dining Hall* become what it is today. In 2007, Dave became part owner of *Simpatica*, and along with Jason Owens, is one of the head chefs of *Simpatica Catering* and *Simpatica Dining Hall*.

*Jason Owens*

Jason Owens moved to Portland in 1996 after graduating from the New England Culinary Institute in Montpelier, Vermont. After working with two highly talented chefs, Mark Gould of *Atwater's* and Vitaly Paley of *Paley's Place*, he decided that Portland was the only place for a cook interested in working with the motherlode of edibles that Oregon offers. In the summer of 2003, Jason teamed up with long-time friend David Padberg of *Park Kitchen* to start *Axis Supper Club*, cooking dinners in his backyard with an assortment of produce from the garden. *Axis Supper Club* went on to cook at many different locations until December 2004. In January of 2005, Jason joined the *Simpatica* team as chef and part owner.

## LECOSHO

*Chef Matt Janke*

89 University St. Seattle, WA 98101

Tel: 206-623-2101, Website: lecosho.com

Featured Meal: Saturday Winery Lunch

With a combined 40+ years of experience in the restaurant industry, the owners Jill Buchanan and Matt Janke worked together in the early 1990s at a variety of Seattle restaurants. Years later Jill & Matt ran into each other by chance and decided it was time to work together again. The result was Lecosho, voted one of Seattle's 10 best new restaurants of 2010. With a casually elegant atmosphere of high ceilings, wood-trimmed banquettes and an open kitchen, Lecosho features European-influenced dishes using the best ingredients available from the Northwest: herbs, cheeses, wild mushrooms, seafood - and locally and sustainably farmed pork, lamb, chicken and beef. They make their own pasta and are known around the city for their house-made sausage and charcuterie. Lecosho also offers classic cocktails and a unique, well-chosen selection of wines and beers.

## LE PIGEON

*Chef Lauren Fortgang*

738 E. Burnside St., Portland, OR 97214

Tel: 503-546-8796, Website: lepigeon.com

Featured Meal: Friday Alfresco Lunch

Lauren Fortgang knew she wanted to be a chef at a very young age. Immediately after high school, Lauren left her hometown of Anchorage, Alaska and headed to San Francisco where she attended the California Culinary Academy. While at the CCA, Lauren completed an externship at the acclaimed San Francisco vegetarian restaurant, Greens, a locale committed to farm to table cuisine long before the phrase was coined. While there, Lauren often assisted the pastry chef, and it was at Greens that Lauren developed her love for both pastry and working with fresh seasonal produce. Upon completing her studies, Lauren returned home and applied to be a line cook at one of the top restaurants in Anchorage, Marx Brothers. Though she had interviewed for an opportunity as line cook, she was offered the position of pastry chef. For two years Lauren oversaw all desserts for the restaurant, its café at the Anchorage Museum and catering company. After traveling to New York City with Marx Brothers for a dinner at the James Beard House, Lauren realized she wanted to live in a city with a more vibrant restaurant scene. In early 2001, she joined the opening team of Tom Colicchio's restaurant, Craft. She worked there as assistant pastry chef until 2003 when Craft's chef de cuisine, Marco Canora, asked if she would become the pastry chef at his new venture, Hearth. At Hearth, Lauren's seasonal updates of classic desserts garnered much attention for both the restaurant and herself. In 2007, Lauren moved to Portland, Oregon. She first worked as the pastry chef at Paley's Place, a restaurant at the forefront of Northwest cuisine for over a decade. She currently is the pastry chef at Le Pigeon restaurant, where she is able to develop close ties to local farmers, allowing her to work with the best and the freshest ingredients from the Pacific Northwest. Lauren's desserts have been featured in *The Washington Post*, *The Oregonian*, *New York Magazine*, *Departures Magazine*, *Bon Appetit*, *Food Arts*, *O Magazine*, and *Chocolatier Magazine*.

## LINCOLN RESTAURANT & SUNSHINE TAVERN

*Chef Jenn Louis*

3808 N Williams, Portland, Oregon 97227

Tel: 503-288-6200, Website: lincolnpdx.com

Featured Meal: Saturday Alfresco Lunch

Consistent, simple and purposeful. This is the philosophy and approach that has propelled Chef Jenn Louis to a culinary career spanning nearly two decades. Louis followed her dream all the way to the Western Culinary Institute of Portland, and shortly after began working as a line cook at the prominent Portland restaurant, Wildwood. In 2008, rooted by the myriad inspirations of their home, Louis and husband David Welch opened their first brick-and-mortar concept, Lincoln Restaurant. Lincoln is a balance between old and new, modern and classic, rustic and refined. Louis' menu takes its cue from the seasons, harvesting locally-grown Pacific Northwest ingredients and transforming them into sophisticated yet honest fare. Her mix of fortitude and finesse immediately made Lincoln a standout on the Portland restaurant scene. Just a few short months after opening, the restaurant was recognized as one of *Condé Nast Traveler's* "Hot List" of 50 top new restaurants in North America, while Louis was recognized as a semifinalist for the 2010 and 2011 James Beard Foundation's "Best Chef Northwest." The success of Lincoln was overwhelming, but it sparked an idea for her next venture. In the spring of 2011, Louis and Welch launched their second restaurant, Sunshine Tavern, in the Southeast Division district of Portland. Louis and Welch sought to create a haven for both young families and singles, serving up soul-satisfying food and playful cocktails. For this quintessential tavern, Louis created dishes that are comforting and unfussy, while using the highest quality ingredients available - a philosophy she has felt passionate about throughout her culinary career. In 2012, the popularity of Lincoln Restaurant and Sunshine Tavern catapulted Louis' presence on a national scale and she was named one of *Food & Wine's* prestigious "Best New Chefs."

