

2018

2018 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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IPNC
THIRTY-SECOND ANNUAL
INTERNATIONAL PINOT NOIR CELEBRATION
JULY 27 - JULY 29, 2018

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WELCOME!

32ND ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 32nd 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 32 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-Third Annual Celebration** will be held at Linfield College, July 26-28, 2019. We invite you to benefit from an exclusive *EARLY, EARLY BIRD SPECIAL*. Tickets to the 2019 IPNC are available to you for \$1,095.00, a \$200.00 savings off of the full ticket price. This offer ends Sunday, July 29, 2018. 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.*

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.

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.**

BUILDING NUMBERS

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

TAXI

For 24-hour taxi service call Super Cab Taxi at (503) 714-4224 or Rick Shaw Taxi at (503) 883-3668. Taxi service is limited. To minimize your wait, request a pick-time at least an hour in advance.

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 6 - 7.

THURSDAY, JULY 26

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

FRIDAY, JULY 27

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)

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.*
The Riley Hall Lawn (#2)

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 28

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

THE GRAND SEMINAR *9:30 - 11:00 a.m.*
Two Vineyards | Six Hands
Health & Human Performance (#48)

LUNCH ON THE LAWN *11:30 a.m. - 1:30 p.m.*
The Intramural Field (#64)

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.*
The Riley Hall Lawn (#2)

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 29

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

SCHEDULE GROUP B

Your group assignment is indicated on your name badge.
For individual event descriptions, see pages 6 - 7.

THURSDAY, JULY 26

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

FRIDAY, JULY 27

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.*
Two Vineyards | Six Hands
Health & Human Performance (#48)

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

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

AFTERNOON ACTIVITIES *3:30 - 5:00 p.m.*
The Riley Hall Lawn (#2)

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 28

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.*
The Riley Hall Lawn (#2)

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 29

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

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 Ellen Brittan of Brittan Vineyards welcomes you and introduces you to Master of Ceremonies Daniel Shanks and the 2018 Featured Winemakers.

THE GRAND SEMINAR

TWO VINEYARDS | SIX HANDS

Health & Human Performance (#48)

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 in the Eola-Amity Hills AVA and Bella Vida in the Dundee Hills AVA. Showcasing wine from Temperance Hill will be winemakers Josh Bergström of Bergström Wines, Julia Cattrall of Lumos Wine Co., and Ken Pahlow of Walter Scott Wines. Sharing wine from Bella Vida will be Brian O'Donnell of Belle Pente, Lynn Penner-Ash of Penner-Ash Wine Cellars, and Patrick Reuter of Dominio IV. For more information and speaker bios, see page 14, 8-13.

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 Troy MacLarty of *Bollywood Theater* (Friday), Aaron Barnett of *St. Jack* (Friday), Cheryl Wakerhauser of *Pix Patisserie & Bar Vivant* (Friday), Adam Sappington of *The Country Cat* (Saturday), Jason French of *Ned Ludd* (Saturday), and Dominique Geulin of *St. Honoré Bakery* (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 guessing game with winemakers and discuss the vineyard site's impact on the wine produced. 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

The Riley Hall Lawn (#2)

See page 17 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 2018 can be found on pages 14, 15 and 16.

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 quintet of northwest chefs partner to create a stunning menu from regional ingredients. Featuring the talent of local chefs Ben Bettinger of *Laurelhurst Market*, Phil Oswalt of the *Multnomah Athletic Club*, Rocky Maselli of *Marché*, Ryley Eckersley of *Quaintrelle*, and Brian Sheehser of *South Seattle College*. Desserts prepared by Maya Erickson, *Langbann*; Erin Hughes, *Little Bird Bistro*; Matt Kelley, *Barking Frog*; Alina Muratova, *Washington State Convention Center*; Geovanna Salas, *Castagna*. Throughout the evening, IPNC Maitres d'Hôtel will pour an outstanding collection of wines from the IPNC library.

NORTHWEST SALMON BAKE

The Oak Grove (#63)

A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. We invite you to bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world accompany an extravagant outdoor buffet designed by local chefs Ben Dyer, David Kreifels, and Jason Owens of *Reverend's BBQ*, Jason Stoller Smith of *Timberline Lodge*, and Matt Christianson of *Urban Farmer*. Sample an extraordinary assortment of delectable desserts prepared by Annie Portlock of *Annie's Pies*, Jamie DeRaeve-Lewis of *Blue Raeven Pie*, Chef Gabe Meiffren of *Elephants Delicatessen*, David Herzog of *One Fork Farm Caramels*, and Lisa Hirlinger of *Ruby Jewel*. 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 2018 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Jacob Way of *The Barberry*, Tommy Habetz of *Bunk Sandwiches*, 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:

Champagne José Michel et Fils Brut Tradition NV

Ponzi Vineyards 2014 Sparkling Brut Rosé

Soter Vineyards Mineral Springs Brut Rosé

Champagne Laurent-Perrier Rosé NV

MASTER OF CEREMONIES

DANIEL SHANKS

Daniel Shanks hitch-hiked to California from Richmond Virginia in 1970 and, as would be expected, fell in love with wine country. While waiting tables at the Silverado Country Club, Daniel met Monsieur Maudiere of Moët & Chandon. That meeting developed into a relationship that led to Daniel being hired as the first Maître d'Hôtel when the restaurant at Domaine Chandon opened in April 1977. He continued college at the same time and was promoted to Restaurant Manager in the early 1980s. He loved the position and lived happily in a small cabin on the Morton Ranch behind Beaulieu Winery in Rutherford. In 1994, Daniel received a call from the White House, indicating they were looking for an Usher for Food and Beverage. Before he knew it, Mrs. Clinton was offering him a job overseeing food and beverage operations. He accepted and did that and more for four First Families, from State Dinners for 650 to picnics for 2,000. Last October, after 25 years of service, Daniel retired from this unique position. Somehow, he found the time to join us for 27 IPNCs in his "spare" time, and we are very honored to have him with us this year as our Master of Ceremonies.

IPNC SPEAKERS

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.

JOHN BALLETO, *BALLETO VINEYARDS*

(**ECOLOGY 302**)

For Balletto Vineyards owner and founder John Balletto, life comes down to two things: family and farming. After the untimely death of his father in 1977, John decided to dedicate his college years to helping his mother, Hazel, on the farm. With \$200 in the bank, a flatbed Chevy truck, five acres of land in Sebastopol, and sheer determination, John expanded the business into the largest vegetable farm north of the Golden Gate Bridge with 70 different vegetables on 700-plus acres. Facing challenges presented by insufficient water capacities, John sought the advice of friend and neighbor Warren Dutton of Dutton Ranch. Their conversation led John to plant his first vines in 1995. He transitioned the whole farm to this less water dependent crop in 1999 and made the first Balletto Vineyards wines in 2001.

JOSH BERGSTRÖM, *BERGSTRÖM WINES*

(**THE GRAND SEMINAR**)

See page 38 for complete biography

THOMAS BOULEY,

DOMAINE JEAN-MARC ET THOMAS BOULEY

(**HUMANITIES 302**)

See page 30 for complete biography

ELAINE BROWN,

WAKAWAKA WINE REVIEWS | JANCISROBINSON.COM

(**THE GRAND SEMINAR**)

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*, and *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.

SARIYA JARASVIROJ BROWN, *CIRCO VINO*

(INTERNATIONAL STUDIES 310)

Sariya Jarasviroj Brown immigrated to the USA from Thailand as an infant and grew up bridging two continents and two cultures. Her maternal grandmother influenced her, at an early age, to recognize the importance of connectedness to places and communities. Sariya’s journey has taken her through ice rinks, ice climbs, scuba dives, heritage farms, vineyards, trapeze dances, and Buddhist monasteries. It is her exploration of the idea of “a sense of place” that eventually brought her to the doorstep of fine wine twenty years ago. Through her work as a wine educator, distributor, and importer, she has enjoyed teaching others about and promoting the art of handcrafted wine. Sariya is owner and co-founder of Circo Vino, a family-owned, national import portfolio focusing on artisanal wine with a specialization in wines from Austria. A product of these global times, Sariya runs her businesses from and lives in Tucson, Arizona with her husband and three children.

JULIA CATTRALL, *LUMOS WINE CO.*

(THE GRAND SEMINAR)

See page 47 for complete biography

VINCENT CHEVROT, *DOMAINE CHEVROT*

(HUMANITIES 302)

See page 31 for complete biography

KIM CRAWFORD, *LOVEBLOCK*

(ECOLOGY 302)

See page 34 for complete biography

MICHAEL DAVIES, *MATZINGER DAVIES*

(SOUTHERN HEMISPHERICS 204)

See page 47 for complete biography

NICK DOUGHTY, *ELEPHANTS DELICATESSEN*

(GASTRONOMY 202)

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 BBCNI 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.
(continued on next page)

(**Nick Doughty, continued from previous page.**) 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.

PAUL DURANT, RED RIDGE FARM

(**BOTANY 215**)

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

BEN GLOVER, ZEPHYR - GLOVER FAMILY VINEYARDS

(**SOUTHERN HEMISPHERICS 204**)

See page 35 for complete biography

MEGAN GUNDERSON PAREDES, WALT

(**GEOGRAPHY 202**)

Winemaker Megan Gunderson began her career in the Napa Valley in 2001 when she moved from Colorado to California and worked as an intern at Robert Mondavi Winery. While at Mondavi, she discovered a passion for wine and viticulture and went on to become a Laboratory Manager for St. Supery Vineyards in Rutherford, then Dominus Estates in Oakville. At Dominus, she was able to refine her winemaking skills under the mentorship of Christian Moueix and Jean-Claude Barrouet, learning to hone her winemaking craft with unique methods. Megan has made several trips to France to study wine-making techniques, the most recent to Burgundy in the summer of 2011. Megan's multiple degrees in Biochemistry and Molecular Genetics have given her a unique and unmatched perspective into the scientific aspects of winemaking.

JAMES HALL, PATZ & HALL

(**GEOGRAPHY 202**)

See page 25 for complete biography

RYAN HODGINS, FEL WINES

(**GEOGRAPHY 202**)

See page 21 for complete biography

KATHERINE JACOBS, BIG SKY

(**SOUTHERN HEMISPHERICS 204**)

See page 33 for complete biography

SARA KAUFMAN, SMITH TEAMAKER

(**BEVERAGE ANALYSIS 215**)

Sara Kaufman is a Teamaker hailing from the world of wine. Sara met Smith Teamaker at IPNC 4 years ago—quickly jumped ship—and has helped to shape the world of Smith ever since. Recently, Sara accepted the highly coveted role of the Tea

Buyer and is diving headfirst into the origins, flushes, styles and characters of the leaf and industry. A lifelong lover of flavor and tinkering, she brings passion to educating, creating beverages, and experiences, while bridging the intersection between wine and tea.

CHRISTOPHER KEYS, *GIBBSTON VALLEY*

(SOUTHERN HEMISPHERICS 204)

See page 34 for complete biography

ANTHONY KING, *THE CARLTON WINEMAKERS STUDIO*

(GEOGRAPHY 202)

Even as a child in Texas, Anthony dreamed of living as a science nerd among the hipsters and fir trees of the northwest. He made it, finally, after a circuitous path leading from textbooks to UC Davis, and seven years at Acacia Winery in Napa. Finally here, Lemelson Vineyards held his attention and focus for eight years, before leaving to start his own consulting company. Aside from consulting as General Manager at the Carlton Winemakers Studio, Anthony's specialty is making wine for some of the smallest producers in the Willamette Valley, including his wildly successful but almost entirely unknown brand Ratio Wines. He loves all of it. Learning is the best part of life.

THOMAS KLINGER, *WEINGUT BRÜNDLMAYER*

(INTERNATIONAL STUDIES 310)

See page 18 for complete biography

CLOTHLIDE LAFARGE & FRÉDÉRIC LAFARGE,

DOMAINE MICHEL LAFARGE

(HUMANITIES 302)

See page 32 for complete biography

JASON LETT, *THE EYRIE VINEYARDS*

(ECOLOGY 302)

Jason Lett is the second-generation president, winemaker, vineyard manager, (and self-proclaimed curator) of The Eyrie Vineyards. As the son of vanguard producers David and Diana Lett, Jason has had almost 50 years of experience with Oregon vineyards and winemaking, and has worked in Europe and New Zealand as well. He combines hands-on experience with a background in research ecology. When he's not making wine, Jason and his wife tend a small farm of their own with livestock, including goats, sheep, chickens, and three rapidly growing children.

ANNA MATZINGER, *MATZINGER DAVIES*

(SOUTHERN HEMISPHERICS 204)

See page 47 for complete biography

MOE MOMTAZI,

MAYSARA WINERY & MOMTAZI VINEYARDS

(ECOLOGY 302)

Born and raised in Iran, Moe Momtazi came to the U.S. to study engineering at the University of Texas. After graduation he returned to Iran where he started a successful construction company. In 1982, Moe and his pregnant wife Flora escaped Iran and returned to the U.S. in 1983. They lived in Texas before moving to Oregon in 1990 where they opened a truss manufacturing company. In 1997, they purchased 496 acres of land to grow grapes in Yamhill county, which has since grown to 532 acres. (continued on next page)

(**Moe Momtazi, continued from previous page.**) Moe considers himself as a pragmatic environmentalist and has worked diligently to build a self-sufficient farm that doesn't need fertilizers. Many medicinal and dynamic plants are made into teas and sprayed in the vineyard. Both Momtazi Vineyards and Maysara Winery are Demeter Certified Biodynamic.

LAUREN MOWERY, *WINE ENTHUSIAST*

(**HUMANITIES 302**)

Lauren Mowery, contributing editor for *Wine Enthusiast*, is an award-winning writer, photographer, and blogger who has contributed wine- and spirits-related travel content to publications like Fodors.com, *Lonely Planet*, *Voyeur* (Virgin Australia's inflight publication), *Forbes*, *USA Today*, *Men's Journal*, and *TimeOut*, among others. Pursuing her Master of Wine certification, she has also been a regular wine and spirits writer for *Tasting Panel*, *Somm Journal*, *Punch*, and *SevenFifty Daily*. Mowery is a graduate of the University of Virginia and Fordham Law School and transitioned from a Manhattan law career to wine via a role with the wine group at Gilt Taste. Today, she spends nearly six months of her year on the road.

BRIAN O'DONNELL, *BELLE PENTE*

(**THE GRAND SEMINAR**)

See page 38 for complete biography

PATRICE OLLIVIER, *DOMAINE FOUGERAY DE BEAUCLAIR*

(**ECOLOGY 302**)

See page 31 for complete biography

KEN PAHLOW, *WALTER SCOTT WINES*

(**THE GRAND SEMINAR**)

See page 53 for complete biography

LYNN PENNER-ASH, *PENNER-ASH WINE CELLARS*

(**THE GRAND SEMINAR**)

See page 48 for complete biography

LUISA PONZI, *PONZI VINEYARDS*

(**HUMANITIES 302**)

See page 49 for complete biography

JOSH RAYNOLDS, *VINOUS.COM*

(**SENSORY SCIENCE 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.

JOHANNES REINISCH & THOMAS REINISCH,

JOHANNESHOF REINISCH

(**INTERNATIONAL STUDIES 310**)

See page 18 for complete biography

CHRIS REMY, *ELEPHANT DELICATESSEN*

(**GASTRONOMY 202**)

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 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.

PATRICK REUTER, *DOMINIO IV*

(THE GRAND SEMINAR)

See page 43 for complete biography

ALEXANDRINE ROY & MARC ROY, *DOMAINE MARC ROY*

(HUMANITIES 302)

See page 32 for complete biography

SANDRA TAYLOR, *SUSTAINABLE BUSINESS INTERNATIONAL*

(ECOLOGY 302)

Sandra Taylor is CEO of Sustainable Business International, a consultancy that assists companies with environmental sustainability and social responsibility strategies. Previously, she was the executive in charge of sustainability at Starbucks Coffee Company in Seattle. Sandra is a graduate of the Wine MBA program at The Bordeaux School of Management and author of "The Business of Sustainable Wine," published July 2017. She is the founder of Fine Wine Divas of Washington, D.C., a learning experience for women wine enthusiasts. She is a member of the Magnum Club, based in Europe, composed of women leaders in the global wine business, which supports and inspires women in the industry worldwide. Sandra has a BA in French from Colorado Women's College, and a law degree from Boston University School of Law.

TONY TELLIN, *SMITH TEAMAKER*

(BEVERAGE ANALYSIS 215)

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.

FRITZ WIENINGER & LISS WIENINGER, *WIENINGER*

(INTERNATIONAL STUDIES 310)

See page 19 for complete biography

MARIE ZUSSLIN, *DOMAINE VALENTIN ZUSSLIN*

(HUMANITIES 302)

See page 29 for complete biography

THE GRAND SEMINAR

TWO VINEYARDS | SIX HANDS

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, in the Eola-Amity Hills AVA, and Bella Vida, in the Dundee Hills AVA. Six winemakers have devoted a corner of their cellars to make these special wines just for IPNC.

Showcasing wine from Temperance Hill will be winemakers Josh Bergström of Bergström Wines, Julia Cattrall of Lumos Wine Co., and Ken Pahlow of Walter Scott Wines. Sharing wine from Bella Vida will be Brian O'Donnell of Belle Pente, Lynn Penner-Ash of Penner-Ash Wine Cellars, and Patrick Reuter of Dominio IV.

