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2007

2007 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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IPNC



1987 - 2007

INTERNATIONAL PINOT NOIR CELEBRATION

JULY 27-29, 2007

IPNC



21st Annual International Pinot Noir Celebration

July 27 - July 29

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welcome!

WELCOME TO THE TWENTY-FIRST ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Welcome to a weekend of international friendship, wine, food, and fun, where winemakers and wine lovers from around the world gather to celebrate an elusive and wonderful gift of nature – Pinot noir.

One of the world's oldest known grape varieties, Pinot noir is an extremely difficult variety to grow. 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. Their wines reflect these differences, as well as a common thread of care and dedication required to transform this fickle grape into fine wine.

Pinot noir has enjoyed much success since the first International Pinot Noir Celebration was launched 21 years ago. The number of regions producing Pinot noir wines, and the number of excellent Pinot noir producers worldwide, have grown apace with the increase in overall quality and public appreciation of Pinot noir. It is a shared passion that continues to inspire this annual celebration, where winemakers from four continents and both hemispheres bring their wines to explore and enjoy.

This year we gather once again, not in competition, but in the spirit of friendship and the common pursuit of Pinot noir in all its grand diversity.

GENERAL INFORMATION

IPNC Concierge Desk and Gift Shop

Guest messages, Lost and Found, and logo items such as t-shirts and Riedel glassware can be found at the IPNC Gift Shop & Concierge, located in Riley Hall (#3). To reach the Gift Shop & Concierge, please call 503/883-2610.

HOURS:

Thursday: 3:00 p.m. – 6:00 p.m.

Friday: 7:30 a.m. – 11:00 p.m. (closed from noon-2 p.m.)

Saturday: 8:00 a.m. – 8:00 p.m. (closed from noon-2 p.m.)

Sunday: 9:00 a.m. – 12:30 p.m.*

*relocated to Oak Grove from 1:30 p.m. – 5:30 p.m.

Complimentary Shuttle Service

A shuttle to off-campus lodging will depart Linfield at posted times throughout the weekend. The schedule will be posted on the sidewalk in front of Dillin Hall (#16), and at the concierge desk in Riley Hall (#3). You will also find a copy in your registration packet.

Room Keys

You will be able to pick up your keys when you register. At the end of the weekend, please return your keys to the concierge desk or in the drop boxes in Dillin Hall (#16) or to the Conferences office in Cozine Hall (#10). Do not leave your keys in your room. Linfield will charge you for lost keys.

Telephones

Phones are located in Dillin Hall (#16), Riley Hall at the Gift Shop (#3), and the Physical Education Building (#34). All campus phones require a calling card for long-distance calls. Please press "9" to dial out, and be sure to include the area code for local calls.

Building Numbers

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

Internet

Refer to the instructions included in your registration packet. WiFi is available in Riley Hall (#3).

Restrooms

Located in Dillin Hall (#16), Riley Hall (#3), Walker Hall (#4), and Melrose Hall (#2).

Thank you for the pleasure
of your company at the
Twenty-First Annual International
Pinot Noir Celebration.

Save the date! The Twenty-Second Annual International Pinot Noir Celebration will be held at Linfield College, July 25-27, 2008. **REGISTER NOW AT THE GIFT SHOP!**

Guest Speakers

Eric Asimov is the chief wine critic of *The New York Times*, a position he assumed in June 2004. He is a co-author of *The New York Times Guide to Restaurants 2004*, the fifth edition of the guide. His freelance work previously appeared in *Food and Wine*, *Details*, and *Martha Stewart Living*. His first book, *\$25 and Under: A Guide to the Best Inexpensive Restaurants in New York*, was published annually by HarperCollins from 1995 to 1998. At *The Times*, he was editor of the *Living* section from 1991 to 1994 and editor of *Styles of The Times* from 1994 to 1995. Asimov is a graduate of Wesleyan University and did graduate work in American studies at the University of Texas at Austin.

Ghislain de Montgolfier is the great-great grandson of Jacques Bollinger, who founded *Champagne Bollinger* in 1829 with vineyards that have produced Champagne since the 17th century. Now current president, he is proud of the fact that Bollinger blends contain large percentages of Pinot noir. Since becoming president at Bollinger in 1993, he has also carried out various responsibilities at the *Comité Interprofessionnel du Vin de Champagne*, where he led the *Technical Commission of Champagne* for ten years. A graduate from the *Agronomic National Institute of Paris* with a degree in Oenology, Ghislain became president of the *Association Viticole Champenoise* in 2004.

Georg Riedel, the tenth generation to take the helm of the legendary *Riedel Crystal* company, has made it his life's work to develop specific glasses to enhance individual wines. According to Robert Parker Jr., "the finest glasses for both technical and hedonistic purposes are those made by Riedel." Georg has conducted workshops throughout the world with experts in their field to develop a whole array of glasses to showcase wines from specific regions. Riedel's Grand Cru Burgundy glass has earned a place in the permanent collection of the New York Museum of Modern Art. In conjunction with the IPNC, *Riedel Crystal* has developed a beautiful new shape, just for Oregon Pinot noir.

Rollin Soles has survived a Texas childhood, an undergraduate degree in microbiology at Texas A&M, a Master's degree in Enology from U.C. Davis, and 20 years of Oregon winemaking. His early wine industry experience was spent working for top wineries in northern California, northern Switzerland, northern France, and southern Australia. After roaming the world, Rollin founded *Argyle Winery* in 1987. He remains fortunate to enjoy the continuing collaboration of a global and local network of fine wineries that has lifted the quality of Oregon wines and vines. *Argyle Winery* continues to produce world-renowned sparkling wines, Chardonnay and Pinot noir.

Peter Wasserman was born in Philadelphia in 1964. He moved with his family to France in 1968. Peter was educated in France until he returned to the United States to attend film school. He worked as a cinematographer until 2000 when he entered the wine trade, working in both retail and in the import business. Since 2003, he has been working as a consultant to *Le Serbet/Selection Becky Wasserman*. He currently divides his time between France and the United States. He brings to IPNC a great knowledge and love, not only of the wines of Burgundy, but also of the wines and wine growers of Champagne.

Wine Service

A selection of wines will be brought to your table by the *maîtres d'hôtel* during the meals. 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 as many people as possible will have the chance to taste each wine. Our *maîtres d'hôtel* are distinguished sommeliers and wine stewards who donate their time to insure our guests' fine service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event.

A special thank you to Riedel Crystal for providing stemware throughout the weekend.

Maîtres d'Hôtel

Glen Allen <i>El Gaucho</i> Portland, Oregon	Kiyallah Heatherstone <i>Bel Ami Restaurant & Lounge</i> Eugene, Oregon
Megan Ankrum <i>Patrick's Side Street Café</i> Santa Barbara, California	Kurt Heilemann <i>Filbert's Café</i> Portland, Oregon
Frederick Armstrong <i>World In a Glass Consultants</i> Beaverton, Oregon	Nicholas Helfrich <i>Jardinière</i> San Francisco, California
Vanessa Bazzani <i>Pinocchio Bar & Restaurant</i> Portland, Oregon	Bryan Hill <i>Brasa Restaurant</i> Seattle, Washington
Tom Bean <i>Carafe</i> Portland, Oregon	Emily Howard <i>Alberta Street Oyster Bar</i> Portland, Oregon
Matt Berson Portland, Oregon	Erica Landon <i>ten 01</i> Portland, Oregon
Jim Biddle <i>Nick's Italian Café</i> McMinnville, Oregon	Jeff Lindsay-Thorsen <i>Cascadia Restaurant</i> Seattle, Washington
David Carreon <i>Wild Salmon</i> New York, New York	Rick Lumagui <i>Paley's Place</i> Portland, Oregon
Ken Collura <i>Andina Restaurant</i> Portland, Oregon	Megan Moffat <i>Café Soriah</i> Eugene, Oregon
Jackie Cooke <i>Garage Wine Mechanics</i> Calgary, Alberta	Chris Murphy <i>Eddie Martini's</i> Wauwatosa, Wisconsin
Reagan Corbett <i>Red Star</i> Portland, Oregon	Tysan Pierce <i>The Herbfarm</i> Woodinville, Washington
Bradford Cowin <i>The Sea Grill</i> New York, New York	Savanna Ray <i>Tabla Mediterranean Bistro</i> Portland, Oregon
Tom Doughty <i>Fuel Restaurant</i> Vancouver, British Columbia	Keith Shulsky <i>Wineberries</i> Hanover, New Hampshire
Kinn Edwards <i>Cloud 9</i> Corvallis, Oregon	Michael Stiller <i>Tina's</i> Dundee, Oregon
Jessica Endsworth <i>Wilf's</i> Portland, Oregon	Leif Sundstrom <i>Le Pigeon</i> Portland, Oregon
Jeff Groh <i>The Heathman Restaurant</i> Portland, Oregon	Mike Bernardo <i>Vij's</i> Vancouver, British Columbia

GROUP A

For more details, see pages 8 - 10

thursday, July 26

REGISTRATION 3:00 - 6:00 p.m.
on the patio of Riley Hall (#3)

friday, July 27

REGISTRATION 7:30 - 8:30 a.m.
on the patio of Riley Hall (#3)

CONTINENTAL BREAKFAST 7:30 - 9:00 a.m.
on the patio of Riley Hall (#3)

OPENING CEREMONIES 8:30 - 9:00 a.m.
Linfield Commencement Green (#1)

BUS TOUR & LUNCH 9:00 a.m. - 3:00 p.m.
board the buses outside Dillin Hall (#16)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
located near Riley patio (#3)
and in Melrose Hall (#2)

ALFRESCO TASTING 6:00 - 8:00 p.m.
on the patio of Murdock Hall (#13)

THE GRAND DINNER 8:00 - 11:00 p.m.
on the Intramural Field (#60)

saturday, July 28

CONTINENTAL BREAKFAST 7:30 - 9:00 a.m.
on the patio of Riley Hall (#3)

THE SECRET LIFE OF PINOT NOIR 9:00 a.m. - 11:00 a.m.
Dillin Hall (#16)

ROSÉ TASTING 11:00 a.m. - noon
Memorial Fountain Lawn (#53)

ALFRESCO LUNCH 12:15 - 2:00 p.m.
Intramural Field (#60)

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
located near Riley patio (#3)
and in Melrose Hall (#2)

ALFRESCO TASTING 5:30 - 7:30 p.m.
on the patio of Murdock Hall (#13)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
in the Oak Grove (#59)

sunday, July 29

SPARKLING FINALE BRUNCH 10:00 a.m. - noon
Dillin Hall (#16)

SHUTTLE SERVICE: Shuttles to off-campus lodging will depart from the east corner of Riley Hall (#3) at posted times after dinner. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).

GROUP B

For more details, see pages 8 - 10

thursday, July 26

REGISTRATION 3:00 - 6:00 p.m.
on the patio of Riley Hall (#3)

friday, July 27

REGISTRATION 7:30 - 8:30 a.m.
on the patio of Riley Hall (#3)

CONTINENTAL BREAKFAST 7:30 - 9:00 a.m.
on the patio of Riley Hall (#3)

OPENING CEREMONIES 8:30 - 9:00 a.m.
Linfield Commencement Green (#1)

THE SECRET LIFE OF PINOT NOIR 9:00 a.m. - 11:00 a.m.
Dillin Hall (#16)

ROSÉ TASTING 11:00 a.m. - noon
Memorial Fountain Lawn (#53)

ALFRESCO LUNCH 12:15 - 2:00 p.m.
Oak Grove (#59)

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
located near Riley patio (#3)
and in Melrose Hall (#2)

ALFRESCO TASTING 6:00 - 8:00 p.m.
on the patio of Murdock Hall (#13)

THE GRAND DINNER 8:00 - 11:00 p.m.
on the Intramural Field (#60)

saturday, July 28

CONTINENTAL BREAKFAST 7:30 - 9:00 a.m.
on the patio of Riley Hall (#3)

BUS TOUR & LUNCH 9:00 a.m. - 3:00 p.m.
board the buses outside Dillin Hall (#16)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
located near Riley patio (#3)
and in Melrose Hall (#2)

ALFRESCO TASTING 5:30 - 7:30 p.m.
on the patio of Murdock Hall (#13)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
in the Oak Grove (#59)

sunday, July 29

SPARKLING FINALE BRUNCH 10:00 a.m. - noon
Dillin Hall (#16)

SHUTTLE SERVICE: Shuttles to off-campus lodging will depart from the east corner of Riley Hall (#3) at posted times after dinner. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).

EVENT DESCRIPTIONS

Registration

on the patio of Riley Hall (#3)

Early registration is strongly encouraged as IPNC begins early in the morning on Friday with Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:00 a.m. for the Bus Tours.

Opening Ceremonies

Linfield Commencement Green (#1)

Georg Riedel welcomes you to the Celebration followed by the Introduction of the Featured Winemakers.

Bus Tour & Lunch (Off Campus)

Board the bus number that corresponds with your name badge at 9:00 a.m. sharp in front of Dillin Hall (#16).

Travel through Willamette Valley Wine Country to an Oregon destination vineyard. Once you arrive, join winemakers from around the world to explore the topic of varying viticultural areas as it pertains to Oregon and our sister Pinot noir-growing regions around the globe. Whether it is the long-standing AOC system in Burgundy or Oregon's new AVAs, it is the regional differences these designations embody that make us question the line between nature and nurture. Oregon's new AVAs represent our winemakers' response to this question. Did we get it right? Can you taste the difference? Afterward, join our winemakers for lunch at the winery, prepared by one of our Featured Chefs.

Friday's culinary touring company includes:

Pascal Chureau, *Fenouil*, Portland, Oregon

Lisa Nakamura, *Qube*, Seattle, Washington

Nick Peirano, *Nick's Italian Café*, McMinnville, Oregon

Molly Priest, Portland, Oregon

Charles Ramseyer, *Wild Salmon - A Pacific Northwest Brasserie*, New York, New York

Allen Routt, *The Painted Lady*, Newberg, Oregon

Marco Shaw, *Fife*, Portland, Oregon

Saturday's culinary touring company includes:

Jack Czarnecki, *Joel Palmer House*, Dayton, Oregon

Jody Denton, *Merenda*, Bend, Oregon

John Eisenhart, *Pazzo Ristorante*, Portland, Oregon

Tommy Habetz, *Merlweather's Restaurant*, Portland, Oregon

John Neumark, *Serafina*, Seattle, Washington

John Taboada, *Navarre*, Portland, Oregon

Cathy Whims, *Nostrana*, Portland, Oregon

The Secret Life of Pinot Noir: Pinot Takes a Walk on the Sparkling Side (On Campus)

A Champagne Seminar? At the IPNC? *Mais oui!* Dig through the calcium-rich soils of Champagne and more often than not, you'll find Pinot noir roots. Join us for an exploration of one of Pinot's more effervescent tendrils as **Rollin Soles** and **Ghislain de Montgolfier** lead you through a tasting that explains how sparkling wine is made, and moderators **Eric Asimov** and **Peter Wasserman** introduce you to some of Champagne's best grower/winemakers. In the end, we think you'll see all Pinot noir with a nuance it never had before. And besides, doesn't the "C" in IPNC stand for "Celebration"? The panel will be joined by Guest Speakers:

Paul and Françoise Cuvreur (*Champagne et Villages*)

Morgane Fleury (*Champagne Fleury*)

José and Corinne Lievens (*Champagne Jacques Picard*)

Thierry Massin & Sylvie Fricot (*Champagne Thierry Massin*)

EVENT DESCRIPTIONS continued...

Rosé Tasting

on Memorial Fountain Lawn (#53)

Following the Secret Life of Pinot Noir seminar, relax by the Memorial Fountain with a glass of Rosé.

