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2015 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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Back Panel
WELCOME!

29TH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 29th Annual International Pinot Noir Celebration! The history and camaraderie shared between members of the Pinot noir community are unique in the world of wine. For the past 29 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 has grown apace with the increase in overall quality and public appreciation of the wines. This shared affection has continued to inspire our annual event, 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 in the common pursuit of Pinot noir in all its grand diversity.

EARLY, EARLY BIRD SPECIAL - SAVE THE DATE!

The Thirtieth Annual Celebration will be held at Linfield College, July 29-31, 2016. We invite you to benefit from an exclusive EARLY, EARLY BIRD SPECIAL. Tickets to the 2016 IPNC are available to you for $995, a $200 savings off of the full ticket price for 2016. This offer ends Sunday, July 26, 2015. Tickets are sold on a first come, first served basis. Drop off the registration form found in your registration packet at the IPNC Market & Concierge in Riley Hall (#2) or at the entrance to the Sparkling Brunch Finale on Sunday!
IPNC MARKET & CONCIERGE
IPNC logowear, wine-related merchandise, specialty foods, and Riedel glassware can be found at the IPNC Market & Concierge, located in Riley Hall (#2). The Concierge is available to answer questions and direct you to transportation. Lost and found items will be held at the Concierge. To reach the IPNC Market & Concierge, please call 503/883-5757.

HOURS
Thursday: 3:00 p.m. - 6:00 p.m.
Friday: 7:30 a.m. - 7:30 p.m.
Saturday: 8:00 a.m. - 5:00 p.m.*
Sunday: 9:30 a.m. - 12:30 p.m.**
*relocated to The Oak Grove from 7:30 p.m. - 11:30 p.m.
**relocated to The Oak Grove from 2:00 p.m. - 6:00 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 will be available in Cozine Hall (#18). At the end of the weekend, please return your keys to the drop boxes at brunch, in Riley Hall (#2), or to Cozine Hall (#18). 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 & Concierge (#2) and in the Health & Human Performance building (#48). All campus phones require a calling card for long-distance calls. Please press "9" to dial out. 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 to the internet are available in your registration packet and at the Concierge.

RESTROOMS
Located in Melrose Hall (#1), Riley Hall (#2), Walker Hall (#3), and TJ Day Hall (#8) throughout the weekend and in Whitman Hall (#24), Jane Failing Hall (#27), Dillin Hall (#33), and Health & Human Performance (#48) for selected events.

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

**THURSDAY, JULY 23**

**Registration**
On the north side of Riley Hall (#2)

**FRIDAY, JULY 24**

**Registration**
On the north side of Riley Hall (#2)

**Breakfast on the Patio**
On the patio of Riley Hall (#2)

**Opening Ceremonies**
The Riley Hall Lawn (#2)

**Vineyard Tour & Winery Lunch**
9:15 a.m. - 3:00 p.m.  
Board the buses at the Memorial Fountain Lawn (#34) promptly at 9:15 a.m.

**Afternoon Activities**
3:30 - 5:00 p.m.  
For locations, please refer to individual activities in the Event Descriptions (p. 16).

- **Alfresco Tasting**  
The Dormitory Quad (#38)
  5:00 - 7:00 p.m.
- **The Grand Dinner**  
The Intramural Field (#64)
  7:30 - 11:00 p.m.

**SATURDAY, JULY 25**

**Breakfast on the Patio**
The Riley Hall Lawn (#2)

**The Grand Seminar**
Tasting the Stars: Champagne & Sparkling Wine  
Health & Human Performance (#48)
9:30 - 11:00 a.m.

**Lunch on the Lawn**
The Intramural Field (#64)
11:30 a.m. - 1:30 p.m.

**University of Pinot**
2:00 - 3:30 p.m.  
Dillin Hall (#33) and TJ Day Hall (#8). See the back of your name badge for your assigned class and exact location.

**Afternoon Activities**
3:30 - 5:00 p.m.  
For locations, please refer to individual activities in the Event Descriptions (p. 17).

- **Alfresco Tasting**  
The Dormitory Quad (#38)
  5:00 - 7:00 p.m.
- **Northwest Salmon Bake**  
The Oak Grove (#63)
  7:30 - 11:30 p.m.

**SUNDAY, JULY 26**

**Sparkling Brunch Finale**
The Riley Hall Lawn (#2)
10:00 a.m. - 12:00 noon
Your group assignment is indicated on your name badge. For individual event descriptions, see pages 14 - 17.

**THURSDAY, JULY 23**

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

**FRIDAY, JULY 24**

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

**BREAKFAST ON THE PATIO**
7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

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

**THE GRAND SEMINAR**
9:30 - 11:00 a.m.
*Tasting the Stars: Champagne & Sparkling Wine*
Health & Human Performance (#48)

**LUNCH ON THE LAWN**
11:30 a.m. - 1:30 p.m.
The Oak Grove (#63)

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

**AFTERNOON ACTIVITIES**
3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event Descriptions (p. 16).

**ALFRESCO TASTING**
5:00 - 7:00 p.m.
The Dormitory Quad (#38)

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

**SATURDAY, JULY 25**

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

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

**AFTERNOON ACTIVITIES**
3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event Descriptions (p. 17).

**ALFRESCO TASTING**
5:00 - 7:00 p.m.
The Dormitory Quad (#38)

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

**SUNDAY, JULY 26**

**SPARKLING BRUNCH FINALE**
10:00 a.m. - 12:00 noon
The Riley Hall Lawn (#2)
TRANSPORTATION

TAXI
For 24-hour taxi service, please call one of the following:
Super Cab Taxi - 503/714-4224
Rick Shaw Taxi - 503/883-3668
*Taxi service is limited. To minimize your wait, request a pick-up time at least an hour in advance.

COMPLIMENTARY SHUTTLE SERVICE
A shuttle to and from participating off-campus lodging locations will depart Linfield College from Riley Hall (#2) (McMinnville) and the Memorial Fountain Lawn (#34) (Newberg) at posted times throughout the weekend. The detailed schedule is included in your registration packet, posted online at ipnc.org/travel, and available at the Concierge in Riley Hall (#2).

Shuttle Schedule Overview*
Morning: 7:00 a.m. to 9:00 a.m.
Afternoon: 3:45 p.m. to 6:00 p.m.
Evening: 10:00 p.m. to 1:00 a.m.
Sunday: All Day
*For specific shuttle times, refer to the schedule included in your registration packet or available at the Concierge.

The McMinnville shuttle services:
• Comfort Inn
• GuestHouse Vineyard Inn
• McMenamin’s Hotel Oregon
• Red Lion Inn & Suites

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.
MASTER OF CEREMONIES

SAM NEILL, TWO PADDOCKS

Master of Ceremonies Sam Neill was chosen as much for his sense of humor and charisma, as for his considerable list of accomplishments, both in film and in wine. Many know him for his leading roles in Jurassic Park, The Piano, and Dean Spanley. He is also well-known for the internationally awarded Pinot noir grown and crafted at his Central Otago winery, Two Paddocks. Sam is also admired for his commitment to protecting and preserving New Zealand’s precious natural resources as a trustee of the National Parks and Conservation Foundation. Two Paddocks is a vertically-integrated whole farm producing not only wine grapes, but also lavender and saffron. In addition to serving as the Master of Ceremonies, Sam will be moderating the University of Pinot course History 125: New Zealand Wine Stories.

THE GRAND SEMINAR

TASTING THE STARS: CHAMPAGNE & SPARKLING WINE

Fifty years ago, David Lett planted the first Pinot noir vine in the Willamette Valley at The Eyrie Vineyards. To mark this historic anniversary, we celebrate with a Grand Seminar dedicated to exploring and enjoying Champagne and sparkling wine, moderated by Patrick Comiskey, senior correspondent for Wine & Spirits Magazine. Learn how the bubbles get in the bottle, and taste an array of examples along with presenters Scott Anderson (p. 10), Claude Giraud (p. 11), Bryan Maletis (p. 11), Thomas Pastuszak (p. 12), Michael Quinttus (p. 12), Rollin Soles (p. 13), Tony Soter (p. 13), and Rajeev Vaidya (p. 13). Following an educational flight of “base” wines and a dosage trial, savor a hand-selected flight to include:

- Argyle, Blanc de Blancs, Knudsen Vineyard-Julie Lee’s Block Brut 2007
- Champagne Henri Giraud, Fût de Chêne Brut Multi-Vintage
- Champagne Jean Bailleul-Pudhomme, “Memoris” Premier Cru NV
- Champagne Ayala, Blanc de Blancs Brut 2007
- Champagne Bollinger, La Grande Année Brut 2004
- J Vineyards & Winery, Brut Rosé, Russian River Valley NV
- Soter Vineyards, Mineral Springs Brut Rosé 2011
- Champagne Billecart-Salmon, Brut Rosé NV

PATRICK COMISKEY, GRAND SEMINAR MODERATOR

Patrick Comiskey is a senior correspondent for Wine & Spirits Magazine, where he serves as chief critic for the wines of the Pacific Northwest. He is a regular contributor to the Los Angeles Times, and is a founding contributor to zesterdaily.com. His work has appeared in the Los Angeles Times, the San Francisco Chronicle, Food & Wine, Bon Appétit, Decanter, The Hollywood Reporter, the Robb Report, and other publications. He is an instructor of wine business at University of California Los Angeles. He lives in Los Angeles, where he has just completed a history of the American Rhône wine movement.
The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who 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.

**PINOT NOIR 101: SENSORY EVALUATION**
*TJ DAY HALL (#8), ROOM 222*
Join acclaimed New York sommeliers Thomas Pastuszak of *The NoMad* and Rajeev Vaidya of *DANIEL* for an informal and informative “tasting group.” Taste an array of carefully selected wines blind, and participate in a guided discussion with these two engaging wine personalities.

**HISTORY 125: NEW ZEALAND WINE STORIES**
*TJ DAY HALL (#8), ROOM 108*
Movie star turned wine grower Sam Neill of Two Paddocks (p. 36) strives to understand the paths people take to become winemakers and how their personal histories are reflected in their wines. Consider for yourself how influences translate in the glass as you hear from a lively group of New Zealand winemakers and sample the wines they have chosen to share with you. Winemakers to be featured include Ray Walsh of Capitello Wines (p. 35), Larry McKenna of Escarpment (p. 35), and Erica Crawford of Loveblock (p. 36).

**GASTRONOMY 210: YOUR PALATE’S NEXT GREAT PLEASURE**
*TJ DAY HALL (#8), ROOM 103*
Extra virgin olive oil is the ideal next great love for the wine aficionado: it is climate-specific and nurtured from the ground, made from a wide variety of cultivars from around the world, beautifully aromatic and flavorful, and can elevate cuisine in an almost ethereal manner. Master miller Paul Durant leads this delicious and enlightening introduction to the olive growing and milling processes. Be a part of this taste revolution, and discover techniques to discern sensorial and qualitative differences among oils.

**ALCHEMY 225: CLASSIC TEA BLENDS DECONSTRUCTED**
*TJ DAY HALL (#8), ROOM 110*
*SATURDAY ONLY*
Wine and tea both require blending to meet target characteristics, with flavor, aroma, and color of the individual components key to the final product. Join Anthony Tellin, master blender at *Smith Teamaker*, for a fascinating examination of this art. Refresh your palate as you explore classic and custom blends from the vast world of tea.
Since David Lett planted the first Pinot noir vine at The Eyrie Vineyards 50 years ago, Willamette Valley wines and vines have come a long way. Winemakers now craft their wines from vines of various ages; older vines are preferred by most, but young vines can contribute much to a finished blend. Winemakers Michael Etzel of Beaux Frères (p. 39), Ben Casteel and Mimi Casteel of Bethel Heights Vineyard (p. 42), Adam Campbell of Elk Cove Vineyards (p. 46), and Luisa Ponzi of Ponzi Vineyards (p. 52) will present one barrel sample of Pinot noir made from young vines and a second sample made from older vines. Savor the unique chance to compare and contrast these samples before the final blends are made. Wine guru Allen Meadows will help you untangle the mysterious, and perhaps surprising, differences between the wines.

Wine enthusiasts will tell you the nose, body, and structure of wines evolve differently depending on the glassware used. In this tutored tasting with Georg Riedel, tenth generation glassmaker, experiment with a selection of wines and glasses to uncover how glassware impacts your ability to evaluate and appreciate Pinot noir. Seminar attendees will be able to package their glassware to take home.

When you talk about wine, do you sometimes wonder whether others really perceive the same characteristics that you do? Wine tasting is highly subjective, and the mind is prone to the power of suggestion. Test your communication skills in this light-hearted game led by sensory scientist Dr. Jordi Ballester and winemaker Matt Berson, in which you attempt to identify wines from anonymous descriptions written by others in the class.

Nestled the Dolomite Alps between Switzerland and Austria, Italy's Alto Adige is one of the world's most stunningly beautiful wine regions. Experience the region through the eyes of the winemakers, and learn that when planted in just the right locations, Pinot noir can produce wine that is every bit as gorgeous as the place where it is grown. Moderated by Ray Isle of Food & Wine. Winemakers to be featured include Ines Giovanett and Ivan Giovanett of Castelfeder (p. 33), Gerhard Kofler of Girlan (p. 33), Alexander Gottardi of Weingut Gottardi (p. 34), and Martin Foradori Hofstätter of J. Hofstätter (p. 34).
The IPNC is pleased to welcome a variety of guest speakers who will share their knowledge throughout the weekend in the Grand Seminar and a selection of University of Pinot courses.

**SCOTT ANDERSON, J Vineyards & Winery (THE GRAND SEMINAR)**
Scott Anderson is the sparkling winemaker at J Vineyards & Winery focusing on premium Méthode Champenoise sparkling winemaking. Scott took a circuitous route to the wine industry receiving an environmental engineering degree from California Polytechnic State University-San Luis Obispo, before playing baseball in the Colorado Rockies minor league system for two years. It was while sipping on a glass of vintage Champagne at a bistro on a baseball road-trip in Charleston, South Carolina that Scott realized the minor league baseball life had run its course. He “retired” from baseball and soon after made his way to Sonoma County to follow a new dream. Now, after ten years of working with remarkable varietal and sparkling winemakers in the Russian River Valley, Scott is heading up sparkling winemaking at J Vineyards & Winery.

**JORDI BALLESTER, UNIVERSITÉ DE BOURGOGNE, DIJON**
Jordi Ballester is a researcher in Sensory Science at the Université de Bourgogne, Dijon. Born in Valencia, Spain, he studied Food Science at the Universitat Politécnica de Valencia. In 2000, he moved to Burgundy where he started a PhD focused on the aroma of Chardonnay, which he achieved in 2004. After a year of teaching sensory analysis at the Université de Bourgogne, he spent a year doing post-doctorate work at the Cool Climate Oenology and Viticulture Institute in Ontario, Canada. In 2006, he returned to Burgundy, where he now teaches sensory science and wine tasting at the Institut Universitaire de la Vigne et du Vin in Dijon. Dr. Ballester is also a researcher at the Centre des Sciences du Gout et de l’Alimentation. His research centers on the cognitive aspects of wine description and categorization.

**MATT BERSON, LOVE & SQUALOR**
Matt Berson of Love & Squalor began his adventures in winemaking in 2003 when he was rescued from an illustrious restaurant career by a band of marauding Oregon vintners. He was first taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. He has scurried in the cellars of Jimi Brooks and Chris Williams (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarpment, NZ), and Erni Loosen (Dr. Loosen). Matt launched the label in 2006 while he served as assistant winemaker for Tad Seestedt at Ransom Wines. Love & Squalor focuses on Pinot noir and Riesling sourced from northern Willamette Valley vineyards.

