
2019

2019 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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33RD ANNUAL
IPNC

CHALONNAISE THE 3RD CÔTE

MCMINNVILLE OREGON



**INTERNATIONAL
PINOT NOIR CELEBRATION**

JULY 26TH - 28TH, 2019



INTERNATIONAL PINOT NOIR CELEBRATION

Post Office Box 1310 McMinnville, Oregon 97128 USA

(P) 800.775.IPNC (F) 503.472.1785 info@ipnc.org



THIS BOOK BELONGS TO:



THIRTY-THIRD ANNUAL

INTERNATIONAL PINOT NOIR CELEBRATION

JULY 26 - JULY 28, 2019

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WELCOME!

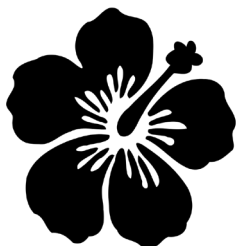
33RD ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 33rd 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 33 years, the IPNC has been uniting Pinot devotees and gourmands for three luxurious days of eating, drinking, learning, and celebrating together in Oregon wine country. We are honored to share this weekend with you.

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

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

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



EARLY, EARLY BIRD SPECIAL - SAVE THE DATE!

The **Thirty-Fourth Annual Celebration** will be held at Linfield College, July 25-27, 2020. We invite you to benefit from an exclusive *EARLY, EARLY BIRD SPECIAL*. Tickets to the 2020 IPNC are available to you for \$1,095.00, a \$200.00 savings off of the full ticket price. This offer ends Sunday, July 28, 2019. 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 glassware can be found at the IPNC Market & Concierge, located at 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. – 7:00 p.m.

Friday: 7:30 a.m. – 7:00 p.m.

Saturday: 8:00 a.m. – 7:00 p.m.*

Sunday: 9:30 a.m. – 12:30 p.m.**

*Market relocated to Oak Grove from 7:30 p.m. - 11:30 p.m.

**Market relocated to 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 11:00 p.m. Keys can be picked up after 11:00 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-up 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 25

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

FRIDAY, JULY 26

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

BREAKFAST ON THE PATIO *7:30 - 9:00 a.m.*
The Riley Hall Lawn (#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 27

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

THE GRAND SEMINAR *9:30 - 11:00 a.m.*
Chalonnaise - The 3rd Côte
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 28

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 25

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

FRIDAY, JULY 26

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

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

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

THE GRAND SEMINAR *9:30 - 11:00 a.m.*
Chalonnaise - The 3rd Côte
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 27

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 28

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 and lawn 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 Matt Berson of Love & Squalor welcomes you and introduces you to Master of Ceremonies Steven Spurrier and the 2019 Featured Winemakers.

THE GRAND SEMINAR

CHALONNAISE – THE 3RD CÔTE

Health & Human Performance (#48)

Steven Spurrier will guide an in-depth exploration of the wines of the Côte Chalonnaise. The Côte Chalonnaise consists of five communes located in the southernmost part of the Côte d'Or and is enjoying increasing attention as Burgundy lovers discover this lesser-known region. Steven and his panel of top winemakers from the area will present a tasting-tour through the region from Bouzeron in the north to Givry in the south. For more information and speaker bios, see page 8.

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 Phil Oswalt of *Multnomah Athletic Club* (Friday), Allen Routt of *The Painted Lady* (Friday), Matt Bennett of *Sybaris Bistro* (Friday), Patrick McKee of *Estes* (Saturday), Jonnah Koziol of *Recipe* (Saturday), and David Briggs of *Xocolatl de David* (Saturday).

VINEYARD TOUR & WINERY LUNCH

Various Wineries (Group assignment indicated on name badge)

Travel through the vine-covered countryside to a nearby Willamette Valley winery to stroll through a vineyard. Afterward, engage in a blind tasting with winemakers and discuss the nature of Viticulture Areas. 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.

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 2019 can be found on pages 9 and 10.

AFTERNOON ACTIVITIES

The Riley Hall Lawn (#2)

See pages 14 and 15 for descriptions of all afternoon activities.

ALFRESCO TASTINGS

The Dormitory Quad (#38)

Each evening before dinner, the IPNC hosts grand, outdoor tastings where you have the rare opportunity to meet the 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 septette of northwest chefs partner to create a stunning menu from regional ingredients. Featuring the talent of local chefs Kim Boyce of *Bakeshop*, Michael Campbell of *Headwaters at The Heathman*, Sarah Schafer of *Irving St. Kitchen*, Gabriel Rucker of *Little Bird Bistro*, Vitaly Paley of *Paley Hospitality*, Scott Dolich of *Stone Soup*, and Cory Schreiber of *Sysco*. 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 Bettinger, Ben Dyer, David Kreifels, and Jason Owens of *Laurelhurst Market*, Jason Stoller Smith of *Timberline Lodge*, and David Hatfield, Brian Scheehser, and Joshua Young of *South Seattle College*. Sample an extraordinary assortment of delectable desserts prepared by Jamie DeRaeve-Lewis of *Blue Raeven Pie*, Tim Corrigan of *Carlton Bakery*, Kristi Fitzgerald of *Confetti Cupcakes*, Gabe Mieffren of *Elephants Delicatessen*, 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 2019 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Sara Woods of *Canopy Portland*, Leslie Mackie of *Macrina Bakery*, Maylin Chavez of *Olympia Oyster Bar*, Kevin Atchley, Walt Alexander, and Brian Snyder of *Pine State Biscuits*, 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:

A to Z NV Bubbly Rosé

J Vineyards & Winery Cuvée 20 Russian River Valley NV

Scharffenberger Estate Brut NV

Champagne André Clouet 2009 Brut Millesime

MALAT 2013 Brut Rosé Nature

Champagne Laurent-Perrier Cuvée Rosé Brut NV

THE GRAND SEMINAR



CHALONNAISE – THE 3RD CÔTE

Steven Spurrier will guide an in-depth exploration of the wines of the Côte Chalonnaise. The Côte Chalonnaise consists of five communes located in the southernmost part of the Côte d'Or and is enjoying increasing attention as Burgundy lovers discover this lesser-known region. Steven and his panel of top winemakers from the area will present a tasting-tour through the region from Bouzeron in the north to Givry in the south. Amaury Devillard of Château de Chamirey | Domaine de la Ferté (p.28), Thibault Gagey of Maison Louis Jadot (p.29), and Anne-Laure Hernette of Antonin Rodet (p.30) will join Steven for this dynamic tasting and discussion.

Domaine de Villaine
Bouzeron Aligoté 2017

Antonin Rodet, Château de Rully
Rully 1er Cru “La Pucelle” 2016

Domaine de Villaine
Bourgogne Côte Chalonnaise “La Digoine” 2017

Antonin Rodet, Domaine de la Bressande
Rully 1er Cru “Préaux” 2016

Maison Louis Jadot
Givry 2015

Domaine de la Ferté
Givry “Clos de Mortières” 2017

Château de Chamirey
Mercurey 2017

Maison Louis Jadot
Mercurey 1er Cru “Sazenay” 2017

MASTER OF CEREMONIES & GRAND SEMINAR MODERATOR

STEVEN SPURRIER

Decanter's consultant editor Steven Spurrier joined the wine trade in London in 1964 and later moved to Paris where he bought a wine shop in 1971, and then opened the Academie du Vin, France's first private wine school. Spurrier organized the historic 1976 blind tasting between wines from California and France, the Judgement of Paris, forever changing the world's view of New World wines. Spurrier now makes his own Bride Valley Sparkling Wine from his vines in Dorset southeast of London. His latest book, *Wine – A Way of Life*, was released in the fall of 2018.



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.

PAIRING PINOT NOIR: A BALANCING ACT **DILLIN HALL (#33)**

Depending on site, vintage, and climate, Pinot can present at a variety of alcohol levels. With an eye toward this variety, we are putting the moniker 'Pinot is the most versatile red' to the test! Learn the nuances of choosing the right food pairing whether you've got a lean, cool vintage or a plush Pinot from a warm climate or year. Nick Doughty (p.11) and Chris Remy (p.13) will serve four Pinots of varying alcohol levels and explore how foods across a spectrum of salt, spice, fat, and acid affect the wines and vice versa.

GERMAN PINOT NOIR **TJ DAY HALL (#8), ROOM 103**

Pinot noir is called Spätburgunder in Germany, which happens to be the third biggest producer of Pinot noir in the world—larger in quantity than New World regions Oregon and New Zealand. Pinot noir has been grown in Germany for centuries. The cooler climates of Germany produce elegant wines of great complexity and exceptional quality. Taste a range of German Pinots and talk with moderator Stuart Pigott (p.13) and winemakers Fritz Becker of Weingut Friedrich Becker (p.32), Julian Huber of Weingut Bernhard Huber (p.33), and Ernst Loosen of Villa Wolf (p.33) about what makes German Pinot noir so desirable.

PINOT 101 **TJ DAY HALL (#8), ROOM 104**

Join wine experts Paul Gregutt (p.11) and Greg Jones (p.12) as they reveal approachable and accessible tactics to help burgeoning wine-fans to build their palates, as well as their understanding and confidence. Gain a basic understanding of different Pinot-growing regions across the world, as well as the soil and climatic differences that differentiate them from each other. Guests will depart with a level of knowledge that will enable them to confidently pick new exciting wines from wine shops and restaurant lists.

PINOT NOIR & RIESLING **TJ DAY HALL (#8), ROOM 108**

Why are so many producers around the world growing Riesling alongside Pinot noir? There is a recurring group of popular and prolific contenders who produce Riesling in the same terroir as their Pinot noir. In this class, renowned author John Winthrop Haeger (p.14) will guide guests through an exploration of one of Pinot noir's most common, yet unexpected, counterparts. Try examples and hear from winemakers Ross Cobb of Cobb Wines (p.18), Joachim Heger of Weingut Dr. Heger (p.32), Claire Jarreau of Brooks Wines (p. 36), Michael Malat of MALAT (p.16), and Marie Zusslin of Domaine Valentin Zusslin (p.27), as they discuss why Riesling and Pinot noir should grow side-by-side.



UNIVERSITY OF PINOT

CANADIAN PINOT NOIR

TJ DAY HALL (#8), ROOM 109

Hear from esteemed moderators Jamie Goode (p.11) and Treve Ring (p.13) along with winemaker panelists Christine Coletta of Okanagan Crush Pad (p.24), Josh Horton of Lightfoot & Wolfville (p.24), and Harald Thiel of Hidden Bench Estate (p.23) about Pinot noir from three very diverse regions from across Canada: the Okanagan valley, Ontario and Nova Scotia. The Okanagan valley is cool but dry; it is the very northernmost tip of the Sonora desert. The sub-appellation of Beamsville Bench in Ontario, benefits from a topography that provides continuous air circulation, moderating temperatures, yielding consistent growing conditions. Nova Scotia's bucolic Annapolis Valley is the easternmost home to Pinot noir in Canada, featuring stunning vistas of the climate-moderating Bay of Fundy, which boasts the largest tides in the world.

CHILEAN PINOT NOIR

TJ DAY HALL (#8), ROOM 111

Moderator Sara Schneider (p.13), along with winemakers Sofia Araya of Ritual Wines (p.25), Felipe Marín of Casa Marín (p.25), and Felipe Müller East of Tabalí (p.26) leads a tasting exploration of myriad distinctive terroirs from across the western coast of South America. Guests will have the chance to learn about the unique soil compositions and coastal influences that characterize Chilean Pinot. Explore the culture and climate of Chile with some of the country's most dedicated and influential viticulturalists.

STA. RITA HILLS PINOT NOIR

TJ DAY HALL (#8), ROOM 219

Moderator Matt Kettmann (p.12) and panelists John Falcone of Gainey Vineyard (p.19), Julian Howsepian of Kosta Browne (p.19), Adam Lee of Siduri (p.22), Nick De Luca of Alma Rosa (p.16), and Laura Roach of Sanford (p.22) dive into the Sta. Rita Hills AVA, which is located on California's Central Coast in Santa Barbara County. The Pacific Ocean's marine layer and afternoon ocean breezes traverse the coastal valley corridors between the Purisima Hills and the Santa Rosa Hills, creating the perfect environment for growing Pinot Noir, Chardonnay, and other cool climate wine grape varieties. Taste five excellent examples of Sta. Rita Hills Pinot noir and learn from the winemakers about what sets this region apart from the rest.

A CONVERSATION WITH STEVEN SPURRIER

TJ DAY HALL (#8), ROOM 222

Engage in this once-in-a-lifetime chance to have an intimate discussion with IPNC's 2019 Master of Ceremonies, Steven Spurrier (p.8). Share a glass of sparkling wine from his Bride Valley estate in Dorset while getting to know this legend of the wine world. Hear Steven's tales of everything from opening the first private wine school in Paris, to the famous Judgement of Paris, to acting as a consulting editor to *Decanter* magazine. David Millman of Domaine Drouhin Oregon (p.12) will be on hand to facilitate an interactive discussion between Steven and the audience. Pick up an autographed copy of Steven's latest book, *Wine – A Way of Life*.

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.

NICK DOUGHTY, *ELEPHANTS DELICATESSEN*

(PAIRING PINOT NOIR: A BALANCING ACT)

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. 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.

JAMIE GOODE, *WINEANORAK.COM*

(CANADIAN PINOT NOIR)

Jamie Goode is a London-based wine writer who is currently a wine columnist with U.K. national paper, *The Sunday Express*. Jamie came to wine writing through a rather convoluted route. He earned a PhD in plant biology and spent several years working as a book editor before he began publishing the leading wine website wineanorak.com. He has also appeared on television (Richard and Judy, Sky News, BBC Breakfast, and BBC News Channel). He won the 2007 Glenfiddich Wine Writer of the Year award and contributes regularly to a range of publications including *The World of Fine Wine*, *Wine Business International*, *Wines & Vines*, *Sommelier Journal*, *The Drinks Business*, and *Imbibe*. His first book, *Wine Science*, won the Glenfiddich Award for Drinks Book in 2006. His latest book, *Flawless: Understanding Faults in Wine*, was named a Best Wine Book of 2018 by *The New York Times*.

PAUL GREGUTT, *WINE ENTHUSIAST*

(PINOT 101)

An IPNC veteran, Paul Gregutt began writing about lifestyle topics and then was eventually drawn to wine writing and the stories behind the wine. He has been writing about wine from the Pacific Northwest for 30 years, has published one of the big Washington wine texts, entitled *Washington Wines and Wineries* and has served as a contributing author to both the *World Atlas of Wine* and the *Oxford Companion to Wine*. Paul also serves as director of winemaking at Waitsburg Cellars. He is a Contributing Editor for *Wine Enthusiast* magazine, a founding member of the magazine's Tasting Panel, and reviews the wines of Oregon and Canada.

IPNC SPEAKERS CONTINUED

GREG JONES, *LINFIELD COLLEGE*
EVENSTAD CENTER FOR WINE EDUCATION

(PINOT 101)

Gregory V. Jones is the Director of the Evenstad Center for Wine Education, holds the Evenstad Chair in Wine Studies, and is a professor and research climatologist in the Department of Environmental Studies at Linfield College. He specializes in the study of climate structure and suitability for viticulture, and how climate variability and change influence grapevine growth, wine production, and quality. He holds a B.A. and Ph.D. from the University of Virginia in Environmental Sciences with a concentration in the Atmospheric Sciences. His teaching and research interests include meteorology, climatology, hydrology, and agriculture; phenology of plant systems; biosphere and atmosphere interactions; climate change; and quantitative methods in spatial and temporal analysis. He conducts applied research for the grape and wine industry in Oregon and has given hundreds of international, national, and regional presentations on climate and wine-related research. He is the author of numerous book chapters, including being a contributing author to the 2008 Nobel Peace Prize winning *Intergovernmental Panel on Climate Change Report*, and other reports and articles on wine economics, grapevine phenology, site assessment methods for viticulture, climatological assessments of viticultural potential, and climate change.

MATT KETTMANN, *WINE ENTHUSIAST*

(STA. RITA HILLS PINOT NOIR)

A fifth generation Californian originally from San Jose, Matt Kettmann covers California's Central Coast and South Coast for *Wine Enthusiast* magazine, reviewing about 200 wines each month. He is also the senior editor of *The Santa Barbara Independent*, where he's worked since 1999, and has written for *The New York Times*, *Time Magazine*, *Wine Spectator*, and *Smithsonian*. He's working on a book about Santa Barbara County vintners called *Vines & Vision*, and makes a barrel or two of wine each year, a mostly educational affair that started with Sta. Rita Hills Syrah in 2012. He also co-founded New Noise Santa Barbara, a music festival that ran from 2009 to 2015, and serves on the boards of numerous organizations, including Notes for Notes, the Santa Barbara Culinary Experience, Epicurean Santa Barbara, and the Santa Cruz Island Foundation.

