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2017 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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INTERNATIONAL PINOT NOIR CELEBRATION
LINFIELD COLLEGE • McMINTNVILLE, OREGON
JULY 28 - 30, 2017
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WELCOME!

31ST ANNUAL
INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 31st 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 31 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 three 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 Thirty-Second Annual Celebration will be held at Linfield College, July 27-29, 2018. We invite you to benefit from an exclusive EARLY, EARLY BIRD SPECIAL. Tickets to the 2018 IPNC are available to you for $1,095.00, a $200.00 savings off of the full ticket price for 2018. This offer ends Sunday, July 30, 2017. 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.
GENERAL INFORMATION

IPNC MARKET & CONCIERGE
IPNC logo wear, wine-related merchandise, 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 Dillin Hall (#33) until 7:00 p.m. Keys can be picked up after 7:00 p.m. at 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, including cannabis and vapor-based smoking devices. No cannabis in any form is permitted on campus.

PERFUME & COLOGNE
We ask you to please refrain from using perfume or cologne, as it can be disruptive at sense-intensive seminars.
SCHEDULE

GROUP A

Your group assignment is indicated on your name badge. For individual event descriptions, see pages 8 - 9.

THURSDAY, JULY 27

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

3:00 - 6:00 p.m.

FRIDAY, JULY 28

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

7:30 - 9:00 a.m.

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

7:30 - 9:00 a.m.

Opening Ceremonies
The Riley Hall Lawn (#2)

8:30 - 9:15 a.m.

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 (Anderson Hall #38)

5:00 - 7:00 p.m.

The Grand Dinner
The Intramural Field (#64)

7:30 - 11:00 p.m.

SATURDAY, JULY 29

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

7:30 - 9:00 a.m.

The Grand Seminar
The French Adventurers:
Burgundians Making Pinot Noir in Oregon
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
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
The Dormitory Quad (Anderson Hall #38)

5:00 - 7:00 p.m.

Northwest Salmon Bake
The Oak Grove (#63)

7:30 - 11:30 p.m.

SUNDAY, JULY 30

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 8 - 9.

THURSDAY, JULY 27
REGISTRATION 3:00 - 6:00 p.m.
On the north side of Riley Hall (#2)

FRIDAY, JULY 28
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.
The French Adventurers: Burgundians Making Pinot Noir in Oregon
Health & Human Performance (#48)
3:00 - 6:00 p.m.

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 (Anderson Hall #38)

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

SATURDAY, JULY 29
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. 16).

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

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

SUNDAY, JULY 30
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
Lyft may also provide limited service during the weekend.
*Taxi service is limited. To minimize your wait, request a pick-up
time at least an hour in advance.

IMPORTANT CONTACTS

EMERGENCIES
In case of emergency, we encourage you to stay put and call
Linfield Campus Security at (503) 883-7233 and 911. The
nearest hospital is Willamette Valley Medical Center, located
at 2700 SE Stratus Ave, McMinnville, OR 97128.

LOCAL INFORMATION
Located in Riley Hall (#2) at the IPNC Market & Concierge
(503-883-5757).
Visit McMinnville http://visitmcminnville.com/ Visitor
information including dining, wine tasting, maps,
information and travel resources. 503-857-0182
MASTER OF CEREMONIES

ALLEN MEADOWS

Allen Meadows founded Burghound.com in 1999, the first resource of its kind to offer specialized and exhaustive coverage of a specific wine region and grape. Allen spends over five months a year in Burgundy visiting more than 300 domaines. His quarterly reviews have subscribers in over 64 countries and nearly all 50 states. In addition to Burgundy, Allen covers Oregon and California Pinot noir, along with Champagne. Hailed as "the world's foremost Burgundy expert" by acclaimed author Matt Kramer, Allen published his first book, "The Pearl of the Côte – the Great Wines of Vosne-Romanée" in 2010. In March 2017, it was released in e-book format. Recently, Burghound released the Burgundy Essentials Audio Series, a nearly ten-hour, seven-part program created specifically for all wine lovers, from the casual wine enthusiast to the seasoned pro. This three-year project was expressly designed to demystify what is a highly complex and even intimidating wine region, while enhancing the knowledge of those already well-immersed in their Burgundy education.

THE GRAND SEMINAR

THE FRENCH ADVENTURERS:
BURGUNDIANS MAKING PINOT NOIR IN OREGON

"On a splendid morning of July, 1987, in the hills of Dundee, my father looked at me and said, 'Let's try to make wine here, I believe in this place.' In 30 years the journey has been as challenging as it has been a fascinating adventure."
– Véronique Boss-Drouhin

In more recent years, emissaries from Maison Louis Jadot, Domaine des Comtes Lafon, Domaine Méo Camuzet, and Domaine Marc Roy have decided to put down their roots in Oregon as well. Join moderator Eric Asimov of The New York Times, and savor examples of their Oregon wine as they share tales of their adventures here in the New World.

Domaine Drouhin Oregon
2012 Laurene, Dundee Hills
2014 Roserock Zéphirine, Eola-Amity Hills

Lingua Franca
2015 Mimi's Mind, Eola-Amity Hills
2015 Joshua, Junichi and Siri, Ribbon Ridge

Nicolas-Jay
2015 Willamette Valley

Phelps Creek Vineyards
2013 Cuvée Alexandrine, Columbia Gorge
2014 Cuvée Alexandrine, Columbia Gorge

Résonance
2013 Résonance Vineyards, Yamhill-Carlton
2014 Résonance Vineyards, Yamhill-Carlton
EVENT DESCRIPTIONS

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 fruits, cured meats, and other savory items. Coffee and tea will be provided.

OPENING CEREMONIES
The Riley Hall Lawn (#2)
IPNC President Kristin Marchesi of Montinore Estate welcomes you and introduces you to Master of Ceremonies Allen Meadows and the 2017 Featured Winemakers.

THE GRAND SEMINAR
The French Adventurers:
Burgundians Making Pinot Noir in Oregon
Health & Human Performance (#48)
"On a splendid morning of July, 1987, in the hills of Dundee, my father looked at me and said, 'Let's try to make wine here, I believe in this place.' In 30 years the journey has been as challenging as it has been a fascinating adventure." — Véronique Boss-Drouhin. In more recent years, emissaries from Maison Louis Jadot, Domaine des Comtes Lafon, Domaine Méo Camuzet, and Domaine Marc Roy have decided to put down their roots in Oregon as well. Join moderator Eric Asimov of The New York Times, and savor examples of their Oregon wine as they share tales of their adventures here in the New World. For more information and speaker bios, see page 7, 10 - 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 Chefs Mandy Groom of Olympia Provisions (Friday), Greg Denton and Gabrielle Quinonez Denton of SuperBite (Friday), Matt Bennett of Sybaris Bistro (Friday), Daisley Gordon of Cafe Campagne (Saturday), Paul Bachand of Recipe (Saturday), and David Briggs of Xocolat de David (Saturday).

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. Afterward, engage in an interactive blending seminar with winemakers, and discuss the craft and philosophy of blending. A multi-course lunch crafted by one of our esteemed guest chefs, and paired with an array of wines from your host winery, will follow.

AFTERNOON ACTIVITIES
Various Locations
See page 16 for descriptions of all afternoon activities.
UNIVERSITY OF PINOT
TJ Day Hall (#8) & Dillin Hall (#33)
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. If you didn't sign up for a U of P course, we assigned one for you. Your U of P “ticket” is in your name badge holder. Feel free to trade with another guest if you wish. Full descriptions of the classes offered in 2017 can be found on pages 14 and 15.

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 and discuss wines 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 sextet of northwest chefs partner to create a stunning menu from regional ingredients. Featuring the talent of local chefs Aaron Adams of Farm Spirit, Vitaly Paley of Headwaters at The Heathman Hotel, Andrew Biggs of Hunt & Gather Catering, Cheryl Wakerhauser of Pix Pâtisserie, John Gorham of Toro Bravo, and Matt Christianson of Urban Farmer. Throughout the evening, IPNC Maitres 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 Ethan and Ashley Bisagna of Feastworks, Ben Bettinger, Ben Dyer, David Kreifels, and Jason Owens of Laurelhurst Market, and Jason Stoller Smith of Timberline Lodge. Sample an extraordinary assortment of delectable desserts prepared by Jamie DeRaeve-Lewis of Blue Raeven Pie, Amani Greer of Candy Babel, Tim Corrigan of Carlton Bakery, Jacqueline Schultz of Elephants Delicatessen and Kyra Bussanich of Kyra’s Bake Shop. 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 2017 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Tommy Habetz of Bunk Sandwiches, Leslie Mackie of Macrina Bakery, Maylin Chavez of Olympia Oyster Bar, Kevin Atchley, Walt Alexander, and Brian Snyder of Pine State Biscuits, Jesse Kincheloe of Valley Commissary, and Kate Koo of Zilla Sake House will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:
- Argyle Vintage Brut 2014 – Willamette Valley
- Domaine Mure 2012 Grand Millésime Crémant d’Alsace
- Champagne Jean Josselin, Cuvée des Jean
- Champagne R. H. Coutier Brut Rosé
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.

**ERIC ASIMOV, *The New York Times***

(The Grand Seminar)


**CYRIL AUDOIN, Domaine Charles Audoin***

(Philosophy 216)

See page 29 for complete biography

**MAURICE BARTHELMÉ, Domaine Albert Mann***

(Geography 322)

See page 27 for complete biography

**CHISA BIZE, Domaine Simon Bize et Fils***

(Meteorology 325)

See page 30 for complete biography

**VERONIQUE BOSS-DROUHIN, Domaine Drouhin Oregon***

(The Grand Seminar)

See page 44 for complete biography

**ELAINE BROWN, Wakawaka Wine Reviews | JancisRobinson.com***

(Geography 312)

Based in Sonoma, California, Elaine Chukan Brown serves as the American Specialist for JancisRobinson.com, is a contributing writer to *Wine & Spirits*, and a columnist for *Wine Business Monthly*. Her work has also been featured in *The World of Fine Wine*, *The Robb Report*, *Decanter*, *MensHealth.com*, *San Francisco Magazine*, among others, and appears on her own website, WakawakaWineReviews.com. Elaine is known for having created illustrated tasting notes, which have been described by @KermitLynchWine as “a new standard in wine reviews.” Prior to her career in wine, Elaine served as a philosophy professor at Northern Arizona University. She was Dartmouth College’s Charles A. Eastman Fellow and a Tomlinson Fellow at
McGill University, where she did her doctoral work. Prior to her career in philosophy, Elaine was a commercial salmon fisherman in Bristol Bay, Alaska, where the rest of her family still operate their businesses.

ROSS COBB, COBB WINES
(PHILosophy 216)
See page 19 for complete biography

PATRICK COMISKEY, WINE & SPIRITS
(PHILosophy 216)
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 Appetit, Decanter, The Hollywood Reporter, the Robb Report, and several other publications, and he is an instructor on the wine business at UCLA. He lives in Los Angeles, where he's just completed a history of the American Rhône wine movement.

NICK DOUGHTY, ELEPHANTS DELICATESSEN
(GASTRONomy 126)
Born and raised in Napa, California, Nick started his career in specialty foods at the age of 16, manning the cheese counter at Oakville Grocery. While attending graduate school in Northern Ireland, he ran Feast Belfast, the region's first cheese shop, while hosting a monthly cheese show on BBC NI radio. Upon returning to the Napa Valley, Nick worked at Palisades Market before taking over the cheese and charcuterie counter at Dean & DeLuca and becoming passionate about wine. Nick and his wife came to Portland, Oregon in 2006, and he has managed Elephants Delicatessen ever since. Nick has been featured in Bobby Flay's Boy Meets Grill, National Geographic Traveler, and National Public Radio. Outside of work, Nick hikes with his daughter, gardens, and spends way too much time on pyrography.

DUNCAN FORSYTH, MOUNT EDWARD
(GeOGRAPHy 312)
See page 34 for complete biography

MATHILDE GRIVOT, DOMAINE JEAN GRIVOT
(METEORology 325)
See page 31 for complete biography

MARTIN HOFSTATTER, J. HOFSTATTER
(PHILosophy 216)
See page 33 for complete biography

ROB HOOS, NOSSA FAMILIA COFFEE
(Food SCIences 212)
Rob can best be described as 'the coffee whisperer' of Nossa Familia. He has a diverse range of experience within the specialty coffee industry, including training, roasting, and green coffee purchasing. He holds the highest level certificates with the Roasters Guild of America and was recently elected to its Executive Council for 2016-17. He also works as a subject matter expert, content developer, and instructor for the Specialty Coffee Association of America (SCAA). He is a Certified Trainer for Loring Smart Roast and travels around the world instructing on roasting methodology. (continued on next page)
In March 2015, Rob published a book on coffee roasting, *Modulating the Flavor Profile of Coffee - One Roaster's Manifesto*, which has sold nearly 3,000 copies worldwide. Rob manages the entire coffee program at *Nossa Familia Coffee*, developing relationships with coffee farmers and importers, ensuring quality control for green coffee, and managing roast profiles.

**Byron Kosuge, B. Kosuge Wines**  
(Philosophy 216)  
See page 18 for complete biography

**Dominique Lafon, Lingua Franca**  
(The Grand Seminar)  
See page 49 for complete biography

**Jacques Lardière, Résonance**  
(The Grand Seminar)  
See page 52 for complete biography

**Lucie Lawerence, Aurum Wines**  
(Geography 312)  
See page 34 for complete biography

**Allen Meadows, Burghound.com**  
(IPNC Master of Ceremonies & Meteorology 325)  
See page 7 for complete biography

**Jean-Nicolas Méo, Nicolas-Jay**  
(The Grand Seminar)  
See page 51 for complete biography

**Moe Momtazi, Maysara Winery**  
(Philosophy 216)  
See page 50 for complete biography

**Étienne de Montille, Domaine de Montille**  
(Meteorology 325)  
See page 31 for complete biography

**Véronique Muré, Domaine du Clos Saint Landelin - Muré**  
(Geography 322)  
See page 28 for complete biography

**Stuart Pigott, JamesSuckling.com**  
(Geography 322)  
After getting a master's degree in cultural history from the Royal College of Art in London in 1986, Stuart Pigott realized that the only way he could earn a living was to write about wine. He has lived in Germany for almost 30 years and although his name is most closely associated with the wines of the Rhine and Mosel he has undertaken in-depth research in regions as widely contrasting as the Médoc in Bordeaux, Hua Hin in Thailand, and the Willamette Valley in Oregon. In 2008-9, Pigott was a guest student at the famous Geisenheim wine school in Germany and combines the scientific approach he learned there with hardcore gonzo journalism inspired by the works of Hunter S. Thompson. He is a contributing editor to *JamesSuckling.com*, the wine columnist of the Sunday edition of
the Frankfurter Allgemeine Zeitung (Germany's equivalent of The New York Times) and has his own blog, www.stuartpigott.com.

**Paul Pujol, Prophet's Rock**  
*Geography 312*

See page 35 for complete biography

**Josh Raynolds, Vinous**  
*Pinot Noir 101*

Josh Raynolds has been an editor for Vinous since 2014, and before that was assistant editor of Stephen Tanzer's International Wine Cellar, a role that he took on in 2005. Prior to that he spent 18 years in the wine trade, working in and traveling through Europe's wine regions in 1989 and 1990 and then spent 12 years as national sales representative for Rosenthal Wine Merchant. He is responsible for Vinous' annual reviews of the wines of Oregon, Paso Robles, Santa Lucia Highlands, Spain, Beaujolais, the Rhône Valley, and Australia.

**Chris Remy, Elephants Delicatessen**  
*Gastronomy 126*

Originally from New York, Chris Remy cooked in the burgeoning food scene of numerous restaurants in New York City and Oregon before falling in love with cheese and charcuterie. Hanging up his clogs and moving into mongering, Chris helmed the cheese and charcuterie counter as the manager and co-owner of New York's Stinky Bklyn, one of the nation's most influential shops. After five years in Brooklyn, Chris and his wife returned to Portland, Oregon where he shaped the cheese, charcuterie, and specialty grocery programs at Elephants Delicatessen. Hipsters and gentrification (and great food) follow Chris wherever he goes. Chris has appeared in numerous publications including the The New York Times and Alex Guarnaschelli's Alex's Day Off. In his spare time, Chris can be found obsessing over baseball, records, Broadway musicals, or a salted pig's leg hanging from his basement rafters.