**PAUL DURANT, RED RIDGE FARMS / OREGON OLIVE MILL**
Master miller Paul Durant has a vision to propel extra virgin olive oil to its rightful place in the North American food scene, and he is the man to do it given his family’s farming history. In 1973, back when people said fine wine couldn’t be grown in Oregon, the family pioneered the cultivation of Pinot noir grapes in the Willamette Valley. The Durants (continued on next page)
Durant continued planted their first olive trees in 2005, and in 2008, founded the Oregon Olive Mill. Today, the property is home to the first estate olioteca in the Pacific Northwest, complete with 13,000 olive trees planted on 17 acres, Oregon's only certified modern milling operation with a state-of-the-art Italian mill, onsite storage, and bottling facility.

**Claude Giraud, Champagne Henri Giraud**

Claude Giraud represents the 12th generation of the Giraud-Hémart family. In 1982, he took over the management of the Henri Giraud Champagne house. His project was twofold: to develop new and exceptional cuvées and to extend the company's notoriety by means of a selective distribution network. Combining cutting-edge technology with traditional work on small oak barrels, he helped the house to entirely revamp pressing and vinification. His philosophy: "Like all great wine, Champagne is indissociable from a great terroir, a great forest, and a great history."

**Ray Isle, Food & Wine**

Ray Isle is executive wine editor at Food & Wine, an IACP Award winner and James Beard award nominee, and the man behind Food & Wine's "Wine Talk" wine column and "Tasting Room" blog. Ray's articles have appeared in a wide range of national publications and he is a regular guest on renowned media programs such as Today, The Early Show, CNBC's On the Money, NPR's All Things Considered, and American Public Media's The Splendid Table. Ray's career epiphany came to him during the 1997 Pinot noir harvest in Saratoga, California. He left academia for the wine business and never looked back!

**Bryan Maletis, Fat Cork**

Bryan Maletis grew up in Portland, Oregon and spent his middle school through college years working for a family beverage distribution company and playing water polo. In 2003, he became Winebow's youngest brand manager in New York City and was given the responsibility of managing Champagne Laurent-Perrier. In 2008, Bryan and his wife Abigail traveled to Champagne where they met Bryan's coworker, Jean-Pierre Willemsen. Over a year later, Bryan received a call from Jean-Pierre. He had left Laurent-Perrier to act as the chief exporter for a multitude of grower Champagnes to Italy, and he was interested in expanding overseas. He proposed a partnership with Bryan. Bryan met Jean-Pierre in New York City to finalize the plans and Fat Cork was born. Fat Cork is now celebrating four years of selling grower Champagne across the United States.

**Allen Meadows, Burghound.com**

After 25 years as a finance executive, Allen Meadows retired 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 (continued on next page)
IPNC Speakers

(Allen Meadows, continued) the wines of Burgundy, but he later added extensive coverage of Pinot noir from the United States. The critically acclaimed publication has subscribers in more than 64 countries and in 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 in 2010. In December 2014, Allen released The Burgundy Essentials audio series, a 10-hour program created specifically for wine lovers of all levels.

Thomas Pastuszak, The NoMad
(The Grand Seminar / Pinot Noir 101)
Born and bred in New York, Thomas studied neurobiology and classical piano at Cornell University and all the while worked in restaurants to pay off his student loans. In January 2011, Thomas diverted from his path toward a medical career and took on the role of wine director at chef Tom Colicchio's restaurant Colicchio & Sons in New York City. He would soon thereafter join the team behind the world-renowned Eleven Madison Park to create The NoMad in Spring 2012. He opened The NoMad as its wine director and helped it achieve its three-star rating from The New York Times within a few months of opening. Thomas was chosen as one of the "Best New Sommeliers of 2012" by Wine & Spirits Magazine, recognized as one of Forbes' "30 Under 30" in 2013, and was most recently named Food & Wine's "Sommeliers of the Year" of 2015.

Michael Quinttus, VINTUS
(The Grand Seminar)
In April 2004, Michael Quinttus founded VINTUS based on his desire to develop a focused portfolio of exceptional, family-owned, estate-based producers of hand-crafted wines. Beginning in May of this year, Michael, his team at VINTUS, and legendary producer Champagne Bollinger have entered into a long-term distribution agreement to partner in the United States. Michael also represents both Champagne Ayala as well as Domaine Chanson in Burgundy, both of which are owned by the Bollinger family. Michael believes that one of wine's most thrilling dimensions is the seemingly endless range of aroma, flavor, and texture profiles it offers, depending on vineyard sites, grapes used, climate, and vinification.

Georg Riedel, Riedel Crystal
(APPLIED ART 315)
Georg Riedel has advocated his approach to wine glasses on a global scale; function first, followed by beauty, executed with unparalleled perfection. He explains, "We have developed tastings around the world; we educate approximately 40,000 people each year using wines from every region, where we demonstrate how the right glass enhances the experience of wine drinking." His decades of experience in wine tasting and keen understanding of design have taught him how best to bring out the expression of a wine's various flavor components for maximum enjoyment. In his philosophy and quest, Riedel's love and passion for wine have made him an expert in the subject, respected by top winemakers and sommeliers around the world.
ROLLIN SOLES, ROCO WINERY (THE GRAND SEMINAR)
Rollin Soles has been producing distinctly defined wines and garnering high praise and fond attention from wine critics and enthusiasts for more than 27 years. He recently was named "one of the top 20 most admired winemakers in North America." ROCO Winery, his newest venture, started with wife, Corby, in 2002, already has distinguished itself as an outstanding Oregon Pinot noir and Chardonnay producer. His wines display the expertise he gained while making wine in Australia, California, Switzerland, and Washington as a young man before he co-founded Argyle winery in 1987. His ROCO wines are a definitive statement of their specific terroirs, meticulous farming, and winemaking practices.

TONY SOTER, SOTER VINEYARDS (THE GRAND SEMINAR)
Tony Soter, an Oregon native, has been crafting award-winning wines for four decades. Beginning in 1975 in California, Tony acted as viticulturist and winemaker, consulting with wineries including Shafer Vineyards, Spottswoode, Araujo, Niebaum-Coppola, and Vlader. Additionally, Tony laid the foundations for his own brand, Etude, in 1980. In conjunction with his wife, Michelle, their focus on organic and sustainable growing practices became the foundation of Soter Vineyards. In 1997, they decided to engage themselves in the challenge of crafting elegant, small-lot Méthode Champenoise sparkling wines and produced Brut Rosé and Blanc de Blans from their inaugural vintage.

ANTHONY TELLIN, SMITH TEAMAKER (ALCHEMY 225)
Anthony Tellin started at Tazo Tea Company the day after he moved to Portland, and he has been a tea advocate ever since. Tellin was recruited by Tazo’s Technical Services Department, helping to create the structure and specifications that allowed Tazo to meet continued growth. In this role, he gained an understanding of flavor, aroma, and how the ingredients interact to create finished products, while meeting market and regulatory requirements. Tellin started working closely with Tazo founder, Steven Smith, helping with the buying and formulating of all Tazo products. Tellin is a founding member of Smith Teamaker—a blender and packer of super-premium full leaf teas, herbal tinctures, and bottled concoctions in Portland, Oregon.

RAJEEV VAIDYA, DANIEL (THE GRAND SEMINAR/PINOT NOIR 101)
Raj Vaidya joined DANIEL in 2009 with an impressive history of experience in fine dining restaurants that boast some of this country’s most celebrated wine lists and wine service. His stellar résumé includes positions at restaurants such as New York’s Cru and Per Se, as well as Gary Danko in San Francisco and Seeger’s in Atlanta. In addition, Raj has earned the wine world’s most respected diplomas including the certificate course of The Sommelier Society of America (2004), the WSET Advanced (2004), and Diploma Program (2008). Raj also worked in California with Sinskey Vineyards, a biodynamic estate in Napa. Raj is a graduate of Rutgers University with a Bachelor of Arts degree in philosophy. He was born in New Jersey, but grew up in Bombay.
REGISTRATION
North side of Riley Hall (#2), at the main entrance
Early registration is strongly encouraged, as the celebration begins early in the morning on Friday with the Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:15 a.m. for the Vineyard Tour & Winery Lunch.

BREAKFAST ON THE PATIO
On the patio of Riley Hall (#2)
Begin each day with a wide array of locally baked breads and pastries, Oregon’s legendary berries, cured meats, and other savory items. Coffee and tea will be provided.

OPENING CEREMONIES
The Riley Hall Lawn (#2)
IPNC President Anthony King welcomes you and introduces you to Master of Ceremonies Sam Neill and the 2015 Featured Winemakers. David Adelsheim comments on 50 years of growing Pinot noir in the Willamette Valley.

THE GRAND SEMINAR
TASTING THE STARS: CHAMPAGNE & SPARKLING WINE
Health & Human Performance (#48)
Fifty years ago, David Lett planted the first Pinot noir vine in the Willamette Valley at The Eyrie Vineyards. To mark this historic anniversary, we celebrate with a Grand Seminar dedicated to exploring and enjoying Champagne and sparkling wine, moderated by Patrick Comiskey, senior correspondent for Wine & Spirits Magazine. Learn how the bubbles get in the bottle and taste an array of examples along with presenters Scott Anderson (p. 10), Claude Giraud (p. 11), Bryan Maletis (p. 11), Thomas Pastuszak (p. 12), Michael Quinttus (p. 12), Rollin Soles (p. 13), Tony Soter (p. 13), and Rajeev Vaidya (p. 13).

LUNCH ON THE LAWN
The Oak Grove (#63)-Friday / The Intramural Field (#64)-Saturday
Relax with featured winemakers and fellow guests as you savor an exquisite meal of homegrown ingredients prepared by Matt Bumpas of Sweet Bumpas (Friday), Alissa Price of Price Pastry (Saturday), Carlo Lamagna of Clyde Common (Saturday), Allen Routt of The Painted Lady (Saturday), Jason Stoneburner of Stoneburner (Friday), and Justin Wills of Restaurant Beck (Friday).

VINEYARD TOUR & WINERY LUNCH
Various Wineries (Group assignment indicated on name badge)
Travel through the vine-covered countryside to a nearby Willamette Valley winery to stroll through a vineyard and learn what winemakers mean when they talk about Pinot noir clones. Afterward, engage in a seminar exploring the impact clones have on Pinot noir. A multi-course lunch crafted by one of our esteemed guest chefs, paired with an array of wines from your host winery, will follow.

AFTERNOON ACTIVITIES
Various Locations
See pages 16 and 17 for descriptions of all afternoon activities.
The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who 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. Full descriptions of the classes offered in 2015 can be found on pages 8 and 9.

**ALFRESCO TASTINGS**

*The Dormitory Quad (#38)*

Each evening before dinner, the IPNC hosts grand outdoor tastings where you have the rare opportunity to meet winemakers and taste, discuss, and compare the 2012 and 2013 vintages from your favorite wineries and Pinot regions.

**THE GRAND DINNER**

*The Intramural Field (#64)*

Celebrate under the stars with Pinot noir from around the world. A quintet of northwest chefs partner to create a stunning menu of regional ingredients. Featuring the talent of local chefs Andrew Biggs of Hunt & Gather Catering, John Gotham of Toro Bravo, Jeff McCarthy of Remedy Wine Bar, John Sundstrom of Lark, and Aaron Woo of Natural Selection. Throughout the evening, IPNC Maîtres d’Hôtel will pour an outstanding collection of wines from the IPNC wine library.

**NORTHWEST SALMON BAKE**

*The 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. We invite you to bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world accompany an extravagant outdoor buffet designed by local chefs Ben Dyer, David Kreifels, and Jason Owens of Laurelhurst Market, Matt Christianson of Urban Farmer, Philip Oswalt of Multnomah Athletic Club, and Jason Stoller Smith of Timberline Lodge. Sample an extraordinary assortment of delectable desserts prepared by Elizabeth Beekley of Palace Cakes, Jewel Carnett of Tamami Chocolates, Tim Corrigan and Ahmee Corrigan of Carlton Bakery, and Annie Portlock of Annie Pies. After dinner, enjoy music and dancing under the stars.

**SPARKLING BRUNCH FINALE**

*The Riley Hall Lawn (#2)*

Raise your glass in a festive toast as you bid farewell to the 2015 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Noah Bekofsky of Sodo xo, Elias Cairo of Olympia Provisions, Mark Hosack of Gracies, Kate Koo of Kate Koo Sushi, Bonnie Morales of Kachka, and Billy Schumaker of Taqueria Nueve will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:

- J Vineyards & Winery, Vintage Brut 2008
- Jaillance, Crémant de Bourgogne Brut NV
- Champagne Gosset, Grand Réserve Brut NV
- Albert Bichot, Crémant de Bourgogne Brut Rosé NV
FRIDAY AFTERNOON ACTIVITIES

On Friday afternoon from 3:30 to 5:00 p.m., enjoy a variety of formal and informal activities. All activities take place on The Riley Hall Lawn (#2), unless indicated otherwise.

FLORAL WHITES
Enjoy an informal walkaround tasting of aromatic white wines from our Featured Wineries.

AUTHOR SHOWCASE & SAMPLING
Join chefs John Gorham of Toro Bravo (Portland) and John Sundstrom of Lark (Seattle) for a sampling of recipes from their restaurants' eponymous cookbooks, prepared with products from Oregon's Nicky Farms. Copies will be available for sale and signing.

Sip Champagne while chatting with wine importer and film producer Martine Saunier, as she shares behind the scenes stories about her latest film, A Year in Champagne. Copies of the DVD will be available for sale and signing.

SABERING SPECTACLE
Learn the physics behind this party trick! Join members of our Maîtres d'Hôtel team for a lesson on how to open a Champagne bottle with a saber...or an assortment of other objects.

A GUESSING GAME
Dr. Jordi Ballester of Université de Bourgogne will challenge your senses and your communication skills, as you work with a partner to describe a wine well enough that they can guess it from behind a screen between you.

RIEDEL VERITAS TASTING
Try Oregon Pinot noir out of Riedel's most recent version of the original Oregon Pinot noir glass, the Veritas.

WHY IS THIS CHEESE SO DAMN EXPENSIVE?
Taste mass-produced cheeses against their artisanal counterparts, and decide for yourself if the time, energy, experience, and love that goes into the world's best cheeses is worth it.

HYDRATION STATION
Check out Smith Teamaker's newest creation: nitro-infused teas! Nossa Familia Coffee Toddle Cold Brew, plenty of icy Acqua Panna and San Pellegrino, and natural fruit sodas from HOTLIPS are also available.
AFTERNOON ACTIVITIES

SATURDAY AFTERNOON ACTIVITIES
On Saturday afternoon from 3:30 to 5:00 p.m., enjoy a variety of formal and informal activities. All activities take place on The Riley Hall Lawn (#2), unless indicated otherwise.

CELEBRATE CHARDONNAY
Pinot noir's paler cousin is the focus of this informal walkaround tasting. Taste a selection of Chardonnays from our Featured Wineries.

A YEAR IN CHAMPAGNE SCREENING
ICE Auditorium in Melrose Hall (#1), promptly at 3:30 pm
A special viewing of Martine Saunier's newest production, A Year in Champagne. Pull back the curtain for a glimpse into the real-life drama of making Champagne.

DOGS & FLOATS
Olympia Provisions, Portland's famous charcuterie house, brings their charming new hotdog cart. Step up and get a footlong accompanied by HOTLIPS natural fruit soda floats. Don't you feel like a kid again?

SUNNY DAY KEG
A palate cleanser courtesy of Heater Allen, an artisan brewery in McMinnville, Oregon.

JAZZ & ICED TEA
Enjoy a glass of Smith Teamaker's Exceptional Iced Tea, and rest your feet as you relax to music from long-time IPNC jazz ensemble, the Warren Rand Quartet.

SECOND CHANCES
If you missed one of the following small group activities on Friday, you have another opportunity to participate today!

A GUESSING GAME
RIEDEL VERITAS TASTING
WHY IS THIS CHEESE SO DAMN EXPENSIVE?