DAVID MILLMAN, *DOMAINE DROUHIN OREGON*

(A CONVERSATION WITH STEVEN SPURRIER)

David Millman joined the iconic Domaine Drouhin Oregon (DDO) in 2004 after a 20-year career in the music business, working for several record companies and eventually running his own public relations and marketing firm. The 225-acre estate in Dayton, Oregon includes 105 acres planted to Pinot Noir and Chardonnay, and is certified sustainable by LIVE. In addition to his duties with DDO, David has served on several boards, and has been Board President of both the International Pinot Noir Celebration and Oregon Pinot Camp. He is active in supporting the Salud Auction, and frequently serves on industry committees.

STUART PIGOTT, AUTHOR, WINE WRITER

(GERMAN PINOT NOIR)

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

CHRIS REMY, ELEPHANTS DELICATESSEN

(PAIRING PINOT NOIR: A BALANCING ACT)

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

TREVE RING, FREELANCE WINE WRITER

(CANADIAN PINOT NOIR)

Treve Ring's work is regularly seen in numerous publications including *Meininger's Wine Business International*, *World of Fine Wine*, *Wine & Spirits*, *Sommelier Magazine*, *Wine Enthusiast*, *WineAlign*, *Alchemist*, and *Quench Magazine*, and she is an executive editor at *Gismondi on Wine*, *Scout Magazine*, and *SIP Northwest Magazine*. She tastes thousands of wines each year, and is an established wine judge in Canada, the UK, South Africa and the United States. A certified sommelier, WSET diploma holder, French wine scholar and instructor, and Sherry instructor, she is based on Vancouver Island, Canada, though is most often found on a plane or in a vineyard. Though her travels take her all over the wine world, Treve has spent the last few years concentrating on researching sparkling wine globally.

SARA SCHNEIDER, ROBB REPORT

(CHILEAN PINOT NOIR)

Sara Schneider was *Sunset Magazine's* first Wine Editor. There, she developed and launched the Sunset International Wine Competition as well as the Sunset Wine Club. She co-authored the book *California Wine Country: A Sunset Field Guide* and has also been published in *Cooking Light*, *Coastal Living*, and *RealSimple.com*. **(continued on next page)**

IPNC SPEAKERS CONTINUED

(Sara Schneider, continued from previous page) Sara has been nominated twice for James Beard Foundation Journalism Awards and was awarded the Academy of Wine Communication's Certificate for Excellence in Wine Writing. She has judged numerous wine competitions, including the Concours Mondial de Bruxelles international competition. She now writes for the *Robb Report*.

JOHN WINTHROP HAEGER, AUTHOR (PINOT NOIR & RIESLING)

John Winthrop Haeger, has written about wine since 1986. His articles have appeared in *Connoisseur*, *Wine & Spirits*, *Sunset* and *Saveur*, in the *San Francisco Chronicle*, in Singapore-based *Appetite*, and in Japan's *Wine Kingdom*. His first book about wine, *North American Pinot Noir* (University of California Press, 2004) was named Louis Roederer International Wine Book of the Year for 2005. The second, *Pacific Pinot Noir: A Comprehensive Winery Guide for Consumers and Connoisseurs*, was published in September 2008. *Riesling Rediscovered: Bold, Bright, and Dry*, was published in March 2016.

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.

RIESLING SIP AND STROLL

Enjoy an informal, walk-around tasting of Riesling wines shared by our Featured Wineries from Austria, California, Germany, and Oregon.

CHEESE TASTING

Savor unique cheeses from our partners *Cypress Grove* (Humboldt, CA) and *Tillamook Vintage* (Tillamook, OR) selected to pair perfectly with Riesling.

AUTHORS' RECEPTION

Join Jamie Goode (*Wineanorak.com*), Stuart Pigott (*JamesSuckling.com*), Steven Spurrier (*Decanter*), and John Winthrop Haeger (*Author*) 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 and affogatos.

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.

A SPARKLING TASTING

Explore a selection of sparkling wines shared by our Featured Wineries from Burgundy, California, Champagne, Germany, and Oregon in a casual walk-around setting.

CHEESE TASTING

Savor unique cheeses from our partner *Cypress Grove* (Humboldt, CA) selected to pair perfectly with sparkling wines.

IBÉRICO CARVER

Certified as a Cortador de Jamón and owner of *Iberico Carver* (Dayton, OR), Manuel Antonio Recio will carve delicate slices of true Jamón Ibérico for guests to pair with their sips of sparkling wines.

INTERROBANG VERMOUTH SPRITZERS

Shake it up with a light vermouth spritzer from *Interrobang* (Newberg, OR). Vermouth maker Carr Biggerstaff will mix delightful combinations to excite your senses with intriguing aromatic combinations.

ICE CREAM COOKBOOK SIGNING

Join Tyler Malek (*Salt & Straw*) for a book signing of his first collection of ice cream recipes.

SUNNY DAY KEG WITH HEATER ALLEN

Reset your palate and enjoy another truly Oregon product, fine micro-brew from *Heater Allen Brewing* (McMinnville, OR).

LAWN LOUNGE

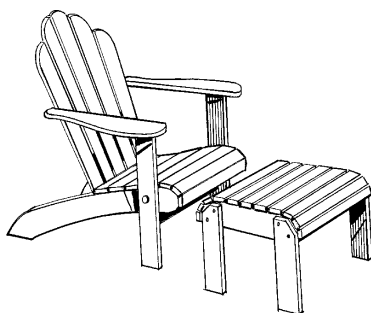
Sit back and relax in our outdoor lounge, or challenge your new IPNC friends to a lawn game. Chilled beverage in hand, there is no better way to rejuvenate for the festive evening to come.

JAZZ & ICED TEA

Enjoy a glass of *Smith Teamaker's* Exceptional Iced Tea, and rest your feet as you relax to music from gypsy-jazz ensemble, *Rio con Brio*.

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 and affogatos.



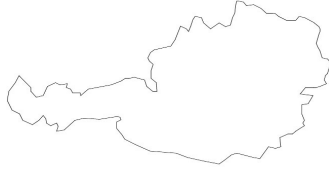
FEATURED WINERIES

AUSTRIA

MALAT

Palt, Austria
Tel: +43 2732 82934
www.malat.at

Represented by Michael Malat
Featured Wine: 2013 Brut Rosé Reserve
Pouring at Friday Alfresco



The Malat Winery, located on the south bank of the Danube River in the Kremstal district of Austria, has been producing exceptional wines since 1722. Ninth generation winemaker Michael has continued this tradition, taking over the fifty hectare estate from his pioneering father Gerald in 2008. Michael studied horticulture in Vienna and developed his mastery of viticulture internationally. Located in Palt, the Malat Estate borders the famous Wachau wine-growing region on the west and stands on the historic geographical hillside Gottweiger Berg. Benefitting from a microclimate regulated by the Danube River, with hot days and cool nights, Malat's wines show a singular spiciness. Vineyard sites are hand-worked, with organic and sustainable practices integral to the winemaking process. A modern boutique hotel opened in 2012, offering guest rooms and dining situated directly upon the beautiful vineyards of this historic and prestigious estate.

CALIFORNIA

ALMA ROSA WINERY

Buelton, California
Tel: (805) 691-9395
www.almarosawinery.com
Represented by Nick de Luca & Debra Eagle
Featured Wine: 2016 Barrel Select Santa Rita Hills
Pouring at Friday Alfresco



Founded in 2005, Alma Rosa Winery is situated on the north-facing slopes of the Santa Rosa Hills in Santa Barbara County. Their wines are layered, vibrant, and balanced, reflecting the terroir of the Sta. Rita Hills. The appellation benefits from cool Pacific Ocean breezes funneled inland through the unique transverse mountain range of this region. The Alma Rosa estate vineyard, El Jabali, was planted to Pinot noir and Chardonnay in 1983 and became the first certified organic vineyard in Santa Barbara County. In 2015, Nick de Luca joined the winery to bring a fresh perspective to our wines. Concurrently, they planted an additional 37 acres of vines, predominately Pinot noir and Chardonnay vines, as well as a small amount of Syrah, Grenache and Viognier. Today, Alma Rosa produces about 5,000 cases of wine.

BOUCHAINE VINEYARDS

Napa, California

Tel: (707) 252-9065

www.bouchaine.com

Represented by Chris Kajani & Erik Goodmanson

Featured Wine: 2016 Swan Clone Estate Carneros

Pouring at Friday Alfresco

Situated on 104 acres of rolling hills with views to San Francisco, Bouchaine Vineyards is the oldest continuously operating winery in the Carneros AVA, located on the southernmost tip of Napa Valley. While Bouchaine was founded in 1981, the estate was originally planted to grapevines in the late 1880s. Meticulous viticulture and sustainable farming techniques, coupled with our estate terroir, allow for crafting Pinot noir and Chardonnay with vivid energy and texture. Bouchaine continually endeavors to create the perfect bottle of wine that embodies the excellence of Burgundy, the exuberance of California, and the terroir of Carneros.

CALERA WINE COMPANY

Hollister, California

Tel: (831) 637-9170

www.calerawine.com

Represented by Mike Waller

Featured Wine: 2016 Selleck Vineyard Mt. Harlan

Pouring at Friday Alfresco

Josh Jensen became a pioneer in American Pinot noir when, taking his cue from the great domaines of Burgundy, he set out in search of limestone in California. In 1975, he founded Calera on the site of an old limekiln on Mt. Harlan in the Gavilan Mountains of California's Central Coast, planting Pinot noir at an average of 2200 feet above sea level. Today, these organic-certified vineyards are recognized as some of the New World's most treasured Pinot noir sites, each renowned for producing distinctive wines of uncommon purity, elegance, and aging potential. Mike Waller, a master of Pinot noir, was named Calera Winemaker in 2009. He has worked alongside Josh Jensen for more than a decade, crafting sophisticated wines with a sense of place that honor the character and complexity of this unique site.

CARTOGRAPH

Healdsburg, California

Tel: (707) 433-8270

www.cartographwines.com

Represented by Alan Baker & Serena Lourie

Featured Wine: 2016 Estate Russian River Valley

Pouring at Friday Alfresco

There's a sense of place in every bottle from Cartograph Wines. The restrained Pinot noir and Alsatian-style whites reflect the cool climates in which their grapes grow, delivering subtle intensity with every sip. The brand logo mimics the journey its founders took to find each other and get to Healdsburg, California. The name itself evokes a map that leads to treasure in the glass. The wines are subtle, nuanced, and delicate. Alan hand selects fruit from every vineyard site, and his winemaking philosophy is one of restraint. **(continued on next page)**

(**Cartograph, continued from previous page**) He harvests grapes when they're a little less ripe and before the sugars get too plentiful, resulting in wines with a higher acidity and slightly lower alcohol. For the Pinot noir, this translates into light floral notes; for the whites, especially the Riesling, it means citrus. Across the board, this approach yields wines that pair with just about any food.

COBB WINES

Occidental, California

Tel: (707) 799-1073

www.cobbwines.com

Represented by Ross Cobb & Lily Anderson

Featured Wine: 2015 Diane Cobb Coastlands Vineyard
Sonoma Coast

Pouring at Friday Alfresco

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

ENROUTE

Sebastopol, California

Tel: (707) 944-2412

www.enroutewinery.com

Represented by Michael Accurso & Andrew Delos

Featured Wine: 2017 Les Pommiers Russian River Valley

Pouring at Saturday Alfresco

Established in 2007 by the partners of Napa Valley's Far Niente winery, EnRoute is the culmination of a more than 40-year passion for Pinot. The journey convinced the founders of EnRoute that the best opportunity to consistently and successfully create the focused, textured, and yet graceful, Pinot noir wines they treasure is in the Russian River Valley. They have made a serious and deep commitment to the region, drawing from a rich tradition of meticulous vineyard selection, precision farming practices, and exemplary winemaking.

GAINNEY VINEYARD

Santa Ynez, California

Tel: (805) 688-0558

www.gainneyvineyard.com

Represented by John Falcone & Helen Falcone

Featured Wine: 2016 Limited Selection Sta. Rita Hills

Pouring at Friday Alfresco

The Gainneys' three ranches are located in two of Santa Barbara County's most esteemed appellations: the Santa Ynez Valley and the Sta. Rita Hills. Each ranch offers a unique combination of soil types, microclimate, sun exposure and grape varieties, ensuring great complexity in our wines. They grow warm climate varieties at their Home Ranch in the warmer, eastern end of Santa Ynez Valley and cool climate varieties at their Evan's Ranch and Rancho Esperanza in the cool, marine-influenced Sta. Rita Hills appellation. Gainey was one of the pioneering wineries to establish the Sta. Rita Hills appellation. All three of these ranches yield grapes of exceptional character, allowing Gainey to craft 100% estate-grown wines.

J VINEYARDS & WINERY

Healdsburg, California

Tel: (888) 594-6326

www.jwine.com

Represented by Nicole Hitchcock & Morgan Diamant

Featured Wine: 2016 Canfield Vineyard

Russian River Valley

Pouring at Friday Alfresco

Founded in 1986 in the heart of the Russian River Valley, J Vineyards & Winery has earned a reputation as one of the top traditional method sparkling and varietal wine producers in California. Known for celebrated estate vineyards and world-class hospitality, what truly sets J apart is its dedication to elevated, small-lot winemaking techniques. Winemaker Nicole Hitchcock showcases the depth and diversity of the Russian River Valley, Sonoma Coast and beyond with a portfolio of acclaimed single-vineyard Pinot noir and Pinot noir blends. Each wine tells a different story of its site and clones, crafted with J's signature complexity, delicate texture, and longevity. A pioneer in wine and food pairing, the renowned hospitality center in Healdsburg offers an intriguing selection of tasting experiences, including innovative culinary pairings created by J Executive Chef Carl Shelton in the Bubble Room.

KOSTA BROWNE WINERY

Sebastopol, California

Tel: (707) 823-7430

www.kostabrowne.com

Represented by Julien Howsepian & Neil Bernardi

Featured Wine: 2016 Cerise Vineyard Anderson Valley

Pouring at Saturday Alfresco

The vision of Kosta Browne is to be the global benchmark for California Pinot noir and Chardonnay. Their team is obsessed with quality, and they apply the same meticulous approach across grape growing, sourcing, and advanced cellar practices. At Kosta Browne, they extend their commitment to excellence through gracious hospitality. With every bottle, they want to tell the story of California's most sought-after wines.

LAETITIA VINEYARD & WINERY

Arroyo Grande, California

Tel: (805) 481-1772

www.laetitiawine.com

Represented by Eric Hickey & Georgie Hackett

Featured Wine: 2016 Reserve du Domaine

Arroyo Grande Valley

Pouring at Saturday Alfresco

At Laetitia, they are passionate about producing premium estate wines that showcase the distinctive qualities of the Arroyo Grande Valley. Located in southern San Luis Obispo County in California's Central Coast, their property overlooks the Pacific Ocean. Originally known for methodé champenoise sparkling wines, Laetitia is just as well known for handcrafted Pinot noir, Chardonnay, and more. A deep and abiding respect for Laetitia's estate-grown fruit is the mark of Eric Hickey's winemaking. Beginning his hands-on training in the cellar at the tender age of 16, Eric has lived and breathed Laetitia all the way to the top, where he is now the Head Winemaker and the winery's President. While Eric makes a point of experimenting with small lots each vintage, his style is fundamentally built upon finding balance, finesse, and the essence of the fruit he has come to know for so many years.

MASÚT

Redwood Valley, California

Tel: (707) 485-5466

www.masut.com

Represented by Jake Fetzer

Featured Wine: 2016 Estate Vineyard Eagle Peak

Mendocino County

Pouring at Saturday Alfresco

Founders Ben and Jake Fetzer launched Masút Vineyard & Winery with a focus to produce estate Pinot noir. The brothers are the grandsons of Barney Fetzer, who built Fetzer Vineyards with his family. In the early 1990s, their father, Robert Fetzer, was eager to begin a new chapter. He purchased a 1,200-acre property, which he named Masút, a Native American word meaning "dark, rich earth." They began to plant Pinot noir in this untapped mountainous area. Their efforts eventually established the Eagle Peak appellation in Mendocino County, where they are the sole winery. The vineyard is 35 acres of Pinot noir which straddle the western mountains at the headwaters of the Russian River.

MINDEGO RIDGE VINEYARD

Saratoga, California

Tel: (650) 749-0059

www.mindegoridge.com

Represented by David Gollnick & Stacey Gollnick

Featured Wine: 2016 Santa Cruz Mountains

Pouring at Saturday Alfresco

Mindego Ridge is a small 10-acre vineyard perched at lands' end in the Santa Cruz Mountains, and is lovingly farmed by husband and wife owners, David and Stacey Gollnick. The vineyard sits on a dramatic, south-facing hillside that steeply slopes up to 950 feet in elevation with shallow soils composed of silty clay loam over sandstone and fractured shale. On a site

that is cool, temperate, and just eight miles from the Pacific and adjacent to redwoods, Dave and Stacey planted the vineyard in 2009. They made this their home with a passion for farming and a mission to produce 100% estate grown, single-vineyard wines that authentically express the marine-influenced mountain terroir. In 2013, Dave and Stacey partnered with renowned winemaker Ehren Jordan, who crafts the wines in small lots with minimal intervention to produce site-inspired Pinot noir and Chardonnay with extraordinary balance and finesse.