Alfresco Lunch

in the Oak Grove (#59) on Friday

on the Intramural Field (#60) on Saturday

Following the Rosé Tasting enjoy a lavish Alfresco Lunch prepared by a selection of our Guest Chefs.

Friday's Guest Chefs include:

Jessica Campbell, *Yarrow Bay Grill*, Kirkland, Washington

Scott Staples, *Restaurant Zoë*, Seattle, Washington

Jason Wilson, *Crush*, Seattle, Washington

Saturday's Guest Chefs include:

Dustin Clark, *Wildwood*, Portland, Oregon

Billy Schumaker, *D.F.*, Portland, Oregon

Heidi Weiser, *Park Kitchen*, Portland, Oregon

Afternoon Activities - Your Choice

All Guests will reunite on campus where a selection of activities and small-group presentations include:

FRIDAY

OLD VINES VS. YOUNG VINES

Riley Patio (#3)

How does vine age make a difference in the glass?

Taste examples side-by-side.

INTERNATIONAL WINE JARGON JEOPARDY

Melrose Hall (#2)

Test your wine-geek wit against our panel of international pros.

PINOT LAB

Riley (#3), Room 201

Play winemaker for a day! What is the right amount of oak? How much acid provides the right structure for a wine? How tannic is too tannic? Learn how winemakers assess these questions by performing laboratory experiments for yourself.

SATURDAY

COAST TO COAST IN CALIFORNIA

Riley Patio (#3)

Winemakers will pour their wines from Santa Barbara to Sonoma.

ISALUD!

Melrose Hall (#2)

Learn how Oregon winemakers bring healthcare for seasonal workers right into the vineyard through mobile clinics.

AFTERNOON ABROAD

Melrose Hall (#2)

Join our international winemakers in a photo tour of their cellars and vineyards.

JAZZ AND ICED TEA

Cool off with iced tea and jazz from the Warren Rand Trio

EVENT DESCRIPTIONS continued...

Alfresco Tasting

on the patio of Murdock Hall (#13)
Featured Pinot noir wines will be poured by the winemakers. (Note: winery name signs at each table indicate the page number in this program where the winery is described and Featured Wine is indicated.)

Upon arrival at the Friday Alfresco Tasting, you will be presented with a complimentary Riedel Crystal Oregon Pinot Noir glass.

The Grand Dinner

Intramural Field (#60)
The best place to enjoy dinner in Oregon in July is under the stars. Join chefs **Sue McCown** (Pastry Chef), **Stephanie Pearl Kimmel** and **Rocky Maselli** (Marché), **Brad Root** (Roots Restaurant & Bar), and **John Sundstrom** (Lark) for a handmade meal designed to accompany a river of Pinot.

Northwest Salmon Bake

in the Oak Grove (#59)
A time-honored and much-loved tradition of the IPNC, wild salmon is prepared in a traditional style on alder stakes over a huge custom-built fire pit. After dinner, enjoy dancing under the stars in the lantern-lit Oak Grove. An ocean of wine from all over the globe will accompany an extravagant outdoor buffet designed by:

Mark Hosack, Consulting Chef, Beaverton, Oregon
Emily Moore & Charles Drabkin, Edmonds Community College, Lynnwood, Washington
Frank Ostini, The Hitching Post, Buellton, California
Roger Sprague & Company, Depoe Bay Chamber of Commerce, Depoe Bay, Oregon
Clark Staub, American Flatbread, Los Alamos, California
Jason Stoller Smith, The Dundee Bistro, Dundee, Oregon

Sparkling Finale Brunch in Pink

Dillin Hall (#16)
The Celebration concludes with a sumptuous brunch buffet of favorite international dishes from several of the Northwest's most popular restaurants, served with a selection of sparkling Pinot noir wines...all rosés. IPNC President Alex Sokol Blosser will close the Celebration with a toast to fond memories, a safe journey home, and plenty of good Pinot noir in your future.

Guest Chefs include:

Alexis Bakouros, Alexis Restaurant, Portland, Oregon
Leif Benson, Timberline Lodge, Timberline, Oregon
Hiroshi Kojima, Bush Garden, Portland, Oregon
Jose Luis, Andina, Portland, Oregon
Adam Stevenson, Earth and Ocean, Seattle, Washington

Sparkling wines to be served with brunch will be:
Soter 2001 "Beacon Hill" Brut Rosé
R. Stuart & Co. Rosé d'Or
Schramsberg Brut Rosé
Jean Laurent Brut Rosé

IPNC'S PASSPORT TO PINOT

Sunday, July 29

2:00 - 5:30 p.m.

in the Oak Grove (#59)

passport to pinot

Welcome to the International Pinot Noir Celebration!

Designed especially for those who did not attend the full three-day event, this walk-around tasting includes all the Featured Pinot noir wines of the 2007 IPNC. (Note: winery name sign at each table indicates the page number in this program where the winery is described.)

The afternoon will start with a grand tasting poured by 33 of our Featured Winemakers.

Mid-day you'll take a break to be introduced to master of ceremonies **Georg Riedel** and to all 67 of our winemakers who have traveled from around the globe to meet you and show you their wines. Following the introductions, return to the tasting to explore the diversity of another 34 wines. Take advantage of this rare opportunity to meet the winemakers who crafted these outstanding Pinot noir wines.

The wines will be accompanied by culinary creations from Chefs:

Paul Bachand
Hunter's Ridge Grill, Sherwood, Oregon

Ken Forkish
Ken's Artisan Bakery, Portland, Oregon

Laurie Furch
Red Fox Bakery, McMinnville, Oregon

John Gorham
Toro Bravo, Portland, Oregon

Pierre Kolisch
Juniper Grove Farm, Redmond, Oregon

Dan Mondok
Olea, Portland, Oregon

John Newman
Newman's at 988, Cannon Beach, Oregon

Robert Partida
La Rambla, McMinnville, Oregon

Robert Reynolds
Robert Reynolds Chef Studio
Portland, Oregon

Clark Staub
American Flatbread, Los Alamos, California

Stu Stein
Terroir, Portland, Oregon

Cheryl Wakerhauser
Pix Pâtisserie, Portland, Oregon

featured wineries



Australia

MAIN RIDGE ESTATE

80 William Road, Red Hill
Mornington Peninsula, Victoria 3937
tel: 61/3 5989 2686 fax: 61/3 5931 0000
www.mre.com.au
Represented by Nat White
Featured wine: 2004 Half Acre

Main Ridge Estate, the first commercial winery to be established on the Mornington Peninsula in 1975, began as winemaker Nat White's naïve dream inspired by days of backpacking in Europe and a visit to Burgundy in 1966. The site has a marginal climate closely matching Burgundy, with a gentle north facing slope. The deep red basaltic soils of the three hectare vineyard make irrigation unnecessary. The ideal of making a wine which reflects the site rather than the winemaker means only 100% estate fruit is used. Intense human intervention in the vineyard has enabled minimal intervention in the winery where natural yeast and bacteria are utilized to help define the site characteristics.



Chile

KINGSTON FAMILY VINEYARDS

Casablanca Valley, Chile
U. S. Address: 520 La Mesa Drive
Portola Valley, California, 94028
tel: 650/854-4146, fax: 650/854-4146
www.kingstonvineyards.com
Represented by Courtney Kingston, Byron Kosuge,
and Evelyn Vidal
Featured wine: 2006 Alazan

CJ Kingston headed to Chile around 1900 looking for gold. Five generations later, his descendants are taking Chilean winemaking in new directions. In coastal Casablanca Valley, a region known for whites, Kingston Family is making Pinot noir under the guidance of winemaker Byron Kosuge. Byron brings to Kingston Family years of California artisan winemaking and vineyard management techniques honed at standout Pinot producers including Saintsbury, Miura, and B. Kosuge Wines.

France - Burgundy

MAISON AMBROISE

Rue de l'Eglise, 21700 Prémieux-Prissey
tel: 33/3 80 62 30 19, fax: 33/3 80 62 38 69
www.ambroise.com
Represented by Bertrand and François Ambroise
Featured wine: 2005 Corton Grand Cru

The Ambroise family settled in Prémieux-Prissey, near Nuits St.-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-St.-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.

DOMAINE D'ARDHUY

Clos des Langres, 21700 Corgoloin
tel: 33/3 80 62 98 73, fax: 33/3 80 62 95 15
www.ardhuy.com
Represented by Carel Voorhuis
Featured wine: 2005 Clos des Langres Monopole

Domaine d'Ardhuy is located at the very heart of Burgundy, in the Côtes de Nuits, at the border of the Côte de Beaune. It is settled in the Clos des Langres, which has been known for the quality of its wines since the monks of the Abbaye de Cîteaux planted the vineyards in the 10th century. The d'Ardhuy family has been managing this 45-hectare estate for three generations. The vineyards stretch from Puligny-Montrachet to Gevrey-Chambertin and produce over forty different wines, including several Grands Crus: Clos de Vougeot, Corton-Charlemagne, Corton les Renardes, Corton-Pougets, Corton-Combes, Corton-Clos du Roi, and Corton Hautes Moutottes. The average production of the domaine is 24,000 cases.

DOMAINE CHARLES AUDOIN

7, rue de la Boulotte, 21160 Marsannay-la-Côte
tel: 33/3 80 52 34 24, fax: 33/3 80 58 74 34
Represented by Cyril Audoin
Featured wine: 2005 Marsannay, Les Longeroies

Domaine Charles Audoin is located in the Marsannay appellation just south of Dijon, which is known as the "Gateway to Burgundy." The domaine began in 1972 with just 3 hectares of vines. Along with his wife, enologist Marie-Françoise Audoin, Charles Audoin has since built up their domaine to 14 hectares. Their son Cyril has been on board since 2000, and together they are continuing the Burgundian tradition of respecting the *terroir*. Their vines on average are 45 years old. In the winery, they bottle without fining or filtering and produce about 4,000 cases annually.

DOMAINE CHATEAU DE CHOREY

13, rue de Moutots, 21200 Chœrey-Lès-Beaune
tel: 33/3 80 24 06 39, fax: 33/3 80 24 77 72
www.chateau-de-chorey-les-beaune.fr
Represented by Benoit Germain
Featured wine: 2004 Beaune 1er Cru les Cras

In the late 19th century, Pierre Germain, Benoit's great-great grandfather bought Château de Chœrey, the vineyards of Beaune, and the *négociant* "Poulet père et fils". In 1968, after Benoit's grandfather Jacques Germain died, his son François sold the *négociant*, took charge of the family estate and bought parcels of Pernand Vergelesses and Chœrey. In 1989, after a year of winemaking in Australia and Oregon, Benoit started working for the domaine. He bought a new winery in 1993 and took over the vineyards and cellar and began to use organic growing methods. A year after adding a parcel of Mersault, he began running the entire estate in 2000 and since 2003 his wife, Jaqueline, has been working with him.

DOMAINE CLAUDE DUGAT

1, Place de la cure, 21220 Gevrey-Chambertin
tel: 33/3 80 34 36 18, fax: 33/3 80 58 50 64
Represented by Claude, Marie Thérèse, and Bertrand Dugat
Featured wine: 2005 Charmes Chambertin

Fernand Dugat, Claude Dugat's grandfather, was a winemaker himself, but the story of Domaine Dugat really started thanks to Maurice Dugat. Claude, his son, took over as the head of the family estate in 1977. Today, this estate owns over six hectares of Pinot noir vines, exclusively planted in Gevrey-Chambertin's district. The current annual production is about 24,000 bottles. The appellations include: Bourgogne rouge, Gevrey-Chambertin Village, 1er Cru Gevrey-Chambertin, 1er Cru Lavaux St. -Jacques, Griotte-Chambertin Grand Cru, Charmes Chambertin Grand Cru, and Chapelle-Chambertin Grand Cru. Claude's children, Laëtitia and Bertrand Dugat have recently begun working at Domaine Dugat.

DOMAINE FOUGERAY DE BEAUCLAIR

44, rue de Mazy, 21160 Marsannay la Côte
tel: 33/3 80 52 21 12, fax: 33/3 80 58 73 83
www.fougeraydebeauclair.fr
Represented by Patrice Ollivier
Featured wine: 2005 Bonnes Mares Grand Cru

It was in the late 1970s that Domaine Fougeray de Beauclair came to life by the acquisition of such renowned appellations in the Côte de Nuits and the Côte de Beaune as Bonnes Mares Grand Cru. Domaine 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 Domaine Fougeray de Beauclair's wines to be offered in the finest restaurants, cellars, and specialized shops throughout the world.

DOMAINE MICHEL GAY ET FILS

1, rue des Brenot, 21200 Chorey-Lès-Beaune
tel: 33/3 80 22 22 73, fax: 33/3 80 22 95 78
Represented by Sebastien Gay
Featured wine: 2004 Chorey-Lès-Beaune

Sebastien is a fifth generation *vigneron*, but has written enough history at the Domaine to last the next five. The Domaine began under Sebastien's father Michel in 1992. Domaine Michel Gay et Fils's holdings are a wonderful collage of the *terroirs* of the Cote de Beaune: the Chorey with its vibrant fruit and sensual character, Aloxe-Corton showing deep mineral and iron ore, a lacy and floral Serpenteries 1er Cru from Savigny, and a peak into the very hillsides of Beaune itself with a collection of 1er Crus that complete and compliment each other like a band of brothers. Sebastien farms these vineyards organically, following the belief that great wines are made in the vineyard as opposed to the winery. These wines are intimate and alluring, passionate but not aggressive. They pointedly volunteer their *terroir* in the same voice through which Sebastien declares his regional pride.

DOMAINE ALETH GIRARDIN

21, Route d'Autun, 21630 Pommard
tel: 33/3 80 22 59 69, fax: 33/3 80 24 96 57
Represented by Aleth Girardin and Alexandre Cassez
Featured wine: 2005 Pommard "Epenots" 1er Cru

As long as her family tree can be traced back, Domaine Aleth Girardin has owned vines and made wines in Pommard. Aleth's domaine is comprised of very old plantings in Pommard Villages, Beaune-Clos des Mouches, and three Pommard Premier Crus: Charmots, Epenots, and Rugiens-Bas. The latter two are comprised of one hectare parcels planted in 1906, some of the first post-phylloxera re-plants in Burgundy. Aleth's wines are as graceful and elegant as the woman herself. Yields are kept extremely low in the vineyard and new oak is kept to no more than 33 percent. Some whole-cluster fermentation is employed depending on the vintage. The result is wines with great purity and balance, and lovely, lush mid-palate fruit that carries on into intense finishes.

MAISON CAMILLE GIROUD

3, rue Pierre Joigneaux, 21200 Beaune
tel: 33/3 80 22 12 65, fax: 33/3 80 22 42 84
Represented by David Croix
Featured wine: 2005 Beaune 1er Cru Cent Vignes

Maison Camille Giroud was founded in 1865 and is one of the last small *négociant* firms in Burgundy. Always having specialized in wines that will age, Giroud still has small stocks in the cellars of vintages going back to 1937. The company continues to purchase finished wines and began to vinify several years ago when it could no longer fully rely on raw material from its traditional sources. Maison Giroud was purchased in 2002 by an American group. Winemaker David Croix is not a "modernist" but believes that the most important factor in producing Burgundies true to their appellation is the work that is done in the vineyards. Giroud uses a wooden press for its red wines, open wooden vats for fermentation, and no new oak barrels.

