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2014 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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Pinot Noir
THE DOORS OF PERCEPTION
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WELCOME!

28TH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 28th Annual International Pinot Noir Celebration! The history and camaraderie shared between members of the Pinot noir community are unique in the world of wine. For the past 28 years, the IPNC has been uniting Pinot devotees and gourmands for three luxurious days of eating, drinking, learning, and celebrating together in Oregon wine country. We are honored to share this weekend with you.

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

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

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

EARLY, EARLY BIRD SPECIAL - SAVE THE DATE!

The Twenty-Ninth Annual Celebration will be held at Linfield College, July 24-26, 2015. We invite you to benefit from an exclusive EARLY, EARLY BIRD SPECIAL. Tickets to the 2015 IPNC are available to you for $995, a $200 savings off of the full ticket price for 2015. This offer ends Sunday, July 27, 2014. Tickets are sold on a first come, first served basis. Register online or drop off the registration form found in your registration packet at the IPNC Market in Riley Hall (#2) or at the entrance to the Sparkling Brunch Finale on Sunday!
GENERAL INFORMATION

IPNC MARKET & CONCIERGE
IPNC logowear, wine-related merchandise, specialty foods, and Riedel glassware can be found at the IPNC Market & Concierge, located in Riley Hall (#2). The Concierge is available to answer questions and direct you to transportation. Lost and found items will be held at the Concierge. To reach the Market & Concierge, please call 503/883-5757.

HOURS
Thursday: 3:00 p.m. - 6:00 p.m.
Friday: 7:30 a.m. - 8:00 p.m.
Saturday: 8:00 a.m. - 5:30 p.m.*
Sunday: 9:30 a.m. - 12:30 p.m.**
*relocated to The Oak Grove from 7:30 p.m. - 11:30 p.m.
**relocated to The Oak Grove from 2:00 p.m. - 6:00 p.m.

ROOM KEYS FOR CAMPUS LODGING
You will be able to pick up your room keys during registration. If you arrive after registration, keys will be available at the Conferences office in Facilities Services (#59, west entrance). At the end of the weekend, please return your keys to the drop boxes at brunch, in Riley Hall (#2), or to the Conferences office in Facilities Services (#59). Do not leave your keys in your room. Linfield will charge you for lost keys.

TELEPHONES
Phones are located in Riley Hall at the IPNC Market (#2) and in the Health & Human Performance building (#48). All campus phones require a calling card for long-distance calls. Please press “9” to dial out. Be sure to include the area code for local calls.

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

INTERNET
Internet and WiFi are available on campus. Instructions for connecting to the internet are available in your registration packet and at the Concierge.

RESTROOMS
Located in Dillin Hall (#33), Riley Hall (#2), Walker Hall (#3), Jane Fulling Hall (#27), TJ Day Hall (#8), Anderson Hall (#38), Whitman Hall (#24), and Melrose Hall (#1).

SMOKING
Linfield is a smoke-free campus. Thank you for not smoking.

PERFUME & COLOGNE
We ask you to please refrain from using strong perfume or cologne, as it can be disruptive at sense-intensive seminars.
Your group assignment is indicated on your name badge. For individual event descriptions, see pages 14 - 17.

**THURSDAY, JULY 24**

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

**FRIDAY, JULY 25**

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

**Breakfast on the Patio**
7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

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

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

**Afternoon Activities**
For locations, please refer to individual activities in the Event Descriptions (p. 16).

**Alfresco Tasting**
5:30 - 7:30 p.m.
The Dormitory Quad (#38)

**The Grand Dames Dinner**
7:30 - 11:00 p.m.
The Intramural Field (#64)

**SATURDAY, JULY 26**

**Breakfast on the Patio**
7:30 - 9:00 a.m.
The Riley Hall Lawn (#2)

**The Grand Seminar**
9:30 - 11:00 a.m.
Pinot Noir and the Doors of Perception
Health & Human Performance (#48)

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

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

**Afternoon Activities**
For locations, please refer to individual activities in the Event Descriptions (p. 17).

**Alfresco Tasting**
5:30 - 7:30 p.m.
The Dormitory Quad (#38)

**Northwest Salmon Bake**
7:30 - 11:30 p.m.
The Oak Grove (#63)

**SUNDAY, JULY 27**

**Sparkling Brunch Finale**
10:00 a.m. - 12:00 noon
The Riley Hall Lawn (#2)
SCHEDULE

GROUP B

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

THURSDAY, JULY 24
Registration
On the north side of Riley Hall (#2)

FRIDAY, JULY 25
Registration
On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO
On the patio of Riley Hall (#2)

OPENING CEREMONIES
The Riley Hall Lawn (#2)

THE GRAND SEMINAR
Pinot Noir and the Doors of Perception
Health & Human Performance (#48)

LUNCH ON THE LAWN
The Oak Grove (#63)

UNIVERSITY OF PINOT
Dillin Hall (#33) and TJ Day Hall (#8). See the back of your name badge for your assigned class and location.

AFTERNOON ACTIVITIES
For locations, please refer to individual activities in the Event Descriptions (p. 16).

ALFRESCO TASTING
The Dormitory Quad (#38)

THE GRAND DAMES DINNER
The Intramural Field (#64)

SATURDAY, JULY 26
BREAKFAST ON THE PATIO
The Riley Hall Lawn (#2)

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

AFTERNOON ACTIVITIES
For locations, please refer to individual activities in the Event Descriptions (p. 17).

ALFRESCO TASTING
The Dormitory Quad (#38)

NORTHWEST SALMON BAKE
The Oak Grove (#63)

SUNDAY, JULY 27
SPARKLING BRUNCH FINALE
The Riley Hall Lawn (#2)
TRANSPORTATION

TAXI
For 24-hour taxi service, please call one of the following:
Rickshaw Taxi - 503/883-3668
Yellow Cab Dispatch - 503/457-4995
To reserve a shuttle in advance, call Willamette Valley Transport at 503/569-7070.

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

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

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

The Newberg shuttle services:
• The Allison Inn & Spa
• The Inn at Red Hills

EMERGENCIES
In case of emergency, we encourage you to stay put and call 911. The nearest hospital is Willamette Valley Medical Center, located at 2700 SE Stratus Ave, McMinnville.
MASTER OF CEREMONIES

DAVID LYNCH, ST. VINCENT / BON APPÉTIT

David was raised in Connecticut and graduated from Boston College. He worked as a senior editor for Wine & Spirits magazine and has authored wine-related articles for numerous periodicals and websites. In 2000, he began working at Babbo Ristorante, first as wine director, then as general manager. In 2001, he received a James Beard Journalism Award for his writing, largely because of his work at Wine & Spirits magazine. In 2004, he won the James Beard Restaurant Award for Outstanding Wine Service at Babbo. David later became wine director of San Francisco’s Michelin-starred Quince and its more casual sibling, Cognac. He was featured on the cover of San Francisco magazine in August 2011 as the magazine’s “Wine Director of the Year.” St. Vincent is his newest and first personal venture. The restaurant and shop feature wines from all over the world. David is also the contributing wine editor at Bon Appetit, where his “Wine Insider” column appears regularly. David and wife Josie have a 6-year-old son, Ellis, and live in San Anselmo, California.

THE GRAND SEMINAR

PINOT NOIR AND THE DOORS OF PERCEPTION

Not only at the IPNC, but all over the world, a revolution is underway. Wine drinkers are becoming ever more savvy about their own personal tastes, and individual taste now rules our selection of wine. But what forms these preferences? Let international wine journalist Jamie Goode open the doors of perception on Pinot noir as he interviews an array of guests who reflect on the wines that speak to them. Guests include Jordi Ballester (p. 10), Elaine Brown (p. 10), Pascaline Lepeltier (p. 11), Hall Newbegin (p. 12), Josh Raynolds (p. 12), Steven Shapin (p. 12), and Frank Stitt (p. 13).

JAMIE GOODE, GRAND SEMINAR MODERATOR

Jamie Goode is a London-based wine writer who is currently a wine columnist with U.K. national newspaper The Sunday Express. Jamie came to wine writing through a rather convoluted route. He earned a PhD in plant biology and spent several years working as a book editor before he began publishing the leading wine website wineanorak.com. He has also appeared on television (Richard and Judy, Sky News, BBC Breakfast, and BBC News Channel). He won the 2007 Glenfiddich Wine Writer of the Year award and contributes regularly to a range of publications including The World of Fine Wine, Wine Business International, Wines & Vines, Sommelier Journal, The Drinks Business, and Imbibe. His first book, Wine Science, won the Glenfiddich Award for Drinks Book in 2006. Jamie is married to Fiona, and has two boys, aged 14 and 15. Aside from wine, his interests are cricket, football (he’s a Manchester City fan), hitting golf balls, playing guitar, and relaxing with his family.

The Eyrie Vineyards
2012 Original Vines Reserve

Joseph Drouhin
2008 Gevrey-Chambertin ‘Champeaux’

Talley Vineyards
2011 Rincon

Domaine Fougeray de Beauchlair
2011 Marsannay ‘Les Saint Jacques’

Westrey Wine Co.
2012 Cuvee 20

Scribe Winery
2013 Estate
The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who did not preselect a course have been randomly placed in a course where space allowed. Please refer to the insert in your name badge holder for your assigned seminar.

**Sensory Science 200: The Physiology of Taste**
* TJ Day Hall (#8), Room 219
Engage your senses and your intellect in this multi-disciplinary approach to wine tasting. Josh Raynolds, assistant editor of Stephen Tanzer’s International Wine Cellar, leads the class in a two-pronged approach. Firstly, a blind tasting of wines; how are your senses engaged and what does your palate perceive? Secondly, how do those perceptions translate into words?

**Matchmaking 201: Smoke & Mirrors**
* Tillin Hall (#33)
Pairing wine and food can be a mystical experience. What is it that makes some combinations so compelling? Join wine writer Jordan Mackay and chef Ben Dyer of Reverend’s BBQ, Portland’s hottest new culinary destination, as they delve into the alchemy of salt, fat, and smoke, learning how they add magic to the Pinot noir pairing equation. Wineries to be featured include Brooks (p. 43), Drew Family Cellars (p. 20), Patz & Hall (p. 24), and Scott Paul Wines (p. 52).

**Chemistry 202: Dropping Acid with Elaine Brown**
* TJ Day Hall (#8), Room 103
Experience a different kind of trip, one not taken by either Timothy Leary or Hunter S. Thompson. On your journey with philosopher wine journalist Elaine Brown of Hawk Wahakaw Wine Reviews, you’ll craft experiments adding acid to both white and red wines and discover how it affects overall balance, guided by the expertise of winemaker Michael Davies of REX HILL.

**Gastronomy 225: Pairing Tea and Cheese**
* TJ Day Hall (#8), Room 110
*Saturday Only*
Pairing tea with cheese, while it may seem an odd concept, is delicious in practice. Tea shares many similarities with wine: climate, elevation, aromatics, acid, and tannin. Expand your taste perceptions with nuanced creations from tea savant Steve Smith of Portland’s Smith Teamaker, and taste for yourself how they pair with a variety of Oregon cheeses, carefully selected by Nick Doughty of Elephants Delicatessen.
REGIONAL STUDIES 275: THE NEW CALIFORNIA WINE
TJ DAY HALL (#8), ROOM 222
Author and San Francisco Chronicle wine columnist Jon Bonné shares insights from his recent book, The New California Wine, about the innovative producers rewriting the rules of contemporary winemaking. Learn the stories behind this modern revolution and taste selections from our featured winemakers that illustrate the cutting-edge techniques and showcase the uniqueness of California terroirs. Winemakers to be featured include Nathan Roberts of Amor-Roberts (p. 18), Brandon Sparks-Gillis of Dragonette Cellars (p. 20), Vanessa Wong of Peay Vineyards (p. 24), Jeff Brinkman of Rhys Vineyards (p. 25), and Rajar Parr of Sandhi (p. 26).

GEOGRAPHY 300: LOIRE VALLEY PINOT NOIR
TJ DAY HALL (#8), ROOM 104
Sancerre, Muscadet, Vouvray. Think Loire Valley wines and you are most likely thinking white varietals, but the Loire has a little secret that few know of - Pinot noir. Take a cognoscenti's tour of these unique wines with Loire-born Master Sommelier Pascaline Lepelrier of New York's Rouge Tomate. She will share her lifetime affection for the region's Pinot noir wines and lead you through a tasting of favorites.

FIELD STUDY 301: DISTILLING TERROIR
NORTH SIDE OF TJ DAY HALL (#8), THE MAIN ENTRANCE
In the world of wine, we often talk about terroir and how it speaks to place. How is it that a physical place can be captured in liquid form? In this unique field study course, Hall Newbegin, head wilderness perfumer at Juniper Ridge, the world's sole wild fragrance company, leads an outdoor foraging expedition in nearby Cozine Creek canyon. You will collect local flora and distill it on site, capturing terroir in a most distinct fashion.