**Alexandrine Roy, Phelps Creek Vineyards**  
*The Grand Seminar*

See page 52 for complete biography

**Tony Tellin, Steven Smith Teamaker**  
*Botany 210*

In 1998, Tony Tellin moved to Portland, Oregon from a small town in his home state of Iowa. He grew up drinking sun tea on the farm and had no idea how tea was grown, or made, or even what tea was really. Tellin started at Tazo Tea Company the day after he moved to Portland and has been a tea advocate ever since. During his time at Tazo, he worked with founder, Steve Smith, to source ingredients and create blends, as well as traveling to India, China, Indonesia, Sri Lanka, and Nepal to develop relationships with key producers. Tellin followed his mentor to Smith Teamaker and now holds the position of Head Teamaker.

**Doug Tunnell, Brick House Wine Company**  
*Philosophy 216*

See page 42 for complete biography

**Marie Zusslin, Domaine Valentin Zusslin**  
*Geography 322*

See page 28 for complete biography
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. If you didn’t sign up for a U of P course, we assigned one for you. Your U of P “ticket” is in your name badge holder. Feel free to trade with another guest if you wish.

**PINOT NOIR 101 | SENSORY EVALUATION OF PINOT NOIR**
**TJ DAY HALL (#8), ROOM 219**
Whether it happens to you this IPNC or it happened to you twenty years ago, at some point every wine taster asks him or herself “am I doing this right?”—Helpful friends, winemakers and wine retailers tell you there’s no “right” answer and they are exactly right. That’s not to say, however, that a few useful pointers in the right direction won’t help. “Professional Pinot Noir Taster” and “Approachable, all-around nice guy” don’t always go hand in hand, but when you meet Josh Raynolds, editor for *Vinous* (p. 13) you’ll see why we picked him to present this seminar.

**GASTRONOMY 126 | VEGETABLES, VINEGAR & VINO:**
**HOW TO MAKE IMPOSSIBLE PAIRINGS POSSIBLE**
**TJ DAY HALL (#8), ROOM 108**
We all know that lamb and Pinot noir are a great match, but what about the other food on your plate? As vegetables move toward center stage on many menus, how might our wine choices change to marry well with today’s more creative preparations of non-meat items? What about a recipe that calls for vinegar? Chef Chris Remy (p. 13) and specialty food and wine expert Nick Doughty (p. 11) work together daily employing innovative approaches to answer these questions and will share them, and some tasty bites, with you in this hands-on seminar so you can take what you’ve learned back to your own kitchen.

**BOTANY 210 | PALATE CROSS-TRAINING**
**TJ DAY HALL (#8), ROOM 104 *SATURDAY ONLY**
The ability to discern subtle nuances and describe complex aromas and flavors is a skill that requires continued training and practice. This effort yields precise and romantic descriptors as well as alternative ways to discuss the beverage and food. Join Tony Tellin (p. 13) of Portland’s iconic Smith Teamaker in a botanical and tea tasting aimed at increasing your descriptive vocabulary.

**FOOD SCIENCES 212 | DECODING COFFEE**
**TJ DAY HALL (#8), ROOM 102 *FRIDAY ONLY**
Coffee’s flavor is as complex, intricate, and nuanced as many of the beverages we enjoy on a regular basis. Through a series of tastings, Rob Hoos (p. 11) will introduce you to the variety of factors involved in creating the taste of the beverage we know and love by looking at cultivar, terroir, processing, roasting, and brewing that will help illustrate the wide difference that can be caused by a subtle change.
Despite all the technological advances in viticulture and winemaking, more and more winemakers are repurposing old ways. From fermenting in amphora, to farming with horses, to biodynamics, many winemakers seem to be looking to the past for ways to improve their wines. Patrick Comiskey (p. 11) leads you through a tasting and discussion with Cyril Audoin of Domaine Charles Audoin (p. 29), Byron Kosuge, of B. Kosuge Wines (p. 18), Doug Tunnell of Brick House Wine Company (p. 42), Ross Cobb of Cobb Wines (p. 19), Martin Hofstätter of J. Hofstätter (p. 33), and Moe Momtazi of Maysara Winery (p. 50). Together they will explore how winemakers are reviving a diversity of older methods to the benefit of their wines.

With a nod to the region's history, sub-regions, and profound vintage variation (thanks to the extremes of a marginal climate) this seminar with Elaine Brown of Wakawaka Wine Reviews (p. 10) will explore Pinot Noir of Central Otago. Through seven wines from Aurum Wines (p. 34), Mount Edward (p. 34), and Prophet's Rock (p. 35) among others - including two from the first ever to grow and make Pinot in the region - we will taste across five vintages from seven of the smaller production producers of Central Otago, each helping to discover the region's unique signature expression of Pinot noir.

Alsace is best known for its white varietals (most importantly Riesling and Gewürztraminer) and sparkling Cremant d'Alsace, but Pinot noir has flourished there since the middle ages. Moderator Stuart Pigott (p. 12), who has championed Alsatian wines for thirty years, along with three esteemed winemakers from the region, including Maurice Barthelmé of Domaine Albert Mann (p. 27), Véronique Muré of Domaine de Clos Saint Landelin - Muré (p. 28), and Marie Zusslin of Domaine Valentin Zusslin (p. 28) who will provide an overview of Pinot noir in Alsace, and guide you through a tasting of some of the most exciting new wines.

Join Allen Meadows (p. 7), along with Chisa Bize of Domaine Simon Bize et Fils (p. 30), Mathilde Grivot Domaine Jean Grivot (p. 31), and Etienne de Montille of Domaine de Montille (p. 31), in an exploration of how a growing season impacts Pinot noir. Each winemaker has chosen two distinct vintages to share with you to compare and contrast. Learn from the winemakers how vintage characteristics contributed to the finished wine, and how each vintage offers up something new by imparting a personality of its own.
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.

ALSATIAN WHITE VARIETALS TOUR
Enjoy an informal, walk-around tasting of Alsatian white grape varietals including Riesling, Gewürztraminer, Pinot gris, and Muscat from our Featured Wineries paired with a light bite prepared by Chefs Greg Denton and Gabrielle Quiñónez-Denton of Ox with ingredients from our supporter Nicky USA.

AUTHORS’ RECEPTION
Join Eric Asimov (The New York Times), Patrick Comiskey (Wine & Spirits), Chefs Greg Denton & Gabrielle Quiñónez-Denton (Ox, SuperBite), Jamie Goode (WineAnorak.com), Chef John Gorham (Toro Bravo), Stuart Pigott (JamesSuckling.com) and Chef Cheryl Wakerhauser (Pix Patisserie & Bar Vivant) for a book signing. Meet the authors and pick up a signed copy of their most recent work.

LAWN LOUNGE
Sit back and relax in our outdoor lounge, or challenge your new IPNC friends to a lawn game. Chilled beverage in hand, there is no better way to rejuvenate for the magical evening to come.

HYDRATION STATION
Beat the heat with icy Aqua Panna, San Pellegrino, HOTLIPS sodas, and Smith Teamaker iced tea. Nossa Familia Coffee will be on hand to perk you up with Japanese-style Cold Brew.

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.

CHARDONNAY SIPS WITH SALMON
Explore a selection of Chardonnays from our Featured Wineries while you sample smoked salmon provided by our generous partner Seafood Producers Cooperative.

LAWN LOUNGE
Sit back and relax in our outdoor lounge, or challenge your new IPNC friends to a lawn game. Chilled beverage in hand, there is no better way to rejuvenate for the festive evening to come.

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.

SLOSHY POPS
Perfectly refreshing flavors created especially for you to enjoy while you relax and refresh before the Salmon Bake Dinner.

HYDRATION STATION
Beat the heat with icy Aqua Panna, San Pellegrino, HOTLIPS sodas, and Smith Teamaker iced tea. Nossa Familia Coffee will be on hand to perk you up with Japanese-style Cold Brew.
THE GRAND SEMINAR

EXPLORATIONS OF NORTH TO SOUTH

Moderator Elaine Brown, of WakawakaWineReviews.com and JancisRobinson.com, will guide an in-depth exploration of six distinctive wines from two of Oregon’s iconic vineyards - Temperance Hill of the Eola-Amity Hills in the southern part of Willamette Valley, and Bella Vida of the Dundee Hills in the north. Six winemakers have devoted a corner of their cellars to make these special wines just for IPNC.

Showcasing wines from Temperance Hill Vineyard will be winemakers Julia Cattrall, Lumos Wines, Ken Pahlow, Walter Scott Wines, and Josh Bergström, Bergström Wines. Sharing wines from Bella Vida Vineyard will be Lynn Penner-Ash, Penner Ash, Patrick Reuter, Domínio IV, and Brian O’Donnell, Belle Pente.

These wines are tucked away in their barrels, waiting for you to come taste them in 2018.

32ND ANNUAL CELEBRATION

The Thirty-Second Annual Celebration will be held at Linfield College, July 27-29, 2018. The Grand Seminar is one of many spectacular events planned for IPNC 2018. New wines, amazing stories, fantastic meals, and more await. Mark your calendar for the greatest Pinot noir experience on Earth.

EARLY EARLY BIRD DISCOUNT - $200 SAVINGS

We invite you to benefit from an exclusive Early Early Bird Special. Tickets to the 2018 IPNC are available to you for $1,095.00, a $200.00 savings off of the full ticket price for 2018. This offer ends Sunday, July 30, 2017. 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.
B. Kosuge Wines was founded in 2004 as a platform for the exploration of Californian Pinot noir. The goal was simple—make a wine that is as honest an expression of its origins as possible. Byron Kosuge is a self-described purist. He prefers unadorned wines, or at least those that carry their adornment gracefully. His objective is to be as natural as he can, but he doesn't consider himself a “natural” winemaker, in the current sense of the term. Like most new world winemakers, he's inspired by old world wines, but firmly believes that in the new world we should be creating our own traditions, and not merely copying what came before. The B. Kosuge current lineup features three Sonoma Coast Pinot noirs, one Sonoma Coast Chardonnay, a Carneros Pinot noir and a Carneros Gamay noir. Total production is around 1200 cases.

NOTES:

Banshee Wines was started in 2009 by three friends from the wine business working day jobs in the trade: importing, distributing, marketing and making wine. Without much of a plan, Noah Dorrance, Baron Ziegler, and Steve Graf made eight barrels of Sonoma Coast Pinot Noir sourced from a top producer. They figured they would either sell the wine to friends and family, or at worst drink great Pinot Noir for the next ten years (win-win). They sold out that first vintage in five weeks. Over the past few years, the three have developed strong relationships with high-end vineyard owners in Sonoma and recruited an A+ winemaking team, including Ross Cobb and Katy Wilson, to produce wines of depth, purity and balance. Banshee Wines’ mission remains the same as it was in those early days – to craft distinctive wines that over-deliver in every possible way.

NOTES:
CLOS DE LA TECH
La Honda, California
Tel: (650) 722-3038
www.closdelatech.com
Represented by TJ Rodgers & Valeta Rodgers
Featured Wine: 2012 Santa Cruz Mountains Estates

With caves tunneled deep under a vine-covered ridge at the peak of the Santa Cruz Mountains and vineyards so steep they have to be farmed with a one-of-a-kind, specially designed German tractor moved by cables, Clos de la Tech is one of the most ambitious and innovative Pinot Noir producers in California. The winery was founded in 1994 and continues to be operated by TJ Rodgers, founder and retired CEO of Cypress Semiconductor, and his wife, Valeta. Some of the highlights at Clos de la Tech include extreme growing conditions, high-altitude terrain, hand farming, high-density planting (4,150 vines per acre), low yields (below two tons per acre), innovative equipment, gravity-flow winery, native yeast fermentation of whole clusters and no filtration. Clos de la Tech's wines are deep, dark, concentrated and well-structured. These Pinot noirs are built to evolve and improve with extended aging.

NOTES:

COBB WINES
Occidental, California
Tel: (707) 981-8381
www.cobbwines.com
Represented by Ross Cobb
Featured Wine: 2014 Coastlands Vineyard 1906 Block
Pommard Sonoma Coast

Since 2001 two generations of the Cobb family have established Cobb Wines as one of North America's most revered small wineries, recognized for the elegance and nuanced sophistication of its limited-production wines. Focused exclusively on single-vineyard Sonoma Coast Pinot noirs, and small amounts of Chardonnay, Cobb Wines combines the winegrowing expertise of David Cobb with the winemaking skill of his son, Ross, who has been hailed by Jay McInerney in The Wall Street Journal as one of "The Rockstars of Pinot Noir," and by Linda Murphy in Decanter as "the future of California Pinot Noir." Working with the finest vineyards, Cobb Wines has earned acclaim for making some of the New World's most stirring Pinot noirs—complex, aromatic, lower-alcohol wines that have been called a "revelation" by Rusty Gaffney in PinotFile. In both 2015 and 2016, Wine & Spirits selected Cobb Wines as one of the world's "Top 100 Wineries."

NOTES:
DOMAINE DELLA
Santa Rosa, California
Tel: (707) 570-0827
www.domainedella.com
Represented by David Hejl & Julie Ramos
Featured Wine: 2014 Keefer Ranch Russian River Valley

Domaine Della began as a dream, born from David Hejl's obsession and enchantment with Pinot noir. Domaine Della honors David's mother who died long before her time. David's passion for fine wine began while putting himself through school working as a waiter, sommelier and chef, but he found his true inspiration while living in Paris working for Nabisco. It was there that he experienced first-hand the art of wine, food and culture in a way that was spiritual, all in the beautiful City of Lights. Domaine Della's mission is to craft intense and adventurous wines, partnering with the very best growers, a true expression in harmony and balance from the place where it was grown. These wines are extremely limited production and sourced from some of the finest vineyards in the Russian River Valley and Sonoma Coast.

NOTES:

DUMOL WINERY
Windsor, California
Tel: (707) 837-7960
www.dumol.com
Represented by Julie Cooper & Tom Pillsbury
Featured Wine: 2014 Connor Joy Road Vineyard Sonoma Coast

DuMOL is a winemaker-owned producer focusing on small-lot, cool climate Russian River Valley and Sonoma Coast Pinot noir and Chardonnay. The winery's exceptional sites include three Estate Vineyards – one of the highest density plantings in North America at 3,630 vines per acre – as well as Dutton Ranch, Wildrose, Joy Road, Occidental Road, Heintz and Ritchie vineyards. Winemakers Andy Smith and Julie Cooper have worked with passion, precision and focus to present the purest essence of each vineyard and vintage. The wines are known for being soulful, balanced, and uniquely expressive. Their Californian depth and European clarity deliver flavor along the entire arc of the palate, restrained ripeness, long-lasting resonation, texture, detail, complexity, and graceful evolution over time. Limited in production, DuMOL wines are available through allocation to members of the winery's consumer list and top restaurants worldwide.

NOTES:
ETUDE WINES
Napa, California
Tel: (707) 257-5782
www.etudewines.com
Represented by Jon Priest
Featured Wine: 2014 Heirloom Grace Benoist Ranch
Estate Grown Los Carneros

Etude translates as study in French. Winemaker Jon Priest leads the ongoing study of Pinot noir at this Carneros winery, sourcing fruit from an array of estate and closely held vineyards in the Carneros, Sonoma Coast, Santa Rita Hills, Santa Maria Valley and Oregon's Yamhill-Carlton district. The winery was founded 35 years ago on the notion that time well spent in the vineyard is the key to producing Pinot noir with authentic varietal expression, allowing the winemaker to gently guide the journey from grape to glass. The Etude vineyards feature an array of 20 distinctive clones, including heirloom selections that allow Jon to craft wines that fully reveal their vineyard home, in a series of bottlings showcasing both vineyards and appellations. Etude is also known for exceptional Chardonnay, Pinot gris and some of Napa's most acclaimed Cabernet Sauvignon.