HYDRATION STATION
Rehydrate with Nossa Familia Coffee Toddy Cold Brew, icy Acqua Panna and San Pellegrino, and natural fruit sodas from HOTLIPS.
FEATURED WINERIES

AUSTRALIA

ELDRIDGE ESTATE
Red Hill, Mornington Peninsula
Tel: +61 414758960
www.eldridge-estate.com.au
Represented by David Lloyd
Featured Wine: 2012 Eldridge Estate

David Lloyd is the winemaker/proprietor of Eldridge Estate on the Mornington Peninsula, 60 miles south of Melbourne, Australia. Born in South Australia, David started making Cabernet Sauvignon in Coonawarra in the mid-1970s. He consulted across Victoria from 1981 to 1995 and during that time, he fell in love with Pinot noir. He and his late wife Wendy investigated vineyard sites in New Zealand and Australia. They purchased a property with eight acres of 10-year-old vines in 1995 in what is accepted as one of the coolest sites to grow Pinot noir in Australia. Since purchasing the property, David has changed the trellis system from vertical shoot positioned canopy to that designed by Oregon pioneer Scott Henry. He has also top-grafted vines to change from a single clone of Pinot noir to the current eight clones, plus six clones of Chardonnay. David trained as a research pharmacologist, but these days he considers himself a winemaker, having produced wine for the past 40 years.

NOTES:

CALIFORNIA

BIEN NACIDO ESTATE
Santa Maria, California
Tel: 805/938-1992
www.biennacidoestate.com
Represented by Trey Fletcher & Chris Hammell
Featured Wine: 2012 Bien Nacido Estate

Bien Nacido Estate is the winery of the acclaimed Bien Nacido and Solomon Hills Vineyards in the Santa Maria Valley. After 40 years of growing and selling premium grapes to some of the finest producers in California, Bien Nacido now offers their own expression of the estate vineyards. Winemaker Trey Fletcher produces terroir-driven Chardonnay, Pinot noir, and Syrah that communicate the unique characters of these remarkable sites. The terroir of Bien Nacido is a combination of shale-limestone soils, ocean breeze, and southwest exposure. Solomon Hills is the closest vineyard to the Pacific Ocean in the Santa Maria Valley, with soils that are composed primarily of ocean-derived sandy loams. The wines made from these special places are elegant, age-worthy, and deeply pleasurable.

NOTES:
CARTOGRAPH
Healdsburg, California
Tel: 707/433-8270
www.cartographwines.com
Represented by Alan Baker & Serena Lourie
Featured Wine: 2012 Perli Vineyard, Mendocino Ridge

A long-time public radio producer from Minnesota, co-owner and winemaker Alan Baker moved to California in 2005 to chronicle his love of wine with "Ratcasts from the Cellar Rat," a series of NPR-sponsored podcasts that captured the lives of Sonoma County winemakers. In 2006, using a web-based winemaking community developed by urban winery Crushpad, Alan invited listeners to join him in a winemaking project that was the world's first collaborative commercial winemaking project facilitated by social media. While working at Crushpad, Alan met Serena Lourie, who shared Baker's devotion to making Pinot noir and his interest in technology and social media. In 2009, they moved to Healdsburg and founded Cartograph. Cartograph specializes in cool climate Pinot noir and Alsace-styled white wines. From the foggy Russian River Valley to the rugged mountaintop farming of the Mendocino Ridge AVA, Cartograph wines all start with outstanding fruit from truly unique vineyards.

NOTES: ____________________________

CHAMP DE RÊVES VINEYARDS
Sonoma, California
Tel: 866/292-5040
www.champderevesvineyards.com
Represented by Eric Johannsen & Sam Jamison
Featured Wine: 2012 Anderson Valley

Since its founding in 2010, Champ de Rêves has become one of the premier producers of high-altitude Pinot noir in California’s Anderson Valley. The beautiful estate vineyard sits perched on the hills at 1,400-2,000 feet in elevation, high above the valley floor. The 150-acre vineyard site includes a patchwork of small blocks of low-yielding Pinot noir vines. This is the inspiration for Champ de Rêves, which translates to “Field of Dreams.” The winery is intent on creating wines that are an authentic expression of the rugged region, striving to capture the wild spirit of the Anderson Valley in each bottle.

NOTES: ____________________________
Farm life instills in one a deep sense of respect for family, a love of land and the joys of collaborative effort. Growing up on a working farm in upstate New York, Paul Hobbs experienced first-hand the influence of terroir on the character of fruit, when his father had him taste apples of the same variety grown in different orchards several miles apart from one another. CrossBarn is Paul Hobbs’s innovative winery dedicated to crafting wines of stunning quality and exceptional value, using traditional winemaking and sustainable farming methods. These sophisticated yet approachable wines focus on appellation expression: Cabernet Sauvignon from Napa Valley and Sonoma County, Pinot noir, Chardonnay, and rosé from the cool Sonoma Coast and Anderson Valley AVAs, and Sauvignon blanc from Sonoma Valley.

NOTES:

DAVIS BYNUM
Healdsburg, California
Tel: 866/422-7547
www.davisbynum.com
Represented by Greg Morthole & Rachel Voorhees
Featured Wine: 2012 Jane’s Vineyard, Dijon Clone 115

Originally distinguished as the first winery on Westside Road in Healdsburg, California, Davis Bynum was first to produce a single-vineyard Pinot noir from the Russian River Valley. The vintage was 1973 and the grapes were from Joe Rochioli’s now prized vineyard. Today, more than forty years later, the heritage of Davis Bynum lives on through the handcrafted creation of single-vineyard wines grown exclusively in the Russian River Valley.

NOTES:
DOMAINE DE LA CÔTE
Lompoc, California
Tel: 805/500-8337
www.domainedelacote.com
Represented by Sashi Moorman & Rajat Parr
Featured Wine: 2012 Bloom’s Field

Domaine de la Côte is a collection of six vineyards planted over 40 acres on the furthest western edge of the Santa Rita Hills appellation. The Domaine was purchased by Raj Parr and Sashi Moorman, along with their partner, at the beginning of 2013. Sashi Moorman discovered the site and developed the vineyards with Chris King in 2007. Although the domaine spans a mere 40 acres, the diversity of its climats is staggering: each vineyard has a unique geology, aspect, elevation, and microclimate. Such distinct expression of site, or terroir, in such close proximity, is unparalleled in California. The domaine organically farms its vineyards and makes its wines with the philosophy of “add nothing; take nothing away.”

NOTES:

FEL WINES
Yountville, California
Tel: 707/944-8642
www.felwines.com
Represented by Ryan Hodgins
Featured wine: 2012 Savoy Vineyard, Anderson Valley

FEL Wines produces Pinot noir, Chardonnay, and Pinot gris from the Anderson Valley and the Sonoma Coast. These cool climate regions are known for producing wines of bright acidity and considerable complexity. Crafted by winemaker Ryan Hodgins, FEL bottlings consistently offer the elusive combination of concentration and elegance. In addition to the Anderson Valley labels, FEL Wines features a unique portfolio of vineyard-designate wines, including both Pinot noir and Chardonnay from the estate Savoy Vineyard. The letters in FEL represent Florence Elsie Lede, proprietor Cliff Lede’s mother, a home winemaker who provided the early inspiration for Lede’s love of wine. Growing up in Alberta, Canada, Cliff remembers the tulip as signifying the end of winter, bringing with it a freshness and excitement of warmer days ahead. The FEL label, featuring an illustration of an opening tulip, is a tribute to Florence’s passion for gardening.

NOTES:
A 30-year pioneer in the Russian River Valley, Gary Farrell Vineyards & Winery crafts small-lot artisan wines that capture the balance and stylistic elegance of some of the finest vineyards in the region, including Rochioli, Allen, Bacigalupi, Hallberg, Ritchie, Durrell, Gap’s Crown, and Bien Nacido. Their legacy, producing Burgundian-styled, varietally expressive, site-specific Pinot noir and Chardonnay, is being expertly tended by winemaker Theresa Heredia, who works closely with the growers to showcase the exceptional fruit from their vineyards. A specialist in cool-climate Pinot noir and Chardonnay, Theresa came to Gary Farrell from Freestone Vineyards on the Sonoma Coast, where she achieved significant critical acclaim, including “Winemaker to Watch” honors from the San Francisco Chronicle.

NOTES:

Goldeneye began making acclaimed Pinot noir from its estate winery in the Anderson Valley in 1996. Blending grapes from four estate vineyards, Goldeneye is dedicated to crafting wines of refinement and elegance from a rich palette of fruit. Reflecting the Mendocino Coast’s unique marine influences, sites and soils, these grapes create complex, elegant Pinots. To further enhance natural depth and distinctiveness, only a small percentage of the finest fruit is selected for each vintage, before applying small-lot, artisan winemaking techniques.

NOTES:
HANZELL VINEYARDS
Sonoma, California
Tel: 707/996-3860
www.hanzell.com
Represented by Jason Jardine
Featured Wine: 2012 Hanzell Vineyards

In 1953, Ambassador James Zellerbach founded Hanzell Vineyards on a 200-acre estate perched in the hills high above the town of Sonoma. That original vineyard block is now the oldest producing Pinot noir vineyard in the New World. The winery’s vineyards are planted on the rocky, sometimes steep slopes that surround the winery. Owned by the de Brye family since 1975, today the winery produces just 6000 cases a year of estate bottled Chardonnay and Pinot noir. The focus and hallmark of their wines is their structure and ability to age in the tradition of Grand Cru Burgundy.

NOTES:

J VINEYARDS & WINERY
Healdsburg, California
Tel: 888/594-6326
www.jwine.com
Represented by Scott Anderson, Emile Eliason, & Lon Gallagher
Featured Wine: 2012 Bow Tie Vineyard

Founded by Judy Jordan in 1986, J Vineyards & Winery began as a producer of critically-acclaimed sparkling wines like their J Vintage Brut, J Late-Disgorged Vintage Brut, Brut Rosé, and Cuvée 20 Brut. However, Judy, always curious and innovating, came to the realization that her vineyards also would be ideal for producing site-specific, cool-climate Russian River Valley varietal wines like Pinot noir, Chardonnay, and Pinot gris. Today she continues to build on their 27-year legacy of excellence to bring you both award-winning sparkling wines, as well as highly-lauded varietal wines.

NOTES:
**LINCOURT VINEYARDS**  
Solvang, California  
Tel: 805/688-8554  
www.lincourtwines.com  
Represented by Lorna Kreutz & Ryan Aura  
Featured Wine: 2013 Lindsay’s Vineyard, Sta. Rita Hills

Founded in 1996 by Bill Foley, Lincourt produces benchmark, luxury and ultra-premium wines from Santa Barbara County. With vineyards in the cool Santa Maria Valley and the warmer Santa Ynez Valley, Lincourt is one of those rare wineries capable of producing world-class bottlings from both Bordeaux and Burgundian varieties. Sustainable farming techniques, block harvesting, small-lot vinifications, and an intelligent blend of traditional and modern winemaking methods have elevated Lincourt to the upper echelon of Santa Barbara wineries.

**NOTES:**

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**TYLER WINERY**  
Lompoc, California  
Tel: 805/741-7281  
www.tylerwinery.com  
Represented by Justin Willett & Erik Mallea  
Featured Wine: 2012 Bien Nacido-Old Vine

Tyler Winery, located at the western edge of the Santa Rita Hills, produces small lots of Pinot noir and Chardonnay from the cool climate vineyards of the Santa Rita Hills and Santa Maria Valley. Founded by Santa Barbara native Justin Willett in 2005, the goal always has been to convey the uniqueness and pedigree of Santa Barbara County’s climate and soils through Pinot noir and Chardonnay. Working with some of the area’s best vineyards and oldest vines, Tyler focuses on meticulous sustainable farming, minimal handling of the fruit and wine in the cellar, and reliance on traditional winemaking techniques to best express the power and class of this place.

**NOTES:**

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WALT WINES
Sonoma, California
Tel: 707/933-4440
www.waltwines.com
Represented by Megan Gunderson & Alison Frichtl
Featured Wine: 2012 Shea Vineyard, Willamette Valley

WALT is dedicated to producing top-quality single-vineyard and appellation wines that are intricate, integrated, and true to the terroir of the vineyards and regions of their origins. The wines are crafted with not only tremendous care for individual expression, but also with a good balance of acidity, tannins, and fruit. Winemaker Megan Gunderson takes an active role in managing the vineyard blocks, working to ensure the highest quality fruit. In the cellar, she employs “Old World” style winemaking techniques with a minimum of intervention, allowing the wines to be reflective of the vineyards.

NOTES:

WAYFARER
Sebastopol, California
Tel: 707/244/1006
www.wayfarervineyard.com
Represented by Cleo Pahlmeyer & Jamie Watson
Featured Wine: 2013 Wayfarer Vineyard

Inheriting her father’s vision and verve, Cleo Pahlmeyer is the new generation of Pahlmeyer and Wayfarer winemaking. When it came time to realize Wayfarer’s own label, it was obvious who would bring the energy and expertise needed. Returning to the family winery after working in the international art world, Cleo has worked closely with her father, Jayson Pahlmeyer, since 2008 to learn every aspect of the family business. Cleo has taken on Wayfarer as her own, sharing the passion, introducing the wines, and telling the story. “Wayfarer is a very special place for me personally. It has a soul that can only be felt by breathing in its air, walking on its soil, feeling its warmth. Now, we can begin to share this extraordinary vineyard through our Wayfarer wines.”

NOTES:
Hidden Bench is an estate winery situated in the heart of the Beamsville Bench sub-appellation of Niagara, Ontario. Since its establishment in 2003, this artisanal winery has established an on-going reputation for excellence. Driven by its mantra "Terroir, Technology, Sustainability, and Passion," Hidden Bench farms its low yield, organically-certified vineyards with a pervasive attention to detail, employs geothermal technology for its winemaking process, and generates its own electricity through solar panels. Hidden Bench's raison d'être is the ancient limestone-rich glacial moraine soils of the Beamsville Bench, which permit the Hidden Bench team to craft complex, terroir-driven Pinot noir, Chardonnay, and Riesling. The unique climatic conditions and soils continually inspire the winemaking team to use traditional, gentle, and minimal intervention techniques to produce both estate blends and single-vineyard wines which are truly reflective of their unique terroir.

NOTES: ________________________________

MEYER FAMILY VINEYARDS
Okanagan Falls, British Columbia
Tel: 250/497-8433
www.mfvwines.com
Represented by Jak Meyer, Janice Stevens-Meyer, & Chris Carson
Featured Wine: 2012 McLean Creek Vineyard

After a decision to change careers and enter the wine world, Jak and Janice Meyer spent three years searching for the perfect vineyard site in the Okanagan Valley. In 2006, they purchased a small 1.62-hectare vineyard in Naramata, British Columbia and in late 2008, they purchased a 6.9-hectare property in Okanagan Falls. They hired the best winemaker and viticulturist, Chris Carson. In traditional Burgundian style, Meyer Family Vineyards focuses on small case lots of Chardonnay and Pinot noir expressive of their unique place of origin. They harvest and craft their wines with great attention to detail, producing fewer than 6000 cases from mature 18-to-20-year-old vines.

NOTES: ________________________________
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 include 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.

NOTES:____________________

BACHELDER BOURGOGNE
Nuits-Saint-Georges, France
Tel: 905/932-3942
www.thomasbachelder.com
Represented by Thomas Bachelder & Mary Delaney-Bachelder
Featured Wine: 2012 Côte de Nuits-Villages “La Montagne”

Although Thomas and Mary also make wine in Oregon and Niagara, Burgundy is Thomas Bachelder’s 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 ‘Hills of Gold’) is a long strand of hills stretching from Dijon to Chalon and there, Thomas works, where possible, with organic vignerons to ensure that the local ‘sense of place’ is best expressed. The Bachelder vineyards stretch from Nuits-Saint-Georges in the north, through Beaune, heading south to Puligny-Montrachet. Bachelder has rented very modest cellars just outside of Beaune and leads a ‘Garagiste-like’ existence. Wherever he works, Thomas crafts wines that sing of their origin with as little ‘makeup’ as possible – wines that are finely perfumed and tightly-wound, offering the classic refined fruit and textured minerality of the best terroirs, whether grown in the limestone-laced Burgundian earth, or the complex sedimentary and volcanic-derived soils of Oregon.