CLIMATOLOGY 312: FUTURE OF COOL CLIMATE VITICULTURE
TJ DAY HALL (#8), ROOM 108
Climatologist Greg Jones discusses the science behind climate change and what it means for the vineyards and wines of Oregon and elsewhere. Afterward, Vajra Stratigos leads a tasting of Pinot noir wines produced in both cool and warm vintages to illustrate the impact of weather on the finished product. Winemakers to be featured include Matt Connell of Akarua (p. 34), Harry Peterson-Nedry of Chehalem (p. 43), Greg La Follette of La Follette Wines (p. 22), and Anthony King of Lemelson Vineyards (p. 49).
The IPNC is pleased to welcome a variety of guest speakers, who will share their knowledge throughout the weekend in The Grand Seminar, a selection of University of Pinot courses, and/or add-on tastings.

**Jordi Ballester, Université de Bourgogne, Dijon (The Grand Seminar / Add-On: The Aroma of Color)**

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

**Jon Bonné, San Francisco Chronicle (Regional Studies 275)**

Jon Bonné is the James Beard Award-winning wine editor of the San Francisco Chronicle and author of The New California Wine (Ten Speed Press). Fellow wine critic David Lynch hails the book as “An impeccably timed, beautifully written book chronicling a profound generational shift in California winemaking. Required reading for any sommelier, retailer, or consumer who’d left California behind for other pastures—it’s time to come home!” Bonné covers wine throughout California and around the world, and is responsible for the Chronicle’s wine and spirits coverage and its annual “Top 100 Wines.” He also contributes a regular column to Decanter magazine and serves as the USA Regional Chair for the Decanter World Wine Awards. He currently lives in San Francisco.

**Elaine Brown, Hawk Wakawaka Wine Reviews (The Grand Seminar / Chemistry 202)**

Elaine Brown is a wine drawing philosopher. Blessed with travel, and a wealth of in-depth time with wine producers, she uses Hawk Wakawaka Wine Reviews to share their stories. Brown’s previous work as an academic philosopher informs her views of wine and people. She brings the rigor, thoroughness, and clarity demanded of her previous career to her work with wine. Elaine previously served as Dartmouth College’s Charles A. Eastman Fellow, McGill University’s Tomlinson Fellow, and Bristol Bay Native Corporation’s Student of the Year. As a philosopher and poet, she has presented at conferences in Russia, the Czech Republic, Canada, and throughout the United States. Her work has been published by Cambridge Scholarly Press, Fulcrum: An Anthology of Poetry and Aesthetics, Squaw Valley Review, Letters to the World: An Anthology, and others. Prior to her academic career, Elaine was a commercial salmon fisherman in Alaska.
MICHAEL DAVIES, A TO Z WINEWORIKS / REX HILL  
(Chemistry 202)  
A small town New Zealander, Michael completed a Bachelor of Arts in economics, Scandinavian studies, and political science at the University of Auckland. He tested the unusual employment possibilities that afforded before returning to Lincoln University for a post-graduate diploma in viticulture and enology. Prior to joining A to Z Wineworks, he served for six years at Chehalem as the vineyard manager and assistant winemaker. He has also worked in Burgundy, California, the Hunter Valley of Australia, and numerous regions of New Zealand. Michael and his winemaker wife, Anna Matzinger, together make the Matzinger Davies wines.

BEN DYER, REVEREND’S BBQ  
(Matchmaking 201)  
Ben Dyer is one of the chef/owners of Ate-Oh-Ate, Laurelhurst Market, Simpatica Catering & Dining Hall, and the newly opened Reverend’s BBQ in Portland. He has been cooking for the last eighteen years, cutting his teeth under chef Bill Hatch at Café Zenon in Eugene before moving to Portland in 2003. Originally from Kona, Hawaii, Ben has a deep background in charcuterie and all things meat. He is a proud member of the board of directors for the IPNC and looks forward to celebrating his 12th year as a guest chef at the event.

GREGORY JONES, SOUTHERN OREGON UNIVERSITY  
(Climatology 312)  
Gregory Jones is a professor and research climatologist in the Department of Environmental Studies at Southern Oregon University who specializes in the study of climate structure and suitability for viticulture, as well as how climate variability and change influence grapevine growth, wine production, and quality. He holds a BA and PhD from the University of Virginia in environmental sciences with a concentration in atmospheric sciences. His teaching and research interests include: meteorology, climatology, hydrology, and agriculture. His dissertation discussed the climatology of viticulture in Bordeaux, France with a focus on the spatial differences in grapevine phenology, grape composition and yield, and the resulting wine quality. He conducts applied research for the grape and wine industry in Oregon and has given hundreds of international, national, and regional presentations on climate and wine-related research.

PASCALINE LEPETLIER, ROUGE TOMATE  
(Geography 300)  
Blame it on the Yquem 1937. Just one sip during her internship at France’s Poteau & Chabot convinced Pascaline Lepeltier to begin her brilliant career in wine. After taking a wine class at Esthua, Lepeltier was fascinated by the idea that a profound distillation of geographic place and human culture could be sensed in a single glass. Lepeltier prides herself for knowledge not only in tasting, but also in winemaking. By spending her time in vineyards and working harvests, she discovered the world of vin naturel and found another way to advocate for an authentic and pure approach though organic or biodynamic wines. Pascaline’s energy and intensity mark her every move, whether she’s tasting, surfing, or playing piano, ukulele, or tennis. (continued on next page)
IPNC SPEAKERS

(Pascaline Lepeltier, continued) She speaks three languages, is a Master Sommelier, and has written for various prominent wine guides and books in France—including the *Fleurus* and *Gault Millau*—and has traveled extensively throughout Europe, Vietnam, Brazil, Russia, and the United States.

JORDAN MACKAY, WINE JOURNALIST & AUTHOR

(Matchmaking 201)


HALL NEWBEGIN, JUNIPER RIDGE

(The Grand Seminar / Field Study 301)

Hall Newbegin thinks of himself as an accidental perfumer. Growing up in Portland, he spent summers hiking and backpacking around the lakes and peaks of the Cascades. "I like my wines like I like my perfume, gussy and true to place and the ground that it comes from!" Newbegin has gone back to the old fragrance extraction techniques from Roman times, steam distillation, tincturing, and effleurage to coax oils out of real plants and flowers. His muse is the quiet stillness of the mountains, the deep beauty of place. Real fragrance stirs up profound, complex things in us that we can't even begin to understand. And it's all just a hike away. When Hall is not making perfume, he is clearing trails, making wild fermented honey wine, or harvesting wild mushrooms for dinner.

JOSH RAYNOLDS, STEPHEN TANZER'S INT'L WINE CELLAR

(Sensory Science 200)

Josh Raynolds is assistant editor of *Stephen Tanzer's International Wine Cellar* (IWC) and a contributor to winophilia.com. Tanzer's online wine magazine. He is responsible for the IWC's annual reviews of wines of Oregon, California's Sonoma Valley and Central Coast, Chile, Spain, France's Loire Valley, Champagne, Mâcon, Beaujolais, Rhône Valley, and Australia. After graduating college in 1985, Josh worked in wine retail in Washington D.C., followed by extensive travel and work in Europe's vineyards and cellars in 1989 and 1990. He worked in wine importing until 2005, when he joined the IWC.

STEVEN SHAPIN, HARVARD UNIVERSITY

(The Grand Seminar)

Steven Shapin has been a professor of the History of Science at Harvard since 2004. He has published widely in the historical sociology of scientific knowledge. His current research interests include historical and contemporary studies of dietetics, as well as changing languages and practices of taste. He writes for the London Review of Books and has written for The New Yorker. (continued on next page)
(Steve Shapin, continued) He is a Fellow of the American Academy of Arts and Sciences, and his awards include the J. D. Bernal Prize of the Society for Social Studies of Science, the Ludwik Fleck Prize of 4S, the Robert K. Merton Prize of the American Sociological Association, the Herbert Dingle Prize of the British Society for the History of Science, a Guggenheim Fellowship, and a Fellowship at the Center for Advanced Study in the Behavioral Sciences. With Simon Schaffer, he was the 2005 winner of the Erasmus Prize for contributions to European culture, society, or social science.

STEVE SMITH, SMITH TEAMAKER
(GASTRONOMY 225)
Steve Smith wasn't born with a silver spoon in his mouth, but he uses one every day to taste test and perfect some of the most interesting teas in the world. Smith Teamaker is a wonderfully small teaworks on a shady street in Portland, Oregon where one may encounter the finest, freshest full leaf teas, tonics, and elixirs handcrafted in very small batches by master teamaker Steve Smith and his talented, hand-picked team. Starting after the harvest of 2011, Steve collaborated with Adelsheim Vineyard to create Méthode noir, an elegant mix of three high-grown Ceylon black teas, aged and scented in a Pinot noir barrel.

FRANK STITT, HIGHLANDS BAR AND GRILL
(The Grand Seminar)
Frank Stitt’s fondness for humble southern ingredients comes directly from his roots in rural Alabama. His journey began when he moved to San Francisco and, as a philosophy student, noticed that cookbooks took precedence over the works of Plato and Kierkegaard. His professional path evolved as he worked with Alice Waters, Richard Olney, Jeremiah Tower, Stephen Spurrier, and Simca Beck. Today, his southern roots combine with vast culinary experiences and an adventurous spirit to create his singular, deeply rich, and passionate approach to food. His flagship restaurant Highlands Bar and Grill opened in 1982. Soon after, he opened Café BetteGa (1990), followed by Chez Fonfon in 2000. He and his wife, Pardis, founded the Birmingham Slow Food chapter in 2006. In 2011, Stitt was inducted into Esquire magazine’s “Restaurant Hall of Fame” and to the James Beard Foundation’s “Who’s Who of Food and Beverage in America.”

VAJRA STRATIGOS, FIFTH GROUP RESTAURANTS
(Climatology 312)
Learning the importance of food, cooking, and dining has been paramount throughout Vajra’s life. During the 1990’s, Vajra travelled extensively, training with notable chefs in Italy, California, and France. He shifted his focus toward wine in the fall of 1993 and continued his education at Colorado University. Now in Atlanta, Vajra works with Fifth Group Restaurants as director of operations and director of beverage. Vajra oversees and collaborates with all company chefs on special event menus and supervises general menu direction. Among other awards, Vajra has achieved certifications from the International Sommelier Guild, the Court of Master Sommeliers, the Society of Wine Educators, and the Wine and Spirits Education Trust. He received the People’s Choice Award at the High Museum Wine Auction’s “Oscars of Wine” and was named the 2007 “Rising Star Sommelier” by Starchefs.com.
REGISTRATION
North side of Riley Hall (#2), at the main entrance
Early registration is strongly encouraged, as the celebration begins early in the morning on Friday with the Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:15 a.m. for the Vineyard Tour & Winery Lunch.

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

OPENING CEREMONIES
The Riley Hall Lawn (#2)
IPNC President Jason Lett welcomes you and introduces you to Master of Ceremonies David Lynch and the 2014 Featured Winemakers.

THE GRAND SEMINAR
PINOT NOIR AND THE DOORS OF PERCEPTION
Health & Human Performance (#48)
Not only at the IPNC, but all over the world, a revolution is underway. Wine drinkers are becoming ever more savvy about their own personal tastes, and individual taste now rules our selection of wine. But what forms these preferences? Let international wine journalist Jamie Goode (p. 7) open the doors of perception on Pinot noir as he interviews an array of guests who reflect on the wines that speak to them. Guests include Jordi Ballester (p. 10), Elaine Brown (p. 10), Pascaline Lepeltier (p. 11), Hall Newbegin (p. 12), Josh Raynolds (p. 12), Steven Shapin (p. 12), and Frank Stitt (p. 13).

LUNCH ON THE LAWN
The Oak Grove (#63)-Friday
The Intramural Field (#64)-Saturday
Relax with featured winemakers and fellow guests as you savor an exquisite meal of homegrown ingredients prepared by Jeff McCarthy of Remedy Wine Bar/Tentop (Friday), Adam Sappington of The Country Cat Dinner House & Bar (Saturday), Brian Scheehser of Trellis at The Heathman Kirkland (Saturday), Erik Van Kley of Little Bird Bistro (Friday), Kat Whitehead of Aviary (Saturday), and Jason Wilson of Miller's Guild (Friday).

VINEYARD TOUR & WINERY LUNCH
Various Wineries (Group assignment indicated on name badge)
Travel through the vine-covered countryside to a nearby Willamette Valley winery where you will enjoy a light-hearted tasting game showcasing a selection of wines from our Featured Wineries. Then, take a guided stroll through the vineyard or a quick tour of the winery, learning about the distinct characteristics of the host site. Following the vineyard tour and tasting, enjoy a multi-course lunch crafted by one of our esteemed guest chefs, paired with an array of wines from your host winery.

AFTERNOON ACTIVITIES
Various Locations
See pages 16 and 17 for descriptions of all afternoon activities.
UNIVERSITY OF PINOT
TJ Day Hall (#8) & Dillin Hall (#33)
The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who did not preselect a course have been randomly placed in a course where space allowed. Please refer to the insert in your name badge holder for your assigned seminar. Full descriptions of the classes offered in 2014 can be found on pages 8 and 9.

ALFRESCO TASTINGS
The Dormitory Quad (#38)
Each evening before dinner, the IPNC hosts grand outdoor tastings where you have the rare opportunity to meet winemakers and taste, discuss, and compare the 2011 and 2012 vintages from your favorite wineries and Pinot regions.