MOSHIN VINEYARDS

Healdsburg, California

Tel: (707) 433-5499

www.moshinvineyards.com

Represented by Rick Moshin & Richard Milkovich

Featured Wine: 2016 Rosalina Vineyard

Russian River Valley

Pouring at Saturday Alfresco

Back in 1989, then math professor and grape broker, Rick Moshin purchased his first Pinot noir vineyard in the Russian River Valley and started a new career as a farmer and winemaker. This year, his family-owned and -operated Moshin Vineyards is celebrating its 30th anniversary, still making premium-quality wines at its solar-powered, gravity-flow winery on Healdsburg's Westside Road. Moshin specializes in single-vineyard and estate-blend Pinot noir, but also makes Chardonnay, Sauvignon blanc, Zinfandel, Merlot, dessert wines, traditional-method sparkling wine, and a crowd-pleasing Rosé of Pinot noir that won Double Gold in the 2019 San Francisco Chronicle Wine Competition.

PAUL HOBBS WINERY

Sebastopol, California

Tel: (707) 824-9879

www.paulhobbs.com

Represented by Jennie Murphy & Matt Hobbs

Featured Wine: 2016 Katherine Lindsay Estate

Russian River Valley

Pouring at Saturday Alfresco

Pioneering winemaker Paul Hobbs established his eponymous winery in 1991 in Sebastopol, CA. After several years sourcing fruit for the winery, Paul Hobbs discovered a vineyard in the Laguna Ridge neighborhood of the Russian River Valley and named the estate in honor of his great-grandmother, Katherine Lindsay, who founded the Hobbs family farm in upstate New York. The site became the winery's home in 2003 and exemplifies his vision and dedication to sustainability and his on-going quest to refine the art of winemaking with minimal intervention, yet meticulous care. Today, Paul Hobbs Winery farms a collection of acclaimed estate and growers' vineyards in the Russian River Valley, 'true' Sonoma Coast, Carneros, and Napa Valley.

PERCEPTION

Calistoga, California

www.perceptionwines.com

Represented by Mark Ray & Missy Ray

Featured Wine: 2016 Russian River Valley

Pouring at Saturday Alfresco

Perception is dedicated to producing small quantities of the finest quality Pinot noir using fruit from family-owned vineyards in the Russian River Valley and on the Sonoma Coast. The winery was founded in 2007 by winemaker Mark Ray, who spent nearly a decade honing his craft working alongside some of North America's most renowned winemakers, including Steve Leveque at Robert Mondavi, Ehren Jordan at Turley Wine Cellars and Neyers Vineyards, and Bob Cabral at Williams Selyem. In an era when words like "handcrafted" and "artisan" have largely lost their meaning, Mark keeps production extremely small so that he can personally oversee every detail of the winemaking. These small-lot wines are created through passion, dedication, and long hours: a labor of love and care. Wines that are to be enjoyed among friends, on the dinner table, with family, accompanied by music and laughter. A simple pleasure that brings smiles, joy, and gives purpose.

SANFORD WINERY

Lompoc, California

Tel: (800) 426-9463

www.sanfordwinery.com

Represented by John Terlato & Steve Fennell

Featured Wine: 2016 Dominio del Falcon Sta. Rita Hills

Pouring at Saturday Alfresco

In the early 1970s, the first vines were planted in Sta. Rita Hills at the now-legendary Sanford & Benedict Vineyard. For nearly 50 years, this vineyard – a site that *Wine Enthusiast* lists as one of the five most important and iconic vineyards in the state of California – has set the standard for quality in the region and is home to the oldest Pinot noir vines all of Santa Barbara county. The voice of this vineyard is what made Sanford Winery special then and is what continues to make Sanford Winery special today. At Sanford, they strive for wines that are balanced, nuanced and memorable; wines that exceed expectations. Every wine they produce must speak of the "place," so they pay close attention to the voice of their historic vineyard and employ a strict minimalist intervention philosophy.

SIDURI WINES

Santa Rosa, California

Tel: (707) 433-6000

www.siduri.com

Represented by Adam Lee

Featured Wine: 2016 Garys' Vineyard

Santa Lucia Highlands

Pouring at Saturday Alfresco

Siduri, named for the Babylonian goddess of wine, is the result of our founder, Adam Lee's, love of Pinot noir, and his dream that he could make great wines of his own. Today, Siduri's breadth and depth of Pinot noir is truly unique. They specialize in cool-climate Pinot noir, producing wines that represent regions and

single-vineyards from five major AVAs spanning from Oregon's Willamette Valley to California's Santa Barbara County.

TEN ACRE WINERY

Healdsburg, California

Tel: (855) 810-2273

www.tenacrewinery.com

Represented by Michael Zardo & Lay Procopenko

Featured Wine: 2016 Earl Stephens Russian River Valley

Pouring at Saturday Alfresco

Ten Acre started with a real place. An exceptional piece of land in the Russian River Valley was the beginning of it all. At Ten Acre, they added vines row-by-row and clone-by-clone to create their dream. Ten Acre is also an idea about how grapes should be grown, and wines made: thoughtfully, by hand, and with respect for the character and complexity of the land they celebrate. Winemaker Michael Zardo's barrel-by-barrel approach yields deeply expressive wine, with each bottling honoring the essence of its vineyard roots.

THOMAS FOGARTY WINERY

Woodside, California

Tel: (650) 851-6777

www.fogartywinery.com

Represented by Tommy Fogarty & Nathan Kandler

Featured Wine: 2016 Rapley Trail Vineyard

Santa Cruz Mountains

Pouring at Saturday Alfresco

In 1978, Dr. Thomas Fogarty and Michael Martella planted vines and built a small estate winery in the rugged Santa Cruz Mountains, 2,000 feet above sea level. The coastal climate, high elevation, and thin rocky soils are unique and define the authentic site-expressive wines. Today, Tom Fogarty Jr. runs Thomas Fogarty Winery while winegrower Nathan Kandler produces distinctive Pinot noir and Chardonnay from 25 acres of estate vineyards on eight unique sites in the Santa Cruz Mountains appellation.

CANADA

HIDDEN BENCH ESTATE WINERY

Beamsville, Ontario, Canada

Tel: (905) 563-8700

www.hiddenbench.com

Represented by Harald Thiel & Jay Johnston

Featured Wine: 2017 Estate Beamsville Bench

Pouring at Saturday Alfresco

Founded in 2003, Hidden Bench is an artisanal, estate winery situated in the heart of the Beamsville Bench sub-appellation of Niagara. This boutique winery, whose mantra is "Sustainability, Terroir, Technology and Passion," has established a reputation for excellence both domestically and internationally due to the consistent benchmark quality of its wines. **(continued on next page)**



(Hidden Bench Estate, continued from previous page)
Reputed for its forward-thinking use of environmentally sustainable practices as well as the superb quality of its wines, Hidden Bench farms its low yield vineyards using organically certified practices, employs geothermal technology to control cellar and wine process temperatures, and is the only Ontario winery to generate its own electricity through 105 solar panels.

LIGHTFOOT & WOLFVILLE VINEYARDS

Wolfville, Nova Scotia, Canada

Tel: (902) 542-7774

www.lightfootandwolfville.com

Represented by Josh Horton & Kristi Barclay

Featured Wine: 2016 Ancienne

Pouring at Saturday Alfresco

Family owned and operated by eighth-generation farmers, Lightfoot & Wolfville Vineyards is a Demeter certified biodynamic farm-winery located in the heart of the Annapolis Valley in Nova Scotia, Canada. With close proximity to the Bay of Fundy, and the world's highest tides, coastal breezes and temperature moderation help create wines with great distinction. The focus is on terroir-driven, cool-climate wines, including traditional method sparklings, Chardonnay, Pinot noir, and aromatic whites such as Riesling. At a current annual production of 10,000 cases, Lightfoot & Wolfville's winemaking program is about a return from modern, large-scale methods to classic, artisanal viticulture and enology. The fruit is 100% hand-harvested, processed using a traditional basket press, and fermented with indigenous, wild yeasts. Opened in 2017, the state-of-the-art Lightfoot & Wolfville winery facility features modern, barn architecture, a farm-to-table culinary program, and operates as a bespoke event venue.

OKANAGAN CRUSH PAD WINERY

Summerland, British Columbia, Canada

Tel: (250) 494-4445

www.okanagancrushpad.com

Represented by Christine Coletta & Tom Swope

Featured Wine: 2015 Haywire 'Waters & Banks'

Pouring at Friday Alfresco

The journey began in 2006 when Christine Coletta and Steve Lornie planted a 10-acre site in Summerland, British Columbia and named it Switchback Vineyard. Three years later, a tiny crop yielding 168 cases was harvested. Curiosity won out over practicality, Haywire was launched and there was no turning back. In 2011, Coletta and Lornie opened Okanagan Crush Pad, an innovative custom winemaking facility, to give Haywire a home. Today, their venture includes 380 acres of vineyard and farmland, and Haywire has two sister brands: Free Form and Narrative. Their signature wines include Pinot gris, Pinot noir, Gamay noir, Sauvignon blanc and traditional method sparkling. Haywire is recognized as making game-changing wines with New Zealander Matt Dumayne at the helm, and Alberto Antonini and Pedro Parra consulting. The team is committed to organic farming and creating wines that let the natural beauty of the Okanagan Valley shine through.



CHILE

CASA MARÍN

Cartagena, Chile

Tel: +56 (9) 8 777 6786

www.casamarin.cl

Represented by Felipe Marín & Jamie Verbraak

Featured Wine: 2014 Litoral

Pouring at Friday Alfresco

Nothing describes this winery better than the story of a woman, María Luz Marín, who persevered to create fine and exclusive wines. In 2000, against advice from colleagues and experts, she decided to establish her winery in Lo Abarca, a small town in the San Antonio Valley. Despite warnings about problems with location, the cool climate, and people's disbelief, she was successful in developing a vineyard and winery whose wines have received numerous world awards, helping position Chile in a distinct light with its high quality, high value wines. Her son, Felipe Marín, follows in her footsteps as a winemaker. Together they have created some of the most awarded Chilean wines outside of the country in the icon and premium categories, and they dedicate themselves exclusively to the winery. In general, it is the Marín family team – siblings and children – who continue to passionately support this boutique winery's growth.

RITUAL

Casablanca, Chile

Tel: +56 (3) 2 232 9999

www.ritualwines.com

Represented by Sofia Araya

Featured Wine: 2016 Ritual

Pouring at Saturday Alfresco

Ritual's organic estate is situated in the extreme eastern end of Chile's Casablanca Valley, set against the sweeping beauty of the coastal range and heavily influenced by the cooling effects of the Pacific Ocean and Humboldt Current. Vineyards are surrounded by 6000 acres of native forest, creating a balanced, biodiverse landscape for healthy vines to thrive alongside natural wildlife corridors and native vegetation. The grapes are hand-harvested in small batches at first light in the cool morning and carefully double-sorted. Whole berries are added to open-top tanks with hand punch-downs during fermentation. Wines are basket pressed, and only native yeasts are used obtaining a natural balance and greater purity. During university, Sofia Araya worked as a winemaker at Casa Lapostolle, and then at Luis Felipe Edwards for four years. In 2009 she was offered the assistant winemaking job at Viñedos Veramonte, which is the parent company for Ritual wine. She now oversees the production of Veramonte, Primus, and Ritual wines.

TABALÍ

Limari, Chile

Tel: +56 (2) 2 352 6800

www.tabali.com

Represented by Felipe Müller East

Featured Wine: 2015 Talinay

Pouring at Friday Alfresco

The particular nature of the terroir in each of Tabalí's vineyards means that their wines are appreciated by people who value wines with character. They are the pioneers and one of the biggest innovators in developing viticulture in the Limari Valley. With the objective of seeking new terroirs in the valley, the company bought the former El Bosque vineyard in the mountainous sector of Río Hurtado in 2010. Here it planted a vineyard at an altitude of 1,600 metres, which made Tabalí the only winery to own vineyards from the ocean to the mountains in the same valley. Viña Tabalí chooses slopes facing away from the sun, which are unique and exceptional terroirs for singular wines. The indigenous El Molle people lived in the Limari River Valley. The cellar at Viña Tabalí was designed and built to be reminiscent of the Molle way of life. Built right on the ravine, the building fits naturally into its environment.

ENGLAND

BRIDE VALLEY

Litton Cheney, Dorset, England

Tel: +44 1308 482767

www.bridevalleyvineyard.com

Represented by Steven Spurrier

University of Pinot ONLY



After 50 years in the wine trade, Steven Spurrier, inspired by the unique chalky soils on his wife Bella's Dorset sheep farm, decided to join the English sparkling wine revolution. He enlisted the help of Jean-Charles Boisset and the expertise of Boisset's sparkling production team in France to establish his new endeavor. In 2008, they selected 13 of the finest Chardonnay, Pinot noir and Pinot Meunier clones from Burgundy's famous Pépinières Guillaume vine nursery to match each individual plot. Now the farm has more than 24 acres under cultivation and produces three delicious wines from the limestone-rich, chalky Kimmeridgian soils above the beautiful Dorset village of Litton Cheney. Some 42,000 vines are closely planted on mostly south-facing slopes on their 200-acre farm on South Dorset's Jurassic Coast.

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: 2016 Bollenberg LUFT Harmonie

Pouring at Saturday Alfresco

In 1691, Domaine Valentin Zusslin was founded in the southern part of the Alsace region. Since 2000 the 13th generation, brother and sister, Jean-Paul and Marie 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.

BURGUNDY

MAISON AMBROISE

Prémeaux-Prissey, France

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

www.ambroise.com

Represented by Bertrand Ambroise

Featured Wine: 2017 Vosne Romanée “Aux Damaudes”

Pouring at Saturday Alfresco

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

CHÂTEAU DE CHAMIREY

Mercrey, France

Tel: +33 (0)3 85 45 21 61

www.chamirey.com

Represented by Amaury Devillard

Featured Wine: 2012 Mercrey 1er Cru Les Cinq

Pouring at Friday Alfresco

The domaine of Château de Chamirey is planted in the best terroirs of Mercrey, covering 95 acres, of which 38 are located amongst the most renowned Premiers Crus of the appellation. The domaine consists of 37 hectares (27 reds, 10 whites, 15 of which are Premier Cru) reflecting the diverse soils and microclimates found within the Mercrey appellation. The whites are fresh, lively, and well-balanced. Château de Chamirey red is true indulgence. It has a silky texture, and is very fruity, typically showing the flavour of cherries. The estate includes six big plots of Premier Cru in the village of Mercrey, which is almost half of the village's agricultural area. The château overlooks the village of Chamirey and was built in the 18th century.

DOMAINE DE LA FERTÉ

Givry, France

Tel: +33 (0)3 85 45 21 61

www.domaine-de-la-ferte.com

Represented by Amaury Devillard

Grand Seminar Only

The 6.25 acres of Domaine de la Ferté, of which 2.5 are amongst the most renowned Premiers Crus of the appellation, are planted with 10,000 plants per 2.5 acres, according to Burgundian tradition. This is the most important density, compared to all other wine producing areas, and a practice that guarantees high quality wines. Vineyards are run in a reasoned wine-growing way. The average age of the vineyards is 35 years old. The grapes are hand-harvested, then sorted out before going in vats, in order to eliminate the immature and damaged ones. Vatting is long and divided into three steps: pre-fermentation maceration, maceration, post-fermentation maceration. The wines are then aged mostly in oak barrels (around 18 months), of which a quarter is changed every year. The wines are bottled when they are on their fruit and flower primary aromas.

DOMAINE FOUGERAY DE BEAUCLAIR

Marsannay-la-Côte, France

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

www.fougeraydebeauclair.com

Represented by Patrice Ollivier

Featured Wine: 2017 Fixin "Clos Marion"

Pouring at Saturday Alfresco

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.

MAISON LOUIS JADOT

Beaune, France

Tel: +33 (0)3 80 22 10 57

www.louisjadot.com

Represented by Thibault Gagey

Featured Wine: 2015 Beaune 1er Cru Clos des Ursules

Pouring at Friday Alfresco

Louis Jadot was founded by Louis Henry Denis Jadot in 1859. The first vineyard bought by the Jadot family is the Beaune vineyard, Clos des Ursules, in 1826. The family wine company produces and markets Burgundy wine. It operates both its own vineyards and buys grapes from other growers. It controls 270 hectares (670 acres) of vineyards in Burgundy (including Beaujolais Crus) and produces only Appellation d'Origine Contrôlée (AOC) wines. Louis Jadot also owns vineyards in the Mâconnais region: Domaine Ferret in Fuissé and in the Beaujolais region in Moulin à Vent: Château des Jacques. In 1996, Louis Jadot partnered with Tonnellerie Vicard and created its own cooperage called Cadus, in order to produce French oak barrels crafted in the Burgundian tradition.