## LITTLE BIRD BISTRO

*Chef Erik Van Kley*

738 E. Burnside St., Portland, OR 97214

Tel: 503/546-8796, Website: lepigeon.com

Featured Meal: Saturday Winery Lunch

Erik Van Kley is the Executive Chef at Little Bird Bistro in Portland, Oregon and has been working with acclaimed chef Gabe Rucker at restaurants Le Pigeon and Little Bird since 2005. A native of Grand Rapids, Michigan, Erik Van Kley entered the culinary circuit in 1994 as a line cook at Rose's Restaurant, a landmark in his lakeside hometown, where he gained exposure to both worldly food and technique. It was there that Erik met his first mentor, sous chef Jason Knickerbocker, who was young, idealistic and sought cuisine outside of Grand Rapids, even staging in cities like New York and Chicago to keep his mind and palate fresh with new ideas. After four years at Rose's, Erik transferred to the Sierra Room, also in Grand Rapids, where he rose from Kitchen Manager to Executive Chef within a short three years. In 2002, Erik received an opportunity to relocate to Scottsdale, Arizona to be a sous chef at Noyz Restaurant and then later moved on to Sugo Pastaria and Grazia Pizzeria. (Continued on Next Page)

**(Little Bird Continued)** After ten years of cooking and having been between jobs, Erik took the opportunity to attend culinary school at the Arizona Culinary Institute and graduated in 2005. Erik knew he wanted to get his foot in the door in Portland, as Arizona was not the best fit for him, so he moved to Portland that year and began working at the Gotham Building and Tavern where he met future colleague Gabe Rucker. Erik and Gabe worked together at the celebrated Gotham as well as at Portland's acclaimed Nostrana. When Gabe left to begin working at Le Pigeon, he recruited Erik to join him and the duo have been working together ever since. Erik worked as the sous chef at Le Pigeon until October 2010, when he then began directing his efforts to the team's forthcoming restaurant, Little Bird. Little Bird opened its doors in December 2010 with Erik as Executive Chef. What Erik had learned in his previous work experiences in Portland stands true to his outlook on his menu at Little Bird: food can be taken seriously without taking yourself too seriously. His cuisine at Little Bird evokes the warmth of classic bistros and brasseries in France with a modern, Oregonian approach. Justly so, as Erik's self-admitted first culinary loves – crepes and patés – were met during family sabbaticals in France.

## LUCE & NAVARRE

*Chef John Taboada*

2140 E. Burnside / 10 NE 28th Ave, Portland, OR 97214  
Tel: 503-236-7195 Website: [luceevents.blogspot.com](http://luceevents.blogspot.com)  
Featured Meal: Friday Alfresco Lunch

John Taboada and Giovanna Parolari opened Luce in 2011 to rave reviews for the restaurant's simple and elegant interpretations of homestyle Italian cooking. Named one of *Bon Appetit* magazine's 10 Best New Restaurants in America 2012, Luce is a combined restaurant-market-event space showcasing the highly personal culinary and aesthetic talents of its owners. Taboada opened his first Portland restaurant, Navarre, in the fall of 2002. The menu focuses on a combination of small and large plates influenced by the cuisines of Italy, France and Spain. One of Portland's earliest farm-to-table adherents, Navarre sources products from 47th Avenue Farms, a local CSA that provides the many of the raw materials for Taboada's inventive cooking. The restaurant has a strong wine focus, with 70 wines by the glass from domestic and international producers and a library of older Oregon bottles.

## MARCHÉ

*Chef Crystal Platt*

296 East Fifth Avenue, Eugene, Oregon 97401  
Tel: 541-342-3612 Website: [marcherestaurant.com](http://marcherestaurant.com)  
Featured Meal: Saturday Winery Lunch

Chef de Cuisine Crystal Platt is a homegrown part of the Marché family. A native Oregonian, she started her career a decade ago at Marché right out of culinary school, making sandwiches and casual fare in the café. Her talent, creative drive and infectious spirit has propelled her from the café up through the ranks at the restaurant, where she leads the kitchen with precision, creativity and dedication to the fundamental philosophy that drives Marché: classic, seasonal food prepared with care, fresh sensibilities and style.