THE GRAND DAMES DINNER
The Intramural Field (#64)
Celebrate under the stars with Pinot noir from around the world. A quintet of northwest chefs partner to create a stunning menu of regional ingredients. Featuring the talent of local chefs Kristen D. Murray of MAURICE, Stephanie Pearl Kimmel of Marché, Holly Smith of Cafe Juanita, Courtney Sproule of Din Din, and Cathy Whims of Nostra. Throughout the evening, IPNC Maîtres d’Hôtel will pour an outstanding collection of wines from the IPNC wine library. During the dinner, guests have the opportunity to bid on rare Pinot noir at the IPNC Bottle Auction.

NORTHWEST SALMON BAKE
The Oak Grove (#63)
A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. We invite you to bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world accompany an extravagant outdoor buffet designed by local chefs Ben Dyer, David Kreifels, and Jason Owens of Reverend's BBQ, Tommy Haberlitz and Nick Wood of Bunk Catering, and Jason Stoller Smith of Timberline Lodge. Sample an extraordinary assortment of delectable desserts prepared by Elizabeth Beekley of Two Tarts, David Briggs of Xocolatl de David, Lisa Herlinger and Becky Burnett of Ruby Jewel, Jami Curl of Quin, Alissa Price of Frico Pastry, and Jamie Lewis of Blue Raven Farmstand. After dinner, enjoy music and dancing under the stars.

SPARKLING BRUNCH FINALE
The Riley Hall Lawn (#2)
Raise your glass in a festive toast as you bid farewell to the 2014 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Paul Bachand of Recipe, A Neighborhood Kitchen, Mark Hosack of Gracie's, Kate Koo of Kate Koo Sushi, Jon Rowley of Taylor Shellfish, and Jesse Valle of Gem Creole Saloon will prepare a final meal to send you off in style. Sparkling wines to be served with brunch include: Argyle, 2010 Vintage Brut, Graham Beck, NV Brut Rosé, R. Stuart & Co., NV Rosé d’Or, J Vineyards, NV Brut Rosé, Russian River Valley, Coutier, NV Brut Rosé.
AFTERNOON ACTIVITIES

FRIDAY AFTERNOON ACTIVITIES
On Friday afternoon from 3:30 to 5:30 p.m., enjoy a variety of formal and informal activities including:

ROSE ON THE RISE
The Riley Hall Lawn (#2), 3:30 - 5:30 p.m.
Enjoy a variety of our Featured Wineries' rosé wines paired with tapenades prepared by Andrew Biggs of Hunt & Gather Catering.

PARTNERS TASTING TENT
The Riley Hall Lawn (#2), 3:30 - 5:30 p.m.
Sample a range of artisan foods and beverages courtesy of IPNC supporters:
- Hotlips Soda
- Jacobsen Salt Company
- Nicky USA
- Oregon Olive Mill
- Smith Teamaker
- Stumptown Coffee Roasters

BOOK FAIR & AUTHOR SIGNING
IPNC Market in Riley Hall (#2), 3:30 - 5:30 p.m.
Meet authors of wine and food books, and buy signed copies for yourself!

FRIDAY AFTERNOON ADD-ON SEMINAR
This ticketed afternoon tasting seminar is offered as an add-on to the IPNC weekend.

MASTER CLASS - THE AROMA OF COLOR
Health & Human Performance (#48), 4:30 - 5:30 p.m.
The first of two late afternoon optional seminars. How do you smell color? Sensory scientist Dr. Jordi Ballester of Université de Bourgogne, Dijon, has devoted his academic career to exploring this idea. Join Dr. Ballester in a blind tasting as he explains the basis of his research, and experience first-hand the surprising results of his studies. After the blind tasting, engage your new-found knowledge as you enjoy a flight of wines from the IPNC cellar, sharing observations and opinions with Dr. Ballester.

*Available only to guests who purchased à la carte add-on tickets prior to the event. There may be a few tickets available for sale at the Concierge.
AFTERNOON ACTIVITIES

SATURDAY AFTERNOON ACTIVITIES
On Saturday afternoon from 3:30 to 5:30 p.m., enjoy a variety of formal and informal activities including:

WHITE WINE & CEVICHE TASTING
The Riley Hall Lawn (#2), 3:30 - 5:30 p.m.
Enjoy a variety of our Featured Wineries' white wines paired with a mild ceviche prepared by Billy Schumaker of Taqueria Nueve.

SUNNY DAY KEG
The Riley Hall Lawn (#2), 3:30 - 5:30 p.m.
A palate cleanser courtesy of Hester Allen, an artisan brewery in McMinnville, Oregon.

JAZZ AND ICED TEA
The Riley Hall Lawn (#2), 3:30 - 5:30 p.m.
Rest your feet as you relax to music from long-time IPNC jazz ensemble, the Warren Rand Quartet.

SATURDAY AFTERNOON ADD-ON SEMINAR
This ticketed afternoon tasting seminar is offered as an add-on to the IPNC weekend.

RAIDING THE CELLAR
Health & Human Performance (#48), 4:30 - 5:30 p.m.
The second of two late afternoon optional seminars.* Spend an hour with the 2014 IPNC Grand Seminar Host Jamie Goode and Master of Ceremonies David Lynch, tasting through a flight of their favorite picks from the IPNC's extensive library. Have an informal chat with Jamie and David while sommeliers fill your glasses with gems chosen from over 400 cases that have been carefully curated over the past twenty-eight years.

*Available only to guests who purchased à la carte add-on tickets prior to the event. There may be a few tickets available for sale at the Concierge.
**FEATURED WINERIES**

**ARGENTINA**

**BODEGA CHACRA**

General Roca, Rio Negro  
Tel: +54 2941 605125  
www.bodegachacra.com  
Represented by Piero Incisa  
Featured Wine: 2012 Barda

Bodega Chacra is located in the Rio Negro Valley of northern Patagonia. In 2004, Piero Incisa della Rocchetta, from the renowned winemaking family of Italy's famed Sassicaia, purchased the first of the vineyard land, which is now Bodega Chacra. At the time, the property had an existing, though abandoned, vineyard planted in 1932. Piero was drawn to the southern hemisphere with the goal of producing world-class Pinot noir from uncharted and untested territory. Chacra's vineyards are farmed biodynamically, and this tiny estate is being carefully expanded. Five hectares were planted in front of their winery in 2005. Grapes from the 1932 vineyard are harvested by hand, and no automated mechanization is used at any stage of the production process. As a result, Bodega Chacra obtains concentrated and complex wines of great purity that last long in the mouth and contain flavors of flowers, fruits, and minerals.

**NOTES:**

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**CALIFORNIA**

**ARNOT-ROBERTS**

Healdsburg, California  
Tel: 707/433-2400  
www.arnotroberts.com  
Represented by Nathan Roberts & Jennifer Roberts  
Featured Wine: 2012 Legan Vineyard

Arnot-Roberts was founded in 2001 in Healdsburg, California by childhood friends Duncan Arnot Meyers and Nathan Lee Roberts. Duncan and Nathan grew up in the midst of vineyards and winemakers in the Napa Valley. Each took an interest in the wine industry, with Nathan following his father's lead as a cooper, and Duncan pursuing winemaking in renowned wineries in Napa and Sonoma. The focus of this two person operation is on small lot, single vineyard Cabernet Sauvignon, Syrah, Chardonnay, and Pinot noir, as well as several other varieties uncommon in northern Californian vineyards. Through good fortune and a keen eye, they have identified vineyard sources that are both singular and extraordinary. Collaboration with dedicated and passionate growers is paramount in the farming of these sites and vinification of their wines.

**NOTES:**

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BYRON
Santa Maria, California
Tel: 805/938-7365
www.byronwines.com
Represented by Jonathan Nagy
Featured Wine: 2011 Monument

Byron Winery is a preeminent California producer of Pinot noir and Chardonnay on Santa Barbara County's famed Santa Maria Bench. As the first commercial vineyard in the region, they have been the epicenter of experimental viticulture since its inception in 1964. Their pillars - artisan, pioneer, and experimental - represent their small production committed to sustainable farming, viticultural experimentation, and uncompromising quality. The unimpeded flow of cold air and coastal fog into the Santa Maria Valley creates a cool, long grape-growing season and contributes to the style, texture, flavor, and intensity of Byron's wines. Their winemaking combines the finesse of Burgundy with the power of California.

THE DONUM ESTATE
Sonoma, California
Tel: 707/939-2290
www.thedonumestate.com
Represented by Dan Fishman & Patrick Fishman
Featured Wine: 2012 Carneros

The Donum Estate was founded in 2001 with the goal of making the ultimate Pinot noir from the 45-acre estate vineyard in Carneros. In 2005, they added Pinot noir from another small, estate grown vineyard in the Russian River Valley, and in 2011, added a vineyard in the Anderson Valley. With all three sites, the goal is to determine the best parcels within each vineyard, ferment the grapes in small lots, and select only the best barrels from within each lot in order to craft the finest Pinot noir possible. With a focus on viticulture and minimalist winemaking techniques, The Donum Estate seeks to create wines that capture the essence of California, with rich, pure fruit flavors, and the spirit of Burgundy, with tension and intensity.

NOTES:
DRAGONETTE CELLARS
Los Olivos, California
Tel: 805/688-8440
www.dragonettecellars.com
Represented by Brandon Sparks-Gillis & John Dragonette
Featured Wine: 2012 Radian Vineyard

Inspired by the great wines of the world, and following in the footsteps of their mentors, Brandon and John formed Dragonette Cellars a decade ago. They are committed to getting their hands dirty, personally executing each step in the winegrowing and winemaking process, from vineyard management decisions, to harvest (often in multiple passes through the blocks), to fermentation, and finally to blending and bottling. Only through constant and meticulous attention to detail, underpinned by experience and overriding passion, can the wines reach their full potential. For Pinot noir, Dragonette works with some of the finest coastal vineyard in the cool-climate Santa Rita Hills appellation of Santa Barbara County including Cargasacchi, Fiddlestix, le Encantada, John Sebastian, and Radian.

NOTES: ____________________

DREW FAMILY CELLARS
Elk, California
Tel: 707/877-1775
www.drewwines.com
Represented by Jason Drew
Featured Wine: 2012 Fog-Eater

Jason and Molly Drew started Drew Family Cellars in 2000 with a focus on cool climate Pinot noir and Syrah. In 2004, they purchased 26 acres on the edge of the coastal Mendocino Ridge. After building their boutique winery on this far coastal site, they planted seven acres of Pinot noir and are farming it organically. The Drew Estate, “Field Station Ranch,” is perched at 1300 feet, overlooking Anderson Valley to the east and the Pacific Ocean to the west. They also work with several vineyards in Anderson Valley, Mendocino Ridge, and Yorkville Highlands. Jason has spent the better part of 24 years in the industry developing his skills in both vineyard management and winemaking. He prefers traditional winemaking techniques such as native yeast, whole cluster fermentations, hand and foot punch downs, and gravity racking. Jason aims to make restrained wines with great depth and poise that are rich in texture and pedigree of place.

NOTES: ____________________
FOXEN VINEYARD & WINERY
Santa Maria, California
Tel: 805/937-4251
www.foxenvineyard.com
Represented by Bill Wathen & Becky Barieau
Featured Wine: 2012 La Encantada Vineyard

Bill Wathen and Dick Dore have made wine together since 1985, when they founded Foxen Vineyard at the historic Rancho Tinaquaic in northern Santa Barbara County. Since that time, their dedication has remained the same—the creation of small production, vineyard-designated wines using a minimalist approach to winemaking and sustainable farming practices. Their winery is named in memory of W. Benjamin Foxen, an English sea captain and Dick’s great-great-grandfather, who came to Santa Barbara in the early 1800s. Foxen purchased the historic Mexican land grant, Rancho Tinaquaic, which comprised most of what is now known as Foxen Canyon. Captain Foxen adopted the distinctive “anchor” as his ranch cattle brand, which is now a trademark of the winery. It is very fitting that Foxen Vineyard makes its home on Rancho Tinaquaic, which remains in family hands.

NOTES:

J VINEYARDS & WINERY
Healdsburg, California
Tel: 707/431-5400
www.jwine.com
Represented by Kathryn Lindstrom & Melissa Stackhouse
Featured wine: 2011 Robert Thomas Vineyard

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

NOTES:
KNEZ WINERY
Boonville, California
Tel: 707/895-3494
www.knezwinery.com
Represented by Anthony Filiberci & Ryan McAllister
Featured Wine: 2011 Cerise

Knez Winery viticulturalist and winemaker Anthony Filiberci is a Sonoma County native. He splits time between Anderson Valley in Mendocino and Sonoma, studying the vineyards, the land, and soil. He believes an intimate knowledge of the vineyard, along with persistence and patience, is essential to creating great wine. Anthony’s past experience includes working with Lynn Penner-Ash and Josh Bergström in Oregon, followed by a stint at Williams-Selyem. He continues to work with An chill Farms.

In his winemaking and farming, Anthony’s goal is to create wine that expresses a sense of place and soulful beauty. He is especially drawn to the distinctive characteristics of cooler climate wines and single vineyards. He employs sustainable farming practices and traditional winemaking techniques to bring these qualities to light.