Bergström Wines

2016 Temperance Hill Vineyard Eola-Amity Hills

Lumos Wine Co.

2016 Temperance Hill Vineyard Eola-Amity Hills

Walter Scott Wines

2016 Temperance Hill Vineyard Eola-Amity Hills

Belle Pente

2016 Bella Vida Vineyard Dundee Hills

Penner-Ash Wine Cellars

2016 Bella Vida Vineyard Dundee Hills

Dominio IV

2016 'Violet' Hour Bella Vida Vineyard Dundee Hills



UNIVERSITY OF PINOT

The University of Pinot offers guests a wide variety of informative seminars. 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 104



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 Reynolds, editor for *Vinous*, (p. 12) you'll see why we picked him to present this seminar.



UNIVERSITY OF PINOT

GEOGRAPHY 202 | CALIFORNIA CRUISIN' TJ DAY HALL (#8), ROOM 108



Join California ex-pat winemaker and consultant Anthony King of *Carlton Winemakers Studio* (p. 11) as he facilitates a conversation among three of California's great AVA explorers: James Hall of *Patz & Hall* (p. 25), Ryan Hodgins of *FEL Wines* (p. 21), and Megan Gunderson Paredes of *WALT* (p.28). Taste and learn, as the group guides you on a terroir-driven tasting of wines from six of California's great Pinot AVAs, ranging from Santa Rita Hills to Anderson Valley... the soils, weather, and all elements that drive these great winemakers' decisions in crafting each wine.

GASTRONOMY 202 | GLOBAL FLAVORS TJ DAY HALL (#8), ROOM 222



Nick Doughty (p. 9) and Chris Remy (p. 12) of Elephants Delicatessen in Portland will lead you on a multi-continental tasting adventure. Foods we normally pair only with beer, sake, or soft drinks will be enhanced by specific Pinot pairings. Learn tips and tricks on how to navigate difficult to pair cuisines.

SOUTHERN HEMISPHERICS 204 | NEW ZEALAND BY REGION TJ DAY HALL (#8), ROOM 219



Explore the variety of viticultural regions of New Zealand in this tasting led by Anna Matzinger of *Matzinger Davies*, and Michael Davies of *Matzinger Davies* and *REX HILL* (p. 47). Ben Glover of *Zephyr – Glover Family Vineyards* (p.35) in Marlborough, Katherine Jacobs of *Big Sky* (p. 33) in Martinborough, and Chris Keys of *Gibbston Valley* (p. 34) in Central Otago will guide you through a tasting of their wines, representing the 'big three' growing regions in New Zealand. They will also bring with them wines they respect that originate from smaller regions in the country.

BOTANY 215 | OLEA EUROPAEA



TJ DAY HALL (#8), ROOM 110 *FRIDAY ONLY*

Extra virgin olive oil is the ideal next great love for the wine aficionado: it is climate-specific and nurtured from the ground, made from a wide variety of cultivars from around the world, beautifully aromatic and flavorful, and can elevate cuisine in an almost ethereal manner. Master miller Paul Durant of the *Oregon Olive Mill* (p. 10) leads this delicious and enlightening introduction to the olive growing and milling processes. Be a part of this taste revolution and discover techniques to discern sensorial and qualitative differences among oils.



UNIVERSITY OF PINOT



BEVERAGE ANALYSIS 215 | TERROIRS THROUGH TEAS

TJ DAY HALL (#8), ROOM 110 *SATURDAY ONLY*

Tea, like wine, owes its flavor to the confluence of terroir, growing practices, processing techniques, and artistry in production. Teamakers refer to the environmental impacts as the “character” of the tea, while wine drinkers use the term “terroir” to define its DNA, but it is one and the same. A tea from the Anhui Province in China will exhibit markedly different characteristics than the same plant grown on the mountainous terrain of neighboring Taiwan – just as Bordeaux and Burgundy could never create the experience of the other. Join Smith Teamaker (p. 10, 13) for a tasting and discussion on tea and what impact environmental factors play into making it—no matter what term you apply to the conversation.



ECOLOGY 302 | BIODYNAMOS

TJ DAY HALL (#8), ROOM 103

Sandra Taylor author of *World of Sustainable Wine* (p. 13), along with John Balletto of *Balletto Vineyards* (p. 8), Jason Lett of *The Eyrie Vineyards* (p. 11), Patrice Ollivier of *Domaine Fougeray de Beauclair* (p. 31), Kim Crawford of *Loveblock Wines* (p. 34), and Moe Momtazi of *Maysara Winery & Momtazi Vineyard* (p. 11) show off their lovely wines that were cultivated using sustainable practices. Explore the variety of approaches they use to produce delicious Pinot noir while protecting the world we all share.



HUMANITIES 302 | VITICULTURAL LEGACIES DILLIN HALL (#33)

Join Lauren Mowery, contributing editor for the *Wine Enthusiast*, and panelists Thomas Bouley of *Domaine Jean-Marc et Thomas Bouley* (p. 30), Vincent Chevrot of *Domaine Chevrot et Fils* (p. 31), Clothilde Lafarge of *Domaine Michel Lafarge* (p. 32), Luisa Ponzi of *Ponzi Vineyards* (p.49), Alexandrine Roy of *Domaine Marc Roy* (p. 32), and Marie Zusslin of *Domaine Valentin Zusslin* (p. 29) for a discussion of how their wineries were passed down to them from generation to generation as you taste through selections of their wines.



INTERNATIONAL STUDIES 310 | AUSTRIAN PINOT? PROST!

TJ DAY HALL (#8), ROOM 111

Moderator Sariya Jarasviroj Brown of *Circo Vino* (p. 9), will share her fascination with and abundant knowledge of Pinot noir from Austria. Winemakers Thomas Klinger of *Weingut Bründlmayer* (p. 18), Johannes Reinisch of *Johanneshof Reinisch* (p. 18), and Fritz Wieninger of *Wieninger* (p. 19) will present examples of their own Pinots, as well as bottlings they have chosen from other producers they feel represent the excellence of Austrian Pinot noir.

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.

A SPARKLING TASTING

Enjoy an informal, walk-around tasting of sparkling wines from our Featured Wineries paired with delicately flavored, specialty popcorns from Portland-based purveyor *Masala Pop*.

AUTHORS' RECEPTION

Join Danielle Centoni (*Alaska Airlines, Seattle Magazine*), Chef Bonnie Morales (*Kachka*), Susan Sokol Blosser (*Sokol Blosser*), Sandra Taylor (*Sustainable Business International*), and Chef Cheryl Wakerhauser (*Pix Pâtisserie & Bar Vivant*) for a book signing. Meet the authors and pick up a signed copy of their most recent works.

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, Dry Sparkling Sodas*, and *Smith Teamaker* iced tea. *Nossa Familia Coffee* will be on hand to perk you up with iced coffee.

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.

ROSÉ & JAMÓN

Explore a selection of rosé wines from our Featured Wineries while you sample select jamón sliced by Chef Paul Bachand of *Recipe: Part Deux* paired with handmade mozzarella.

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*.

HYDRATION STATION

Beat the heat with icy *Aqua Panna, San Pellegrino, Dry Sparkling Sodas*, and *Smith Teamaker* iced tea. *Nossa Familia Coffee* will be on hand to perk you up with iced coffee.

FEATURED WINERIES

AUSTRIA



WEINGUT BRÜNDLMAYER

Langenlois, Austria

Tel: +43 2734 2172-0

www.bruendlmayer.at

Represented by Thomas Klinger

Featured Wine: 2015 Blauburgunder

Weingut Bründlmayer is located in the heart of Austria's Kamptal, an appellation best known for its racy Grüner Veltliners and vibrant, juicy Rieslings. Willi Bründlmayer leads the family estate together with his wife Edwige, his son Vincent, Thomas Klinger, and, Master of Wine, Andreas Wickhoff. The Danube and Kamp rivers and the wooded hills of the Waldviertel forest create a climate here with large diurnal temperature swings. The most famous vineyards include the Zöbinger Heiligenstein, composed of 250-million-year-old volcanic sandstone and the Kammerner Lamm. Another prime vineyard is Langenloiser Käferberg with marine deposits over primary rock. The Burgundy varieties, including Pinot noir, have had a place in the area for centuries, brought in by Cistercian and Benedictine monks. Starting with the 2015 vintage, the vineyards have been farmed according to organic principles.

NOTES: _____

JOHANNESHOF REINISCH

Tattendorf, Austria

Tel: +43 2253 8142-3

www.j-r.at

Represented by Johannes Reinisch & Thomas Reinisch

Featured Wine: 2016 Pinot noir

In the Thermenregion south of Vienna in Austria lies Johanneshof Reinisch. Vineyards are planted with 65% red and 35% white vines. There is a strong link between tradition and modernity, with vineyards growing on excellent soil, the most advanced technology of our time, and the experience of generations that have always had high ambitions for the present and the future. There is a particular focus at Johanneshof Reinisch on the Burgundy varieties such as Chardonnay, Pinot noir and St. Laurent. In the area of Gumpoldskirchen the indigenous grape varieties Rotgipfler and Zierfandler are cultivated. The Reinisch family is producing wine in the fourth generation. Vineyards are cultivated according to organic regulations.

NOTES: _____

WIENINGER

Vienna, Austria

Tel: +43 1290 1012

www.wieninger.at

Represented by Fritz Wieninger & Lissi Wieninger

Featured Wine: 2015 Grand Select

“Viennese wine” and “Wieninger” are practically synonymous. In fact, much of the prestige of Vienna’s wines can be attributed to the Wieninger winery. Nearly 100-years-old, this winery was first run exclusively as a “Heurigen” (vineyard tavern) until Fritz Wieninger, Jr. became its wine production manager in the 1980s. Now he concentrates solely on distinctive, high-quality wines. The fruit for these unique wines is sourced from the Bisamberg (sand, loam, loess) and Vienna’s most famous vineyard site, the Nussberg (weathered limestone). Having experimented with biodynamic viticulture for some time, Fritz Wieninger decided at the beginning of 2008 to work all of his vineyards according to biodynamic principles.

NOTES: _____

CALIFORNIA

BALLETTO VINEYARDS

Santa Rosa, California

Tel: (707) 568 2455

www.ballettovineyards.com

Represented by John Balletto & Anthony Beckman

Featured Wine: 2015 Winery Block Russian River Valley



The Balletto family farms over 600 acres of grapes in the coveted Russian River Valley area of Sonoma County, California. While most of the grapes are sold, the top 10% are bottled at the vineyards under the creative and watchful eye of Winemaker Anthony Beckman. The award-winning Pinot noir wines have gained in notoriety and prestige over the past years. The pairing of John Balletto as farmer and grower and Anthony Beckman as winemaker has proven to be as dynamic as the wines they create.

NOTES: _____

BREWER-CLIFTON

Lompoc, California

Tel: (805) 866 6080

www.brewerclifton.com

Represented by Greg Brewer & Sonja Magdevski

Featured Wine: 2015 Machado Sta. Rita Hills

Brewer-Clifton was founded over 20 years ago with a drive to produce world-class wines from the Sta. Rita Hills AVA. While maintaining a focus on the Burgundian roots of Pinot noir and Chardonnay, Brewer-Clifton sought to make their own footprint and forge a wine that is uniquely Californian. In what would become the trademark style of Brewer-Clifton, the wines produced embrace the power, pedigree and richness of the Sta. Rita Hills. Brewer-Clifton believes that the geographic, geologic, and climatic uniqueness of the Sta. Rita Hills appellation provides an ideal place to grow Chardonnay and Pinot noir grapes of intensity, complexity, and specificity. Within this appellation, each vineyard carries its own imprint. The Brewer-Clifton mission and passion is to present wines that convey the characteristics inherent to each of these sites, with uncompromising quality.

NOTES: _____

CÔTIÈRE

Santa Maria, California

Tel: (805) 729 0062

www.cotierewine.com

Represented by Kevin Law & Bill Gallagher

Featured Wine: 2015 La Encantada Sta. Rita Hills

Côtière began with its first commercial release in 2006. Each vintage the winery strives to work with exact rows, blocks, and clones. With its acreage contracts, they are able to adjust the farming techniques which is critical for producing quality Pinot noir. Côtière owns and operates the best equipment to ensure the best possible product, while maintaining a minimal winemaking philosophy. This allows the vineyards to be showcased – not the winemaking. Côtière has been working with many of the same vineyards over time, but recently has added a few new ones. The winery is very fortunate to be involved with Talley Rincon Vineyard, Presqu'île, Hilliard Bruce, La Encantada, and Murmur as well as La Rinconada for all of Côtière's Burgundy varietals. Working with Sta. Rita Hills Pinot noir alongside Santa Maria Valley is incredibly rewarding due to their unique expressions. Côtière annually produces and bottles 3,000 cases.

NOTES: _____

ERNEST VINEYARDS

Windsor, California

Tel: (415) 644 5178

www.ernestvineyards.com

Represented by Todd Gottula & Eugenio Jardim

Featured Wine: 2015 Freestone Ranch

“The Settle” Sonoma Coast

Ernest Vineyards was founded in 2012 by Todd Gottula and Erin Brooks as a boutique producer of single-vineyard, cool-climate Chardonnays and Pinot noirs from the extreme western Sonoma Coast. Inspired by their own agricultural family histories, Erin and Todd focus on collaborative relationships with small growers in Sonoma County that allow for wines of integrity, balance and restraint through sustainable and attentive farming. Currently, Ernest produces less than 3,000 cases a year of small-lot wines including two single-vineyard Chardonnays and five single-vineyard Pinot noirs.

NOTES: _____

FEL WINES

Yountville, California

Tel: (800) 428 2259

www.felwines.com

Represented by Ryan Hodgins & Sarah Green

Featured Wine: 2015 Savoy Vineyard Anderson Valley

Established in March 2014, FEL Wines produces Pinot noir, Chardonnay, and Pinot gris from the Anderson Valley and the Sonoma Coast. These cool climate regions are known for producing wines of bright acidity and considerable complexity. Crafted by winemaker Ryan Hodgins, FEL bottlings consistently offer the elusive combination of concentration and elegance. In addition to the Anderson Valley labels, FEL Wines features a unique portfolio of vineyard designate wines, including both Pinot noir and Chardonnay from their estate Savoy Vineyard. The letters in FEL represent Florence Elsie Lede, founder Cliff Lede’s mother, a home winemaker who provided the early inspiration for Cliff’s love of wine. Growing up in Alberta, Canada, Cliff remembers the tulip as signifying the end of winter, bringing with it a freshness and excitement of warmer days ahead. The FEL label, featuring an illustration of an opening tulip, is a tribute to Florence’s passion for gardening.

NOTES: _____

FOURSIGHT WINES

Boonville, California

Tel: (707) 895 2889

www.foursightwines.com

Represented by Kristy Charles & Joe Webb

Featured Wine: 2015 Charles Vineyard Anderson Valley

The name – Foursight Wines – signifies the four generations of a family to live and work on this one piece of land in Anderson Valley, and the aim of the family’s efforts: to look forward and provide for the future generations. Foursight Wines uses only estate-grown Sauvignon blanc, Semillon and Pinot noir from its Charles Vineyard. All of Foursight’s wines are produced on-site, by the family. They employ old-world winemaking methods: native yeast and malolactic strains, partial whole cluster inclusion, and no fining or filtration. Foursight Wines’ goal is to make world-class wines in a transparent manner. All of the winery’s acclaimed bottlings are ingredients-labeled and vegan-friendly.

NOTES: _____

FURTHERMORE WINES

Sebastopol, California

Tel: (707) 823 3040

www.furthermorewines.com

Represented by Chad Richard & Robert Zeches

Featured Wine: 2015 Nevina’s Vineyard Sonoma Coast

Furthermore Wines is obsessively focused on making amazing Pinot noir. By concentrating on single vineyard releases from premier growing regions in California, the winery produces world-class Pinots that demonstrate the diversity of this enchanting varietal. The philosophy of Furthermore Wines is that low-impact, hand-crafted, small-batch production allows the vineyards to speak for themselves.

NOTES: _____

GARY FARRELL VINEYARDS & WINERY

Healdsburg, California

Tel: (707) 473 2909

www.garyfarrellwinery.com

Represented by Theresa Heredia & Tiffany Kuhn

Featured wine: 2016 Rochioli Vineyard Russian River Valley

A 36-year pioneer in the Russian River Valley, Gary Farrell Winery crafts small-lot artisan wines that capture the balance and stylistic elegance of some of the finest vineyards in the region, including Rochioli, Allen, Bacigalupi, Hallberg, Ritchie, Durrell, Gap's Crown and Bien Nacido. The legacy of Gary Farrell Winery, producing Burgundian-styled, varietally expressive, site-specific Pinot noir and Chardonnay, is being expertly tended by winemaker Theresa Heredia, who works closely with the winery's growers to showcase the exceptional fruit from their vineyards. A cool-climate specialist, Theresa came to Gary Farrell from Freestone Vineyards on the Sonoma Coast, where she achieved significant critical acclaim, including "Winemaker to Watch" honors from the San Francisco Chronicle. The recipient of 352 90+ Scores 2013-2017, including Top 100 Wine and Top 100 Cellar Selections, numerous Editor's Choice and Cellar Selection Designations, Gary Farrell Winery was named "2015 Winery of the Year" by PinotReport and "2016 Winery of the Year" by PinotFile.