NOTES:_____________________
Jean-Baptiste is from a line of highly respected and successful winemakers going back more than 160 years in the village of Santenay. Jean-Baptiste started his career in the family vineyard benefiting from five generations of experience. He was awarded Côte de Beaune “Young Winemaker of the Year” in 2012 during the Hospices de Beaune Auction and received his award from Allen Meadows. Since joining Domaine Chanzy in 2013, Jean-Baptiste has had full responsibility for vinification of both red and white wines and has also led the modernization of the production facilities with regular support from his father, Marc, and uncle, Pascal (in charge of the viticulture).

NOTES:

DOMAINE CHEVROT
Cheilly-lès-Maranges, France
Tel: +33 (0)3 85 91 10 55
www.chevrot.fr
Represented by Fernand Chevrot
Featured Wine: 2012 Maranges 1er Cru “Croix Moines”

Located in the Maranges region at the southern part of the Côte de Beaune wine region, Domaine Chevrot consists of 17 different appellations spread over a total area of 18 hectares. It was Paul and Henriette Chevrot who gave their blood, sweat, and tears to establish the family domaine. In 1973, the management was passed to son Fernand and wife Catherine, and then onto sons Pablo and Vincent. Pablo started working for the domaine in July 2002 after completing his studies. Vincent, the younger of the sons, joined the family domaine in 2007 after completing his studies and gaining winemaking experience in France and around the world. Love for the vines and the wine and the awareness of the need to respect the earth and its terroir have led the domaine to adopt organic horticultural methods, including cultivation of some vineyards by horse to ensure minimum compaction of the earth.

NOTES:
DOMAINE LUCIEN JACOB

Echevronne, France
Tel: +33 (0)3 80 21 52 15
Represented by Jean-Michel Jacob & Christine Jacob
Featured Wine: 2012 Savigny-lès-Beaune 1er Cru “Les Peuillets”

Domaine Lucien Jacob is situated in Echevronne, a small village in the hills outside Beaune. Jean-Michel and Chantal, two of Lucien’s children, run the estate together with Christine, Jean-Michel’s wife. The domaine is comprised of 17 hectares: Bourgogne Hautes Côtes de Beaune, Savigny-lès-Beaune village and 1er Cru, Pernand-Vergelesses 1er cru, Beaune 1er Cru, Chambolle-Musigny, and Gevrey-Chambertin. Viticultural methods are sustainable and respectful of the environment. The grapes are all handpicked, sorted, and 100% de-stemmed. The red wine is matured in oak barrels varying from new to four years old and bottled at the estate with a light filtration over clay plates. The white grapes are pressed whole with direct fermentation in oak barrels for the Chardonnay and in steel tanks for the Aligoté.

NOTES:

DOMAINE NUDANT

Ladoix-Serrigny, France
Tel: +33 (0)3 80 26 40 48
www.domaine-nudant.fr
Represented by Guillaume Nudant
Featured Wine: 2012 Aloxe-Corton “Clos de la Boulotte”

Domaine Nudant spreads over 16 hectares in Côte de Beaune and Côte de Nuits and exploits around 20 appellations (regional, village, 1er Cru, and Grand Cru). They strive to respect their terroir with controlled yields, frequent ploughing, and the use of chemical-free fertilizer. Inspired by the same willingness and the same conviction to always do well, each generation applies itself with force and determination to work the vines, which are a source of life, joy, and hard work. Today the wine is made by Guillaume Nudant, the fourth of his generation.

NOTES:
DOMAINE MARC ROY
Gevrey-Chambertin, France
Tel: +33 (0)3 80 51 81 13
Represented by Alexandrine Roy
Featured Wine: 2013 Gevrey-Chambertin “Clos Prieur”

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.” After wine studies in Beaune, Alexandrine took over as the fourth 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% 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.

NOTES: ____________________________________________________________
FRANCE

(Champagne)

Champagne Ayala*
Aÿ, France
Tel: +33 (0)3 26 55 15 44
www.champagne-ayala.fr

Founded in 1860 by Edmond de Ayala, Ayala is one of the most historic houses in Champagne. It was one of the 18 founding members of the "Grandes Marques de Champagne" syndicate in 1882 and went through a golden age in the 1920s and 1930s, when it was one of the largest ten houses in Champagne. Known more recently as "the sleeping beauty of Champagne," it began its re-ascent to fame when it was purchased by the Bollinger group in 2005. Based in the village of Aÿ, Ayala is known for its delicate and pleasurable style, large chardonnay component, and low levels of dosage. It is known as a "sleeping beauty" because of its jewel-like Art Deco cellars from 1912, consisting of 1.6 miles of chalk tunnels extending 75 feet underground, which provide perfect temperature and humidity. The wines are crafted by Caroline Latrive, one of only two female cellar masters in Champagne.

Champagne Baillette-Prudhomme
Trois-Puits, France
Tel: +33 (0)3 26 82 37 14
www.champagnejb.com
Represented by Bryan Maletis
Featured Wine: "Memoris" Premier Cru NV

Champagne Baillette-Prudhomme is now on its sixth generation of family operation. It is currently run by mother Marie France, and her two daughters, Laureen and Justine. Laureen has taken the helm as the primary vigneron, and as a woman in her 20s, she is a truly an up-and-coming star. The secret of this Champagne is in their old vineyards and the fact that all of the cuvées are at least 50% reserve wine, which gives special flavors and a great balance to the final bottle. They own five hectares and they follow the very traditional method of making Champagne from using an old press to careful attention in the cellar.

Champagne Billecart-Salmon*
Mareuil-sur-Aÿ, France
www.champagne-billecart.fr

In the heart of Champagne, situated in the charming village of Mareuil-sur-Aÿ, is a Champagne house family-owned and independent for nearly 200 years. From the foundation of the house of Billecart-Salmon in 1818 until now, each generation has been committed to perpetuate the family tradition through standing by the immutable oath: ‘Give priority to quality, strive for excellence’. The family continually works to modernize the art of their wine making while working from nearly two centuries of experience. Today, the Billecart family legend continues thanks to François and Antoine Roland-Billecart, representing the sixth generation, who lead the house with the support of their father, Jean Roland-Billecart.

*Grand Seminar only
CHAMPAGNE BOLLINGER
Aÿ, France
Tel: 914/769-3000
www.champagne-bollinger.com

Family-owned since 1829, and based in the village of Aÿ in the heart of the Champagne region, Champagne Bollinger is revered around the world for the elegant and complex champagnes produced from their exceptional vineyards, with an emphasis on the Pinot noir grape, and a uniquely rigorous nurturing of their wines. Bollinger's carefully farmed 400 acres of primarily Grand Cru and Premier Cru vineyards make them one of the most important vineyard owners in all of Champagne. The family's tenacity in continuing with labor-intensive hand-riddling, vinification in small, old casks, and long aging of reserve wines in magnums under cork, results in Champagnes of true individuality and excellence. Bollinger's Special Cuvée, their more recent Rosé release, La Grande Année, R.D. (recently disgorged), and Vieilles Vignes Françaises all hold a place of distinction at the table of the world's great Champagnes.

CHAMPAGNE HENRI GIRAUD
Aÿ, France
www.champagne-giraud.com
Represented by Claude Giraud & Antoinette Giraud
Featured Wine: Fût de Chêne Brut Multi-Vintage

Claude Giraud represents the 12th generation of the Giraud-Hémart family. In 1982, he took over the management of the Henri Giraud Champagne house. His project was twofold: to develop new and exceptional cuvées and to extend the company's notoriety by means of a selective distribution network. Combining cutting-edge technology with traditional work on small oak barrels, he helped the house to entirely revamp pressing and vinification. His philosophy: "Like all great wine, Champagne is indissociable from a great terroir, a great forest, and a great history."

NOTES:

*Grand Seminar only
ITALY

CASTELFEDER
Egna, Alto Adige
Tel: +39 (0)4 71 82 04 20
www.castelfeder.it
Represented by Ines Giovanett & Ivan Giovanett
Featured Wine: 2012 Riserva “Burgum Novum”

After his double-degree in oenology and wine growing in 2005 and several experiences in wineries outside of Italy, Ivan joined Castelfeder to focus on the production of the wines. Within a couple of years, with his talent and determination as well as the experience of Günther and Alfons, Ivan was able to bring a fresh and new vision to the winery. Ines, the Giovanett’s youngest daughter, joined the winery in 2006 after several university experiences. Beginning her career in winery administration, Ines soon discovered her passion and aplomb for sales, and worked with her dad to extend the Castelfeder brand initially in Germany and Austria. Ines examines export market possibilities, and leads the export sales and marketing efforts for Castelfeder wines.

NOTES:

GIRLAN
Cornaiano, Alto Adige
Tel: +39 (0)4 71 66 24 03
www.girlan.it
Represented by Gerhard Kofler & Günther Haas
Featured Wine: 2012 Riserva Trattmann Mazon (Mazzon)

The Cantina Girlan was founded in 1923 in an ancient farmstead from the 16th century in the village of Girlan. Back then, 90 years ago, 23 winegrowers laid the foundation stones of what was later to become the winery seen today. About 200 greatly committed and motivated winegrowers and their families farm an area covering about 215 hectares (533 acres) of vineyards in the best production areas of Oltradige and Bassa Atesina. Winemaker Gerhard Kofler took over the reins of the Cantina Girlan 10 years ago. He keeps in close personal contact with the winegrowers and provides his professional advice during the growing season. This beneficial exchange of expertise sets the foundations for producing highest quality wines. A new grape-receiving station, a more functional pressing room, and a new fermentation cellar were completed just before the beginning of the 2010 harvest. Since 2010, grapes have been processed using a careful and gentle method, which uses gravity instead of mechanical means to move them through the process.

NOTES:
WEINGUT GOTTARDI
Mazzon, Alto Adige
Tel: +39 (0)4 71 81 27 73
www.gottardi-mazzon.com
Represented by Alexander Gottardi
Featured Wine: 2012 Mazzon (Mazon)

The Winery Gottardi is situated in Mazzon, a small village and part of Egna in the southern part of Alto Adige. It was bought in 1986 by the family Gottardi, who live in Austria, but have roots some generations ago in Trentino. In 1995, it was completed by building a new, modern winery. The family Gottardi owns nine hectares of vineyards, which are planted exclusively with Pinot noir in the “Guyot” system. In normal years, there is only one wine in the portfolio, called Südtiroler Blauburgunder Mazzon DOC. In very selective years there is also a very small quantity of a Riserva, which is distributed exclusively by some selected distributors in Italy and Austria. Owner Alexander Gottardi is responsible for the winery and vinification.

NOTES:

J. HOFSTÄTTER
Tramin, Alto Adige
Tel: +39 (0)4 71 86 01 61
www.hofstatter.com
Represented by Martin & Niklas Foradori Hofstätter
Featured Wine: 2012 Barthenau Vigna S. Urbano

Since 1970, Martin has lived in the small, very accessible South Tyrolean village of Tramin. The 50 hectares (124 acres) of family-owned vineyards are uniquely located on both sides of the Adige Valley, each claiming a completely different microclimate. He can thank the knight Ludwig Barth von Barthenau, founder and previous owner of his winegrowing estate Barthenau, for the tradition of over 150 years in Pinot noir. The grapes for his unique single-vineyard wine “Barthenau Vigna S. Urbano” grow on vines that are seventy years old. Since 2014, Martin Foradori Hofstätter is also dedicated to the Saar/Mosel region of Germany. He has realized his dream of producing world-class Riesling as co-owner of the historic Dr. Fischer Wine Estate.

NOTES:
NEW ZEALAND

CAPITELLO WINES
Marlborough, New Zealand
Tel: 541/520-3092
www.capitellowines.com
Represented by Ray Walsh & Jennifer Walsh
Featured Wine: 2013 Marlborough

Wine wasn’t on Ray’s mind as a young man, but his love of adventure took him to Europe, where he worked his way through the vineyards, learning as he went and as opportunities came along. Ray continued his study of enology back home in New Zealand, and before long, Ray was creating wine for Villa Maria and then Coopers Creek. In 1993, Ray was recruited as cellar master by King Estate, and in 1999, he was named winemaker. Ray started his own craft artisan brand, Capitello Wines, in 2003. Ray and his family live in Eugene, Oregon, where their wines are produced and their tasting room is located, but they head to New Zealand each spring to work harvest and produce additional wines from the Marlborough region. “I learned about grape growing in New Zealand, and I learned about winemaking here in Oregon, so I feel really blessed to be able to produce wines from each distinctive region to showcase the stark contrasts of terroir from opposite ends of the world.”

NOTES:

ESCARPMENT
Martinborough, New Zealand
Tel: +64 (0)6 306 8305
www.escarpment.co.nz
Represented by Larry McKenna & Carol Bunn
Featured Wine: 2013 Escarpment

Larry McKenna might easily be described as the Prince of Martinborough Pinot. Larry was born and bred in Adelaide, South Australia, graduated from Roseworthy Agricultural College in 1976, and has nearly three decades of winemaking experience under his belt. After traveling for a stint through Europe sampling the wine culture, he ‘cut his teeth’ at Delegat’s Wine Estate in Auckland, New Zealand. In 1986, Larry left Auckland to take up the position of CEO/winemaker at Martinborough Vineyard in the Wairarapa region. From 1986 to 1999, he grew this company from 20 to 160 tons and firmly put Martinborough Vineyard, and himself, on the world map as one of the pre-eminent New World Pinot noir winegrowers. Since 1999, Larry has been director and winemaker for Escarpment Vineyard. Escarpment was established with a simple aim: to continually produce the very best of tomorrow’s definitive New World wines. Escarpment aims to reward wine lovers with progressive and suggestive wines that encourage them to venture to the edge of wine loving and appreciation.

NOTES:
LOVEBLOCK
Central Otago, New Zealand
Tel: +64 (0)9 373 3574
www.loveblockwine.com
Represented by Erica Crawford
Featured Wine: 2012 Central Otago

Erica, a graduate of the University of Cape Town, started life as an aspirational medical scientist and then progressed to the pharmaceutical industry. Erica made New Zealand home after marrying winemaker Kim Crawford. For nine years, Erica and Kim forged a brand and then sold their company. Loveblock heralds their return to the industry. Erica is an active member of the Global Women New Zealand Advisory Board, an organization which works to expand the influence of women and helps to shape and mentor emerging leaders. She holds a number of directorships, both in the wine industry and in other sectors.

NOTES:

TWO PADDOCKS
Central Otago, New Zealand
Tel: +64 (0)3 449 2756
www.twopaddocks.com
Represented by Sam Neill, Jacqui Murphy, & Mike Wing
Featured Wine: 2012 Two Paddocks

Two Paddocks is a small family wine producing business entirely dedicated to making great wine. It started in 1993 with modest ambitions and five acres of Pinot noir in the original little vineyard at Gibbston, Central Otago. At the same time, friend Roger Donaldson planted the land next door, hence the name Two Paddocks. The original vineyard has now been augmented by two other small, superbly sited vineyards in the Alexandra district, and Redbank, a lovely 130-acre farm nestled between two dramatic rocky escarpments. “We hope and trust that you will enjoy Two Paddocks wine, as much as we enjoy making it. We certainly enjoy drinking it, which makes it a little scarcer than perhaps it might be otherwise.”

NOTES:
OREGON

ADELSHEIM VINEYARD
Newberg, Oregon
Tel: 503/538-3652
www.adelsheim.com
Represented by David Adelsheim & Dave Paige
Featured Wine: 2012 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.