DOMAINE PHILLIPPE & VINCENT LECHENEAUT

14, rue des Sevillets, 21700 Nuits St.-Georges
tel: 33/3 80 61 28 31, fax: 33/3 80 61 05 96
Represented by Vincent and Corinne Lecheneaut
Featured wine: 2005 Nuits St.-Georges Premier Cru Les Pruliers

Fernand Lecheneaut created this 22-acre estate in the early 1960's while he worked for a *négociant* in Beaune. He took advantage of opportunities to buy parcels of various vineyards when they arose and finally quit the *négociant* when he acquired enough. His sons Philippe and Vincent took over in 1985. All their vines are in the Côte de Nuits, spread through Nuits St.-Georges, Morey-St.-Denis, Vosne-Romanée and Chambolle-Musigny, with a small parcel of the Grand Cru Clos de la Roche. Pinot noir represents 90 percent of the plantings, with the rest evenly divided between Chardonnay and Aligoté; their 6,000 cases each year come in 13 different bottlings.

DOMAINE JACQUES PRIEUR

6, rue des Santenots, 21190 Meursault
tel: 33/3 80 21 23 85, fax: 33/3 80 21 29 19
www.prieur.com
Represented by Martin Prieur
Featured wine: 2005 Beaune Grèves 1er Cru

Domaine Jacques Prieur owns an amazing collection of "grand *terroirs*" in Côte de Beaune and Côte de Nuits; owning vineyards in Chambertin, Musigny, Clos Vougeot, Corton-Charlemagne, and Montrachet. Martin Prieur, the grandson of the founder, has been managing the domaine for nearly 15 years. He is assisted by Nadine Gublin and Daniel Gaudfroi. At Domaine Jacques Prieur, working on the soil to make good grapes is of the utmost importance. The team has only one goal: to produce original wines that express the *terroir* from which they come.

DOMAINE MARC ROY

8, avenue de la Gare, 21220 Gevrey-Chambertin
tel: 33/3 80 51 81 13, fax: 33/3 80 34 16 74
Represented by Alexandrine and Régine Roy
Featured wine: 2005 Gevrey-Chambertin, Clos Prieur

Domaine Marc Roy has been in the family for four generations. The estate includes nine acres of Pinot noir and one acre of Chardonnay, producing about 1800 cases annually. Owner/winemaker Marc Roy inherited his love for vineyard management and winemaking from both his father and grandfather. Marc's wife, Régine, manages the sales and reception of guest at the winery. Daughter Alexandrine, after working vintage 2005 in New Zealand, recently took over the job of winemaker and manages the vineyard with her father. She has been given more and more responsibilities at the family estate. She created a new *cuvée*, wearing her name, from a selection of special grapes, so she can carry on the family tradition. The aim is to produce the best wine by giving intensive attention to the soils, bringing about low yields of top quality. Traditional winemaking processes yield wines that reflect Gevrey-Chambertin's specific and unique *terroir*.

DOMAINE TAUPENOT-MERME

33, route des Grands Crus, 21220 Morey St.-Denis

tel: 33/3 80 34 35 24, fax: 33/3 80 51 83 41

Represented by Romain Taupenot

Featured wine: Varies

Located in the prestigious *terroir* of Burgundy, Domaine Taupenot-Merme took root at Morey St. -Denis and has vineyards located throughout 13 hectares on the Côte de Nuits and Côte de Beaune. It was born from the marriage of Jean Taupenot and Denise Merme. Their love of winemaking traces its origin to the 18th century with Nicolas Morizot following the war. The vineyard was purchased and planted by the Armand Merme family from Morey St. -Denis and Rene Taupenot from St.- Romain, who are Denise and Jean's parents. The vineyard today contains vines that are over 35 years old, in addition to a few vines that are 60 years old that are used in the Grand Cru wines.

DOMAINE THIERRY VILOT-GUILLEMARD

7, rue Sainte-Marguerite, 21630 Pommard

tel: 33/3 80 22 49 98, fax: 33/3 80 22 94 40

Represented by Thierry and Estelle Vilot-Guillemard

Featured wine: 2005 Pommard 1er Cru "Rugiens"

One of Burgundy's true great characters, Thierry sports a walrus mustache, a bad limp from a terrible auto accident, and an irrepressible sparkle in his eye that lets you know you're in for something out of the ordinary. His wines are some of the most graceful and elegant of the Côte de Beaune. His parcels in Pommard, Beaune Clos des Mouches, and several Pommard Premier Crus yield wines that are uniquely fine, and even delicate for the appellations. Legendary for his Pommard Rugiens, his secret weapon is the tiny Premier Cru "Clos de Derrière St. -Jean;" a quarter acre of pure elegance that just happens to be Thierry's backyard - and which, as of 2006, is now also home to a lovely little lap pool!

DOMAINE JOSEPH VOILLLOT

Place de l'Eglise, 21190 Volnay

tel: 33/3 80 21 62 27, fax: 33/3 80 21 66 63

www.joseph-voilllot.com

Represented by Jean-Pierre and Roy Cloud

Featured wine: 2005 Volnay Premier Cru Les Champans

This venerable domaine has 25 acres of vineyards in both Volnay and Pommard. Son-in-law Jean Pierre Charlot, a former professor at the *Lycée Viticole* in Beaune, is now the director. He worked closely with Joseph from 1980 until 1995. It is in Voilllot's cellar that the differences between the highly perfumed Frémiets, the earthy, dense, ageworthy Champans, and the elegant yet firmly structured Caillerets become crystal clear. Similarly, the subtle differences among the Pommards are delineated. Michel Bettane and Thierry Desseauve, in their 2004 *Classification of the Best Wines of France*, write of Charlot's non-interventionist methods: "For many years, Jean Pierre Charlot has vinified some of the finest and most balanced wines of Volnay and Pommard...aging reveals with a high degree of accuracy the type of the year and soil." Anyone who wants to grasp the essence of Volnay and Pommard need look no further than Domaine Joseph Voilllot.



New Zealand

CARRICK WINERY

Cairnmuir Road, RD2 Cromwell
tel: 64/3 665-3480, fax: 64/3 665-3481
www.carrick.co.nz
Represented by Steve Davies and Steve Green
Featured wine: 2005 Carrick

Carrick is a Central Otago wine company with a commitment to making fine wines that reflect their origin. The company consists of three shareholding vineyards located on the Cairnmuir Terraces at Bannockburn. The vineyards were planted in 1994, 1996, and 1998 and provide fruit for Carrick wines. The vineyards are managed together using sustainable viticultural practices to produce optimum quality grapes from low yielding vines. A small team of dedicated employees do all the pruning, leaf, shoot, and bunch thinning and harvesting by hand. Carrick first produced wine in 2000 and completed its own restaurant and winery for harvest 2002. Their flagship wine is Pinot noir but they are also known for Pinot gris, Chardonnay, Riesling, and Sauvignon blanc. Central Otago is a special place to grow and make wine and Carrick Winery aims to bring that sense of place to your table.

HUIA VINEYARDS

Boyces Road, RD3 Blenheim, Marlborough
tel: 64/3 572 8326, fax: 64/3 572 8331
www.huia.net.nz
Represented by Claire Allan
Featured wine: 2005 Huia

Mike and Claire Allan were drawn to Marlborough by the intense fruit flavors in the wines of that region after studying in Australia. They gained experience in key Marlborough wineries, along with an extended stay in Champagne. In 1966 Mike and Claire established their small private winery. The winery is predominantly supplied from its own carefully managed 75 acres. Three other grower vineyards were planted in specific sites and supply Huia grapes. The Huia winery is focused on handcrafting fine and unique wines expressing the richness of Marlborough grapes from the vineyard to the table.

MUDDY WATER

PO Box 62
Waipara, North Canterbury, 7447
tel: 64/3 314 6966 fax: 64/3 314 6965
www.muddywater.co.nz
Represented by Belinda Gould and Shelly Kalmer
Featured wine: 2005 Muddy Water

The Muddy Water maxim is "handcrafted...no compromise". This entails doing everything possible in both the vineyard and the winery to maximize quality. At times, this can be a very painful exercise, but it is adhered to with passion. Winemaker Belinda Gould is perfectly in tune with the east's focus on producing the best quality wine possible from their little piece of paradise. Belinda has extensive experience having worked in Europe, Oregon, and California. Her first love was viticulture, moving on to winemaking as a natural progression. Belinda believes that she really makes the wine in the vineyard and the winery applies but the finishing touches. Muddy Water is not a brand; it is a place, living proof of *terroir*.

VALLI VINEYARDS

PO Box 2101
Wakatipu
tel: 64/3 442 6778, fax: 64/3 442 6785
www.valliwine.com
Represented by Grant Taylor and Elizabeth Keys
Featured wine: 2006 Gibbston Vineyard

Grant Taylor has been making wine in Otago since 1993 and is one of the region's pioneering winemakers. Through making the first wines for many of Otago's well-known labels, he became aware of the differences in the wines coming from each subregion. In 1998 he established Valli Vineyards with the sole aim of producing single-vineyard Pinot noir wines displaying the characters of three distinct areas in Otago: Bannockburn, Waitaki, and Gibbston. The wines are truly an expression of place, an insight and education into one of the world's most exciting Pinot noir-producing regions.



United States California

ADDAMO ESTATE VINEYARDS

PO Box 189

Santa Maria, California 93456

tel: 805/937-6750, fax: 805/937-5656

www.addamovineyards.com

Represented by David Addamo and Justin Mund

Featured wine: 2005 Addamo Estate

The Addamo Estate Vineyard flourishes in the hills of northern Santa Barbara County, in Santa Maria Valley. Located roughly 10 miles east of the ocean, the Addamo vineyard benefits from the area's choice climate, cool ocean breezes, and coastal fog. With Pinot noir as the flagship varietal, 75 percent of the vineyard (30 acres) is planted with four different Dijon clones. The grapes are balanced at the soil level and handharvested yielding less than one and a half tons per acre. Only the finest French oak barrels are used for aging to ensure flavor complexity and balance. Every aspect of the winemaking process has been painstakingly scrutinized to achieve the highest quality production standards and to create ultra-premium wine with a distinctive California style.

AUGUST WEST

81 Dorman Avenue

San Francisco, California 94124

tel: 415/225-2891, fax: 415/668-1906

www.augustwestwine.com

Represented by Ed Kurtzman and Howard Graham

Featured wine: 2005 Rosella's Vineyard

August West is the partnership of two dedicated Pinot noir growers and one enthusiastic winemaker. All of August West's production comes from two unique vineyards in Monterey and Sonoma Counties. The Rosella's Vineyard in the Santa Lucia Highlands is owned and farmed by Gary Franscioni, and is named for his wife. In the heart of the Russian River Valley lies August West's second vineyard, the Graham Family Vineyard, which is owned by Lavanda Restaurant & Wine Bar (Palo Alto, CA) proprietor Howard Graham. August West's winemaker and third partner, Ed Kurtzman, is also the consulting winemaker of Freeman Vineyard & Winery.

BEAULIEU VINEYARD

1960 South St. Helena Highway

Rutherford, California 94573

tel: 707/967-5200, fax: 707/963-5920

www.bvwines.com

Represented by Domenica Totty

Featured wine: 2005 Beaulieu Vineyard Reserve Carneros

Founded in 1900 by Georges de Latour, Beaulieu Vineyard is a Napa Valley leader with over 100 years of tradition in great winemaking. Beaulieu Vineyard is dedicated to being recognized for producing world-class wines that embody innovation and excellence. Beaulieu Vineyard farms over 1,100 acres of some of the most historic and renowned vineyards in the Napa Valley and produces benchmark wines that define the heritage of this great winegrowing region.

BUENA VISTA CARNEROS

18000 Old Winery Road

Sonoma, California 95476

tel: 707/938-1266, fax: 707/939-0916

www.buenavistacarneros.com

Represented by Jeff Stewart and Tony Lombardi

Featured wine: 2005 Ramal Vineyard

With a rich history, founded in 1857 as California's first premium winery, Buena Vista Carneros is the largest landholder in the Carneros appellation. As they celebrate their 150th year as California's first premium winery, the focus of Buena Vista Carneros continues to turn to grapes from the remarkable 1000-acre estate vineyard in the heart of Carneros. Set along a south facing hillside overlooking the San Pablo Bay, this breathtaking property has more than 167 blocks delineated by geology and topography. The winery has made recent significant capital investments in winemaking and viticulture, such as 60 new open top fermenters and the careful replanting of 800 acres to selected clones of Chardonnay, Pinot noir, Merlot and Syrah, which has positioned it as a leading quality wine producer from the Carneros region.

CUVAISON

1221 Duhig Road
Napa, California 94559
tel: 707/942-6266, fax: 707/942-5732
www.cuvaison.com
Represented by Steven and Virginia Rogstad
Featured wine: 2005 Cuvaison, Block F5

Cuvaison Estate Wines has been producing 100 percent estate-grown Pinot noir from their Carneros vineyard since 1987. Their newly constructed state of the art winery in the vineyard was designed specifically to meet the challenges of producing fine Pinot noir with particular attention paid to gravity flow processing, grape sorting, open top tanks tailored to their vineyard blocks, and dedicated temperature and humidity controlled barrel aging. Cuvaison believes they have one of the finest sites in Carneros for growing Pinot noir and now they have the proper home to unlock its full potential. Currently producing about 4,500 cases of Pinot noir annually, lots are divided into three estate-grown bottlings: Carneros, Mariafeld, and their Block F5.

DOMAINE ALFRED

7525 Orcutt Road
San Luis Obispo, California
tel: 805/541-9463, fax: 805/546-2744
www.domainealfred.com
Represented by Fin du Fresne and Ron Rawlinson
Featured wine: 2005 Estate

Domaine Alfred was born from a tradition of excellence, blessed by the wonders of the Central California coast and merged with innovative approaches. Located in the heart of the Edna Valley, its goal is to make world-class wine. Domaine Alfred produces 15,000 cases of Estate Pinot noir, Chardonnay, Pinot gris, and Syrah, all unfiltered wines that have been aged in French oak. The Chamisal Vineyard has a history of producing exceptional grapes for over 30 years. Because of the quality of the estate's fruit, Domaine Alfred lets them dictate the winemaking process, making each year truly vintage.

EL MOLINO

PO Box 306
St. Helena, California 94574
tel: 707/963-3632, fax: 707/963-6021
www.elmolinowinery.com
Represented by Lily Oliver and Jon Berlin
Featured wine: 2004 Rutherford

Founded in 1871, El Molino was one of the first wineries in the Napa Valley and operated until Prohibition. Restored in 1981, conditions are ideal for the limited production of Pinot noir and Chardonnay. The label is the original design introduced in 1871, displaying the Bale Mill, or "El Molino." The grapes are grown at Star Vineyard in Rutherford where the Chardonnay was planted in 1978 and the first Pinot noir block in 1991. Proprietors Lily Oliver and Jon Berlin are committed to producing wines that express the site and vintage by using artisan winemaking techniques.

GOLDENEYE WINERY

9200 Highway 128
Philo, California 95466
tel: 707/895-3202, fax: 707/895-3792
www.goldeneyewinery.com
Represented by Zach Rasmuson and Pete Przybylinski
Featured wine: 2004 Goldeneye

Founded in 1996 by Duckhorn Wine Co., Goldeneye began producing Pinot noir in the Anderson Valley in 1997. The winery sources grapes from four estate vineyards located throughout an eight-mile stretch of the coolest end of the Anderson Valley, reflecting 49 different combinations of clonal and rootstock material planted to 80 separate blocks. Goldeneye is dedicated to crafting wines of refinement and elegance from a rich palette of *terroir*-inspired fruit. With the 2004 vintage, Goldeneye also began producing limited amounts of vineyard designate Pinot noir.