## MILWAUKIE KITCHEN & WINE

*Chef Pascal Sauton*

10610 Main Street, Milwaukie, OR 97222  
Tel: 503-653-3228 Website: [milwaukiekitchen.com](http://milwaukiekitchen.com)  
Featured Meal: Saturday Winery Lunch

Milwaukie Kitchen & Wine was created by Chef Pascal Sauton as a gathering place to celebrate community through food and drink. Located in historic downtown Milwaukie, Oregon, The Kitchen is a specialty deli and market, a morning coffee shop, a studio for cooking classes and events, and a place to meet friends and neighbors for lunch or a glass of wine. The Kitchen supports the local food community by procuring seasonal ingredients from our region's small growers and local food artisans. It offers a daily selection of healthy meals-to-go, from exceptional sandwiches, soups, and salads to hot, chef-prepared entrées to pick up for dinner. While you're here, grab a bottle of wine from our curated selection focused on French and Pacific Northwest vintners.

## MULTNOMAH ATHLETIC CLUB

*Chef Phil Oswalt*

1849 SW Salmon St. Portland, OR 97205  
Tel: 503-223-6251 Website: [themac.com](http://themac.com)  
Featured Meal: Friday Winery Lunch

Philip Oswalt comes from a family of chefs and restaurateurs. He started his cooking career at the age of 13 in a family owned restaurant in Forest Grove, Oregon. Philip is an Oregon native and enjoys working with local farmers. Philip graduated from New England Culinary Institute in Essex Junction, Vermont. His culinary path has taken him to the Ritz-Carlton in West Palm Beach, Florida, La Tour Restaurant in Vail, Colorado, Chef Mavro in Honolulu, Numero 75 in Avignon, France and the Heathman Restaurant in Portland Oregon.

## OLYMPIC PROVISIONS

*Chefs Colin Stafford & Alex Yoder*

1632 NW Thurman St. Portland, OR 97209  
Tel: 503-894-8136 Website: [olympicprovisions.com](http://olympicprovisions.com)  
Featured Meal: Friday Winery Lunch

*Olympic Provisions* is home to both a European-style restaurant and deli serving lunch and dinner, as well as Oregon's first USDA certified meat-curing facility. Salumists craft "American Charcuterie" using local, high-quality ingredients for wholesale to grocery stores, restaurants and wine bars around the region.

*Colin Stafford*

Thomas Keller-trained Colin Stafford comes to Olympic Provisions Northwest after serving as the Sous Chef for Alex Yoder at the southeast location since March of 2011. He went to Culinary Institute of America in California's Napa Valley and worked at Bouchon, the sister of Thomas Keller's legendary restaurant French Laundry, where Stafford learned the meticulousness and attention to detail that instilled in him to make every dish the best he possibly can. In 2011 Stafford moved back to Portland and helped launch brunch for Olympic Provisions. His background in French cooking and his time at Olympic Provisions' southeast location help to make food that is polished and refined yet accessible.

**(Olympic Provisions Continued Next Page)**



### **(Olympic Provisions Continued): Alex Yoder**

Chef Alex Yoder combines the traditions of rustic Spanish and Mediterranean cooking with the clean, bold flavors of the Pacific Northwest, creating dishes that highlight locally-sourced meats and seasonal vegetables. Alex has deep roots in the Northwest, and credits his dedication to ingredient-driven, local cuisine to growing up in a Portland family of cooks. Tellingly, he counts octopus, sardines, and oxtails among his best friends. He comes to OPSE by way of local favorite Clyde Common, where he held the position of sous chef. Previously, he worked his way up to the same position at Castagna, where he met his future Olympic Provisions collaborators.

### **OX**

*Chefs Gregory Denton & Gabrielle Quiñónez Denton*

2225 NE Martin Luther King Jr Blvd, Portland, OR 97212

Tel: 503-284-3366, Website: oxpdx.com

Featured Meal: Friday Alfresco Lunch

Raised in Rutland, Vermont, Gregory knew he wanted to be a chef from age four. By age nine he was already learning to cook in a family-run restaurant. After graduating with honors from The Culinary Institute of America and completing an externship in the Executive Dining Room of the Central Intelligence Agency, Gregory worked at The Refectory Restaurant in Columbus, Ohio, and Hemingway's Restaurant in Killington, Vermont. He then moved west to Napa Valley, California, where he worked for Chef Hiro Sone at Terra in St. Helena as the first titled Chef de Cuisine. With an urge to travel and an interest in learning more about Asian Pacific cuisines, Gregory looked even further west to Hawaii, working as Executive Chef of Mala Ocean Tavern. In April 2007 Gregory cooked the personal meals for His Holiness The Dalai Lama for the two days he was in Maui. Greg opened Metrovino as the Executive Chef in May 2009, offering an inspired menu featuring refined, yet rustic, New American cuisine. In 2010, Metrovino was named one of the top three restaurant awards in the Oregonian's Diner issue and chosen as one of the top restaurants in Portland Monthly's restaurant issue. In 2011, Greg won Nicky USA's 2011 Wild About Game competition and was named Eater PDX's Chef of the Year. His latest project is Ox, open since the spring of 2012.