NOTES:

FESS PARKER WINERY & VINEYARD
Los Olivos, California
Tel: (800) 841-1104
www.fessparker.com
Represented by Blair Fox & Tim Snider
Featured Wine: 2014 Older Barrel Santa Rita Hills

The Fess Parker Winery & Vineyard grew out of Fess' vision for the promise of Santa Barbara County as a premier viticultural region. Upon establishment of the winery in 1989, the family immediately began planting some of the county's most renowned vineyards. Outstanding fruit sources coupled with skilled winemaking are at the core of delivering wines of the highest quality to the consumer. Winemakers Eli Parker and Blair Fox - both Winemakers of the Year recipients - focus on Pinot noir and Chardonnay, primarily from the Sta. Rita Hills AVA, and estate grown Syrah and Viognier.

NOTES:
Goldeneye began making acclaimed Pinot noirs from its estate winery in the Anderson Valley in 1996. Blending grapes from four Estate vineyards planted to 24 clones of Pinot noir on 13 different rootstocks, Goldeneye is dedicated to crafting wines of refinement and elegance from a rich palette of terroir-inspired 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:
MACROSTIE WINERY & VINEYARDS
Healdsburg, California
Tel: (707) 473-9303
www.macrostiewinery.com
Represented by Heidi Bridenhagen & Don Davis
Featured Wine: 2014 Klopp Ranch Russian River Valley

Over the past three decades, MacRostie Winery and Vineyards has established itself as one of the Sonoma Coast's defining wineries, and a leader in a bright, balanced and age-worthy style of Chardonnay and Pinot noir. Today, MacRostie is guided by Sonoma County visionary and winery founder Steve MacRostie, and talented winemaker Heidi Bridenhagen, who together are making the finest wines in the winery's storied history. Using grapes farmed by legendary winegrowing families including the Duttons, Sangiacomos, Martinellis and Bacigalupis, and from Steve's own Wildcat Mountain Vineyard, MacRostie's Sonoma Coast and Russian River Valley wines have established themselves as benchmarks, offering a rare intersection between labor-intensive small-lot winemaking, fair pricing and the complexity that can only be achieved by working with the finest vineyards.

NOTES:

MIGRATION
St. Helena, California
Tel: (866) 367-9945
www.migrationwines.com
Represented by Dana Epperson & PJ Alviso
Featured Wine: 2014 Running Creek Vineyard Russian River Valley

Since the inaugural 2001 vintage of Anderson Valley Pinot noir, Migration has developed a refined and compelling style that balances vibrancy and finesse. In the years since, Migration has taken wing beyond its Anderson Valley origins and explored Pinot noir and Chardonnay from California's finest cool-climate appellations, most notably the legendary Russian River Valley. Today Migration works with a handful of acclaimed growers to produce a small portfolio of sought-after Chardonnays and Pinot noirs, including the flagship Russian River Valley wines, and coveted vineyard-designates. These sophisticated, Burgundian-varietal wines highlight lush fruit, bright acidity and balanced oak influence.

NOTES:
MINER FAMILY WINERY
Oakville, California
Tel: (707) 963-0530
www.minerwines.com
Represented by Stacy Vogel & Lisa Barker
Featured Wine: 2014 Rosella’s Vineyard “777”
Santa Lucia Highlands

Miner Family Winery is a dynamic family owned winery tucked into the eastern hills of the Oakville appellation, squarely within the heart of Napa Valley. Founded in 1998 by Dave & Emily Miner, Miner is defined first and foremost by a sensational portfolio of wines — wines consistently characterized by and committed to individualistic style and uncommon quality. Each wine is crafted in a style to encapsulate the distinctive elements and the indelible fingerprints of their respective vineyards. This combination of excellent vineyard sites along with passionate and thoughtful winemaking injects the necessary components for creating profoundly joyful wines.

NOTES:

PELLEGRINI - OLIVET LANE
Santa Rosa, California
Tel: (707) 545-8680
www.pellegrinisonoma.com
Represented by Lynn Krausmann & Alexia Pellegrini
Featured wine: 2014 Olivet Lane Vineyard
Russian River Valley

Located in the heart of the Russian River Valley appellation, Olivet Lane Estate is a Monopole vineyard with the distinction of being among the earliest plantings of Pinot noir in Russian River Valley. Established by the Pellegrini Family in 1973, this 60-acre vineyard is home to 20 acres of Pinot noir planted to the heritage Martini clonal selection. In 2016, the winery celebrated the 41st anniversary of the vineyard’s planting in 1975. Family owned for four generations, Pellegrini Wine Company produces small-lot wines, handcrafting vineyard-designated Pinot noir and Chardonnay from distinctive Russian River Valley sites, including their estate, the Olivet Lane Vineyard. To taste a California Pinot noir produced from old vines of the grand age of Olivet Lane Vineyard is among the rare experiences in the world of wine.

NOTES:
Thirty-five years ago, California Pinot noir was slumbering fitfully. In the mid 1970's, "truly fine California Pinots could be numbered on one hand...the thin, pallid bottles outnumbered by the merely dull." Richard Ward and David Graves founded Saintsbury in 1981 to disprove the notion that California Pinot noir was, in the words of one critic, "only marginally different from jug reds." Like all Pinot noir producers, Saintsbury has been consumed by the notion of "place" from the start. The featured wine is a bottling of 2015 Stanly Ranch Pinot noir, a site that Saintsbury has sourced fruit from continuously since 1984 and that was first planted to Pinot noir in the 1940s.

NOTES:

THREE STICKS WINES
Sonoma, California
Tel: (707) 996-3328
www.threestickswines.com
Represented by Ryan Prichard, Bob Cabral, & Bill Price
Featured Wine: 2015 PFV Estate Sonoma Coast

Three Sticks Wines is a boutique, family-owned winery led by veteran winemaker Bob Cabral. Cabral's commitment to crafting small-lot, artisanal wines from exceptional Sonoma Coast vineyards, including Durell Vineyard, Gap's Crown Vineyard and Walala Vineyard, drives the winery's focus of creating site specific wines. Founded in 2002, the winery is named for owner William S. Price III's surfing nickname, "Billy Three Sticks," that references the three Roman numerals that follow his name. The Vallejo-Casteñada Adobe, an historic landmark in downtown Sonoma, was constructed in 1842 by Captain Salvador Vallejo. Bill and Eva Price purchased the property in 2012 and embarked on a two-year preservation project. The Three Sticks team worked closely with historians and the Sonoma League for Historic Preservation to restore and protect the fabric of the property, and commissioned San Francisco-based designer Ken Fulk to restore the Vallejo-Casteñada Adobe. It now houses the hospitality of Three Sticks.

NOTES:
TWO SISTERS
Lompoc, California
Tel: (805) 737-6222
www.foleywines.com
Represented by Lorna Kreutz
Featured Wine: 2014 Lindsay's Vineyard Santa Rita Hills

Two Sisters is named in honor of proprietor Bill Foley's daughters Lindsay and Courtney. The wines come from the prized Sta. Rita Hills AVA. Courtney's Vineyard Chardonnay and the Lindsay's Vineyard Pinot noir showcase the best blocks on the estate. These limited production bottlings feature both heritage and heirloom clones chosen specifically for their character, flavor profiles and compatibility with the terroir.

NOTES:

CANADA
LAFRENZ
Penticton, British Columbia
Tel: (250) 492-6690
www.lafrenzwinery.com
Represented by Dominic McCosker & Jeff Martin
Featured Wine: 2015 Reserve Naramata Bench

LAFRENZ Winery is located on the famous Naramata Bench at the northern tip of the Sonoran desert in the Okanagan Valley of British Columbia. The cool, dry climate and pristine landscapes overlooking Lake Okanagan are infinitely suited to producing world class wines. Expat Australian winemakers Niva and Jeff Martin were enticed to join the burgeoning Canadian wine industry under the guise of a two-year "working holiday" some 22 years ago. The Martins established LAFRENZ in 1998 with the goal of producing vineyard designated wines from their four individual vineyards. Each one planted to specific varieties and farmed in tune with natural processes to express the uniqueness of each site. A rich living soil and biodiversity within the vineyard is paramount to this goal. The quest for perfection is never ending, whether in the vineyard or winery. LAFRENZ has been recognized with several national and international wine awards.

NOTES:
Norman Hardie Winery & Vineyard
Wellington, Ontario
Tel: (613) 399-5297
www.normanhardie.com
Represented by Norman Hardie
Featured Wine: 2014 Cuvee ‘L’ Ontario

Established in 2003, Norman Hardie Winery & Vineyard is situated in idyllic Prince Edward County, Ontario. Winemaker and owner Norman Hardie’s wines can now be found across Canada and in numerous international markets. The wines are all made in small batches as naturally as possible; it is Norman’s philosophy that great wine starts in the vineyard. With this in mind, the wines are traditionally crafted to express the unique terroir. Natural yeasts build layers of complexity and lees contact develops the wine’s structure. Norman Hardie’s wines tell a story of place developed from his passion and expertise. Beginning with the initial vintage in 2004, Norman Hardie’s wines have received stellar accolades from wine critics and journalists, including Matt Kramer, Stephen Tanzer, Steven Spurrier, Ian D’Agata and Jancis Robinson.

NOTES:

France

(Alsace)

Domaine Albert Mann
Wettolsheim, France
Tel: +33 (0)3 89 80 62 00
www.albertmann.com
Represented by Maurice Barthelmé
Featured Wine: 2015 Clos de la Faille®

The Albert Mann estate is located in Wettolsheim in the center of Alsace’s vineyards, 2 km outside of Colmar. The domaine is the fruit of the joint efforts of the winemaking families Mann and Barthelmé, each with histories of winemaking stretching back centuries. Today, Maurice Barthelmé and his brother Jacky Barthelmé manage the domaine with their wives Marie-Claire and Marie-Thérèse. Together, they run 23 hectares of vineyards, including two lieux-dit: Rosenberg and Altenbourg, five Grands Crus: Schlossberg, Furstentum, Steingrubler, Hengst, and Pfersigberg, and two monopole plantings of Pinot noir: Clos de la Faille® and Les Saintes Claire®. Since 2010 the entire estate has been certified Biodynamic. The vineyards are split into more than a hundred plots and are tended like individual gardens with patience and a total respect for the benefits that nature brings. The goal of the estate is to produce wine that is in harmony with nature.

NOTES: ________________________________
Since 1935, the Mure family has owned the noteworthy "Clos Saint Landelin," a 25-acre single vineyard located in Rouffach, Alsace. Today, the 12th generation of the Mure family, siblings Véronique and Thomas Mure are responsible for running the "Clos Saint Landelin" and its neighboring terroirs using biodynamic methods. The domaine is guided by the principles of allowing the wine to fully express the terroir, preserving the Mure inheritance, and respecting the savoir-faire handed down through generations. Véronique and Thomas achieve this through planting vines densely, tilling the vineyards, hand pruning, fermenting exclusively with indigenous yeasts, and minimal interventions in the cellar. Véronique received her enology credentials from SupAgro Montpellier and interned with Domaine Jean-Marc Boillot in Pommard, Domaine Guigal in Côte-Rôtie, and at the University of California Davis. In the early 2000s, she returned to the family domaine to join her brother Thomas and her father René in operating the vineyards and the cave.

NOTES:

DOMAINE VALENTIN ZUSSLIN
Orschwihr, France
Tel: +33 (0)3 89 76 82 84
www.zusslin.com
Represented by Marie Zusslin
Featured Wine: 2015 Bollenberg Harmonie

In 1691 Domaine Valentin Zusslin was founded in the southern part of the Alsace region. Since 2000 the 13th generation, brother and sister, Marie and Jean-Paul Zusslin have co-managed the domaine. The climate – warm, sunny, and dry – ensures slow, extended ripening of the grapes that in turn favours the development of extremely elegant aromas in the finished wine. The estate owns vines in Bollenberg, Pfingstberg (a Grand Cru), and a single vineyard monopole Clos Liebenberg. The domaine was certified biodynamic by Demeter France in 1997. These practices have imbued the whole vineyard with a huge development of biodiversity. The harvest is done exclusively by hand, selecting only well-matured fruit. The cellar work is minimalist with no interference in the natural process of the fermentation. The cuvées are aged on the fine yeast lees in oak Alsatian foudres and oak barrels for the red wine.

NOTES:
MAISON AMBROISE
Prémeaux-Prissey, France
Tel: +33 (0)3 80 62 30 19
www.ambroise.com
Represented by Ludivine Ambroise
Featured Wine: 2015 Beaune 1er Cru Les Tuvilains

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:

DOMAINE CHARLES AUDOIN
Marsannay-la-Côte, France
Tel: +33 (0)3 80 52 00 47
Represented by Cyril Audoin
Featured Wine: 2014 Marsannay Clos du Roy

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

NOTES:
As a vigneron, Patrick Bize had an intimate knowledge of his parcels and adapted his viticulture practices to suit each one. He is quoted saying, “It isn’t Monsieur or Madame who makes the wine, it’s the Appellation and the grape; one should never forget this.” This philosophy guided his work in the cave as well. Chisa Bize arrived in Savigny-lès-Beaune in 1997 from her home in Tokyo, Japan. She married Patrick Bize in 1998. In 2008, she participated in a truly revelatory conference with Anne-Claude Leflaive on the connection between plants (vines) and mankind, and the first biodynamic experiments in Savigny 1er cru Les Serpentières began soon after. Just before harvest in 2013, Patrick Bize tragically passed away, leaving Chisa and Patrick’s sister Marielle Grivot-Bize to carry on his legacy, and now the women’s power flourishes in the bio-dynamically farmed vineyards.

NOTES:

MAISON FOUGERAY DE BEAUCLAIR
Marsannay-la-Côte, France
Tel: +33 (0)3 80 52 21 12
www.fougeraydebeauclair.fr
Represented by Patrice Ollivier

It was in the late 1970’s that Maison Fougeray de Beauclair came to life by the acquisition of renowned appellations in the Côte de Nuits and the Côte de Beaune, such as Bonnes Mares Grand Cru. Maison Fougeray de Beauclair’s philosophy is based on “top quality.” By employing such methods as limited output, strict sorting of the grapes, vinification under heat control, and maturing in new or recent barrels, they have made it possible for the different appellations to hold the top ranks among the most famous Burgundian domaines. These methods have enabled Maison Fougeray de Beauclair’s wines to be offered in the finest restaurants, cellars, and specialty shops throughout the world.

NOTES:
DOMAINE JEAN GRIVOT
Vosne-Romanée, France
Tel: +33 (0)3 80 61 05 95
www.domainegrivot.fr
Represented by Mathilde Grivot

Domaine Jean Grivot is generally seen as one of the finest in the Côte d'Or. At the end of the eighteenth century, just before the French Revolution, Joseph Grivot settled in Vosne-Romanée, but it was his son Gaston who developed the domaine. In 1919, Gaston sold vines in the lesser areas to buy a large parcel of the grand cru Clos de Vougeot. You can still see the gate he built today. He was one of the first oenologists to graduate from Dijon University in the 1920s, followed by his son, Jean, a few years later. Like his father, Jean acquired a parcel of grand cru land, 31 acres of Richebourg in 1984, and was succeeded by his son Etienne in 1987. Mathilde Grivot, Etienne’s daughter, has worked at the domaine since the 2010 vintage. Envisioning an eventual, peaceful handover, Mathilde works in harmony with her brother Hubert and her parents.

NOTES:

DOMAINE DE MONTILLE
Puligny-Montrachet, France
Tel: +33 (0)3 80 21 39 14
www.demontille.com
Represented by Étienne de Montille
Featured Wine: 2007 Volnay 1er Cru “Les Mitans”

Domaine de Montille (60 acres) and Château de Puligny-Montrachet (30 acres) craft their wines from bio-dynamic certified vineyards located mainly in Puligny-Montrachet, Meursault, Volnay, Pommard, Beaune, Corton and Vosne-Romanée. The family estate was established around 1730. In 1990 Etienne de Montille took over from his father Hubert. Since 2000 he has acquired significant pieces of prime land, including the Château de Puligny-Montrachet. He now owns and manages the estates with his team, including Brian Sieve, a winemaker from the United States. The style of the red wines has progressively evolved from Hubert’s style with the consistent use of a large quantity of stems during a long fermentation with moderate fouling and pigeage at natural temperatures to develop complexity in the wine. The white wines are pure, fresh, and focused with mineral aromas accompanied by a palate with tension and a slight saline character. To express the distinctions of the Burgundian terroirs, they moderately apply new oak ranging from 0% to maximum 50%. The wines’ firm structure, based on their acidity, tannins, and moderate alcohol, allows for great aging potential.