KOSTA BROWNE WINES

PO Box 1555

Sebastopol, California 95473

tel: 707/823-7430, fax: 707/823-6835

www.kostabrowne.com

Represented by Dan Kosta and Allison Kosta

Featured wine: 2005 Sonoma Coast

The 2005 Kosta Browne Sonoma Coast Pinot Noir continues Kosta Brown's philosophy of using the blending process to achieve the best possible wine while maintaining a reverence for the appellation. While their single-vineyard wines represent their exercise of guiding vineyard representation, their Sonoma Coast blend has given them the opportunity to take the best fruit from several vineyards, namely Kanzler, Pleasant Hill, and Miron in order to create a complex, multi-layered wine. All of the fruit sources for the Sonoma Coast bottling lie in the Petaluma Gap of the appellation. This low-lying area is relatively unprotected by the very cool marine influences of the Pacific. The foggy summer afternoons and evenings allow the fruit from these vineyards to slowly ripen and develop full, intense flavors. The Featured Wine was fermented in small, open-top fermenters, and aged in 35 percent new French oak for 16 months.

LYNMAR WINERY

3909 Frei Road

Sebastopol, California 95472

tel: 707/829-3374, fax: 707/829-0902

www.lynmarwinery.com

Represented by Hugh Chappelle and Jean Svadlenka

Featured wine: 2005 Five Sisters

Lynmar Winery at Quail Hill Vineyard is a family-owned Estate specializing in Russian River Valley Pinot noir and Chardonnay. The Fritz Family purchased the Quail Hill Vineyard in 1980, and founded Lynmar Winery in 1990 to showcase the uniqueness of the estate's Quail Hill Vineyard and the Russian River Valley. The wines were first commercially released in 1996 with the 1994 vintages of Chardonnay and Pinot noir. In 2004, the winery launched a five-year investment plan to complete a phased replanting of Quail Hill.

MELVILLE VINEYARDS & WINERY

5185 East Highway 246

Lompoc, California 93436

tel: 805/735-7030, fax: 805/735-5310

www.melvillewinery.com

Represented by Chad Melville and Stephen Janes

Featured wine: 2005 Melville Estate

Melville is an estate-driven winery with a focused commitment to producing Burgundian and Northern Rhône varietals with the utmost respect for their history as well as the site on which they are grown. Located in the center of the Sta. Rita Hills appellation, in Santa Barbara County, the estate currently has 85 acres planted to vineyards. The climate here is significantly impacted by its proximity to the ocean, and marked by consistent morning and evening fog and steady afternoon winds. These cooling trends are not only perfectly suited for Pinot noir, Syrah and Chardonnay, but they also serve to prolong the growing season allowing for heightened varietal flavor intensity. At the time of harvest, Melville considers the wines to already be made, and take every precaution to not interfere with their own natural evolution. Compromised fruit is dropped before the time of harvest, though they also sort at picking to eliminate any possibility of marginal fruit entering the winery.

OROGENY VINEYARDS

240 Gateway Road West

Napa, California 94558

tel: 707/299-2600, fax: 707/299-2777

www.rogenyvineyards.com

Represented by Angela Bortugno

Featured wine: 2005 Sonoma County Green Valley

Orogeny Vineyards is an artisanal producer of cool-climate Pinot noir and Chardonnay from the Green Valley subappellation with the Russian River Valley of Sonoma County. Careful vineyard selection combined with skilled winemaking creates Orogeny's sensual and rich style. The name is the geological term for periods of the earth's upheavals and collisions that build mountains. The last orogenic episode in Sonoma County created Green Valley, the exceptional source for this winery's grapes.

PATZ & HALL WINE CO.

857 Napa Valley Corporate Highway, Suite A
Napa, California 94558

tel: 707/265-7700, fax: 707/265-7708

www.patzhall.com

Represented by Heather Patz and Nate Weis

Featured wine: 2005 Chenoweth Ranch

Founded in 1988, Patz & Hall embodies the shared vision and collective expertise of four talented friends; Donald Patz, Anne Moses, Heather Patz, and winemaker James Hall. Together, this dedicated team of individuals has turned a desire to craft benchmark, single-vineyard Chardonnay and Pinot noir into one of California's most celebrated artisan wineries. To achieve their goal of making exceptional, limited-production wines, the four partners have cultivated close personal relationships with a handful of California's finest growers. These relationships, combined with a winemaking philosophy emphasizing traditional winemaking techniques, have become the cornerstone of the winery's success—allowing Patz & Hall to continually realize the highest levels of quality and consistency. Building on this foundation, Patz & Hall has created an acclaimed portfolio of wines using fruit from family-owned vineyards in the Napa Valley, Russian River Valley, Mendocino County, Sonoma Coast, and Santa Lucia Highlands. Vintage after vintage, Patz & Hall's Chardonnay and Pinot noir wines are recognized for their evocative character, dramatic flavors, and seductive textures.

TOLOSA ESTATE VINEYARDS & WINERY

4910 Edna Road

San Luis Obispo, California 93401

tel: 707/782-0500, fax: 707/782-0301

www.tolosawinery.com

Represented by Nathan R. Carlson and Larry Brooks

Featured wine: 2005 Tolosa Estate, Edna Ranch Vineyard

Balanced grape growing and focused winemaking are the cornerstones upon which Tolosa was founded. Tolosa is a 100 percent estate winery, committed to bringing out the very best from their extensive vineyard resources, covering 740 sustainably farmed acres in California's cool, coastal Edna Valley AVA. Eleven clones of Pinot noir planted on distinct soil types with varied exposures provide a vast palette from which to express the estate each season. Tolosa's estate wines reflect a commitment to quality and attention to detail in the vineyard and winery.

WILD HORSE WINERY & VINEYARDS

1437 Wild Horse Winery Court

Templeton, California 93465


tel: 805/434-2541, fax: 805/434-3516

www.wildhorsewinery.com

Represented by Mark Cummins and Nancy Bernstein

Featured wine: 2005 Central Coast

For 25 years, Wild Horse Winery & Vineyards, located in the Paso Robles appellation, has been a champion of California's Central Coast wine-grape growing region. Crafting ultra-premium wines that reflect the unique qualities and diversity of the area, Wild Horse is a leading producer of Central Coast Pinot noir. The winery also produces exceptional Chardonnay, Merlot, Cabernet sauvignon, Viognier and Zinfandel.



United States Oregon

ANAM CARA CELLARS

PO Box 475
Newberg, Oregon 97132
tel: 503/537-9150, fax: 503/537-9149
www.anamcaracellars.com
Represented by Nick and Sheila Nicholas
Featured wine: 2005 Nicholas Estate Reserve

Nick and Sheila Nicholas planted their 30-acre vineyard in 2001 on an overgrown walnut, hazelnut, and plum orchard. Intending from the start to make estate wines that are a true reflection of their Chehalem Mountain site, the vineyard was planted with five different Pinot Noir clones on differing rootstocks to compensate for soil depth and type. The focus is on careful and considerate farming practices to encourage the best from the vines and provide outstanding blending options in every vintage. In just a few short years, the vineyard has already shared a glimpse of its potential with exceptional Pinot noir, and a small amount of Riesling and Gewürztraminer.

ARCHERY SUMMIT

18599 NE Archery Summit Road
Dayton, Oregon 97114
tel: 503/864-4300, fax: 503/864-4038
www.archerysummit.com
Represented by Anna Matzinger and Leigh Bartholomew
Featured wine: 2005 Red Hills Estate

Since 1993, Archery Summit has been committed to producing superior quality Pinot noir from their 115 acres of estate vineyards in the Dundee Hills of Oregon. There, the Jory soils of the Dundee Hills AVA make this geographic area one of the finest Pinot noir producing regions of the world. Their vineyards are densely planted, vertically trellised and sustainably farmed to ensure the greatest quality fruit. The wines are moved through a state-of-the-art facility entirely by gravity, which does not compromise this delicate varietal's integrity and subtle nuances. Fruit is sourced from Archery Summit Estate, Arcus Estate, Red Hills Estate, Renegade Ridge Estate, and their Looney Vineyard. Expressive wines from each of these vineyards also create the backbone of the exceptional blend, Premier Cuvée.

ARGYLE WINERY

691 Highway 99 West
Dundee, Oregon 97115
tel: 503/538-8520, fax: 503/538-2055
www.argyle.com
Represented by Rollin Soles and Allen Holstein
Featured wine: 2005 Spirithouse

Established in 1987, Argyle Winery has discovered the importance of encouraging their grapevines to optimize Willamette Valley's limited sunlight and heat for flavor production. In cooler vintages, the fruit flavors benefit sparkling wine production, while warmer vintages feature riper flavors for table wines of Pinot noir and Chardonnay. In addition to winemaking, Argyle farms over 350 acres of some of the best vineyard spots in the Dundee Hills and Eola Hills-Amity District AVAs. This focus on farming vintage-driven wines from great sites is the cornerstone to Argyle's full spectrum of prestige wines.

BELLE PENTE

12470 NE Rowland Road
Carlton, Oregon 97111
tel: 503/852-9500, fax: 503/852-6977
www.bellepente.com
Represented by Brian and Jill O'Donnell
Featured wine: 2004 Estate Reserve

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

BERGSTROM WINERY

18215 NE Calkins Lane
Newberg, Oregon 97132
tel: 503/554-0468, fax: 503/554-0078
www.bergstromwines.com
Represented by Josh and Caroline Bergström
Featured wine: 2005 Bergström Vineyard

Bergström Winery is a family owned and operated business located outside of Newberg on the southern facing hillside of Chehalem Mountain. With three estate vineyards totaling 35 acres (all farmed Demeter-certified biodynamic) in the Dundee Hills and Chehalem Mountains appellations, Bergström Winery focuses on farming and producing small lots of high quality Pinot noir, Chardonnay and Riesling. Josh Bergström is general manager, winemaker, and vineyard manager. He brings a blend of Oregon work experience and Burgundian education to his family's growing operation. Current production is 8,000 cases Pinot noir, 800 cases Chardonnay, and 800 cases Riesling.

BRANDBORG VINEYARD & WINERY

345 First Street
PO Box 506
Elkton, Oregon 97436
tel: 541/584-2870, fax: 541/584-2871
www.brandborgwine.com
Represented by Terry and Sue Brandborg
Featured wine: 2005 Ferris Wheel Estate

Terry and Sue Brandborg believe they have found an ideal site to grow world class Pinot noir in Elkton, which lies in the northernmost reach of the Umpqua Valley. At an elevation of 900 feet, the vineyard features southern slopes and sandy loam soil. This coast range area is characterized by the marine influence that brings morning fog and afternoon sea breezes. A new winery with a beautiful, spacious tasting room was built in Elkton on Highway 38, the most scenic route to the Central Oregon Coast. The Brandborgs brought 17 years of commercial winemaking experience to Oregon and began crafting wines from Umpqua Valley fruit in 2002 while their own vineyard comes into production. In addition to Pinot noir the winery also produces Syrah, Pinot gris, Riesling, and Gewürztraminer.

BRICK HOUSE VINEYARDS

18200 NE Lewis Rogers Lane
Newberg, Oregon 97132
tel: 503/538-5136, fax: 503/538-5136
www.brickhousewines.com
Represented by Doug Tunnell and Melissa Mills
Featured wine: 2005 Les Dijonnais

With a 29-acre vineyard on the sedimentary soils of Ribbon Ridge, Doug Tunnell grows Pinot noir, Chardonnay and Gamay noir. He obtained organic certification for his 40-acre farm from Oregon Tilth in 1990. In 2002 Brick House began incorporating biodynamic methods in the vineyard. Now certified biodynamic by the Demeter Association, all Brick House wines are estate-grown and produced. Unfiltered and, in most years, unfined, they are the result of indigenous yeast fermentations. No enzymes or other production aids that might alter the natural character of the harvested fruit are used. The objective: fine wines produced in harmony with nature.

BROADLEY VINEYARDS

25158 Orchard Tract Road
Monroe, Oregon 97456
tel: 541/847-5934, fax: 541/847-6018
www.broadleyvineyards.com
Represented by Morgan and Jessica Broadley
Featured wine: 2005 Shea

Family owned, Broadley Vineyards was established in 1982 in the hills west of the town of Monroe. This northeast-sloped vineyard is 33 acres on hazelair soil, a deep, well-drained rocky clay, which ensures that the vines struggle to produce a small crop. The original plantings in 1982 were Pommard and Wadenswil. Broadley Vineyard's signature winemaking style is its use of a high percentage of whole cluster fermentation. They are committed to sourcing fruit from some of the best vineyard sites in the Willamette Valley.



1. Commencement Green

2. Melrose Hall

3. Riley Hall

4. Walker Hall

5. Pioneer Hall

6. Newby Hall

10. Cozine Hall

11. Potter Hall

12. Taylor Hall

13. Murdock Hall

14. Graf Hall

15. Mac Hall

16. Dillin Hall

18. Terrell Hall

19. Observatory

20. Larsell Hall

21. Hewitt Hall

22. Anderson Hall

23. Frerichs Hall

24. Dana Hall

25. Memorial Hall

26. Elkington Hall

27. Cook Center

28. Latourette Hall

29. Miller Hall

30. Jane Failing Hall

31. Grover Hall

32. Campbell Hall

33. Whitman Hall

34. Physical Education Building

35. Aquatics Building

36. Maxwell Field

37. Helser Baseball Field

38. Softball Field

39. Emmaus House

40. Withnall Hall (Post Office)

44. College Apartments & Office Building

45. The Greens

46. Soccer Field

47. Rutschman Field House

48. HP Apartments

49. Upward Bound

50. Michelbook House

51. Tennis Courts

52. President's Home

53. Memorial Fountain

54. The Suburbs

55. South Hall

56. Keck Campus Building 1

57. Keck Campus Building 2

58. Keck Campus Building 3

59. Oak Grove

60. Intramural Field

BROOKS WINES

2803 Orchard Avenue
McMinnville, Oregon 97128
tel: 503/435-1278
www.brookswine.com

Represented by Chris Williams and Janie Brooks Heuck
Featured wine: 2005 Janus

Founded in 1998, Brooks is a reflection of the visionary Portland native, Jimi Brooks. His reverence for the land and vines inspired him to become a practitioner of organic and biodynamic farming. The great respect for vineyard individuality and mastery of blending allowed his wines to achieve the greatest depth, flavor, and balance. While Jimi is no longer with us, his dynamic spirit lives on through his wines, family, and friends. With the outpouring of generosity and friendship by the Oregon wine community, those who have taken on the winery are delighted that Brooks Wines continues as a serious producer of old-world style Rieslings and new-world style Pinot noirs. Jimi's son Pascal, who was the ultimate source of his passion for life, is now the sole owner of the winery (at age 11, the youngest winery owner in the world) and sister Janie Brooks Heuck has volunteered to lead it.

CANA'S FEAST WINERY

750 West Lincoln Street
Carlton, Oregon 97111
tel: 503/852-0002, fax: 503/852-4424
www.canasfeastwinery.com

Represented by Gino Cuneo and Martin Barrett
Featured wine: 2004 Cuvée "G"

Gino Cuneo began making wine in the late 1980's, following in the footsteps of his Italian grandfather. In 1989, buoyed by his success as an amateur winemaker, Gino released his first commercial vintage, the Cana's Feast Columbia Valley Cabernet Sauvignon. Following his passion for making great red wines, in 1993 Gino and Pam Cuneo established Cuneo Cellars in Oregon, taking the opportunity to make Pinot noir from the oldest vineyard in the Eola Hills.

CHEHALEM

31190 NE Veritas Lane
Newberg, Oregon 97132
tel: 503/538-4700, fax: 503/537-0850
www.chehalemwines.com

Represented by Harry Peterson-Nedry and Mike Eyres
Featured wine: 2004 Reserve

Chehalem (Chuh-hay-lum) is an American Indian word meaning "gentle land" or "valley of flowers." The winery, owned by Harry Peterson-Nedry, and Bill and Cathy Stoller, is dedicated to creating Pinot noir that permits site and climate to be reflected in complex, structured, and intensely fruited wines. Chehalem's three distinct estate vineyards, Ridgecrest, Stoller, and Corral Creek allow them to do just that. These vineyards represent different soils, elevations, and aspects, which contribute to unique single-vineyard wines. Chehalem's featured wine for IPNC 2007 is the 2004 Reserve Pinot Noir, a wine that combines select barrels, primarily from Ridgecrest Vineyards, to create a Pinot that epitomizes finesse, elegance, textural silkiness, palate breadth, and length for the vintage.