### **THE PAINTED LADY**

*Chef Allen Routt*

201 S College Street, Newberg, OR 97132

Tel: 503-538-3850 Website: thepaintedladyrestaurant.com

Featured Meal: Saturday Alfresco Lunch

Allen Routt of The Painted Lady enrolled at the Culinary Institute of America at 19. While there he interned with Bradley Ogden at One Market in San Francisco. After graduating in 1994, Routt landed a spot on the line at Patrick O'Connell's Inn at Little Washington. From there he took a job with acclaimed Chef Jean-Louis Palladin, first of Pesce, then at the Watergate Restaurant. After a trip abroad in 1998 to eat his way through France, Spain, and Italy, Routt moved to Miami to open Mark's South Beach with chef Mark Militello. On the recommendations of friends, Routt then set his sights on California's Napa Valley. All of these varied experiences serve Allen Routt well at The Painted Lady, where he has access to local fine wines, as well as a superb variety of fresh produce and coastal fish.

### **PALEY'S PLACE**

*Chef Patrick McKee*

1204 Northwest 21st Avenue, Portland, OR 97209-1609

Tel: 503-243-2403 Website: paleysplace.net

Featured Meal: Grand Dinner

Patrick McKee is the Executive Chef at Vitaly Paley's landmark restaurant, Paley's Place. He joined the Paley's family in October of 2004 as a line cook and has spent the last eight years learning, growing and exploring Pacific Northwest cuisine with Vitaly Paley. Before joining Paley's Place in 2004, McKee began his culinary career in Portland as a dishwasher at Santé in 1994. He then moved to Jazz de Opus where he worked as a line cook and began to develop his culinary skills. After Jazz de Opus, he began working at Zefiro under Chris Israel. From Zefiro, McKee had a couple of stints at Mint and then Castagna. He then moved to Eugene for a change of pace and worked at Marché where he continued working with local, Pacific Northwest ingredients. From Marché, McKee took his first role as executive chef at Eugene's Red Agave. When he decided to move back to Portland, Chef Vitaly Paley was the first person he called to inquire about a job. At Paley's Place, McKee changes his menu daily and focuses on the best ingredients the Pacific Northwest has to offer. He's known for his pasta offerings including Corn & Ricotta Ravioli and Alaskan Dungeness & Snow Crab Pasta alla Chitarra. He takes advantage of the phenomenal local seafood coming off of the coast and loves to surprise diners with his unique preparations. McKee also takes great care to continue the classics on Paley's menu – including the Mussels Frites and American Waygu Beef Tartare.

### **PAULÉE**

*Chef Sean Temple*

1410 N Highway 99W, Dundee, OR 97115

Tel: 503-538-7970 Website: paulerestaurant.com

Featured Meal: Friday Winery Lunch

Sean began his culinary career at the historic La Vieille Maison in Boca Raton, Florida, under the watchful eye of old-school French chef Richard Ruiz. It wasn't long before his cherished mentor would encourage him to move on to New York and the critically adored Jean-Georges. As chef de partie, Sean was a member of the team that earned the iconic restaurant its first 3-star Michelin rating, followed by a 4-star review from the *New York Times*. After valuable stretches in New Jersey and Cape Cod, Sean relocated to Portland for the sous chef opening at Paley's Place before opening the tiny kitchen at Alu. He crossed paths with noted local chef Daniel Mondok, and the two worked together to develop the vision for Paulée. Located in the heart of the Willamette Valley, Paulée aims to bring playful, seasonal, local and modern dishes to both residents and visitors alike. Sean was named the executive chef in December 2012, and his approach to French-inspired cuisine involves full engagement with the valley and its inhabitants. When he's not in the kitchen you'll find him visiting with farmers, winemakers and fellow chefs, all to better understand the area's close-knit community, and to help him create an unparalleled dining experience in Oregon wine country.



## PINE STATE BISCUITS

Chefs Kevin Atchley, Walt Alexander & Brian Snyder  
3640 SE Belmont Street, Portland, OR 97214  
Tel: 503-236-3346, Website: [pinestatebiscuits.com](http://pinestatebiscuits.com)  
Featured Meal: Sparkling Finale

*Pine State Biscuits* launched their kitchen at the bustling Portland Farmers Market in spring of 2006. Word caught on about the outdoor baking operation and in early 2008, Walt Alexander, Kevin Atchley, and Brian Snyder opened up a small biscuit shop on Belmont Avenue where folks can enjoy a wholesome breakfast or lunch six days a week, rain or shine. They added a second shop on NE Alberta and are weekly participants in the Portland Farmers Market at Portland State University.