NOTES:
DOMAINE MARC ROY
Gevrey-Chambertin, France
Tel: +33 (0)3 80 51 81 13
Represented by Alexandrine Roy & Maxime Bec
Featured Wine: 2014 Gevrey-Chambertin “Clos Prieur”

Domaine Marc Roy includes nine acres of Pinot noir in
Gevrey-Chambertin split into three distinctive “Cuvees.”
“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.” “Cuvee Alexandrine” was first created
in 2005 and made from a selection of millerandes 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 allow Alexandrine to craft wines with
soul that reflect Gevrey-Chambertin’s specific and unique
terroirs.

NOTES:

DOMAINE DES TERRES DE VELLE
Auxey-Duresses, France
Tel: +33 (0)3 80 22 80 31
www.terresdevelle.fr
Represented by Fabrice Laronze & Sophie Laronze
Featured Wine: 2015 Volnay Ez Blanches

A Beaune native, Fabrice Laronze completed studies in viticulture
and oenology first in Beaune, and then in Montpellier. After
an apprenticeship in California, Fabrice first worked in the
north of the Côte d’Or producing Crémant de Bourgogne, but
feels he really entered the “wine priesthood” when he became
manager of the Domaine Lejeune in Pommard. In 1999, he met
Alex Gambal, who had just created a wine merchant house in
Beaune. Gambal entrusted him with the keys to his cellar and
Fabrice became his winemaker. Sophie Laronze completed her
business studies in Germany and quickly decided to return to her
Burgundian roots. She worked with Albert Bichot, and then as
the export manager for Tonnellerie de Mercurey, a Burgundian
cooperage. In 2004 she joined her husband, Fabrice, at
Gambal’s, where she worked developing the European markets.
In 2009, they decided to unite their previous work experiences
and create Domaine des Terres de Velle: a worthy challenge in
Burgundy, where one generally becomes a winemaker only by
family inheritance.

NOTES:
FRANCE

(Champagne)

Champagne Jean Josselin

Gye sur Seine, France
Tel: +33 (0)3 25 38 21 48
www.champagnejeanjosselin.fr

Represented by Jean-Pierre Josselin, Véronique Josselin,
Sharona Tsubota

Featured Wine: Brut Cuvée des Jean

Since 1854 the Josselin family has been growing wine in the southern part of the Champagne region, an area where Pinot noir is king. Wanting to protect their heritage for future generations, the vineyards are now certified Terra Vitis, a French organization which checks the work in the vineyards and winery with regular audits, and is stricter than "sustainable viticulture." In 1957 Jean Josselin created his eponymous Champagne house, which is now run by his son Jean-Pierre Josselin with grandson Jean-Félix as winemaker. There is a fourth-generation "Jean," (just 5-years-old now) waiting in the wings as well. In honor of this family tradition, the house has created a "Cuvée des Jean" named for the men in the family. Of course, the domaine wouldn't function without the women of the family: Véronique, Jean-Pierre's wife, and Lucile, their daughter. It's Lucile's son Jean who loves to ride the tractor, along with his big sister Lisa.

NOTES:

ITALY

J. Hofstätter

Termeno, Alto Adige, Italy
Tel: +39 (0)471 860161
www.hofstatter.com

Represented by Martin Hofstätter

Featured Wine: 2012 Barthenau Vigna S. Urbano Alto Adige

Since 1970 Martin has lived in the small, very accessible South Tyrolean village of Tramin. He has worked in the vineyard and the winery since his childhood. 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. His love of winegrowing was handed down from his maternal grandfather and father. With these individuals in mind he carries on the fourth generation of tradition that began in 1907 when his great-great uncle founded the Hofstätter family winegrowing estate.

NOTES:
AURUM WINES
Cromwell, Central Otago, New Zealand
Tel: +64 (0)3 445 3620
www.aurumwines.co.nz
Represented by Lucie Lawerence
Featured Wine: 2015 Estate Central Otago

Aurum Wines is a family run estate based in the Lowburn sub-region of the Central Otago, New Zealand. Joan and Tony Lawrence planted their first grapes in 1997 on the Pisa Flats outside of Cromwell and expanded their estate in 2001 and 2004 with their Te Wairere Vineyard. Their son Brook and daughter-in-law Lucie joined them in 2006. Brook trained as a winemaker in South Australia. Lucie was raised in Burgundy. She is the third generation in her family to be a vigneronne and completed her degree in Oenology at Dijon University. Lucie and Brook met while they were both trainees at Domaine de l'Arlot in Nuits-Saint-Georges. Upon returning to New Zealand, Lucie continued to develop her skills as a winemaker, while Brook took on the viticultural management of the estate. Aurum converted to organics in 2010. Lucie and Brook's wines have evolved to become more and more a reflection of the land and their philosophy.

NOTES:

MOUNT EDWARD
Queenstown, Central Otago, New Zealand
Tel: +64 (0)3 442 6113
www.mountedward.co.nz
Represented by Duncan Forsyth
Featured Wine: 2014 Mount Edward

The majestic mountains and lakes of the Southern Alps are home to Mount Edward. The winery, situated in Gibbston, just east of Queenstown, has its vineyards amongst the foothills of the Pisa Range and on the banks of the Kawerau river in Bannockburn. Mount Edward, part of the Central Otago wine community since 1998, is BioGro certified organic with this philosophy at its heart. Owned and managed by the Buchanan and Forsyth families since 2004, our winemakers Anna Riederer and Duncan Forsyth craft wines that are textural, restrained, and speak of our place here in Central Otago, New Zealand.

NOTES:
PROPHET'S ROCK
 Wanaka, Central Otago, New Zealand
 Tel: +64 (0)3 443 8217
 www.prophetsrock.co.nz
 Represented by Paul Pujol
 Featured Wine: 2013 Home Vineyard Central Otago

Prophet's Rock's two estate vineyards are located in the Bendigo sub-region of Central Otago, New Zealand. Both of the stunning sites are elevated and steep, providing great sun exposure in the marginal climate and accentuating the cool nights typical of the region. Each vineyard is distinctive, the Home Vineyard with its rare mix of soils, notably clay and chalk, and Rocky Point with its stony schist laden ground and treacherous slopes. Prophet's Rock finds its muses in the old houses of Europe. Winemaker Paul Pujol refined his trade working in France's classical wine regions – the Languedoc, Sancerre and, crucially, Burgundy and Alsace. Paul also has a strong tie to Oregon having worked here for the 2003, 2004 and 2006 vintages. His traditional aesthetic – respectful, patient, vineyard-focused – resonates in his approach, and frees the wines to express the unique tenor of each site.

NOTES:

OREGON

AMITY VINEYARDS
Amity, Oregon
Tel:(503) 835-2362
www.amityvineyards.com
Represented by JP Caldcleugh & Justin Hoffman
Featured Wine: 2014 Willamette Valley

Amity Vineyards was founded in 1974 in what is now the Eola-Amity Hills AVA. A pioneer in the Oregon wine business, Amity Vineyards produced the first Gamay noir in the United States. The vineyard was planted in 1971, with a total of 15 acres planted of Pinot noir, Riesling and Pinot blanc. Inspired by the rich heritage of exploration that is a part of these hills, Ryan Harms, of Union Wine Company, and his brother Eric Harms, purchased Amity Vineyards in 2014, and have brought new energy to this pioneering craft winery. Ryan is a modern wine pioneer who is helping define what Oregon winemaking can be. He became interested in reinvigorating the uniqueness of Amity's past for a modern context, bringing this integral Oregon winery and its beauty to more people.

NOTES:
ANDERSON FAMILY VINEYARD
Newberg, Oregon
Tel: (503) 554-5541
www.andersonfamilyvineyard.com
Represented by Cliff Anderson & Allison Anderson
Featured Wine: 2014 Estate Dundee Hills

Founders Cliff and Allison began making wine in the early 1960s and began growing grapes in the 1970s. Anderson Family Vineyard sources all its fruit from the 26-year-old estate vineyard planted on a steep, rocky slope formed by a landslide. The unirrigated site produces dark, spicy, layered wines with plenty of structure for long-term aging. Inspired by the work of Jack Myers, Cliff and Allison planted their site with five different clones of Pinot noir divided into seven different blocks, and entrusted the farming to Rudy Chavez. The winemaking at Anderson Family Vineyard is hands-on. Native yeasts drive the fermentations that take place in a multitude of small fermenters. The wines are treated carefully, using gravity instead of pumps, and hand-bottled on-site.

NOTES:

ANGELA ESTATE
Dundee, Oregon
Tel: (503) 554-1049
www.angelaestate.com
Represented by Antony Beck & Emma Beck
Featured Wine: 2013 "Abbott Claim" Yamhill-Carlton

Angela Estate is a small family winery in Oregon with an international pedigree. The winery is a collaboration between second-generation South African winery owners Antony and Angela Beck and winemaker Ken Wright. Angela Estate specializes in producing single-vineyard, estate Pinot noirs from the Yamhill-Carlton AVA in the Willamette Valley of Oregon. Antony continues his father's legacy in South Africa with Graham Beck winery and began a new one in Oregon with winemaker Ken Wright.

NOTES:
ANTICA TERRA
Dundee, Oregon
Tel: (503) 244-1748
www.anticaterra.com
Represented by Maggie Harrison & Sean O’Connor
Featured Wine: 2014 Antikythera Eola-Amity Hills

Having never set foot in a winery, Maggie Harrison, through
dumb luck and an embarrassing show of tenacity, became the
first assistant winemaker at Elaine and Manfred Krankl’s Sine
Qua Non. She apprenticed for eight wonderful, life-changing
harvests and, in 2004, made plans to strike out on her own
and started a small Syrah project called Lillian. These plans
also included settling down in Santa Barbara, a place she
never intended to leave. When she was invited to become the
winemaker at Antica Terra she emphatically refused. But the
vineyard owners were crafty. They asked Maggie if she would
simply 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 they would be moving to Oregon.

NOTES:

ARGYLE
Dundee, Oregon
Tel: (503) 583-8520
www.argylewinery.com
Represented by Nate Klostermann & Chris Cullina

This year Argyle Winery celebrates 30 years of farming vineyards,
making fine wine and building relationships in the Willamette
Valley. What began as a conviction to grow world class sparkling
wine expanded to an ambition to build a legacy through the
long life of the wines themselves, whether they be sparkling
wines, Riesling, Chardonnay or Pinot noir. Since the beginning,
Argyle has been a story of innovation and reinvention. The new
Tasting House recently opened in the same downtown Dundee
location Argyle has called home since 1987.

NOTES:
BECKHAM ESTATE VINEYARD
Sherwood, Oregon
Tel: (971) 645-3466
www.beckhamestatevineyard.com
Represented by Andrew Beckham & Annedria Beckham
Featured Wine: 2015 A.D. Beckham "Creta"
Chehalem Mountains

In 2004 Andrew and Annedria Beckham purchased 28 acres in the Chehalem Mountains to find room for a growing family and an art studio for Andrew's ceramic works. Inspired by neighbors' vineyards, those plans quickly took a detour, and the Beckham family prepared the land to plant Pinot noir vines in the spring of 2005. The philosopher George Santayana wrote "the family is one of nature's masterpieces." When a family unites to create a vineyard, the favor is in some small way returned. 2009 marked the first vintage release under the Beckham Estate Vineyard label. 2013 brought the convergence of passions and the beginning of the Amphora Project. Andrew, a potter by trade began making the terra cotta vessels to ferment and age some of their wines. Their organic, dry-farmed vineyard has grown to include 5.5 acres of Pinot noir and an acre of Riesling with plans to add Trousseau, Savagnin, and Chardonnay in the future.

NOTES:

BELLE PENTE
Carlton, Oregon
Tel: (503) 852-9500
www.bellepente.com
Represented by Brian O'Donnell & Jill O'Donnell
Featured Wine: 2014 Estate Reserve Yamhill-Carlton

Belle Pente was established in 1992 when Jill and Brian O'Donnell purchased a historic 70-acre farm in what is now the heart of the Willamette Valley's Yamhill-Carlton AVA. Planting the estate vineyard began in 1994, and the first Pinot noir was produced in 1996. Belle Pente means "beautiful slope," a perfect description for the steep hillside vineyard site. The name also implies a commitment to making wines gently and naturally, capturing the essence of each individual vineyard site, and reflective of the vintage. The estate vineyard now includes twelve acres of mature Pinot noir vines densely planted in shallow marine sedimentary soils, and dry-farmed using organic and biodynamic practices. The Estate Reserve Pinot noir is the top cuvée: a selection of individual lots from the best sections of the vineyard, aged for at least 18 months in barrel, and gravity bottled without fining or filtration.

NOTES:
BETHEL HEIGHTS VINEYARD
Salem, Oregon
Tel: (503) 581-2262
www.bethelheights.com
Represented by Ben Casteel & Pat Dudley
Featured Wine: 2014 Casteel Eola-Amity Hills

Gnarly old vines, geologically complex hillside soils, and direct impact from Aeolian winds – all conspire to create highly energized wines with firm backbones, depth of character, and distinctive personalities. Nine different bottlings of estate grown Pinot noir and Chardonnay each year barely begin to tell the tale... Bethel Heights Vineyard was established in 1977 in the Eola-Amity Hills by brothers Ted and Terry Casteel and their partners Pat Dudley and Marilyn Webb. In 2006, Ben Casteel took over for his father as winemaker at Bethel Heights. Over the last 40 years, the family has grown the estate vineyards to 100 acres, but the original 50 acres of own-rooted Pinot noir and Chardonnay vines they planted in the 70's continue to provide the backbone of Bethel Heights estate grown wines.

NOTES:

BIG TABLE FARM
Gaston, Oregon
Tel: (503) 662-3129
www.bigtablefarm.com
Represented by Brian Marcy & Clare Carver
Featured Wine: 2015 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:
Overlooking Oregon’s verdant Chehalem Valley, Brick House is a 40-acre farm first planted to wine grapes in 1990. Brick House wines are grown in the vineyards surrounding a 1931 vintage, brick farmhouse. Certified organic since 1990 and Demeter Biodynamic™ since 2005, Brick House produces Pinot noir, Chardonnay and Gamay noir in harmony with nature. The winemaking is decidedly non-interventionist, incorporating several unique strains of yeasts native to the farm and the old-barn winery. All the wines are bottled on site and by hand, with an eye to quality at every step of the production process. Great care is taken to respect vintage variations and, most of all, the unique characteristics of the site. From the first day of pruning to the last of harvest, Doug Tunnell and his team strive to make wines that reflect the beauty and complexity of the Brick House farm.

NOTES:

Brooks is the living legacy of Jimi Brooks, a visionary Portland native who learned the hard work of winemaking and farming in Beaujolais, France. He founded Brooks in the Eola-Amity Hills in 1998, with a focus on expressive Riesling and Pinot Noir. While Jimi is no longer with us, his strong commitment to biodynamic farming, his gentle approach to winemaking and his excitement for the Willamette Valley live on at Brooks. Brooks is owned by Jimi’s son, Pascal, now 21 years old. Chris Williams, who was Jimi’s assistant has been in charge of the wines since 2005. Janie Brooks Heuck, Jimi’s only sibling, has been managing Brooks since his passing in 2004. Together, the three are committed to carrying out and improving on his vision. The IPNC was an important event to Jimi and we are committed and proud to be involved every year.