NOTES:

LA FOLLETTE WINES
Healdsburg, California
Tel: 707/395-3402
www.lafollettewines.com
Represented by Greg La Follette
Featured Wine: 2011 DuNah Vineyard

La Follette is a small Sonoma County winery zealously focused on crafting wines that offer benchmark expression of vineyard site and appellation. Winemaker Greg La Follette’s career is an illustration of how science, coupled with passion, can produce extraordinary art. One of California’s most accomplished and thoughtful winemakers, La Follette has spent his career delving into the science behind the art of winemaking. His unparalleled understanding of yeast – specifically, how different yeasts affect the mouth feel and flavors of the finished wine – is a defining aspect of his winemaking talent. This expertise, combined with a fascination for old world winemaking techniques, leaves an indelible mark on every wine he crafts. The portfolio includes a Sonoma Coast Pinot noir, three vineyard-designate Chardonnays, and three vineyard-designate Pinot noirs from renowned appellations such as Russian River Valley, Sonoma Mountain, Sonoma Coast, and Mendocino Ridge.

NOTES:
LA ROCHELLE WINERY  
Livermore, California  
Tel: 925/243-6442  
www.lrwine.com  
Represented by Tom Stutz & Chuck Easley  
Featured Wine: 2011 Freestone Hill Vineyard

The mission at La Rochelle is a simple one: to make California's best, most interesting, most collectable Pinot noir and Chardonnay. Steven's family introduced the Pinot noir grape to California in the 1850s. Today, he partners with the state's most renowned Pinot noir and Chardonnay vineyards - Carys', Sleepy Hollow, Rosella's, Londer, Paraíso, Tondre, Ferrington, and Deer Park. They craft Pinot noir and Chardonnay grown on these famed estates that let the individual vineyard's terroir, its special sense of place, shine through.

NOTES:

NAVARRO VINEYARDS  
Philo, California  
Tel: 707/895-3686  
www.navarrowine.com  
Represented by Jim Klein & Bill Mitchell  
Featured Wine: 2012 Deep End Blend

Navarro Vineyards is a sustainable farm owned by Ted Bennett and Deborah Cahn in the Anderson Valley of coastal Mendocino County. Founded in 1974, Navarro began by planting five acres of Pinot noir and clone UCD-4. Today, there are 33 acres with nine clones on eight unique parcels ranging from 350 to 1500 feet in altitude. The Deep End Blend is a reserve made exclusively from the higher elevated sites, while the Méthode à l'Ancienne is produced both from Navarro's estate fruit and a small percentage of grapes from other growers located in the Anderson Valley. Navarro's fruit is night harvested, fermented in half ton bins, and aged in Burgundian barrels of which 50 to 35 percent are brand new. Navarro is also known as a leading producer of Alsatian style wines. Jim Klein has been Navarro's winemaker since 1992.

NOTES:
PATZ & HALL
Sonoma, California
Tel: 707/265-7700
www.patzhall.com
Represented by James Hall & Anne Moses
Featured Wine: 2012 Gap's Crown Vineyard

Patz & Hall was founded in 1988 by four talented individuals: Donald Patz, James Hall, Anne Moses, and Heather Patz. Together, they have turned Patz & Hall into one of California's most highly regarded wineries with a celebrated portfolio of single-vineyard wines. Though Patz & Hall was not the first California winery to make vineyard-designate Chardonnay and Pinot noir, it was one of the first to introduce these wines to a wider audience outside of wine clubs and tasting rooms. To achieve their goal of making exceptional limited-production wines from Chardonnay and Pinot noir, the four founders each focus their specialized knowledge and expertise on different areas of the winery's operations. This integrated approach, along with a commitment to developing close, personal relationships with many of California's finest growers, have become the cornerstones of the winery's success, allowing Patz & Hall to realize the highest levels of quality and consistency.

NOTES:

PEAY VINEYARDS
Annapolis, California
Tel: 707/894-8720
www.peayvineyards.com
Represented by Vanessa Wong & Orion LeGuyonne
Featured Wine: 2012 Peay Vineyard Sonoma Coast

Vanessa Wong joined brothers Nick and Andy Peay of Peay Vineyards for their first vintage in 2001. Previously, Vanessa worked at several wineries in the Napa Valley and upon graduation from the University of California in Davis Enology program, spent a year in France at l'Institut d'Enologie in Bordeaux. Upon completion of her studies she traveled between Europe and Australia to explore the diversity of winemaking, returning twice to France to work at Château Lafite-Rothschild in Pauillac and Domaine Jean Gros in Vosne-Romanée. Settling back in California she served as enologist at Franciscan Oakville Estates before heading to Peter Michael Winery where she made wine from the 1996 to the 2000 vintage first as assistant winemaker, then later as winemaker. Vanessa's goal is to make world-class estate wines that express the unique climate and soil from her vineyard on the West Sonoma Coast.

NOTES:
**RED CAR**  
Sebastopol, California  
Tel: 707/829-8500  
www.redcarwine.com  
Represented by Carroll Kemp & Peter Willmert  
Featured Wine: 2011 Zephyr Farms Vineyard

RED CAR is a boutique winery focused on producing Pinot noir, Chardonnay, and Syrah from a network of cold-climate vineyards located in the west Sonoma Coast. The wines are made in small lots utilizing minimalist intervention techniques: native yeast fermentation, gravity flow, and natural acid. Each winegrowing decision emphasizes crafting aromatic wines of complexity, finesse, and balance. The low-yields, hands-on farming, and extraordinarily cold climate of RED CAR’s vineyards enable the wines to offer intensity of flavor without the weight of excessive alcohol. RED CAR was founded in 2000 with 50 cases of wine from a single ton of grapes, and today is operated by Carroll Kemp and general manager Peter Willmert. The winery name is a tribute to the electric trolley cars that ran throughout Los Angeles from the late 19th century through the early 1960s. These evocative “red cars” provided transportation in a romanticized time and place.

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**RHYS VINEYARDS**  
Los Gatos, California  
Tel: 866/511-1520  
www.rhysvineyards.com  
Represented by Jeff Brinkman & Emily Brinkman  
Featured Wine: 2012 San Mateo

Rhys Vineyards, located in the Santa Cruz Mountains, strives to produce distinctive site-driven wines from geologically diverse vineyards located throughout northern California. Over the last 15 years, Rhys has sought out and developed unique hillside vineyards, focusing on shallow, rocky soils found at high elevation. Meticulous organic farming is combined with a traditional hands-off approach to winemaking, allowing the unique expression of each site to shine through. Winemaker Jeff Brinkman joined Rhys in 2006, when it was still a garage operation, and working alongside owner Kevin Harvey and viticulturist Javier Meza, the Rhys team has since continued to explore California’s unique terroirs.

NOTES:
SANDHI
St. Helena, California
Tel: 805/688-1341
www.sandhiwines.com
Represented by Rajat Parr & Sashi Moorman
Featured Wine: 2012 Sanford & Benedict

Born in Calcutta, Rajat credits his uncle in London for first introducing him to great wines. After earning a bachelor's degree in hotel administration, Rajat entered the Culinary Institute of America in New York. He began his wine career as an apprentice to one of the industry's most acclaimed Master Sommeliers, Larry Stone, at Rubicon in San Francisco. Over the next few years, Rajat traveled extensively around the world, visiting the best vineyard sites and meeting the great winemakers of our time. This began the cultivation of Rajat's deep understanding and appreciation of the distinctness of terrior and the vital, but delicate, role of winemaker. In 2011, Rajat launched Sandhi, which produces Pinot noir and Chardonnay, in partnership with Charles Banks and Sashi Moorman.

NOTES:

SCRIBE WINERY
Sonoma, California
Tel: 707/939-1858
www.scribewinery.com
Represented by Andrew Mariani

Scribe Winery produces vibrant, terroir-driven wines from Sonoma, California. The winery, founded in 2007 on a property that helped pioneer pre-prohibition Sonoma Valley winemaking, is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani. Andrew and Adam believe that the best wines are a result of a healthy relationship between man and nature, and that a vineyard managed in harmony with the greater ecosystem results in more site-specific wines that represent a sense of place. When vinified with non-interventionist methods, the result is a distinct wine that faithfully reflects what the vineyard naturally expresses.

SIDURI WINES
Santa Rosa, California
Tel: 707/578-3882
www.siduri.com
Represented by Adam Lee & Bob Grimes
Featured Wine: 2012 Rosella's Vineyard

Siduri Wines is named for the Babylonian goddess of wine. Adam and Dianna Lee, two Texas transplants who moved to Sonoma to pursue their dream of producing Pinot noir, founded Siduri in 1994 with limited start up funds. Now, 20 years later, they produce 15,000 cases of Pinot noir from cool climate locations in the Willamette Valley and throughout coastal California. Selecting great vineyard locations, spending a great deal of time in these vineyards, working closely with superb growers, and minimal intervention in the winemaking process all combine to allow Siduri to bottle distinctive wines reflecting the terroir of each site.

NOTES:
TALLEY VINEYARDS
Arroyo Grande, California
Tel: 805/489-0446
www.talleyvineyards.com
Represented by Eric Johnson & Cait Chapman
Featured Wine: 2012 Estate

Talley Vineyards is a small family-owned and operated winery located in the Arroyo Grande Valley on California's South Central Coast. This valley opens directly to the Pacific Ocean, making it one of the coolest and most temperate viticultural areas in California. The goal at Talley Vineyards is to produce estate bottlings of Chardonnay and Pinot noir of uncompromising quality that reflect the unique characteristics of each vineyard owned by the Talley family. Talley Vineyards is committed to the primacy of terroir in its wines, and every step taken from vine to bottle is reflective of this approach.

NOTES:---------------

CANADA

MISSION HILL FAMILY ESTATE
Kelowna, British Columbia
Tel: 250/768-7611
www.missionhillwinery.com
Represented by Rick Boninati
Featured Wine: 2012 Martin's Lane

Established in 1981 by Anthony von Mandl, Mission Hill Family Estate is located in the heart of British Columbia's pristine Okanagan Valley. This family-owned winery is world-renowned for its award-winning wines and spectacular setting. Majestic mountains, scenic lakes, and lush orchards encase the winery's dramatic architecture and culminate in a setting that celebrates wine, food, and the arts. Chief winemaker John Simes, in his 22nd harvest with the winery, leads the winemaking and viticulture teams in their pursuit of quality as they farm several distinct estate vineyards in the Okanagan Valley. Mission Hill's elegant, internationally-acclaimed portfolio celebrates the unique character of one of the world's most exciting, emerging wine regions. With sustainable practices that ensure care for the environment, and a timelessness that respects the von Mandl family's European heritage, guests experience the height of winemaking in an incomparable location.

NOTES:---------------------------------------------
FRANCE
(ALSACE)

DOMAINE SAINT-RÉMY
Wettolsheim, France
Tel: +33 (0)3 89 80 60 57
www.domainesaintremy.com
Represented by Philippe Ehrhart & Corinne Ehrhart
Featured Wine: 2012 élevée en barriques

The Ehrhart family has been farming the diverse terroirs of Alsace since 1725. Based in the village of Wettolsheim, five kilometers west of Colmar, Philippe and Corinne Ehrhart farm their 24 hectares organically and biodynamically among 11 communes within the Haut-Rhin. Their vineyards are Demeter-certified biodynamic. Among their holdings are four grand crus (Hengst, Brand, Goldert, and Schlossberg) and four lieux-dits (Rosenberg, Herrenweg, Im Berg, and Val St-Gregoire). All of their fruit is hand harvested, and they encourage long, traditional vinifications using only native yeasts. The Ehrharts are as traditional as it gets in Alsace, and they are able to achieve a beautiful balance of aromatic opulence with striking minerality and bright acidity in their wines year after year.

NOTES: ________________________________

FRANCE
(BURGUNDY)

MAISON AMBROISE
Prémeaux-Prissey, France
Tel: +33 (0)3 80 62 30 19
www.ambroise.com
Represented by Bertrand Ambroise & François Ambroise
Featured Wine: 2012 Nuits-Saint-Georges 'en Rue de Chaux'

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

NOTES: ________________________________

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BACHELDER BOURGOGNE
Nuits-Saint-Georges, France
Tel: 905/932-3942
www.thomasbachelder.com
Represented by Thomas & Mary Delaney-Bachelder
Featured Wine: 2012 Nuits-Saint-Georges 'La Petite Charmotte'

Although Thomas and Mary also make wine in Oregon and Niagara, Burgundy is Thomas' spiritual home - the sacred ground where the Chardonnay and Pinot noir grapes first evolved, then happily grew and acclimatized. The blessed Côte d'Or (the 'Golden Hills') is a long strand of hills stretching from Dijon to Chalon and there, Thomas works, where possible, with organic vignerons to ensure that the local 'sense of place' is best expressed. The Bachelder vineyards stretch from Nuits-Saint-Georges in the north, through Beaune, heading south to Puligny-Montrachet. Bachelder has rented very modest cellars just outside of Beaune and leads a 'Garagiste-like' existence. Wherever he works, Thomas crafts wines that sing of their origin with as little 'make up' as possible - wines that are finely-perfumed and tightly-wound, offering the classic refined fruit and textured minerality of the best terroirs, whether grown in the limestone-laced Burgundian earth, or the complex sedimentary and volcanic-derived soils of Oregon.