## PORTLAND PENNY DINER / IMPERIAL

Chef Ben Bettinger  
410 SW Broadway, Portland OR 97205  
Tel: 503-228-7222, Website: [portlandpennydiner.com](http://portlandpennydiner.com)  
Featured Meal: Passport to Pinot & Grand Dinner

After growing up in Vermont, chef Benjamin Bettinger moved to Portland, Oregon in 2001. He attended Le Cordon Bleu's Western Culinary Institute, graduating in 2002 with highest honors. His dedication and leadership in school lead to an opportunity to intern under esteemed chef Vitaly Paley at Paley's Place. In the fall of 2004, Bettinger was promoted to sous chef, a position that offered a chance to develop as a kitchen leader, working with local farmers and purveyors. Over the next two years the restaurant received many accolades, including chef Paley's James Beard award for "Best Chef Pacific Northwest." In 2006, Bettinger took on more responsibility at Paley's Place when he became chef de cuisine, and the notoriety of the restaurant continued to grow. In 2008, after a prosperous tenure at Paley's Place, it was time for Bettinger to further excel his career. He accepted the position as executive chef of the new restaurant Beaker and Flask, which was to be opened by friend and colleague, Kevin Ludwig. Beaker and Flask opened in the summer of 2009, immediately garnering critical acclaim, including being named "Restaurant of the Year" by *Willamette Week*. Chef Bettinger's inventive take on modern European fare is inspired by the seasons – he calls it, "Euro-Portland Cuisine." While running his own kitchen, Bettinger remained close with the Paley's, even serving as Paley's Sous Chef in a victory against chef Jose Garces on *Food Network's* Iron Chef America in 2011. In his new role at Imperial and Portland Penny Diner, he is excited to collaborate with Chef Paley again, as the two drive each other in an ultimate yin and yang relationship that is unmatched in the region.

## RYE

Chef Joseph Mihm  
444 E. 3rd Ave, Eugene, OR 97401  
Tel: 541-653-8509 Web: [ryeon3rd.com](http://ryeon3rd.com)  
Featured Meal: Saturday Winery Lunch

The world is a village, welcome to rye's. The doors flung open in March 2012 after owners Jeff Passerotti, Kiyallah Heatherstone and Wendy Watson had patiently waited for the right location to launch their combined expressions of European village foods, a craft bar with a focus on food and drink pairing, and a warm and inviting space where you'll enjoy all of that and more. Joseph Mihm is a Western Culinary School graduate and native Oregonian. Rye's Chef de Cuisine gained his early experience on the Oregon Coast and Eugene, and moving north to work in several Portland restaurants before returning to Eugene to lead the kitchen at rye. He and his talented crew create menus that pay homage to the cuisine of southern Europe and the Mediterranean basin, with more than a dash of local Northwest influence, which continued to receive excellent reviews as the restaurant celebrated its first full year this March.

## THE SALMON CREW

Featured Meal: Salmon Bake

Inspired by the Northwest Salmon Bake featured at IPNC every year, White House Head Usher Daniel Shanks encouraged First Lady Michelle Obama to invite Chef Jason Stoller Smith of *Timberline Lodge* to recreate the elaborate spread for President Obama and the First Lady at the Annual Congressional Picnic in June 2010. After assembling the "DC Salmon Crew" comprised of longtime IPNC volunteers, retired McMinnville teachers, friends and family, Jason accepted the challenge and, with support from IPNC, headed to the nation's capitol. While the Secret Service hovered nearby, the Crew built a 60-foot long fire in front of the Oval Office and served up Alaskan King salmon to 1800 members of the Congress and their families. President Obama personally thanked each member of the crew at the end of the surreal day. It was an overwhelming honor and privilege to represent the Pacific Northwest at the White House. It is with the same enthusiasm and pride that the Crew pays tribute to the 27th IPNC.

## SYBARIS BISTRO

Chef Matt Bennett  
442 First Avenue West, Albany, Oregon 97321  
Tel: 541-928-8157 Web: [sybarisbistro.com](http://sybarisbistro.com)  
Featured Meal: Saturday Winery Lunch

Matt is the chef/owner of three restaurants in historic downtown Albany. Originally from Michigan, he graduated Summa Cum Laude from Michigan State's Hospitality Business School in 1993 and moved to Oregon in 1994. After working in several area restaurants including the Inn at Orchard Heights, Morton's Bistro, Roth's Vista Market and the Joel Palmer House, he and his wife, Janel, opened Sybaris in 2001. He has won several culinary gold, silver and bronze medals in Michigan, Portland and Seattle. Matt was the first chef to prepare a dinner at the James Beard House using Northwest Native American ingredients in 2011 and was honored to be nominated for best chef in the Northwest by the James Beard Foundation in 2011 and 2012. Matt and Janel currently live in Albany with their two daughters.

## TIMBERLINE LODGE

*Chef Jason Stoller Smith*

27500 E. Timberline Rd. Timberline Lodge, OR 97028  
Tel: 503-272-3104, Website: timberlinelodge.com/dining  
Featured Meal: Salmon Bake