NOTES:

AMALIE ROBERT ESTATE
Dallas, Oregon
Tel: 503/882-8833
www.amalierobert.com
Represented by Ernie Pink & Dena Drews
Featured Wine: 2012 Wadenswil Clone

Amalie Robert Estate was founded by Dena Drews and Ernie Pink in 1999. Dena and Ernie left the corporate world behind to grow Pinot noir in the 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 33.84 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 their 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." Amalie Robert is a combination of Dena's middle name, "Amalie" (pronounced AIM-a-lee), and Ernie's, "Robert."

NOTES:
ANALEMMA WINES
Mosier, Oregon
Tel: 541/478-2873
www.analemmawines.com
Represented by Steven Thompson & Kris Fade
Featured Wine: 2010 Atavus Vineyard Blanc de Noir Sparkling

Founded by Steven Thompson and Kris Fade in 2010, Analemma Wines was built upon the opportunity to manage one of the oldest vineyards in the Pacific Northwest: The Atavus Vineyard. With just twelve acres of history and a vision, the two embarked on a mission to breathe life back into the old vines, ferment rare fruit, and bottle a truly unique vinous expression of the Pacific Northwest. Current wine production includes Pinot noir, Gewürztraminer, Chardonnay and a compelling blanc de noir sparkling wine made in the Methode Champenoise. With the addition of an estate property in Mosier, Oregon in 2011, this small team now farms a diverse selection of vineyards in the heart of the Columbia Gorge AVA that reflect the tension between cooler, Pacific maritime and warmer, eastern continental influences.

NOTES:

ANTICA TERRA
Dundee, Oregon
Tel: 503/244-1748
www.anticaterra.com
Represented by Maggie Harrison
Featured Wine: 2012 Antikythera

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 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.

NOTES:
ARGYLE WINERY
Dundee, Oregon
Tel: 503/538-8520
www.argylewinery.com
Represented by Nate Klostermann & Chris Cullina
Featured Wine: 2013 Nuthouse

Established in 1987, Argyle Winery has discovered the importance of encouraging 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.

NOTES:

BEAUX FRÈRES
Newberg, Oregon
Tel: 503/537-1137
www.beauxfreres.com
Represented by Michael Etzel & Grant Coulter
Featured Wine: 2013 The Beaux Frères Vineyard

The story begins in the late 1980's on an old dairy/pig farm in Yamhill County. Michael Etzel and his brother-in-law started the project that would become known as Beaux Frères. The original building was in fact a pig barn that was converted into a winery in 1990. It still retains its "rustic charm." The original idea was to simply grow grapes and continue to run the farm on Ribbon Ridge. Yet when Michael and his "Beaux Frères" saw the potential in the young vineyard, they solicited help to convert the barn into a working winery - including a crush pad, barrel room, small lab, and a make-shift tasting area. The property is tended following the principles of organic and biodynamic farming, though not certified as either. The wines are grown and vinified to naturally express the characteristics of the vintage and a place.

NOTES: 
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 Services
#41  Frerichs Hall
#5  Graf Hall
#16  Greenhouse
#26  Grover Hall
#48  Health & Human Performance
#54  Helser Baseball Field
#40  Hewitt Hall
#47  Hewlett-Packard Apartments
#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
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.

NOTES:

Bethel Heights Vineyard was established in 1977 in the Eola-Amity Hills by twin brothers Ted and Terry Casteel and their partners Pat Dudley and Marilyn Webb. Over thirty years they grew the estate vineyards to 100 acres, but the original 50 acres of own-rooted Pinot noir and Chardonnay vines they planted in the 70s continue to provide the backbone of Bethel Heights estate grown wines. In 2006, cousins Ben Casteel (son of Terry and Marilyn) and Mimi Casteel (daughter of Ted and Pat) took the helm at Bethel Heights. Tradition, spiced with revolution, is proving to be a recipe for ever-more-interesting wines.

NOTES:
BIG TABLE FARM
Gaston, Oregon
Tel: 503/662-3129
www.bigtablefarm.com
Represented by Brian Marcy & Clare Carver
Featured Wine: 2013 Willamette Valley

In 2006, Brian and Clare moved to Oregon from Napa, where Brian had been making wine for ten years. They bought property in the Willamette Valley, which is now Big Table Farm. This Oregon adventure was inspired by their desire to grow grapes, make wine, and to have the space for all of Clare’s animals and Brian’s wacky projects. They named the farm and winery after the goal to provide a gracious and welcoming table, with a cornucopia of handcrafted food and wine. Now, almost ten years after they took the leap, Brian and Clare have developed the land into a working farm and have built a winery and barn. In Brian’s words, “We feel lucky to live here and we are still in awe and deeply grateful for the chance to build this dream and share it with you!”

NOTES:

BOEDECKER CELLARS
Portland, Oregon
Tel: 503/224-5778
www.boedeckercellars.com
Represented by Stewart Boedecker & Athena Pappas
Featured Wine: 2012 Athena, Willamette Valley

Boedecker Cellars is a husband and wife owned-and-operated artisan producer of Pinot noir, Pinot blanc, Pinot gris, and Chardonnay. Since founding the label in 2003, the pair have consistently earned critical recognition for their elegant and subtle wines. Stewart—enologist, winemaker, and vineyard lead—began his wine education in New York at Cornell University, expanded it in northern California, and now has nearly two decades of experience making wines in Oregon’s Willamette Valley. Athena serves as winemaker, cellar master, and general manager. Using traditional techniques involving small fermenters, indigenous yeasts, and extended élevage, Boedecker Cellars handcrafts Pinot noirs that reflect the unique terroirs of each vineyard and of the Willamette Valley.

NOTES:
COELHO WINERY
Amity, Oregon
Tel: 503/835-9305
www.coelhowinery.com
Represented by Dave Coelho, Deolinda Coelho, Samuel Coelho, & Bryn Coelho
Featured Wine: 2012 Paciência, Coelho Estate Vineyard

Coelho Winery was established in 2004 by the husband and wife team of Dave and Deolinda Coelho, both second generation Portuguese-Americans. They are joined in business by their sons, David and Samuel Coelho. The Coelhos believe that great wine is made in the vineyard and they farm accordingly. The Coelho Vineyard uses sustainable viticulture practices for the utmost care and attention of the vines and the environment. They hand pick, hand sort, and only use native yeast fermentation to ensure their wines naturally reflect the beauty and uniqueness of the Willamette Valley. The Coelhos have incorporated ties to their Portuguese heritage into the winery and their wines. Each wine is designated by a Portuguese name, which reflects the varietal and the story of the harvest.

NOTES:

COEUR DE TERRE VINEYARD
McMinnville, Oregon
Tel: 503/883-4111
www.cdtvineyard.com
Represented by Scott Neal & Lisa Neal
Featured Wine: 2012 Abby's Block Reserve

In the dynamic foothills of the McMinnville AVA located in Oregon's Coast Range, Lisa and Scott Neal started Coeur de Terre Vineyard with limited capital, a used tractor, and a vision of how they would develop the 50-acre estate property. Since 1998, their bootstrap philosophy including grafting their own vines, developing their own vineyard, and building their own winery has created a vibrant family business focused on producing wines that reflect the topographical and geological diversity from their now 100-acre estate. With a dedication to sustainable and organic practices, Lisa's vineyard management and Scott's style of winemaking coaxes out the unique differences of the individual blocks to produce wines true to the time and place from which they come. Lisa and Scott are incredibly grateful to be a part of the Oregon wine industry and to be able to raise their family in such a beautiful place.

NOTES:
CROWLEY WINES
Newberg, Oregon
Tel: 971/645-3547
www.crowleywines.com
Represented by Tyson Crowley & Emily Crowley
Featured Wine: 2012 La Colina

Crowley Wines was founded in 2005 by Tyson and Emily Crowley with a focus on pure, vintage-driven winemaking. Starting at the source, they favor older clones of Chardonnay and the classic Wadenswil and Pommard Pinot noir clones due to their late ripening nature and acid retention. They work with family owned vineyards and prefer cooler, high elevation sites. Their friends and growers are committed to non-irrigated and low impact farming. They are members of the Deep Roots Coalition and primary vineyard sources are LIVE certified or certified organic. In the winery the highest priority is to create the most direct evidence of both vintage and place while making elegant and exciting wines. This means (wine geek alert!) minimal acid additions, no extraction enzyme, employing native yeasts, extended aging in mostly neutral oak and minimal fining or filtration. They value purity of expression over stylized wines and hold essential the belief that they cannot improve on nature.

NOTES:

DANCIN VINEYARDS
Medford, Oregon
Tel: 541/245-1133
www.dancinvineyards.com
Represented by Dan Marca & Brian Denner
Featured Wine: 2012 “Trata” Southern Oregon

Within a year of their storybook meeting in 1995, Dan and Cindy (DANCIN) began researching wine and viticulture at University of California Davis. Twelve years later, they discovered a perfect plot of land nestled within the forested foothills of southern Oregon, just outside of the gold rush community of Jacksonville. A northwest facing slope, benefitting from the late afternoon shade provided by the surrounding tall pines and cedars, it would become the perfect terroir for growing Pinot noir with a sense of place. Planted to seven distinct clones, the vineyards are meticulously maintained through continual assessment during each and every facet of the growing season, making every effort to achieve vine balance. At the point of perfect ripeness, each cluster is hand harvested and sorted, first in the vineyard, and then twice more on the crush pad. Their limited production Pinot noirs are hand-crafted using minimalist, old world techniques that complement the practices in the vineyard.

NOTES:
Established in 1987, Domaine Drouhin Oregon is owned by the Drouhin family of Burgundy. Today, the winery sits on a 225-acre estate, with 124 acres under vine in the Dundee Hills. The Drouhin family also recently purchased Roserock, a beautiful vineyard in the Eola-Amity Hills. Fourth-generation winemaker Véronique Drouhin-Boss has become internationally recognized for producing wines of distinction, balance, and longevity. Philippe Drouhin, who oversees the family vineyards in Burgundy and Oregon, is equally well regarded for his viticulture skills. Domaine Drouhin Oregon’s vineyards and winery are both LIVE-certified sustainable, and the property maintains one of the largest solar panel arrays of any Oregon winery. The family’s principled approach to viticulture and winemaking, and long experience with Pinot noir and Chardonnay, have earned an international reputation for consistent excellence.

NOTES:

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 all have 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.”

NOTES:
EVESHAM WOOD WINERY
Salem, Oregon
Tel: 503/371-8478
www.eveshamwood.com
Represented by Erin Nuccio
Featured Wine: 2012 Le Puits Sec

Founded in 1986 by Russ and Mary Raney, Evesham Wood has strived to produce balanced, terroir-driven wines for over 25 years. The estate vineyard, Le Puits Sec, has been farmed organically for nearly two decades and obtained organic certification in 2000. In 2007, Erin Nuccio came to Evesham Wood to apprentice under Russ and to produce his Haden Fig wines. Three years later, Erin was asked by the Raneys to take over Evesham Wood and carry on its legacy. Erin is committed to keeping Evesham Wood's tradition alive by focusing on hands-off winemaking, the exclusive use of dry-farmed vineyards and sustainable, organic viticulture.

NOTES:

THE EYRIE VINEYARDS
McMinnville, Oregon
Tel: 503/472-6315
www.eyrievineyards.com
Represented by Jason Lett
Featured Wine: 2013 Willamette Valley

In the spring of 1965, 25-year old David Lett moved to Oregon "with 3,000 grape cuttings and a theory." David planted the cuttings in a rented nursery plot, and began his search for a perfect site for a vineyard. This was the first planting of Pinot noir, Chardonnay, and related varieties in the Willamette Valley and the first planting of Pinot gris in the new world. In 1966, the search was over, and David and Diana Lett re-planted Eyrie's founding vines in their permanent home in the red hills of Dundee. As the Letts were planting these vines, they witnessed a pair of Red-tailed hawks building a nest in the fir trees above the young vineyard. Their feeling of kinship with these hawks, inspired the name Eyrie, an old word meaning "hawk's nest." David and Diana's son, Jason Lett, took over as winemaker and proprietor of The Eyrie Vineyards in 2005. Building on the foundation laid in 1965, Jason and his crew continue to pioneer new varieties and to seek the most profound statement of the place that is Eyrie's home.

NOTES:
GOODFELLOW FAMILY CELLARS
McMinnville, Oregon
Tel: 503/583-1040
www.goodfellowfamilycellars.com
Represented by Marcus Goodfellow & Gaironn Poole
Featured Wine: 2012 Heritage

Goodfellow Family Cellars are partners Marcus Goodfellow, Gaironn Poole, and Fletcher Goodfellow. Working with old vine, dry farmed vines in Oregon’s northern Willamette Valley, they are crafting wines that strive for elegance, purity, and the crystalline expression of site unique to great Pinot noir.

NOTES:

GROCHAU CELLARS
Amity, Oregon
Tel: 503/835-0208
www.grochaucellars.com
Represented by John Grochau & Kerri Kelvin
Featured Wine: 2012 Bjornson Vineyard

Grochau Cellars has been the project and passion of John Grochau since 2002. John and his wife, Kerri Kelvin, grew up in Portland and watched their backyard evolve into a world-class wine producing region. Years of working at some of Portland’s finest restaurants shaped John’s aim to produce wines that are highly aromatic, complex, and food friendly. John was fortunate enough to learn the trade from some of the Willamette Valley’s finest winemakers including Doug Tunnel of Brick House Wines. John works closely with his growers to produce wines that are honest, true to their roots, and celebrate the subtleties of vintage variation.

NOTES:
Kelley Fox Wines is a small winery producing Pinot noir from self-rooted, dry-farmed, old vines of the historic Maresh Vineyard in the Dundee Hills, and the Demeter-certified biodynamic Momtazi Vineyard in the McMinnville foothills since 2007. Kelley Fox has been a full-time, on-the-floor winemaker for over fifteen years. Most of the canopy work in her blocks at Maresh she does personally and in solitude, including the biodynamic sprays. The wines are touched only by Kelley, but they are not a personal expression. No stylistic intentions are imposed. They are silent, living songs of these beautiful farms. Ovid wrote in his “Metamorphoses” that we have entered the Age of Iron, “that hard age of baser vein” (I, line 128), but farms like Maresh and Momtazi are tended with such deep respect for nature that they feel more like the previous Ages of Silver or Bronze.

NOTES:

Lemelson Vineyards
Carlton, Oregon
Tel: 503/852-6619
www.lemelsonvineyards.com
Represented by Eric Lemelson & Matt Wengal
Featured Wine: 2013 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. Lemelson Vineyards crafts age worthy Pinot noir, Chardonnay, Riesling, and Pinot gris using wild yeasts, long, patient elevation, and gentle processing. Their goal is to produce distinctive wines that speak clearly of their origins.

NOTES:
Matt Berson of Love & Squalor began his adventures in winemaking in 2003 when he was rescued from an illustrious restaurant career by a band of marauding Oregon vintners. He was first taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. Additionally, he has scurried in the cellars of Jimi Brooks & Chris Williams (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarpment, NZ), and Erni Loosen (Dr. Loosen). Matt launched the label in 2006 while he served as assistant winemaker for Tad Seestedt at Ransom Wines. Love & Squalor focuses on Pinot noir and Riesling sourced from northern Willamette Valley vineyards. These wines are un-manipulated and honest. Matt currently practices his craft in a shared winery in McMinnville. He lives in Portland in an old house filled with curly girls, including his wife and partner in crime, Angie Reat.