NOTES: _____

HYDE ESTATE WINERY

Napa, California

Tel: (707) 265 7626

www.hyde wines.com

Represented by Alberto Rodriguez

Featured Wine: 2015 Larry Hyde Carneros

Hyde Estate Winery grows the finest quality wines, embracing the connection between the site and those who work it. The winery is perpetually looking towards the future, to further the progress of the global wine community and making superior wines. Hyde Estate Vineyards consist of 192 planted acres, including approximately 60 percent Chardonnay, followed by Pinot noir, Syrah, Cabernet Sauvignon, Merlot, Sauvignon blanc, Cabernet Franc, Viognier and Semillon. Hyde Estate Winery sells grapes to 35 clients, keeping a small amount of fruit for its own wine production.

NOTES: _____

LA FOLLETTE WINES

Healdsburg, California

Tel: (707) 395 3902

www.lafollettewines.com

Represented by Simone Sequeria & Julia Vazquez

Featured Wine: 2016 Sun Chase Vineyard Sonoma Coast

Expressive vineyards with unique terroir are at the heart of La Follette Wines, and central and indispensable to the winery's success. Stretching from the cool hills of the Sonoma Coast and Russian River Valley to the Santa Lucia Highlands of Monterey, the common thread among La Follette's wines is the quality of the vineyard and the winery's commitment to reveal and share the individuality of each site through its wines. The elements of a cool coastal climate combine to nurture slow-ripening Pinot noir that boasts concentrated, racy flavors and the ability to age gracefully. Today, under the guiding hand of winemaker Simone Sequeira, a member of the winemaking team since the winery's inception in 2010, La Follette Wines continues to evolve as it elevates its devotion to site-specific wines. Through ongoing dialogue with singular vineyards, La Follette Wines crafts pure expressions of cool climate Pinot noir.

NOTES: _____

LANDMARK VINEYARDS

Sonoma, California

Tel: (707) 833 0053

www.landmarkwine.com

Represented by Greg Stach & Miranda Kertzman

Featured Wine: 2015 La Encantada Sta. Rita Hills

Located in Sonoma, California, Landmark Vineyards is a celebrated producer of Chardonnay and Pinot noir that has dedicated over 40 years to express California's finest winegrowing regions. From its own estate vineyards in the Russian River Valley, as well as from its growers' vineyards in Sonoma, Monterey and Santa Barbara counties, Landmark is devoted to producing handcrafted, luxury wines from unique vineyard sites. By capturing the uniqueness and flavor profile of each vineyard, Landmark has been able to create wines that garner praise among critics and wine lovers alike.

NOTES: _____

PATZ & HALL

Sonoma, California

Tel: (707) 265 7700

www.patzhall.com

Represented by James Hall & Anne Moses

Featured Wine: 2015 Hyde Vineyard Carneros

Patz & Hall, one of California's leading wineries for vineyard-designated Chardonnay and Pinot noir from top vineyard sites, is celebrating its 30th Anniversary in 2018. Since its founding in 1988, Patz & Hall has exemplified one core philosophy: to work with only the finest vineyards in California, farmed by the greatest growers. From these prized vineyards, Patz & Hall makes some of the New World's most stirring and sought-after single-vineyard Chardonnays and Pinot noirs—wines that are benchmarks for their intensity, elegance and complexity. Winemaker James Hall has made every single Patz & Hall wine since 1988. He crafts all the wines in a state-of-the-art winery in Sonoma that he designed, giving him complete control during every step of the winemaking process. In the winery, James applies both traditional and cutting-edge techniques, including a unique, custom barrel program where stave wood is air dried and seasoned for three years to Patz & Hall's specifications in the heart of Burgundy.

NOTES: _____

SANDLER WINE CO.

San Francisco, California

www.sandlerwine.com

Represented by Ed Kurtzman & Michelle de los Reyes

Featured Wine: 2015 Bien Nacido Vineyard Santa Maria Valley

Ed Kurtzman started the Sandler Wine Company in 2003 with 30 cases of Dry Creek Zinfandel that was part of a small consulting project. Adding Pinot noir in 2004, he has grown Sandler to 1,000 cases per year of (mainly) Pinot noir, Chardonnay, Syrah, Cabernet, Grenache and Zinfandel from Santa Barbara to Mendocino County. Ed started a wine career in his home state of Massachusetts as a retailer in 1988, but quickly moved to California in 1989 where he has lived ever since. Graduating from the Enology program at Fresno State in 1994, he has made wine for Bernardus, Chalone, Testarossa, Fort Ross and Roar. Ed is currently a consulting winemaker for Freeman, Mansfield-Dunne, Theopolis, Montagne Russe, Pipson, Con Spirito, Kohu and Lester. He's also the co-owner and winemaker for August West, a past participant at IPNC.

NOTES: _____

SCHUG CARNEROS ESTATE WINERY

Sonoma, California

Tel: (800) 966 9365

www.schugwinery.com

Represented by Michael Cox & Claudia Schug

Featured Wine: 2016 Carneros

Schug Carneros Estate Winery is situated on a 50-acre site in the Carneros Appellation, southwest of the town of Sonoma. Founded in 1980, the estate is the showcase and life-long dream of one of California's most celebrated winemakers, Walter Schug. Drawing on his long experience in the production of fine wines in both Europe and California, Walter set up his own winery with his wife Gertrud in the cool, marine climate of the Carneros Appellation. Here he could focus on the Pinot noir and Chardonnay varietals that had always been close to his heart. Carrying on the legacy, Schug Carneros Estate Winery combines old world understanding and tradition with modern winemaking techniques. By using only the finest grapes available and maintaining the best winemaking values, these wines have gained acceptance worldwide as true contemporary classics.

NOTES: _____

TALBOTT VINEYARDS

Monterey, California

Tel: (831) 659 3500

www.talbottvineyards.com

Represented by David Coventry & Kristina Kelley

Featured Wine: 2015 Sleepy Hollow Santa Lucia Highlands

The world-renowned Talbott Vineyards crafts 100% estate-grown Burgundian varieties in one of California's most storied coastal terroirs. Talbott offers three tiers of Chardonnay and Pinot noir – Kali Hart, Logan, and the namesake Sleepy Hollow – each of which offers a different expression of the winery's prestigious Sleepy Hollow Vineyard. Planted in 1972, Sleepy Hollow is a legendary vineyard with grapes that deliver flavor on an epic scale and provide a perfect foundation for the winemaking team. For more than three decades, Talbott wines have consistently garnered praise from wine critics and enthusiasts alike; in fact, Talbott Vineyards is one of only a handful of New World wineries to have a wine honored with a rare 100-point score in a Wine Spectator retrospective tasting ('90 Sleepy Hollow Chardonnay).

NOTES: _____

TALLEY VINEYARDS

Arroyo Grande, California

Tel: (805) 489 0446

www.talleyvineyards.com

Represented by Eric Johnson & Brian Talley

Featured Wine: 2015 Arroyo Grande Valley

Talley Vineyards is located in the San Luis Obispo Coast region, one of the world's great regions to grow Pinot noir, due to its cool marine-influenced climate and diverse soils. The resulting grapes have concentrated flavors and high levels of acidity—the building blocks of truly world-class wine. Winemaker Eric Johnson employs classical Burgundian methods in the cellar to produce expressive and complex wines that purely reflect their vineyard origins and a family farming legacy that dates to 1948, when Oliver Talley began growing vegetables in the Arroyo Grande Valley. Talley Vineyards' commitment to the production of exemplary Pinot noir was summed up by noted wine critic Robert M. Parker Jr.: “the Talleys are known for some damn-delicious, world-class Pinot noirs.”

NOTES: _____

TWOMEY CELLARS

Healdsburg, California

Tel:(707) 942 7122

www.twomey.com

Represented by Erin Miller & David Duncan

Featured Wine: 2015 Monument Tree Vineyard
Anderson Valley

Twomey Cellars combines its philosophy, experience, and a sense of curiosity with the exploration of outstanding vineyards and growing regions. From its vineyards to the cellar, they embrace modern, scientific methods to improve the quality of the wines. With a team that draws on more than 75-years of experience from California to Oregon, Burgundy and Pomerol, Twomey also holds a deep and abiding respect for tradition to lend its wines finesse and distinction. Twomey Cellars produces Pinot noir from seven distinct cool climates spanning from the central coast of California to Oregon's Willamette Valley under the direction of winemaker Erin Miller. Additionally, Twomey makes a Sauvignon blanc highlighting the beauty of Napa and Sonoma County as well as a single vineyard Merlot from Napa Valley.

NOTES: _____

WALT

Sonoma, California
Tel: (707) 933 4440
www.waltwines.com

Represented by Megan Gunderson Paredes & Steve Leveque
Featured Wine: 2016 Clos Pepe Sta. Rita Hills

WALT specializes in premier Pinot noir and Chardonnay sourced from the most coveted vineyards along the Pacific Coast, spanning 1,000 miles from as far north as the Willamette Valley to the Sta. Rita Hills in Santa Barbara County. Led by Winemaker, Megan Gunderson Paredes, WALT represents wines of a place – these special sites where thoughtful viticulture enables winemakers to create expressive wines that reflect the signature personality of each site. WALT farms three estate vineyards and partners with meticulous growers who aspire to share standards of quality. Owned by Kathryn Walt Hall and her husband Craig, WALT honors Kathryn's parents, Bob and Dolores Walt, who were grape growers in Mendocino County since 1972 and nurtured Kathryn's passion for vineyards and wine. The WALT Sonoma Square Tasting Room opened in 2012 and is located in Sonoma, California and is open to the public.

NOTES: _____

CANADA

WESTCOTT VINEYARDS

Jordan Station, Ontario, Canada
Tel: (905) 562 7517
www.westcottvineyards.com



Represented by Grant Westcott & Carolyn Hurst
Featured Wine: 2015 Reserve

Westcott Vineyards is a premium hand-crafted winery in the Niagara Escarpment of Ontario Canada. With 28 acres of Pinot noir and Chardonnay, the winery produces award winning wines that are quickly generating international acclaim. The Westcott family lovingly restored a two-hundred-year-old Mennonite barn to use as their winery and tasting room with a wood burning fireplace and long harvest tables for guests to enjoy their wines slowly, as they were created to be enjoyed. “The first thing that struck me upon arriving at the Westcott Vineyards in Niagara, was that the vineyards are on a south facing slope. In that instant, this improbable project made sense. Up on the Vinemount Ridge appellation south of Jordan and atop the Niagara Escarpment, vines miss the moderating effects of Lake Ontario, but south-facing slopes with longer and stronger sun exposure enables the ripening of earlier varieties like Pinot noir and Chardonnay,” says wine journalist David Lawrason.

NOTES: _____

FRANCE

ALSACE



DOMAINE VALENTIN ZUSSLIN

Orschwihr, France

Tel: (+33) (0)3 89 76 82 84

www.zusslin.com

Represented by Marie Zusslin & Alexandre Bain

Featured Wine: 2013 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: _____

BURGUNDY

DOMAINE BERTAGNA

Vougeot, France

Tel: (+33) (0)3 80 62 86 04

www.domainebertagna.com

Represented by Eva Reh & Nicole Siddle

Featured Wine: 2016 Vougeot 1er Cru Clos de la Perrière

Eva Reh has managed Domaine Bertagna's since 1988. Eva originally hails from the Mosel valley in Germany, where her family has been in the wine business for several generations. Her grandfather had the chance to purchase his first vineyard in Chambolle-Musigny in 1954. Her father, having inherited the family passion, acquired Domaine Bertagna in 1982. Having been raised breathing and living amongst the vines, Eva's dream became to look after the family property in Vougeot one day. Today, Domaine Bertagna owns 17 hectares mostly in the Côte de Nuits, planted in Pinot noir and Chardonnay. Extensive investments have been made in the vineyard, in fermentation technology, and management since the domaine was acquired and the wines have improved dramatically. Above all, Eva loves the terroir, the people, and the lifestyle of her little piece of France.

NOTES: _____

DOMAINE JEAN-MARC ET THOMAS BOULEY

Volnay, France

Tel: (+33) (0)3 80 21 62 33

www.jean-marc-bouley.com

Represented by Thomas Bouley

Thomas Bouley is 36 years old and represents the fourth generation of the family domaine. He completed his degree in viticulture-oenology in 2000 and another degree in marketing of wine and spirits in 2002. As part of his training, he interned at several domaines in Burgundy, including Domaine du Comte Armand in Pommard. He then worked harvest in Oregon at Witness Tree (Willamette Valley) in 2001 and in New Zealand at Felton Road in 2005. Since 2002, he has managed the family estate, Domaine Jean-Marc & Thomas Bouley in Volnay. He trusts in nature, and his main goal is to have living soils and healthy vines. His team carries out a lot of manual work to avoid compacting the soils with a tractor. He does not use herbicides, insecticides or any other systemic products. To nourish the soils' microorganisms and bacteria, he relies solely on natural compost.

NOTES: _____

CHÂTEAU DE LA CRÉE

Santenay, France

Tel: (+33) (0)3 80 20 63 36

www.la-cree.com

Represented by Grace Evenstad & Michael Fay

Featured Wine: 2015 Santenay Clos de la Confrérie

Château de la Créée, owned by Grace & Ken Evenstad since 2015, resides in the Santenay region of Burgundy. The historic 15th century Château was founded by Nicolas Rolin, chancellor to Philippe the Good and co-founder of the Hospices de Beaune. Today the Château's vineyards include seven Premier Cru blocks located entirely along the renowned Côte d'Or escarpment – home to some of the world's most renowned Pinot noir and Chardonnay wines. The property includes 25 acres of prime vineyard blocks in Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet and Santenay – with 40% of all plantings designated Premier Cru. Through meticulous farming practices and innovation in the cellar, the Evenstads are committed to further elevate Santenay on the world's stage while continuing to pay homage to the storied heritage of the region.

NOTES: _____

DOMAINE CHEVROT

Cheilly-lès-Maranges, France

Tel: (+33) (03 85 91 10 55

www.chevrot.fr

Represented by Vincent Chevrot & Aurelie Chevrot

Featured Wine: 2016 Maranges “Sur le Chene”

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

NOTES: _____

DOMAINE FOUGERAY DE BEAUCLAIR

Marsannay-la-Côte, France

Tel: +33 (0)3 80 52 21 12

www.fougeraydebeauclair.info

Represented by Patrice Ollivier & Justin Ollivier

Featured Wine: 2016 Marsannay Rouge “Les Saint-Jacques”

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 MICHEL LAFARGE

Volnay, France

Tel: (+33) (0)3 80 21 61 61

www.domainelafarge.com

Represented by Clothilde Lafarge & Frédéric Lafarge

Clothilde Lafarge grew up in the family estate in Volnay. During all her childhood, she ran in the underground maze from the 13th century. Trained by her grandfather, Michel, and her father, Frédéric, at the art of tasting when young, she enjoyed trying to find the vintage of wine by the nose. After her high school graduation, she studied in business. During an internship for a wine merchant in England, she chose to work in the wine business. She obtained her master degree in Wine and Spirits from INSEEC Bordeaux. Then, she studied viticulture & oenology in Beaune and traveled and worked around the world for a year to get winemaking skills in New Zealand (Marlborough) and Oregon (Willamette Valley). Since January, she has been working in the family estate with her father and her mother, Chantal. In 2008, she went to the IPNC where her father gave a conference. This year, it's her turn to speak, ten years after her father.

NOTES: _____

DOMAINE MARC ROY

Gevrey-Chambertin, France

Represented by Alexandrine Roy & Marc Roy

Featured Wine: 2016 Gevrey-Chambertin "Clos Prieur"

Domaine Marc Roy includes nine acres of Pinot noir in Gevrey-Chambertin, split into four distinctive Cuvées. Vieilles Vignes is from a selection of their oldest vines. Clos Prieur is ideally located just below the Grand Cru Mazis-Chambertin. Cuvée Alexandrine was created in 2005 and made from a selection of millerandées grapes, and a new parcel of "La Justice" came into the estate in 2010. One other acre is planted with Chardonnay to produce a rare white Marsannay, Les Champs Perdrix. After wine studies in Beaune, Alexandrine took over the domaine as the fourth generation winemaker in 2003. Since 2007, she has also been the consulting winemaker for Phelps Creek Vineyards in Oregon. Her beloved mother Régine passed in 2016, but her companion Maxime joined the estate in 2015. Together they continue the familial tradition. Alexandrine gives strong attention to the soils and vines to bring low yields of top quality grapes. Then, traditional winemaking with 100% de-stemmed grapes, fermentation with native yeasts, punch downs by foot and moderated oak aging allows Alexandrine to craft wines with soul that reflect Gevrey-Chambertin's unique terroirs.