DOMAINE LUCIEN JACOB

Échevronne, France

Tel: +33 (0)3 80 21 52 15

Represented by Jean-Michel Jacob & Christine Jacob

Featured Wine: 2016 Savigny les Beaune 1er Cru

Les Peuillets

Pouring at Saturday Alfresco

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

ANTONIN RODET

Mercrey, France

Tel: +33 (0)3 85 98 12 12

www.rodet.com

Represented by Anne-Laure Hernette

Featured Wine: 2016 Château du Rully

Rully 1er Cru Molesme

Pouring at Friday Alfresco

To ensure high quality grapes, Rodet has embraced the concept of “viniculture”, a word which is the contraction of “vinification” and “viticulture”. The function of a viniculturalist incorporates two distinct and essential phases in winemaking: work in the vineyard and in the cellar. Anne-Laure Hernette is the viniculturalist and ambassador. She creates the blends and guarantees the consistency of quality and style. She also chooses the best available grapes. She works hand-in-hand with Georges Piazzon, the estate vineyard manager and his team to follow the vine development and gives advice on viticultural practice. Rodet cultivates the vineyards of the Domaine du Château de Rully and they are responsible for their exclusive distribution around the world. The winery is situated just a few metres from the Clos Antonin Rodet as you enter the village of Mercrey.

DOMAINE DE VILLAINÉ

Bouzeron, France

Tel: +33 (0)3 85 91 20 50

www.de-villaine.com

Grand Seminar Only

Domaine de Villaine is located in Bouzeron, nestled in the Côte Chalonnaise region between Chassagne-Montrachet and Santenay to the north and Rully and Mercrey to the south. Planted with vines by the monks of Cluny in the Middle Ages, this small, sunny valley has a rich and lengthy tradition of producing quality wines which reflect their exceptional terroir. Here, vines are grown exclusively on the slopes: the nutrient-poor, limestone-rich soil allows precise yield control, while a warm microclimate favors ripening of the grapes. To respect the natural balance and interaction of the soil and vines, they use no pesticides or herbicides, and fertilizer use is restricted to organic vegetal compost. To create a wine that rises to the potential of the varietal and the terroir, Domaine de Villaine controls its yield through selective planting and a regimen of severe pruning and occasional pre-harvest thinning.

CHAMPAGNE

CHAMPAGNE LAURENT-PERRIER

Tous-sur-Marne, France

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

www.laurent-perrier.com

Represented by Naomi Smith

Featured Wine: Cuvée Rosé Brut NV

Pouring at Saturday Alfresco

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, resurrected the non-dosage Champagne category with the introduction of Ultra Brut in 1981, and sparked the revival of non-vintage rosé Champagne in 1968. 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.

CHAMPAGNE LOUIS ROEDERER

Reims, France

Tel: +33 (0)3 26 40 42 11

www.louis-roederer.com

Represented by Cynthia Challacombe

Featured Wine: Brut Premier NV

Pouring at Friday Alfresco

Originally founded in 1776, Champagne Louis Roederer continues as one of the very rare Champagne houses to remain firmly in the hands of the same family, since 1832. For three centuries, seven successive generations have been responsible for building a reputation for unparalleled quality and continuity. Its focus on meticulous viticulture, best demonstrated with an ongoing conversion to organic and biodynamic vineyards — totaling 593 acres — accounts for the House's success and enduring excellence, spanning its non-vintage Brut Premier to the highly prized Cristal cuvée. Remarkably, 100% of the House's vintage-dated wines are estate-produced.

GERMANY

WEINGUT FRIEDRICH BECKER

Schweigen, Germany

Tel: +49 06342 / 290

www.friedrichbecker.de

Represented by Friedrich Wilhelm Becker & Jenna Fields

Featured Wine: 2014 Grand Cru Heydenreich

Pouring at Friday Alfresco



At Weingut Friedrich Becker, the goal is simple yet ambitious: to create the best possible wines from their outstanding soil and terroir. To achieve this goal, a winemaker has to be in tune with nature. For Friedrich Becker, the wealth of creation is not merely the basis of their work, but an inspiration. Every year they are presented with new challenges and unique requirements that inform the personality of each vintage – this is what motivates and leads them on a path of continuous learning. The sum of all insights throughout the decades has enabled them to create some truly outstanding wines – for which they are thankful, and they will continue to strive to perfect their craft. Wine, its cultivation and production, and even the way it's enjoyed, will continue to evolve, and they are looking forward to bringing the joy of Becker wines to many more generations to come.

DR. HEGER

Ihringen am Kaiserstuhl, Germany

Tel: +49 7668 99511 0

www.heger-weine.de

Represented by Joachim Heger & Silvia Heger

Featured Wine: 2014 Vorderer Winklerberg

GG VDP Grosse Lage

Pouring at Friday Alfresco

Just a few miles from the French border, in Germany's southernmost region of Baden, Joachim Heger farms the extraordinary grand crus (Grosses Gewächs) of Ihringer Winklerberg and Achkarrer Schlossberg. Joachim Heger's grandfather, Dr. Max Heger, was a country doctor in Ihringen. He established Dr. Heger estate in 1935 and bought vineyards in the "Ihringer Winklerberg" and the "Achkarrer Schlossberg", which are recognized as the best sites in the "Kaiserstuhl". On the steep slopes of the volcanic Kaiserstuhl, Joachim gives voice to unique, delicious, age-worthy expressions of Pinot noir (Spätburgunder). For close to 40 vintages, his work has revolutionized the way we can interpret the potential of this ancient wine region. Burgundian varieties thrive here, beneficiaries of a startlingly warm climate, where sun-baked volcanic hills are crowned with wild cacti. Joachim made a name for himself and for Baden with Pinot noir, but he also embraces classic Germanic varieties, such as Riesling and Silvaner, by allowing each to work its magic on the unique volcanic and loess soils. The results are supremely fresh, energetic wines of unmistakable depth and character.

WEINGUT BERNHARD HUBER

Malterdingen, Germany
Tel: +49 7644 929 722 0
www.weingut-huber.com
Represented by Julian Huber
Featured Wine: 2010 Sommerhalde
Pouring at Friday Alfresco

Described by *World of Fine Wine* as “one of the most important wine producers in Germany of the past 20 years” Bernard Huber’s small, family owned estate sits to the east of the famous Kaiserstuhl in the Baden village of Malterdingen. Huber wines are often mistaken for Burgundy due to the cool, wet Malterdingen weather and its limestone soils, which are very similar to those found in the Cote d’Or. Records show that Cistercian Monks brought Pinot noir to Malterdingen almost 700 years ago, planting the Wildenstein parcel in the Bienenberg vineyard. As today’s Burgundian Grand Cru sites prove, when it comes to Pinot noir, the Monks had an eye for terroir. Today the estate is run by Bernard’s son Julian Huber, with the same winemaking team that was there in Bernard’s time. The more vintages the young Julian Huber gets under his belt, the more it becomes obvious what a gifted winemaker he is.

VILLA WOLF

Wachenheim, Germany
Tel: +49 6571 1463 0
www.villawolf.com
Represented by Ernst Loosen
Featured Wine: 2012 Spätburgunder Alte Reben
Pouring at Friday Alfresco

For Ernst Loosen, taking on the J.L. Wolf estate was déjà vu all over again. As with Dr. Loosen, he seized the opportunity to revitalize a neglected wine estate blessed with excellent vineyards. Founded in 1756, in the Pfalz region of Germany, the J.L. Wolf estate (now called Villa Wolf) was a successful and highly regarded winery for more than two centuries. It entered an especially glamorous era with the construction of its Italianate estate house and villa in 1843. The goal at Villa Wolf is to produce wines that express the pure, authentic terroir of the Pfalz. Since 2011, the estate has been managed by a talented and dedicated young team that previously worked at Dr. Loosen. Sumi Gebauer and Patrick Möllendorf have brought renewed energy and focus to the viticulture and winemaking at Villa Wolf. They employ sustainable viticultural practices and emphasize gentle handling of the fruit through traditional, minimalist winemaking.

NEW ZEALAND

MT. BEAUTIFUL

Spotswood, North Canterbury,
New Zealand

Tel: +64 3 3192993

www.mtbeautiful.com

Represented by Robert Watkins & Suzanna Mannion

Featured Wine: 2016 North Canterbury

Pouring at Saturday Alfresco



Owner, scholar-entrepreneur, and New Zealand native David Teece, along with his wife Leigh, believes their homeland “produces some of the best products in the world and aficionados everywhere should have a chance to experience them.” Mt. Beautiful Wines from North Canterbury reflect their passion for New Zealand. By producing elegant, certified-sustainable, estate-grown wines, David and Leigh have found a way to truly encapsulate in the bottle the climate and the richness of the land. Mt. Beautiful is uncompromising in quality and faithful to the terroir. As pioneers of the North Canterbury region, David and Leigh were looking to invest in David’s homeland in a way that would allow expression of their passion for farm-to-table food and wine, while energizing the community to which they are so genuinely committed. By creating the Mt. Beautiful Vineyard and adopting certified-sustainable practices, they are able to be dedicated guardians of the land, and good stewards of their heritage.

OREGON

ALEXANA WINERY

Newberg, Oregon

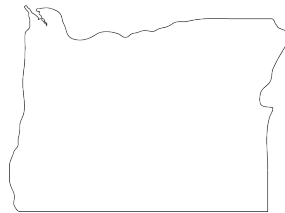
Tel: (503) 537-3100

www.alexanawinery.com

Represented by John Gabelhausen, Dr. Madaiah Revana
& Bryan Weil

Featured Wine: 2016 Signature Dundee Hills

Pouring at Friday Alfresco



Alexana Winery was born out of a chance meeting between veteran Oregon winemaker Lynn Penner-Ash and Dr. Madaiah Revana, owner of Revana Family Vineyard in St. Helena, California. In 2005, with the guidance of Penner-Ash, Dr. Revana acquired an 80-acre estate located on the northwestern edge of the Dundee Hills where iron-rich volcanic soils converge with the ancient marine sedimentary soils of the Yamhill-Carlton AVA. With a total of 18 unique soil types, each vineyard block of Pinot noir, Chardonnay, Riesling, and Pinot gris is individually cultivated in celebration of the property’s diverse soils, clonal selections, and microclimates using LIVE certified sustainable farming practices. In the cellar, Winemaker Bryan Weil carries out a minimalist approach by focusing on small lot fermentations and native yeasts to produce highly rated wines that express a distinct sense of time and place.

AMALIE ROBERT ESTATE

Dallas, Oregon

Tel: (503) 882-8833

www.amalierobert.com

Represented by Ernie Pink & Dena Drews

Featured Wine: 2016 Wadenswil Clone Willamette Valley

Pouring at Friday Alfresco

Dena and Ernie's adventure with Pinot noir began in a Parisian café with a great meal and an ethereal bottle of red Burgundy. Today, Amalie Robert Estate is 55,000 vines covering 35 acres stitched into the sedimentary soils just outside of Dallas, Oregon. They sustainably farm their vineyard and only use estate-grown fruit for Amalie Robert Estate wines. Their multi-level, gravity flow winery is comprised of 1,200 tons of concrete, mostly underground. Their Pinot noirs are fermented with whole clusters, indigenous yeast, and are barrel aged and blended for complexity and age-worthiness. Amalie Robert is Dena's middle name, "Amalie" (AIM-a-lee) and Ernie's, "Robert."

ANAM CARA CELLARS

Newberg, Oregon

Tel: (503) 537-9150

www.anamcaracellars.com

Represented by Sheila Nicholas & Nick Nicholas

Featured Wine: 2016 Reserve Nicholas Vineyard

Chehalem Mountains

Pouring at Friday Alfresco

Nick and Sheila Nicholas have made each Anam Cara wine from vines they first planted in 2001. Over the years, they have learned the vineyard's unique character, adapting organic farming practices to reflect the rhythm of the land. Today their wines are known for a unique elegance that reflects the cool, breezy site. Originally from California (Nick) and Scotland (Sheila), the couple met in London and eventually returned stateside. Drawn to the adventurous Pacific Northwest, they brought their young family to Oregon, and the 30 acres of rundown walnut, plum and filbert orchard, which would become Nicholas Vineyard. The couple have since downsized to six acres and continue to live at the vineyard, farming it themselves. The words Anam Cara are Celtic for "friend of my soul" and signify the family's connection to the land, the vines it supports, and their wines.

ANDREW RICH WINES

Carlton, Oregon

Tel: (503) 852-6100

www.andrewrichwines.com

Represented by Andrew Rich & Hans Van Dale

Featured Wine: 2016 EOLA Eola-Amity Hills

Pouring at Friday Alfresco

Andrew Rich began his Oregon odyssey in 1995 with the quixotic idea of crafting Rhône-style wines. Sanity has since prevailed, and he now devotes his production primarily to soil-focused Pinots, single-vineyard Sauvignon blanc, and **(continued on next page)**

(**Andres Rich Wines, continued from previous page**) tiny quantities of Syrah, Grenache, and Mourvèdre. Since 2002, he has been based at the Carlton Winemakers Studio, which was conceived as a green incubator for aspiring winemakers.

ARCHERY SUMMIT

Dayton, Oregon

Tel: (503) 714-2030

www.archerysummit.com

Represented by Ian Burch & Ken Bolick

Featured Wine: 2016 Dundee Hills

Pouring at Saturday Alfresco

Anchored in the Dundee Hills, Archery Summit owns 120 acres of planted vines located on visually stunning prime land in the heart of the Willamette Valley. Each vineyard is planted to a wide variety of clones and rootstocks and designed with elevations and row orientations to best capture the unique attributes of the growing site. Since 1993, the team at Archery Summit has been committed to a vision for quality and knowledge of the vineyards with the aim of bringing out the best in each estate.

BROOKS

Amity, Oregon

Tel: (503) 435-1278

www.brookswine.com

Represented by Janie Brooks Heuck & Chris Williams

Featured Wine: 2016 Rastaban Estate Eola-Amity Hills

Pouring at Friday Alfresco

Brooks, a biodynamic winery located in Amity, Oregon, is the living legacy of Jimi Brooks, a visionary Portland native who came to wine through his passion for history and philosophy. Jimi devoted his life to holistic farming and winemaking in the Willamette Valley, and his excitement for the Willamette Valley terroir lives on through Brooks wines. Brooks is renowned for its Riesling and Pinot noir and is leading the way in debunking the common perception of aromatic white wines. Brooks sources grapes from a variety of vineyards and microclimates from across the region, which bring an inimitable taste to each bottle. Each thoughtfully made wine, such as the Ara Riesling or Rastaban Pinot noir, tells a distinct story of the winery's land and history. The winery was named as one of five "Must Visit Wineries" by USA Today and has received perennial praise from Wine Enthusiast, Sunset Magazine, and The New York Times, among others. Brooks is a Certified B Corporation and a partner with 1% for the Planet.

CHEHALEM WINERY

Newberg, Oregon

Tel: (503) 538-4700

www.chehalemwines.com

Represented by Katie Santora & Alex Francis

Featured Wine: 2017 Chehalem Mountains

Pouring at Saturday Alfresco

You learn a lot about wine when you've been making it since 1990. This unparalleled experience allows Chehalem Winery to make classic Oregon wines – wines they are proud to share.

With three unique estate vineyards planted in three distinct designated winegrowing regions of the Willamette Valley AVA, Chehalem's rich history of innovation, sustainability, and exceptional quality wines is undeniable. A staple of the downtown Newberg wine scene, the Chehalem Winery tasting room is open seven days a week.

CRISTOM VINEYARDS

Salem, Oregon

Tel: (503) 375-3068

www.cristomvineyards.com

Represented by Tom Gerrie & Steve Doerner

Featured Wine: 2016 Jessie Vineyard Eola-Amity Hills

Pouring at Friday Alfresco

Cristom Vineyards began over a quarter of a century ago as a collaboration between an engineer and a biochemist who each possessed a deep-rooted respect for the land, the natural winemaking process, and Pinot noir. Twenty-seven years later, second-generation owner, winegrower, and co-winemaker Tom Gerrie leads tenured winemaker Steve Doerner and the viticulture team in producing elegant, dynamic wines recognizable by their hallmark style of whole-cluster fermentation by native yeasts. Their winemaking philosophy is rooted in a deep respect for their land and estate vines, which are farmed utilizing biodynamic principles. With minimal intervention during the winemaking process, they strive to craft wines that are an honest recording of both the vineyard and the vintage, displaying a unique blend of tradition, modernity, and finesse.

DANCIN VINEYARDS

Medford, Oregon

Tel: (541) 245-1133

www.dancin.com

Represented by Dan Marca & Chris Jiron

Featured Wine: 2016 Septette Southern Oregon

Pouring at Friday Alfresco

Romance and wine have gone hand in hand for centuries, and it's only fitting that the genesis of DANCIN has its roots in a love story. The tale of Dan and Cindy has all the markings of a great love story. It's a blend of passion, serendipity, and miracle meetings, and is best heard while sipping wine in the couple's tasting room. Suffice to say, inclement weather and a chance meeting twice on the same day brought the pair together. They were married after three months and have been DANCIN ever since! Twelve years later, they discovered a perfect plot of land nestled within the forested foothills of southern Oregon, just outside of the gold rush community of Jacksonville. A northeast facing slope, benefitting from the late afternoon shade provided by the surrounding tall pines and cedars, it would become the perfect terroir for growing Pinot noir and Chardonnay with a sense of place.