NOTES:

LUMINOUS HILLS
McMinnville, Oregon
Tel: 503/852-0097
www.luminoushills.com
Represented by Byron Dooley & Dana Dooley
Featured Wine: 2013 Estate “ASTRA”

In 2001, Byron traded in his high tech life for mud boots and a wine glass and never looked back. He studied enology and viticulture at Napa Valley College, interned for a respected Pinot noir producer in Sonoma, planted a small vineyard on Howell Mountain in Napa, and produced wine from that vineyard. After earning his winemaking degree, Byron and his wife Dana were drawn to Oregon’s Willamette Valley for its beauty, climate, and world-class Pinot noir. In 2004, they purchased and planted the 12-acre Luminous Hills Vineyard in the Yamhill-Carlton AVA, a property once owned by Steve Jobs. With its favorable elevations, aspects, and soil compositions, Luminous Hills expresses a broad array of distinctive qualities from a small geographic area. Meanwhile, Dana launched a chocolate business, specializing in wine pairing chocolates. During the 2015 IPNC, Byron looks forward to sharing his passion for this remarkable grape with you.

NOTES:
LUMOS WINE CO.
Philomath, Oregon
Tel: 541/929-3519
www.lumoswine.com
Represented by Dai Crisp & Julia Cattrall
Featured Wine: 2012 Temperance Hill Vineyard

The Lumos Wine Co., launched in 2000 by Dai Crisp and his wife and business partner, PK McCoy, is a small operation at just 3,000 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 Gewürztraminer come from Temperance Hill Vineyard, Wren Vineyard, and Logsdon Ridge Vineyard. Dai and Julia, close collaborators in the winery, work together to carefully craft the wines with minimal intervention so that each clearly expresses the vintage both in terms of weather and earthly origin. The wines are organic and salmon safe certified.

NOTES:

MONTINORE ESTATE
Forest Grove, Oregon
Tel: 503/359-5012
www.montinore.com
Represented by Rudy Marchesi & Ben Thomas
Featured Wine: 2012 Parsons’ Ridge

Planted in 1982, Montinore Estate is home to 230 acres of certified biodynamic vineyards and a 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 Efren 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 true 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 Montinore’s special place in the northern Willamette Valley.

NOTES:
PENNER-ASH WINE CELLARS
Newberg, Oregon
Tel: 503/554-5545
www.pennerash.com
Represented by Lynn Penner-Ash & Ron Penner-Ash
Featured Wine: 2013 Estate Vineyard

Penner-Ash Wine Cellars embodies the spirit and passion of small producers focusing on Pinot noir in the northern Willamette Valley of Oregon. Lynn was lured to Oregon by Rex Hill Vineyards in 1988 after working for many years in premier wineries in the Napa Valley. Lynn and her husband Ron started Penner-Ash Wine Cellars in 1998. In the winery, the focus is on small-lot indigenous yeast fermentation with extended cold soaks to extract a rich, fruit-focused and textured mouth feel. Each lot is treated individually and depending on the outcome, either blended into a reserve-quality Willamette Valley Pinot noir or bottled separately as a vineyard designate. Embraced by 80 acres of land, the Penner-Ash winery and tasting room sit amid 15 acres of estate Pinot noir vineyards, with breathtaking and expansive views of the vineyard and the valley, bound by the Chehalem Mountains to the north and the Red Hills of Dundee to the south.

NOTES:

PONZI VINEYARDS
Sherwood, Oregon
Tel: 503/628-1227
www.ponziwines.com
Represented by Luisa Ponzi & Maria Ponzi
Featured Wine: 2012 Reserve

Thriving for more than two decades under second-generation ownership and operation, Ponzi Vineyards maintains an unwavering commitment to producing cool-climate wines of distinction. Founded in 1970, the pioneering winery continues to set the standard for New World Pinot noir. 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 her father, winery founder Dick Ponzi, to craft wines of complexity and depth. Ponzi Vineyards’ state-of-the-art winemaking facility and 130 acres of vineyards are certified sustainable, recognizing the winery’s commitment to environmental responsibility in the vineyard and in the cellar.

NOTES:
ROCO WINERY
Newberg, Oregon
Tel: 503/538-7625
www.rocowinery.com
Represented by Rollin Soles & Corby Soles
Featured Wine: 2013 Wits' End Vineyard

Rollin Soles has been producing distinctly defined wines and garnering high praise and fond attention from wine critics and enthusiasts for more than 27 years. He recently was named "one of the top 20 most admired winemakers in North America." ROCO Winery, Soles' newest venture, started with his wife, Corby, in 2002, already has distinguished itself as an outstanding Oregon Pinot noir and Chardonnay producer. His wines display the expertise of making wine in Australia, California, Switzerland, and Washington as a young man before he co-founded Argyle winery in 1987. His ROCO wines are a definitive statement of their specific terroirs, meticulous farming, and winemaking practices.

NOTES:

SOTER VINEYARDS
Carlton, Oregon
Tel: 503/662-5600
www.sotervineyards.com
Represented by Tony Soter, Brian Sypher, & James Cahill
Featured Wine: 2013 Mineral Springs Ranch

Tony Soter, who gained recognition as founder of Etude Wines and consultant to such luminaries as Araujo, Shafer, Sportswoode, and Dalle Valle, was a veteran of over 21 harvests in the Napa Valley by 1997. 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 world-class Oregon Pinot noir and sparkling wines.

NOTES:
TYEE WINE CELLARS
Corvallis, Oregon
Tel: 541/753-8754
www.tyeewine.com
Represented by Merrilee Buchanan Benson & Brian Benson
Featured Wine: 2012 Estate Barrel Select

Tyee Wine Cellars is located on the scenic Buchanan Family Century Farm founded over 125 years ago in the heart of Oregon’s Willamette Valley. Five family generations have revered the farm’s open spaces, woodlands, wetlands, and streams while growing crops in a sustainable manner. Merrilee Buchanan Benson, Tyee’s winemaker and vineyard manager, grew up with the vines and winery. The Buchanan family first planted winegrapes in 1974 and started Tyee Wine Cellars in 1985. Tyee Wine Cellars remains a small family operation with much personal attention given to the vines and winemaking. In addition to tasting Tyee Estate Pinot noir, Chardonnay, Pinot gris, and Gewürztraminer, visitors to Tyee enjoy seeing beautiful, historic farmland and Willamette Valley native plants and animals. Tyee’s Estate Vineyard is certified salmon-safe and farmed using organic compost and cover crops.

NOTES:

WILDAIRE
Gaston, Oregon
Tel: 503/851-3689
www.wildairecellars.com
Represented by Matt Driscoll & Jean Driscoll
Featured Wine: 2012 Reserve

WildAire was founded with love in 2005 by Matt and Jean Driscoll after years of immersing themselves in the Willamette Valley wine scene. They started the journey twenty years ago by a chance visit to Oregon to attend a friend’s wedding and their destiny was sealed. After getting married in 2000, they moved 3000 miles from Virginia to learn all aspects of the wine business in Oregon. They spent their time in the Willamette Valley studying winemaking, farming, and marketing Pinot noir at the Northwest Viticulture Center and working with some of Oregon’s top winemakers. Matt has 14 vintages of winemaking experience and oversees the production for WildAire, while Jean focuses on the sales, marketing, and financial side of the business. Their vision is to create elegant wines with love and passion that are acid-driven and food-friendly, using fruit grown from some of Oregon’s greatest vineyard sites. In addition to their “Reserve” and single vineyard Pinot noir, WildAire produces Chardonnay, Riesling, Tempranillo, and Syrah.

NOTES:
WILLAKENZIE ESTATE
Yamhill, Oregon
Tel: 503/662-3280
www.willakenzie.com
Represented by Bernard Lacroute & Thibaud Mandet
Featured Wine: 2012 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. He knew the goal would be to always 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 the 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.

NOTES:

WILLAMETTE VALLEY VINEYARDS
Turner, Oregon
Tel: 503/588-9463
www.wvv.com
Represented by Don Crank & Bill Fuller
Featured Wine: 2012 Fuller

Founder Jim Bernau purchased the estate site in 1983 and cleared away the old pioneer plum orchard hidden in scotch broom and blackberry vines. He planted Pinot noir, Chardonnay, and Pinot gris. In the beginning, he watered the vines by hand with thousands of feet of hose. Numerous classes at University of California Davis, and seminars from here to France, sharpened Jim’s viticultural skills. In 1989, he was ready to build his dream—a world class winery in the Willamette Valley—and make cool-climate varietals, especially Pinot noir, in sufficient quantities to be served and sold in the best restaurants and bottle shops in the world. A combination of determination and extraordinary people has brought Willamette Valley Vineyards from an idea to one of the region’s leading wineries, earning the title “One of America’s Great Pinot Noir Producers,” from Wine Enthusiast Magazine. Jim believes that “Pinot noir made with consideration for the environment, employees and community simply tastes better.”

NOTES:
SOUTH AFRICA

HAMILTON RUSSELL VINEYARDS
Hemel-en-Aarde Valley, Hermanus
Tel: +27 28 312 3595
www.hamiltonrussellvineyards.co.za
Represented by Anthony & Olive Hamilton Russell
Featured Wine: 2013 Hamilton Russell Vineyards

Hamilton Russell Vineyards—one of the most southerly wine estates in Africa and one of the closest to the sea—pioneered viticulture and winemaking in the beautiful, cool, maritime Hemel-en-Aarde Valley appellation. The estate specializes in producing highly individual, terroir-driven Pinot noir and Chardonnay, which are widely regarded as the best in South Africa and among the finest in the New World. Founder, Tim Hamilton Russell, purchased the undeveloped 170-hectare property in 1975, after an exhaustive search for the most southerly site on which to make South Africa’s top cool climate wines from a selection of noble varieties. His son, Anthony Hamilton Russell, who took over in 1991, narrowed the range to Pinot noir and Chardonnay only and registered Hamilton Russell Vineyards as an estate, committing to work only with grapes from their terroir. Anthony with his wife Olive, winemaker Emul Ross, and viticulturist Johan Montgomery are completely dedicated to expressing the personality of the vineyards terroir in their wines. Tiny yields and intense worldwide demand keep the elegant, highly-individual, estate-grown Pinot noir and Chardonnay in very short supply.

NOTES: 56
FEATURED CHEFS

Over 60 guest chefs team up with Northwest farmers to transform locally sourced, sustainable ingredients into edible art every year. Featured Chefs are listed alphabetically by restaurant.

ACCANTO
Chef Sean Temple
2838 SE Belmont Street, Portland, Oregon 97214
Tel: 503/235-4900 www.accantopdx.com
Featured Meal: Vineyard Tour Lunch

After a career in finance, Sean decided to pursue his passion and attended the Florida Culinary Institute in West Palm Beach where he graduated at the top of his class. This he attributes to chef Richard Ruiz, who employed and mentored him at Boca Raton’s historic La Vieille Maison. Sean moved to New York City, where he worked at the iconic Jean Georges. As a chef de partie, he was there as part of the core team as Jean Georges earned its first three Michelin stars, followed by four stars from The New York Times. Having worked at restaurants in New Jersey, Cape Cod, and Pennsylvania, Sean relocated to Portland to work as sous chef for the James Beard Award winning chef Vitaly Paley, at Paley’s Place. After heading the kitchen at Alu in Portland, Sean helped with the concept and creation of Paulée in the Willamette Valley. For the past year, Sean has been running the kitchen at Accanto in southeast Portland.

ANNEPIES
Chef Annie Portlock
2420 SE Belmont Street, Portland, Oregon 97214
Tel: 503/407-1244 www.iloveanniepies.com
Featured Meal: Salmon Bake Desserts

Focusing on unique flavors and local, seasonal ingredients, AnniePies has been delivering bite-sized happiness to Portland since 2010. Owner and head baker Annie Portlock ensures that every mini pie and tiny snack is meticulously handcrafted with the finest ingredients to bring you complex, palate-pleasing flavor profiles with high gastronomic value. These dainty cookie/pie mash-ups are suitable for any occasion and available for weekly pick up, event catering, and wholesale.

BAR AVIGNON
Chef Eric Joppie
2138 SE Division Street, Portland, Oregon 97202
Tel: 503/517-0808 www.baravignon.com
Featured Meal: Vineyard Tour Lunch

Eric Joppie utilizes old world cooking techniques and comforting, approachable flavors to create the market driven Northwest cuisine at Bar Avignon in Portland, Oregon. He leads a collaborative staff who design a constantly evolving menu based on market inspiration and whimsy. Eric developed his style in the north San Francisco Bay Area, and he has been cooking on the west coast for 16 years. He is originally from south Texas.
Chef Michael Whisenhunt came into the world via Seattle's Ballard neighborhood – a corner of the planet celebrated for its geographic beauty, artisanal spirit, and savory culinary fare. Over the years, this local boy has made good with impressive stints at several prominent, regional eateries such as Salty's on Alki, Stars, Fullers, Barking Frog, Lark, Union, and Coupage. Coupage is where Michael fortuitously met restaurateurs Rachel Yang and Seif Chirchi, proprietors of the innovative and thriving Joule, Revel, and Trove kitchens. Whisenhunt helped establish Joule in 2007. By 2010, he was married, a proud father, and sous chef at Revel. His knowledge of local ingredients and penchant for subtle flavors has regulars and visitors alike at Brimmer & Heeltap chomping at the proverbial bit.

After college, Gordon worked a few years in restaurants to enhance his understanding of the business. He graduated from The Culinary Institute of America in Hyde Park, New York, which included an internship with a certified Master Chef. In 1995, he landed at Campagne Restaurant, Seattle's standard-bearer of regional French cuisine. He never left. Gordon went from cook to sous chef, chef, and eventually chef/partner. At the now 20-year-old Café Campagne, he focuses on bringing-out full flavors and celebrating the bounty of the Pacific Northwest seasons in the French style. He maintains a passion for French culinary traditions and the French obsession with product quality. His commitment to excellence centers on a loyal patronage of some of the Northwest's most esteemed purveyors.

Carla Leonardi, chef owner of Café Lago, cooks her Italian food straight from the heart. Born in Lucca, Italy, Carla's family immigrated to Cincinnati when she was a child. Growing up food was always Italian. Carla's family owned a grocery store and cultivated a garden. It was rare for the Leonardi family to miss a meal together. After graduating from Ohio University, Carla spent a year in Europe, ending up in Manhattan, where she met her ex-husband Jordi Viladas, whose family came from Calabria. Together, inherited recipes in hand, they moved to Seattle and opened Café Lago. Carla's father (continued on next page)
used to say, "piano piano con calma" or "slow down," which is what she now tells her team daily. Recently, Carla was invited to join the board of the Pellegrini foundation. Café Lago often hosts kids at Montlake Elementary, teaching them to make the Italian dishes that Carla so adored as a child.

CARLTON BAKERY
Chefs Tim Corrigan & Ahmee Corrigan
305 W Main Street, Carlton, Oregon 97111
Tel: 503/852-6687 www.carltonbakery.com
Featured Meal: Salmon Bake Desserts

When Carlton Bakery co-owner Tim Corrigan was living in Japan, he became interested in a particular bakery that was making incredible European-style pastries and breads. For Tim, the allure was two-fold: he loved eating the bread and pastries, and he wanted to learn to make them. Tim worked some early mornings at the bakery for two years, learning the essentials of bread and pastry making. Tim also studied baking at Brauhaus Bakery, King Arthur Flour in Vermont, and at The San Francisco Baking Institute. After a career in project management, Tim chose to pursue his passion and open a bakery. Tim's wife Ahmee, co-owner of the Carlton Bakery, shares a love for good food. Ahmee brings much talent to the Carlton Bakery, in the form of creativity, culinary ability, and a passion for excellence. Tim and Ahmee work with a dedicated staff to create all of the homemade products.