NOTES: _____

CHAMPAGNE

CHAMPAGNE LAURENT-PERRIER

Tours-sur-Marne, France

Tel: (+33) (0)3 26 58 91 22

www.laurent-perrier.com

Represented by Naomi Smith

Featured Wine: NV Cuvée Rosé Brut

Established in 1812, Champagne Laurent-Perrier has a long tradition of innovation in Champagne and can be credited with many of the ideas that have defined Champagne production since the mid-20th century. Laurent-Perrier was among the first to introduce stainless steel fermentation tanks to the region in the 1950s, sparked the revival of non-vintage rosé Champagne in 1968, and resurrected the non-dosage Champagne category with the introduction of Ultra Brut in 1981. Today, Laurent Perrier's iconic Cuvée Rosé remains the benchmark for non-vintage rosé champagne. Laurent-Perrier's house style emphasizes freshness, elegance, and finesse across its entire range of champagnes. Laurent-Perrier has become one of the international leaders in Champagne based entirely on the quality of their wines and their core values as a company. Laurent-Perrier is still a family controlled business and makes nothing other than champagne.

NOTES: _____

NEW ZEALAND

BIG SKY

Martinborough, New Zealand

Tel: (+64) (0)6 306 8442

www.bigskywines.co.nz

Represented by Katherine Jacobs & Dan Keith

Featured Wine: 2014 Te Muna Martinborough



Big Sky Wines began in 2005. Katherine and Jeremy had returned to New Zealand from living in France, and they knew the time was right to pursue their long-held ambition – to make world class, hand crafted wines, that give true expression to the character of their place. And that's what they are doing. Jeremy is a 4th generation winemaker, from a family with a 100 year winemaking history in New Zealand. Deep roots. Katherine is pure energy and passion. She studied viticulture and winemaking in New Zealand, while living in France, and while working vintages in Bordeaux. Together, they make a great team. At Big Sky, fine wine is all about place. And people. That's what gives wines personality and soul. Their philosophy is simple: make the best wines possible, not the most wine possible. That means being hands on, and staying small so each vintage can be managed personally by the winemakers. Vineyards are certified sustainable, and organic principles are utilized whenever possible.

NOTES: _____

GIBBSTON VALLEY

Queenstown, New Zealand

Tel: (+64) (0)3 442 6910

www.gibbstonvalley.com

Represented by Christopher Keys

Featured Wine: 2016 Glenlee

For Gibbston Valley Winemaker Christopher Keys, making Pinot leaves him grappling with the beauty of the tragic, the wonder of the fragile, and the impossibility of understanding everything. This sense was developed at Otago University whilst studying Russian language and literature, but it was studying winemaking at Lincoln University that gave him direction. Years spent at Hawkes Bay wineries were punctuated by joyous and formative vintages in Oregon – Adelsheim (1999), Rex Hill (2003) and R. Stuart and Co (2005). Christopher found his true home in Central Otago becoming Gibbston Valley's third winemaker in 2006. He has led a team that has moved production into showcasing a multitude of site specific and organic wines. He is interested in the expression of maturing vines, and finding a greater balance in both vineyard and winery.

NOTES: _____

LOVEBLOCK WINES

Auckland, New Zealand

Tel: (+64) (0)9 365 1471

www.loveblockwine.com

Represented by Kim Crawford

Featured Wine: 2014 Pinot noir

Kim is the son of a sheep farmer in New Zealand's Waikato region and fell into winemaking by the foresight of a University lecturer. He took the advice given to the class and trained at Roseworthy Agricultural College after completing a BSc in NZ. His first jobs included vintages at Arrowfield in Australia's Hunter Valley, Stags Leap Winery in Napa Valley, and Backsberg Estate in South Africa. He returned to his native New Zealand in 1988 and worked at Coopers Creek Vineyard for some 10 years. For the next nine years, Kim and his scientist wife, Erica forged a brand and then sold their company. Loveblock heralds their return to the industry. Kim and Erica Crawford hold a deep belief that they are custodians of their land. They farm it and grow grapes in accordance with New Zealand Organic Certification standards, Sustainable Winegrowing New Zealand (SWNZ) accreditation requirements. Biodynamic practices are also incorporated.

NOTES: _____

ZEPHYR – GLOVER FAMILY VINEYARDS

Blenheim, New Zealand

Tel: (+64) (0)3 21 984 324

www.zephyrwine.com

Represented by Ben Glover

Featured Wine: 2016 Marlborough

Ben is the “janitor” for his Glover Family Vineyards business in Marlborough – always cleaning up after everyone and ensuring that Zephyr wines are true to their sense of place, their ‘Turangawaewae’. As a winemaker with over 20 years of experience, his soft touch and the subtle expression in the wines is what stands this man and his wines apart. Ben is Chair of the Pinot noir NZ 2017 celebration, arguably rivaling the IPNC for the title of the best Pinot noir event on the planet! He grew up on the family vineyard in Marlborough and was influenced by a relaxed, yet focused father and a rather thespian inspired mother – a perfect match to even begin to understand Pinot Noir – practical, laidback, creative. He struggles to understand why Yosemite is not pronounced the same as Vegemite.

NOTES: _____

OREGON ABERRANT CELLARS

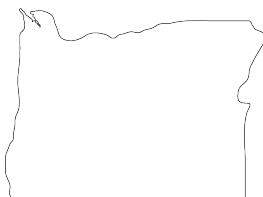
Tualatin, Oregon

Tel: (503) 404 0474

www.aberrantcellars.com

Represented by Eric Eide & Heather Lack

Featured Wine: 2015 Chehalem Mountain Vineyard
Old Vines



Founded in 2008 by owner/winemaker Eric Eide, Aberrant Cellars has worked exclusively with Pinot noir. The name, Aberrant, is a Latin term, loosely interpreted for the winery's purposes, which means unconventional. This name was chosen based upon the fact that Eric did not come to this endeavor via a traditional path, instead through 20+ years of experience within the industry that includes work as a sommelier, and in distribution and importing. Additionally, the use of Latin implies an old-world influence toward Aberrant's overall vision in winemaking. Ultimately, Aberrant strives to pair the glorious attributes which the Willamette Valley provides, with a hand in the cellar attuned to the qualities of balance, authenticity and wines which evolve gracefully in an unhurried manner.

NOTES: _____

ADELSHEIM VINEYARD

Newberg, Oregon

Tel: (503) 538 3652

www.adelsheim.com

Represented by Gina Hennen

Featured Wine: 2015 Breaking Ground Chehalem Mountains

Adelsheim Vineyard was founded with an optimistic spirit and a lofty dream: to create world class wines in an undiscovered wine region, the Chehalem Mountains of Oregon. At Adelsheim Vineyard's core is a desire to honor and be good stewards of their abundant land. This commitment, nearly 50 years strong, is reflected in Adelsheim's LIVE certified sustainable vineyards and wines. They are proud of their role in Oregon's wine history and excited about Oregon's wine future. That's why each day they strive to create remarkable wines that connect wine lovers around the world to the spirit and beauty of Oregon. Adelsheim Vineyard opens its doors 360 days per year to guests seeking a uniquely Oregon experience.

NOTES: _____

ALLORO VINEYARD

Sherwood, Oregon

Tel: (503) 625 1978

www.allorovineyard.com

Represented by Tom Fitzpatrick & David Nemarnik

Featured Wine: 2015 Riservata Chehalem Mountains

Alloro Vineyard is 70 acres of uniquely contoured, loess-derived, Laurelwood soil. Located on a southwest-facing slope in Oregon's Chehalem Mountains, this very special place is the heart and soul of Alloro wines and is personally cared for by founder David Nemarnik. Alloro is an artisan, limited-production winery and it is 100% estate, crafting all its wines from its sustainably farmed, single vineyard site. Alloro Vineyard's Burgundy trained, UC Davis educated winemaker, Tom Fitzpatrick, believes that a wine should be an "expression of place, at a moment in time" and should therefore capture the unique personality of a site as it is expressed in each vintage. Elegantly composed, terroir-driven wines that reflect this philosophy are the focus of Alloro Vineyards.

NOTES: _____

ANALEMMA WINES

Mosier, Oregon

Tel: (541) 478 2873

www.analemmawines.com

Represented by Steven Thompson & Kris Fade

Featured Wine: 2013 Atavus Vineyard Blanc de Noir
Columbia Gorge

Analemma Wines exists to craft characterful wines and foster life through a soulful approach to farming and winemaking. Analemma embraces regenerative farming practices that actively support the vitality of its crops and anchors its wine to the expression of the vintage and their distinct site. Analemma was born from the opportunity to lease the historic Atavus Vineyard, planted in the late 1960's to Pinot noir and Gewürztraminer. Analemma's sparkling wine from this site is a highlight of its production and complements the cool climate spirit they showcase from the Washington side of the Columbia Gorge. In 2011, Analemma found its heart and home across the river in the Mosier Hills. Here they shepherd a diversified farming operation that includes provocative Spanish varieties. All of Analemma's wines are brought to life on this ground. Deep curiosity, observation, and a spirit of exploration guide their efforts in this uncharted terroir.

NOTES: _____

ANNE AMIE VINEYARDS

Carlton, Oregon

Tel: (503) 864 2991

www.anneamie.com

Represented by Rodolphe Louchart & Thomas Houseman

Featured Wine: 2015 Twelve Oaks Estate
Chehalem Mountains

Pinot reigns supreme at Anne Amie Vineyards with Pinot noir, Pinot gris and Pinot blanc forming the heart of Anne Amie's production. Complementing the Pinot family is old-vine estate Riesling and Müller Thurgau, planted in 1979. Anne Amie's vineyards are located in the rolling hills of the Yamhill-Carlton District and on the steep hillsides of the Chehalem Mountains, both nestled in Oregon's verdant Willamette Valley. The Anne Amie Vineyards tasting room hosts breathtaking views of the winery's vineyards and the Pacific Coast Range.

NOTES: _____

BELLE PENTE

Carlton, Oregon

Tel: (503) 852 9500

www.bellepente.com

Represented by Brian O'Donnell & Jill O'Donnell

Featured Wine: 2015 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 cuvee: 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: _____

BERGSTRÖM WINES

Newberg, Oregon

Tel: (503) 554 0468

www.bergstromwines.com

Represented by Josh Bergström & Caroline Bergström

Featured Wine: 2016 Bergström Vineyard Dundee Hills

Bergström Wines was established in 1998 by Dr. John and Karen Bergström, with the help of their son Josh Bergström and his wife Caroline. Josh Bergström has been crafting Pinot noir and Chardonnay in Oregon's Willamette Valley for 22 years. He is owner, general manager, and winemaker at his family's winery where he and his team farm 85 acres of Biodynamic Pinot noir and Chardonnay from five different sub-AVAs of the Northern Willamette Valley. A native Oregonian, Josh studied business at the University of Oregon before going on to receive a postgraduate degree in Viticulture and Enology in Beaune, France where he met his wife Caroline, a native Burgundian, who studied Wine and Spirits marketing at the famed Lycée Viticole de Beaune. Together, they roamed the Burgundian hillside villages, depleting communal stores of wine, bread, jambon persillé, and almost made escargots an endangered species before returning to Oregon to co-direct their family winery.

NOTES: _____

BRITTAN VINEYARDS

McMinnville, Oregon

Tel: (503) 989 2507

www.brittanvineyards.com

Represented by Robert Brittan & Ellen Brittan

Featured Wine: 2015 Cygnus Block McMinnville

Brittan Vineyards was founded by veteran winemaker Robert Brittan and his wife Ellen, who left Napa Valley to pursue their dream of making cool climate Pinot noir and Chardonnay in Oregon. The Brittans purchased their 128-acre property in the foothills of the Coast Range in the McMinnville AVA, where they have 24 acres planted to Pinot noir. Robert brings extensive viticultural and winemaking experience to their venture, having worked as winemaker at Far Niente, St. Andrew's and Stags' Leap Winery before heading north to the Willamette Valley. On his rocky, exposed hillside Robert believes he has found a vineyard site that allows him to craft wines that speak of a unique place. While Robert oversees the vineyards and winemaking, Ellen focuses on the sales, marketing and financial side of the family business. Ellen and Robert now reside at their home at Brittan Vineyards in McMinnville, where they intend to spend the rest of their lives doing what they love to do, growing and making fine wines and sharing them with fellow hedonists.

NOTES: _____

BROADLEY VINEYARDS

Monroe, Oregon

Tel: (541) 847 5934

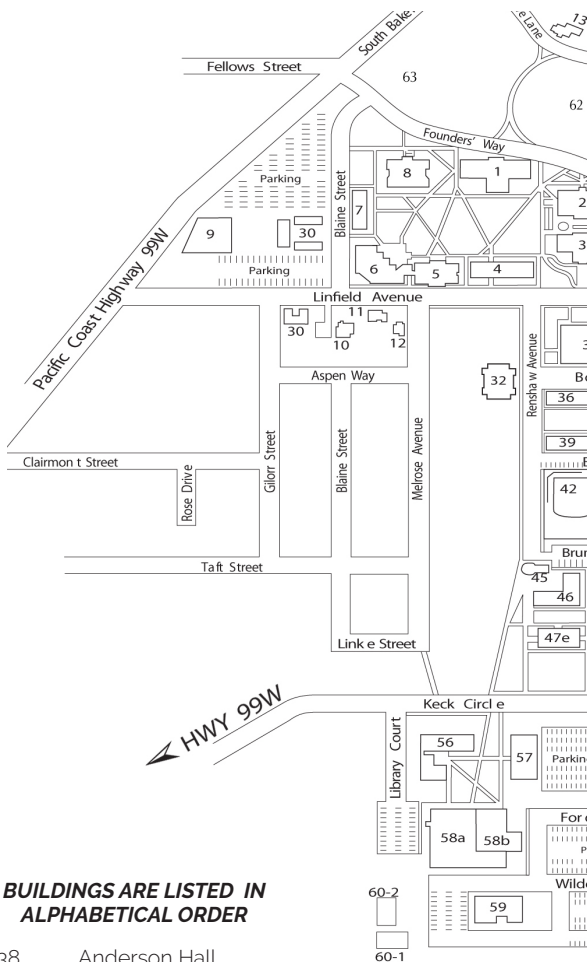
www.broadleyvineyards.com

Represented by Morgan Broadley & Jessica Broadley

Featured Wine: 2016 Claudia's Choice Willamette Valley

The first phase of the estate vineyard was planted in 1981. The Broadley family has been hand crafting wines since 1986. Craig and Claudia were the founders of the winery, and their son, Morgan, and his wife, Jessica, are the second generation continuing with their passion in the wine business. The Broadley estate vineyard is farmed using sustainable farming practices. They use organic material to promote healthy growth in their vines. Sustainability is a part of their daily life and they believe it is essential for the future. Years of experience brings wine growing wisdom. Broadley Vineyards searched hard to find the right site to produce their wines. They found their ideal site on a warm site within a cool climate. To date, Broadley has 33 planted acres in the warmest and driest part of the Willamette Valley, just outside the town of Monroe.

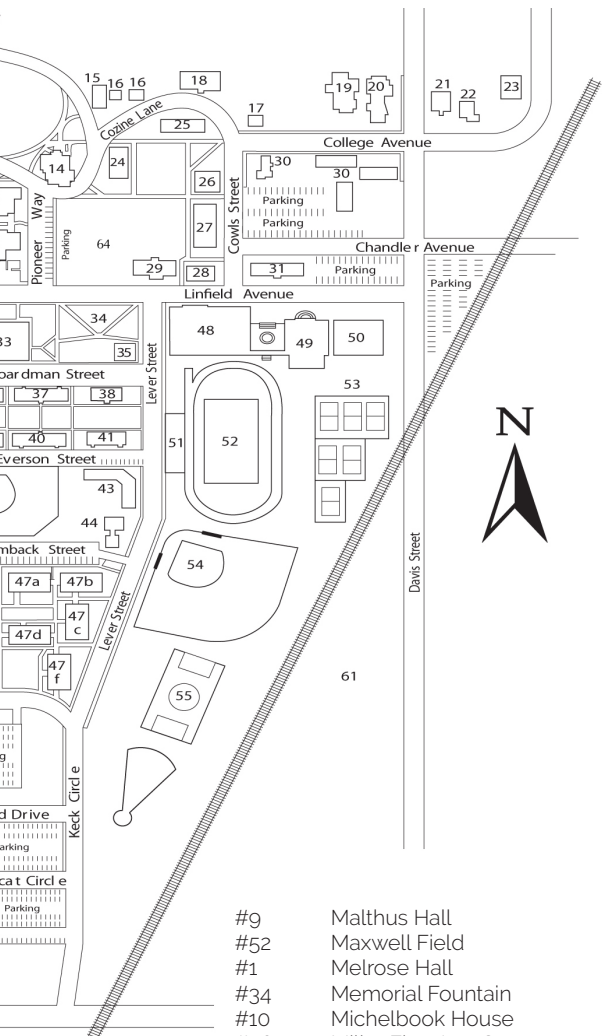
NOTES: _____



BUILDINGS ARE LISTED IN ALPHABETICAL ORDER

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





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

COELHO WINERY

Amity, Oregon

Tel: (503) 835 9305

www.coelhowinery.com

Represented by Dave Coelho & Deolinda Coelho

Featured Wine: 2016 Coelho Vineyard Willamette Valley

The Coelho family name means “rabbit” in Portuguese. It symbolizes the love, heritage, and the family approach to creating wine that honors their Portuguese traditions. Established in 2004 by the husband and wife team of Dave and Deolinda Coelho, the estate vineyard and winery are located in the heart of the Willamette Valley in Amity, Oregon. Thanks to 15 years of hard work, they now farm about 60 acres in three sub-AVAs using sustainable viticulture methods, preserving the environment and the terroir of their wines. They grow primarily Pinot noir with small quantities of Pinot gris and Chardonnay. Honoring their Portuguese heritage, they also make a Port-style wine from Portuguese grape varieties. Coelho is a passionate, determined, family-owned and operated winery that aims to bring people together one glass at a time, through quality in product and quality of life. Saúde!