NOTES:

DOMAINE CHARLES AUDOIN
Marsannay-la-Côte, France
Tel: +33 (0)3 80 52 34 24
Represented by Cyril Audoin
Featured Wine: 2011 Fixin 'Le Rozier'

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

NOTES:
When Olivier Decelle, the vintner and owner of Mas Amiel in Roussillon and of Chateau Jean Faure in Saint-Emilion, met Pierre-Jean Villa, a young and talented winegrower in Cote Rotie, Saint-Joseph, and Condrieu, they immediately understood that they were on the same wavelength. As a result, they decided to fulfill their lifelong dream together - that of producing subtle Pinot noir and Chardonnay, reflecting the great terroirs of Burgundy. Their partnership gave birth to a new Burgundy estate - Domaine Decelle-Villa, in a historic cellar of Nuits-Saint-Georges. Pierre-Jean Villa and Olivier Decelle implement modern vine-growing techniques, respecting the region's diversity in terms of climate and terroir. The quality of the harvest is preserved through careful sorting and the grapes can be vinified in their entirety. Olivier willingly expresses his enthusiasm about this great adventure, “Pierre-Jean and I share a passion for wine and winemaking.”

NOTES:---------------

Blair Pethel was a political/economic journalist for 25 years in some of the world's capitals (London and Washington D.C.) before finally giving in to the siren song of Burgundy. A decisive encounter with, and an invitation to visit from, Burgundian winemaker Patrice Rion led Blair to the region for the first time in 1987. He quickly fell under the spell of Burgundy - the wines, the region, and the people. Multiple visits later, he worked his first harvest with Rion in 1999. He took the permanent plunge with his family in 2003. He bought his first parcel and produced his first wine in 2004 (Corton-Charlemagne). The estate currently produces 16 different wines from a total of six hectares, three owned by the domaine and three providing purchased grapes.

NOTES:---------------
DOMAINE FOUGERAY DE BEAUCLAIR
Marsannay-la-Côte, France
Tel: +33 (0)3 80 52 21 12
www.fougeraydebeauclair.fr
Represented by Patrice Ollivier & Etienne Touzot
Featured Wine: 2012 Fixin 'Clos Marion'

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

NOTES:

JOSEPH DROUHIN
Beaune, France
Tel: +33 (0)3 80 24 68 88
www.drouhin.com
Represented by David Millman, Ashley Bell, & Arron Bell
Featured Wine: 2011 Fixin 'Clos de la Perrière'

Founded in 1880, Joseph Drouhin, with an experience now spanning four generations, is resolutely committed to a strict observance of tradition and respect for the heritage of Burgundy. The estate comprises 72 hectares of vineyards among the greatest appellations. Joseph Drouhin has adopted the biological and biodynamic approach; only natural products are used and all procedures show the utmost respect for the soil, the vine, and the environment. The true wine lover will discover in these wines the Drouhin signature: the originality of the terroir, the finesse of the aromas, and the elegance and harmony of the structure and style of the vintage.

NOTES:
Pascal Marchand arrived in Burgundy for harvest in 1983, and then took wine courses in Beaune. He later met the Comte Armand who offered him a job looking after the Clos des Épenaulx in Pommard. After 15 vintages there, he launched Domaine de la Vougeraie with the Boisset Family. In 1988, he took an interest in biodynamics and became a pioneer of modern horse ploughing. In 2006, he created his own label and started consulting in Argentina, Australia, Chile, California, and Niagara. In 2010, Pascal partnered with Moray Tawse to build Marchand-Tawse, acquiring 12 hectares and eventually Domaine Maume in Gevrey. The Domaine now produces up to 60 appellations throughout Burgundy, with half coming from their own vineyards.

NOTES:

Domaine Marc Roy includes nine acres of Pinot noir in Gevrey-Chambertin split into three distinctive “Cuvees.” “Vieilles Vignes” is made from a selection of the oldest vines of the estate (about 70 years old). “Clos Prieur” is made from this specific “climat,” ideally located just below the Grand Cru “Mazis-Chambertin.” “Cuvee Alexandrine” was first created in 2005 and made from a selection of “millerandees” grapes. One other acre is planted with Chardonnay to produce a rare white Marsannay “Les Champs Perdrix.” After wine studies in Beaune, Alexandrine took over as the 4th generation owner/winemaker in 2003. She continued to further her wine knowledge through experiences in Australia and New Zealand. Since 2007, she has been the consulting winemaker for Phelps Creek Vineyards in Oregon. Because great wines are born in the vineyards, Alexandrine gives strong attention all year to the soils and vines to bring low yields of top quality grapes. Traditional winemaking with 100% destemmed-grapes, fermentation with native yeasts, punch downs by foot, and moderated oak maturation treatments allows Alexandrine to craft wines with soul that reflect Gevrey-Chambertin’s specific and unique terroirs.

NOTES:
GERMANY

VILLA WOLF
Wachenheim, Germany
Tel: 503/984-3041
www.jlwolf.com
Represented by Ernst Loosen & Ian Dick
Featured Wine: 2011 Villa Wolf

Ernst Loosen took over his family's 200-year-old estate in 1988 and quickly raised it into the upper echelon of world-class producers. Since then, he has crusaded tirelessly to re-establish the grand reputation of Riesling around the world. In 1996, Ernst took over the historic J.L. Wolf estate (now called Villa Wolf), in the Pfalz region of Germany. Here, he produces the more full-bodied style of Rhine Valley Riesling, as well as the Pinot varieties traditional in that area. In addition to his passion for Riesling, Ernst is a lifelong Pinot noir fanatic, a variety he has produced in the Pfalz since 1996. After numerous visits to Oregon over the years, he formed a partnership with Jay Somers, founder of J. Christopher Wines, in 2010. They have built a new winery and are establishing a vineyard in the Chehalem Mountains.

NOTES:

WEINGUT DR. HEGER
Ihringen, Germany
Tel: +49 (0)7668995110
www.heger-weine.de
Represented by Joachim Heger
Featured Wine: 2011 Achkarrer Schlossberg

Joachim Heger was born in 1958 in the wine-growing village of Ihringen. As wine has always played a decisive role in family life, it was clear that Joachim would follow in his forefathers' footsteps. He started his oenology studies at Geisenheim University of Applied Sciences in 1980, and after graduation, he gained hands-on experience at a number of different wine estates. Joachim married Silvia in 1987, and they now have two daughters. To date, Joachim has worked 30 vintages, which is certainly enough time to put his personal stamp on vinification techniques at the estate, as well as on specific wines from individual vineyards, including the Ihringer Winklerberg and Achkarrer Schlossberg. His wines are renowned in the German restaurant scene and internationally. Joachim was awarded with the accolade for “best achievement” in the Gault Millau wine guide in 1998. In 2013, Joachim Heger was awarded “Wine Producer of the Year” by the Gault Millau editorial team. Eichelmann's Wine Guide awarded the Heger estate the title “Wine Estate of the Year” for the best collection of red wines.

NOTES:
ITALY

J. HOFSTÄTTER
Alto Adige, Italy
www.hofstatter.com
Tel: +39 (0)4 71 86 01 61
Represented by Martin & Nikol Foradori Hofstatter
Featured Wine: 2011 Barthenau Vigna S. Urbano

Since 1970, Martin has lived in the small, very accessible south Tyrolean village of Tramin. He has worked in the vineyard and the winery since his childhood. The 50 hectares (124 acres) of family-owned vineyards are uniquely located on both sides of the Adige Valley, each claiming a completely different microclimate. He can thank the knight Ludwig von Barthenau, founder and previous owner of his winegrowing estate Barthenau, for a tradition of over 150 years in Pinot noir. The grapes for his unique single vineyard wine, “Barthenau Vigna S. Urbano,” grow on vines that are seventy years old. His love of winegrowing was handed down from his maternal grandfather and father. With these individuals in mind, he carries on the fourth generation of the tradition that began in 1907 when his great-great uncle founded the Hofstätter family winegrowing estate.

NOTES:

NEW ZEALAND

AKARUA
Bannockburn, New Zealand
Tel: +64 (0)3 445 0897
www.akarua.com
Represented by Matt Connell & Kathryn Pettit
Featured Wine: 2010 Akarua

Matt Connell joined Central Otago producer Akarua as winemaker and general manager at the end of 2008. Matt’s respect for the Akarua vineyard site in Bannockburn was a huge incentive in joining the company, as it is widely regarded as the “Grand Cru” sub region of Central Otago. Matt has achieved success for his wines at the highest level, with many notable accolades. One of his recent highlights has been winning the Red Wine of Show and Pinot Noir Trophy at the Five Nations Wine Challenge 2012 in Sydney with the Akarua 2010. He aims to make wines that typify the amazing terroir of Bannockburn, but, most importantly, wines people love to drink. Matt also has a special fondness for Oregon – having worked as assistant winemaker with Elk Cove wines. When Matt is not at the winery, you will find him “checking irrigation” – in other words, flyfishing! – or spending time with his wife Beth and their two young children, Emma and Noah.

NOTES:
MT. BEAUTIFUL WINES  
Cheviot, New Zealand  
Tel: 707/745-3649  
www.mrbeauriful.co.nz  
Represented by Robert Watkins & Sam Weaver  
Featured Wine: 2013 Mt. Beautiful

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

NOTES:

VILLA MARIA ESTATE  
Blenheim, New Zealand  
Tel: +64 (0)9 255 0660  
www.villamaria.co.nz  
Represented by Alastair Maling & Jennifer Scott  
Featured Wine: 2010 Taylors Pass

The winemaking career of Alastair Maling, MW; has led him to many continents and a wealth of experience with an impressive range of varietals, working vintages in Hungary, Hawkes Bay, France, California, and South Africa, among others. Alastair has a Master of Wine qualification and resides in New Zealand, as the winemaker and viticulturist at Villa Maria Estate. He is responsible for the viticulture and winemaking at Esk Valley, Thornbury, and Vidal as well. He sits on the Villa Maria senior leadership team and is heavily involved in overseas market visits. Alastair was named in Decanter magazine as one of five young New Zealanders to “watch out for” in the wine industry (2003). He has also been honored with Winemaker of the Year at the Royal Easter Wine Show a number of times - in 2004, 2005, 2008, and 2011.

NOTES:
WOOING TREE VINEYARD
Cromwell, New Zealand
Tel: +64 (0)3 445 4142
www.wooingtree.co.nz
Represented by Steve Farquharson & Michelle Morpeth
Featured Wine: 2010 Wooing Tree

While working in the United Kingdom, but yearning to return home, Steve and Thea Farquharson, along with Jane and Geoff Bews, decided to join forces to find an ideal spot in Central Otago to make wine. In 2002, in Cromwell amidst their newly acquired land full of trees, the unknowing owners learned one of these trees had quite a history. The ancient tree, known as the "Wooing Tree," had a place in local lore as a lovers' rendezvous. This solved the problem of coming up with a vineyard and wine label name. Today, the Wooing Tree is a popular place for weddings and marriage proposals, and it sits prominently in the middle of the vineyard. The family-owned and operated, single vineyard site specializes in Pinot noir, Rosé, a Blanc de Noir 'Blondie,' and Late Harvest 'Tickled Pink,' from the same varietal. The first vintage from the site in 2005 resulted in a stunning Pinot noir, which won the Open Red Wine Trophy at the Air NZ Wine Awards. Wooing Tree has gathered a truly remarkable following, collecting seven trophies, many gold medals, and praise from wine writers and wine lovers around the world.

NOTES:

OREGON

ALEXANA ESTATE VINEYARDS & WINERY
Newberg, Oregon
Tel: 503/537-3100
www.alexanawinery.com
Represented by Bryan Weil & John Gabelhausen
Featured Wine: 2012 'Revana Vineyard' Estate

Alexana Estate Vineyards and Winery was born of a chance meeting between veteran Oregon winemaker Lynn Penner-Ash and Dr. Madaiah Revana, owner of Revana Family Vineyard in California's Napa Valley. With the help of Penner-Ash, Dr. Revana acquired the uniquely situated 80-acre estate located on the northwestern edge of the Dundee Hills in the spring of 2005. Their property's unique composition of 18 various marine sedimentary and volcanic soil types make it the perfect place to produce exceptional estate grown wines. In the cellar, managing winemaker Bryan Weil carries out a minimalist approach to winemaking by focusing on small lot fermentations in the recently completed three level gravity flow winery. Alexana's Gold LEED®-Certified tasting room is now open to the public daily and private tours are available by appointment.