NOTES:
CAMERON
Dundee, Oregon
Tel: (503) 538-0336
www.cameronwines.com
Represented by John Paul & Tawny Paul
Featured Wine: 2014 Abbey Ridge Dundee Hills

In 1984, John Paul and Teri Wadsworth came north from the Napa Valley to form a partnership with Bill and Julia Wayne who had planted their first vines at Abbey Ridge Vineyard in 1976. Together, they planted Clos Electrique, the estate vineyard at the new winery in 1984 and commenced their first vintage together that same year using fruit from the young Abbey Ridge vines. John and Teri’s daughter, Tawny, was John’s 2-year-old assistant during that first vintage. The winery’s current label designer, Julian, came along 3 years later. Today, with grey hair and old vines at his command, John Paul continues to make small quantities of some of the most sought-after wines in Oregon. Throughout its 33-year existence, Cameron has grown all its grapes organically without any irrigation.

NOTES:

DOBBES FAMILY ESTATE
Dundee, Oregon
Tel: (503) 538-1141
www.dobbesfamilyestate.com
Represented by Joe Dobbes & Patricia Dobbes
Featured Wine: 2014 Estate Cuvée Eola-Amity Hills

Oregon-bred and French-trained, Joe Dobbes has been artistically crafting highly acclaimed Oregon wines for over 30 years. Joe began his career apprenticing at Weingut Erbhof Tesch in Germany’s Nahe region, and at Domaine G. Roumier and Domaine des Comtes Lafon in Burgundy with wine legends Christophe Roumier and Dominique Lafon. Stateside, Joe has produced wine for Elk Cove Vineyards, Eola Hills, Hinman/Sylvan Ridge, Paschal Winery, and Willamette Valley Vineyards, including the Griffin Creek and Tualatin Estate labels. Launched in 2002, Dobbes Family Estate winery is the realization of Joe Dobbes’ dream of a family wine business. Dobbes Family Estate wines represent the best of Oregon’s varietals: Willamette Valley Pinot noir, Chardonnay, Rosé, and Rogue Valley Syrah, Grenache blanc, and Viognier. Joe carefully selects fruit from vineyards with differing elevations, soil types and clones to provide exactly what he needs to consistently produce high-scoring wines true to their varietal character.

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 AVA. Fourth-generation winemaker Véronique Boss-Drouhin 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:

DUSKY GOOSE
Dundee, Oregon
Tel: (503) 857-5776
www.duskygoose.com
Represented by Natalie Sigafoos
Featured Wine: 2014 Dundee Hills

Dusky Goose makes Pinot noir and Chardonnay to share with family and friends. John and Linda Carter chose the sites for the estate vineyards for their distinctive slopes, soil types and unique microclimates. Each one is farmed with low impact sensibilities, a commitment to low-yields, and limited production, while making no compromises to the integrity of the fruit, vines, or the land. This no-compromises approach to growing superior quality fruit allows Dusky Goose to produce distinctive Pinot noir and Chardonnay. Winemaker Lynn Penner-Ash has been an integral part of the Dusky Goose story since the first vintage in 2002, crafting silky, stunning, and age-worthy wines. Dusky Goose is committed to only bottling and sharing the very finest wines in their cellars. Wines one can take pleasure in sharing with family and friends.

NOTES:
EVENING LAND VINEYARDS
Dundee, Oregon
Tel: (503) 538-4110
www.eveninglandvineyards.com
Represented by Rajat Parr & Gerich Fellermann
Featured Wine: 2014 La Source Seven Springs Estate
Eola-Amity Hills


FAIRSING VINEYARD
Yamhill, Oregon
Tel: (503) 560-8266
www.fairsingvineyard.com
Represented by Mary Ann McNally & Mike McNally
Featured Wine: 2015 Estate Yamhill-Carlton

Nested within a certified sustainable forest, Fairsing Vineyard draws upon the enduring farming and merchant traditions of Mary Ann and Mike McNally's Irish ancestors. Established in 2005, the family-owned, Yamhill-Carlton AVA winery and vineyard is distinguished by its ancient sedimentary siltstone, varied topography, and biodiversity. Forty acres of Chardonnay and Pinot noir are planted on south-facing slopes ranging from 400 to 750 feet in elevation and include Dijon 667, 777, 114, 115, Pommard, and Wadensvil selections. Sweeping panoramic views showcase the Northern Willamette Valley and peaks from the Cascades to the Coastal Mountain Ranges. Winemaker Robert Brittan's extensive wine making experience ensures the wines reflect the abundant beauty and complexity of the estate. Committed to nurturing the land through sustainable agriculture practices, Fairsing Vineyard is a certified member of the Low Input Viticulture and Enology (LIVE) program, Salmon Safe and the American Tree Farm System.

NOTES:

45
THE FOUR GRACES
Dundee, Oregon
Tel: (800) 245-2950
www.thefourgraces.com
Represented by Marc Myers
Featured Wine: 2014 Reserve Dundee Hills

One of the most successful Oregon wineries, The Four Graces was established by the Black family in 2003 with the purchase of the Black Family Estate in Dundee, Oregon. The winery offers Pinot noir with small amounts of Pinot gris and Pinot blanc that are estate crafted and defined by the terroir of the Dundee Hills AVA and Yamhill-Carlton AVA. The wines come from two estate vineyards – the Foley Family Estate, formerly the Black Family Estate, Doe Ridge, and other top sites in the Willamette Valley. The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The quaint tasting room and estate vineyards are located amongst some of the most beautiful landscapes in the Willamette Valley.

NOTES:

FOX FARM VINEYARDS
Dundee, Oregon
Tel: (503) 538-8466
www.foxfarmvineyards.com
Represented by David Fish & Thomas Ratcliff
Featured Wine: 2014 Weber Vineyard Reserve
Dundee Hills

Fox Farm Vineyards is a boutique winery focusing on small batches of single-vineyard, site-specific Pinot noir, Pinot gris, and Syrah wines. Their mission statement is: Purity + Precision + Place = Pinot Noir. Fox Farm vinifies Pinot noir from several of the Willamette Valley's AVAs, including Dundee Hills, Yamhill-Carlton, and Eola-Amity as well as making a multi-AVA blend. With a limited production, Fox Farm Vineyards wines can be tasted at their Dundee tasting room, or found exclusively on the lists of fine restaurants in the western United States. Chefs and sommeliers appreciate Fox Farm wines for their pure, focused qualities and their capacity to pair very well with food.

NOTES:
HAWKS VIEW CELLARS
Sherwood, Oregon
Tel: (503) 652-1591
www.hawksviewcellars.com
Represented by AJ Kemp & Don Crank
Featured Wine: 2015 Chehalem Mountains

At the northern reaches of the Willamette Valley, on east-facing slopes with moderate elevation, lies Hawks View Vineyard. Established in 1991, the property has been the source for many outstanding single vineyard bottlings by reputable wineries in both Oregon and California. After years of farming the grapes, the Kemp family saw the potential to launch an estate winery, breaking ground on Hawks View Cellars shortly after harvest 2007. The winery devotes its 5000-case production facility to crafting Pinot noir and Pinot gris wines that highlight both vintage and place.

NOTES:

HOLLORAN VINEYARD WINES
Dundee, Oregon
Tel: (503) 638-6224
www.holloranwine.com
Represented by Bill Holloran & Mark LaGasse
Featured Wine: 2014 Le Pavillon Dundee Hills

Since 1999 Holloran Vineyard Wines has grown and produced wines in Oregon's Willamette Valley. Their handcrafted wines start in the vineyards they own and farm using organic and biodynamic practices. They emphasize low yields and careful hands-on management of the vines to produce wines that express the unique characteristics of their vineyard sites, including their older vines planted in the early 1970s.

NOTES:
HYLAND ESTATES
Dundee, Oregon
Tel: (503) 554-4200
www.hylandestates.com
Represented by Laurent Montalieu & Anne Sery
Featured Wine: 2014 Coury McMinnville

The historic Hyland Vineyard lies in the foothills of the Oregon Coast Range near McMinnville, Oregon. First planted in 1971, Hyland is one of Oregon's oldest and most storied vineyards, spanning over 185 acres of vine. Walking Hyland's rows is like taking a tour through the history of Oregon viticulture, with plantings marking many of the major developments in grape-growing. Hyland was also one of the first vineyards to plant and develop distinct, site-specific clones. Today these old, gnarled vines represent some of the best-preserved plantings of self-rooted Coury, Wädenswil, and Pommard clones in Oregon, as well as some of the first Gewurztraminer, Riesling, and Chardonnay vines planted in the state. With storied winemaker Laurent Montalieu at the helm, Hyland Estates showcases the culmination of over 45 years of vineyard growth and development – the epitome of old-vine, terroir-driven wine production.

NOTES:

IRIS VINEYARDS
Eugene, Oregon
Tel: (503) 242-6588
www.irisvineyards.com
Represented by Aaron Liberman & Pamela Frye
Featured Wine: 2015 C Block Chalice Estate Willamette Valley

Nestled in the Southern Willamette Valley, southwest of Eugene, Iris Vineyards produces wines from grapes grown at their Chalice Vineyard. Iris' first vines were planted in 1996 by owners Pamela Frye and Richard Boyles. The vineyard is ideally situated in a cooler climate, allowing grapes to mature slowly while maintaining proper acid balance essential for producing the finest Pinot noir, Pinot gris and Chardonnay. The first vintage under the Iris label was 2001. After several vintages, Pamela and Richard built their own winery in Cottage Grove, OR. Winemaker Aaron Lieberman joined Iris for vintage 2008, the first to be produced in this new facility. Together, they strive to make wines that are honest, distinctive representations of the fruit. Iris Vineyards believes that great wines require the hands-on effort of a winemaker with an understanding of the vineyards from which the wine grapes originate and each lot of wine in the cellar.

NOTES:
LENNÉ
Yamhill, Oregon
Tel: (503) 956-2256
www.lenneestate.com
Represented by Stephen Lutz & Karen Lutz
Featured Wine: 2014 Yamhill-Carlton

Lenne sits on a steep, south-facing slope near the town of Yamhill, Oregon. The poor sedimentary soils produce wines with density because of the small cluster and berry size. Lenne wines have a distinct mid-palate texture and a mocha aroma. People often ask about the origins of the name “Lenne.” It was born from a chicken farm west of London, England, in the small village of Wolkingham. It was there that Karen Lutz’s father, “Len the hen,” raised chickens and a family. The chicken farm is long gone, replaced by upscale houses and Lenny gone with it, having died in 1999. With his passing, Len helped put a down payment on Lenne. Their property in the Yamhill-Carlton AVA was once part of a large dairy farm and sits on a soil type called “peavine.” Its unique location really sets Lenne Pinot noirs apart.

NOTES:

LINGUA FRANCA
Salem, Oregon
Tel: (503) 302-2590
www.linguafranca.wine
Represented by Dominique Lafon & Larry Stone
Featured Wine: 2015 AVNI Eola-Amity Hills

Lingua Franca is a partnership of Master Sommelier Larry Stone, a native of the Pacific Northwest, Dominique Lafon, an iconic producer of Burgundy and mentor to many young winemakers in the Willamette Valley, and David Honig, a successful attorney with experience in the wine business. Thomas Savre, the winemaker, graduated from Dijon University and has extensive experience in Burgundy, including a stage at Domaine de la Romanée-Conti and Domaine Dujac. Lingua Franca was founded on a 66-acre vineyard planted in the Eola-Amity Hills, which produced its first harvested fruit in 2016. To date, Lingua Franca has been leasing a 5-acre Chardonnay vineyard on Bunker Hill Road in Salem, planted in 1995 to Dijon clone 76. Starting in 2017, the Lingua Franca vineyard will be farmed with the support of viticulture specialist Mimi Casteel.

NOTES:
MAYSARA WINERY & MOMTAZI VINEYARDS
McMinnville, Oregon
Tel: (503) 843-1234
www.maysara.com
Represented by Tahmiene Momtazi & Moe Momtazi
Featured Wine: 2014 Jamsheed McMinnville

Maysara Winery – which translates to “house of wine,” a nod to the Momtazi family’s Persian heritage – is deeply rooted in cultural traditions, respect for the surrounding land, and a commitment to biodynamic farming and winemaking practices. At Maysara they believe that the essential part of winemaking takes place in the vineyard. They maintain a strict form of land use, acting as stewards of the land in order to nurture and reap the rewards naturally. Without using minerals, chemicals or pesticides to maintain their vineyard, they instead use tea steeped from a variety of medicinal herbs and flowers grown on the vineyard. The high quality and manipulation free wines made from Momtazi Vineyards’ grapes have shown that dedication to both the vineyard’s terroir and biodynamic farming and winemaking practices are well worth the effort.

NOTES:

MONTINORE ESTATE
Forest Grove, Oregon
Tel: (503) 359-5012
www.montinore.com
Represented by Rudy Marchesi & Stephen Webber
Featured Wine: 2014 Graham’s Block 7 Willamette Valley

Planted in 1982, Montinore Estate is home to 220 acres of certified Biodynamic and Organic vineyards, a winery, and a tasting room. Montinore yields America’s largest production of wines made with Biodynamic grapes. Montinore is the project of winery President Rudy Marchesi, his youngest daughter, General Manager Kristin Marchesi, Winemaker Stephen Webber, Vineyard Manager Efren Rosales and staff. Rudy and his team work together to grow and produce wines from the cool climate varietals Pinot noir, Pinot gris, Riesling, Gewürztraminer, and Müller-Thurgau that have both elegance and complexity. Montinore’s wines reflect the highest level of craft and are true to their varietal, their Laurelwood soils, and their special place in Oregon’s northern Willamette Valley.

NOTES:
NICOLAS-JAY
Dundee, Oregon
Tel: (541) 979-8700
www.nicolas-jay.com
Represented by Jean-Nicolas Méo & Jay Boberg
Featured Wine: 2015 Red Vinyl Willamette Valley

Inspired by the quality and diversity of the Willamette Valley terroir, in 2012 Jean-Nicolas Méo partnered with his friend of three decades, visionary music entrepreneur Jay Boberg to found Domaine Nicolas-Jay. There Jean-Nicolas applies insights gained from working with legendary sites such as Richebourg, Clos de Vougeot, Corton Clos Rognet, and Echezeaux. Given their shared love of Pinot noir and their common goal to build something lasting, in 2012 Jay and Jean-Nicolas purchased the organically-farmed Bishop Creek Vineyard on the hillsides of the Yamhill-Carlton AVA, a site characterized by the diversity of its soils, clones, and elevation. To complement the exceptional estate fruit, Jay, Jean-Nicolas, and associate winemaker Tracy Kendall have established relationships with famed vineyards throughout the Willamette Valley, including Nysa, Momtazi, Zenith, and Knight's Gambit. The 2014 Willamette Valley Pinot noir was their debut wine, followed by two limited, single-vineyard designates.

NOTES:

PENNER-ASH WINE CELLARS
Newberg, Oregon
Tel: (503) 554-5545
www.pennerash.com
Represented by Lynn Penner-Ash & Kate Ayres
Featured Wine: 2014 Pas de Nom Willamette Valley

Penner-Ash Wine Cellars embodies the spirit and passion of small producers focusing on Pinot Noir in the northern Willamette Valley of Oregon. Lynn Penner-Ash 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. 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:
In 1990, Robert (Bob) Morus founded Phelps Creek Vineyards in Hood River, Oregon. The 77-acre, steeply sloped estate holds stunning views of Mount Hood. Today, the family run vineyard consists of 34 acres, specializing in Pinot noir, Chardonnay and Pinot gris. Alexandrine Roy, of Domaine Marc Roy in Gevrey-Chambertin, joined the team beginning in 2007. Typically, she visits the winery 3-4 times each year, focusing on applying traditional French winemaking techniques to Phelps Creek’s limited production wines. Cuvée Alexandrine, Phelps Creek’s flagship Pinot noir, Fleur de Roy, a Rosé of Pinot noir, and "Corduroy," a gorgeous Pinot noir blanc collectively display her signature style. Alexandrine’s story as a fourth-generation winemaker producing acclaimed wines, both in Burgundy and in Oregon, intrigues wine critics and consumers alike. Her winemaking passion pairs nicely with Phelps Creek’s devotion to growing the finest Pinot noir in the Columbia Gorge.