Timberline Lodge Executive Chef Jason Stoller Smith is a self-made professional. Smith took his first executive chef position at the Budd Bay Café, a popular seafood restaurant in Olympia, Washington. Next he moved to Oregon's National Historic Landmark Timberline Lodge where he saw an opportunity to pursue his passion for true seasonal food preparation and cooking. After four years under the tutelage of Timberline's then chef, Leif Eric Benson, Jason left to become a partner in Dundee Bistro where he ran the kitchen and directed the culinary program of what became Oregon's premier wine country restaurant. While there, he earned a reputation as one of the premier Northwest chefs. Perhaps the ultimate compliment to his talents and hard work came in the summer of 2010 when he was invited to the White House to represent the cuisine of the Pacific Northwest for a Congressional Picnic personally hosted by President and Mrs. Barack Obama for 2000 guests and members of the U.S. Congress. Jason's career came full circle in 2010 when he returned to Timberline Lodge as Executive Chef upon the retirement of Chef Benson. At Timberline's high quality, high volume setting, Chef Jason Stoller Smith has hit his stride and stepped it up even a notch further. His close ties and support of Oregon farmers, ranchers, vintners, and fishermen continues to nurture his reputation for utilizing locally grown sustainable food products, as well as propel Timberline's popularity and the northwest's growing national notoriety for fresh, farm-to-table cuisine. Jason will be assisted at the firepit by his White House Salmon Crew.

## URBAN FARMER

*Chef Matt Christianson*

525 SW Morrison St. Portland, OR 97204  
Tel: 503-222-4900 Web: urbanfarmerportland.com  
Featured Meal: Volunteer Welcome Dinner

With emphasis on local, organic sourcing and simple straightforward presentations, Urban Farmer redefines the modern Portland steakhouse. Chef Matt Christianson understands the importance of partnering with local farmers, purveyors and producers who bring him fresh, seasonal ingredients – from Oregon truffles to grass-fed beef. Christianson brings a decade of experience working first as a line cook and working his way up the ranks to executive chef.

## THE WALRUS & THE CARPENTER / THE WHALE WINS

*Chef Renee Erickson*

4743 Ballard Ave NW, Seattle, WA 98107  
Tel: 206-395-9227 Web: thewalrusbar.com  
Featured Meal: Grand Dinner

Renee Erickson is the chef-owner of Seattle's Boat Street Café and Boat Street Pickles, and co-owns The Walrus and the Carpenter, The Whale Wins, and the Narwhal Oyster Truck. Renee worked in the kitchen at Boat Street Café while earning her art degree from the University of Washington. In 1998 after a stay in Europe to study art and food, she found herself with the opportunity to buy that very same café thus entering the wild ride of restaurant ownership, and she pounced.

## (The Walrus & The Carpenter Continued):

In the summer of 2010, along with two partners, she opened a tiny oyster bar with big personality called The Walrus and the Carpenter in Seattle's Old Ballard neighborhood. Two years later and one neighborhood away, the same crew opened The Whale Wins, a "dream cottage feel" with a vegetable-heavy menu and protein classics (like the whole trout, or a much-lauded roasted half chicken) coming from a woodfired oven. Launched in the spring of 2013, Narwhal Oyster Truck parks at farmer's markets and private events around Seattle and offers a menu of easy-to-eat dishes with a from-the-sea focus like smoked trout salad. Renee has always been dedicated to providing the best fresh, local, foraged and farmed organic ingredients in all her dishes. Her commitment to the best ingredients continues as her connections within the community of food providers grows.

## WILDWOOD

*Chef Dustin Clark*

1221 NW 21st Avenue, Portland, OR 97209  
Tel: 503/248-9663, Website: wildwoodrestaurant.com  
Featured Meal: Saturday Winery Lunch

A South Dakota native, Dustin Clark began working in restaurants as a teenager. At the age of 18, he enrolled in the New England Culinary Institute. He did one of his externships at Wildwood Restaurant in Portland, and stayed on to work for over a decade under the mentorship of its founder Cory Schreiber. In 2006, Dustin became chef de cuisine at Wildwood, and a year later succeeded Cory as executive chef. Dustin proudly "cooks from the source," using premium ingredients from the bountiful farmlands of Oregon and Washington and working closely with the region's farmers, winemakers, and cheesemakers to produce a weekly menu that reflects the seasons and flavors of the Pacific Northwest.

## XOCOLATL DE DAVID

*Chef David Briggs*

Portland, OR  
Website: xocolatldeavid.com  
Featured Meal: Grand Dinner

David Briggs is the owner and chocolatier of Xocolatl de David in Portland, Oregon. Briggs grew up in the San Francisco Bay Area, save 4 years living in Australia and Singapore, which led to extensive travels through Asia that heavily influenced both David's childhood and culinary interests. David graduated from the University of Oregon with a degree in Exercise and Movement Science. It was in Eugene that he got his first taste of professional cooking and in 2002, David enrolled at The Culinary Institute of America in Hyde Park, New York. Upon graduation in 2004 he accepted a job with Scott Dolich at Park Kitchen in Portland, Oregon. He was named Sous Chef in 2007 and worked with Dolich until March of 2009. David started Xocolatl de David informally, and unintentionally, in 2005 while just "playing around with chocolate." Over the next four years he worked hard to make his chocolates and confections stand out from those around him. Briggs works with as many local farmers as possible and sources his single origin chocolate from sustainable and fair trade sources. And while the focus is certainly chocolate, David's confections stand out due to their savory and sweet nature. David has been featured in *Bon Appetit*, *Cooking Light*, *The Wall Street Journal*, *Sunset* & *MIX*, to name a few. He won a *Good Food Award* for his Salted Caramel Chocolate Bar in 2011.