CAMPUS MAP

For GPS directions use address: 900 SE I



- **Registration**
Riley Hall (#2)
- **After-Hours Key Pickup**
Dillin Hall East side (#33)
Cozine Hall (#18)
- **Breakfast/Opening Ceremonies**
Riley Hall Lawn (#2)
- **Grand Seminar**
Health & Human Performance (#48)
- **University of Pinot**
TJ Day Hall (#8)
Dillin Hall (#33)
- **Friday Lunch on the Lawn**
Oak Grove (#63)
- **Saturday Lunch on the Lawn**
IM Field (#64)
- **Alfresco Tastings**
Dorm Quad (#38)
- **Grand Dinner**
IM Field (#64)
- **Salmon Bake**
Oak Grove (#63)
- **Sunday Brunch**
Riley Hall Lawn (#2)

After Hrs. Keys
6:30pm - 11pm

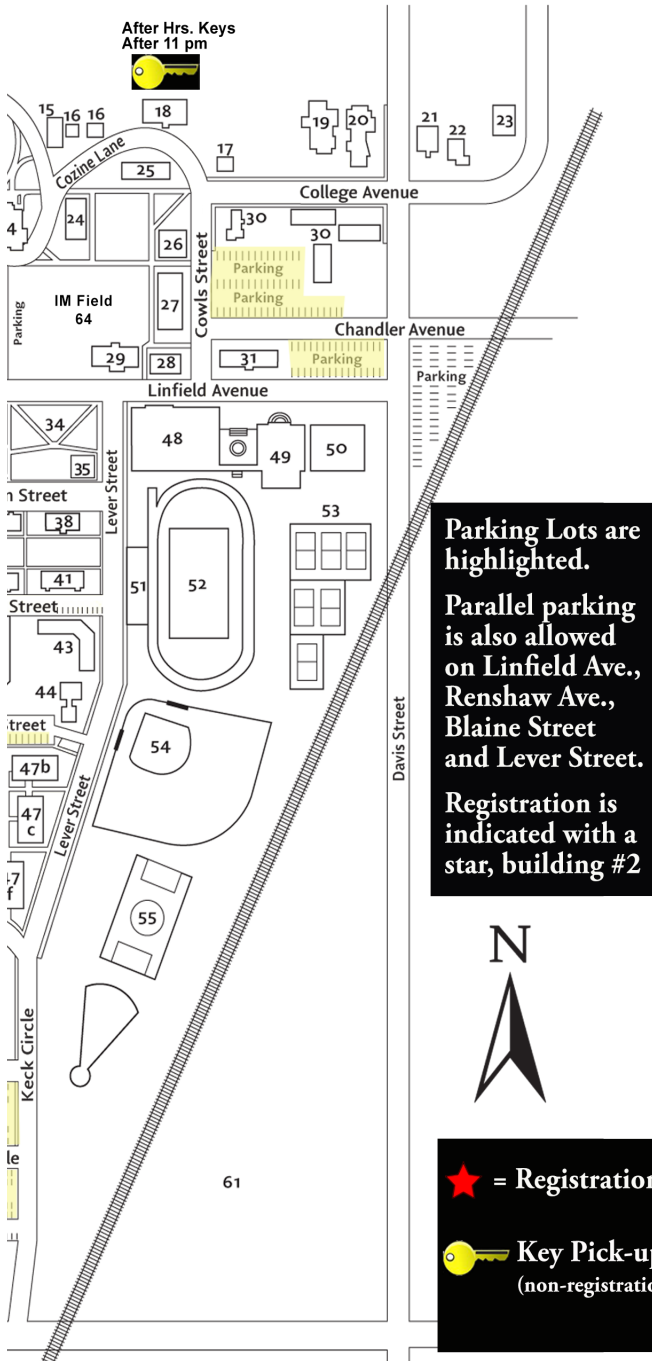


◀ HWY 99W

Booth Bend Road

PARKING & REGISTRATION

1500 E Baker Street, McMinnville, OR 97128



DEL RIO VINEYARD ESTATE

Gold Hill, Oregon

Tel: (541) 855-2062

www.delriovineyards.com

Represented by Jean-Michel Jussiaume & Derek Bangs

Featured Wine: 2016 Rogue Valley

Pouring at Friday Alfresco

The Del Rio Vineyard Estate overlooks the Rogue River between the Cascade and Siskiyou mountain ranges of Southern Oregon. A single 300-acre vineyard of breathtaking beauty, Del Rio is run by Rob and Jolee Wallace, a fourth-generation farming family with hearts and a passion for the land as big as the Del Rio skyline. Together with a team of skilled artisan winemakers, the Wallaces are working their dream producing world-class varietals in the wild and unspoiled Rogue Valley. The vineyard's unique terroir enables Del Rio to grow a diverse range of varietals, from Pinot noir and Pinot gris to Cabernet Sauvignon, Malbec, Cabernet Franc, and more. From these estate-grown grapes they produce their elegant, full-flavored Del Rio Vineyard Estate, Jolee, and Rock Point wines. In addition to supplying their own brands, Del Rio is a key source of grapes to fine wine producers throughout the Northwest.

DOMAINE SERENE

Dayton, Oregon

Tel: (503) 864-4600

www.domaineserene.com

Represented by Michael Fay & Ryan Harris

Featured Wine: 2016 Aspect Dundee Hills

Pouring at Friday Alfresco

The Evenstads settled in the Northern Willamette Valley in 1989. Their spirit and passion to produce wines that rival the great wines of Burgundy led them to purchase and plant a hilltop estate that had just been logged in the now famous Dundee Hills. Today, Domaine Serene produces wines from six individual vineyard estates, planted exclusively to Pinot noir and Chardonnay. In Oregon, the Evenstads own nearly 1,000 total acres of land in the hills of Yamhill County, with 275 acres planted to vine. Working every job in the winery for many years, Grace and Ken Evenstad built Domaine Serene from the ground up with a focus on producing high quality wines through innovation and a focus on excellence. In just under three decades, the Evenstads have propelled Domaine Serene onto the global stage as one of the world's most acclaimed and respected wineries.

DROUHIN OREGON ROSEROCK

Dayton, Oregon

Tel: (503) 864-2700

www.roserockoregon.com

Represented by Arron Bell, Ashley Bell, & David Millman

Featured Wine: 2016 Zépherine Eola-Amity Hills

Pouring at Friday Alfresco

In Oregon, as in Burgundy, the Drouhin Family farms singular, expressive parcels of land. In 1987, the Drouhins established Domaine Drouhin Oregon in the Dundee Hills, and in 2013

bought the stunning Roserock vineyard at the Southern tip of the Eola-Amity Hills. Roserock is marked by volcanic soils, cooler temperatures, and an ideal elevation range. Farmed by Philippe Drouhin, the vineyard is certified sustainable by LIVE. Winemaker Véronique Drouhin-Boss crafts the Pinot noir and Chardonnay cuvées and has much to be excited about. In fact, in the first three vintages alone, Roserock has earned a *Wine Spectator* Top 100 ranking and multiple James Suckling Year End Best awards.

DUKES FAMILY VINEYARDS

Amity, Oregon

Tel: (503) 835-0620

www.dukesfamilyvineyards.com

Represented by Patrick Dukes & Jackie Dukes

Featured Wine: 2016 Charlotte Eola-Amity Hills

Pouring at Friday Alfresco

Dukes Family Vineyards artisanal wines are hand crafted on-site from estate fruit at the northern end of the Eola-Amity Hills AVA. The winery, located on the vineyard, is tucked into a beautiful historic barn that was built in the 1870s. Each fall, the Dukes embark on an exploration of the vintage pursuing a minimalist approach to winemaking in order to fully express the unique intricacies of the growing season as well as the terroir of their Eola-Amity Hills AVA vineyard. The wines of Dukes Family Vineyards are food friendly and elegant rather than overstated. As conservators of the land, they maintain a commitment to low-impact, ecologically-sound sustainability in their farming methodologies and to the continual improvement of the vineyard environment. The vineyards of Dukes Family Vineyards are Sustainable and Salmon Safe certified by LIVE.

ELK COVE VINEYARDS

Gaston, Oregon

Tel: (503) 985-7760

www.elkcove.com

Represented by Adam Campbell & Shirley Brooks

Featured Wine: 2016 Mount Richmond Yamhill-Carlton

Pouring at Friday Alfresco

A fourth-generation Oregon farmer, Adam grew up on a 40-acre vineyard and winery in the foothills of the coast range in Yamhill County. He joined the family business full time in 1994, heading up a new vineyard development project that has grown the Elk Cove vineyard holdings to over 400 planted acres. Extremely low yields from meticulously farmed Estate grown fruit give him excellent raw material, thoughtful winemaking methods provide the rest. Adam also has a passion for sustainability, including a solar energy project at the winery, bio-diesel for all farm vehicles, and use of organic farming methods. Adam has served on the Board of Directors for the International Pinot Noir Celebration (IPNC), Oregon Pinot Camp (OPC), Oregon League of Conservation Voters (OLCV) and the Salud Pinot Noir Auction. He also has a Political Science degree from Lewis and Clark College.

EVESHAM WOOD

Salem, Oregon

Tel: (503) 371-8478

www.eveshamwood.com

Represented by Erin Nuccio & Chris Linderman

Featured Wine: 2016 Les Puits Sec Eola-Amity Hills

Pouring at Friday Alfresco

Founded in 1986 by Russ and Mary Raney, Evesham Wood has strived to produce balanced, terroir driven wines for over 30 years. The estate vineyard, Le Puits Sec, has been farmed organically for over two decades and obtained organic certification in 2000. In 2007, Erin Nuccio came to Evesham Wood to apprentice under Russ and to produce his Haden Fig wines. Three years later, Erin was asked by the Raney's to take over Evesham Wood and carry on its legacy. Erin is committed to keeping Evesham Wood's tradition alive by focusing on hands-off winemaking, the exclusive use of dry-farmed vineyards, and sustainable/organic viticulture.

FORIS VINEYARDS

Cave Junction, Oregon

Tel: (800) 843-6747

www.foriswine.com

Represented by Stephanie Pao & Julianne Allen

Featured Wine: 2015 Cedar Ranch Rogue Valley

Pouring at Friday Alfresco

Foris Vineyards is the southernmost winery in the Pacific Northwest and one of the oldest, sitting a mere seven miles from the Southern Oregon border. Armed with 40 years of temperature records from the Smoke Jumper Station in Cave Junction, Ted Gerber first planted Pinot noir in 1975, envisioning a family-owned winery nestled in the pristine alpine valley of Oregon's Siskiyou Mountains. Today, Foris specializes in estate grown Pinot noir and Alsatian varietals. The wines consistently receive high scores and editors' choice awards. At 1500 feet in elevation, the diurnal temperature swing creates a unique microclimate, influenced by the mountains and ocean, allowing winemaker Stephanie Pao to craft elegant, stylish wines with distinct character.

GOODFELLOW FAMILY CELLARS

McMinnville, Oregon

Tel: (503) 939-1308

www.goodfellowfamilycellars.com

Represented by Marcus Goodfellow & Megan Joy

Featured Wine: 2016 Heritage #7, Whistling Ridge

Ribbon Ridge

Pouring at Friday Alfresco

Marcus Goodfellow has been crafting wines in Oregon since 2002. The wines are known for their elegance and grace, a remarkable clarity of site, and the structure and savory aromatics that come with whole-cluster fermentations. Goodfellow Family Cellars works exclusively with grapes from dry-farmed vineyards and with small farm owner/operators in some of the finest vineyards of the Willamette Valley. "The Goodfellow wines came as a wonderful surprise during my time tasting in

Oregon.... The wines combine layers of pure, ripe fruit, earth, and amaro-like aromatics.” Erin Brooks, *The Wine Advocate*, August 2018.

GROCHAU CELLARS

Amity, Oregon

Tel: (503) 835-0208

www.grochaucellars.com

Represented by John Grochau & Sara Stockwell

Featured Wine: 2016 Bjornson Vineyard Eola-Amity Hills

Pouring at Friday Alfresco

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

HARPER-VOIT

Salem, Oregon

Tel: (503) 583-4221

www.harpervoit.com

Represented by Drew Voit & Jessica West

Featured Wine: 2016 Strandline Willamette Valley

Pouring at Friday Alfresco

Harper Voit was founded in 2009 by winemaker Drew Voit, who has made wine in the Willamette Valley for more than 20 years, including stints overseeing winemaking for Shea Wine Cellars and Domaine Serene. Harper Voit is focused on making small production Pinot noirs from some of the most distinctive and expressive sustainably farmed vineyard sites in the Willamette Valley.

JOHAN VINEYARDS

Rickreall, Oregon

Tel: (503) 623-8642

www.johanvineyards.com

Represented by Morgan Beck & Dan Rinke

Featured Wine: 2016 Estate Van Duzer Corridor

Pouring at Friday Alfresco

Johan Vineyards is a certified Biodynamic® estate vineyard and winery, located in the Van Duzer Corridor AVA. As winegrowers, they have a very intimate connection to their site. With each growing season, they mature and evolve with the farm and find themselves continually refining their approach to develop a more honest and truer farm individuality. Johan’s winegrowing is guided by the objective to authentically interpret their farm’s identity through the creation of wine. They believe the sense of place, the essence of the farm, is best expressed through a deep commitment to Biodynamic® farming practices, native-yeast fermentation, and minimal intervention in the cellar.

KING ESTATE

Eugene, Oregon

Tel: (541) 942-9874

www.kingestate.com

Represented by Brent Stone & Ed King

Featured Wine: 2016 “Highwire” Estate Grown
Willamette Valley

Pouring at Saturday Alfresco

King Estate was founded in 1991 on the principles of family, stewardship, and tradition. Sitting on 1,033 acres at the southern tip of Oregon’s Willamette Valley, King Estate is the largest certified Biodynamic® vineyard in North America. With a third generation of family making wine on the mountain vineyard estate, King Estate remains family-owned, family-farmed, and dedicated to the highest standards in winemaking.

LA CREMA - OREGON

McMinnville, Oregon

Tel: (707) 431-9400

www.lacrema.com

Represented by Sam Poehlman & Jen Walsh

Featured Wine: 2016 Willamette Valley

Pouring at Saturday Alfresco

La Crema was founded in 1979 as La Crema Viñera, meaning “Best of the Vine.” For 40 years, the family-owned and operated winery has focused exclusively on cool-climate appellations; exploring the best growing regions through the lens of Chardonnay and Pinot noir from the winery’s original home in Russian River Valley and Santa Barbara in California to the Willamette Valley in Oregon. Using boutique, time-intensive techniques, La Crema takes a small-batch approach to winemaking. From bud break to finished bottles, the commitment to high-touch winemaking ensures consistently distinct, elegant, and naturally balanced wines.

LANGE ESTATE WINERY & VINEYARDS

Dundee, Oregon

Tel: (503) 538-6476

www.langewinery.com

Represented by Jesse Lange & Wendy Lange

Featured Wine: 2016 Estate Vineyard Dundee Hills

Pouring at Saturday Alfresco

More than 30 years ago, Don and Wendy Lange founded their winery in the Dundee Hills of Oregon’s Willamette Valley. The year 1987 marked Lange Estate Winery & Vineyards’ first vintage and consisted of three noble varietals that the family continues to embrace today: Pinot noir, Pinot gris and Chardonnay. What was once six planted acres and a basement tasting room, is now 45 acres of estate vines with a state-of-the-art winery and hospitality center. Featuring panoramic views of vineyards, valleys and the Cascade Mountain Range, this destination winery has grown with its neighbors and partners in wine to become a part of this esteemed wine region. With second-generation winemaker Jesse Lange at the helm, the family’s legacy continues. With fruit sourced from their estate vineyards and heritage sites throughout the Willamette Valley,

the Langes focus on terroir driven wines through their small lot, artisanal winemaking philosophy, setting the standard for truly handcrafted and beautifully balanced wines.

LE CADEAU VINEYARD

Dundee, Oregon

Tel: (503) 625-2777

www.lecadeauvineyard.com

Represented by Tom Mortimer & Jim Sanders

Featured Wine: 2016 Merci Reserve Chehalem Mountains

Pouring at Saturday Alfresco

In 1997, Tom and Deb Mortimer purchased 28 acres of raw land on the south slope of Parrett Mountain, a few miles southeast of Newberg. After eight years of clearing, land preparation, planting, and eventually winemaking, the first Le Cadeau wine – 2002 vintage – was introduced to the market. Le Cadeau is noted for its tiny production, artisanal cuvées that showcase particular attributes of the estate vineyard. At 700 feet, it is a higher elevation site with extraordinary soils comprised almost exclusively of Witzel-series broken volcanic basalt cobbles. For added complexity, the vineyard is planted to a diverse mix of heritage and Dijon clones of Pinot noir and Chardonnay. Le Cadeau wines are known for deep and layered flavors accented with signature mineral and spice nuances. Tom and Deb are pleased to feature their 2016 Merci Reserve, a wine offering lifted floral aromatics derived from their Calera, Swan, and Mt. Eden heritage Pinot noir selections.