CRISTOM

6905 Spring Valley Road NW
Salem, Oregon 97304
tel: 503/375-3068, fax: 503/391-7057
www.cristomwines.com

Represented by Steve Doerner and John D'Anna
Featured wine: 2004 Jessie Vineyard

In 1992, Paul and Eileen Gerrie established Cristom Vineyards after having moved from the East Coast to start a winery that could express their passion for Pinot noir. Present from the beginning were winemaker Steve Doerner and vineyard manager Mark Feltz. The more than 50-acre estate sits on an east-facing slope in the Eola Hills, with high-density spacing planted with Dijon clones on specifically selected rootstocks. Cristom's techniques include minimal handling, native yeast fermentation with up to 50 percent whole clusters, and bottling without filtration. Chardonnay, Pinot gris and Viognier make up the balance of their 9,000-case production.

DE PONTE CELLARS

17545 Archery Summit Road

Dayton, Oregon 97114

tel: 503/864-3698, fax: 503/864-2555

www.depontecellars.com

Represented by Scott and Fred Baldwin

Featured wine: 2004 Dundee Hills

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

DOBBES FAMILY ESTATE

240 SE 5th Street

Dundee, Oregon 97115

tel: 503/538-1141, fax: 503/538-1244

www.dobbesfamilyestate.com

Represented by Joe and Patricia Dobbes

and Jessica Villagrana

Featured wine: 2005 Quailhurst Vineyard

Dobbes Family Estate is a dream come true for owner and winemaker, Joe Dobbes, and the embodiment of over 20 years of winemaking experience. Joe began his career apprenticing with wine masters in Germany and France, then applying his skills to crafting wine for several esteemed Oregon wineries. In 2001, Joe created Wine By Joe, LLC, a multi-tiered business that produces three brands: Dobbes Family Estate, Wine By Joe, and Jovino Oregon Pinot Noir. Dobbes Family Estate promises wines of distinction that represent a true expression of the finest varietals in Oregon. The wines are hand-crafted to exhibit unparalleled quality and sophistication by marrying the elements of Nature, Nurture, and Artistry. The winemaking objectives are to craft wines true to their varietal character with as much depth, richness, and flavor as possible without sacrificing balance and elegance. Dobbes Family Estate produces 4,850 cases of superb Pinot gris and Pinot noir from the Willamette Valley, as well as Viognier and Syrah from the Rogue Valley.

DOMAINE SERENE

6555 NE Hilltop Lane

Dayton, Oregon 97114

tel: 503/864-4600, fax: 503/864-4500

www.domaineserene.com

Represented by Ken and Grace Evenstad and Tony Rynders

Featured wine: 2004 Jerusalem Hill

A passion for Pinot noir led Ken and Grace Evenstad to Oregon in 1989. The purity of fruit that comes from this area of Oregon was the driving factor for the establishment of Domaine Serene in the northern Willamette Valley. Domaine Serene produces exquisite estate-grown Pinot noir and Chardonnay. The winery also produces 100 percent Oregon Syrah under the Rockblock label. Jerusalem Hill is one of Domaine Serene's Estate Vineyards and is located on the east side of the Eola Hills. This 55-acre vineyard is planted to Pommard, Wadenswil, 777, and 115 clones of Pinot noir. Domaine Serene's flagship wine is the Evenstad Reserve Pinot Noir. Yamhill Cuvée Pinot Noir is also produced from estate fruit grown only in Yamhill County. Estate single-vineyard bottlings include, the Mark Bradford Vineyard and Grace Vineyard Pinot Noir, and Côte Sud Vineyard, Clos du Soleil, and Etoile Vineyard Chardonnay.

THE EYRIE VINEYARDS

PO Box 697

Dundee, Oregon 97115

tel: 503/472-6315, fax: 503/472-5124

www.eyrievineyards.com

Represented by Jason Lett and Russ Margach

Featured wine: 2002 Reserve

In January 1965, 25-year old David Lett arrived in Oregon "with 3,000 grape cuttings and a theory." It was the first planting of Pinot noir, Chardonnay, and related varieties in the Willamette Valley, and the first Pinot gris in America. The Eyrie Vineyards, founded by David and Diana Lett in 1966, is located in the Red Hills of Dundee. The winery is in nearby McMinnville. Jason Lett recently took over from his father as winemaker and vineyard manager; however, David and Diana continue to be intimately involved with the wines and the work at their pioneering winery. The philosophy of The Eyrie Vineyards, in the vineyards and in the winery, is to interfere as little as possible with the processes of Nature and to encourage the expression of true varietal flavors. For four decades, Eyrie wines have emphasized balance, harmony and elegance. Production is close to 10,000 cases, consisting mostly of Pinot noir, Pinot gris and Chardonnay, with limited bottlings of Pinot blanc, Pinot Meunier and Muscat Ottonel.

HAMACHER WINES

801 North Scott Road

PO Box 279

Carlton, Oregon 97111

tel: 503/852-7200, fax: 503/214-9929

www.hamacherwines.com

Represented by Eric Hamacher and Thomas Fitzpatrick

Featured wine: 2004 Hamacher

Upon tasting some of Oregon's "early" successes with Pinot in the 80's, it became clear to Eric Hamacher that the "Promised Land" for Pinot noir was the Willamette Valley. Leaving the warmer climes of California, he moved north and founded Hamacher Wines in 1995. Dedicated to sustainable production and to consistently complex Pinot noir, the winery contracts with growers throughout the valley. The wines are produced at Oregon's premier multiple winemaking facility, co-founded by Hamacher in 2002: The Carlton Winemakers Studio. It was the first winery in the nation constructed following The U.S. Green Building Council's sustainable construction code known as LEED (Leadership, Energy, Environmental Design). By sharing facility costs over multiple wineries, decisions pertaining to winemaking, such as vineyard selection, barrel selection, and blending, are made solely upon quality. Each bottle is an elegant snapshot of the best a given vintage has to offer.

KING ESTATE WINERY

80854 Territorial Road

Eugene, Oregon 97405

tel: 541/942-9874, fax: 541/942-9867

www.kingestate.com

Represented by John Albin, Lindsay Kampff,
and Steve Thomson

Featured wine: 2005 King Estate Domaine

Located southwest of Eugene, King Estate represents an unparalleled commitment to producing wines of truly exceptional quality. The gentle rolling hills, with their southern exposure, presents an ideal location for vineyard development. The soils, Bellpine and Jory, are both known for their excellent drainage and moisture retention qualities. King Estate also sources fruit from sustainably farmed vineyards within the Willamette Valley featuring seven different Pinot noir clones. Each lot from each vineyard is fermented and aged separately. The beautiful estate of over 1,000 acres is certified organic, including 470 acres of organic vineyards, orchards, and a vegetable and flower garden. The estate is crowned by the charming, European-style winery, where the winemaking process has been certified organic by Oregon Tilth since 2002. King Estate's mission is to produce wines of consistently exceptional quality through meticulous fruit selection, impeccable winemaking practices, and judicious blending.

LEMELSON VINEYARDS

12020 NE Stag Hollow Road

Carlton, Oregon 97111

tel: 503/852-6619, fax: 503/852-6119

www.lemelsonvineyards.com

Represented by Eric Lemelson and Anthony King

Featured wine: 2005 Jerome Reserve

Eric Lemelson planted two acres of Pinot noir as a hobby on a hillside farm he bought in a moment of "back to the land" madness in 1990 as an escape from Portland. He enjoyed viticulture so much that within a few years he planted more vines and began planning to build a winery. The 12,000-case capacity, "no compromises" winery, designed with consulting winemaker Eric Hamacher in 1999, reflects Lemelson's background as an environmental lawyer, with certified lumber, local stone, and a soon-to-be completed photovoltaic system to generate energy from the sun. Lemelson Vineyards owns and manages six vineyard sites in three AVAs (Yamhill-Carlton, Dundee Hills, and Chehalem Mountains) that provide the winery with a wide range of *terroir* diversity. All vineyards have been farmed organically since the beginning, and were certified in 2004. Lemelson Vineyards produces Pinot noir, Chardonnay, Pinot gris, and Dry Riesling from its estate vineyards, as well as from several growers committed to quality.

MAYSARA WINERY

15765 Muddy Valley Road

McMinnville, Oregon 97128

tel: 503/843-1234, fax: 503/843-1234

www.maysara.com

Represented by Moe Mamtazi and Todd Hamina

Featured wine: 2005 Delara

In the foothills of the McMinnville AVA, Maysara's certified Biodynamic vineyard captures unique characteristics from some of the oldest soils in the state. Biodynamic herbal teas, which are grown and brewed at the facility, produce healthy vines and grapes of the highest quality. Maysara is very interested in farming the land using the material that Nature provided, for as much of a closed loop system as possible. Maysara wines reflect this commitment to *terroir*, showing a purity of fruit and earth. Their 2005 Delara, which means "captures one's heart," is an excellent example of the possibilities of Mamtazi's fruit. Leading with black cherry, rose petal, pomegranate, and cassis, it showcases the cocoa and earthy characteristics inherent in the vineyard. Todd Hamina is the winemaker. Annual production is 7,200 cases.

PANTHER CREEK CELLARS

455 North Irvine

McMinnville, Oregon 97128

tel: 503/472-8080, fax: 503/472-5667

www.panthercreekcellars.com

Represented by Michael Stevenson and Dan Stoppenhagen

Featured wine: 2004 Freedom Hill Vineyard

Panther Creek Cellars, located in McMinnville, Oregon, has been producing ultra-premium Pinot noir since 1986. Their wines are made from grapes grown at some of Oregon's finest vineyards. The goal in making Panther Creek wine is simple; they want each wine to express the personality of its vintage and the character of its vineyard as clearly as possible. Panther Creek Cellars believes that this expressiveness is the essence of great Oregon Pinot noir.

PATRICIA GREEN CELLARS

15225 NE North Valley Road

Newberg, Oregon 97132

tel: 503/554-0821, fax: 503/538-3681

www.patriciagreencellars.com

Represented by Patricia Green and Jim Anderson

Featured wine: 2005 Estate Vineyard, Old Vine

Patricia Green Cellars is located in the Ribbon Ridge appellation of Yamhill County on the 52-acre estate purchased in 2000 by Patty and Jim. In addition to their estate vineyard's production, fruit is sourced from some of the outstanding older vineyards in the Dundee Hills and Eola-Amity Hills appellations. The focus over the years has increasingly tilted toward producing distinct and provocative single vineyard and individual block bottlings of Pinot noir to display the beauty and uniqueness of the *terroir* of these sites. This had led to the bottling of as many as 20 separate Pinot noir wines in any given vintage. While this may seem potentially confusing, it is only twice as confusing as you may think. Nonetheless, production has exceeded 10,000 cases and, while Pinot noir is the lion's share, they still manage to be Oregon's largest producer of Sauvignon blanc. Somewhere in there they also make some Chardonnay, but are not even sure how that happens.

RAPTOR RIDGE WINERY

29090 SW Wildhaven Lane

Hillsboro, Oregon 97123

tel: 503/887-5595, fax: 503/628-6255

www.raptorridge.com

Represented by Scott and Annie Shull

Featured wine: 2005 Raptor Ridge Reserve

Located in the Chehalem Mountains, hawks, kestrels, and owls fly over Raptor Ridge where Scott Shull handcrafts small quantities of Pinot gris and Pinot noir. A 4,500-case production boutique winery, founder Scott has been winemaker and proprietor since its inception in 1995. Working with nine area vineyards, Scott has just finished planting an 18-acre vineyard in the Chehalem Mountains to supply about one third of the eventual production. Raptor Ridge Pinot noir wines consist of single vineyard designates as well as blended, regional styles from some of Oregon's oldest vineyard sites. The wines show great purity of fruit undistracted by "over-oaking." Annie manages the business development at Raptor Ridge and both are very active in the Oregon wine industry as well as at their winery.

SCOTT PAUL WINES

128 South Pine Street

PO Box 1170

Carlton, Oregon 97111

tel: 503/852-7300, fax: 503/852-7305

www.scottpaul.com

Represented by Scott Wright and Kelley Fox

Featured wine: 2005 La Paulée

Scott Paul Wines is dedicated exclusively to the artisanal production of Oregon Pinot noir of uncompromised quality. They believe that Pinot noir, at its peak of expression, is the ultimate wine of elegance and finesse, and all of their efforts in the vineyards and winery are directed at capturing the intoxicating aromas, the silky textures, and the complex array of flavors that can only come from true cool-climate Pinot noir. Low yields (averaging less than 1.7 tons per acre) and sustainable viticulture is their mantra in the vineyard. All wild yeast fermentations, no inoculations, no enzymes, no additives and biodynamic practices provide Scott Paul Wines focus in the cellar. New oak is kept to no more than 20 percent.

SINEANN

PO Box 10

Newberg, Oregon 97132

tel: 503/341-2698

www.sineann.com

Represented by Peter Rosback and Patrick McElligott

Featured wine: 2005 Schindler

Here's the story: they like great wine. Sineann settles for nothing less on the dinner table and they aim to drink what they produce. This is their guarantee: they will not release mediocre wine. Toss in some vineyards of great Pinot noir, meticulously tended, and it's a formula that works.

SOKOL BLOSSER WINERY

PO Box 399

Dundee, Oregon 97115

tel: 503/864-2282, fax: 503/864-2710

www.sokolblosser.com

Represented by Russ Rosner and Alex Sokol Blosser

Featured wine: 2004 Dundee Hills Estate Cuvée

In 1971, Susan Sokol Blosser and Bill Blosser planted grapes on just five acres in the Dundee Hills. As one of the pioneering wineries of the region, Sokol Blosser has played a key role in developing and shaping the now prominent Oregon wine industry, leading the way with research in vineyard cover crops, crop load, canopy management, and sustainable vineyard and winery practices. Their barrel cellar set precedent as the first winery building in the country to attain the U.S. Green Building Council's prestigious LEED (Leadership in Energy and Environmental Design) certification. The winery is family-owned and operated with second generation siblings, Alex and Alison Sokol Blosser, taking the helm. Drawing from a now 75-acre certified organic estate vineyard, winemaker Russ Rosner works to create wines of world-class quality, produced in a sustainable manner, which reflect the distinctive flavors of the grapes, soil, and climate, as well as the winery's values and sense of place.

SOTER VINEYARDS

PO Box 400

Yamhill, Oregon 97148

tel: 503/662-5600, fax: 503/662-5606

www.sotervineyards.com

Represented by James Cahill, Chris Poulos, and Tony Soter

Featured wine: 2005 Soter Beacon Hill

Tony and Michelle Soter are honored to have the opportunity to share one of their current releases during the 2007 IPNC. The 2005 Pinot noir is a product of the Soters' Beacon Hill Vineyard, a 20-acre hillside on the north fork of the Chehalem Valley. The goal of this family domaine is to grow and produce very limited quantities of superb wines with an emphasis on ecologically-managed, estate-grown fruit. The Soters' philosophy is to craft wines that fully express their sites, and in doing so remain stewards of the land and conscious of the well being of future generations.