# IPNC CHEF SUPPORT TEAM

Our kitchen support team consists of a talented group of professional chefs, culinary instructors, culinary students and dedicated enthusiasts. Their generous participation is critical to the success of the Celebration and we thank them for supporting IPNC Featured Chefs.

Adam Bernstein, Canby, OR  
 Alex Bourgidu, Portland, OR  
 Heidi Brown, Portland, OR  
 Chris Chennel, McMinnville, OR  
 Joan Cirillo, Portland, OR  
 Dewey Drorbaugh, Portland, OR  
 Helen Fenske, Salem, OR  
 Vern Fenske, Salem, OR  
 McKay Fenske, Portland, OR  
 Megan French, Leaburg, OR  
 DeeAnn Hall, Corvallis, OR  
 Jesse Henderson, Hollywood, CA  
 John Jarschke, Albany, OR  
 Tawni Johnson, Beaverton, OR  
 Sasha Kaplan, Portland, OR  
 Stephanie Kim, Hollywood, CA  
 Carol Komlos, Salt Lake City, UT  
 Russell Kool, Hillsboro, OR  
 Egan LaGrander, White Salmon, WA  
 Eric Lenard, Portland, OR  
 Gretchen Manning, Albany, OR  
 Sean McKee, Beaverton, OR  
 Alfred Ono, Portland, OR  
 Bob Parry, McMinnville, OR  
 Jeffrey Patton, Winter Park, FL  
 Molly Priest, Portland, OR  
 Sam Salsman, Everett, WA  
 Joan Schindelar, McMinnville, OR  
 John Schindelar, McMinnville, OR  
 Sean Schwelm, Wilsonville, OR  
 Jay Sickler, Portland, OR  
 Shelley Sickler, Portland, OR  
 Madisen Sickler, Portland, OR  
 Tasmin Sickler, Portland, OR  
 Peter Szymczak, Portland, OR  
 Anne Thayer, Seattle, WA  
 Rob Tucker, Portland, OR  
 Ruby Wynn, Eugene, OR

# WINE SERVICE

During the meals throughout the weekend, IPNC Sommelier Ambassadors and Maitres d'Hôtel will share a selection of current and IPNC library wines with you. While there is always plenty of wine, there are usually no more than 12 bottles of any single wine. Those wines which are small in quantity and high in demand will be circulated among the tables by the Maitres d'Hôtel, so as many people as possible will have the chance to taste each wine. These individuals are distinguished sommeliers and wine directors who donate their time to ensure our guests experience the finest service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event.

## MAÎTRES D'HÔTEL CAPTAINS

Jessica Endsworth, *Miss Aimee B's*, St. Charles, MO  
 Bryan Hill, *Sea Star*, Seattle, WA  
 Jeff Lindsay-Thorsen, *RN74*, Seattle, WA  
 Savanna Ray, *Wildwood Restaurant*, Portland, OR  
 Dawn Smith, *Stoneburner*, Seattle, WA  
 Kristen Young, *Bastille*, Seattle, WA

## MAÎTRES D'HÔTEL

Fred Armstrong, *Ringside Fish House*, Portland, OR  
 Vanessa Bazzani, *Veritable Quandary*, Portland, OR  
 Matt Berson, *Portland Wine Company*, Portland, OR  
 Ken Bolick, *JORY at the Allison Inn & Spa*, Newberg, OR  
 Gregory Cantu, *Grüner*, Portland, OR  
 Tom Champine, *The Side Yard Farm & Kitchen*, Newberg, OR  
 Jackie Cooke, *Avec Bistro*, Calgary, AB Canada  
 Jennifer Cossey, Freelance Writer, Yamhill, OR  
 Bradford Cowin, *Rover's*, Seattle, WA  
 Jason Crume, *Rock Creek*, Seattle, WA  
 Brianne Day, *Riffle NW*, Portland, OR  
 Timothy Eagan, *Chops Lobster Bar*, Boca Raton, FL  
 Kinn Edwards, *del Alma*, Corvallis, OR  
 Katie Espinosa, *Bacchus*, Milwaukee, WI  
 Dana Frank, *Ava Gene's*, Portland, OR  
 Patrick Gaffney, *Bar Avignon*, Portland, OR  
 Kyle Gartlan-Close, *Salt Tasting Room*, Vancouver, BC  
 Stacey Greci Gibson, *Corkbuzz Wine Studio*, New York, NY  
 Jared Heber, *Le Comptoir Bar a Vins*, San Francisco, CA  
 Jessica Rose Hereth, *Olympic Provisions*, Portland, OR  
 Tia Hubbard, *Gino's Restaurant & Bar*, Portland, OR  
 Kristen Koors, *Raven and Rose*, Portland, OR  
 Courtney Lease, *Wild Ginger*, Seattle, WA  
 Jessica Lemons, *Le Pigeon*, Portland, OR  
 Megan Moffatt, *Lepellah Restaurant*, Portland, OR  
 Chris Murphy, *Eddie Martini's*, Wauwatosa, WI  
 Julianne Nelson, *Great Wine Buys*, Portland, OR  
 Jeffrey Passerotti, *rye Restaurant & Bar*, Eugene, OR  
 Phillip Patti, *Marché Restaurant*, Eugene, OR  
 Jessica Pierce, *Ned Ludd*, Portland, OR  
 David Speer, *Ambonnay Champagne Bar*, Portland, OR  
 Joshua Thomas, *Prospect*, San Francisco, CA  
 Christopher Sky-Westmoreland, *Levant*, Portland, OR  
 Josh Wiesenfeld, *Imperial*, Portland, OR  
 Jeffrey Wilson, *Laurelhurst Market*, Portland, OR  
 John Zoller, *Paley's Place*, Portland, OR