LONGPLAY WINE

Newberg, Oregon

Tel: (503) 489-8466

www.longplaywine.com

Represented by Todd Hansen & Jeff Morgenthal

Featured Wine: 2017 Jory Bench Reserve

Chehalem Mountains

Pouring at Saturday Alfresco

Longplay Wine is the label of Lia's Vineyard, a 50-acre, south-facing parcel in the Chehalem Mountains AVA with plantings dating to 1990. Owner Todd Hansen and his daughter, Lia, farm the vineyard alongside vineyard manager Javier Marin and his skilled crew. While Lia's Vineyard sells most of its fruit to some of Oregon's leading wineries, Todd retains a few tons of Pinot noir and Chardonnay, so he can share his wines at wonderful events like the IPNC. The name "Longplay" communicates the philosophy of creating "analog wine for a digital world - no overdubbing, no remixing." The goal is to capture the essence of our vineyard and the vintage in every bottle.

LOVE & SQUALOR

Portland, Oregon

Tel: (503) 320-9956

www.portlandwinecompany.com

Represented by Matt Berson & Angie Reat

Featured Wine: 2016 Temperance Hill Eola-Amity Hills

Pouring at Saturday Alfresco

Matt Berson, the owner and winemaker of Love & Squalor, began his adventure in winemaking in 2003 when he was rescued from his illustrious restaurant career by a band of marauding Oregon winemakers. He was first taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. Then, he scurried in the cellars of Jimi Brooks (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarpment, NZ), and Erni Loosen (Dr. Loosen). The Love & Squalor label was launched in 2006 while he was the assistant winemaker for Ransom Wines. It focuses on Pinot noirs and Rieslings sourced from the vineyards of the Northern Willamette Valley. The wines are unmanipulated and honest. Berson lives in Portland in an old house filled with curly girls, including his wife and partner in crime Angie Reat, with whom he operates the Portland Wine Company urban winery and tasting room.

LUMINOUS HILLS

Carlton, Oregon

Tel: (503) 852-0097

www.luminoushills.com

Represented by Byron Dooley & Dana Dooley

Featured Wine: 2016 Estate Grown Yamhill-Carlton

Pouring at Saturday Alfresco

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

LUMOS WINE CO.

Philomath, Oregon

Tel: (541) 929-3519

www.lumoswine.com

Represented by Dai Crisp & Julia Cattrall

Featured Wine: 2016 The G Eola-Amity Hills

Pouring at Saturday Alfresco

Dai Crisp and PK McCoy started 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. Winemaker Julia Cattrall and cellar hand Boone McCoy-Crisp blend this philosophy of intentionality and responsibility into their craft, transforming Dai's viticulture into the Lumos 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.

NICOLAS-JAY

Newberg, Oregon

Tel: (971) 412-1124

www.nicolas-jay.com

Represented by Jean-Nicolas Méo & Jay Boberg

Featured Wine: 2016 Willamette Valley

Pouring at Saturday Alfresco

Nicolas-Jay is the partnership between celebrated Burgundian winemaker Jean-Nicolas Méo of Domaine Méo-Camuzet and renowned music executive Jay Boberg. The Willamette Valley Pinot noir was their debut cuvée, followed by three single vineyard designates: Nysa, Momtazi, and Bishop Creek, the organic vineyard they own in Yamhill-Carlton. Associate winemaker Tracy Kendall works in concert with Jean-Nicolas and Jay to guide the day-to-day viticulture and winemaking at Nicolas-Jay.

OWEN ROE WINERY

Newberg, Oregon

Tel: (503) 538-7778

www.owenroe.com

Represented by David O'Reilly & Sara Jantze

Featured Wine: 2016 Clandeboye Willamette Valley

Pouring at Saturday Alfresco

At Owen Roe, they are committed to practicing the highest standards of winemaking. Since their first vintage in 1999, their goal has been simple: to produce beautiful wines from superior sites in the Pacific Northwest: a place where the fruit ripens slowly and fully, resulting in excellent acidity and balance. All of their grapes are hand-harvested, handled with minimal processing, small-lot fermented, and aged in French oak barrels. Established in 1999, Owen Roe's emphasis towards Northwest wines has evolved to showcase the unique terroir within the prestigious grape growing regions of the Yakima and Willamette Valleys. Co-Owners, David and Angelica O'Reilly and Ben and Julie Wolff share a passion and history dedicated to fine wines and together they have developed a diversified portfolio that has been recognized globally by critics, wine writers, and consumers.

R.STUART & CO. WINERY

McMinnville, Oregon

Tel: (866) 472-8614

www.rstuartandco.com

Represented by Rob Stuart & Maria Stuart

Featured Wine: 2016 Autograph Willamette Valley

Pouring at Saturday Alfresco

After decades spent working for others, veteran Northwest winemaker Rob Stuart and his wife Maria set out to stake their own claim. R. Stuart & Co. Winery's first vintage was 2001. They carefully source fruit from some of their favorite vineyards around the Willamette Valley including Weber, Lazy River, and Hirschy and Rob crafts those lots into a variety of Pinot noirs – of both every day and Reserve quality. Rob also has a long-held passion for sparkling wines and they make two of those, Rosé d'Or and Bubbly. All the wines are made in classic, Stuart style; true to the fruit each vineyard offers, graceful, honest, and approachable. R. Stuart makes both blended and small production single vineyard Pinots. This year the winery chose the Autograph as their Featured Wine. After working with fruit from this magical site for 16 vintages, Rob and Maria were thrilled to last year acquire it as their first estate vineyard.

RÉSONANCE

Carlton, Oregon

Tel: (971) 999-1603

www.resonancewines.com

Represented by Guillaume Large & Thibault Gagey

Featured Wine: 2016 Résonance Vineyard Yamhill-Carlton

Pouring at Friday Alfresco

The winemaking is simple at Résonance. They pick the grapes when they are ripe, but not too ripe, and when they come to the winery, the winemakers give them as much freedom as possible to express themselves. Every vintage is different based on what the grapes need—macerations will vary in length and temperature, they do not inoculate with yeast, and they let the wines rest quietly in barrels, perhaps racking only once. At Résonance, their winemaking is about having a good knowledge of the best of a vineyard block's terroir with minimal intervention. This attention to detail requires an openness as well as experience. They feel that only through curiosity can the wines transmit what the soil has given them.

REX HILL

Newberg, Oregon

Tel: (503) 538-0666

www.rexhill.com

Represented by Michael Davies & Carrie Kalscheuer

Featured Wine: 2016 Willamette Valley

Pouring at Friday Alfresco

The families of A to Z Wineworks bought REX HILL in 2007, reducing production almost 80% to focus on only the highest quality wines. Using hand-picked, hand-sorted grapes and small French oak barrels, REX HILL wines comprise less than 3% of A to Z's total production, the crème de la crème from sustainably farmed vineyards in the Willamette Valley. REX HILL is one of the original LIVE certified wineries and owned

vineyards are farmed following Biodynamic principles. REX HILL consistently offers authentic wines that are balanced, complex, rich and delicious. Named a 2017 Wine Advocate Extraordinary Winery in the Americas.

SOKOL BLOSSER WINERY

Dundee, Oregon

Tel: (503) 864-2282

www.sokolblosser.com

Represented by Alex Sokol Blosser & Robin Hawley

Featured Wine: 2016 Big Tree Block Dundee Hills

Pouring at Saturday Alfresco

For nearly 50 years – even before there was an Oregon wine industry – the Sokol Blosser family has been perfecting Pinot noir. Since founders Susan Sokol Blosser and Bill Blosser planted their first vines in 1971, the family has focused on winemaking excellence through environmentally friendly techniques. Today, situated on a certified organic 85-acre property in the Dundee Hills, and farming another 43-estate acres in Dundee Hills and Eola-Amity Hills, B Corp-certified Sokol Blosser remains committed to a sustainable approach. This respect for nature has consistently captured the terroir of the region, showcasing its essence through the brilliance of its estate fruit. Now with the second generation of Sokol Blossers at the helm, the winery has entered a new millennium of winemaking and sustainability under the guidance of CEO and Co-President Alison Sokol Blosser along with winemaker and Co-President Alex Sokol Blosser. As these siblings continue the legacy of their parents, the focus remains on crafting exemplary wines through sustainable methods.

ST. INNOCENT WINERY

Jefferson, Oregon

Tel: (503) 378-1526

www.stinnocentwine.com

Represented by Mark Vlossak & Vickianne Vlossak

Featured Wine: 2015 Momtazi Vineyard McMinnville

Pouring at Friday Alfresco

Mark Vlossak founded St. Innocent Winery in 1988. It was his desire to create wines respectful of Old World quality and tradition in Oregon's Willamette Valley, one of the newest and most exciting wine growing regions in the world. Now, with more than 170 90+ rated wines, he has become one of Oregon's most lauded winemakers. His food-focused wines are made from six of Oregon's most well-known vineyards. These wines honor the vine and the vintage with balance and elegance. After 31 years, Mark is embarking on a new passion. In 2018, he purchased a 47-acre property in the south Salem Hills just off of the I-5 corridor. This move was inspired by Mark's desire to be a true vigneron: one who guides a wine's life cycle from seed to bottle.

TENDRIL WINE CELLARS

Gaston, Oregon

Tel: (503) 858-4524

www.tendrilmwines.com

Represented by Tony Rynders & Ben Friesen

Featured Wine: 2016 Tight Rope Willamette Valley

Pouring at Saturday Alfresco

Tony Rynders began working in the wine business in 1989 at Mirassou Vineyards in San Jose, CA. This experience convinced him that this was his calling. He attended the University of California at Davis and obtained a master's degree in Enology and Viticulture in 1992. Rynders continued to obtain winemaking experience with harvests in Napa (Acacia Winery), northern Italy (Friuli), South Australia (Petaluma Winery), and Tuscany (Col d'Orcia). He has held permanent winemaking positions at Argyle Winery, Hogue Cellars, and Domaine Serene Winery/Rockblock Cellars. In 2008, he developed and launched his own label, Tendril Wine Cellars, with focus exclusively on small-lot Oregon Pinot noir and Chardonnay. Also, in 2008, Rynders launched his own wine consulting business (Tony Rynders Consulting). He has since consulted on custom wines, winery design, vineyard design, wine quality improvement, and brand establishment. In 2010, he established Tour de Force Wine Company, which provides custom winemaking for his clients.

TYEE WINE CELLARS

Corvallis, Oregon

Tel: (541) 241-8933

www.tyeevine.com

Represented by Merrilee Buchanan Benson & Brian Benson

Featured Wine: 2016 Estate Willamette Valley

Pouring at Saturday Alfresco

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.

WINDERLEA VINEYARD & WINERY

Dundee, Oregon

Tel: (503) 554-5900

www.winderlea.com

Represented by Bill Sweat & Donna Morris

Featured Wine: 2016 Dundee Hills

Pouring at Saturday Alfresco

Winderlea Vineyard & Winery is a boutique winery specializing in the production of small lots of Pinot noir and Chardonnay from the Willamette Valley. Established in 2005 by winegrowers Bill Sweat and Donna Morris, Winderlea purchased the original Dundee Hills Vineyard, a 20-acre property, planted in the 1970s. Adding to their estate vineyard in the Dundee Hills, Winderlea secured the Meredith Mitchell Vineyard, in McMinnville, as an estate holding through a long-term lease. As lovers of wine that speak to the characteristics of each vineyard site, winemaking at Winderlea is focused and minimalist. Winderlea is obsessed with producing its wines and running its business as sustainably as possible. In 2015, Winderlea earned Demeter Biodynamic® Certification for its vineyard and became just the fourth winery globally to achieve B Corp Certification, demonstrating its commitment to sustainable practices in all aspect of its business.

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.

ARDEN KITCHEN & WINE

Chef Sara Hauman

417 NW 10th Ave., Portland, OR 97209

Tel: (503) 206-6097 www.ardenpdx.com

Featured Meal: Vineyard Tour Lunch

Chef Sara Hauman's career started in San Diego where she attended The Art Institute. Soon after graduating she continued her culinary education in San Francisco working at some of the top restaurants including Michelin-starred Octavia and Mister Jiu's. In 2013, she was given the opportunity to work in Spain under Victor Arguinzoniz at Asador Etxebarri. Sara is a recent Portland transplant and at Arden, located in the Pearl district, she aims to execute simply prepared foods using the best of what the Pacific Northwest has to offer.

ATAULA

Chef Jose Chesa

1818 NW 23rd Pl., Portland, OR 97210

Tel: (503) 894-8904 www.ataulapdx.com

Featured Meal: Vineyard Tour Lunch

Born in Catalonia, Chef Jose Chesa has had a passion for cooking since childhood. His first professional contacts arrived when he started working in prestigious French restaurants and Spanish temples of haute cuisine. His first restaurant, Ataula located in Portland, Oregon, opened in 2013, with his wife and partner Cristina. In early 2016 he co-founded 180, Portland's first xurreria. The creatively classic menu derived by Chesa combines culinary traditions from his home country of Spain with new techniques refined by his culinary training. In addition to winning over the public, Jose has racked up recognitions that include publications such as *Food & Wine*, *Bon Appetit*, *GQ*, *Cooking Channel* and *The Food Network*. When he is not delighting guests with his authentic Spanish cuisine, you can find him cheering on FC Barcelona, reading about cars, or spending time with his family.

BAKESHOP

Chef Kim Boyce

5351 NE Sandy Blvd., Portland, OR 97213

Tel: (503) 946-8884 www.bakeshoppdx.com

Featured Meal: Grand Dinner

Kim Boyce moved to Portland in June 2010 as former Spago and Campanile pastry chef, on the heels of publishing her James Beard award-winning cookbook, *Good to the Grain*. Boyce's cookbook broke the mold for whole-grain baking. By teaching home cooks that you can have your rye flour cake and eat it too, she's opened up a new world for bakers interested in heirloom, whole grain flavors. You can find her most days at her retail and wholesale bakery, Bakeshop, open since 2011 in NE Portland. She has contributed to *Bon Appétit*, *O*, *NPR*, *Portland Monthly*, *Whole Living*, and the *Los Angeles Times*.

BLUE RAEVEN PIE

Chef Jamie DeRaeve-Lewis

20650 OR-99W., Amity, OR 97101

Tel: (503) 835-0740 www.blueraevenpiestand.com

Featured Meal: Salmon Bake Dessert

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."

CANOPY PORTLAND

Chef Sara Woods

425 NW 9th Ave., Portland, OR 97209

Tel: 1-971-351-0230

Featured Meal: Sparkling Brunch

Sara Woods is the Executive Chef at Canopy Portland | Pearl District—the only woman chef at a hotel in Portland, Oregon. Born and raised in Michigan, Woods then attended the Culinary Institute of America in upstate New York, which led her to work at some of the most renowned restaurants in New York City. Following stints at Oceana, Blue Hill at Stone Barns, and Commerce Restaurant, Sara decided to branch out and further develop her craft as a food stylist and culinary producer with Martha Stewart and the Food Network. Seeking something new, she spent time with the critically acclaimed Zingerman's company in Ann Arbor, Michigan before making her way to Portland to plant some roots and experience the growing and thriving Pacific Northwest culinary scene. After several years as celebrity chef Jenn Louis' chef de cuisine at Lincoln and Ray, Woods joined the Canopy team as the Lead Culinary Enthusiast (also known as Executive Chef).

CARLTON BAKERY

Chef Tim Corrigan

305 W Main St., Carlton, OR 97111

Tel: (503)852-6687 www.carltonbakery.com

Featured Meal: Salmon Bake Dessert

When Tim Corrigan was living and working in Japan, he became interested in a particular bakery that was making European-style pastries and breads. Tim loved eating the bread and pastries, and he wanted to learn to make them. Tim studied baking at the Merukoro Bakery, Brauthaus Bakery, King Arthur Flour in Vermont, and at The San Francisco Baking Institute. After a career in project management, Tim chose to pursue his passion and open a bakery. Tim's wife Ahmee shares a love for good food. Ahmee brings much talent to the Carlton Bakery, in the form of creativity, culinary ability, business acumen, and a passion for excellence. Tim and Ahmee worked together to build the Carlton Bakery, and create all of the homemade products, together with a group of dedicated and talented employees. We offer a unique and quality bakery experience that hopefully brightens your day, and reminds you that doing things the old way can be a very good thing.