NOTES:

RÉSONANCE
Yamhill-Carlton, Oregon
www.kobrandwineandspirits.com/portfolio/resonance/about
Represented by Jacques Lardière, Thibault Gagey & Pierre-Henry Gagey
Featured Wine: 2015 Résonance Vineyard Yamhill-Carlton

Since 1859 Louis Jadot has been producing wines from the heartland of Pinot noir, the French region of Burgundy. In 2013 Louis Jadot had the opportunity to expand its horizons and purchased the Résonance Vineyard located in Oregon’s Yamhill-Carlton AVA. Prior to taking this huge step, the Louis Jadot team visited Oregon several times. They deeply appreciated what they saw, not just in terms of the place itself, but also its wines and the people who lived and worked in the area. Because the purchase of the vineyard marked the departure point of a new adventure, they decided to call the project “Résonance”. In 2014 Louis Jadot acquired a second vineyard located in the Dundee Hills AVA and called it “Découverte.” Most recently, the revered Burgundy house has a piece of land next to Résonance Vineyard where they plan to build a winery. The Résonance adventure continues!

NOTES:
DOMAINE ROY ET FILS  
Dundee, Oregon  
Tel: (503) 687-2600  
www.domaineroy.com  
Represented by Jared Etzel  
Featured Wine: 2015 Iron Filbert Vineyard Dundee Hills

Domaine Roy et fils' mission is to produce wines of purity and transparency at the highest level from their properties in Dundee and Carlton. Marc-André Roy and winemaker Jared Etzel established Domaine Roy & fils in 2012 to celebrate their heritage and continue the winemaking history of their fathers, Robert Roy and Michael Etzel, who founded Beaux Frères Winery in 1991. Over 20 years later, the two families have kept the same focus of producing timeless wine through meticulous and almost obsessive work in the estate vineyards. They continue the tradition of making fine wine and are humbled by the opportunity to work with two exceptional properties on one of the frontiers for premium Pinot noir. Through meticulous stewardship of the land, a minimalist winemaking approach, and a commitment to organic farming, Domaine Roy et fils wines exhibit a full expression of vintage and terroir.

NOTES:

SAFFRON FIELDS VINEYARD  
Yamhill, Oregon  
Tel: (503) 662-5323  
www.saffronfields.com  
Represented by Sanjeev Lahoti & Angela Summers  
Featured Wine: 2014 Yamhill-Carlton

Saffron Fields Vineyard is owned by two chemical engineers – Angela Summers and Sanjeev Lahoti who came to Oregon for the love of Pinot noir. Angela and Sanjeev purchased their 90-acre property, a grass seed farm, located near the town of Yamhill, OR. The sustainably farmed vineyard now has 32 acres of Pinot noir and 3 acres of Chardonnay vines. Renowned winemaker Tony Rynders crafts the wine from this special site showcasing the estate fruit from the expressive sedimentary soils of the Yamhill-Carlton AVA. The elegant wines feature vibrant flavors with supple tannins and great structure. In Oregon, and the wine industry, Angela and Sanjeev have found their perfect second career. They have incorporated their passions in the Saffron Fields tasting room with a contemporary art collection, a Japanese garden, and a fruit orchard.

NOTES:
SEVEN OF HEARTS
Carlton, Oregon
Tel: (503) 852-0097
www.sevenofheartswine.com
Represented by Byron Dooley & Dana Dooley
Featured Wine: 2015 “897” Willamette Valley

Byron and Dana Dooley transitioned from high tech in 2001 to follow their passions in wine and chocolate. 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 Byron earned his winemaking degree, he and Dana were drawn to Oregon’s Willamette Valley for its beauty, climate, and remarkable 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. Dana launched a chocolate business specializing in wine pairing chocolates. Byron works with many growers and sources Pinot noir from distinctive vineyards within the sub-AVAs of the Willamette Valley, producing single vineyard Pinot noirs with site focus as well as blends that capture the broader expression of each vintage in the Willamette Valley.

NOTES:

STOLLER FAMILY ESTATE
Dayton, Oregon
Tel: (503) 864-3404
www.stollerfamilyestate.com
Represented by Melissa Burr & Gary Mortensen
Featured Wine: 2015 Reserve Dundee Hills

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

NOTES:
Intrigued by the potential of the microclimate and its ability to produce evocative Pinot noir, Carl and Marilyn Thoma were among the first to choose the foothills at the mouth of the Van Duzer Corridor to build their family estate in 1998. Perched atop a knoll surrounded by vines on three sides, the site is situated in the gateway of the Corridor—a deep gap in the Oregon Coast Range that draws brisk air from the Pacific Ocean into the Willamette Valley. These tempering breezes moderate vineyard conditions creating an optimal growing environment.

Winemaker Florent Merlier embarked upon his wine career in Burgundy where he learned to harmonize meticulous winemaking practices with thoughtful, principled vineyard management. The Van Duzer Vineyards block designate Pinot noirs are a testament to this approach. Van Duzer whites also deliver this even-handed style, producing aromatically engaging and equally mouthwatering Chardonnay, Riesling, and Pinot gris from the estate vineyard.

Westrey Wine Company
McMinnville, Oregon
Tel: (503) 434-6357
www.westrey.com
Represented by David Autrey & Amy Wesselman
Featured Wine: 2014 Cuvée 22 Dundee Hills

Founded in 1993, Westrey represents the collaborative winemaking of Amy Wesselman and David Autrey. Westrey employs traditional techniques such as small, indigenous-yeast fermentation, hand punch-downs, and a very limited use of new oak. A philosophy of minimal intervention dictates few rackings and no fining or filtration. Techniques are adapted to individual lots, so that each wine communicates its vineyard of origin. Amy and David farm 26 acres of Pinot noir, Pinot gris, and Chardonnay, planted between 1977 and 2008, on the 50-acre parcel of land in the Dundee Hills which they co-own with Christine and David Vernier. The vineyard is named “Oracle” out of reverence for the importance of “consulting the land first” when making decisions in the winery. Westrey’s “Cuvée 22,” featured at this year’s IPNC, celebrates Amy’s 25th vintage.
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.

BESAW’S

Chef Dustin Clark
1545 NW 21st Ave. Portland, OR 97209
Tel: (503) 228-2619 www.besaws.com
Featured Meal: Winery Lunch

Chef Dustin Clark’s rise to Portland’s culinary elite stemmed from an innate Pacific Northwest cuisine sensibility: source the finest local ingredients, know your farmers, make lasting relationships, follow your passion, and the cuisine will reflect the integrity. After attending New England Culinary Institute in Vermont, an externship provided Dustin the inspiration to relocate from his home in South Dakota to Portland, Oregon. Dustin initially honed his skills between Zefiro and Wildwood, two groundbreaking restaurants in Portland’s modern dining history. Under the tutelage of Wildwood founder Cory Schreiber, Dustin quickly climbed the ranks, reaching Executive Chef within a few years. In his current role as Executive Chef at Besaw’s, Dustin elevates classic comfort foods, while evolving yet another Portland institution. His long-standing farmer relationships and love of quality product are helping establish the new location of Besaw’s as a neighborhood staple. Next door, the menu at The Solo Club, where Dustin is Executive Chef and Partner at the jewel-box bar, draws inspiration from his travels from around the globe with influences as far away as the Mediterranean and Asia.

BLUE RAEVEN PIE

Owner Jamie DeRaeve-Lewis
20650 OR-99W, Amity, OR 97101
Tel: (503) 835-0740 www.blueraevenfarmstand.com
Featured Meal: Salmon Bake Desserts

Ron and Jamie Lewis are a third generation farming family and owners of Blue Raeven Farms south of Amity. They have been growing berries on the farm for over 30 years mainly selling the berries to the wholesale processors. In 2007, Ron and Jamie opened Blue Raeven Farmstand, located on the south end of Amity. They were hoping to sell more of their produce directly to the customers. They included a certified kitchen in the building, which created the opportunity to have a bakery. This is where they bake their mouth-watering pies using their own berries from their farm. Time after time, customers say, “This pie reminds me of my grandmother’s pie.”

BUNK SANDWICHES

Chefs Tommy Habetz & Nick Wood
1028 SE Water Ave. Suite 255, Portland, OR 97214
Tel: (503) 964-9733 www.bunksandwiches.com
Featured Meal: Sparkling Brunch

Good friends and sandwich aficionados Tommy Habetz and Nick Wood opened the original Bunk Sandwiches to a magical
and hungry Portland in the fall of 2008, with a tip of the hat to the greatest television detective of all time, William “Bunk” Moreland on “The Wire”. Made with high-quality ingredients, Bunk sandwiches are creative and comforting, satisfying and delicious. Bunk's signature sandwiches—Pork Belly Cubano, Meatball Parmigiana Hero, and Pulled Pork with Apple Cabbage Slaw—have garnered national media attention from the likes of The Food Network, Food & Wine magazine, and Travel + Leisure. Praise from national and local media has made Bunk a favorite for locals as well as a must-eat option for visitors. In 2010, Tommy and Nick joined forces with Bladen County Records founder and legendary barman, Matt Brown. Together, they opened the original Bunk Bar on SE Water Avenue. Since then the trio has opened four additional Bunk locations and gone mobile with a Bunk truck for events.

CAFÉ CAMPAGNE

Chef Daisley Gordon
1600 Post Alley, Seattle, WA 98101
Tel: (206) 728-2233 www.cafecampagne.com

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. In 2008, Gordon was a competitor on Iron Chef America’s fresh berries challenge. The beneficiaries of Gordon’s charitable work include the Pike Place Market Foundation and the Fred Hutchinson Cancer Research Center.

CANDY BABEL

Owner Amani Greer
1219 NE Alberta St. Portland, OR 97211
Tel: (503) 212-2979 www.candybabel.com

Confectioner Amani Greer is owner of Candy Babel, a unique old time candy shop located in the charming Alberta Arts district. She developed a fondness for sweets early in life. Her first job, while still in high school was at a fudge factory! During her travels abroad she fell in love with Europe’s quaint candy culture. “Quality over quantity” stood out as a mainstay to this old tradition. Amani decided a neighborhood sweets destination where she could put her own spin on it with her out of this world cotton candy flavors and vintage collectable tins was in order! The rest is history...
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.

COMMUNITY PLATE
Chef Scott Cunningham
315 NE Third St. McMinnville, OR 97128
Tel: (503) 687-1902 www.communityplate.com
Featured Meal: Volunteer Welcome Dinner

Scott brings years of restaurant and hospitality experience to McMinnville’s Third Street. His résumé spans the breadth of the restaurant industry including positions in professional brewing, fine dining and general management in both his native California and his adopted state of Oregon. He is passionate about providing quality above quantity and connecting personally with the community and customers. Community Plate offers the nostalgic comforts of classic Americana. The restaurant honors a time when food was a part of our culture, our livelihood, ourselves. The restaurant’s communal tables represent more than a place to gather with friends over coffee, breakfast or lunch. Rather, community is the focus of all the restaurant does. From sourcing the freshest local ingredients to supporting area growers, farmers and artisans, the goal is to honor suppliers and patrons with honest, housemade dishes prepared with skill and care.

EaT: CAJUN KITCHEN & OYSTER BAR
Chefs Tobias Hogan and Ethan Powell
3808 N Williams Ave #122, Portland, OR 97227
Tel: (503) 281-1222 www.eatoysterbar.com
Featured Meal: Winery Lunch

Growing up in Oregon, Tobias Hogan began his culinary education at his grandmother’s side, learning family recipes carried over from Sicily. He finished his training under his business partner, French Culinary Institute graduate Ethan Powell. Knowing his true passion was food and wine, a career change brought him back to Oregon from Boston in 2004. He founded the award winning EaT: An Oyster Bar with business partner Ethan Powell in 2008. The restaurant is founded on the principle of sourcing high quality ingredients to represent the true nature of traditional New Orleans, Louisiana Southern
cuisine and offering the freshest locally farmed oysters you can find. Ethan Powell discovered his passion for cuisine at the age of eight in a place called Texarkana, Arkansas when he was in charge of Tuesday family dinner. His foray into cuisine began with hors d'oeuvres of sliced tomato, beautiful cubes of Kraft cheddar cheese, and Atkins pickles followed with an entree of Hamburger Helper Beef Stroganoff. From there, the sky was the limit. He temporarily veered off his culinary path to earn a degree in finance at the University of Central Arkansas. Shortly after college he returned to his calling and attended the French Culinary Institute in New York City. After a few years in New York City, he ventured to Portland on a whim. He was the opening chef at Everett Street Bistro and from there moved to the helm of the novo-Peruvian restaurant Andina. In 2008, he teamed up with Tobias Hogan to showcase his native southern cuisine and opened Eat! Cajun Kitchen & Oyster Bar.

EDEN HILL
Chef Maximillian Petty
2209 Queen Anne Ave. N, Seattle, WA 98109
Tel: (206) 708-6836 www.edenhillrestaurant.com
Featured Meal: Winery Lunch
At age 28, Chef Maximillian Petty has approached his culinary career much like each dish that he creates: imaginative, purposeful, and without boundaries. With aspirations well beyond his years, Maximillian started cooking at the age of 11 and shortly after, realized that he had a natural skillfulness and interest in cooking as a career. It would combine with his love of art, fascination with technology and his relentless desire to learn. His fast-tracked career has included positions at Jose Andres' Zaytinya in Washington, D.C.; King Estate Winery in Eugene, Oregon; and Olivia in Austin, Texas, where he became executive chef at age 23. The creativity, dedication and discipline necessary to be an award-winning chef under the age of 30 was recognized when Maximillian was nominated as a semifinalist for James Beard Award Rising Star of the Year in 2016 and 2017. His signature style and applied talent have created a notable chef with a solid reputation for intriguing and imaginative dishes at Eden Hill.

ELEPHANTS DELICATESSEN
Chef Jacqueline Schultz
1611 SE 7th Ave. Portland, OR 97214
Tel: (503) 224-3956 www.elephantsdeli.com
Featured Meal: Salmon Bake Desserts
Jacqueline Schultz is the Desserts Supervisor at Elephants Delicatessen. Her passion for food stems from her desire to eat delicious food. Most importantly, things filled with sugar, butter, and flour. Armed with a Graphic Design Degree and 13 years of cake making, her goal is to expand the Elephants desserts department making it a household name for Portland. Her free time is spent cooking, hosting solo dance parties, and soaking up the sun as much as possible.
EMBER & VINE
Chef Sean Martin
Portland, OR
www.emberandvine.com
Featured Meal: Winery Lunch

For over 10 years Sean Martin has been focused on wood fired food with a Pacific Northwest twist. This award-winning pitmaster can be seen throughout Oregon wine country pairing local ingredients with the diversity of Oregon wines. Owner of the pop up Ember and Vine, Sean and his partner Mary Cressler have created a unique dining experience that showcases a range of smoked proteins like pork shoulder and tri-tip to vegetables like smoked tomato bisque. Creating custom menus that highlight local bounty and wine pairings make each event a unique experience.

FARM SPIRIT
Chef Aaron Adams
1414 SE Morrison St, Portland, OR 97202
www.farmspiritpdx.com
Featured Meal: Grand Dinner

Aaron Adams did not come to a culinary career in the usual family-dinner-around-the-kitchen-table kind of way. Growing up a latch-key kid in a divorced household in California's east bay, he loved watching the PBS chefs (Julia, Jacques, Yan) as an escape into a world that was warm and welcoming, and certainly divergent from the occasional dinners out at Olive Garden and Sizzler. After too much time avoiding "adult life," Aaron moved to Guam on a whim, where he fell in love with cooking. He then moved to Miami to join his grandparents and give culinary arts his full attention. A year later, he was Johnson and Wales' highest-achieving graduate. He honed his culinary chops in New York for several years, but after 9/11 felt ready for another change of scene and a new challenge. Aaron opened his first restaurant, Spontane, in Jacksonville, Florida in 2002. Upon arriving in Portland in 2005, Aaron discovered veganism, which spoke to his heart and his stomach "I simply thought a cooking career without animal products was not possible," says Adams, so he quit cooking. After a stint as a machinist, he went back to cooking, eventually opening the very successful Portobello Vegan Trattoria with partner Dinae Horne. Now, 20 years after his first foray into the restaurant world, Aaron has opened Farm Spirit, a true expression of his desire to create an oasis for "anyone and everyone to gather in an authentic and intimate setting, and just appreciate what's been growing around us."