NOTES: _____

COLENE CLEMENS VINEYARDS

Newberg, Oregon

Tel: (503) 662 4687

www.coleneclemens.com

Represented by Stephen Goff & Dyana Thomas

Featured Wine: 2015 Victoria Chehalem Mountains

Colene Clemens, named in honor of Victoria’s mother, was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional Pinot noir. Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. Planting began in 2006, and the estate now boasts a total of 55 acres planted to Pinot noir and Chardonnay. Wine production began in 2008, and winemaker and vineyard manager, Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of their stunning wines since the very beginning. Prior to Colene Clemens, Steve spent six vintages as assistant winemaker at Beaux Frères.

NOTES: _____

DOMINIO IV

Carlton, Oregon

Tel: (503) 474 8636

www.dominiowines.com

Represented by Patrick Reuter & Ryan Kelly-Burnett

Featured Wine: 2015 'Rain on Leaves' Stermer Vineyard
Yamhill Carlton

Dominio IV is a family grown winery started in 2002 by Leigh Bartholomew, viticulturist, and Patrick Reuter, winemaker. Over the last 16 years, Dominio IV has continued to grow in diversity working with eight different varieties and developing two estate vineyards located in the Columbia Gorge and Yamhill Carlton AVAs. Their ultimate goal is to produce something that speaks to you from the glass, makes you slow down, and enjoy the conversation.

NOTES: _____

DUCK POND CELLARS

Dundee, Oregon

Tel: (503) 538 3199

www.duckpondcellars.com

Represented by Trevor Chlanda

Featured Wine: 2016 Willow Creek Vineyard
Willamette Valley

Originally from California's Central Valley, lifelong farmers Doug and Jo Ann Fries moved their family to the Oregon town of Sunriver in the early 1980's. In 1984, they purchased property along the banks of the Willamette River in Dundee, Oregon, where they planted a 500-acre hazelnut orchard. As devoted wine aficionados, they also planted a 13-acre vineyard with the hopes of producing a few hundred cases of their own wine. On Memorial Day Weekend of 1993, Duck Pond Cellars opened its doors to the public for the first time, named in honor of the family home on Sunriver's Duck Pond Lane. The initial offerings totaled around 1,000 cases. Despite its current status as one of the larger producers of wine in the Pacific Northwest, Duck Pond Cellars remains a family winery through and through and their dedication to providing quality wines has never wavered throughout 25 years of business.

NOTES: _____

ET FILLE WINES

Newberg, Oregon

Tel: (503) 538 2900

www.etfillewines.com

Represented by Jessica Mozeico & Eleanor Ericsson

Featured Wine: 2015 Kalita Vineyard Yamhill Carlton

Father and daughter team Howard and Jessica Mozeico co-founded Oregon winery Et Fille Wines in 2003 with the goal of creating wines that bring together family, friends, and warm conversation over shared meals. Et Fille, which means “and daughter,” originally represented the hand-in-hand collaboration of its co-founders and now includes Jessica’s daughter. Today, Jessica operates the business, making elegantly complex wines inspired by her late father’s legacy and her daughter’s future. They are inspired to bring families together. It is how Et Fille started, the purpose of the wines, and their hope for their future. The wines are produced by hand in small lots at a new Dundee winery alongside a few other small producers. They have a small estate vineyard in the Chehalem Mountains, but also manage blocks at six vineyards located in the Dundee Hills, Yamhill-Carlton, and Eola-Amity Hills AVAs.

NOTES: _____

THE EYRIE VINEYARDS

McMinnville, Oregon

Tel: (503) 472 6315

www.eyrievineyards.com

Represented by Jason Lett

Featured Wine: 2015 Original Vines Dundee Hills

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

NOTES: _____

ILLAHE VINEYARDS

Dallas, Oregon

Tel: (503) 831 1248

www.illahevineyards.com

Represented by Brad Ford & Bethany Ford

Featured Wine: 2015 Percheron Willamette Valley

At Illahe, the goal is to make wine as naturally as possible from the soil to the bottle. This requires working by hand on small lots with age-old techniques and materials. Their focus is to make and grow quality Pinot noir and white wines that express the vintage and their varietal characteristics. They ferment with native yeasts, use a gentle basket press, and do not fine or filter Pinot noirs. Some lots are made entirely by hand with no electricity or mechanization. Of course, quality wine starts with quality fruit in the vineyard. The 80-acre, south-facing vineyard lives in shallow marine sedimentary clay soils. They utilize a team of Percheron draft horses to mow and deliver grapes to the winery at harvest and they do not irrigate mature plants.

NOTES: _____

KELLEY FOX WINES

McMinnville, Oregon

Tel: (503) 843 1236

www.kelleyfoxwines.com

Represented by Kelley Fox & Maggie Strom

Featured Wine: 2016 Maresh Vineyard Dundee Hills

Kelley Fox Wines is a small winery started in 2007. Over 17 years of being a full-time winemaker in the Willamette Valley, Kelley Fox has been responding to the vines and what is happening all around them while she works, and responding to her wines. Responding. Not imposing. The wines are not a form of self-expression, and they don't reflect an effort to make them like her favorite producers' wines and appellations. They are not coaxed or forced into something the vineyards are not. There is no style. Kelley sees her sole role is that of service to these beautiful, inimitable places on earth, unlike anywhere else, and service to their wines. Her hope is that the wines clearly and purely sing of their vineyards.

NOTES: _____

LAVINEA

Carlton, Oregon

www.lavinea.com

Represented by Greg Ralston & Isabelle Meunier

Featured Wine: 2015 Elton Vineyard Eola-Amity Hills

LAVINEA is prefixed to the Latin “vinea”, defined as “of the vine, or of the vineyard.” Founded in 2014 by Greg Ralston and Isabelle Meunier, LAVINEA was established on the belief that the celebrated wine regions of the world achieved their stature by discovering and revealing, through exceptional wines, their greatest vineyards. They are committed to crafting wines that represent the highest expression and purest voice of site-specific terroir and advancing the reputation of Oregon Pinot noir and Chardonnay by bringing to the attention of the wine world the Willamette Valley’s finest vineyard sites.

NOTES: _____

LEMELSON VINEYARDS

Carlton, Oregon

Tel: (503) 852 6619

www.lemelsonvineyards.com

Represented by Matt Wengel & Ben Kaehler

Featured Wine: 2015 Chestnut Hill Vineyard
Chehalem Mountains

Eric Lemelson planted two acres of Pinot noir as a hobby on a hillside farm near Newberg in 1995. He enjoyed viticulture so much that within two years he planted 17 additional acres near Carlton and began to design a winery. Today, Lemelson Vineyards owns and manages 160 acres at seven sites in three AVA’s (Yamhill-Carlton, Dundee Hills, and Chehalem Mountains), taking advantage of terroir diversity from multiple soil types and elevations ranging from 250 to 1000 feet. All vineyards have been farmed organically from the beginning and have been certified organic since 2004. The gravity-flow winery reflects both a strong commitment to sustainability, (grounded in Eric Lemelson’s background as an environmental lawyer) and a “no-compromises” approach to wine quality. Winemaker Matt Wengel crafts age-worthy Pinot noir using native yeasts, long, patient elevage, and gentle processing. Their goal is to produce distinctive wines that speak clearly of their origins.

NOTES: _____

LUMOS WINE CO.

Philomath, Oregon

Tel: (541) 929 3519

www.lumoswine.com

Represented by Dai Crisp & Julia Cattrall

Featured Wine: 2015 Temperance Hill Vineyard

Eola-Amity Hills

Dai Crisp and PK McCoy started the Lumos Wine Company in 2000, the vintage after they moved to their family farm, Wren Vineyard, which was originally planted in 1985. Beginning with Pinot noir and Chardonnay from Wren, Lumos was dedicated to expressing what was specific and unique about the farm and its fruit. Staying true to that ideal, Lumos has grown to produce wines from the three sites Dai and his dauntless crew tend: Wren, Logsdon Ridge, and Temperance Hill, all certified USDA/Oregon organic vineyards. Their winemaker, Julia Cattrall and cellar wizard, Ryan Kelly-Burnett blend this philosophy of intentionality and responsibility into their craft, transforming Dai's viticulture into a roster of five white varietals and six Pinot noirs. They are proud to offer wines that are each their own particular illumination of the people, land, and work that are the inimitable magic behind Lumos.

NOTES: _____

MATZINGER DAVIES

Newberg, Oregon

www.matzingerdavies.com

Represented by Anna Matzinger & Michael Davies

Featured Wine: 2015 Eola-Amity Hills

It was in the spirit of bringing the process 'home,' that winemakers Anna Matzinger and Michael Davies started Matzinger Davies in 2006. Having spent many years making wine separately in others' cellars, both internationally and for the last two decades mastering their craft in Oregon, they wanted to build an opportunity where they could collaborate both professionally and creatively. Their focus is small lot AVA based Pinot noir and Chardonnay from the Willamette Valley and single site Sauvignon blanc and Grenache from the Columbia River Gorge. Michael is currently executive winemaker for both REX HILL and AtoZ brands and Anna consults in winemaking after a long and successful tenure as winemaker and co-GM for Archery Summit.

NOTES: _____

PATRICIA GREEN CELLARS

Newberg, Oregon

Tel: (503) 554 0821

www.patriciagreencellars.com

Represented by Jim Anderson & Melissa Groshong

Featured Wine: 2016 Estate Vineyard Wadensvil Block
Ribbon Ridge

In February 2000, Patricia Green Cellars came into existence. At the time it was a radical notion that one of the small handful of female winemakers in the state would leave her day job, purchase an existing winery and vineyard and begin a winery under her own name. That was 18 years ago. Times have changed and Patty unexpectedly passed away a little under a year ago leaving behind a legacy of soulful, vineyard-based Pinot noir winemaking. Her memory, passion and skill live on in the people and place she left behind. Patricia Green Cellars enthusiastically and unapologetically produces more individual bottlings of Pinot noir than any winery in America.

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PENNER-ASH WINE CELLARS

Newberg, Oregon

Tel: (503) 554 5545

www.pennerash.com

Represented by Lynn Penner-Ash & Kate Ayres

Featured Wine: 2015 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 was lured to Oregon by Rex Hill Vineyards in 1988 after working for many years in premier wineries in the Napa Valley. Lynn and her husband Ron started Penner-Ash Wine Cellars in 1998. In the winery, the focus is on small-lot indigenous yeast fermentation with extended cold soaks to extract a rich, fruit-focused and textured mouth feel. Each lot is treated individually and depending on the outcome, either blended into a reserve-quality Willamette Valley Pinot noir or bottled separately as a vineyard designate. Embraced by 80 acres of land, the Penner-Ash winery and tasting room sit amid 15 acres of estate Pinot noir vineyards, with breathtaking and expansive views of the vineyard and the valley, bound by the Chehalem Mountains to the north and the Red Hills of Dundee to the south.

NOTES: _____

PONZI VINEYARDS

Sherwood, Oregon

Tel: (503) 628 1227

www.ponzivineyards.com

Represented by Luisa Ponzi & Anna Maria Ponzi

Featured Wine: 2015 Reserve Chehalem Mountains

When it comes to American Pinot noir, few possess the rich history and experience of Ponzi Vineyards, one of Oregon's pioneering wineries. The winery was founded in 1970 by Dick and Nancy Ponzi who realized the Willamette Valley met every need of noble, cool-climate grape varieties. Ponzi Vineyards was recognized early on as a premier producer of Pinot noir and was instrumental in putting Oregon on the map as a world class wine region. This tradition of excellence is carried on with second generation Winemaker Luisa Ponzi and President Anna Maria Ponzi at the helm for the past 25 years. The winery continues to be a leader in Pinot Noir innovation and remains at the forefront of American wine, as one of Oregon's legendary producers.

NOTES: _____

RAPTOR RIDGE WINERY

Newberg, Oregon

Tel: (503) 628 8463

www.raptorridgewinery.com

Represented by Scott Shull & Annie Shull

Featured Wine: 2015 Estate Whole Cluster
Chehalem Mountains

Annie and Scott Shull founded Raptor Ridge in 1995 to share in the joy of wine-growing, a calling that brings them purpose through a close connection with the land, their community and the industry. Named for its location on a ridge in the Chehalem Mountains AVA, Raptor Ridge is a haven for native raptors and winery guests. Visitors are treated to a revitalizing experience complete with vine side tastings, chef inspired pairings, and yoga retreats in a tranquil setting with a view of four mountaintops. Raptor Ridge specializes in hand-grown single vineyard Pinot noir sourced from a rich tapestry of select Willamette Valley sites plus their estate, Tuscowallame. The winemaking team creates intriguing wines by blending intuition honed over 20 vintages with the methodical approach of maintaining hundreds of separate lots. The result is an array of vineyard-specific barrels, providing diversity and nuance to the final cellar-crafted cuvées.

NOTES: _____

ROCO

Newberg, Oregon

Tel: (503) 538 7625

www.rocowinery.com

Represented by Rollin Soles & Corby Soles

Featured Wine: 2015 The Stalker Willamette Valley

Veteran winemaker Rollin Soles has been producing distinctly defined wines and garnering high praise from critics and enthusiasts for more than 32 years. Named “one of the top 20 most admired winemakers in North America,” Soles focuses his attention on his passion project, ROCO Winery, which he started with his wife Corby in 2002. His wines display the expertise of making wine across the world as a young man – before co-founding Argyle Winery in 1987. Dedicated to crafting world-class wines, ROCO Winery has distinguished itself as an outstanding producer of Oregon Pinot noir and Chardonnay, and sparkling wine. ROCO’s Wits’ End Vineyard, located in the Chehalem Mountains, illustrates Soles’ meticulous farming practices and his dedication to sustainability.

NOTES: _____

RR WINES

Portland, Oregon

Tel: (503) 984 7434

www.rrwines.com

Represented by Wynne Peterson-Nedry &

Harry Peterson-Nedry

Featured Wine: 2015 Ridgecrest Vineyards Riboon Ridge

Harry Peterson-Nedry’s interest in wine began innocently enough as a consumer passion, but soon developed into a consuming passion—one that was ultimately rooted in 1980, when he purchased land for what would grow to become the phenomenal Ridgecrest Vineyards. Dedicated to the idea of aging as a fourth dimension in wine, RR Wines are made in a style meant to maximize the aging potential of fruit sourced from the oldest and best plantings on Ridgecrest Vineyards. A second-generation winemaker Wynne Peterson-Nedry literally grew up on Ridgecrest Vineyards. Just six months old when her parents purchased property, Wynne followed in her father’s footsteps, but with remarkably different kicks. She straight-lined the wine bug with a master’s degree in oenology from UC Davis. She’s crewed and cellared in vineyards and wineries all over the world, from Burgundy to New Zealand, and recently decided to put her whole hand into the RR Wines fingerprint. She brings youth and cutting-edge technique to the table, the perfect foil to her dad’s deep understanding of the vineyard he planted.

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SOTER VINEYARDS

Carlton, Oregon

Tel: (503) 662 5600

www.sotervineyards.com

Represented by Michelle Soter & Tony Soter

Featured Wine: 2015 Mineral Springs Ranch
Yamhill Carlton

Tony Soter gained recognition in California as founder of Etude Wines and consultant to luminaries such as Araujo, Shafer, Spottswoode, and Dalle Valle. He has demonstrated a genius in crafting award winning wine over his four decades of innovative winegrowing. Now settled in the Willamette Valley's Yamhill-Carlton District, Tony and Michelle Soter invite you to experience Mineral Springs Ranch, a Biodynamic farm and vineyard they regard as a haven for raising world-class Oregon Pinot noir and sparkling wines.

NOTES: _____

SPINDRIFT CELLARS

Philomath, Oregon

Tel: (541) 929 6555

www.spindriftcellars.com

Represented by Matt Compton & Tabitha Compton

Featured Wine: 2015 Reserve Willamette Valley

Spindrift Cellars® is a boutique winery located in Philomath, Oregon, owned and operated by Matt and Tabitha Compton. From their first vintage of 2003, the Comptons have dedicated their careers to producing sustainable Oregon wines. "I came to Oregon's wine industry not knowing what Pinot noir was, with a drive to learn and a love of farming. I immersed myself in growing the grapes, which led to learning to make the wine. It is an ongoing process, constantly discovering new things and fine-tuning what I've learned." That's how self-starter Matt Compton, who calls himself an "agrarian at heart" describes his experience growing grapes and making wine over the last two decades. Matt is no slouch. You might call him one of the hardest working men in Oregon's wine industry – building a thriving business based on his love for farming and a lot of hard work.