NOTES:
ALLORO VINEYARD
Sherwood, Oregon
Tel: 503/625-1978
www.allorovineyard.com
Represented by David Nemarnik & Tom Fitzpatrick
Featured Wine: 2011 ‘Riservata’

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

NOTES:

ANDREW RICH WINES
Carlton, Oregon
Tel: 503/284-6622
www.andrewrichwines.com
Represented by Andrew Rich & Ted Pearson
Featured Wine: 2011 “The Knife Edge”

After growing up in New England in a family that sold furniture, followed by a brief stint as a magazine editor, Andrew Rich turned to winemaking in 1988. He was first a “cellar rat” at Bonny Doon Vineyard, eventually working his way up to the position of assistant winemaker. 1988 marked his first trip to Oregon, where his destiny was sealed. Andrew Rich Wines was founded in 1995 and has been producing a broad and eclectic array of wines ever since. With the glorious 2002 vintage, Andrew Rich Wines settled into the Carlton Winemakers Studio, where it has increasingly focused on Washington Rhône varietals and Willamette Valley Pinot noir. Production is just under 5,000 cases.

NOTES:
ANNE AMIE VINEYARDS
Carlton, Oregon
Tel: 503/864-2991
www.anneamie.com
Represented by Thomas Houseman & Andy Gribskov
Featured Wine: 2011 Twelve Oaks Estate

Anne Amie's mission is to produce wines that express the unique characteristics of Oregon's Willamette Valley and their two estate vineyard sites. Dr. Robert Pamplin, one of Oregon's most forward-thinking philanthropists and businessmen, purchased the winery in 1999, naming it after his two daughters. His vision was to create wines of the highest quality. To this end, he has charged winemaker Thomas Houseman and viticulturist Jason Tosch with the task of crafting extraordinary wines. Thomas, Jason, and the rest of the crew are passionate about producing wines of the finest quality. Pinot reigns supreme at Anne Amie, with Pinot noir, Pinot gris, and Pinot blanc forming the heart of production. Complementing the Pinot family is old-vine riesling and Müller Thurgau, both planted in 1979. Their estate vineyards are LIVE-certified and yields are dramatically reduced in order to provide fruit with great depth and complexity. The Pinot noir winemaking is minimalist, focusing on small fermentation lots using indigenous yeast. The estate vineyards are located in the rolling hills of Yamhill-Carlton and on the steep hillsides of the Chehalem Mountains. Their winery is located on their Yamhill-Carlton property.

NOTES:---------------

ARCHERY SUMMIT
Dayton, Oregon
Tel: 503/864-4300
www.archerysummit.com
Represented by Chris Mazepink & Taylor Knight
Featured Wine: 2012 Red Hills Estate

Since its inception in 1993, Archery Summit has been devoted to crafting exceptional Pinot noir from its 120 acres across six estate vineyards. Inspired by the remarkable growing conditions provided by the Willamette Valley, their team approaches each step of the winemaking process with particular thoughtfulness and care. Their philosophy is driven by a commitment to understand the intricacies and unique personalities of each estate vineyard, allowing them to craft wines that vividly express their distinct places of origin. Over the past twenty years Archery Summit has developed an international reputation for producing wines among the finest and most luxurious of new world Pinot noir.

NOTES:_____________~

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The owners of Benton-Lane have made wine all of their lives. Steve and Carol Girard started Girard Winery in Napa Valley in 1980 and immediately began looking for land to grow their beloved Pinot noir in Oregon. They purchased the Sunnymount Ranch in 1988, a sheep ranch in the southern Willamette Valley where warmer temperatures guaranteed earlier ripening and more consistent quality. In 1996, they sold their Napa winery to L. Rudd so they could devote full time to their vines in Oregon. They now have 145 acres of vines grown to Steve's concept of care for the land. He added a personal touch to common organic, biodynamic, and sustainable methods to develop a practical way of caring for the land, bugs, animals, water supply, and those who work the vineyard.

Bergstrom Wines is a family-owned and operated artisan producer of Pinot noir and Chardonnay. It was started in 1999 by Dr. John and Karen Bergström, with the help of their son Josh Bergström and his wife Caroline. Josh is general manager, vineyard manager, and winemaker. He pulls his expertise from his education in Burgundy, France and his 18 years of experience making wines in Oregon's northern Willamette Valley. Bergström focuses on handcrafting small lots of wines from their five estate vineyards. All estate acreage is farmed biodynamically, and all wines express the wonderful diversity of Oregon's many great terroirs.
BUILDINGS ARE LISTED IN
ALPHABETICAL ORDER

#38 Anderson Hall
#49 Aquatics Building
#25 Campbell Hall
#29 Cook Hall
#62 Commencement Green
#18 Cozine Hall
#44 Dana Hall
#33 Dillin Hall
#36 Elkinton Hall
#12 Emmaus House
#59 Facilities Services
#41 Frerichs Hall
#5 Graf Hall
#16 Greenhouse
#26 Grover Hall
#48 Health & Human Performance
#54 Helser Baseball Field
#40 Hewitt Hall
#47 Hewlett-Packard Apartments
#64 Intramural Field
#27 Jane Failing Hall
#58a Jered R. Nicholson Library
#58b Kenneth W. Ford Hall
#37 Larsell Hall
#28 Latourette Hall
#4 Mac Hall
$43 Mahaffey Hall
BRANDBORG VINEYARD & WINERY
Elkton, Oregon
Tel: 503/584-2870
www.brandborgwine.com
Represented by Terry Brandborg & Sue Brandborg
Featured Wine: 2012 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. As of March 2013, Elkton was recognized as the seventeenth and newest AVA in Oregon. 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 came into production. In addition to Pinot noir the winery also produces Syrah, Pinot gris, Riesling, and Gewürztraminer.

BRITTAN VINEYARDS
McMinnville, Oregon
Tel: 503/989-2507
www.brittanvineyards.com
Represented by Robert Brittan & Ellen Brittan
Featured Wine: 2012 ‘Gestalt Block’

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

NOTES:
Brooks Wines is a reflection of 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, flavors, 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, Brooks Wines continues as a serious producer of old world style Riesling and new world style Pinot noir. 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). Jimi's sister, Janie Brooks-Heuck, has volunteered to lead Brooks. Family friend Chris Williams took on the full-time position of winemaker in 2006.

Chehalem is known for Pinot noir, but also equivalently for white wines. They are proud to speak eloquently to the first half of a meal, as well as the last half. Over half of production is white, ranging from Riesling, their passion in several styles, to groundswelling new Oregon Chardonnay, to Pinot gris which they do exceptionally well, and to exciting smaller productions of Grüner veltliner and Pinot blanc. Everything is grown sustainably on the estate vineyards. The climate and winemaking style reveal wines that emphasize balance, elegance, and texture rather than power and size. This openness allows the vintage and three terroirs farmed in the Ribbon Ridge, Dundee Hills, and Chehalem Mountains to express themselves, not with words, but with wines of startling distinction. Chehalem has come to represent mature vineyards, mature winemaking, and consistently great wines.
COLENE CLEMENS VINEYARDS
Newberg, Oregon
Tel: 503/662-4687
www.coleneclemens.com
Represented by Stephen Goff & Craig Hedstrom
Featured Wine: 2012 "Adriane"

Colene Clemens Vineyards is characterized by steep, rocky, south-facing slopes, an array of Pinot-friendly soils, and a handful of carefully selected clones. Owners Joe and Vicki Stark enjoy a collaborative effort with their talented and dedicated winemaker and vineyard manager Stephen Goff. No compromise has been made in an all-out effort to produce the finest estate Pinot noir possible. Farming practices, which include the use of organic compost, extreme fruit thinning, and leaf removal as needed, are matched equally by meticulous, old-world winemaking techniques. The beautiful and efficient state of the art winery sits atop the property overlooking the vineyards, the valley far below, Bald Peak above, and the Coast Range far to the west.

NOTES:

DOMAINE DROUHIN OREGON
Dundee, Oregon
Tel: 503/864-2700
www.domainedrouhin.com
Represented by David Millman, Ashley Bell, & Arron Bell
Featured Wine: 2012 Dundee Hills

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

NOTES:
DOMAINE SERENE
Dundee, Oregon
Tel: 503/864-4600
www.domaineserene.com
Represented by Erik Kramer & Ryan Harris
Featured Wine: 2011 Evenstad Reserve

Ken and Grace Evenstad purchased 42 acres of land in the Dundee Hills in 1989 with the mission to produce consistently exquisite Pinot noir. Over the years, the Evenstads have increased their original 42-acre property to over 700 acres, more than 220 of which are planted to Pinot noir and Dijon-clone Chardonnay. Their vineyards have been sustainably managed and dry farmed since the very beginning, and their passion for quality in the vineyards and in the bottle is unwavering. A diversity of factors, such as elevation, slope facings, soil types, root stocks, and clones—all kept separated during picking, fermenting and barreling—results in over 200 different Pinot noir wines in barrel each vintage. These labor-intensive techniques provide marvelous blending opportunities for layers of complexity in their flagship “Evenstad Reserve,” as well as their single vineyard and “Yamhill Cuvée” labels. In 2013, The Wine Spectator named Evenstad Reserve #3 in the world on its “Top 100” list. The Evenstads are committed to their iconic wines and have long term sustainability at the forefront of their future plans.

NOTES: ____________________________

DOMINIO IV WINES
McMinnville, Oregon
Tel: 503/474-8636
www.dominioiwines.com
Represented by Patrick Reuter & Ryan Kelly-Burnett
Featured Wine: 2012 'Mulberry Street' Vitae Springs

To Patrick, process is of the upmost importance, and his soul does not rest unless he has created complicated processes that lead to wonderful creations. Patrick has made wine since 1995 with his wife Leigh Bartholomew in several countries, such as Chile, New Zealand, and France, and in the western states of Washington, Oregon, and California. Patrick completed his graduate studies at University of California Davis, contemplating the notion of terroir. Dominio IV was born in 2002, producing Viognier, Pinot noir, Estate Tempranillo, Estate Syrah, Grenache, Riesling, Chardonnay, and Estate Tempranillo Rosé. Annual production is 3,000 to 3,500 depending on the vintage.

NOTES: ____________________________

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ET FILLE WINES
Newberg, Oregon
Tel: 503/449-5030
www.etfillewines.com
Represented by Howard Mozeico & Jessica Mozeico
Featured Wine: 2012 Maresh Vineyard

Et Fille Wines is a family-run Oregon winery established in 2003 specializing in Pinot noir. Et Fille, which means “and daughter,” honors the hand-in-hand, father and daughter team of Howard Mozeico and Jessica Mozeico that makes these wines. The goal of Et Fille Wines is to find the best vineyards in the Northwest and make a style of wine that reflects the best each vineyard has to offer. Howard and Jessica bring their scientific backgrounds and love of art to making wine because winemaking requires both. They personally touch the grape clusters, fermenters, barrels, and bottles that eventually become their wine. They always sort, punch-down, and top-off by hand. They believe that having two of them involved in each stage of the winemaking process allows them to bring two perspectives—and two palates—to their wines. For Et Fille Wines, two is better than one.

THE EYRIE VINEYARDS
McMinnville, Oregon
Tel: 503/472-6315
www.eyrievineyards.com
Represented by Jason Lett & Chris Ellis
Featured Wine: 2012 Eyrie Vineyards

In the spring of 1965, 25-year old David Lett moved to Oregon “with 3,000 grape cuttings and a theory.” David planted the cuttings in a rented nursery plot, and began his search for a perfect site for a vineyard. This was the first planting of Pinot noir, Chardonnay, and related varieties in the Willamette Valley and the first planting of Pinot gris in the new world. In 1966, the search was over, and David and Diana Lett re-planted Eyrie’s founding vines in their permanent home in the red hills of Dundee. As the Letts were planting these vines, they witnessed a pair of Red-tailed hawks building a nest in the fir trees above the young vineyard. Their feeling of kinship with these hawks, inspired the name Eyrie, an old word meaning “hawk’s nest.” David and Diana’s son, Jason Lett, took over as winemaker and proprietor of The Eyrie Vineyards in 2005. Building on the foundation laid in 1965, Jason and his crew continue to pioneer new varieties and to seek the most profound statement of the place that is Eyrie’s home.
HAMACHER WINES, INC.
Carlton, Oregon
Tel: 503/852-7200
www.hamacherwines.com
Represented by Eric Hamacher
Featured Wine: 2011 Hamacher

After earning a degree in viticulture and enology at University of California at Davis, Eric Hamacher set forth to gain extensive winemaking knowledge and, to date, has worked more than 24 vintages at numerous wineries around the world. After producing wine for esteemed wineries such as Mondavi, Chalone, and Etude, he realized his heart was in Oregon and decided to travel north to create the perfect Pinot noir. Eric founded Hamacher Wines in 1995 and has since proved his uncompromising commitment to quality. In less than a decade, he became one of the most respected and sought after producers in Oregon. He has established a reputation as a masterful blender of expressive and balanced Pinot noir and produces some of the most elegant Chardonnay in the United States. His wines are made with great care and passion, and he strives for depth of character, balance, and consistency with every vintage.

NOTES:

HARPER VOIT WINES
Gaston, Oregon
Tel: 503/583-4221
www.harpervoit.com
Represented by Drew Voit & Andrew Bandy-Smith
Featured Wine: 2011 Strandline

A sixteen-year veteran of the Oregon wine industry, Drew is intimately familiar with exceptional vineyard sites. While serving as the associate winemaker at Domaine Serene, and then as winemaker for Shea Wine Cellars, he worked with some of the best vineyards in the Willamette Valley. Harper Voit is the logical progression of that work: seeking out great sites and excellent fruit and establishing long-term relationships with growers. Drew also consults for a number of wineries in the Willamette Valley and operates a custom winemaking operation for small ultra-premium brands.