ST. INNOCENT WINERY

1360 Tandem Avenue NE

Salem, Oregon 97303

tel: 503/378-1526, fax: 503/378-1041

www.stinnocentwine.com

Represented by Mark and Vickianne Vlossak

Featured wine: 2005 Shea Vineyard

Mark Vlossak founded St. Innocent winery in 1988. Fruit for seven vineyard-designated Pinot noir, Chardonnay, Pinot gris, and Pinot blanc wines are sourced from eight of the northern Willamette Valley's best winegrowers. Mark works closely with each grower to fine tune the viticultural practices in St. Innocent's vineyard blocks. His goal is to reveal the individual *terrior* of each vineyard by defining the individual textures and flavors in the wine from each site. Mark chooses winemaking techniques to produce wines with balanced complexity, a backbone of acidity, and the ability to age. Together these qualities ensure St. Innocent's place at the dinner table. In 2006, St. Innocent Winery joined with Tim and Kari Ramey as partners in Belle Vigne Vineyard (formerly O'Connor Vineyard) in the Eola Hills. St. Innocent's new winery and Belle Vigne's wedding and event facility are now under construction (opening late 2007). St. Innocent is named for Mark's father, John Innocent Vlossak, who introduced his son to the pleasures of fine wine. St. Innocent's annual wine production is 7,500 cases.

STOLLER

16161 NE McDougall Road
Dayton, Oregon 97114
tel: 503/864-3404, fax: 503/864-2580
www.stollervineyards.com
Represented by Bill Stoller and Melissa Burr
Featured wine: 2004 Estate

Stoller's first vines were planted in 1995. The 150-acre vineyard is part of a 373-acre parcel located on the southern slopes of the Dundee Hills. This particular knoll is fondly known as "Corton Hill" by local winegrowers, referencing its similarity to the famed wraparound hillside in Burgundy. The first wine release was the Stoller Estate 2001 Pinot Noir. With the completion of their winery in September of 2005, they have come full circle. Stoller is Oregon's first and only LEED-Gold Certified, solar powered, gravity-flow winery. They are dedicated to producing premium Pinot noir and Chardonnay. The Tasting Room is open by appointment.

TWELVE

12401 NW Fir Crest Road
Carlton, Oregon 97111
tel: 503/358-6707
www.twelvewine.com
Represented by John and Linda Lenyo
Featured wine: 2004 Yamhill-Carlton District

Twelve is really tiny, family owned and, as John explains, "thrilled that we're actually here." Their first vintage was 2003, and if you had asked John and Linda several years ago about pouring their second vintage at the IPNC, they would have taken the "not a chance" side of the bet and given you odds. So here is their story in their words: "Husband, wife, and kids move into existing five-acre vineyard two weeks before harvest (really dumb) in 1998. Years of clearing, spraying, mowing, planting, grafting, ripping out vines, and writing checks ensue (still married - miracle). Results are 11 acres of now seven to 22-year-old Pinot noir (Pommard, Wadenswil, and 115) and two acres of 12-year-old Pinot blanc. Find slightly eccentric winemaking consultant (is there any other kind?). Winemaking: 100 percent destemmed, no enzymes, one to two ton fermenters, 30 percent new French oak, bottled unfiltered. 680 cases produced. We hope you enjoy the wine."

WILLAKENZIE ESTATE

19143 NE Laughlin Road
Yamhill, Oregon 97148
tel: 503/662-3280, fax: 503/662-4829
www.willakenzie.com
Represented by Bernard Lacroute and Thibaud Mandet
Featured wine: 2005 Pierre Léon

In 1991, Bernard and Ronni Lacroute purchased a 420-acre ranch in the rolling hills of the Chehalem Valley, which reminded Bernard of his Burgundian origins. Since 1992, over 100 acres have been planted to the Pinot family of grapes. In 1995, a modern gravity-flow winery was built into the hillside of the estate. In order to access the most intense and intriguing elements of its specific *terroir*, the Willakenzie soil after which it is named, WillaKenzie Estate emphasizes sustainable viticulture, clonal and rootstock diversity, estate-grown fruit, and gentle winemaking practices.

Guest Chefs

PAUL BACHAND

Hunter's Ridge Grill

20510 Roy Rogers Road, Suite 160

Sherwood, Oregon 97140

tel: 503/625-1912

www.huntersridgegrill.com

Paul Bachand, inspired by his father Ronald Brenton Bachand, spent his childhood at *The Hobbit* restaurant in Southern California, learning the fundamentals of classical French cuisine under executive chef Michael Philippi. Paul graduated from *Western Culinary Institute* in 1995 and also studied at the *Culinary Institute of America* at Greystone in Napa Valley. He was invited to cook a stag under chef Bernard Morillon in Beaune, France in 2004, as well as volunteer at various "tapas" bars throughout the Basque region of Spain. After opening *La Rambla* in McMinnville, Paul was invited to work as the Executive Harvest Chef at WillaKenzie Estate. Paul would like to dedicate this biography to the loving memory of his father who embedded the passion for the culinary arts in him, and always inspired him to be the best person he could be.

ALEXIS BAKOUIROS

Alexis Restaurant

215 West Burnside Street

Portland, Oregon 97209

tel: 503/224-8577

www.alexisfoods.com

Alexis Bakouros opened *Alexis Restaurant* in 1981 with his brother-in-law, Gerasimos Tsirimiagos. Alexis is a member of a large family that emigrated from Greece to Portland. Reminiscent of an airy taverna, *Alexis Restaurant* is home to Portland's most authentic Greek cuisine. Locally renowned for their kalamarakia, *Alexis Restaurant* serves over 2,000 pounds of this tender specialty weekly along with their housemade tzatziki sauce.

LEIF BENSON

Timberline Lodge

Timberline, Oregon 97028

Eugene, Oregon 97401

tel: 503/622-7979

www.timberlinelodge.com

Leif Benson has been the Certified Executive Chef for *Timberline Lodge* the past 28 years. As President of the Oregon Chefs de Cuisine Society, he founded and managed the Oregon Culinary Olympic Team. In 1988 and 1992, the team competed in Frankfurt, Germany, winning 16 medals. In 1997, Chef Benson was inducted into the American Academy of Chefs for his outstanding contribution to the culinary arts. He has served as a culinary consultant and guest chef internationally for several Oregon governors and at renowned resorts and hotels throughout China, Thailand, Russia, Taiwan and the United States. In the fall of 2002, Chef Benson's culinary program at Timberline was featured on the PBS documentary "The Great Lodges of America".

JESSICA CAMPBELL

Yarrow Bay Grill

Beach Café at the Point

1270 Carillon Point

Kirkland, Washington

tel: 425/889-9052

www.ybgrill.com

Jessica Campbell is the pastry chef for the *Yarrow Bay Grill* and the *Beach Café at the Point*. Her creativity shines as she showcases seasonal Northwest ingredients as well as new twists on classic dessert favorites. She is known for her truly grand finales. A graduate of *South Seattle Community College's* Culinary Arts Program, Jessica has made numerous television cooking appearances, contributed to cookbooks, and was a guest chef at the Epcot Disney Food & Wine Fest, at the James Beard House, and on Holland America Cruise Line as part of the talented triumvirate of women of Carillon Point. Her cooking classes are legendary – both for the techniques she shares as well as the fun participants delight in.

PASCAL CHUREAU

fenouil

900 NW 11th Avenue

Portland, Oregon 97209

tel: 503/525-2225, fax: 503/525-2224

www.fenouilinthepearl.com

Fenouil's executive chef Pascal Chureau was born in Tours, a small city in France's Loire region. Raised in Bordeaux, he enrolled in the *Ecole Hoteliere de Bordeaux*. He worked in Paris as a sous chef for *La Maison du Danemark*, *Le Grenadin*, and *Café St. Honore*. Chef Chureau worked in San Francisco at several fine-dining establishments, including *Remillard's Restaurant*. He opened his own culinary school and catering company before becoming executive chef at *Mistral* restaurant in the wine country of California. When Pascal arrived in Portland, he became the executive chef and co-owner at *Tucci Restaurant*. In 2005, chef Pascal and his partners opened *fenouil*. *fenouil's* authentically French cuisine also reflects Pascal's mother's Moroccan heritage and the chef's extensive travel throughout the Mediterranean. "Ever since leaving France I envisioned opening a French Brasserie. That dream intensified in Portland where the region's lifestyle and harvests reminded me of home," says the chef. "When people tell me that *fenouil* makes them feel transported across the Atlantic, I know that I am achieving what I set out to do 20 years ago."

DUSTIN CLARK

Wildwood

1221 NW 21st Avenue
Portland, Oregon 97209
tel: 503/248-9663
www.wildwoodrestaurant.com

Dustin Clark says the Pacific Northwest has some of the best produce in the world. "When I spent three months traveling around Europe, I always compared it to the great fruits and vegetables in Oregon. Even the open-air markets in Nice on the coast of France didn't measure up," he says. A South Dakota native, Dustin began work in restaurants in his teens. At 18, he was enrolled at the *New England Culinary Institute* in Montpelier, Vermont, and did one of his externships at *Wildwood*. "I hadn't been introduced to Cory Schreiber yet," says Dustin. "But when he followed me around on my first day, he thought my method for cooking asparagus was unusual. Then he tried one." Cory has trusted Dustin ever since. Dustin has a very cerebral approach to cooking. He especially enjoys preparing game dishes because of the complex flavors. Dustin was promoted to chef de cuisine in 2006.

JACK CZARNECKI

The Joel Palmer House

600 Ferry Street
Dayton, Oregon 97114
tel: 503/864-2995, fax: 503/864-3246
www.joelpalmerhouse.com

Jack Czarnecki and his wife Heidi opened the *Joel Palmer House* in 1997. Located in Oregon's wine country, the restaurant has received outstanding reviews in *Food and Wine* and in the *New York Times*. After his graduation from UC Davis, he spent a year at *Cornell's School of Hotel and Restaurant Management*. The *James Beard Foundation* has named Jack as one of the top chefs in the country. He recently appeared as a guest chef in *The James Beard House* in New York. Jack is the author of three books and serves as a board member of the *American Institute of Wine and Food*.

JODY DENTON

Merenda

900 NW Wall Street
Bend, Oregon 97701
tel: 541/330-2304, fax: 541/330-2348
www.merendarestaurant.com

Merenda is Denton's fourth restaurant. Prior to that he was the executive chef and COO of renowned San Francisco hotspots *LuLu*, *Azie*, and *Zibibo* (named one of the top 20 restaurants by *Gourmet* readers) and operated *LuLu Gourmet Product Company* and *LuLu Catering Company*. As Denton says: "I love wearing all the different hats that come with running a restaurant, but I will never stop cooking. That is my first love and greatest passion. That is my inspiration." Clearly it shows as Chef Denton has had three invitations to the prestigious *James Beard House* in New York and numerous chef appearances in London, New Zealand, Hawaii, Hong Kong, Bangkok, and Kuala Lumpur.

DEPOE BAY CHAMBER OF COMMERCE

PO Box 21, 70 NE Highway 101
Depoe Bay, Oregon 97341
tel: 877/485-8348
www.depobaychamber.org

The Northwest Salmon Bake is a Saturday night tradition at the IPNC. For years, representatives from the *Depoe Bay Chamber of Commerce* have worked their culinary magic, cooking fresh Oregon Coast salmon around the 60 by 15 foot fire pit, fueled with four cords of fir and alder. Roger and Linda Sprague, Bill Spores and Bonnie Osborne, Roger and Pat Robertson, Phil and Renee Taunton, Bill Ellsworth and a cast of volunteers have all withstood the heat of the fire each year to provide this succulent treat for our guests for the last nineteen IPNCs.

CHARLES DRABKIN

Edmonds Community College

20000 68th Avenue West
Lynnwood, Washington 98036
tel: 425/640-1474
www.edcc.edu

Growing up in McMinnville, food, wine, and a relationship with the earth were instilled in Chef Charles from an early age. Some of his earliest memories are on his uncle's farm, picking vegetables with friends in a community garden and trout fishing. He has volunteered with the IPNC since he was old enough to hold a knife and is ecstatic to be returning as a Featured Chef. Teaching students has given him a chance to share his passion for food and wine with the next generation of chefs. Chef Charles is very active in local sustainability efforts including Seattle's Chefs Collaborative. He would like to extend a special thank you to Traci Edlin the Front of the House Instructor in his department who works so hard during this event making sure that everything runs smoothly.

JOHN EISENHART

Pazzo Ristorante

621 SW Washington Street
Portland, Oregon 97205
tel: 503/228-1515, fax: 503/228-5935
www.pazzo.com

John Eisenhart, executive chef at *Pazzo*, has captured the attention and respect of some of the greats in the culinary world, working with four *James Beard Award*-winning chefs. He began building his career at famous restaurants starting in San Francisco at *Aqua Restaurant* and the four-star French restaurant *Masa's*. His versatility became apparent when he moved from pastry assistant to saucier at the famed French restaurant *La Grenouille* in New York. With a growing reputation and expanding skill set, John landed a coveted spot as sous chef working with Mario Batali to open *Babbo* in New York's West Village. In Italy, John worked with top chefs in some of the finest boutique kitchens in Lucca, Venice, and Alba. It was in Italy that John developed his cooking style of creating fresh, simple, robust, and clean flavors. He spent his first two years in Portland working as sous chef for Chef Philippe Boulot at the *Heathman Restaurant* until 2003 when he became executive chef at *Pazzo*.

KEN FORKISH

Ken's Artisan Bakery
338 NW 21st Avenue
Portland, Oregon 97209
tel: 503/248-2202
www.kensartisan.com

After having trained at the *San Francisco Baking Institute*, the *National Baking Center*, *CIA Greystone*, *Toscana Saporita* in Tuscany, and the *Paul Bocuse Institute*, Ken Forkish opened *Ken's Artisan Bakery* in November 2001. His bakery, which is also a café, is known for organic rustic bread, classic Parisian baguette, and pâtisserie reminiscent of Paris's best. Ken buys directly from Northwest growers and features local, in-season produce. Many of Portland's finest restaurants serve Ken's bread: *Paley's Place*, *Higgins*, *Navarre*, *Fife* and *Park Kitchen*. *Ken's Artisan Bakery* has been featured in *Gourmet* magazine's Best Restaurants in America and *Bon Appetit* magazine. Ken opened a pizzeria with a wood-fired oven called *Ken's Artisan Pizza* in 2006.

LAURIE LEHNER FURCH

Red Fox Bakery
328 NE Third Street
McMinnville, Oregon 97128
tel: 503/434-5098

Educated at the *Culinary Institute of America* in Hyde Park, NY, Laurie Lehner Furch moved to Oregon with her husband Jason to begin an artisan baking program at Salishan Lodge in Gleneden Beach, Oregon. She then became the pastry chef at the *Blackfish Café*, and opened the *Red Fox Bakery* in Lincoln City. The bakery moved to McMinnville in 2003. Her breads focus on traditional, old school methods, and the bakery uses organic, local products whenever possible. The bakery's philosophy is to preserve the past while educating people about food history and about incorporating bread and wheat products into a healthy, balanced lifestyle.

JOHN GORHAM

Toro Bravo
120 NE Russell Street
Portland, Oregon 97212
tel: 503/281-4464
www.torobravopdx.com

John Gorham began his culinary career at the age of 15 when he walked into his first professional kitchen. He completed an apprenticeship with the ACF in Williamsburg, Virginia, before making his way to Eugene. At *Café Zenon*, John learned all he could about charcuterie. In California John worked in various restaurants such as *Citron* in Oakland and *LuLu* in San Francisco and had the opportunity to work with former executive chef of *Chez Panisses*, Jean Pierre-Moulié at *Café Centro*. Relocating to Portland, John was chef de cuisine for *Fratelli* and chef at *Tuscany Grill*. In 2003, John purchased *Viande Meats and Sausage*. The following summer, John and his business partners created a supper club/catering company called *Simpatica*. *Simpatica* was named number one "meals of the year" by *USA Today*. Writer Jerry Shriver called John's paella, "the best paella I've had in the USA." John is now chef and owner of *Toro Bravo*, a Spanish tapas-inspired restaurant.