CONFETTI CUPCAKES

Chef Kristi Fitzgerald

McMinnville, OR

Tel: 541.667.7885

www.confetticupcake.com

Featured Meal: Salmon Bake Dessert

Kristi Fitzgerald, a native Oregonian, has filled her life with many things like being a mom, working and planning events, fundraising, and graphic design. She grew up in Hermiston and, after spending time in several other states, found her way back to the state she loves. Kristi currently resides in McMinnville with her two kids and two dogs. Before starting in the event world, she had a passion for baking for her family and friends. Kristi's talent for making delicious cupcakes from scratch made starting her own business the only way to go. She bakes unique and fun confections to share her love of baking and to give everyone little bites of happiness! She and her daughter, Hadley, look forward to being part of IPNC this year.

CROWN PAELLA

Chef Scott Ketterman

2174 W Burnside St., Portland, OR 97210

Tel: 503-395-0110

www.crownpaella.com

Featured Meal: Welcome Dinner

Chef Scott Ketterman is known for his bold, inventive take on classic Spanish cooking. Ketterman began his career learning the ins and outs of seafood cookery in a family-run fish house on the shores of Maryland. Ketterman's love of the sea and the mountains soon drew him to Portland where he quickly worked his way up the ranks in the well-regarded kitchens of Paley's Place and The Heathman Restaurant. Ready for adventure, he set off for Europe, working at Numero 75 in Avignon, France, and both Akelare and Mugaritz in San Sebastian, Spain. Upon returning to Portland, Ketterman took the helm at Simpatica, where he oversaw the successful supper club and catering company for four years. In 2011, Ketterman co-founded Crown Paella with his wife Emily, sparking a reputation as the man with the biggest pans, and continues to create inspired roving feasts across the Pacific Northwest.

ELEPHANTS DELICATESSEN

Chef Gabriel Meiffren

Portland, OR

Tel: (503) 224-3955

www.elephantsdeli.com

Featured Meal: Salmon Bake Dessert

Gabriel Meiffren fell in love with baking after buying a book on baking bread. He wanted to replicate the loaves in the beautiful photos and by the time his first loaf came out of the oven, it felt like it was meant to be. He spent the next two years baking bread every weekend and honing in on his new passion. He started a monthly CSA and eventually opened his own farmer's market stand, Etoile Bread. Though the market stand was successful, he wanted to gain some more technical experience so he took a job at St. Honoré Boulangerie, eventually becoming the lead bread baker. Gabriel has been at the helm of the bakery at Elephants Delicatessen for two years, managing a staff of 28 in the Pastry, Bread and Desserts departments. He is thrilled to have been invited back to this great event, representing Elephants Delicatessen.

ESTES

Chef Patrick McKee

2930 NE Killingsworth., Portland, OR. Inside DAME

Tel: (503) 227-2669 www.estespdx.com

Featured Meal: Saturday Lunch on the Lawn

Patrick McKee is the Chef/Owner of Estes, the former Executive Chef at Perlot, and former Executive Chef at Vitaly Paley's landmark restaurant, Paley's Place. McKee's love of food began early in his life, and he credits his mom for his love of cooking. He remembers Sunday night dinners with his parents being a day-long affair, when his mom primarily made Italian food, which influenced McKee's palate and eventually inspired the conception of Estes. McKee began his culinary career in Portland in 1994 with positions at Santé and Jazz de Opus, where he worked as a line cook and began to develop his culinary skills. After Jazz de Opus, he began working at Zefiro under Chris Israel, Mint, and then Castagna. He then moved to Eugene for a change of pace and worked at Marché, where he continued working with local Pacific Northwest ingredients. From Marché, McKee took his first role as Executive Chef at Eugene's Red Agave. When he decided to move back to Portland, James Beard winning Chef Vitaly Paley was the first person he called to inquire about a job. In 2017, McKee became the Executive Chef at Perlot—a creative, globally-inspired neighborhood restaurant—before starting Estes in 2019. Estes quickly gained local notoriety on the Eater hot list.

HATTAWAY'S ON ALDER

Chef Richard Hattaway

125 W. Alder St., Walla Walla, WA 99362

Tel: (509) 525-4433 www.hattawaysonalder.com

Featured Meal: Vineyard Tour Lunch

Honest food with the charm of Southern hospitality, Hattaway's on Alder opened its doors in August 2018 in downtown Walla Walla, Washington. Inspired by ingredients of the Pacific Northwest, Alabama-born husband and wife chefs, Richard and Lindsay Hattaway, bring the cooking traditions of the Southeast and rural America to Walla Walla. Executive chef and co-owner Richard Hattaway has spent almost two decades honing his craft and creating simple, fresh homemade food. Beginning in predominantly French kitchens, he worked through restaurants featuring classic French, Japanese and French fusion, modern American, Latin, and rustic southern food. These restaurants taught him the foundation of being both ingredient- and technique-driven. He was one of the younger chefs in the city after he became executive chef of a very popular restaurant in north Atlanta. Richard is a southern native with a passion and love for food and beverage, the restaurant industry, and the Pacific Northwest.

HEADWATERS AT THE HEATHMAN HOTEL

Chef Micheal Campbell

1001 SW Broadway, Portland OR 97205

Tel: (503) 241-4100 www.heathmanhotel.com

Featured Meal: Grand Dinner

Micheal Campbell is the Executive Chef at Headwaters, collaborating with Chef-Proprietor Vitaly Paley. Before joining the team at Headwaters in late 2018, Campbell presided over The Loft at the Montage in Laguna Beach, and the Spanish restaurant Pueblo in Costa Mesa, California. He has also worked in the kitchens of RN74 in San Francisco, Hearth in New York City, Arrel del Born in Barcelona, Spain, and Restaurant Brunel in Avignon, France.

HERITAGE RESTURANT | BAR

Chef Breanna Beike

14450 Redmond-Woodinville Rd NE, Ste 101B.,

Woodinville, WA 98072

Tel: (425) 419-4760 www.heritagewoodinville.com

Featured Meal: Vineyard Tour Lunch

Chef Breanna (Bre) Beike graduated in Culinary Arts from the prestigious Kendall College in Chicago, Illinois. She quickly rose in the professional ranks, becoming an Executive Chef while still in her early 20s. Bre learned her trade working for and with celebrity chef mentors in high-level, high-volume establishments throughout the food mecca that is Chicago. In 2013, she was recruited to the west coast, taking the helm at the Seattle Yacht Club, leading it through a total kitchen revamp, including a multiple outlet menu and banquet department overhaul. Upon relocating to Woodinville wine country, northeast of Seattle, Bre and her husband and business partner, Chris Brende, saw an opportunity to open her long-imagined dream restaurant. Heritage Restaurant | Bar serves creative, seasonal, moderately-priced modern American food and beverages. Bre and her team have garnered much attention and were voted by diners as 2018's best new Open Table restaurant. Heritage Restaurant | Bar has been featured in *Fodor's Travel*, *Harper's Bazaar*, *Seattle Magazine*, *425* magazine and KING5 television and Q13 television.

HUNT & GATHER CATERING

Chef Andrew Biggs

2420 SE Belmont St., Portland, OR 97214

Tel: (503) 790-7752

www.huntandgathercatering.com

IPNC Kitchen Manager

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

IL SOLITO

Chef Matthew Sigler

627 SW Washington St., Portland, OR 97205

Tel: (503) 228-1515 www.ilsolitoportland.com

Featured Meal: Vineyard Tour Lunch

The grandson of Nebraska dairy farmers, Chef Matthew figured out early where he wanted to focus his culinary artistry: hand-crafted pastas, whole animal butchery, seasonal ingredients, and rustic preparations. A graduate of Le Cordon Bleu College of Culinary Arts in San Francisco, Matthew trained at some of the Bay Area's top restaurants, including Quince, Foreign Cinema, and Flour + Water, where he honed his pasta- and salumi-making chops before taking a sabbatical in Colombia and Italy in 2014. As Executive Chef at Portland's Renata, Sigler developed the relationships with local farmers, ranchers and artisans that now enrich his work at Il Solito. When he's not at work in his own restaurant, he's usually eating or drinking in someone else's, but this "aspiring outdoorsman" is also trying to spend more time enjoying the natural charms of the Pacific Northwest.

IRVING STREET KITCHEN

Chef Sarah Schafer

701 Northwest 13th Ave., Portland, OR 97209

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

Featured Meal: Grand Dinner

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 Christopher Smith

2525 Allison Ln., Newberg, OR 97132

Tel: (503) 554-2526

www.theallison.com/jory-restaurant

Featured Meal: Vineyard Tour Lunch

Seattle native Chef Smith's passion for the culinary world began at a young age, cooking for his family and determining at the age of 14 to pursue a career in the culinary arts. Two years later, he enrolled in the culinary program at Lake Washington Institute. With 15 years of industry experience under his belt, **(continued on next page)**

(JORY at the Allison Inn & Spa, continued from previous page) including mastering his craft under chef Bobby Moore at the Barking Frog at Willows Lodge for six years, Chef Smith was named one of Zagat's "30 under 30" Seattle Chefs that are redefining the industry. Chef Smith brings an inventive and artistic vision to The Allison with new, transformative tasting menus and elevated dining experiences.

LAURELHURST MARKET

Chefs Ben Bettinger, Ben Dyer, David Kreifels & Jason Owens

3155 E. Burnside St., Portland, OR 97214

Tel: (503) 206-3099 www.laurelhurstmarket.com

Featured Meal: Salmon Bake

Laurelhurst Market is a member of Your Neighborhood Restaurant Group in Portland, OR which includes Big's Chicken, Reverend's BBQ, La Luna Cafe and Ate-Oh-Ate Hawaiian Restaurant. The owners of YNRG are Benjamin Bettinger, David Kreifels, Jason Owens and Benjamin Dyer. The roots of YNRG were born out of a group of chefs coming together to explore their passions. Each restaurant draws on each of the owners' experiences and upbringings and is a reflection of their personalities and identities. Above all, Your Neighborhood Restaurant Group strives to offer great neighborhood restaurants and provide one of the best working environments in the industry. We have been a part of IPNC since 2003 and look forward to many years to come.

LITTLE BIRD BISTRO

Chef Gabriel Rucker

215 SW 6th Ave., Portland, OR 97204

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

Featured Meal: Grand Dinner

Two-time James Beard Award winning chef Gabriel Rucker is Executive Chef and Co-Owner of Le Pigeon, Little Bird Bistro, and the recently opened Canard in Portland, Oregon. His edgy, highly original, and recipe-free masterpieces, evocative of French bistro signatures and classic American fare, have gained him both regional and national acclaim. In 2003 he landed a coveted job at Paley's Place and, after two years, he moved on to Gotham Tavern as Sous Chef. In June of 2006, Rucker opened Le Pigeon and became an overnight success. In 2011, Rucker and his business partner Andrew Fortgang opened Little Bird, a downtown Portland bistro that won *The Oregonian's* 2012 "Restaurant of the Year" award. Rucker and his team released their first cookbook, *Le Pigeon: Cooking at the Dirty Bird* (Ten Speed Press), in September 2013. In 2018, Rucker and Fortgang opened Canard, an all day cafe and wine bar serving wild French bar food, next door to Le Pigeon. Rucker is one of Portland's most respected and decorated chefs, earning many accolades, including two James Beard Awards: "Rising Star Chef" in 2011 and "Best Chef Northwest" in 2013, as well as a nomination for "Outstanding Chef" in 2016, 2017, and 2018. He was named a *Food & Wine* Best New Chef 2007, *Portland Monthly's* Chefs of the Year, *Portland Business Journal's* 40 Under 40, received *The Oregonian's* Restaurant of the Year, and has been featured in episodes of NBC New York and Bizarre Foods with Andrew Zimmern. In 2019, Rucker, along with fellow Portland chef Gregory Gourdet, founded the Portland chapter of Ben's Friends, a restaurant industry recovery group.

MACRINA BAKERY

Chef Leslie Mackie

19215 66th Ave S., Kent, WA 98032

Tel: (206) 448-4089 www.macrinabakery.com

Featured Meal: Sparkling Brunch

Leslie Mackie picked up her kitchen skills at the California Culinary Academy in San Francisco, but baking was her true love. She moved to Boston to work for acclaimed chefs Lydia Shire and Jasper White at the Bostonian Hotel and later at Restaurant Jasper as the pastry chef. While working as a restaurant consultant in Los Angeles, she found herself more and more interested in bread, drawn by the combination of science and intuition required when baking. She was among the first wave of Americans experimenting with recipes from European master bakers and a long, slow fermentation process. Mackie rediscovered the craft's traditional, almost spiritual importance. "To me, making bread is being an artist," Mackie says. "In France, bakers are revered because bread is such a central part of the family and the community." Leslie was head baker at Seattle's Grand Central Bakery, then in 1993 she opened her own place, Macrina. All of Seattle knows of Macrina's irresistible artisan breads. Macrina has been written up in *Sunset Magazine*, *Pacific Magazine*, *Bon Appetite*, *LA Times*, and *The New York Times*, not to mention endless coverage and accolades in *The Seattle Times*, *Seattle Weekly*, *Seattle Magazine*, and *Seattle Met Magazine*.

MAMNOON

Chef Carrie Mashaney

1508 Melrose Ave., Seattle, 98122

Tel: (206) 906-9606 www.mamnoonrestaurant.com

Featured Meal: Vineyard Tour Lunch

Carrie is an Iowa transplant who has lived and cooked in Seattle for almost 20 years. She completed the Baking and Pastry Program at SCCC and got chosen to do an externship in France at a pastry shop. Upon returning, she worked four years in the front-of-house learning service standards at the Sorrento Hotel. She then transitioned to the back of house and has worked at some of the most notable restaurants in Seattle including Cafe Juanita, Dinette, and Spinasse. During her time at Spinasse she was named one of *Seattle Magazine's* 2011 Tastemakers and one of *Seattle Met's* 2013 Rising Star Chefs. She competed on the TV show Chef vs. City as well as the 11th season of Top Chef in New Orleans. She took almost a year off from cooking to have a baby. She returned to work as the pastry chef at Mamnoon and was promoted to executive chef in 2016.

MEDITERRANEAN EXPLORATION

COMPANY

Chef Kasey Mills

333 NW 13th Ave., Portland, OR 97209

Tel: (503)222-0906

www.mediterraneanexplorationcompany.com

Featured Meal: Vineyard Tour Lunch

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 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. Mills finds inspiration in his world travels as much as his explorations in his own garden and through the pages of cookbooks. In his free time, he also enjoys camping and spending time with his wife, Dori, their sons, Leopold and Caspar, and their two schnauzers, Mr. Brown and The Dude.

MULTNOMAH ATHLETIC CLUB

Chef Phil Oswalt

1849 SW Salmon St., Portland, OR 97205

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

Featured Meal: Friday Lunch on the Lawn

IPNC Kitchen Manager

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. 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

NICK'S ITALIAN CAFE

Chef Carmen Peirano

521 NE 3rd St., McMinnville, OR 97128

Tel: (503) 434-4471 www.nicksitaliancafe.com

Featured Meal: Vineyard Tour Lunch

Carmen Peirano is the second-generation owner of Nick's Italian Cafe, an award-winning Willamette Valley institution founded in 1977. Growing up in the kitchen and dining room at Nick's cemented her love of family recipes, classic Italian cuisine and fresh ingredients. Carmen has honed her natural culinary talents, gaining a culinary degree in the Bay Area, working with famed chef Michael Tusk, and serving an extended apprenticeship in Italy's Umbria region. Carmen, along with her father Nick, is the proud recipient of a 2014 James Beard American Classics award.

THE NIGHTWOOD SOCIETY

Chef Sarah Schneider

2218 NE Broadway St., Portland, OR 97232

Tel: (971) 236-2267 www.thenightwoodsociety.com

Featured Meal: Vineyard Tour Lunch

Sarah Schneider got her start in the kitchen as a teen. After finishing culinary school in Portland, Sarah worked in groundbreaking kitchens from Foreign Cinema and Salumeria in San Francisco to Marlow & Daughters in New York City. Sarah returned to Portland in 2015, when she took her place in the kitchen at Renata as sous chef and butcher and now leads the kitchen at The Nightwood Society in Portland.

OLYMPIA OYSTER BAR

Chef Maylin Chávez

4214 N Mississippi., Portland, OR 97217

Tel: (503) 841-6316 www.oobpdx.com

Featured Meal: Sparkling Brunch

Maylin Chávez, is a native of Tijuana, Baja California Norte. Maylin brings her heritage and passion for the sea to each dish she prepares. Her personal and professional experiences cooking in Baja and abroad, while being surrounded by the rich diversity of ingredients, has created a direct imprint on her cuisine. Maylin moved to Portland five years ago to open her first restaurant, Olympia Oyster Bar, where oysters take center stage and the bounty of the Pacific Northwest meets the flavors of her hometown in Baja. In the summer of 2018 Maylin took her love of all things oysters and collaborated with Nevor Shellfish Farms to bring her Oyster Bar to Netarts Bay. Her cuisine and restaurant have been featured in Bon Appetit, Sunset Magazine, Wine and Spirits Magazine, and Portland Monthly, as well as Eater's hot lists, Best New Restaurants, Top10 Seafood Restaurants in PDX, and Food Network's Best Oyster Bars in America. She has appeared on the Food Network and other local and national and international media outlets.