CHINOOK WINDS CASINO RESORT
Chef Jack Strong
1777 NW 44th Street, Lincoln City, Oregon 97367
Tel: 888/244-6665 www.chinookwinds casino.com/dining
Featured Meal: Vineyard Tour Lunch

Jack Strong brings over 20 years of culinary experience to his position of executive chef at Chinook Winds Casino Resort in Lincoln City, Oregon. Hailing from Siletz, Oregon, Strong's Native American heritage plays a significant role in his culinary philosophy. He takes pride in leveraging the farm-fresh native ingredients of the region to develop his indigenous Northwest cuisine. Strong's influences focus on elements that are native to the Pacific Northwest, highlighting foodstuffs that have always thrived in the area. Strong attended the culinary program at Lane Community College in Eugene, Oregon. He is co-author of The New Native American Cuisine: Five-Star Recipes from the Chefs of Arizona's Kai Restaurant. Strong previously served as chef de cuisine at the AAA Four Diamond Salish Lodge and Spa in Snoqualmie, Washington and at Kai, Arizona's only AAA Five Diamond fine-dining establishment at the Sheraton Wild Horse Pass Resort & Spa.

CLYDE COMMON
Chef Carlo Lamagna
1014 SW Stark Street, Portland, Oregon 97205
Tel: 503/228-3333 www.clydecommon.com
Featured Meal: Saturday Lunch on the Lawn

Carlo Lamagna is the executive chef at Clyde Common where he leads the kitchen in preparing simple, exquisitely-executed food from a menu that has no (continued on next page)
(Clyde Common, cont.) boundaries or borders. Lamagna was born in the Philippines and lived in Canada and Michigan until he was a teenager, at which time he returned to the Philippines. Starting out as a psychology major in college, it wasn't long until he discovered his passion for cooking and moved back to Michigan at age 20 to begin his culinary career. At Clyde Common, Lamagna's dishes are a glimpse into his life: where he has come from and where he has been, coming together to make something new. He uses classic techniques with modern, beautiful plating, and his food is old school flavor with new school style.

COQUINE
Chef Katy Millard
6839 SE Belmont Street, Portland, Oregon 97215
www.coquinepdx.com
Featured Meal: Vineyard Tour Lunch

Katy began her culinary career in Paris in 2002. A summer backpacking trip through Europe turned into five years in fine dining kitchens in France. She returned stateside in 2008, drawn to San Francisco's dining scene, continuing her kitchen training as sous chef at Daniel Patterson's celebrated Coi Restaurant. In 2011, she moved to Portland and met her now husband Ksandek by chance. Together they created Coquine. For three years they have been staging farm dinners and pop-ups around Portland and Willamette Valley's wine country. Along the way, they have befriended farmers, foragers, and food lovers alike, while working towards opening a brick and mortar location. Scheduled for a summer 2015 opening, Coquine will be located in the charming neighborhood at the top of Mount Tabor in southeast Portland, where the food will be delicious and service will be sincere.

CROWN PAELLA
Chef Scott Ketterman
Serving Portland, Oregon
Tel: 503/395-0110 www.crownpaella.com
Featured Meal: Vineyard Tour Lunch

Founded in the fall of 2011 by husband and wife team Scott and Emily Ketterman, Crown Paella is an event company focused on traditional Spanish cooking that specializes in giant paella and tapas. Scott Ketterman began his culinary career working in a family-run seafood restaurant in coastal Maryland. Lured to Portland by the proximity to the mountains and ocean, as well as the emerging culinary scene, he has built upon his expertise working at Viande Meats, Paley's Place, and the Heathman Restaurant. Scott has also spent extensive time traveling abroad working in some of Spain's renowned restaurants. He honed his skills as a stagiaire at Mugaritz, a Michelin two-star restaurant near the 'food mecca' of San Sebastian, as well as at Pedro Subijana's Akelare, a Michelin three-star restaurant. Upon returning to Portland, Scott found his place as the chef of Simpatica where he spent four years at the helm before forging out on his own.
FRICE PASTRY
Chef Alissa Frice
4082 N Williams Avenue, Portland, Oregon 97227
Tel: 971/266-8348 www.fricepastry.com
Featured Meal: Saturday Lunch on the Lawn

Originally from the Northwest, Alissa moved to Denver, Colorado and studied baking and pastry art at Johnson & Wales University. After completing her program in Denver, Alissa moved to New York and worked under pastry chef Dominique Ansel at Restaurant Daniel where she quickly excelled learning new techniques and developing her skills. With time well spent in New York, Alissa set her sights back home where she developed her own dessert menus at Portland hot spots clarklewis, Bluehour, and Restaurant St. Jack. Alissa's prominence in the pastry scene in Portland was recognized in Food & Wine magazine's "Best New Pastry Chef" issue, and she was named part of the Eater "Young Gun Class of 2013." She opened Frice Pastry in Portland in 2014.

GRACIE’S
Chef Mark Hosack
729 SW 15th Avenue, Portland, Oregon 97205
Tel: 503/222-2171 www.graciesdining.com
Featured Meal: Sparkling Brunch & IPNC Kitchen Manager

A graduate of New York's Culinary Institute of America, Mark Hosack, executive chef at Gracie's, has been cooking in the Portland area for 25 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 guest chef at the famous James Beard House in New York City and won the Portland Iron Chef competition in 2003. He has been on the board of the International Pinot Noir Celebration, prepared meals at the White House, and is currently involved with Share our Strength, in addition to sharing his talents with a number of other local charitable causes.

HUNT & GATHER CATERING
Chef Andrew Biggs
2420 SE Belmont Street, Portland, Oregon 97214
Tel: 503/206-7927 www.huntandgathercatering.com
Featured Meal: Grand Dinner & IPNC Kitchen Manager

As a native Oregonian, chef Andrew Biggs has gained a strong understanding of where food comes from thanks to an upbringing spent outdoors fishing, hunting, crabbing, and clam digging. After spending most of his career working under others, including six years with James Beard award-winning chef Philippe Boulot at The Heathman Hotel, Andrew decided to create a catering service that is the culmination of his life here in Oregon, as an inhabitant and professional chef. Hunt & Gather has come to embody tradition, quality, and a respect for the places we call home.
The first-generation American daughter of Russian immigrants, Bonnie Morales grew up in Chicago and has a unique view on the culture and cuisine of the former Soviet Union. Briefly working for a design consultancy in New York, Bonnie left product design to pursue a career in food honing her skills in several of New York and Chicago’s Michelin starred restaurants. Bonnie opened Kachka, her dream restaurant devoted to the cuisine of Russia and former Soviet republics such as Ukraine, Belarus, Georgia, and Uzbekistan, in 2014 to much acclaim. Despite being open for just over a year, Kachka is already a staple in the Portland restaurant community and has received accolades from publications like The Oregonian, Bon Appétit, The Wall Street Journal, and The New York Times. When Bonnie isn’t in the kitchen, she spends her time with her husband, Israel, and her son.

Kate Koo Sushi
Chef Kate Koo
kyungihn@gmail.com
Tel: 503/784-7012 www.zillasakehouse.com
Featured Meal: Sparkling Brunch

Kate Koo is a working sushi chef in Portland, Oregon. She began her career in 2000 and immediately found herself delighted by the flavors, textures, and demanding nature of the craft. It is of great importance to her to present sushi as an experience that honors its history and cultural ties. She has spent time working in Oregon, Arizona, Washington, and more recently Hawaii, which continues to influence her cuisine. She can currently be found at Zilla Sake House in the Alberta Arts District.

Lark
Chef John Sundstrom
952 E Seneca Street, Seattle, Washington 98122
Tel: 206/323-5275 www.larkseattle.com
Featured Meal: Grand Dinner

John Sundstrom graduated from the New England Culinary Institute, and he completed a four-year apprenticeship with classically trained sushi chef Yasuyuki Shigarami. After eight years of cooking in Seattle, Sundstrom spent a year traveling and learning—first to Japan to taste and research Japanese food and culture, then he was on to a working tour of New York and San Francisco’s finest kitchens. After returning to Seattle, he was named one of Food & Wine’s “Best New Chefs of 2001” while at west Seattle’s Earth & Ocean. In 2003, Sundstrom opened Lark in Seattle’s Capitol Hill neighborhood with his wife, JM Enos, and partner, Kelly Ronan. In 2013, he published his first cookbook, Lark: Cooking Against the Grain, which was awarded an IACP Judges Choice Award. In December 2014, Sundstrom relocated Lark, and opened two additional spots in the same building: Bitter/ Raw and Slab Sandwiches + Pie. Sundstrom won the James Beard Award for Best Chef Northwest in 2007, and was a semi-finalist for the James Beard Award Outstanding Chef USA in 2014.
LAURELHURST MARKET
Chefs Ben Dyer, David Kreifels, & Jason Owens
3155 E Burnside Street, Portland, Oregon 97214
Tel: 503/206-3097  www.laurelhurstmarket.com
Featured Meal: Salmon Bake

Ben Dyer, David Kreifels, and Jason Owens are co-owners of Laurelhurst Market, Simpatica Catering and Dining Hall, Ate-Oh-Ate Hawaiian Restaurant, and the newly opened Reverend's BBQ.

Ben Dyer
Ben has been cooking for the last 19 years, cutting his teeth under chef Bill Hatch at Cafe Zenon in Eugene before moving to Portland in 2003. Originally from Kona on the Big Island of Hawaii, Ben has a deep background in charcuterie and all things meat. He is a proud member of the board of directors for the IPNC and looks forward to celebrating his 13th year as a guest chef at the event.

David Kreifels
David was born in Portland and has enjoyed the opportunity to watch the Portland food scene grow from its infancy into the full-fledged food city it has become. It is very important to David to work closely with local farmers and food providers, and he is constantly striving to find the best that the region has to offer. David came to Simpatica when the dining hall was built in January of 2006 and became a co-owner the following year.

Jason Owens
Jason 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 Atwaters and Vitaley 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 (Pio, Shogren House, Park Kitchen) until December 2004. In January of 2005, Jason joined the Simpatica team as chef and part owner.

LEVANT
Chef Scott Snyder
2448 E Burnside Street, Portland, Oregon 97214
Tel: 503/954-2322  www.levantpdx.com
Featured Meal: Vineyard Tour Lunch

Scott Snyder grew up in California, but much of his family, including his great grandparents, have Israeli roots, having emigrated there from Russia in the mid 1800s. Snyder honed his skills working at San Francisco hotspots Jardiniere and Postrio before moving to Portland in 2008 to cook at Wildwood. For Snyder, a love of food started with family and travel and has come full-circle with the opening of Levant, reflecting both his heritage and his interest in old-world cuisine. With an emphasis on local products, Snyder employs classic and modern French technique to bring a creative twist to the food of the Sephardic Jewish Diaspora.
MULTNOMAH ATHLETIC CLUB
Chef Philip Oswalt
1849 SW Salmon Street, Portland, Oregon 97205
Tel: 503/223-6251  www.themac.com
Featured Meal: Salmon Bake

An Oregon native, Philip Oswalt was raised in a family of chefs and restaurateurs. He started his first kitchen job at age 13 and learned the importance of working with Willamette Valley farmers early on. A graduate of the New England Culinary Institute, his culinary path has taken him to Washington, Colorado, Florida, and France. Returning to Portland, he found a home at the Heathman Restaurant, then the Multnomah Athletic Club, where he currently oversees four restaurants.

NATURAL SELECTION
Chef Aaron Woo
3033 NE Alberta Street, Portland, Oregon 97211
Tel: 503/288-5883  www.naturalselectionpdx.com
Featured Meal: Grand Dinner

Natural Selection is a restaurant built on vegetables, fruits, and grains. Served in a warm European-style setting, the cuisine features both rustic and modern cooking techniques while highlighting the flavors of France, Italy, and Spain. The concept is brought to you by chef Aaron Woo, a graduate of the California Culinary Academy who has worked in such notable San Francisco kitchens as Absinthe Brasserie, La Folie, Stars, and as sous chef of PlumpJack Café under chef Keith Luce. Before moving to Portland, Aaron lived in Telluride, Colorado where he worked as executive chef at 9545 and The Cosmopolitan Restaurant.

OLYMPIA PROVISIONS
Chef Elias Cairo
107 SE Washington Street, Portland, Oregon 97214
Tel: 503/894-8275  www.olympiaprovisions.com
Featured Meal: Sparkling Brunch

Salumist Elias Cairo, grew up first generation Greek-American with a father who made charcuterie at home. Doing things the old-fashioned way was commonplace. Elias later journeyed to Europe to apprentice in the kitchens of masters. It was there that he rediscovered the art of curing meat and found inspiration in the markets and mountain towns of the old world. The experience affirmed what he had been taught all along: handmade is better. Back in beautiful Portland, Oregon, Elias set out to approach the craft of charcuterie with purity and patience, recreating a nearly extinct traditional technique that is seldom seen in the United States. The result is Olympia Provisions, Oregon’s first USDA-approved salumeria, established in 2009, but deeply rooted in the past.
THE PAINTED LADY
Chef Allen Routt
201 S College Street, Newberg, Oregon 97132
Tel: 503/538-3850  www.thepaintedladyrestaurant.com
Featured Meal: Saturday Lunch on the Lawn

While it's true most ten-year-old Boy Scouts aren't spit-roasting Cornish game hens on campouts, such was the passion of Allen Routt. That passion has only grown as Routt continues to create delightfully unexpected, creative meals to guests at Oregon's only four-star, four-diamond restaurant, The Painted Lady, nestled in the heart of Oregon's wine country. Routt and his wife Jessica Bagley named The Painted Lady after the principles with which they restored the Victorian home housing the restaurant. The couple delivers the same philosophy to the table. Routt prepares meals using contrasting and interesting ingredients, balancing dishes in a felicitous way, and always highlighting the food's natural flourishes and flavors.

PALACE CAKES
Chef Elizabeth Beekley
1401 SW Yamhill, Portland, Oregon 97205
Tel: 971/202-6845  www.palacecakes.com
Featured Meal: Salmon Bake Desserts

"A party without a cake is just a meeting." — Julia Child

Elizabeth Beekley knows that when you want a slice of cake, nothing else will suffice. Cake is happy. Cake is celebratory. And cake is friggin' delicious. At Palace Cakes, the cakes taste amazing for a reason; ingredients are chosen wisely from the freshest butter and flour to the juiciest, ripest seasonal fruit. The brainchild of a marathon drooling session with friend and coworker Juli Bailey, Palace Cakes was born because the pair wanted a slice of yellow cake with chocolate icing and couldn't find one! Elizabeth set out to right that dreadful wrong and make delicious cake available to the masses.

RECIPE, A NEIGHBORHOOD KITCHEN
Chef Paul Bachand
115 N Washington Street, Newberg, Oregon 97132
Tel: 503/487-6853  www.recipenewbergor.com
Featured Meal: Vineyard Tour Lunch

Recipe, A Neighborhood Kitchen opened its doors to the community in the spring of 2011, showcasing rustic, yet refined preparations of wine country cuisine while always enthusiastically adapting to the seasons. Time honored cooking methods and techniques, along with long-standing family recipes, take the forefront when composing daily menus. Chef/owner Paul Bachand's artisanal philosophies carry through in the kitchen at Recipe, with an ever changing selection of cured and smoked meats, hand-formed cheeses, pastas, and old world charcuterie.
REMEDY WINE BAR
Chef Jeff McCarthy
733 NW Everett Street, Portland, Oregon 97209
Tel: 503/222-1449 www.remedywinebar.com
Featured Meal: Grand Dinner

Jeff McCarthy is pastry chef at Remedy Wine Bar, where his innovation and creativity shine through in simple, elegant, and wine friendly desserts. Originally from upstate New York, McCarthy started his career in the food industry as dishwasher, working his way up in the kitchen. Upon arriving in Portland, McCarthy made his mark in a variety of top Portland kitchens, creating daily productions of artisanal pastries with an emphasis on high quality local ingredients in establishments such as Fenouil, Carlyle, and Ten-01. In addition to his dessert program at Remedy Wine Bar, McCarthy is in charge of the creation and execution of tasting menus as chef at exclusive pop-up supper club, TenTop. He creates all food items for popular downtown sandwich shop Bowery Bagels, while managing and expanding Portland's premier shared-use commercial kitchen and culinary incubator KitchenCru.