FEASTWORKS
Chefs Ethan & Ashley Bisagna
1325 SE Tacoma St. Portland, OR 97202
Tel: (503) 284-1704 www.feastworks.com
Featured Meal: Salmon Bake

Feastworks is located in the Sellwood neighborhood of Portland, Oregon. The Bisagna's delicatessen & catering company is known for handcrafted charcuterie, dishes comprised of seasonal produce and a bustling brunch service. Ashley was born and raised in Portland, Oregon. At a very early age she knew she would grow up to work in the culinary field. After graduating
from Washington State University, she moved to Seattle where she was a food and beverage manager for Starwood Hotels and Resorts. Realizing that her true passion was working in the kitchen, she pursued a degree in the culinary arts. She went on to work under Walter Pisano at Troiani and Jerry Traunfeld at The Herbfarm. She moved back to Portland after a decade away, landing first at Park Kitchen and then working as the sous chef of Clyde Common before starting Feastworks. Ethan Bisagna, a Washington native, grew up surrounded by some of Washington’s best farmland. After extensive travels around the world he decided to return to Washington. Ethan moved to Portland to cook and explore the food and wine culture of Oregon. He has studied wine through the Wine & Spirit Education Trust and was able to fuel his passion for the art of butchery while working at Clyde Common, Phil’s Meat Market, and as the opening head butcher for Laurelhurst Market.

HEADWATERS at THE HEATHMAN HOTEL
Chef Vitaly Paley
1001 SW Broadway, Portland, OR 97205
Tel: (503) 790-7752 www.headwaterspdx.com
Featured Meal: Grand Dinner

Vitaly Paley is the chef and owner of Headwaters, Imperial, and Paley’s Place Bistro & Bar. With a 2005 James Beard Award and a 2011 win on Iron Chef America, Russian-born and French-trained Vitaly believes cooking is as much about soul searching and mood as it is about technique. As the chef and co-owner of Paley’s Place Bistro & Bar, Vitaly has been instrumental in defining regional Northwest cuisine. After attending Julliard as a concert pianist, Paley found his passion for cooking and earned a Grand Diplôme from the French Culinary Institute. In February 1995, he and his wife Kimberly realized their dream when they opened Paley’s Place. The Paleys opened Imperial and Portland Penny Diner in downtown Portland in 2012. Always creating, Paley launched his pop-up DaNet in 2014, where he cooks the cuisine of his roots. In 2016, Paley opened Headwaters at the Heathman Hotel in downtown Portland, showcasing local ingredients from Oregon’s diverse bounty, from farm to sea, in addition to the Russian Tea Experience by Vitaly Paley, hosted in the property’s historic tea court.

HITCHCOCK
Chef Brendan McGill
133 Winslow Way East, Bainbridge Island, WA 98110
Tel: (206) 201-3789 www.hitchcockrestaurant.com
Featured Meal: Winery Lunch

Brendan McGill hails from Alaska, where his love of cooking, fishing, and farming were cultivated from an early age. What started there has grown into a collection of highly acclaimed restaurants and delis located in Seattle and on nearby Bainbridge Island. In 2010 McGill opened Hitchcock, where he showcases vegetables and pork from his farm, Shady Acres. In 2011, Hitchcock Deli opened next-door to the restaurant, offering house-cured meats and sandwiches, and in 2014 a second Hitchcock Deli opened in Seattle’s Georgetown neighborhood. (continued on next page)
(Hitchcock, continued from previous page.) Back on Bainbridge Island, Verjus, a vegetarian cafe and juice bar, opened in April of 2016, and Bruciato, a Neapolitan pizza joint, opened in January of 2017. Café Hitchcock opened this spring in Seattle. McGill was voted the “People’s Best New Chef” by Food & Wine magazine in 2013, and has been honored with a James Beard Foundation nomination as well as awards from Eater and StarChefs.

HUNT & GATHER CATERING
Chef Andrew Biggs
2420 SE Belmont St., Portland, OR 97214
Tel: (503) 790-7752 www.huntandgathercatering.com
Featured Meal: Grand Dinner

A native Oregonian, Chef Andrew Biggs was raised in the outdoors, fishing, hunting, crabbing and clam digging, all the while gaining a greater understanding of where our food comes from. After years working in restaurant kitchens for others, including six years with James Beard award-winning Chef Philippe Boulot at The Heathman Hotel, he and his wife, Laura Harlow Biggs, founded Hunt & Gather Catering. Together, they create specialized experiences through food, service, and hospitality. They balance exquisitely crafted, locally-sourced food with impeccable service to create memorable events.

JOEL PALMER HOUSE
Chef Chris Czarnecki
600 Ferry Street, Dayton, OR 97114
Tel: (503) 864-2995 www.joelpalmerhouse.com
Featured Meal: Winery Lunch

As a fourth-generation restaurateur and chef, Chris is honored to be carrying on the family tradition and proud to share his family’s passion for fine dining. He spent the majority of his life in and out of kitchens (Pennsylvania, Germany, France, Oregon, and Iraq). And upon returning home from his service in the United States Army in 2006, his father asked Chris if he wanted to join the family business. In 2008, Jack and Heidi retired and Chris has carried on building upon his family’s rich traditions while continuing to deliver superb cuisine and outstanding experiences to Joel Palmer House guests.

JORY at THE ALLISON INN & SPA
Chef Sunny Jin
2525 Allison Lane, Newberg, OR 97132
Tel: (503) 554-2526 www.theallison.com/jory-restaurant/
Featured Meal: Winery Lunch

Graduating at top of his class from Portland’s Western Culinary Institute where he received the Grand Toque Award, Chef Sunny Jin went on to complete his externship at Napa Valley’s famed French Laundry working for three years under renowned chefs Thomas Keller and Corey Lee. In this capacity, Jin created and executed new menus every day at the highest level of quality. Following this experience, Jin worked at the top rated restaurant in the southern hemisphere, Sydney, Australia’s Tetsuya’s, working alongside chef owner Tetsuya Wakuda. His experience was heightened by side visits throughout Australia, New Zealand, Vietnam, and Thailand. His return to the U.S. was marked by the rare assignment of preparing for
a season at El Bulli, the world’s top rated restaurant, located in Catalonia where he worked under Ferran Adria and Oriol Castro. Returning to the U.S., Jin remembered with fondness his formative school experiences and recognized the emergence of Oregon as one of the country’s preeminent food and wine destinations. His search led him to JORY at The Allison Inn & Spa which has been among the state’s best reviewed new restaurants since its opening.

KYRA’S BAKE SHOP
Chef Kyra Bussanich
599 A Avenue, Lake Oswego, OR 97034
Tel: (503) 212-2979 www.kyrasbakeshop.com
Featured Meal: Salmon Bake Desserts

Kyra Bussanich is the pastry chef and entrepreneur behind Kyra’s Bake Shop in Lake Oswego, Oregon. Her bakery is exclusively gluten-free, winning awards and competitions—like the Food Network’s “Cupcake Wars”—against traditional gluten-based bakeries. Kyra started her business after a debilitating autoimmune disease forced a choice: eliminate gluten and reduce the inflammation in her gut, or have surgery to remove portions of her intestines. For her, the choice was clear, though not easy. She was determined to challenge the status quo, attending the Le Cordon Bleu pâtisserie program and figuring out how to apply classic French baking techniques to her extensive kitchen experimentation with gluten-free flours. The result: her award-winning bakery with more than 125 varieties of treats. Kyra’s favorite part of the job is playing with textures and flavors, and developing exotic-yet-approachable pastries that delight everyone who eats them. Since opening the bakery in 2009, she has garnered attention from The Huffington Post, USA Today, The Today Show, Food & Wine magazine, Redbook, Shape, and more.

LAURELHURST MARKET
Chefs Ben Bettinger, 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, Reverend’s BBQ and Big’s Chicken. Ben Bettinger is Executive Chef at Laurelhurst Market and Big’s Chicken.

Ben Bettinger
Vermont native Benjamin Bettinger moved to Portland in 2001 to attend Le Cordon Bleu’s Western Culinary Institute. His dedication and leadership in school resulted in a coveted internship with chef Vitaly Paley at Paley’s Place. Ben’s commitment and hard work resulted in a promotion to sous-chef, followed by promotion to chef de cuisine. In 2008, he accepted the position of executive chef at Beaker and Flask, which opened in 2009 to critical acclaim, including Restaurant of the Year by Willamette Week. He and Paley remained in close contact, so much so that he served as sous chef in a victory against chef Jose Garces on the Food Network’s Iron Chef America in 2011. (continued on next page)
(Laurelhurst Market, continued from previous page.) The two collaborated with the opening of Imperial Restaurant in September of 2012 where Ben served as executive chef. In 2014 he joined forces with the powerful team behind Laurelhurst Market as Executive Chef. Since taking the helm at Laurelhurst Market the accolades have continued with recognition as Portland's number one steakhouse. In April, Bettinger opened Big's Chicken, a small and casual chicken joint with big bold smoked flavors.

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 was previously on the board of directors for the IPNC and looks forward to celebrating his fourteenth 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 (Pix, Shogren House, Park Kitchen) until December 2004. In January of 2005, Jason joined the Simpatica team as chef and part owner.

MACRINA BAKERY
Chef Leslie Mackie
19215 66th Avenue S., Kent, WA 98032
Tel: (206) 448-4089 www.macrinabakery.com
Featured Meal: Sparkling Brunch

The idea for Macrina Bakery & Cafe existed long before the doors opened. The seed was planted while Leslie Mackie was in cooking school at the California Culinary Academy and continued to take root throughout her early restaurant career and travels. She was among the first wave of Americans experimenting with recipes from European master bakers and a long, slow fermentation process. Mackie rediscovered the craft's traditional, almost spiritual, importance. "To me, making bread is being an artist," Mackie says. "In France, bakers are revered because bread is such a central part of the family and the community." Leslie was head baker at Seattle's

MULTNOMAH ATHLETIC CLUB
Chef Philip Oswalt
1849 SW Salmon Street, Portland, Oregon 97205
Tel: (503) 223-6251  www.themac.com
Featured Meal: Winery Lunch & IPNC Kitchen Manager

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.

OLYMPIA OYSTER BAR
Chef Maylin Chavez
4214 N Mississippi Ave, Portland, OR 97217
Tel: (503) 841-6316  www.oobpdx.com
Featured Meal: Sparkling Brunch

Chef/Owner Maylin Chavez is a native to Tijuana, Baja California Norte. She brings her heritage and passion for the sea to each dish she prepares. Her personal and professional experiences cooking in Baja, abroad, and being surrounded by the rich diversity of ingredients has created a direct imprint on her cuisine. “My approach to oyster and seafood cookery is to surprise the senses, and bring a mélange of globally inspired flavors to each bite you enjoy.”

OLYMPIA PROVISIONS
Chef Mandy Groom
1632 NW Thurman Street, Portland, OR 97209
Tel: (503) 894-8136  www.olympiaproductions.com
Featured Meal: Friday Lunch on the Lawn

Mandy Groom has enjoyed a twenty-four-year career in the food industry as a pastry chef, teacher, and consultant. Formerly executive pastry chef at Portland institutions Zefiro and Bluehour, she also worked at acclaimed Le Pigeon and Ken’s Artisan Bakery. Mandy’s work has been featured in Northwest Palate, Food Arts, Gourmet, Better Homes and Gardens, and Food & Wine magazine, and her recipes have been published in Baking From The Heart, a cookbook benefiting Share Our Strength, a national organization dedicated to fighting hunger. In her spare time, Mandy enjoys music, singing, photography, gardening, nature, botanical hoarding, and spontaneous dance parties.
David Sapp is a Southerner at heart. He was born in Atlanta, Georgia and grew up surrounded by true Southern cuisine prepared in his grandfather's kitchen. He spent days in that kitchen; watching, listening and tasting, and absorbing his mentor's skills and love of Southern cuisine. In 2008 David set his foot firmly on the road to becoming a chef, moving to Portland and enrolling at Western Culinary Institute. He interned under Dolan Lane and Kyo Koo at Clarklewis, honing his skills and allowing his art to take shape, before moving on to simultaneously work as a chef instructor at Sur La Table and curate the breakfast room at the Ace Hotel. David joined the Park Kitchen team in 2013, working under Chef de Cuisine Ethan Snyder. In 2014 he took over as Chef, where he upholds the Park Kitchen tradition of careful attention to Pacific Northwest flavors while bringing the warmth and hospitality of his Southern roots to the table.

The allure of great ingredients just outside of town brought Scott Dolich to Portland in 1992. He realized immediately Portland's culinary landscape was a match for him. He cooked at Zefiro, Wildwood, Higgins and Tapeo before opening Park Kitchen in 2003. Park Kitchen has garnered accolades from Zagat: America's Top Restaurants, The Oregonian Diner Top 101, 2003-present, Willamette Week Top 100 Restaurants, 2003-present. In addition, Scott has been recognized by the James Beard Foundation as a two-time nominee for Best Chef Northwest and as Best New Chef 2004 by Food & Wine magazine. Although he still fancies himself as a kick-ass cook, Scott's full time job is sourcing the best local ingredients he can find and training his staff to run completely sustainable restaurants. When he's not mentoring his staff, he's spending time with his family and daydreaming about cooking.

Pine State Biscuits
Chef Kevin Atchley, Walt Alexander, & Brian Snyder
2204 NE Alberta, Portland, OR 97211
Tel: (503) 477-6605 www.pinestatebiscuits.com
Featured Meal: Sparkling Brunch

Pine State Biscuits began as a brainchild centered around...what else? The quest for the perfect, buttery, flaky, homemade biscuit. Kevin Atchley, Walt Alexander, and Brian Snyder knew biscuits all too well from growing up in North Carolina, but after having relocated to Portland, Oregon, they craved the down home cooking they knew from childhood. In 2006 they banded together and decided to bring the Southeast to the Northwest, and opened a farmers market booth baking fresh biscuits on-site. Over the next 11 years they have continued to roll out the biscuits, and now operate 3 brick and mortar locations along with the faithful farmer's market booth, rain or shine.
PIX PÂTISSERIE & BAR VIVANT
Chef Cheryl Wakerhauser
2225 E Burnside St, Portland, Oregon 97214
Tel: (971) 271-7166 www.pixpatisserie.com
Featured Meal: Grand Dinner

Pastry chef Cheryl Wakerhauser (a.k.a. Pix), is known for combining bold flavors and textures into small, adorable packages. After a short-lived career studying to be an astronaut, Cheryl headed to Southern France and trained at the prestigious pâtisserie of MOF Philippe URRACA, president since 2003 of the Meilleurs Ouvriers de France Pâtissiers. Taking her French training first to our local farmer's market and afterwards to the then desolated SE Division St, Cheryl established what is now a 16-year-old Portland institution. These days, E. Burnside is home to Pix with an added savory side – Bar Vivant, a proper tapas bar modeled after those in San Sebastián. Her other love? Champagne. Her collection has grown to over 400 cuvées, including vintage and large format, with a focus on small grower producers. The list was awarded World's Best Champagne and Sparkling Wine List in 2014, 2015 and 2016 by London's World of Fine Wine Magazine. Watch for her new book, Modern French Pastry: Innovative Technique, Tools and Design out this October! Presale orders now available.

RECIPE, PART DEUX
Chef Paul Bachand
602 E. 1st Street, Newberg, Oregon 97132
Tel: (503) 487-6853 www.recipepartdeux.com
Featured Meal: Saturday Lunch on the Lawn

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. Destroyed by fire in 2016, Recipe, A Neighborhood Kitchen has become Recipe, Part Deux, a small wine bar operation. The refurbished restaurant is slated to reopen in fall 2017.