TOMMY HABETZ

Meriwether's Restaurant
2601 NW Vaughn Street
Portland, Oregon 97210
tel: 503/228-1250
www.meriwethersnw.com

Tommy Habetz began his culinary career in the kitchen of Bobby Flay's flagship restaurant *Mesa Grill* in New York City. He went on to work for Mario Batali at *Po Restaurant*. He traveled to Italy twice while working for Batali. There he became one of the few Americans who has studied Roman cooking with Paola di Mauro, an experience vital to the opening of *Lupa*, Batali's third restaurant. He worked briefly as a private chef in East Hampton, Long Island. He also worked for Drew Niepore and the *Myriad Restaurant Group*, and helped open their Tuscan restaurant, *Lucca*, at the Boca Raton Resort and Club. After brief stints at *Lucere*, *Genoa*, and *Navarre* in Portland, Tommy became the chef at *Family Supper and Ripe*. He opened the *Gotham Building Tavern* in 2005 to much critical acclaim. Tommy Habetz has been with *Meriwether's* since 2006. The menu reflects his deep interest in traditional cuisines, particularly the regional foods of Italy.

MARK HOSACK

Consulting Chef
Beaverton, Oregon
tel: 503/351-3011

A graduate of New York's *Culinary Institute of America*, Mark has been cooking in the Portland area for 12 years. As a consulting chef with *Hudson's Bar & Grill*, he contributes his extensive knowledge of classic American comfort foods. He has a deep appreciation for the freshness of ingredients available to area chefs. In addition to visiting local farmers markets, he deals directly with local producers and growers to procure the finest ingredients. Chef Hosack is a member of the American Culinary Federation and has appeared as a guest chef at the famous *James Beard House* in New York and won the Portland Iron Chef competition in 2003.

HIROSHI KOJIMA

Bush Garden
8290 SW Nyberg Road
Tualatin, Oregon 97062
tel: 503/691-9744

A Portland tradition for over 40 years, *Bush Garden* serves fine Japanese cuisine featuring delicious specialties of sushi, sashimi, tempura and teriyaki dishes. *Bush Garden* Tualatin provides lakeside outdoor dining during the summer with Friday concerts by the lake in July and August. Many international visitors make this restaurant their home away from home. *Bush Garden's* sushi has become a tradition at the IPNC's Sparkling Finale Brunch.

PIERRE KOLISCH

Juniper Grove Farm
2024 SW 58th Street
Redmond, Oregon 97756
tel: 541/923-8353
www.junipergrovetfarm.com

E. Pierre Kolisch has been making farmstead goat cheese in Redmond, OR for 20 years. The high desert of Central Oregon is a good place to produce goat cheese because it is dry and sunny and the mineral soil produces good pasture and alfalfa. Pierre Kolisch emphasizes unpasteurized surface ripened buche, pyramid, otentique, and the firm, cellar-aged *Tumalo Tomme* and *Redmondo*.

JOSE LUIS

Andina Restaurant
1314 NW Glisan Street
Portland, Oregon 97209
tel: 503/228-9535
www.andinarestaurant.com

A native Peruvian, Jose Luis de Cossio de La Puente, is chef de cuisine at *Andina*, where he oversees a culinary team in NovoPeruvian cuisine, as well as the traditional flavors and ingredients found in the Andes and the coastal waters. Previously he headed the kitchen at *La Mar*, a hotspot in Lima, Peru owned by renowned chef and restaurateur Gaston Acurio. At *Andina*, Jose Luis brings his fresh ideas and enthusiasm for Peruvian cuisine to the Portland dining scene offering both exotic and local, organic ingredients. He is passionate about seafood, especially the *Capchi de Mar y Tierra*, a stew of diver scallops, fresh water shrimp, quail egg and wild mushrooms served beneath a quinoa pastry crown.

ROCKY MASELLI

Marché Restaurant
296 East Fifth Avenue
Eugene, Oregon 97401
tel: 503/342-3612
www.marcherestaurant.com

Rocky spent his earliest years on a California ranch surrounded by fruit orchards, olive trees, livestock, and vegetable gardens. When he was ten, his family moved to British Columbia, where Rocky could be found cooking fresh fish, oysters, and mussels at his family's marina and seasonal restaurant. After graduating from the restaurant management program at *San Francisco City College* in 1990, he worked with the French hotel company *Sofitel*, as executive sous chef for *Il Fornaio* and as chef de cuisine at *JoBar* and *Rotisserie* in northwest Portland. In June of 1998, he became chef de cuisine for *Marché* and was promoted to executive chef in 2004. Rocky has inherited a rich tradition of working with local farmers, foragers, and wine producers to bring together a seasonal, regional menu that is a perfect marriage of Oregon bounty and French culinary tradition. Rocky was selected to attend Slow Food's prestigious Terra Madre conference in Turin, Italy in the fall of 2006.

SUE McCOWN

Pastry Chef
Seattle, Washington

Starting as a prep cook at the *Leysin Resort* in Switzerland with virtually no kitchen experience, Sue McCown was immediately drawn to the creativity and intensity of the industry. Since graduating with honors from *California Culinary Academy* in 1990, Sue has gone on to work at several prestigious restaurants including *Campagne* in Seattle, where she was promoted to pastry chef, the *Painted Table* at the Alexis Hotel, the *Sorrento Hotel*, *Wolfgang Puck's ObaChine*, the *Pampas Club* in Belltown, the *W Hotel*, working with Chef Jean-Michel Boulot, *Earth & Ocean*, and most recently her own dessert restaurant and lounge, *Coco la ti da*. In October 2001, *Seattle* magazine voted Sue "Seattle's Best Pastry Chef." Sue continues to contribute her talents as a guest chef at charitable and public events in Seattle and around the country.

DANIEL MONDOK

Olea Restaurant
1338 NW Hoyt
Portland, Oregon 97209
tel: 503/274-0800, fax: 503/274-0847
www.olearestaurant.com

"The best food is cooked at the moment for the moment." Chef Daniel Mondok crafts *Olea's* menu from the many inspirations of his career. From early work with Thierry Rautureau at *Rovers* in Seattle and Jean-Louis Palladin at the *Watergate Hotel*, his passion for food eventually led him to the Bay area where he left his mark as chef at the *301 Bistro*, and *Restaurant Elizabeth-Daniel* in San Francisco. It is perhaps as an alumnus of the celebrated *French Laundry* in Yountville, California that Daniel draws some of his greatest inspiration. Working as Chef de Partie under Thomas Keller, Daniel's primary focus was the Canape and Poissonage stations where the marriage of simple yet meticulous presentation, with uncompromised quality in ingredients forged a lasting impression.

EMILY MOORE

Edmonds Community College
20000 68th Avenue West
Lynnwood, Washington 98036
tel: 425/640-1473
www.edcc.edu

Known for wondrous flavor combinations and beautiful, artful presentations, Emily Moore has received top reviews from publications including *Bon Appetit*, *Travel and Leisure*, *The San Francisco Chronicle* and *The New York Times*. Emily studied in Paris at the esteemed culinary institute, *L'Ecole Jean Ferrandi*, passing the national culinary boards to gain the France's Certificate d'Aptitude Professionnelle (CAP). Emily is well known in the Northwest for her association with many of the area's top restaurants including *Seattle's Painted Table* and *Theoz*, Portland's *Pazzo Ristorante* and *Sweetlips La Jolla Seafood Grill*. In 1997, Emily began *Emily's Kitchen*, a diversified, multi-service culinary company. She currently teaches Culinary Arts at *Edmonds Community College* and does international consultation with various kosher food manufacturers.

LISA NAKAMURA

Qube
1901 Second Avenue
Seattle, Washington 98101
tel: 206/770-5888
www.quberestaurant.com

Lisa Nakamura, a Hawaiian native, returned to the Pacific Northwest in 2006 after impressive posts both in the United States and abroad. Her background is in French cooking and includes three years at the acclaimed *French Laundry* in Yountville, California, and stints as chef de cuisine at the *Grand Intercontinental Hotel* in Seoul, Korea where she was the hotel's first female chef, and in Munich, Germany. Prior to returning to Seattle she was the chef de cuisine at the famed Pebble Beach Lodge in California. The Qube culinary experience ties together her Japanese upbringing and international globetrotting. Qube offers a collection of exotic flavors of the Far East, prepared with fresh, local ingredients executed with classical French techniques.

JOHN NEUMARK

Sarafina Restaurant
2043 Eastlake Avenue East
Seattle, Washington
tel: 206/323-0807
www.serafinaseattle.com

John Neumark runs *Sarafina Osteria* and *Enoteca* in Seattle, where he has been the executive chef and general manager for the past six years. He also directs the restaurant's award-winning wine program. Prior to his tenure at Sarafina, John was the chef and general manager at *Café Juanita* in Kirkland, Washington. John is omnivorously passionate about Italian food and wine. John and his wife Eden recently introduced the world to their gorgeous baby daughter Clementine. Her first solid food was brisket from *Cooper's* barbecue in Plano, Texas.

JOHN NEWMAN

Newmans at 988
988 Hemlock Street
Cannon Beach, Oregon 97110
tel: 503/436-1151
www.newmansat988.com

In addition to being chef and owner of *Newmans at 988*, a French-Italian eatery in Cannon Beach, chef John Newman is the Culinary Instructor at Tongue Point Job Corps in Astoria. Before opening *Newmans at 988*, Chef Newman was the executive chef for the *Stephanie Inn Dining Room* in Cannon Beach. He has worked at such prestigious places as *Silks Restaurant* in San Francisco, has participated in a French Chef exchange with the Hotel L'Aigle Noir in Fountainsbleu in 1999; was a guest chef at the 2002 Capitol Holiday Tree Lighting Ceremony in Washington D.C.; and was selected as the first of twelve Oregon chefs to cook at *The James Beard House* in New York in 2003. *Newmans at 988* serves an à la carte menu as well as chef's prix fixe menu that changes nightly using the finest, freshest ingredients the North coast has to offer.

FRANK OSTINI

The Hitching Post
406 East Highway 246
Buellton, California 93427
tel: 805/688-0676
www.hitchingpost2.com

Frank Ostini's *The Hitching Post* in Santa Barbara's wine country features an "oakfire-inspired" cuisine and his own Pinot noir in a casual roadside steakhouse. *Gourmet* magazine calls *The Hitching Post* the "Granddaddy" of all steakhouses; *The L.A. Times* says "perfect steaks." And Frank Prial says, "A major stop for beef and Pinot lovers." Though *The Hitching Post* has been especially deluged with Pinot lovers since being featured in the film *Sideways*, veteran IPNC guests have been "in on the secret" since Frank's first appearance at the Salmon Bake in 1992.

ROBERT PARTIDA

La Rambla
238 NE Thrid Street
McMinnville, Oregon 97128
tel: 503/435-2126
www.laramblaonthird.com

Robert has worked at several distinguished restaurants, most notably *Zuni Café*, *Clementine*, *Chez Michel*, and *Chez Le Père Gras* in La Tronche, France. For several years, Robert followed his passion for wine as a distributor in Portland, Oregon. He then returned to the kitchen as chef for *Anthony's*, a Kemper-Sports Property in Westport, Washington. Robert's love of Spanish cuisine and Spanish culture is deep rooted. "Traveling around Spain, I felt like I had come home...like I was back in my grandmothers' kitchen again." On Spain's current culinary developments, he says: "Spain has one of the oldest culinary traditions while also one of the most innovative. This confluence of new and old makes anything possible."

STEPHANIE PEARL KIMMEL

Marché
296 East Fifth Avenue
Eugene, Oregon 97401
tel: 541/342-3612
www.marcherestaurant.com

In 1972, Stephanie opened the *Excelsior Café* in Eugene, pioneering a Northwest culinary movement with her use of seasonal menus that celebrated the bounty of the region. The *Excelsior* was also the first restaurant of its kind in Oregon to feature wines of the young Oregon wine industry. After selling the *Excelsior* in 1993, Stephanie explored the regional markets and vineyards of France, further sharpening her focus and commitment to market-oriented cooking. Later she was chosen by King Estate Winery to develop an intensive culinary program, where she compiled and edited *The King Estate Pinot Gris Cookbook* and *The King Estate Pinot Noir Cookbook*. Currently Stephanie is Chef/Owner of three restaurants in Eugene: *Marché*, *Marché Café*, and *Marché Museum Café*. Stephanie was nominated as Best Chef Northwest by the James Beard Foundation in 2006. In October of 2006, she opened *Marché Provisions*, a specialty food emporium promoting seasonal and sustainable cooking.

NICK PEIRANO

Nick's Italian Café
521 NE Third Street
McMinnville, Oregon 97128
tel: 503/434-4471, fax: 503/434-4471
www.nicksitaliancafe.com

Nick's Italian Café has been family-owned for over 29 years. Its warm atmosphere is enhanced by its location in charming downtown McMinnville. Northern Italian in style and noted for Nick's homemade pasta, the café uses the finest products of the Northwest. The wine list features an extensive selection of Oregon wines, including many older vintages. Nick has a long association with the IPNC. As a founding member he has worked eighteen years as a director and chef at the event and contributed much to the success of IPNC. This year, his daughter, Carmen, joins him in the kitchen.

MOLLY SCHAEFER PRIEST

Chef
Portland, Oregon

Graduating from DePaul University in Chicago, Molly started her culinary career at *The Ritz Carlton* in 1985. Next a sous chef position at a french bistro, followed by pastry sous chef work at *The 95th*. The beauty and bounty of Oregon brought her, her husband, and their four children to Oregon. Volunteering at the IPNC in 1995 led her to *Genoa* restaurant, where many fine chefs over 37 years have honed their skills. After nine years, she went on to work in Taiwan and Korea, instructing chefs and showcasing Northwest seafood and techniques. Presently, Molly focuses on food and wine pairings, and is the pastry chef at *D.F.*, Mexican fine dining, in northwest Portland.

CHARLES RAMSEYER

Wild Salmon - A Pacific NW Brasserie
622 Third Avenue
New York, New York 10017
tel: 212/404-1700
www.chinagrillmgt.com/wildsalmon

Swiss-born chef Charles Ramseyer discovered his love of cooking as a teenager and apprenticed at the exclusive *Hotel Vorderen Sternen* in Zürich. Having already traveled the world by the age of 20, in 1980 he immigrated to Vancouver, B.C., first working for *Hilton Hotels* and then the *Four Seasons*. Charles became known for combining experimental flavors with his classic culinary expertise as executive chef at Seattle's four-star *Alexis Hotel*. In 1993, *Ray's Boathouse* lured him to its breathtaking Puget Sound restaurant where he continued to cultivate his passion for deliciously simple and unusual pairings of Pacific Northwest ingredients. Charles has been a guest chef at the *James Beard House* three times and was named one of "America's Most Inventive Fish Chefs" by *Wine Spectator* in March 2004. Now at *Wild Salmon*, this worldly chef has taken on a new challenge and is delighting travelers and New Yorkers alike with a taste of the Pacific Northwest.

ROBERT REYNOLDS

Robert Reynolds' Chef Studio
2818 SE Pine
Portland, Oregon 97214
tel: 503/233-1934
www.robertreynoldschefstudio.com

Chef and teacher Robert Reynolds established his *Chefs Studio* in Portland's east-side neighborhood this year with a program that caters to culinary students and avid home cooks in an intimate setting. Reynolds' own culinary roots are deeply associated with France, where he studied and taught cooking for 20 years. He was also chef/owner of *Le Trou*, a small French restaurant in San Francisco from 1982 to 1996. His program is infused with the distinctive French sensibility, helping students appreciate seasonal nuances in the kitchen. With his focus on regional foods and local producers, it makes for a delicious lesson in the connection we all have to the larger community of food.