# THANK YOU

The International Pinot Noir Celebration is a not-for-profit organization made possible by the contributions of a great many people who donate their time, expertise, services, and products. We especially wish to thank the following:

Our deepest thanks go to Dr. Thomas Hellie, President of Linfield College, and the staffs of the Auxiliary Services and Physical Plant Departments, especially Allison Horn and Spencer Ellis, in providing their facilities, assistance, and overwhelming support.

Martine Saunier of Martine's Wines, for her help and patience in importing our international wines.

Trappist Abbey Wine Warehouse, for receiving and storing all the wine for the IPNC, past and present.

David Autrey, Rob Kowal, Wayne Van Loon, and the Wine Room, for orchestrating the delivery of every wine to each event throughout the weekend.

Supply Hut, for being 20% more awesome than usual.

Chef Andrew Biggs, Hunt & Gather Catering and Chef Mark Hosack, Gracie's, IPNC Kitchen Managers who direct a massive team of volunteers and chefs with grace, skill and good humor.

Oregon Culinary Institute student volunteers for contributing their time, talent and energy.

IPNC MeraVols (you know who you are). It could not be done without you. Seriously.

Jamie Peha, Monika Hoffman, Karri Norton, Amy Morris, Dawniel Giebel, Danielle Reghi, Bruce Eckfeldt and Lisa Dawson. You are awesome.

Jean-Claude Berger, Marcia Sisley Berger, Benson Grinspan, Susan Neel, Bob Neel, Tammi Rhimes, and Bruce Rutkin for the feeding and care of our hardworking crew.

Mark Cooley for moving to McMinnville.

Golden Valley and Heater Allen Breweries for providing beer for the Salmon Bake.

Elk Cove Vineyards, Witness Tree Vineyard, Zenith Vineyards and Westrey Wine Co., for the generous loan of their bio-diesel "Gators." We wheely couldn't do it without you.

The managers and staff of Sodexo and Campus Dining Services at Linfield College, for their phenomenal support of IPNC each year. A special thanks to the dedicated Sodexo dish room team who toil in heat and steam all weekend to provide us with crystal clear stemware and so many other supplies.

The hardworking Linfield College students who support IPNC all weekend long.

The enthusiastic group of volunteers for Registration and the Vineyard Tour & Winery Lunch.

The Stemware Logistics Team, for all their hard work ensuring that glassware is readily available at each and every event.

Wayne Van Loon for the drawing on the cover of this program.

# BOARD OF DIRECTORS & STAFF

## IPNC BOARD OF DIRECTORS

Matt Berson, *Love and Squalor Wines*  
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Amy Wesselman, Executive Director  
Anne Nisbet, Culinary Director  
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Dana Drutz, Vineyard Tour Lunch Coordinator

## IPNC LEGAL COUNSEL

Walt Gowell, *Haugeberg, Rueter, Stone, Gowell*

# COMMITMENT TO SUSTAINABILITY

We view the below efforts as an ongoing commitment to preserve our world and improve the IPNC:

- Use post-consumer recycled paper whenever possible
- Adopt cork recycling with Cork Re-Harvest
- Use bio-diesel in buses and campus vehicles whenever possible
- Donate unused food goods to charity
- Sell organic logowear in IPNC gift shop
- Utilize local, organic, sustainably grown ingredients and products whenever possible
- Rent reusable items in lieu of purchasing
- Keep all campus events within walking distance
- Compost food waste
- Reduce printed materials with email and website updates
- Provide shuttle service to local accommodations
- Recycle whenever possible
- Linfield President Thomas Hellie signed the American College and University Presidents Climate Commitment, pledging to neutralize green house gases and support research on re-stabilizing the earth's climate

The IPNC reserves the right to refuse admittance or service to any individual prior to or during the event, and to remove any person(s) from the event whose actions are inappropriate, unauthorized, or unlawful. The IPNC has a zero tolerance policy for the violation of OLCC rules and regulations.



# NOTES

## JOIN US!

## INTERNATIONAL PINOT NOIR CELEBRATION

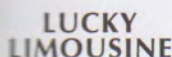
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# IPNC

INTERNATIONAL PINOT NOIR CELEBRATION



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