RED HILLS MARKET
Chef Jody Kropf
155 SW 7th Street, Dundee, Oregon 97115
Tel: (971) 832-8174 www.redhillsmarket.com
Featured Meal: Winery Lunch

Jody Kropf grew up with one foot on a tractor and one foot in the kitchen. By age 12 he was splitting his days working hard in his parent’s restaurant, the Brownsville General Store, and growing a deep connection to the land by working on his uncle's farm. After studying at the Western Culinary Institute he got his first professional start at The Heathman Hotel in Portland. Soon after, he took an exciting job as a personal chef, cooking and sailing from Nova Scotia to the warm waters of the Caribbean (continued on next page)
(Red Hills Market continued from previous page) and later expanding his tastebuds by experiencing regional food all over North America. He completed his culinary education at the famed Culinary Institute of America in St. Helena, California where he met his lovely wife Michelle. Taking his bride back home to Oregon, the duo settled in Dundee where there was enough city for the missus and enough country for the boy. Here the ten-year dream of creating a casual and inviting community market took shape. Taking inspiration from farmers and local artisans, Red Hills Market celebrates the bounty of local and seasonal ingredients by sharing them with the community.

RUDDICK/WOOD
Chef Paul Losch
900 E 1st Street, Newberg, Oregon 97132
Tel: (503) 487-6133  www.ruddickwood.com
Featured Meal: Winery 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. 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 Alaskan King salmon to members of 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 31st Annual IPNC.

SODEXO at LINFIELD COLLEGE
Chef Noah Bekofsky
900 SE Baker Street, McMinnville, Oregon 97128
Tel: (503) 883-2390
Featured Meal: Winery Lunch

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 Cafe. 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.

ST. JACK
Chef Aaron Barnett
1610 NW 23rd Avenue, Portland, Oregon 97210
Tel: (503) 360-1281 www.stjackpdx.com
Featured Meal: Winery Lunch

After graduating from the California School of Culinary Arts’ Cordon Bleu, Aaron did an externship in his native Canada at Lumière in Vancouver, BC and was immediately taken with the flavors and produce available in the Pacific Northwest. He went on to work under Gary Danko in San Francisco, shortly thereafter taking a sous chef position at Myth under Sean O’Brien. Reminiscing of the Pacific flavors that caught his palate during his externship, Aaron headed back north to Oregon. After working in Portland kitchens for a couple of years, he opened St. Jack in 2010. St. Jack has won multiple awards in Portland, including The Oregonian’s Rising Star. In addition, Aaron was given the Portland Rising Star award in 2011, as well as received a nod from James Beard Foundation in 2012. In 2015, Aaron opened his second project, La Moule, a Belgian-inspired gastropub in SE Portland.

SUPERBITE
Chefs Greg Denton & Gabrielle Quinónez Denton
527 SW 12th Avenue, Portland, Oregon 97205
Tel: (503) 222-0979 www.superbitepdx.com
Featured Meal: Friday Lunch on the Lawn

Greg Denton and Gabrielle Quinónez Denton are chefs and co-owners of SuperBite and the Argentine-inspired Ox. The pair received the lauded James Beard Foundation: Best Chef Northwest award in May 2017. Their debut cookbook, Around the Fire was released to critical acclaim in 2016, the same year they opened SuperBite to rave reviews, garnering Portland’s Best Spin-off of the Year Award by Eater.com and Best New Restaurant by Thrillist. SuperBite’s Truffled Spaghettios was named one of the year’s Best Dishes by The Oregonian. Their first restaurant, Ox, opened in April of 2012 and was named Restaurant of the Year 2013 by The Oregonian. More accolades followed with Bon Appétit magazine calling Ox one of their Top 50 Best New Restaurants. In 2014, the duo was chosen as Best New Chefs by Food & Wine magazine.
Matt is the chef/owner of Sybaris in historic downtown Albany, which opened in 2001. He has won several culinary gold, silver, and bronze medals in Michigan, Portland, and Seattle. In 2011, Matt was the first chef to prepare a dinner at the James Beard House using Northwest Native American ingredients. He was honored to be nominated as a semifinalist by the James Beard Foundation for Best Chef: Northwest in 2011 and 2012. Best Places Northwest described Matt as a chef whose menus “reflect a fearless and playful approach to food”. Bennett focuses on using the highest quality local, and whenever possible organic, ingredients. Sybaris serves contemporary Northwest cuisine that changes every month.

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 by 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 four 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 continue to nurture his reputation for utilizing locally grown sustainable food products.

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 their 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. Gorham began cooking at home at a very young age, enrolling at the American Culinary Federation in
Williamsburg, Virginia at age seventeen. He went on to work with some of the Bay Area’s most influential culinary figures of the time, including Chris Rossi, Judy Rogers, and Jean Pierre of Chez Panisse. After traveling to Spain in 2007 to gather ideas, recipes and vision, Gorham launched Toro Bravo. In its first year, Portland Monthly declared Gorham “Chef of the Year” and Willamette Week named Toro Bravo “Restaurant of the Year.” Gorham’s first cookbook, The Toro Bravo Cookbook: Stories. Recipes. No Bull., was published by McSweeney’s in 2013 and earned praise and accolades from national media and chefs alike.

**URBAN FARMER**  
**Chef Matt Christianson**  
525 SW Morrison Street, Portland, Oregon 97204  
Tel: (503) 222-4900  www.urbanfarmerportland.com  
Featured Meal: Grand Dinner

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.

**VALLEY COMMISSARY**  
**Chef Jesse Kincheloe**  
920 NE 8th St, McMinnville, OR 97128  
Tel: (503) 883-9177  www.valleycommissary.com  
Featured Meal: Sparkling Brunch

Owning a seasonal, farm driven restaurant has been a dream of chef/owner Jesse Kincheloe’s since growing up in Healdsburg, in the heart of Sonoma county. Jesse learned at an early age that quality ingredients are essential to cooking. Helping his family create meals from scratch with fresh ingredients has taught him to incorporate the same freshness into his menus today. Jesse moved to the Pacific Northwest to attend the Western Culinary Institute’s Le Cordon Bleu in Portland. After graduating in 2006 he received an externship at Crush restaurant in Seattle, which later received a James Beard award and Food & Wine magazine’s “Best Chef”. During his time in Seattle, he met his wife Erica who worked in the wine industry and shared his passion for food and wine. Jesse quickly convinced Erica to move to Portland when he received an offer to work with Portland’s Tommy Habetz at Mervether’s restaurant. After getting married in 2009, they moved to Oregon’s wine country to be closer to local farms and wineries.  
(continued on next page)
Jesse has been a creative force helping with the establishment of several local restaurants including JORY at The Allison Inn & Spa, Community Plate and later, Walnut City Kitchen in McMinnville. He pursued his dream of owning a seasonal inspired restaurant with the opening of Valley Commissary in 2014.

VERDIGRIS
Chef Johnny Nunn
1315 NE Fremont Street, Portland, Oregon, 97212
Tel: (503) 477-8106  www.verdigrisrestaurant.com
Featured Meal: Winery Lunch

Nunn began cooking and refined his craft working at premier restaurants around the country, including San Francisco’s Farallon and Town Hall, New York City’s Eleven Madison Park, and Washington D.C.’s Café Atlantic, then traveled to Madrid, Spain to work at Memento. He moved to Portland in 2007 and opened restaurant five-0-three in West Linn. Nunn made significant contributions as Executive Chef to Portland restaurant institutions RingSide Hospitality Group and Brasserie Montmartre before opening Verdigris in 2015. Verdigris is the expression of Nunn’s dedication to locally sourced and globally minded food and dining he’s developed over the course of his career.

XOCOLATL DE DAVID
Chef David Briggs
Portland, Oregon
Tel: (503) 459-1044  www.xocolatldedavid.com
Featured Meal: Saturday Lunch on the Lawn

David Briggs in the owner and chocolatier of Xocolatl de David in Portland, Oregon. Briggs grew up in the San Francisco Bay Area, save four years living in Australia and Singapore, which led to extensive travels through Asia and heavily influenced both David’s childhood and his culinary interests. After graduating from the Culinary Institute of America, David accepted a job at Park Kitchen as sous chef. While at Park Kitchen, David started Xocolatl de David informally, and unintentionally, in 2005 while just “playing around with chocolate.” Briggs works with as many local farmers as possible and sources his single origin chocolate from sustainable and fair trade sources. While his focus is certainly chocolate, David’s confections stand out due to their savory and sweet nature. David has been featured in Bon Appétit, Cooking Light, The Wall Street Journal, Sunset, and Mix magazine. He won a Good Food Award for his Salted Caramel Chocolate Bar in 2011.

ZILLA SAKE
Chefs Kate Koo & Sam Saltos
1806 NE Alberta Street, Portland, Oregon 97211
Tel: (503) 288-8372  www.zillasake.com
Featured Meal: Sparkling Brunch

Kate Koo and Sam Saltos are chef/owners at Zilla Sake in Portland’s Alberta Arts district. Their focus is on ingredient driven food using traditional preparation and technique. Sam’s diverse culinary background includes graduating from the Culinary Institute of America in 2009 and Michelin star
experience in both the US and Europe. He has cooked at a wide range of restaurants and found a home at Zilla Sake in 2010. Kate began her sushi career in Phoenix in 2000 and apprenticed under two Japanese sushi chefs in Arizona and Oregon. Also making sushi in Washington and Hawaii, she has loved working with a variety of unique ingredients. She opened the sushi bar at Zilla Sake in 2008.

IPNC SUNDAY Passport to Pinot

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:

Anniepies, Annie Portlock (Portland, OR)
The Barberry, Jacob Way (McMinnville, OR)
Biscuit & Pickles, Dustin Joseph (McMinnville, OR)
Bollywood Theater, Troy MacLarty (Portland, OR)
Briar Rose Creamery, Sarah Marcus (Dundee, OR)
Kachka, Bonnie Morales (Portland, OR)
Ken's Artisan Bakery, Ken Forkish (Portland, OR)
Lardo, Rick Gencarelli (Portland, OR)
Mediterranean Exploration Co., Kasey Mills (Portland, OR)
Nel Centro, John Eisenhart (Portland, OR)
Red Fox Bakery, Chrissy Buck (McMinnville, OR)
Salt & Straw, Tyler Malek (Portland, OR)
Tina's, Norma Bucholz & Michael Stiller (Dundee, 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.
IPNC Chef Support Team

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

Ian Anderson, Albany, OR  
Carla Asquith, LaCenter, WA  
Adam Bernstein, Canby OR  
Ryan Born, Portland, OR  
Sebastian Carosi, LaCenter, WA  
Ashley Carson, Portland, OR  
Milli Chennell, Portland, OR  
Chris Chennell, McMinnville, OR  
Jonas Drake, Mountlake Terrace, WA  
McKay Fenske, King City, OR  
Helen Fenske, Salem, OR  
Vern Fenske, Salem, OR  
Adam Grimes, Woodburn, OR  
Red Hauge, Portland, OR  
Tony Igo, Denver, CO  
John Jarschke, Albany, OR  
Sasha Kaplan, Portland, OR  
Emily McNary, Portland, OR  
Richard Nelson, McMinnville, OR  
Bob Parry, Lake Oswego, OR  
Sam Salsman, Mountlake Terrace, WA  
John Schindelar, McMinnville, OR  
Joan Schindelar, McMinnville, OR  
Sierra Silver, Newberg, OR  

We are grateful for the support of the student volunteers from the Oregon Culinary Institute, Portland, OR.

Jessica Arnold  
Tess Bissell  
Ceara Bramford  
Gary Crichton  
Emily Dasilva  
Samantha David  
Nate Freeman  
Melissa Githens  
Alexandera Hartzell  
Jamal Hinds  
Daniel Kosirog  
Nicole Monaghan  
Sheri Park  
Amy Phimmasouk  
Andrew Ponton  
Kate Poole  
David Poret  
Uttam Thangkhiew  
Alex Tonkin  
Matthew Warkel  
John Wells  

We also thank Nina Tuthill, Maxine Borcherding, and Florie Tsai of the Oregon Culinary Institute for their assistance.
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

Jessica Endsworth, Angela Estate Winery, Carlton, OR
Bryan Hill, aMaurice Cellars, Walla Walla, WA
Jeff Lindsay-Thorsen, RN74, W.T. Vintners, Seattle, WA
Savanna Ray, Argyle Winery, Dundee, OR
Dawn Smith, John Howie Steak, Seattle, WA
Kristen Young, Bastille, Seattle, WA

MAÎTRES D'HÔTEL

Vanessa Bazzani, Bergström Wines, Newberg, OR
Caryn Benke, Shifidrinks, Ava Genes, Portland, OR
Ashlin Berry, Ace Hotel, New Orleans, LA
Derek Bigham, Laurelhurst Market, Portland, OR
Tablia Bolden, Carnivore Restaurants, Seattle, WA
Ken Bolick, Crimson Wine Group, Newberg, OR
Brent Braun, Castagna, Portland, OR
Kyle Brierly, Briley’s BBQ & Grill, Lake Forest Park, WA
Tom Champine, Montinore Estate, Forest Grove, OR
Jane-Paige B. D’Huyvetter, Bow & Arrow Wines, Portland, OR
Cara DeLavallade, Barking Frog, Woodinville, WA
Ben Denton, Purple Café & Wine Bar, Seattle, WA
Cyril Frechier, American Northwest Distributors, Seattle, WA
Patrick Gaffney, Bow & Arrow Wines, Portland, OR
Michael Garofola, Holden Wine Company, Beast, Portland, OR
Stacey Gibson, Bardot Wine Bar, Portland, OR
Erin Gilreath, Crimson Wine Group, Portland, OR
Tyler Hauptman, Pizza Jerk, Portland, OR
Jennifer Helmbold, Coopers Hall, Portland, OR
Brett Larson, Ariana Restaurant, Bend, OR
Courtney Lease, Martine’s Wines, Seattle, WA
Dan W. Leischner, The Metropolitan Grill, Seattle, WA
David P. Leischner, Wild Ginger, Seattle, WA
Megan Moffat, Wino Dino, Portland, OR
David Mullins, Beast, Portland, OR
Chris Murphy, Eddie Martinis Restaurant, Milwaukee, WI
Julianne Kennedy, Ken Wright Cellars, Carlton, OR
Jeffery Passerotti, ryefood & drink, Eugene, OR
Phillip Patti, SubVino, Eugene, OR
Jess Pierce, Walter Scott & Pierce Wines, Salem, OR
April Pogue, Louday Kitchen & Bar, Seattle, WA
AJ Puccia, Four Seasons Resort, Jackson, WY
Vanessa Puglisi, Le Pigeon, Portland, OR
Brandon Rastok, Osteria la Spiga, Seattle, WA
Anne Scalamonti, Penner-Ash Wine Cellars, Newberg, OR
Aaron Schreiber, Jackson, WY
Christopher Sky Westmoreland, Restaurant St. Jack, Portland, OR
Jason Smith, Wild Ginger, Seattle, WA
Ole Thompson, Classical Wines, Seattle, WA
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& IPNC STAFF

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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, Beth Garcia, and Chris Adams, in providing their facilities, assistance, and overwhelming support.

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

David Autrey and the IPNC 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.


Chef Andrew Biggs and Chef Philip Oswalt, IPNC Kitchen Managers, who make it happen each and every meal. We couldn't do it without you!

Breanna Beike and Deba Wegner for keeping us well fed throughout the weekend.

Lending their considerable hospitality skills, the "Front of House" team puts together seminars, tastings and dining rooms for hundreds like nobody's business. Kelli Cain, Lisa Dawson, Bruce Eckfeldt, Traci Edlin, Amilia Forsberg, Renee Holland, Karri Norton, and Danielle Reghi make it happen.

Chris Linn, 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 his technical expertise and construction prowess.

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

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

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

Elk Cove Vineyards for the generous loan of their bio-diesel “Gators.” We “wheely” couldn’t do it without you.

A Special Thank You to
Zero Waste McMinnville
and
Ramsey McPhillips
Patriciafaye Marshall
Steve Iversen
for helping the IPNC be a certified Zero Waste event since 2016 and for years to come.

7th Annual
OREGON CHARDONNAY CELEBRATION

Join Us Saturday, February 24, 2018
at The Allison Inn & Spa
Newberg, Oregon

For more information and tickets, visit: www.oregonchardonnaycelebration.org
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Savings = $200
(offer ends July 30, 2017)

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"Le véritable voyage de découverte ne consiste pas à chercher de nouveaux paysages, mais à avoir de nouveaux yeux."

"The real voyage of discovery consists not in seeing new sights, but in looking with new eyes."

Marcel Proust