BRAD ROOT

Roots Restaurant & Bar & 360
19215 SE 34th Street, Suite 110
Camas, Washington 98607
tel: 360/260-3001
www.rootsrestaurantandbar.com

Brad Root grew up in the Pacific Northwest, developing an appreciation for the natural ingredients used in making the cuisine of the region unlike any food in the world, which he showcases at his establishment, *Roots Restaurant and Bar*. Opened in 2003, Brad features local farm products and shares their unique qualities by emphasizing the simple preparation of food. Last summer Brad opened his second restaurant, *360*. *360* makes the most of the Northwest's rich flavor palate with offerings that are always fresh, and always in season.

ALLEN ROUTT

The Painted Lady
201 South College Street
Newberg, Oregon 97132
tel: 503/538-3850
www.thepaintedladyrestaurant.com

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

BILLY SCHUMAKER

D.F.
1139 NW 11th Avenue
Portland, Oregon 97209
tel: 503/243-4222

Billy Schumaker picked up the basics of cooking from his parents while growing up on a fruit and vegetable farm in Port Clinton, Ohio. As a way to support himself through college, he began cooking in a professional kitchen at one of his favorite restaurants, *Trotters Tavern*. He quickly developed a love and talent for cooking. After graduating from *Bowling Green State University*, he moved to Portland to continue cultivating his knowledge of cooking. In 1999, he and business partner Stephen Speiser traveled to Mexico to research the culture and cuisine before opening *Taqueria Nueve* in 2000. Billy and Stephen continue to travel to Mexico to bring back authentic dishes. Their newest restaurant, *D.F.* opened to critical acclaim in spring 2005.

MARCO SHAW

Fife
4440 NE Fremont Street
tel: 971/222-3433
www.fiferestaurant.com

After receiving his Bachelor's degree in Psychology and Sociology from *Randolph-Macon College* in 1991, Marco Shaw went on to acquire a degree in Restaurant Management from J. Seargent Reynolds Community College in 1994. The next year he became a certified chef by the *American Culinary Association*. After cooking at various restaurants in Virginia, New Orleans, and New York City, he spent two years in Santa Fe, New Mexico at the *Coyote Café*. Thereafter, Marco found himself in Portland where he was Lead Line Cook at *iOba! Restaurant*. Following a four-year tenure at *Tuscany Grill*, Marco opened *Fife* in December of 2002.

SCOTT STAPLES

Restaurant Zoë
2137 Second Avenue
Seattle, Washington 98121
tel: 206/256-2060
www.restaurantzoe.com

A drive to receive classical training took Scott and Heather on an apprenticeship to Milan, Italy from 1990 to 1991 where Scott worked at *Ristorante Gualtiero Marchesi* with Gualtiero Marchesi. In 1991, Scott and Heather moved to Seattle when Heather was accepted to graduate school at the University of Washington. Scott was hired at the highly acclaimed *Palm Court Restaurant* in the Westin Hotel Seattle, where he remained as the top toque until 1993. In September of 2000, Scott and Heather realized a lifelong dream and opened *Restaurant Zoë*. Named after their daughter, *Restaurant Zoë* is located in Seattle's eclectic Belltown neighborhood and is highly-prized for its commitment to a seasonal, produce-driven menu.

CLARK STAUB

American Flatbread
225 Bell Street
Los Alamos, California 93440
tel: 805/344-4400, fax: 805/344-5500
www.foodremembers.com

Clark Staub is a self-taught baker and aspiring chef. In 1998 Clark left corporate life to open *Full of Life Village Bakery* and founded the Claremont Community Farmers' Market. In 2001 Clark moved to rural Vermont where he met George Schenk, the founder of *American Flatbread*. Inspired, Clark licensed the name and returned west to Santa Barbara County to found his company *Food Remembers* which produces, markets, and distributes *American Flatbread Artisan Pizzas* nationwide. Surrounded by world-class wineries, farms, and ranches, Clark's bakery opens as a restaurant each weekend feeding the community locally sourced handmade pizzas from his wood-burning oven. Clark is now busy preparing to introduce *Full of Life Organic Handmade Pizzas* to the market.

STU STEIN

Terroir
3500 NE MLK Jr. Boulevard
Portland, Oregon 97212
tel: 503/288-3715, fax: 413/832-5850
www.terroirportland.com

When it comes to regional, market-driven cooking, many chefs talk the talk, but few walk the walk quite as ardently as Stu Stein. Showcasing the products and artisans of the Pacific Northwest has become a mission for Stein, chef and owner of *Terroir Restaurant & Wine Bar* in Portland, Oregon and author of *The Sustainable Kitchen Cookbook*. Stein received the 2004 Agricultural Progress Award "Chef of the Year" from the Oregon Department of Agriculture and his book, *The Sustainable Kitchen* was nominated for a 2005 World Food Media Award and received a 2005 "IPPY" International Publisher Book Awards Honorable Mention. He has written for *Fine Cooking*, *Edible Portland*, *Restaurants & Institutions*, the *Ashland Daily Tidings* newspaper and has been featured in *Art Culinaire*, *NW Palate*, *Gourmet*, the *Oregonian*, and *Fine Living Television*. Continuing his commitment to sustainability, in 2005 Stu was appointed a commissioner on the Oregon Dungeness Crab Commission.

ADAM STEVENSON

Earth & Ocean

1112 Fourth Avenue
Seattle, Washington
tel: 206/264-6060
www.earthocean.net

The flavors and ingredients of the Southwest were part of Adam Stevenson's early culinary experiences from his native Albuquerque, New Mexico, but it was really the meals prepared at home that influenced him most. Adam's mother and grandmother had strong ties to their Ukrainian and Yugoslavian communities, especially when it came to the peasant-style dishes they prepared. Having worked at both *Tulio* restaurant in Seattle and the *Cliff House* in Tacoma, Washington, Adam's food at *Earth & Ocean* harkens back to food techniques of days past but also reflects the restaurant's modern American sensibility; incorporating an extensive, house-made charcuterie program of which Adam is self-taught. Adam has been at *Earth & Ocean* since 2001 and was promoted to Executive Chef in 2006.

JASON STOLLER SMITH

The Dundee Bistro

100-A SW Seventh Street
Dundee, Oregon 97115
tel: 503/554-1650, fax: 503/554-8068
www.dundeebistro.com

Jason Stoller Smith, owner and chef of the Dundee Bistro, began his restaurant career at age sixteen. As executive sous chef at Oregon's historic Timberline Lodge, Jason gained experience as special event and catering chef and culinary arts instructor, and showcased Northwest cuisine as far as Bangkok. With his move to Dundee in 2002, he infused the wine country with inspired menus, dedication to regional products, and energy to implement his insightful plans. In 2004, he was invited to present the James Beard Centennial Dinner in New York City. Jason is frequently invited as a guest chef at wine oriented events, and has participated in the food program at Pinot Noir New Zealand. He and his lovely wife Emily Stoller Smith are expecting their first child in August.

JOHN SUNDSTROM

Lark

926 12th Avenue
Seattle, Washington 98122
tel: 206/323-5275
www.larkseattle.com

John Sundstrom trained at the *New England Culinary Institute* and completed the two-year program with honors. Upon moving to Seattle in 1991, John was chef at *Dahlia Lounge*, leaving in 1999 for *Carmelita*, a vegetarian Mediterranean restaurant. Here he began to invest in organic, foraged, and heirloom foods. In 2000, he happily reintroduced meat and fish to his repertoire when took over the kitchen at *Earth & Ocean* where he was named a *Food & Wine* "Best New Chef" for 2001. In 2005, John received his first nomination from the *James Beard Foundation* for Best Chef Northwest. The following year, he opened his new restaurant, *Licorous*, with his wife J.M. Enos and their partner Kelly Ronan. In May of 2007, John received the award for Best Chef Northwest from the *James Beard Foundation*.

JOHN TABODA

Navarre

10 NE 28th Avenue
Portland, Oregon 97232
tel: 503/232-3555

A culinary hot spot on Northeast 28th street in Portland, *Navarre* serves up some of the most innovative cuisine in town. An eclectic wine list accompanies an even more eclectic menu, which features small, tapas-style plates that vary from other-worldly lentil salad to crab crepes. A favorite of locale foodies, the the dining room is usually full of chefs and winemakers, testament to the quality of Taboda's down-to-earth, hand-made cuisine.

CHERYL WAKERHAUSER

Pix Pâtisserie

3402 SE Division Street
Portland, Oregon 97202
tel: 503/232-4407
www.pixpatisserie.com

After a short-lived career studying to be an astronaut, Cheryl Wakerhauser trained at the pâtisserie of *MOF Philippe Urraca* in Southern France. In 2001 she moved to Portland and set up shop at the *Portland Farmers Market*. The next year, the first *Pix Pâtisserie* opened its doors, bringing European flare and innovative edible art to Portland. To complement each delectable masterpiece, *Pix Pâtisserie* serves an array of dessert wines, Belgian beers, and fine spirits. Visit the location in North Portland for a peek into the chocolate/pastry laboratory and see the pastry chefs in action, drop in at the original Southeast location for the popular all-dessert Dim Sum events, or stop by the Southeast Hawthorne store for delicious petits fours.

HEIDI WEISER

Park Kitchen

422 NW 8th Street
Portland, Oregon 97209
tel: 503/223-PARK, fax: 503/223-7282
www.parkkitchen.com

Heidi hails from Colorado, where she worked for seven years managing a café and bakery in Boulder. In 1999, she moved to Portland to attend *Western Culinary Institute*. In 2000, she did her externship at *The Heathman Restaurant* where she moved up to pastry chef within three years. In order to expand her experience, she left *The Heathman* to go to *Genoa*. As soon as the Pastry Chef position became available at *Park Kitchen*, Heidi jumped on the opportunity. When she is not gallivanting around in the pastry world, Heidi is busy riding her one speed Schwinn, trekking around the trails of Oregon, and enjoying a nip of Irish whiskey now and then.

CATHY WHIMS

Nostrana

1401 SE Morrison

Portland, Oregon 97214

tel: 503/234-2427

www.nostrana.com

Cathy Whims, former executive chef at *Genoa* restaurant in Portland, Oregon has been serving classic Italian fare to Portland diners for years. In the course of her professional career, Cathy has studied with Madeleine Kamman at the highly respected *School for American Chefs*, with Marcella and Victor Hazan at their home in Venice and with Giacinto Albarello in his own kitchen at the *Antica Torre Trattoria* in Barbaresco. *Nostrana*, a rustic Italian restaurant, opened its doors with Whims as co-executive chef and received the *Oregonian's* Restaurant of the Year in 2006. *Nostrana* is a relaxed restaurant specializing in the regional cuisines of Italy using ingredients provided by many of the best farmers, cheese makers, and meat producers in the Northwest. *Nostrana* has also been mentioned in many local and national magazines including *Sunset*, *Details*, *Food and Wine*, *Northwest Palate*, *Gourmet*, the *New York Times Travel* magazine, *Alaska Airlines* magazine, and *Italian Cooking and Living*.

JASON WILSON

Crush Restaurant

2319 East Madison Street

Seattle, Washington 98112

tel: 206/302-7874

www.chefjasonwilson.com

Chef Jason Wilson, named one of the 10 Best New Chefs 2006 by *Food and Wine* magazine, is the owner and executive chef of the critically acclaimed *Crush Restaurant* in Seattle. A 1995 graduate of the esteemed *California Culinary Academy* in San Francisco, Jason's passion for culinary knowledge and experience brought him to some of the most influential kitchens and patisseries in California, Singapore, and France before eventually settling in Seattle. He opened *Crush* in 2005 with business and real life partner, Nicole Wilson, as part of a lifelong dream. Contemporary American with a European influence is how Jason describes his style of cooking. *Crush* received recognition from *Seattle* magazine as one of Seattle's 10 Very Best Restaurants in 2006.

IPNC

IPNC Chefs' Support Team

Alex Bourgidu, North Bend, Oregon

Laurie Chang, Albany, Oregon

Chris Chennel, McMinnville, Oregon

Pasqual Contreras, Portland, Oregon

Adrienne Ewanchyna, Corvallis, Oregon

Ray Duffield, Tigard, Oregon

Helen Fenske, Salem, Oregon

McKay Fenske, Portland, Oregon

Vern Fenske, Salem, Oregon

Mary Hatz, Hillsboro, Oregon

Charity Haworth, Brownsville, Oregon

Rodrigo Huerta, Hillsboro, Oregon

John Jarschke, Albany, Oregon

Adria Lagasse, McMinnville, Oregon

Eric Lundeen, McMinnville, Oregon

Richard Nelson, McMinnville, Oregon

Pamela Nelson-Munson, Eugene, Oregon

Al Ono, Portland, Oregon

Molly Schaefer Priest, Portland, Oregon

Joan Schindelar, McMinnville, Oregon

John Schindelar, McMinnville, Oregon

Gary Snyder, McMinnville, Oregon

Anne Twigg, Buellton, California

Bryan Weil, Salem, Oregon

Ruby Willis, Salem, Oregon

Thank You

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Georg Riedel of Riedel Crystal, for lending us more than 8,000 Riedel glasses for the weekend and for providing a lovely Oregon Pinot Noir Glass to each of our guests.

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Marie Franklin and **Portland Roasting Company** for the excellent coffee and espresso enjoyed throughout the Celebration weekend. Their participation and generous donation are key to the weekend's success!

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Gator Girls...you rock!

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Larry Southers for moving mountains on behalf of the IPNC every summer for the past twenty years. Congratulations on your retirement!

IPNC

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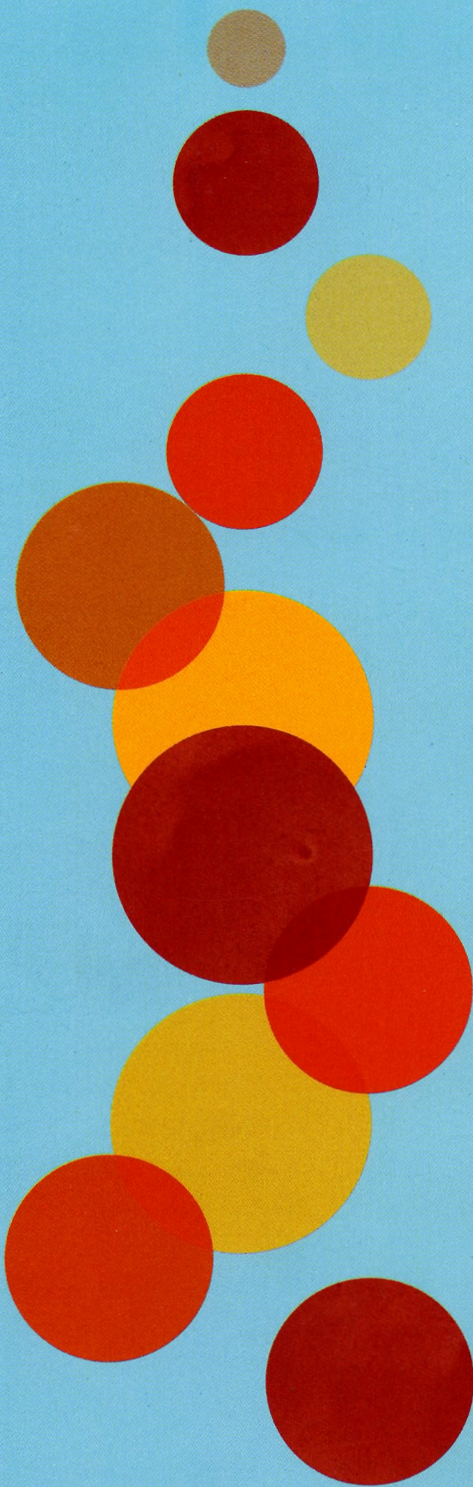
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