RESTAURANT BECK
Chef Justin Wills
2345 S Highway 101, Depoe Bay, Oregon 97341
Tel: 541/765-3220 www.restaurantbeck.com
Featured Meal: Friday Lunch on the Lawn

Justin Wills is the executive chef of Restaurant Beck, where progressive Northwest cooking is presented in playful, artistic dishes, all served in a comfortable atmosphere. Wills regularly hand forages nearby beaches and forests for edible delicacies. From sea beans to oxalis to oak moss, he leaves no culinary stone unturned, making his elegant Pacific Northwest dishes the epitome of 'local.' Wills began cooking professionally as a teenager. He attended the Culinary Institute of America in Hyde Park, New York, graduating in 1997. Wills cooked in California, Oregon, and Colorado before being approached by the owners of The Whale Cove Inn in Depoe Bay. In 2009, Restaurant Beck opened, and within six months, it received a AAA Three Diamond rating. Wills has been included as a James Beard Semi-Finalist for Best Chef Northwest in 2012 and 2013, and was nominated as a "People's Best New Chef" by Food & Wine magazine in 2011.

RUDDICK/WOOD
Chef Paul Losch
720 E First Street, Newberg, Oregon 97132
Tel: 503/487-6133 www.ruddickwood.com
Featured Meal: Vineyard Tour Lunch

Paul Losch is co-owner of Ruddick/Wood, a restaurant and tavern in downtown Newberg. Raised in rural Pennsylvania, Paul has been working in food service since the age of 13, starting off at a snack bar run by his family at Shawnee State Park. Paul worked in local restaurants before enrolling in the Culinary Institute of America. He has spent his time since the Culinary Institute exploring food, kitchens, and life across the United States and abroad. A desire to be closer to the source of his food and nature brought Paul to Oregon in 2008. (continued on next page)
After stints in several Portland kitchens, including DOC and Vino Paradiso, Paul teamed up with Kyle Lattimer in early 2013 to open Ruddick/Wood. Ruddick/Wood showcases the duo’s commitment to providing comfortable and approachable food and drink that supports the local community.

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. 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. 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 29th Annual IPNC.

SERRATTO
Chef Tony Meyers
2112 NW Kearney Street, Portland, Oregon 97210
Tel: 503/221-1195 www.serratto.com
Featured Meal: Vineyard Tour Lunch

Just like Serratto, executive chef Tony Meyers has a little Italian in him, and is heavily influenced by the flavors of the Pacific Northwest. A product of a Sicilian grandmother who showed Tony around a kitchen at a young age, he also learned respect for farm-to-plate cooking as he grew up in Placerville, California helping his father raise livestock. At Serratto, he combines his classic French training, knowledge of wild meats and game, and a love for creative sauces into dishes that showcase the best local ingredients. Tony lives in Portland with his wife, son, Isaac, and daughter, Gwen. In his spare time, he enjoys riding his motorcycle with Serratto’s owner, Alex Bond.

SIMPATICA CATERING & DINING HALL
Chef Ben Shaw
828 SE Ash Street, Portland, Oregon 97214
Tel: 503/235-1600 www.simpaticapdx.com
Featured Meal: Vineyard Tour Lunch

Ben Shaw is a Northwest native, born and raised in Olympia, Washington. He moved to Portland in 2004 to submerge himself in the growing Portland food scene. Ben has spent the last several years learning about food and discovering his own philosophies through working with local talents at many Portland restaurants, including Laurelhurst Market and Noble Rot. Ben likes his style of cooking to be minimalistic, approachable, and soulful.
SMALLWARES
Chef Johanna Ware
4605 NE Fremont Street, Portland, Oregon 97213
Tel: 971/229-0995  www.smallwarespdx.com
Featured Meal: Vineyard Tour Lunch

Johanna Ware moved to New York City in 2002 to pursue cooking. She had the privilege of working under Brad Farmerie (Public), Mark Ladner (Del Posto), and David Chang (Momofuku Noodle Bar and Ssam Bar) while she was there. She returned to Portland, Oregon in 2009 in hopes of opening her own restaurant. She spent two years working for Cathy Whims at Nostrana and then found her own space. She opened Smallwares in 2012.

SODEXO
Chef Noah Bekofsky
Tel: 503/883-2266
Featured Meal: Sparkling Brunch

Noah Bekofsky has always known he wanted to be a chef. Raised in the Pacific Northwest on macrobiotic principles in an organically-minded household, he sees his decision as a natural one. “I was always around food, and Mom was always in the kitchen cooking. The garden was out back, so I was hands-on with that and in the kitchen.” Realizing his comfort behind the stove, he got to work as soon as he could, making salads and washing dishes at a four-star restaurant when he was 14. From there he traveled to Europe to open his mind to other cultures while eating on a backpacker budget. He stayed in Germany to work at a hotel restaurant in Garmisch-Partenkirchen. He returned to Eugene, Oregon, and was hired as the executive chef of the Excelsior Café. In 1994, Bekofsky headed for Hyde Park, New York to pursue a degree at the Culinary Institute of America. Over the next 20 years he worked across the United States in Austin, Miami, Sun River, Oregon, Maui, Chicago, and Scottsdale before joining Sodexo as district chef at Linfield College in McMinnville, Oregon.

STONEBURNER
Chef Jason Stoneburner
5214 Ballard Avenue NW, Seattle, Washington 98107
Tel: 206/695-2051  www.stoneburnerseattle.com
Featured Meal: Friday Lunch on the Lawn

Jason Stoneburner is the chef of Seattle’s Bastille Café & Bar and chef/owner of Stoneburner. He is dedicated to procuring products from small farms and thoughtfully sourcing ingredients.
SWEET BUMPAS
Chef Matt Bumpas
Terry Avenue Saturday Market, Fremont Sunday Market
Tel: 206/719-0625 www.sweetbumpas.com
Featured Meal: Friday Lunch on the Lawn

At the age of 34, Matt left his school psychologist career to pursue his life long dream of cooking professionally. Culinary school, catering, restaurant line work – it wasn’t long before he landed his dream job as pastry chef at Seattle’s Poppy Restaurant. At Poppy, Matt delighted diners with his herb and spice infused desserts. In September 2014, Matt left Poppy to pursue a business of his own. With Sweet Bumpas, Matt continues to create treats that blend sweet and savory flavors and incorporate ingredients from the American South, Pacific Northwest, Southeast Asia, and the Middle East. Born and raised in southern Virginia, Matt is a graduate of the College of William and Mary and the Seattle Culinary Academy. This summer, you can find Matt serving his imaginative and boldly flavored ice creams, sorbets, and toppings at farmers’ markets and special events in Seattle.

TAMAMI CHOCOLATES
Chef Jewel Carnett
Mailing: POB 765, Amity, Oregon 97101
Tel: 503/298-9427 www.tamamichocolates.com
Featured Meal: Salmon Bake Desserts

Tamami Chocolates is a very small family-run boutique chocolate shop. They create hand-made artisanal chocolates using local products and quality European dark, milk, and white chocolate. Most of their products are carefully crafted molded chocolates with many different flavors and decadent, rich ganache fillings. Their most popular creations uses local dessert ports, local balsamic vinegars, truffle oil, local distributed Fleur de Sel, and fresh fruits and flowers, some coming from neighbors and their own backyard garden.

TAQUERIA NUEVE
Chef Billy Schumaker
727 SE Washington Street, Portland, Oregon 97214
Tel: 503/954-1987 www.taquerianueve.com
Featured Meal: Sparkling Brunch

The original concept for Taqueria Nueve began to take shape in Billy’s mind long before its original opening date in 2000. Billy toured Mexico in the late 90s and was welcomed into the homes of Mexican families where he found inspiration in Mexican customs, culture, and recipes. When the original Taqueria opened in 2000, it became an instant success, immediately forming a loyal T9 family. Taqueria Nueve fans have been longing for its return since the original closed in 2009. Their patience was rewarded in 2014. Guest favorite wild boar tacos, octopus coctel, ceser con ceviche, and fresh squeezed margaritas are once again available. Billy partnered with Brent Richford for this iteration of T9. They met in 1998 working together at Paley’s Place in Portland. The two have remained close amigos ever since, including when Brent worked at Taqueria Nueve in the early 2000s.
Executive Chef Jason Stoller Smith is a self-made professional. Rather than attend European-styled cooking schools, he pulled himself up by the proverbial bootstraps, starting his cooking career at the young age of 16, and immersing himself in commercial kitchens, primarily in the Ashland, Oregon area. His first executive chef position was 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. Within his first year, he rose to the rank of executive sous chef. After 4 years under the tutelage of Timberline’s chef, Leif Eric Benson, Jason left to become a partner in The Dundee Bistro, where he ran the kitchen and directed the culinary program of what became Oregon’s premier wine country restaurant. Jason’s career came full circle in 2010, when he returned to Timberline Lodge as executive chef upon the retirement of chef Benson. His close ties and support of Oregon farmers, ranchers, vintners, and fishermen continues to nurture his reputation for utilizing locally grown sustainable food products.

John Gorham is co-owner and executive chef of iconic Portland restaurants Toro Bravo, Tasty n Sons, Tasty n Alder, and Plaza del Toro and is co-owner of the Mediterranean Exploration Company. Gorham believes that a chef’s cuisine and style is influenced by a trade route composed of travels, past work, cities lived in, and foods that his/her family made growing up. A ‘chef of the people,’ Gorham celebrates a range of global cuisines at his influential restaurants, each with a unique identity but all embodying the quintessential Portland dining experience of family-style dishes, house-made charcuterie, and seasonal, sustainably-sourced ingredients.
Chef Matt Christianson focuses on redefining the modern steakhouse with an emphasis on sustainable Northwest ingredients and simple, straightforward preparations in his role as executive chef at Urban Farmer in The Nines Hotel. He loves the idea of a food community and treating ingredients as well as your neighbor treats them. He emphasizes this philosophy at Urban Farmer by maintaining excellent relationships with farmers and being “farmer-centric.” Fresh out of culinary school, Christianson traveled across the country to work with Bradley Ogden and the Lark Creek Restaurant Group, quickly working his way up the ranks to executive chef at the group’s Lark Creek Inn. While there, Christianson got a taste for farm-to-table cuisine, and loved cultivating relationships with local farmers and growers. Christianson later accepted a position as chef de cuisine at Ogden’s One Market in San Francisco. Lured to Boulder, Colorado, to be near family, Christianson became the executive chef at Q’s Restaurant in the historic Hotel Boulderado. From Boulder, Christianson settled in Portland, where he became the executive chef at Urban Farmer.
The IPNC would like to acknowledge and thank the following chefs and food artisans who will be participating in the Sunday afternoon Passport to Pinot tasting:

**The Barlow Room**, Chris Czarnecki (Dayton, OR)

**Boke Bowl**, Patrick Fleming & Brannon Riceci (Portland, OR)

**Bollywood Theater**, Troy Maclarty (Portland, OR)

**Cocotte**, Kat LeSeuer (Portland, OR)

**Feastworks**, Ethan Bisagna & Ashley Bisagna (Portland, OR)

**Heater Allen** (McMinnville, OR)

**HOTLIPS** (Portland, OR)

**Ken's Artisan Bakery**, Ken Forkish (Portland, OR)

**PBJ's Grilled**, Keena Tallman (Portland, OR)

**Pura Vida**, Ricardo Antunez (McMinnville, OR)

**Red Fox Bakery**, Chrissy Buck (McMinnville, OR)

**Red Hills Market**, Jody Kropf & Shiloh Ficek (Dundee, OR)

**Salt & Straw**, Tyler Malek (Portland, OR)

**Smith Teamaker** (Portland, OR)

**Subterra**, Martin Bleck (Newberg, OR)

**Valley Commissary**, Jesse Kincheloe (McMinnville, OR)

The Sunday afternoon Passport to Pinot is not included as a part of the full weekend. Please note, you will have had the opportunity to taste the featured wines served on Sunday during the Alfresco tastings on Friday and Saturday.

If you are interested in attending Passport to Pinot, please check with the Concierge in Riley Hall (#2) for ticket availability.
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 IPNC and we thank them for supporting our Featured Chefs.

Chris Chennell, McMinnville, OR  
Jonas Drake, Seattle, WA  
Dewey Drorbaugh, Portland, OR  
Helen Fenske, Salem, OR  
McKay Fenske, Portland, OR  
Vern Fenske, Salem, OR  
John Jarschke, Albany, OR  
Sasha Kaplan, Portland, OR  
Rekha Loomba, McMinnville, OR  
Richard Nelson, McMinnville, OR  
Alfred Ono, Portland, OR  
Bob Parry, McMinnville, OR  
Sam Salsman, Everett, WA  
Joan Schindelar, McMinnville, OR  
John Schindelar, McMinnville, OR  
Rob Tucker, Portland, OR  
Abby Van Hoef, McMinnville, OR  
Ruby Wynn, Eugene, OR

We are grateful for the support of Nina Tuthill and Christian Haldeman and their students at the Oregon Culinary Institute, Portland, OR
**WINE SERVICE**

During the meals throughout the weekend, IPNC Sommelier Ambassadors and Maîtres 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 Maîtres d’Hôtel, so that 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**

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BOARD OF DIRECTORS & IPNC STAFF

IPNC BOARD OF DIRECTORS
Matt Berson, Love & Squalor Wines
Andrew Biggs, Hunt & Gather Catering
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Mimi Casteele, Bethel Heights Vineyard
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Kacie Copeland, IPNC Intern & Market Manager
Brian Richardson, Event Consultant

IPNC LEGAL COUNSEL
Walt Gowell, Haugeberg, Rueter, Gowell, Fredricks & Higgins, P.C.

COMMITMENT TO SUSTAINABILITY

The below efforts are 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
- Compost food waste
- Reduce printed materials via email and website updates
- Provide shuttle service to local accommodations
- Recycle

NOTE: 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.
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 Facilities & Auxiliary Services, especially Allison Horn and Chris Adams, in providing their facilities, assistance, and overwhelming support.

Much appreciation to Argyle Winery for donating the wines for the educational first flight of the Grand Seminar.

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

David Aurrey, Kirk Wille, and the Wine Room, for orchestrating the delivery of every wine to each event throughout the weekend and for being the awesome wine librarians that they are.

Linda Levy, Brian Eckfeldt, Lori Ulbricht, Dondi Dickey, Charlie Benson, and Monika Hoffmann, who comprise Supply Hut, the heartbeat of IPNC.

Chef Andrew Biggs and Chef Mark Hosack, IPNC Kitchen Managers, who make it happen each and every meal. We couldn’t do it without you!

Jean Claude Berger, Marcia Sisley Berger, Charles Ramseyer, Raquel de Hoyos, Bruce Rutkin, Mina Williams, and Benson Grinspan for keeping our staff and volunteers fed throughout IPNC weekend.

Lending their considerable hospitality skills, the “Front of House” team puts together seminars, tastings and dining rooms for hundreds like nobody’s business. Lisa Dawson, Bruce Eckfeldt, Dawniel Giebel, Jen Kligerman, Amy Morris, Karri Norton, Jamie Peha, Lisa Perez, and Danielle Reghi make it happen.

Vicki Farris, Bill Masullo, Noah Bekofsky, and Linfield Campus Dining Services for their expertise, hospitality, and generous support. Along with their staff, they are an essential part of IPNC’s success.

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

Special thanks to the amazing team in the dish room who toil endless hours each day to ensure our supply of china, flatware, and crystal clear stemware throughout the weekend.

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

Mark Cooley, for gamely customizing air conditioners, building signs, driving trucks, running errands, and doing any number of various and sundry tasks, as requested.
THANK YOU

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

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

Heather Allen for providing beer for the Salmon Bake and afternoon activities.

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

Sisters Ray, Savanna for the formidable task of wrangling the Maitres d'Hôtel, and Katie for lending her diplomatic prowess to us during our final push across the finish line.

Georg Riedel, for his generous donation of Riedel glasses for our guests.
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