NOTES:
HYLAND ESTATES
Dundee, Oregon
Tel: 503/554-4200
www.hylandestateswinery.com
Represented by Laurent Montalieu & John Niemeyer
Featured Wine: 2012 Coury

The historic Hyland Vineyard lies in the foothills of the Oregon Coast Range near McMinnville, Oregon. First planted in 1971, Hyland is one of Oregon’s oldest and most storied vineyards, spanning over 200 acres. Walking Hyland’s rows is like taking a tour through the history of Oregon viticulture, with plantings marking many of the major developments in Willamette Valley grape growing. The old, gnarled vines represent some of the best-preserved plantings of self-rooted Coury, Wädenswil, and Pommard Pinot noir clones. Hyland also has some of the first Riesling, Gewürztraminer, and Chardonnay vines planted in the state. Since purchasing the vineyard in 2007, Laurent Montalieu, Danielle Andrus Montalieu, and John Niemeyer have devoted their work to the gentle stewardship of the land to ensure this historic vineyard continues to be the epitome of old vine, terroir-driven grape production. The boutique brand of Hyland Estates is the culmination of 40-year-old vines and 60 years of wine growing experience. Hyland crafts Gewürztraminer, Riesling, Chardonnay, and Pinot noir from the oldest and finest blocks in the vineyard.

NOTES:

ILLAHE VINEYARDS
Dallas, Oregon
Tel: 503/831-1248
www.illahevineyards.com
Represented by Brad Ford & Bethany Ford
Featured Wine: 2011 Reserve

At Illahe, the goal is to make wine as naturally as possible from soil to bottle. Winemaker Brad Ford’s hope is to make and grow quality Pinot noir and white wines that express the vintage and their varietal characteristics. They emphasize restraint by avoiding over-extraction and the use of unnecessary additions, fining, filters, or machinery. Some of their lots are made entirely by hand with no electricity or mechanization. Pinot noir is aged in French and Oregon oak. The 80-acre, south-facing vineyard rests on shallow clay soils. As one of Oregon’s few horse-powered vineyards, Illahe works with two teams of Percheron and Norwegian Fjord drafts to mow and deliver grapes to the winery at harvest. Along with their LIVE sustainable certification, Illahe believes slow farming techniques allow them to pay more attention to what is happening from vintage to vintage.

NOTES:
J. CHRISTOPHER WINES
Newberg, Oregon
Tel: 503/231-5094
www.jchristopherwines.com
Represented by Jay Somers & Ernst Loosen
Featured Wine: 2011 Sandra Adele

The newly finished J. Christopher winery is located in Oregon's northern Willamette Valley in the Chehalem Mountains. This small winery specializes in Pinot noir made using the traditional methods of Burgundy. The winery, one of the few in Oregon to produce Sauvignon blanc, is modeled after the great wines of Sancerre. Owner Jay Somers has been making wine in Oregon for more than 15 years, and established the J. Christopher brand in 1996. Jay's wines are hand-crafted in small lots and are sourced from some of the best vineyards in Oregon. His philosophy is to produce wines that emphasizes focus, length, and balance. "We want wines that have a fine balance of fruit, acidity and texture . . . wines that are complete." Jay firmly believes the key to this is patient winemaking, allowing the wines to develop naturally.

NOTES:

KING ESTATE WINERY
Eugene, Oregon
Tel: 541/942-9874
www.kingestate.com
Represented by Ben Howe & Michele Boyer
Featured Wine: 2012 Backbone

King Estate, now celebrating 24 years of Oregon winemaking, is located southwest of Eugene, Oregon, at the southern tip of the Willamette Valley. Founded in 1991 by the King family, and family-owned and operated today, King Estate is committed to producing wines of exceptional quality using organic and sustainable farming methods, meticulous fruit selection, and impeccable winemaking practices. King Estate focuses on producing world-class Pinot gris and Pinot noirs, along with other excellent varietals under their Acrobat and NxNW labels.

NOTES:

LEMELESON VINEYARDS
Carlton, Oregon
Tel: 503/852-6619
www.lemelsonvineyards.com
Represented by Anthony King

Lemelson Vineyards was designed with two primary goals: to produce the highest quality Pinot noir and to create a winemaking environment that is both aesthetically beautiful and highly functional. Lemelson Vineyards owns seven estate vineyard sites located in Yamhill-Carlton, Dundee Hills, and the Chehalem Mountains. All are certified organic. Winemaker Anthony King crafts ageworthy Pinot noir, Chardonnay, Riesling, and Pinot gris using wild yeasts, long, patient élevage, and gentle processing.

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Patricia Green Cellars is located in the Ribbon Ridge of Yamhill County on the 52-acre estate purchased in 2000 by Patty Green and Jim Anderson. 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. The focus over the years has 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 obsessive, Seinfeldian-like focus on the excruciating minutiae and intricacies of growing and making Pinot noir has created a winery with all sorts of interesting and fun dysfunctions that are, surprisingly enough, appealing to lovers of Pinot noir. While seemingly chaotic from the outside, the view from within reveals a finely formed process capable of this diverse range of distinct, nuanced, complex, and wholly individual Pinot noir wines.

R. Stuart & Co. was founded in January 2002 in an old granary in the downtown McMinnville neighborhood affectionately known as the "Pinot Quarter." The team includes winemaker Rob Stuart, his wife Maria who manages public relations and collaborates with Trish Rogers on sales and marketing, and resident "Champagne-ophile" Frank Blair. Sourcing fruit from their favorite vineyards around the state, including Temperance Hill, Melrose, Courting Hill, and Weber, R. Stuart & Co. makes the wines they love: Pinot noir, Pinot gris, and their beloved sparkling wine Rosé d'Or. The R. Stuart & Co. wines are made in the classic Rob Stuart style, which is true to the fruit each vineyard offers, graceful, honest, and warm. They call their blended Pinot "Autograph," as they consider it the quintessential R. Stuart Pinot noir. The everyday Pinot wines are bottled with the Big Fire label, a whimsical reflection of their passion for new adventure and, of course, for wine.
RANSOM WINE CO.
Sheridan, Oregon
Tel: 503/876-5022
www.ransomspirits.com
Represented by Tad Seestedt & Julia Cartrall
Featured Wine: 2012 Ransom Selection

Founded in 1997, Ransom Wine Company was started as both an artisan winemaking/distilling company and also as a declaration of independence from an increasingly mechanized, high-tech, and investor-driven production culture. Ransom followed proprietor Tad Seestedt through custom crush and cooperative facilities until 2008, when the distillery and winery were finally integrated on a 40-acre certified organic farm in the foothills of the Coast Range outside of Sheridan, Oregon. A small crew now works together to balance two crafts: terroir-driven, small lot winemaking and traditional alambic distillation. Choosing vineyards with a commitment to quality and sustainability is always their first step, but they must also have pure expression of terroir, unique flavors, and preferably a fellow iconoclast aboard the tractor. Ransom seeks out old vine, own-rooted, high elevation sites, primarily in the Eola Hills. These have the innate nerve and balanced acidity to make evocative, food-friendly wines. In addition to their "Selection" and single vineyard Pinot noir wines, Ransom produces Pinot gris, Riesling, Albariño, Cabernet franc, Grenache, and Vermouth.

NOTES:

REX HILL
Newberg, Oregon
Tel: 503/538-0666
www.rexhill.com
Represented by Michael Davies & Debra Hatcher
Featured Wine: 2012 REX HILL Willamette Valley

REX HILL has been making elegant Pinot noir wines for over 30 years in Oregon's Willamette Valley. The landmark winery at the gateway to Oregon's wine country welcomes visitors daily in a historic tasting room where seminars, special tastings, and tours are regularly scheduled. Their estate vineyards, including the crown jewel Jacob-Harr Vineyard, are certified biodynamic, and the winery itself is LIVE-certified. Owned by the families of A to Z Wineworks, the REX HILL legacy of superior Pinot noir continues. REX HILL draws from extensive winemaking experience, bringing high energy, focus, commitment, and a passion for excellence to every wine they produce.

NOTES:
SCOTT PAUL WINES
Carlton, Oregon
Tel: 503/852-7300
www.scottpaul.com
Represented by Scott Wright & Kelley Fox
Featured Wine: 2012 Audrey

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 focus in the cellar.

NOTES:

SEVEN SPRINGS ESTATE
Salem, Oregon
Tel: 503/395-2520
www.eveninglandvineyards.com
Represented by Rajat Parr & Dominique Lafon
Featured Wine: 2012 Estate

Situated in the southeastern Eola-Amity Hills, Seven Springs Vineyard is dry-farmed using biodynamic practices. The Pacific Ocean breeze, volcanic soil, eastern exposure, and high elevation contribute to the natural preservation of the grapes’ acidity and enrich the wines with elegant flavors and minerality. Today, Seven Springs Vineyard is a 70-acre vineyard, with many newly planted high-density Pinot noir and Chardonnay vineyards. Historically, Seven Springs Vineyard has produced some of the finest grapes grown in the United States. It was selected as one of the Top 10 Vineyards in America by Food & Wine magazine and The Wine Advocate has regarded it as “one of Oregon’s finest, most consistent vineyards.” Rajat Parr, Dominique Lafon, and Sashi Moorman work closely to craft exceptional, terroir-driven wines from the Willamette Valley and Santa Barbara County.

NOTES:
SOKOL BLOSSER WINERY
Dayton, Oregon
Tel: 503/864-2282
www.sokolblosser.com
Represented by Alex Sokol Blosser & Alison Sokol Blosser
Featured Wine: 2011 Estate Cuvée

For more than 40 years, even before there was an Oregon wine industry, the Sokol Blosser family has been growing grapes and creating exemplary wines. Located on a certified organic 120-acre property in Oregon’s Dundee Hills, Sokol Blosser has consistently captured the terroir of the region as expressed through the brilliance of its estate fruit. This resolute quest for excellence is inherent in its environmentally sensitive winemaking techniques, a core value for Sokol Blosser since the planting of its very first vines in 1971. The winery produces Pinot gris, Pinot noir, and small quantities of single block Pinot noirs under its Sokol Blosser brand name, as well as a white blend, red blend, and sparkling wine under the Evolution brand name.

STOLLER FAMILY ESTATE
Dayton, Oregon
Tel: 503/864-3404
www.stollerfamilyestate.com
Represented by Melissa Burr & Bill Stoller
Featured Wine: 2011 Reserve

Stoller Family Estate is one of Oregon’s most highly regarded vineyards and wineries. Pioneering Oregonian and founder Bill Stoller purchased his family’s second-generation farm in 1993 with the vision of cultivating an enduring legacy for the land and Oregon’s wine industry. Over the last 20 years, he has patiently transformed the 373-acre property into the largest contiguous vineyard in the Dundee Hills and a sought after source of fruit for premier producers. Longtime winemaker Melissa Burr works in concert with vineyard manager Robert Schultz to oversee the site’s continued refinement and steward Stoller’s legacy of growing exceptional Pinot noir and Chardonnay. Stoller Family Estate features North America’s first LEED® Gold certified winery, three guest homes, and state-of-the-art tasting room with panoramic vineyard views. Stoller Family Estate was recently awarded Wine Press Northwest’s 2014 Northwest Winery of the Year.

NOTES: ________________________________

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UTOPIA VINEYARD
Newberg, Oregon
Tel: 503/687-1671
www.utopiawine.com
Represented by Dan Warnshuis & Kathy Warnshuis
Featured Wine: 2011 Estate Reserve 'Paradise'

Utopia Vineyard is the embodiment of a dream that began in the mind of its owner and winemaker, Daniel Warnshuis, more than a decade ago. Utopia is a family owned producer of small-lot, handcrafted estate wines, with a special emphasis on world-class Pinot noir and Chardonnay. It sits within Ribbon Ridge, one of the most prestigious winegrowing areas in the Willamette Valley. Their philosophy is to make the best possible wine from their vineyard each year and for that wine to exhibit the unique characteristics of the site and growing season. Utopia follows international standards of sustainable viticulture. The vineyard is dry-farmed organically because the holistic nature of this practice ensures grape quality, complexity of flavor, and water conservation. Through dry farming, the deep growing plants interact with the microbes in the soil, absorbing nutrients and minerals that contribute to increased complexity and structure in the finished product.

WALTER SCOTT
Salem, Oregon
Tel: 971/209-7786
www.walterscottwine.com
Represented by Ken Pahlow & Erica Landon
Featured Wine: 2011 Clos des Oiseaux

Walter Scott was started in 2008 by partners Ken Pahlow and Erica Landon after years of living, studying, and working within the Oregon wine industry. Ken spent 18 years working for some of Oregon’s top winemakers, learning both production and marketing. Erica is both an Advanced Sommelier and wine educator, focusing much of her passion on the Willamette Valley. In 2012, Sue and Andy Steinman joined the winery, helping the business realize goals and grow production to 3000 cases. The winery specializes in Pinot noir, Chardonnay, and Pinot blanc from exceptional vineyards sourced primarily from the Eola-Amity Hills of the Willamette Valley. Their focus is to produce wines of elegance and purity, while conveying transparency of site and character of vintage.