NOTES: _____

TORII MOR

Dundee, Oregon

Tel: (503) 554 0105

www.toriiomorwinery.com

Represented by Jacques Tardy & Jon Tomaselli

Featured Wine: 2015 Olson Estate Vineyard Dundee Hills

Torii Mor Winery was founded in 1993 by Donald Olson, MD, who remains the owner to this day. Since its modest beginnings with just over 1,000 cases, Torii Mor has blossomed into a super-premium winery that focuses on small lots of handcrafted vineyard-designated Pinot noir with an annual production of 10,000 cases. With Burgundy in his blood, Winemaker Jacques Tardy is passionately producing world-class Pinot noir in the Dundee Hills of Oregon. With a commitment to sustainability, Torii Mor has achieved LIVE Certification for both the Olson Estate vineyard and their LEED-Gold certified winery, while continuing to craft high-quality, complex wines that possess a quiet elegance.

NOTES: _____

TYEE WINE CELLARS

Corvallis, Oregon

Tel: (541) 241 8933

www.tyeevine.com

Represented by Merrilee Buchanan Benson & Brian Benson

Featured Wine: 2015 Estate Barrel Select Willamette Valley

Tyee, an early Northwest word meaning “chief” and “best” symbolizes a commitment to produce excellent estate wine to complement local cuisine. Tyee Wine Cellars is located on the scenic Buchanan Family Century Farm founded over 130 years ago in the heart of Oregon’s Willamette Valley. The first vines were planted in Tyee estate vineyard in 1974 with subsequent plantings throughout the 1980s. These vines of Pommard Pinot noir are Tyee’s self-rooted old vines. In 2000, they added Dijon clones 115, 777 and Pommard Pinot noir on resistant rootstock. Tyee’s 15-acre Estate Vineyard is farmed by the winemaker and her family. Five family generations have revered the farm’s open spaces, woodlands, wetlands and streams while growing crops in a sustainable manner. The family believes sharing Tyee Estate wines with you is perhaps the most sublime expression of the land.

NOTES: _____

WALTER SCOTT

Eola-Amity Hills, Oregon

Tel: (971) 209 7786

www.walterscottwine.com

Represented by Ken Pahlow & Erica Landon

Featured Wine: 2015 Sojourner Vineyard Eola-Amity Hills

Partners Ken Pahlow and Erica Landon started Walter Scott in 2008 after years of living, studying and working within the Oregon wine industry. Ken had spent 18 years working for some of Oregon's top winemakers, learning both production and marketing, while Erica is both an Advanced Sommelier and wine educator, focusing much of her passion on the Willamette Valley. In 2012, Sue and Andy Steinman joined the winery, helping the business realize goals and grow production. The winery specializes in Pinot noir and Chardonnay from exceptional vineyards sourced primarily from the Eola-Amity Hills appellation of the Willamette Valley. Their focus is to produce wines of elegance and purity, while conveying transparency of site and character of vintage.

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WILLAKENZIE ESTATE

Yamhill, Oregon

Tel: (503) 662 3280

www.willakenzie.com

Represented by Erik Kramer & Alex Nichols

Featured Wine: 2015 Aliette Yamhill Carlton

Founded in 1992 in Yamhill-Carlton, the 420-acre WillaKenzie Estate is deeply rooted in Oregon wine country. As the first LIVE certified winery in the Northwest, stewardship of the land and preservation of the diversity of the local ecosystem are at the forefront of vineyard management and winemaking practices. The estate features over 11 different clones of Pinot — enabling blend complexity and texture. Their Pinot noirs, Chardonnays and Pinot gris showcase the elegance of the Willamette Valley AVA.

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WILLAMETTE VALLEY VINEYARDS

Turner, Oregon

Tel: (503) 588 9463

www.wvv.com

Represented by Joe Ibrahim & Gabbi Prefontaine

Featured Wine: 2015 Bernau Block

Established in 1983 by founder Jim Bernau, Willamette Valley Vineyards has gone from an idea to one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers," from Wine Enthusiast. Jim's vision of organizing the support of wine enthusiasts to grow world-class wines through shared ownership has resulted in over 10,000 owners. The winery has collaboratively grown its estate vineyards through partnerships such as the merger with Oregon wine industry pioneer, Bill Fuller of Tualatin Vineyards (est. 1973), the O'Brien's of Elton Vineyard (est. 1983) and Loeza Vineyard (2015). The winery sources all of its barrel-aged Pinot noir from its sustainably-farmed estate vineyards. Since 2015, WVV has been investing in continuing to tell the Oregon story through wine with their Oregon Estate Vineyards division. The winery's community-funding has helped fund four single vineyard focused wineries – Elton, Pambrun, Maison Bleue and Bernau Estate.

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YAMHILL VALLEY VINEYARDS

McMinnville, Oregon

Tel: (503) 843 3100

www.yamhill.com

Represented by Ariel Eberle & Jenny Burger

Featured Wine: 2015 Estate McMinnville

Established in 1983 by Denis Burger and Elaine McCall, Yamhill Valley Vineyards is the oldest winery in the McMinnville AVA. A family operation from day one, the winery is now transitioning to second generation ownership. They grow, produce, and bottle 100% estate Pinot blanc, Pinot gris, Chardonnay, Rosé, Pinot noir, and Riesling. For 35 years now, Yamhill Valley Vineyards has been stubbornly dedicated to the pursuit of a character that is distinctively Oregon, and distinctively Yamhill Valley. Their goal is to bring forth from this unusual and exciting property the finest possible expression of its intensity, charm, and uniqueness.

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YOUNGBERG HILL

McMinnville, Oregon

Tel: (503) 472 2727

www.youngberghill.com

Represented by Wayne Bailey & Nicolette Nickolaou

Featured Wine: 2015 Bailey McMinnville

Youngberg Hill is a 50-acre estate with 20 acres of sustainably farmed vineyards in Willamette Valley. Proprietor Wayne Bailey and his family are the modern-day stewards of a property that has been cherished as a family farm since the 1850s. Wayne's "seriously organic" and biodynamic viticulture, coupled with non-interventionist winemaking, produce a diverse array of wines with personalities as unique as their namesakes. The 20 acres of vines are among the Willamette Valley's westernmost vineyards at higher altitude and experience significant maritime influence. The original 11 acres is own-rooted Pinot noir. The family converted the estate to organic and then biodynamic viticulture and developed additional Pinot noir (the Bailey block), and a block of Pinot gris and Chardonnay. The estate today uses a holistic approach to farming—pragmatic biodynamics that promote healthier vines and higher quality fruit, creating wines with greater depth, complexity, balance, and vibrancy.

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SOUTH AFRICA



HAMILTON RUSSELL VINEYARDS

Hermanus, South Africa

Tel: 27 (0) 28 312 3595

www.hamiltonrussellvineyards.com

Represented by Anthony Hamilton Russell &

Olive Hamilton Russell

Featured Wine: 2016 Hemel-en-Aarde Valley

In 1991 Anthony took over the family farm, Hamilton Russell Vineyards, in Hemel-en-Aarde Valley, which he purchased from the family in 1994. He focused this property on Pinot noir and Chardonnay alone. Anthony is a Chevalier du Tastevin and a Commandeur de Bordeaux. Olive grew up on a farm outside the town of Ermelo in the north of South Africa, which has been in her family for almost 200 years. After majoring in Food Science and Nutrition at the University of Stellenbosch, she worked in food product development and buying in London and Cape Town, and eventually home-ware buying before marrying Anthony and becoming fully involved in Hamilton Russell Vineyards. Anthony and Olive enjoy entertaining at home, riding their horses and long foraging walks on their property with their four dogs.

NOTES: _____

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.

ANNIEPIES & BABES

Chef Annie Portlock

2218 NE Broadway St., Portland, OR 97232

Tel: (503) 407 1244 www.iloveanniepies.com

Featured Meal: Salmon Bake Desserts

AnniePies creates nostalgic treats artfully reimagined for modern times. Our bite-sized mini pies and cookie sandwiches are packed with the finest local, seasonal ingredients and inspired by the classic flavors we loved as kids. Every dessert is handcrafted by owner and head baker Annie Portlock. Stay tuned for BABES, Annie's new dessert bar, set to make its debut late this summer. We can't wait to welcome you in our new space!

THE BARBERRY

Chef Jacob Way

645 NE 3rd St., Suite 100 McMinnville, OR 97128

Tel: (503) 857 0457 www.thebarberry.com

Featured Meal: Sparkling Brunch

McMinnville native Jacob Way is the executive chef at The Barberry, located on McMinnville's historic Third Street. His menu is seasonally-driven, sourcing product from local purveyors, and is designed to showcase bottles from Oregon vintners. Prior to The Barberry, Way worked at Red Hills Market in Dundee, Oregon, McMinnville's Valley Commissary and at Mucca Osteria in Portland, Oregon.

BARKING FROG

Chef Matt Kelley

14580 NE 145th St., Woodinville, WA 98072

Tel: (425) 424 2999 www.willowslodge.com

Featured Meal: Grand Dinner Dessert

A Seattle native, Matt Kelley was named Pastry Chef of the Barking Frog in 2010 where he oversees the dessert menu in the restaurant, as well as all dessert and pastry items for Willows Lodge in Woodinville, Washington. During his tenure, Kelley has been invited to cook at the esteemed James Beard House in New York City on behalf of Benchmark Hotels & Resorts. Prior to joining the Barking Frog, Kelley served as Pastry Chef at Café Juanita in Kirkland, Washington following his time at Rover's, where he earned the Star Chef's Rising Star Award in 2009. His experience also includes positions as Pastry Cook at the Four Seasons in Chicago, Pastry Chef at Bin 36 in Chicago; head of the pastry department at A Mano in Chicago and Pastry Cook at The Salish Lodge.

BLACK WOLF SUPPER CLUB

Chefs Brendan Mahaney & Mikey Lawrence

454 Willamette St., Eugene, Oregon 97401

Tel: (541) 687 8226

Featured Meal: Vineyard Tour Lunch

After cooking in the San Francisco Bay area (Enrico's, Bay Wolf) and also finding the time to drop out of graduate school, Brendan Mahaney opened Belly Restaurant in 2008 in Eugene Oregon where he offered 'rustic European farmhouse soul food.' In 2012 he was nominated for a James Beard award – Best Chef – Northwest. In 2013 he opened Belly Taqueria which sprung from a lengthy stay in Baja Mexico, and in 2017 he collaborated with Mikey Lawrence and Edgar Arellano to open Black Wolf Supper Club – which offers southern food and classic New Orleans cocktails.

Meanwhile, Mikey Lawrence found himself twitter pated with the kitchen life after retiring from an exuberant skate boarding/punk rock career, primarily consisting of malt and blunts. Sushi became the young man's life until he realized no one trusts white sushi chefs. French, Latin and Appalachian foods made his heart feel soft and happy when he looked in the mirror. Under the tutelage of a fistful of beasts who also happened to cook, the young man/former rubbish became cook and eventually chef at Belly restaurant in Eugene. In 2016 he opened Buck Buck food cart and in 2017 became the executive chef at Black Wolf Supper Club.

BLUE RAEVEN PIE

Owner Jamie DeRaeve-Lewis

20650 S. Hwy 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."

BOLLYWOOD THEATER

Chef Troy MacLarty

3010 SE Division St., Portland, OR 97202

Tel: (503) 477 6699 www.bollywoodtheaterpdx.com

Featured Meal: Friday Lunch on the Lawn

Troy MacLarty is chef and owner of Bollywood Theater, the award-winning Indian restaurant that brings hard-to-find, thoughtfully made Indian street food to Portland, Oregon. MacLarty took the road less traveled to restaurant ownership, beginning with a degree in biology from the University of California Riverside. After two years working as a behavioral ecologist he attended the Culinary Institute of America. In 2001, he began work as a cook at Alice Waters' famed Berkeley restaurant, Chez Panisse. **(continued on next page)**

(Bollywood Theater continued from previous page) In Berkeley, he was introduced to the nearby restaurant Vik's Chaat Corner and the Indian street food that he would grow to love. After moving to Portland in 2005, MacLarty spent time in some of the city's best-known kitchens while quietly hoping someone would open an Indian restaurant with the cuisine he missed from his days in Berkeley. In 2012, MacLarty took matters into his own hands and opened Bollywood Theater, introducing Portlanders to the Indian street food he had discovered while working at Chez Panisse. MacLarty's love of flavor and Chez Panisse training is evident in Bollywood Theater's close connections to Willamette Valley farms, local wine and beer selections, fresh and from-scratch preparations, authentic dishes, and seasonal menu specials.

BUNK SANDWICHES

Chefs Tommy Habetz & Nick Wood

211 SW 6th Ave., Portland, OR 97204

Tel: (503) 328-2865 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 Parmigiano 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

Featured Meal: Vineyard Tour Lunch

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, NY 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/Owner. At the now 22-year old Café Campagne, he focuses on bringing-out the full flavors and celebrating the bounty of the Pacific Northwest seasons, in the French style. He maintains passion for French culinary traditions and the French obsession with product quality by his loyal patronage to the Northwest's finest purveyors. In 2008, Gordon was a competitor on Iron Chef America's fresh berries challenge. Gordon's charitable work includes the Pike Place Market Foundation and the Fred Hutchinson Cancer Research Center.

CASTAGNA

Chef Geovanna Salas

1752 SE Hawthorne Blvd., Portland OR 97214

Tel: (503) 231 7373 www.castagnarestaurant.com

Featured Meal: Grand Dinner Dessert

Geovanna Salas hails from Chicago, where she worked as a pastry chef at the lauded A10 and Table 52. Rumors of Portland's burgeoning food scene lured her to Castagna in early 2015. She cites her parent's love of sweets as her inspiration to become a pastry chef.

ELEPHANTS DELICATESSEN

Bakery & Pastry Chef Gabe Meiffren

115 NW 22nd Ave., Portland, OR 97210

Tel: (503) 224-3956 www.elephantsdeli.com

Featured Meal: Salmon Bake Desserts

When Elephants Delicatessen was founded, there were no specialty food stores in Portland – in fact, there were very few in the whole country. Elephants Delicatessen became a pioneer in gourmet innovations. We were the first to offer Portlanders fresh pasta, pesto sauce, chocolate truffles, cheeses from around the world, fresh-squeezed orange juice, homemade bread, and fresh, ready-to-go, delicious food at our deli counter. We also brought an attention to quality and service previously unknown.

HEADWATERS AT THE HEATHMAN

Chef Tim Eckard

1001 SW Broadway, Portland, OR 97205

Tel: (503) 790 7752 www.headwaterspdx.com

Featured Meal: Vineyard Tour Lunch

Tim Eckard is the Executive Chef of Headwaters, Chef Vitaly Paley's restaurant in the historic Heathman Hotel in downtown Portland. Drawn to cooking from an early age, Eckard attended culinary school at Le Cordon Bleu in Portland on the heels of his high school graduation. Simultaneously, he jumped into the culinary industry, working his way up from dishwasher to sous chef. Eckard cooked in several notable kitchens in Portland, including Fenouil, Bluehour and The Heathman Restaurant + Bar, and in Oregon wine country at Jory at The Allison Inn & Spa. It was under Chef Sunny Jin at Jory that Eckard mastered farm-to-table cooking, creating seasonal tasting menus utilizing the one-acre on-site chefs garden. In 2017, Vitaly Paley tapped Eckard to take the reins at Headwaters. The position is a homecoming for Eckard, who worked as the Executive Sous Chef at The Heathman Restaurant + Bar from 2013 to 2016 and had long dreamt of leading the property's kitchen. Eckard's seafood-forward menu showcases the diversity and bounty of Oregon's rivers, coast, forests, and farmland, while also paying homage to the rich history of the location.

HUNT & GATHER CATERING

Chef Andrew Biggs

2420 SE Belmont St., Portland, OR 97214

Tel: (503) 790-7752 www.huntandgathercatering.com

Featured Meal: IPNC Kitchen Manager

A native Oregonian, Chef Andrew Biggs was raised in the outdoors, fishing, hunting, crabbing and clam digging,
(continued on next page)

(Hunt & Gather Catering, continued from previous page)

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.

IRVING STREET KITCHEN

Chef Sarah Schafer

701 NW 13th Ave., Portland, OR 97209

Tel: (503) 343 9440 www.irvingstreetkitchen.com

Featured Meal: Vineyard Tour Lunch

Executive Chef and Owner Sarah Schafer leads Irving Street Kitchen, guiding guests through a story of past and present via a marriage of her East and West coast influences. Schafer is one of Portland's powerhouse female chefs, always on the cutting edge of the local food scene with standout, casually elegant American cuisine. Schafer's training and experience provide the backbone of her thoughtful and collaborative menu. Upon graduating from the Culinary Institute of America in 1993, Schafer immediately began working under some of the most respected chefs in the restaurant industry. Noting Ken Oringer, Tom Colicchio and Danny Meyer as her mentors, she became the first female sous chef at Gramercy Tavern, and helped open Eleven Madison Park. Schafer eventually made her way to San Francisco to be closer to family and helped open Daniel Patterson's Elizabeth Daniel. After several years in the Bay Area, the Pacific Northwest beckoned to Schafer and in 2010 Irving Street Kitchen was born. Schafer was the 2017 winner of Wild About Game, Nicky USA's competitive game cooking competition between Portland and Seattle's best chefs.