OUI! AT THE SE WINE COLLECTIVE

Chef Althea Grey Potter

2218 NE Broadway St., Portland, OR 97232

Tel: (503) 208-2061 www.sewinecollective.com

Featured Meal: Vineyard Tour Lunch

Althea Grey Potter has been a food enthusiast since she was very young. It is no surprise that the child of an artist and a chemist became a chef. Raised in rural Massachusetts by counter culture parents, as a small child she harvested fresh vegetables from the organic family garden with her parents and discovered the deliciousness of eating tomatoes warm from the sun and crisp snap peas right off the vine. Her parents were both incredible cooks and baked bread, sprouted grains, made yogurt, and fermented their own kimchi before it was cool. Althea continues to be incredibly passionate about food, farms, cooking and wine. She especially loves working with seasonal vegetables and draws much of her inspiration from highlighting the bounty and beauty of Oregon produce.

THE PAINTED LADY RESTURANT

Chef Allen Routt

201 S. College St., Newberg, Oregon 97132

Tel: (503) 538-3850

www.thepaintedladyrestaurant.com

Featured Meal: Friday Lunch on the Lawn

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. Routt 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. Routt and Bagley also own Storrs Smokehouse, a casual barbecue restaurant in Newberg serving smoked meats and house-made ice cream. In 2016, Routt was a James Beard Foundation Awards semifinalist for Best Chef Northwest.

PALEY HOSPITALITY

Chef Vitaly Paley

Portland, OR

www.paleyhospitality.com

Featured Meal: Grand Dinner

Portland chef and restaurateur Vitaly Paley is both a leader and a trailblazer in the American culinary scene. With a James Beard Award for Best Chef Pacific Northwest and a win on Food Network's "Iron Chef America" under his belt, the Russian-born, New York City-raised and French-trained chef has been instrumental in defining regional Northwest cuisine. With his wife and partner Kimberly Paley, Chef Vitaly helms five restaurants in Portland: Paley's Place, Imperial, Headwaters, The Crown, and the recently-opened Rosa Rosa.

PINE STATE BISCUITS

Chefs Kevin Atchley, Walt Alexander & Brian Snyder

Portland, OR

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.

QUAINTRELLE

Chef Ryley Eckersley

3936 N Mississippi Ave., Portland, OR 97227

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

Featured Meal: Vineyard Tour Lunch

Ryley Eckersley always had a fondness for art, culture, travel, new ideas, shared moments and experiences; so naturally he gravitated towards food and its possibilities for creative expression. Born and raised in London, a move to America, and his nomadic lifestyle through Southern France, Spain, North Carolina, Manhattan, and Central America to name a few, Eckersley's culinary style reflects his lifelong wanderlust and curiosity. After arriving in Oregon in 2011, Eckersley led the kitchen at Jen's Garden in Sisters and later opened DRAKE in Bend in 2013. After moving his family to Portland and a stint at Olympia Provisions, he took over the kitchen at DOC where he further honed his unique style of food. Landing at Quaintrelle signifies all the puzzle pieces coming together, where he can create beautiful, complex, unpretentious dishes with as much direct connection to farm, oceans and ranches as possible.

RECIPE

Chef Jonnah Ayala Koziol

115 N Washington St., Newberg, OR 97132

Tel: (971) 832-8319 www.recipenewberg.com

Featured Meal: Saturday Lunch on the Lawn

Jonnah Ayala Koziol is the Executive Sous Chef at Recipe in Newberg, Oregon and at Musang located in the Beacon Hill neighborhood of Seattle. She was born and bred in the Philippines. In 2013, Jonnah packed her suitcase full of passion for all things gastronomical, heading to the United States. While constantly missing home, she started to incorporate her ancestry and modern techniques in cooking and sharing it with everyone through her wine-paired Filipino pop-ups. Her creations truly reflect who she is, resilient, unapologetic and deeply rooted. Her dream is to take Filipino food and culture in the Pacific Northwest and the rest of America and the world to new heights, collaborating and bridging cultures, past and present.

RED HILLS KITCHEN

Chef Jody Kropf

530 NE 4th Street, McMinnville, OR 97128

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. He continued his culinary and wine education at the famed Culinary Institute of America, Greystone in Napa Valley. Jody and his family settled into the Dundee Hills and planted a small vineyard of Pinot Noir. **(continued on next page)**

(Red Hills Market, continued on next page) Here in 2011, the ten year dream of creating a casual and inviting community market took shape. This culinary journey has continued with the recent opening of “red hills kitchen” in McMinnville, Oregon. The live fire cuisine continues with a charcoal burning Spanish oven at red hills kitchen.

RUBY JEWEL ICE CREAM

Chef Lisa Herlinger

Portland, OR

www.rubyjewel.com

Featured Meal: Salmon Bake Dessert

Lisa Herlinger’s first word was cookie. She loves food, travels to eat, and obsessively plans every meal. So, it’s no surprise that she’s the creative force behind Ruby Jewel Ice Cream. Along with four Portland shops, she now sells her ice cream sandwiches throughout the Pacific Northwest. Although she studied physical therapy, Herlinger followed her passion for food to culinary school, settling in Portland, where she worked at Milo’s City Café and Park Kitchen. But it was setting up a booth for the Portland Chef’s Collaborative at a local farmers’ market that sparked her desire to open her own business. With an entrepreneurial spirit and a love of ice cream, Herlinger launched Ruby Jewel at the Portland Farmers’ Market in 2004 with a table, a cooler, and her iconic pink umbrella, winning America’s Food Fight that very year with her ice cream sandwiches. The rest is ice cream history.

SODEXO AT LINFIELD COLLEGE

Chef Noah Bekofsky

900 SE Baker St., McMinnville, OR 97128

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 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 CULINARY ARTS

Chefs Brian Scheehser, Dave Hatfield & Joshua Young

6000 16th Ave SW., Seattle, WA 98106

Tel: 206-934-5394

Featured Meal: Salmon Bake

Award-winning Chef Brian Scheehser wears many toques: educator, farmer, cheesemaker, brewer, winemaker and seasoned artisan foodie. As 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 four 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 and later, as Executive Chef at Trellis Restaurant in Kirkland WA. 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.

Seattle native Dave Hatfield is South Seattle College's resident farm-to-table chef instructor. He is a graduate of the University of Washington Microbiology department and Seattle Central College Culinary Academy. With over 20 years in the restaurant and hotel industry, Dave operated his own farm-to-table restaurant in Bend, Oregon and has worked as an Executive Chef at Awbrey Glen Golf Resort and most recently at the Alexis Hotel in Seattle. He has worked as a chef instructor at Sur La Table, Central Oregon Community College and numerous other venues. His firm commitment to food can be summed up by his mantra, "If I don't raise it, I don't like to cook it."

Chef Young brings over 30 years experience to the Pacific northwest from Chicago, where he was chef of award-winning restaurants, Le Bouchon and Marché as well as famous hotels like The Drake. He came to Seattle to realize his dream of becoming a Chef Instructor; and now serves as Program Coordinator and Chef Instructor for the Culinary Department at South Seattle College. He was taught from a young age that it is important to give back to society and feels "like the richest chef in Seattle" because he gets to give his love of food to his students every day. He strongly believes that "knowledge not shared is knowledge wasted".

STONE SOUP

Chef Scott Dolich

306 NW Broadway, Portland, OR 97209

www.stonesouppdx.com

Featured Meal: Grand Dinner

Scott is Chef Instructor at Stone Soup in Portland. He has numerous national and local accolades attesting to his culinary mastery in the kitchen including three James Beard nominations, *Food & Wine* Best New Chef, and *Gourmet* top 100. Through his 15 years of owning and running popular and successful restaurants, Park Kitchen and The Bent Brick, Scott has proven himself as a strong business presence in Portland's restaurant community. A long-time volunteer with Portland's homeless youth drop-in center, Scott gained critical work experience with at-risk populations, developing the patience and compassion necessary to train those who have barriers to employment. Scott has sought to connect these potential employees with Portland restaurants who are experiencing their own labor shortages; with Stone Soup, he is able to do just that.

SYBARIS BISTRO

Chef Matt Bennett

442 First Avenue West, Albany, OR 97321

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

Featured Meal: Lunch on the Lawn

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. Matt has prepared dinners at the James Beard House using Northwest Native American ingredients in 2008, 2011, and 2018, 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 will participate again in 2019. 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.

SYSCO

Chef Cory Schreiber

Featured Meal: Grand Dinner

A native Oregonian, Cory Schreiber grew up in Dan & Louis Oyster Bar, his family's Portland restaurant founded by Cory's great grandfather in 1907. After working for 13 years in restaurants from San Francisco to Chicago to Boston, Cory returned home to the West Coast in 1994, to open Wildwood Restaurant. He quickly joined the ranks of leaders of the region's bustling culinary scene, winning the James Beard Award for Best Chef Pacific Northwest in 1998. Currently, Cory is a chef consultant for Sysco, the nation's largest foodservice marketer and distributor. Whether cooking in the kitchen or meeting up with producers in the field, Cory is excited to have the opportunity to affect change by working for a company

committed to conducting their business sustainably, especially in the areas of food, operations and community.

TIMBERLINE LODGE

Chef Jason Stoller Smith

27500 E Timberline Rd., Timberline Lodge, OR 97028

Tel: (503) 272-3104

www.timberlinelodge.com/lodge/dining

Featured Meal: 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, Washington, then as 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.

XOCOLATL DE DAVID

Chef David Briggs

www.xocolatdedavid.com

Featured Meal: Saturday Lunch on the Lawn

David Briggs is the owner and chocolatier of Xocolatl de David in Portland, Oregon. While mainly growing up in the Bay Area, he did spend four of his younger years living in Australia and Singapore. This led to extensive travels through Asia, which heavily influenced both his childhood and culinary interests. After working in kitchens in Napa and Portland, David set out to work on his pet project, Xocolatl de David, full time. While exploring the savory side of chocolate and using ingredients like bacon, foie gras, Parmigiano-Reggiano and sourdough bread (although not all together), he has created a chocolate style that is distinctly his own. Xocolatl de David has won 4 Good Food Awards and 7 International Chocolate Awards for David's creative blend of unconventional ingredients with single origin chocolates.

ZILLA SAKE HOUSE

Chef Kate Koo

1806 NE Alberta St., Portland OR 97211

Tel: (503) 288-8372 www.zillasake.com

Featured Meal: Sparkling Brunch

Zilla Sake head sushi chef Kate Koo began her sushi training in 2000; her education has included both traditional apprenticeships under Japanese chefs and continuous independent study. Koo's early tutelage informs her exacting approach to the craft: one that honors sushi's tradition of simplicity and precision while pursuing its unobtainable perfection. She opened the sushi bar at Zilla in the summer of 2008 with a focus on showcasing high-quality ingredients in traditional preparations.



PASSPORT TO PINOT IPNC SUNDAY

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:

Bhuna, Deepak Kaul (Portland, OR)

Ibérico Carver, Manuel Antonio Recio (McMinnville, OR)

Kachka, Bonnie Morales (Portland, OR)

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

Olympia Provisions, Elias Cairo (Portland, OR)

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

Pix Pâtisserie & Bar Vivant, Cheryl Wakerhauser
(Portland, OR)

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

Pura Vida, Ricardo Antunez (McMinnville, OR)

Ruddick/Wood, Paul Losch (Newberg, OR)

Salt & Straw, Tyler Malek (Portland, OR)

Taqueria Nueve, Brent Richford (Portland, OR)

Tillamook Cheese (Tillamook, 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.

Milli Chennell
Dewey Drorbaugh
Helen Fenske
McKay Fenske
Vern Fenske
Melissa Githens
Justin Goin
Mark Hosack
Daniel Mitchell
Harrison Moen
John Schindelar
Joan Schindelar
David Tourell
Ruby Wynn

...

We are grateful for the support of the student volunteers from the South Seattle College Culinary Program, Seattle, WA.

Amanda Andrews
Megan Brogan
Nicole Burke
Jayla Cox
Amarjargal Dashdavaa
Jeremy Downing
Christopher Ha
Hailey Unland
Lucero Velez
Eric Zinski

...

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

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

Tom Champine, *Barnard Griffin*, Richland, WA
Jessica Endsworth, *Angela Estate Winery*, 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, *Ringside Steakhouse*, Portland, OR

MAÎTRES D'HÔTEL

Veronique Cecilia Barretto, *Maverick Texas Brasserie*, San Antonio, TX
Caryn Benke, *Submarine Hospitality*, Portland, OR
Derek Bigham, *Norwegian Cruise Line*, Honolulu, HI
Jesse Brantley, *Freeland Spirits*, Portland, OR
Gregory Cantu, *Rhône Street Wine Co.*, Portland, OR
Jamie Cohen, *Recipe*, Newberg, OR
Eric Cook, *CorkJockey*, Spokane, WA
Benjamin Denton, *American Northwest OR*, McMinnville, OR
Cyril Frechier, *American Northwest Distributors*, Seattle, WA
Adam Galbraith, *Purple Café and Wine Bar*, Seattle, WA
Erin Gilreath, *J.K. Carriere*, Portland, OR
Jeffrey Groh, *Ka'ana Kitchen*, Wailea, HI
John Hansen, *Oregon Sake Ninja*, Portland, OR
Tyler Hauptman, *New Seasons Market*, Portland, OR
Emma Healion, *Phelps Creek Vineyards*, Hood River, OR
Jennifer Helmbold, *Coopers Hall*, Portland, OR
Julianne Kennedy, *Ken Wright Cellars*, Carlton, OR
Colleen Kenny, *Nostrana & Enoteca Nostrana*, Portland, OR
Kaysie Lackey, *Wild Ginger*, Seattle, WA
Ed Lefferts, *William Marie Wines | El Gaucho PDX*, Portland, OR
Jessica Lemons, *Ringside Steakhouse*, Portland, OR
David Lusby, *Amazon*, Seattle, WA
Winnie Mak, *Maverick*, San Antonio, TX
Dan McGarry, *Canlis*, Seattle, WA
Megan Moffat, *Wino Dino*, St. Louis, MO
Chris Murphy, *Eddie Martini's*, Wauwatosa, WI
Jeffery Passerotti, *rye food & drink*, Eugene, OR
Phillip Patti, *Subvino*, Nashville, TN
Jess Pierce, *Walter Scott Wines | Pierce Wines*, Portland, OR
Vanessa Puglisi, *Le Pigeon*, Portland, OR
Benjamin Roan, *Canard*, Portland, OR
Lars Ryssdal, *Art Culinaire Magazine*, Healdsburg, CA
Christopher Sky, *Restaurant St. Jack*, Portland, OR
Katie Sombat, *Beast*, Portland, OR
Paul Swanson, *RN74*, Seattle, WA
Elias Traverse, *Avennia*, Woodinville, WA

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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
Asa Richerson, 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!

Tobias Hogan, for keeping keeping us well fed.

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, Dawniel Giebel, Karen Kolbach, Karri Norton and Gretchen Phelps make it happen.

Chris Linn, Javier Lopez, 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.

Beth Garcia and the Conferences and Events Planning team.

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.

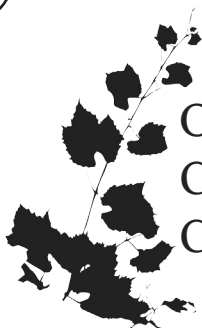
A Special Thank You to
Zero Waste McMinnville

and

Ramsey McPhillips
Patriciafaye Marshall
Steve Iversen

for helping the IPNC be a certified Zero Waste event since 2016 and for years to come.

9th Annual



OREGON CHARDONNAY CELEBRATION

Join Us Saturday, February 22, 2020
at The Allison Inn & Spa
Newberg, Oregon

For more information and tickets, visit:
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FEATURED WINERIES

Alexana Winery.....	34
Alma Rosa Winery.....	16
Amalie Robert Estate.....	35
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IPNC
2020
JULY 24-26

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BIRD SPECIAL**

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" \$1,195 "

SAVINGS = \$100
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WILL BRING THE
BUBBLES BACK TO THE IPNC!**



Join Dorothy Gaiter, senior editor of Grape Collective, and formerly long-time co-author of the weekly wine column for the Wall Street Journal. Dorothy, with her husband John, also founded the annual Open That Bottle Night. And opening bottles we shall be as Dorothy leads an exploration of sparkling wine from around the world! From the calcium-rich soils of Champagne to the kaleidoscope of soils found under Pinot vines destined for sparkling in other parts of the world, you'll learn how this effervescent twist on Pinot noir takes its complex path into being, and enjoy the fruits of the winemakers' labor. Don't miss your chance to get to know this most exuberant side of Pinot noir within the convivial backdrop of the IPNC.

THANK YOU

TO OUR GENEROUS SUPPORTERS!

The International Pinot Noir Celebration is a not-for-profit organization. We are grateful for the contributions of our partners, and we value their continued support as an important part of the ongoing success of the IPNC.



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