JORY AT THE ALLISON INN & SPA

Chef Andrew Toombs

2525 Allison Ln., Newberg, OR 97132

Tel: (503) 554 2526 www.theallison.com/jory-restaurant

Featured Meal: Vineyard Tour Lunch

As a native to the Pacific Northwest, Chef Andrew Toombs has found a home in many of the areas kitchens where he has been able to take advantage of the bounty that this region has to offer. Knowing the importance of establishing tight relationships with the local farmers, Andrew believes that there is an art to producing simple, yet delicious food. "It's easy to make foie gras and truffles taste good, but what makes a chef really shine is using the best, fresh peas and carrots and making something exceptional from them." Primarily a self-taught chef, Andrew has led crews and worked in many notable kitchens including, The Silver Grille in Silverton, Merenda Restaurant & Wine Bar, and 900 Wall in Central Oregon. The lure of the Willamette Valley drew Andrew to Newberg in 2010 where he began his career at The Allison Inn & Spa and JORY Restaurant. Andrew currently resides as Chef de Cuisine for JORY and leads the culinary team.

LANGBAAN

Chef Maya Erickson

6 SE 28th Ave., Portland, OR 97214

Tel: (971) 344,-2564 www.langbaanpdx.com

Featured Meal: Grand Dinner Dessert

LAURELHURST MARKET

Chef Ben Bettinger

3155 E Burnside, Portland OR 97214

Tel: (503) 206 3097 www.laurelhurstmarket.com

Featured Meal: Grand Dinner

Vermont native Ben Bettinger moved to Portland in 2001 to attend culinary school. His dedication and leadership in school resulted in a coveted internship with Vitaly Paley. Ben's commitment and hard work earned him a promotion to sous chef and then chef de cuisine at Paley's Place, where the restaurant thrived under his leadership. He accepted the position of executive chef at Beaker and Flask, which opened in 2009 to critical acclaim. He served as sous chef in a victory on the Food Network's Iron Chef America in 2011. In 2012 he collaborated with Paley again, this time opening Imperial Restaurant, where Ben served as executive chef. After two years developing systems for both Imperial and Portland Penny Diner, Ben accepted a position at Laurelhurst Market as executive chef. In 2017 Ben opened Big's Chicken with Your Neighborhood Restaurant Group, while remaining at the helm of Laurelhurst Market.

LITTLE BIRD BISTRO

Chef Erin Hughes

215 SW 6th Ave., Portland, OR 97204

Tel: (503) 688 5952 www.littlebirdbistro.com

Featured Meal: Grand Dinner Dessert

Erin Hughes is Pastry Chef of Little Bird Bistro, the sister restaurant of acclaimed Le Pigeon. Hughes puts a whimsical spin on seasonally-inspired classic French desserts at Little Bird Bistro. She grew up in Oregon's Willamette Valley where she spent her days playing outside and cooking with her family. In 2010, she graduated Cum Laude from the University of Oregon with two B.A. degrees, in International Studies and Women's Studies. It was during college that Hughes realized baking was her passion and decided to turn this passion into a career. She went on to complete all the pastry classes offered at Linn Benton Community College in Albany, Oregon. Since beginning her pastry career, Hughes has worked at Waverley Country Club in Portland, Oregon and later at Andina. In 2015, Erin joined the team at Little Bird Bistro as a pastry assistant where she was mentored by pastry chef Helen Jo. Hughes was selected as one of FSR Magazine's 40 Restaurant Stars on the Rise in 2017.

MULTNOMAH ATHLETIC CLUB

Chef Phil Oswalt

1849 SW Salmon St., Portland, OR 97205

Tel: (503) 223-6251 www.themac.com/dining

Featured Meal: Grand Dinner

Chef Philip Oswalt stays true to his Oregon roots. Raised in a family of chefs and restaurateurs, he took his first kitchen job at age 13 and quickly learned the importance of working with Willamette Valley farmers. **(continued on next page)**

(**Multnomah Athletic Club continued from previous page**)
Oswalt graduated from the New England Culinary Institute. His quest for piquant perfection has taken him to Washington State, Colorado, Hawaii, Florida and France. Returning to Portland, he initially made a home for himself at the Heathman Restaurant. Oswalt now oversees the restaurants and catering for Multnomah Athletic Club

MARCHÉ

Chef Rocky Maselli

296 East Fifth Ave., Eugene, Oregon 97401

Tel: (541) 342 3612 www.marcherestaurant.com

Featured Meal: Grand Dinner

Rocky Maselli, chef at the Marché Restaurant Group, has recently returned home to Eugene after a successful tenure at San Francisco's celebrated Italian restaurants, A16 and A16 Rockridge, which he opened in 2013 to enormous critical praise. He served as their company chef since 2014, leading both restaurants and an expansion in Japan. After serving as Marché's chef from 1998 through 2010, Rocky opened Osteria Sfizio, before moving to San Francisco in 2012. He became a VPN-certified pizzaiolo in Naples, is a deep believer in culinary traditions, and is committed to celebrating sustainability and the ingredients of the Willamette Valley. He is currently leading all culinary operations for Marche Restaurant Group, from the nationally celebrated flagship restaurant, Marché, to a series of popups and the newly expanded Provisions Market Hall.

MEDITERRANEAN EXPLORATION CO.

Chef Kasey Mills

333 NW 13th Ave., Portland, OR 97209

Tel: (503) 222 0906

www.mediterraneanexplorationcompany.com

Featured Meal: Welcome Dinner

Kasey Mills is Executive Chef and Co-owner of Mediterranean Exploration Company (M.E.C.) in the Pearl District of downtown Portland serving innovative cuisine from the eastern Mediterranean and beyond. Inspired by the way a region's cuisine tells a story of its peoples' interactions and exchanges over time, Mills aims to bring the rich cultural history of the eastern Mediterranean to the Pacific Northwest. His menus of diverse yet cohesive dishes at M.E.C. pay tribute to the exploration of people across the Mediterranean throughout history. Mills finds inspiration in his world travels as much as his explorations in his own garden and through the pages of cookbooks. Mills is also executive chef and co-owner of Shalom Y'all Israeli restaurants on the East and West sides of Portland, and BYH Burgers in the Pine Street Market and McMinnville's Atticus Hotel featuring classic Americana cheeseburgers and fries. In his free time, he also enjoys camping and spending time with his wife, Dori, their two schnauzers Mr. Brown and The Dude, and their son, Leopold Malloy Mills.

NED LUDD

Chef Jason French

3925 NE MLK Blvd., Portland, Oregon 97212

Tel: (503) 288 6900 www.nedluddpdx.com

Featured Meal: Lunch on the Lawn

Jason French is the head chef and owner at Ned Ludd, an American Craft Kitchen and Elder Hall, a Gathering Space in Portland, Oregon. Inspired by classic traditions of farm-driven craft cookery, French's menus perfectly embody his culinary philosophy of seasonally delicious fare. French and his team believe that great food ultimately requires more passion for and attention to the harmony created when one genuinely considers its provenance, preparation, and presentation.

OLYMPIA OYSTER BAR

Chef Maylin Chavez

4214 N Mississippi, 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."

ONE FORK FARM CARMELS

Chef David Herzog

19690 SW HWY 18, McMinnville, OR 97128

Tel: (503) 929-4972 www.oneforkfarm.com

Featured Meal: Salmon Bake Dessert

One Fork Farm Caramels produces decadent, old-fashioned caramels made with honey, cream, and butter from the Willamette Valley, sea salt from the Oregon Coast, and locally-crafted spirits, teas, and chocolate. We never include corn-syrup or anything artificial and every piece is cut, wrapped, and packaged by hand at our McMinnville kitchen by people who truly care about producing the finest quality Oregon caramels possible.

PARK KITCHEN

Chef Scott Dolich

422 NW 8th, Portland, OR 97209

Tel: (503) 223 7275 www.parkkitchen.com

Featured Meal: Vineyard Tour Lunch

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 (**continued on next page**)

(**Park Kitchen, continued from previous page**) 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

Chefs 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 three 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: Friday Lunch on the Lawn

Pastry chef and author Cheryl Wakerhauser (a.k.a. Pix), is known for combining bold, flavors and textures into small, adorable packages – be it a dessert or macaron at Pix Patisserie, or pintxo at Bar Vivant. Cheryl trained at the prestigious pâtisserie of MOF Philippe URRACA. Taking her French training first to our local farmer's market, Cheryl established what is now a 17-year old Portland institution. Her other love? Champagne. Over 400 cuvées with a focus on small grower producers are available. The goal is to make quality wine accessible and affordable and, most importantly, provide a fun atmosphere to drink it in. The list was awarded World's Best Champagne and Sparkling Wine List in 2014, 2015, 2016 and 2017 by London's *World of Fine Wine Magazine*. With over 140 types of sherry, the list was also voted one of *Wine Enthusiast's* Best Sherry Bars in the Nation in 2015. Pick up her new book, *Modern French Pastry!*

PERLOT

Chef Patrick McKee

4605 NE Fremont Street, Portland, OR, 97213

Tel: (503) 477 4453 www.southforkpdx.com

Featured Meal: Vineyard Tour Lunch

Patrick McKee is the Executive Chef of Perlot, and former Executive Chef at Vitaly Paley's landmark restaurant, Paley's Place. McKee began his culinary career in Portland in 1994 working as a line cook and developing his culinary skills during stints at Zefiro, Mint, and Castagna. Moving to Eugene, he worked at Marché and then took his first role

as executive chef at Red Agave. In 2017, McKee became the Executive Chef at Perlot, a creative, globally-inspired neighborhood restaurant that doesn't compromise on food or music. At Perlot, McKee works with local farmers including Nicky Farms, Stargazer Farms, Groundwork Organics and several others to create dishes that change with the seasons and always feature fresh and local vegetables, highlighting his deep relationships within the community.

QUAINTRELLE

Chef Ryley Eckersley

3936 N Mississippi Ave., Portland, OR 97227

Tel: (503) 200 5787 www.quaintrelle.co

Featured Meal: Grand Dinner

Born in London, Eckersley has been working in restaurants around the globe since the age of thirteen. He often decamped to his family's vacation home in the south of France where he would commune with chefs at many of the village restaurants, absorbing all he could about working with of-the-moment ingredients in postage-stamp sized kitchens. Thanks to his lifelong wanderlust, Eckersley has worked at restaurants around the world, from Belize to Barcelona to Raleigh, N.C. to Manhattan. He landed in Oregon in 2011, where he led the kitchen at Jen's Garden in Sisters, Oregon, and later opened Drake restaurant in Bend, Ore. In 2013, eager to explore more of the Pacific Northwest's bounty, he moved to Portland in 2015 where worked as head chef at DOC. Now at Quaintrelle, he continues to express his creativity on the always-evolving menu, propelled by of-the-moment ingredients brought in from local farms.

RECIPE: PART DEUX

Chef Paul Bachand

602 E. 1st Street, Newberg, Oregon 97132

Tel: (503) 487 6853 www.recipepartdeux.com

Featured Meal: Saturday Afternoon Activities

Our menu showcases the finest quality ingredients while always adapting to the seasons enthusiastically, bright and intense flavors in the spring and summer, deep and rich flavors and textures in the fall and winter. Superior quality and freshness is assured through our ongoing commitment to our community of local purveyors.

RED HILLS MARKET

Chef Jody Kropf

155 SW 7th Street, Dundee, Oregon 97115

Tel: (971) 832 8414 www.redhillsmarket.com

Featured Meal: Vineyard Tour Lunch

Jody Kropf grew up in the Willamette Valley 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 and growing a connection to the land by working on his uncle's farms. After studying at Western Culinary Institute, he got his start at The Heathman Hotel in Portland. Soon after that he took an exciting job as a personal chef. His travels and culinary exploration included a stint as a chef on a private yacht, cruising from Nova Scotia to the Caribbean.

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(Red Hills Market, continued from previous page) He continued his culinary and wine education at the famed Culinary Institute of America, Greystone in Napa Valley. In 2011, the ten-year dream of creating a casual and inviting community market took shape. Serious wood-fired food is served up at Red Hills Market in a casual environment where you can drink world class Pinot noir with a little dirt on your boots.

RESTAURANT BECK

Chef Justin Wills

2345 South Highway 101, Depoe Bay, Oregon 97341

Tel: (541) 765-3220 www.restaurantbeck.com

Featured Meal: Vineyard Tour Lunch

Growing up in a large Italian family on the southside of Des Moines, Iowa, Justin was exposed to more great food in his childhood than most are in their lives. This upbringing planted the culinary passion in Justin at a very young age. Deciding to pursue this as a career, he started cooking as a teenager at a local high-volume restaurant. In January 1995 Justin enrolled at The Culinary Institute of America (CIA) in Hyde Park, New York. Following an internship at Grappa Restaurant in Park City, Utah he graduated from the CIA in October 1997. He worked at Oba Restaurant in Portland, and has operated formidable fine dining kitchens in Denver, Dallas, and Mendocino. Currently, Justin and his wife Stormee own and operate Restaurant Beck at Whale Cove Inn in Depoe Bay, Oregon. Their restaurant, which is named after their son Becker, achieved a AAA – Three Diamond rating within its first six months of operation. Gerry Frank of The Oregonian stated “...the fantastically located Whale Cove Inn houses Restaurant Beck, where views compete neck and neck with the food.”

REVEREND'S BBQ

Chefs Ben Dyer, Jason Owens & David Kreifels

7712 SE 13th Ave, Portland, OR 97202

Tel: (503) 327 8755 www.reverendsbbq.com

Featured Meal: Salmon Bake

We built Your Neighborhood Restaurant Group from humble beginnings. Ben was running a butcher shop when he met Jason, who was operating a supper club out of his backyard. The butcher shop became Simpatica Dining Hall in 2004, and David joined as a partner in 2006. In 2008, our down-to-earth steakhouse and butcher shop, Laurelhurst Market, was born. Hawaiian plate lunches came in 2009 with Ate-Oh-Ate, followed by smoked meats at Reverend's BBQ in 2014 and Alabama-style chicken at Big's Chicken in 2017. Our most recent creation, La Luna Cafe, arrived in 2018 with brunch classics and health-conscious smoothies and bowls.

We've stayed humble. We create restaurants inspired by who we are and where we came from. Reverend's BBQ was inspired by the BBQ and fried chicken of Jason's hometown, St. Louis, and Ate-Oh-Ate came about after a trip to Hawaii, where Ben grew up. With all our restaurants, our mission is simple: to create a great neighborhood spot. (We even put it in our name!) We're not trying to redesign the wheel; we're still line cooks at heart, dedicated to building restaurants that fulfill our passion for

food and community. Our employees are the people that make it all happen, and it's important to us to take care of them. We provide our back-of-the-house employees with free health and dental coverage, and start all employees at a highly competitive wage. We're proud to create great neighborhood restaurants and a great place for people to work.

RN74

Chef Thomas Griese

1433 4th Ave., Seattle, WA 98101

Tel: (206) 456-7474 www.michaelmina.net

Featured Meal: Vineyard Tour Lunch

Lafayette, Indiana native Thomas Griese first learned to cook at home using fresh, farmstead ingredients. It was then he recognized the ability of food to bring people together. Griese graduated from renowned culinary and hospitality school Johnson & Wales University in 2006. His expertise in French cuisine is reflected from the very start of his career at Bouchon Las Vegas; serving a stage apprenticeship at The French Laundry in Yountville, California; Las Vegas posts at Andre's; Alizé at The Palms Hotel; and Le Cirque Las Vegas at The Bellagio. Griese's tenure with the MINA Group began in 2013 as Chef de Cuisine at the acclaimed Michael Mina 74 in Miami. After serving as an independent culinary consultant, he returned to MINA Group as part of the opening team of Margeaux Brasserie in Chicago. Hand-selected by Mina to be RN74 Seattle's interim Executive Chef in July 2017, Griese instantly clicked with the culinary and service teams. Awestruck by the abundance of fresh ingredients in the Pacific Northwest, he set about reinvigorating the restaurant's Northwest-inspired French bistro menu, later accepting Mina's invitation to become the permanent Executive Chef.

RUBY JEWEL

Chef Lisa Hirlinger

3713 N. Mississippi, Portland, OR 97227

Tel: (503) 954-1978 www.rubyjewel.com

Featured Meal: Salmon Bake Dessert

We all have a calling. Ours happens to be ice cream. In 2004, Lisa Hirlinger stumbled upon an artisan ice cream void in Portland, Oregon. Her solution? fill it with extraordinarily and distinctly original ice cream sandwiches. After countless late nights churning out batch after batch of cookies and ice cream, Ruby Jewel was born. Lisa sold the first Ruby Jewel ice cream sandwich out of a cooler at Portland farmer's markets, and the treats quickly garnered a loyal following. While Ruby Jewel has received national attention, appearing on the *Food Network*, all Ruby Jewel ice cream is still small batch, crafted in our own kitchen and ice cream factory we call "Spin City." Committed to supporting the local community and economy, Ruby Jewel uses only the best ingredients, thoughtfully sourced from farmers and food artisans in Oregon and the Pacific Northwest. Lisa and her sister Becky opened Ruby Jewel scoop shops in North Portland in 2010, Downtown Portland in 2012, and in Southeast Portland in 2015 serving ice cream sandwiches, sundaes, and scoops of every flavor.

RUDDICK/WOOD

Chef Paul Losch

720 E. First St, Newberg, OR 97132

Tel: (503) 487-6133 www.ruddickwood.com

Featured Meal: Vineyard Tour Lunch

In 2013, Chef Paul Losch opened the highly seasonal New American restaurant Ruddick/Wood in Newberg, Oregon. The restaurant was a long time coming for Paul, who started his culinary career nearly two decades earlier. At age 13, he was barely big enough for his apron when he started working at a snack bar in rural Pennsylvania. Life and his career took Paul across the country, through the Culinary Institute of America, Manhattan, and Colorado, before he eventually landed in Portland in 2008. Thoughtful flavor combinations and gorgeous plating earned him loyalists at restaurants Vino Paradiso and DOC, but he was restless for his own spot. At Ruddick/Wood Paul seeks out skilled local farmers and purveyors and highlights their products with diverse techniques. Influence might be drawn from his Lebanese mother or his father's love of pasta, and fiddlehead ferns might pop with fish sauce on a plate next to house-aged ribeye. The restaurant is a staple among locals and wine country visitors alike.

SODEXO AT LINFIELD

Chef Noah Bekofsky

900 SE Baker St., McMinnville, Oregon 97128

Tel:(503) 883 2390

Featured Meal: Vineyard Tour 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. We had a garden, and I was hands-on there, and in the kitchen." Realizing his comfort behind the stove, Bekofsky embarked on a 30-year adventure that led him to his position as District Chef for Sodexo at Linfield College. At 14, he was making salads and washing dishes at a four-star restaurant. It was a lucky thing, he believes, having an "in" with a top-rated kitchen, and it helped him develop his career quickly. From there he traveled to Europe "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 to pursue a degree at the Culinary Institute of America. Over the next 20 years Noah cooked throughout the United States before returning to Oregon as District chef for Sodexo at Linfield College in McMinnville.

SOUTH SEATTLE COLLEGE

Chef Brian Scheeser

6000 16th Ave. SW., Seattle, WA 98106

Tel: (206) 934 5300 www.southseattle.edu

Featured Meal: Grand Dinner Appetizers

Award-winning Chef Brian Scheeser wears many toques: educator, farmer, cheesemaker, brewer, budding winemaker and seasoned artisan foodie. As interim dean at South Seattle

College, Brian brings a wealth of professional and personal experience to the programs he oversees in culinary arts, pastry and baking, winemaking, and landscape horticulture. Trained at the Culinary Institute of America in Hyde Park, New York, Brian has over three decades at the stove, beginning in Chicago under Chef Lucien Verge at L'Escargot at the Hotel Nikko, and later joining the Sheraton organization. He was drawn to Seattle to helm the Sorrento Hotel's renowned Hunt Club restaurant. Brian most recently cooked at Trellis at The Heathman Kirkland, where he hand-tended an 18-acre plot in Woodinville to supply fresh produce for his up-to-the-minute menu. Brian has appeared on the PBS Emmy-nominated Chefs A'Field series and his work has been featured in numerous publications including *Bon Appetit*, *Gourmet*, *Sunset*, and *Travel + Leisure*. Brian has been nominated for the James Beard Foundation's Best Chef Northwest award and been named Best Green Chef by *Seattle* magazine.

ST. HONORÉ BAKERY

Chef Dominique Geulin

501 SW Broadway St., Portland, OR 97205

Tel: (503) 954 3049 www.sainthonorebakery.com

Featured Meal: Saturday Lunch on the Lawn

Dominique Geulin, MOF is the chef owner of St. Honoré Boulangerie with four locations in Portland and Lake Oswego. A native of Normandy, France, Dominique learned the essence of traditional baking as he grew up in a family that owned a bakery. After 40 years of professional baking experience in multiple countries, Dominique possesses the passion to provide his customers with truly authentic French bakery café experience. He received the award of MOF, Meilleur Ouvrier de France (the best craftsman of France) from late President Francois Mitterand in 1990. The French National Minister of Agriculture also granted him the status of Chevalier (Knight) in 2016, to recognize his service and achievement in the field of agriculture and French culinary culture. His technical training includes the Institut National de la Boulangerie Pâtisserie in Rouen, France and the American Institute of Baking in Kansas.

ST. JACK

Chef Aaron Barnett

1610 NW 23rd Ave., Portland, OR 97210

Tel: (503) 360 1281 www.stjackpdx.com

Featured Meal: Friday Lunch on the Lawn

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. Yearning for 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. He was recognized by the James Beard Foundation in 2012 as a semi-finalist for Best Chef: Northwest.

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(**St. Jack, continued from previous page**) In 2015, Aaron opened his second project, La Moule, a Belgian-inspired gastropub in southeast Portland.

SYBARIS BISTRO

Chef Matt Bennett

442 First Avenue West, Albany, OR 97321

Tel: (541) 928-8157 www.sybarisbistro.com

Featured Meal: Vineyard Tour Lunch

Matt Bennett is the chef/owner of Sybaris in historic downtown Albany, Oregon, which opened in 2001. He graduated Summa Cum Laude from Michigan State's Hospitality Business School in 1993 and moved to Oregon in 1994. Matt has won several culinary gold, silver, and bronze medals in Michigan, Portland and Seattle. He was the first chef to prepare a dinner at the James Beard House using Northwest Native American ingredients in 2011 and was honored to be a semi-finalist for the Beard Foundation's Best Chef Northwest in 2011 and 2012. Recently, Matt was one of 12 chefs in North America chosen to compete at the Championnat du Monde de Pâté Croûte Competition, held in New York City. He was described in Best Places Northwest 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.

THE COUNTRY CAT DINNERHOUSE & BAR

Chef Adam Sappington

7937 SE Stark, Portland, OR 97215

Tel: (503) 408 1414 www.thecountrycat.net

Featured Meal: Saturday Lunch on the Lawn

Adam Sappington is the Executive Chef at The Country Cat, an American heritage restaurant based in Portland, Oregon. Adam celebrates heartland cooking rooted in tradition, old-world technique, respect, and seasonality. Known for his whole animal butchery and American craft cooking, Adam's passion for food dates back to his upbringing on the central Missouri farmlands. He moved to Portland to attend Western Culinary Institute and landed at Wildwood Restaurant where he worked his way up from Pantry Cook to Executive Chef over 11 years. Adam and wife Jackie's debut cookbook, *Heartlandia: Heritage Recipes from The Country Cat*, was nominated for a 2016 James Beard Foundation Award for Best American Cookbook. A three-time semifinalist for the James Beard Foundation's Best Chef Northwest, the couples' national TV appearances include The Chew, Diners, Drive-Ins, and Dives, and Chopped.

THE PAINTED LADY

Chef Allen Routt

201 S. College Street, Newberg, OR 97132

Tel: (503) 538 3850 www.thepaintedladyrestaurant.com

Featured Meal: Vineyard Tour Lunch

Allen Routt is the chef and co-owner of The Painted Lady Restaurant, a four-star, four-diamond restaurant in Newberg, Oregon. After graduating from the Culinary Institute of America, Routt worked in restaurants across the country,

including the Inn at Little Washington (Washington, VA), Pesce (Washington, DC), Mark's South Beach (Miami, FL), and Brannan's Grill (Calistoga, CA). He also traveled extensively through Europe, studying the regional cuisines of France, Spain, and Italy. Roult opened The Painted Lady Restaurant with his wife, Jessica Bagley, in a Victorian home that they restored together. There, he applies the philosophy of the painted lady colorist movement to his dishes, using exciting, contrasting ingredients and highlighting their natural flourishes. Roult and Bagley also own Storrs Smokehouse, a casual barbecue restaurant in Newberg serving smoked meats and house-made ice cream. In 2016, Roult was a James Beard Foundation Awards semifinalist for Best Chef Northwest.

TIMBERLINE LODGE

Chef Jason Stoller Smith

27500 E Timberline Rd., Timberline Lodge, Oregon 97028

Tel: (503) 272 3410 www.timberlinelodge.com/lodge/dining

Featured Meal: Northwest Salmon Bake

Timberline Lodge Executive Chef Jason Stoller Smith has spent most of his 30+ year culinary career showcasing the fresh food, beer, and wine that make the Pacific Northwest so unique. Chef Stoller Smith has spent more than half of his career as an Executive Chef, first at a seafood restaurant in Olympia, WA, then as the Executive Sous Chef at Timberline in the late 90s. After his first stint at Timberline, Chef Stoller Smith worked for ten years as Chef/Partner of the Dundee Bistro to gain more experience in food and wine pairing. He returned to Timberline Lodge as Executive Chef in 2010, after an amazing two days of preparing a salmon bake for a picnic hosted by President and Mrs. Barack Obama. He has since elevated the lodge's multiple food programs. Chef Stoller Smith oversees all of the culinary efforts at Timberline's eight restaurants, plus the full-service conference center and wedding venue.

URBAN FARMER

Chef Matt Christianson

525 SW Morrison St Portland, OR 97204

Tel: (503) 222 4900 www.urbanfarmerportland.com

Featured Meal: Salmon Bake

Chef Matt Christianson redefines the modern steakhouse by emphasizing sustainable ingredients and simple preparations as Executive Chef for The Nines Hotel & Director of Culinary Operations for Urban Farmer with locations in Portland, Oregon, Cleveland, Ohio, Philadelphia, Pennsylvania, and Denver, Colorado. After graduating from the Culinary Institute of America's Hyde Park, New York campus in 1997, Christianson worked with Bradley Ogden and the Lark Creek Restaurant Group. He quickly became executive chef at The Lark Creek Inn where he served farm-to-table cuisine. After honing his skills at several restaurants across the country, Urban Farmer united his love of sourcing local ingredients with his affinity for urban environments. He prides himself on being "farmer-centric" and brings the idea of a food community to Urban Farmer by maintaining excellent relationships with local farmers and growers.

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 and 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 Meriwether's restaurant. After getting married in 2009, they moved to Oregon's wine country to be closer to local farms and wineries. Jesse has been a creative force helping with the establishment of several local restaurants including Jory at the Allison, 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.

WASHINGTON STATE CONVENTION CENTER

Chef Alina Murtova

705 Pike St., Seattle, WA 98101

Tel: 206-694-5000

Featured Meal: Grand Dinner Dessert

Chef Alina oversees pastries produced in our kitchens including our delectable housemade breads, rolls, cakes, and breakfast pastries. A graduate of the Art Institute of Seattle, she has been at WSCC since 2015 and recently received her Level II ProChef certification from the Culinary Institute of America. Well-versed in all things sweet, Alina has wide-ranging experience in desserts – creating traditional favorites as well as eastern European and Asian specialties.

ZILLA SAKE HOUSE

Chefs Kate Koo & Sam Saltos

1806 NE Alberta St, Portland OR 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 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:

Bless Your Heart Burgers, John Gorham (McMinnville, OR)

Briar Rose Creamery, Sarah Marcus (Dundee, OR)

Carlton Bakery, Tim Corrigan (Carlton, OR)

Crown Paella, Scott Ketterman (Portland, OR)

Ember and Vine, Sean Martin (Portland, OR)

Kachka, Bonnie Morales (Portland, OR)

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

La Rambla, Aaron Fore (McMinnville, OR)

The Nightwood Society, Sarah Schneider (Portland, OR)

Pizza Capo, Jeremy Whyte & Kyle Munroe
(McMinnville, OR)

Salt & Straw, Tyler Malek (Portland, OR)

Taqueria Nueve, Ricardo Huerta (Portland, OR)

Tina's, 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.

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.

Ryan Born
Milli Chennell
Dewey Drorbaugh
Ray Duffield
McKay Fenske
Helen Fenske
Vernon Fenske
Adam Grimes
Mary Hatz
Rodrigo Huerta
Kaelyn Innes
John Jarschke
Danny Mitchell
Alfred Ono
Amy Phimmasouk
Sam Salsman
John Schindelar
Joan Schindelar
Ruby Wynn

...

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

Sean Fitzgerald
Ariel Fox
Marcell Goss
Jennifer Harris-Cilento
Evelyn Hesterley
Ray Leferink
Priscilla Madoré
Ryan Mueller
Sierra Nicodemus
Zack Pruitt
Mariah Sarabia
Megan Schiff
Arianna Shewfelt
Matthew Shipley
Julie Tran
Sara Valdivia
Lauren Walsh

We also thank Florice Tsai of the Oregon Culinary Institute for her assistance.

WINE SERVICE

During the meals throughout the weekend, IPNC 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*, Portland, OR
Tom Champine, *Montinore Estate*, Portland, OR
Bryan Hill, *àMaurice Cellars*, Seattle, WA
Jeff Lindsay-Thorsen, *W.T. Vintners | RN74*, Seattle, WA
Savanna Ray, *Argyle Winery*, Dundee, OR
Dawn Smith, *Inn at Langley*, Langley, WA
Kristen Young, *JORY at The Allison Inn & Spa*, Newberg, OR

MAÎTRES D'HÔTEL

Vanessa Bazzani, *Bergström Wines*, Newberg, OR
Caryn Benke, *Ava Genés*, Portland, OR
Derek Bigham, *Norwegian Cruise Line*, Honolulu, HI
Tahlia Bolden, *Red Cow*, Seattle, WA
Jesse Brantley, *Freeland Spirits*, Portland, OR
Kyle Brierly, *Briley's BBQ & Grill*, Lake Forest Park, WA
Gregory Cantu, *Rhone Street Wine Co.*, Portland, OR
Erica Catubig, *Canlis*, Seattle, WA
Eric Crane, *Empire Distributors*, Atlanta, GA
Ben Denton, *Purple Cafe & Heartwood Provisions*, Seattle, WA
Cyril Frechier, *American Northwest Distributors*, Seattle, WA
Stacey Gibson, *Park Avenue Fine Wines*, Portland, OR
Erin Gilreath, *J.K. Carriere*, Newberg, OR
Tyler Hauptman, *Either/OR*, Portland, OR
Jennifer Helmbold, *Coopers Hall*, Portland, OR
Julianne Kennedy, *Ken Wright Cellars*, Carlton, OR
Colleen Kenny, *Nostrana & Enoteca Nostrana*, Portland, OR
Courtney Lease, *Martine's Wines*, Seattle, WA
Ed Lefferts, *William Marie Wines | Ringside FishHouse*, Lake Oswego, OR
David W. Leischner, *The Metropolitan Grill*, Seattle, WA
David Lusby, *Amazon.com*, Seattle, WA
Dan McGarry, *Wild Ginger*, Seattle, WA
Megan Moffat, *Wino Dino*, Eugene, OR
Chris Murphy, *Eddie Martini's Restaurant*, Milwaukee, WI
MacKenzie Parks, *The Wine Trust | John Howie Steak*, Seattle, WA
Jeffery Passerotti, *rye food & drink*, Eugene, OR
Phillip Patti, *SubVino*, Nashville, TN
Jess Pierce, *Walter Scott | Pierce Wines*, Portland, OR
April Pogue, *Loulay Kitchen & Bar*, Seattle, WA
Gaironn Poole, *Cristom Vineyards*, Eola-Amity, OR
Anthony Puccia, *Four Seasons Resort | Jackson Hole Winery*, Jackson, WY
Brandon Rastok, *Ascend Prime Steak & Sushi*, Bellevue, WA
Lars Ryssdal, *Art Culinaire Magazine*, Healdsburg, CA
Christopher Sky, *Restaurant St. Jack*, Portland, OR
Paul Swanson, *RN74*, Seattle, WA
Joshua Thomas, *Maverick Texas Brasserie*, San Antonio, TX
Ole Thompson, *Classical Wines from Spain*, Seattle, WA
Tiffany Young, *Mourad*, San Francisco, CA

BOARD OF DIRECTORS & IPNC STAFF

IPNC BOARD OF DIRECTORS

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Thomas Savre, *Lingua Franca*

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Anne Nisbet, Culinary Director
Anneka Miller, Office Manager & Event Coordinator
John Hernández, Event Coordinator
David Flores, IPNC Event Intern
Martha Works, Culinary Coordinator

IPNC LEGAL COUNSEL

Walt Gowell, *Haugeberg, Rueter, Gowell, Fredricks & Higgins, P.C.*

COMMITMENT TO SUSTAINABILITY

The below efforts are an ongoing commitment to preserve our world and improve the IPNC:

- Use post-consumer recycled paper whenever possible
- Adopt cork recycling with Cork Re-Harvest
- Use bio-diesel in buses and campus vehicles whenever possible
- Donate unused food goods to charity
- Sell organic logowear in IPNC gift shop
- Utilize local, organic, sustainably grown ingredients and products whenever possible
- Rent reusable items in lieu of purchasing
- Compost food waste
- Reduce printed materials via email and website updates
- Provide shuttle service to local accommodations
- Recycle

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

THANK YOU

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

Our deepest thanks go to Dr. Miles Davis, 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.

Linda Levy, Brian Eckfeldt, Lori Ulbricht, Dondi Dickey, and Charlie Benson, and the entire bad-ass team of Supply Hut Superheroes!

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!

Steven O'Neill and the McMinnville High culinary students 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, Vicki Farris, Amilia Forsberg, Renee Holland, and Gretchen Phelps 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.

8th Annual



OREGON CHARDONNAY CELEBRATION

Join Us Saturday, February 23, 2019
at The Allison Inn & Spa
Newberg, Oregon

For more information and tickets, visit:
www.oregonchardonnaycelebration.org

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