NOTES:
WESTREY WINE CO.
Dundee, Oregon
Tel: 503/434-6357
www.westrey.com
Represented by Amy Wesselman & David Autrey
Featured Wine: 2011 Oracle Vineyard

Founded in 1993, Westrey represents the collaborative winemaking of Amy Wesselman and David Autrey. Westrey employs traditional techniques such as small, indigenous-yeast fermentation, hand punch-downs, and a very limited use of new oak. A philosophy of minimal intervention dictates few rackings and no fining or filtration. Techniques are adapted to individual lots, so that each wine communicates its vineyard of origin. Amy and David farm 20 acres of Pinot noir, Pinot gris, and Chardonnay, planted between 1977 and 2008, on a 50-acre parcel of land in the Dundee Hills. They co-own with Christine and David Vernier. The vineyard is named “Oracle” out of reverence for the importance of “consulting the land first” when making decisions in the winery. Westrey’s “Cuvée 20,” featured at this year’s IPNC, celebrates Westrey’s 20th vintage.

NOTES:

WASHINGTON

SWIFTWATER CELLARS
Cle Elum, Washington
Tel: 509/674-6555
www.swiftwatercellars.com
Represented by Tony Rynders & Andrew Wisniewski
Featured Wine: 2011 Swiftwater Cellars

Swiftwater Cellars, located in Washington on the eastern slope of the Cascade Mountains, crafts wines that express the essence of the Pacific Northwest. Their wine program has a unique dual focus on signature varieties from the Columbia Valley in Washington and Pinot noir from the Willamette Valley in Oregon. Their fruit is sourced from the region’s most celebrated AVAs, allowing the wines to showcase the best that Pacific Northwest vineyards have to offer.

NOTES:
SYNCLINE
Lyle, Washington
Tel: 509/365-4361
www.synclinewine.com
Represented by James Mantone & Poppie Mantone
Featured Wine: 2012 Celilo Vineyard

James and Poppie Mantone met in 1997 while working together in vineyards and wineries in Oregon. By 1999, they were madly in love, married, and venturing into their first vintage of Syncline wine, focusing on Rhône varietals grown in Washington. With their combined passion and experience, they sought out exceptional vineyard sites in the Columbia Gorge, Horse Heaven Hills, Yakima, and Red Mountain AVAs. They now farm their estate vineyards in the Columbia Gorge using biodynamic philosophy and continue to explore the great potential of late ripening, Mediterranean varietals in eastern Washington. One exception from their Rhône focus is a real gem from Washington – Celilo Vineyard. Celilo is one of the oldest vinifera plantings in the state. Each year, Syncline produces a treasured amount of still and sparkling Chardonnay and Pinot noir from Celilo.

NOTES:
FEATURED CHEFS

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

ARAGONA
Chef Carrie Mashaney
96 Union Street, Seattle, WA 98101
Tel: 206/682-3590 www.aragonaseattle.com
Featured Meal: Vineyard Tour Lunch

It seems that Carrie Mashaney’s star has been rising ever since she moved to Seattle in 1998. In early 2013, Seattle Metropolitan magazine named her a “Rising Star Chef.” In October of the same year, she premiered as a contestant on Season 13 of Bravo’s Top Chef New Orleans. In December 2013, after serving in supporting culinary roles for nearly 15 years, Carrie took the lead as chef de cuisine at Jason Stratton’s new Spanish restaurant, Aragona. When Jason Stratton took over the Spinasse kitchen in 2009, he recruited Carrie to join him and she has been his right-hand culinary partner ever since. In 2012, Jason and Carrie competed as a team on the second season of the Food Network’s culinary competition, Chef vs. City.

AVIARY
Chef Kat Whitehead
1733 NE Alberta St., Portland, OR 97211
Tel: 503/287-2400 www.aviarypdx.com
Featured Meal: Saturday Lunch on the Lawn

Katherine (Kat) Whitehead is one of the three New York-trained chef and co-owners of Aviary in Portland, Oregon. She leads the pastry program of the eclectic, modern restaurant, heavily influenced by Asian and French flavors and techniques. Whitehead met her husband and fellow co-owner chef of Aviary, Jasper Shen, while working at 5 Ninth in New York City, and she worked with him again at Provence where she was the lead line cook. With Shen and a friend, chef Sarah Pliner, Whitehead made the cross-country move to Portland where the trio pursued their dream of having their own restaurant, opening Aviary in 2010 to much acclaim. Whitehead was named a StarChefs.com “Rising Star” in 2011 and featured in The Oregonian’s “Queens of Portland’s New Pastry Age.”

BLUE RAEVEN FARMSTAND
Chef Jamie Lewis
20650 S Hwy 99W, Amity, OR 97101
Tel: 503/835-0740 www.blueraevenfarmstand.com
Featured Meal: Salmon Bake Desserts

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

BUNK CATERING

Chefs Tommy Habetz & Nick Wood
2017 NE Alberta St., Portland, OR 97211
Tel: 503/328-2865 www.bunksandwiches.com

Featured Meal: Salmon Bake

Tommy Habetz and Nick Wood’s no-nonsense gourmet sandwich shop opened in Portland in 2008. Coveted by locals and spotlighted by national and local media, Bunk Sandwiches has grown to two locations, a catering business and Bunk Bar, a watering hole with live music.

Tommy Habetz

Tommy grew up in Fairfield, Connecticut where food was connected to some of the most important and fulfilling moments in his life. After working a variety of restaurant jobs in his youth, Tommy attended The Natural Gourmet Cookery School in New York City, subsequently securing two ‘dream’ externships at Mario Batali’s Po and Bobby Flay’s Mesa Grill. Tommy arrived in Portland in 2002, working at some of the city’s most dynamic restaurants including Luce, Genoa, Ripe Family Supper, and Gotham Building Tavern. His favorite Bunk sandwiches are the Meatball Parmigiano Hero and Bacon, Egg, and Cheese on a poppy seed hard roll.

Nick Wood

Nick’s culinary journey began in Cincinnati, Ohio where he started out making meatloaf in a cafeteria and later at a small bistro called WBS where his chef, Andrew Goodrich, taught him the basics and gave him the push that changed the path of his career. Nick moved to Charleston, South Carolina to attend Johnson & Wales University. Inspired by constant rumblings about the food scene in Portland, Nick moved west in November of 2006, meeting Tommy Habetz shortly thereafter. His favorite Bunk sandwich is the Hot Sausage Po’ Boy dressed with green tomato pickles.

CAFE JUANITA

Chef Holly Smith
9702 NE 120th Place, Kirkland, WA 98034
Tel: 425/823-1505 www.cafejuanita.com

Featured Meal: Grand Dame Dinner

Holly Smith grew up in Monkton, Maryland in a food loving family. She studied political science at both Colby College and Washington College, later attending the Baltimore International Culinary College (BICC). In 1993 Holly moved to Seattle and accepted a position with Tom Douglas at the Dahlia Lounge. Holly was the sous chef of the Dahlia Lounge for four years. In 1999, chef Tamar Murphy encouraged Holly to become a part of the opening of Brasa. She spent that year as sous chef, leaving to open Cafe Juanita in (continued on next page)
Cafe Juanita, cont.) April of 2000. Cafe Juanita has been a labor of love, allowing Holly to express her passion for Northern Italian food and wine, a commitment to organics and sustainability, and a holistic approach to the dining experience. Crowned 2008 Best Chef Northwest by the James Beard Foundation, Holly and Cafe Juanita also were nominated for the James Beard Foundation’s Outstanding Chef and Outstanding Restaurant awards. Holly was honored again in 2012 to be nominated for Outstanding Chef in the U.S.

THE COUNTRY CAT DINNER HOUSE & BAR
Chef Adam Sappington
7937 SE Stark, Portland, OR 97215
Tel: 503/408-1414 www.thecountrycat.net
Featured Meal: Saturday Lunch on the Lawn

When Adam Sappington, of The Country Cat Dinner House & Bar, speaks of his passion for food, it is passion slow-baked over the steady heat of the farmlands of central Missouri. Growing up in Jefferson City, Adam’s earliest memories are of family-style meals featuring local ingredients. After culinary school, Adam spent 11 years at Wildwood Restaurant and Bar. It is here that Adam cultivated the network of farmers with whom he works today. The Country Cat Dinner House & Bar opened in April of 2007. Sappington manifests a cooking style with farm-to-table elements, from using every part of an animal to telling the story of why he uses a particular cooking method to bring out the best in a vegetable. The Country Cat is a culmination of family history, culinary experience, and networking to source the best local ingredients.

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

Jack Strong brings over 20 years of culinary experience to his position of executive chef at Chinook Winds Casino Resort in Lincoln City, Oregon. Hailing from Siletz, Oregon; Strong’s Native American heritage plays a significant role in his culinary philosophy. He takes pride in leveraging the farm-fresh native ingredients of the region to develop his indigenous Northwest cuisine. Strong’s influences focus on elements that are native to the Pacific Northwest, highlighting foodstuffs that have always thrived in the area. Strong attended the culinary program at Lane Community College in Eugene, Oregon. He is co-author of The New Native American Cuisine: Five-Star Recipes from the Chef of Arizona’s Kai Restaurant. Strong previously served as chef de cuisine at the AAA 4 Diamond Salish Lodge and Spa in Snoqualmie, Washington and at Kai, Arizona’s only AAA 5 Diamond fine-dining establishment at the Sheraton Wild Horse Pass Resort & Spa.
DEPARTURE  
Chef Gregory Gourdet  
525 SW Morrison Street, Portland, Oregon 97204  
Tel: 503/802-5370  www.departureportland.com  
Featured Meal: Vineyard Tour Lunch

Chef Gregory Gourdet, chef de cuisine at Departure Restaurant + Lounge, loves to create approachable, modern Asian cuisine using both traditional and avant-garde techniques. Playful with flavors, he focuses on giving diners something new and unexpected. Gourdet loves the farm-to-table concept, and frequents the many Portland farmers' markets to bring the flavors of Japan, China, Thailand, Vietnam, and Korea to Portland. His prior experience includes work with Jean-Georges Vongerichten in New York City, chef de cuisine at Urban Farmer Restaurant at Portland's The Nines Hotel, and executive chef at Saucebox. In 2012, Gourdet won the Great American Seafood Cook-Off in New Orleans becoming the first chef outside of a Gulf state to win this esteemed title. He was nominated for the “People's Best Chef” by Food & Wine magazine in February 2012. In September of 2012, Gourdet's dish was voted “People's Choice” at the annual Wild About Game competition at Oregon's Timberline Lodge.

DIN DIN  
Chef Courtney Sproule  
920 NE Glisan Street, Portland, Oregon, 97232  
Tel: 971/544-1350  www.dindinportland.com  
Featured Meal: Grand Dames Dinner

Courtney is the owner of din din, where she hosts spirited dinner parties, as well as private events. A self-taught cook, Courtney's culinary knowledge was shaped by The Chef Studio, the cooking school of lauded chef Robert Reynolds, where she served as an instructor. Before opening din din, Courtney worked as event assistant to James Beard Award-winning chef Vitaly Paley of Paley's Place and served for three years on the board of the Hollywood Farmers Market. Her recipes have been published in various publications including two cookbooks. She teaches a culinary course in France each year through the cooking school Good Keuken with colleague and friend Blake Van Roekel.

THE DUNDEE BISTRO  
Chef Christopher Flanagan  
100-A SW 7th Street, Dundee, OR 97115  
Tel: 503/554-1650  www.dundeebistro.com  
Featured Meal: Vineyard Tour Lunch

Christopher Flanagan, executive chef of The Dundee Bistro, is a native of Oregon wine country; his family still lives in the small wine town of Carlton. His culinary style is inherently wine friendly, light, and intuitive. Flanagan's lifelong experience of living in one of America's finest food and wine regions is the foundation of his flavorful and unpretentious foods. His epicurean journey started with a high school senior project featuring culinary arts - a month-long internship at The Dundee Bistro and acquaintance with then-Executive Chef Jason-Stoller Smith, who remains Flanagan's friend, culinary mentor, and confidant. That teen-age opportunity changed his life; he fell in love with cooking. He went on to culinary school and kitchen positions in some of Portland's finer restaurants. Flanagan's natural talent and ability to combine flavors and textures reward his guests with every dish, whether an epicurean creation or a simple, satisfying meal.
FRICE PASTRY
Chef Alissa Frice
4082 N. Williams St., Portland, OR 97227
Tel: 971/266-8348  www.fricepastry.com
Featured Meal: Salmon Bake Desserts

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

GEM CREOLE SALOON
Chef Jesse Valle
236 NE 3rd St., McMinnville, OR 97128
Tel: 503/883-9194  www.mcminnvillégem.com
Featured Meal: Sparkling Brunch

Growing up the son of a server, Jesse Valle spent a good amount of time in restaurants looking up to professional cooks and his mother's friendly customers. At 18, he enlisted in the United States Coast Guard, and after his service, he used his GI bill to obtain a culinary degree. In 2006, he chose to enlist in the United States Army as a cook to use his skills to serve again. Sergeant Valle, passionate about food and cooking, ran a dining facility on the border of North and South Korea at Camp Casey. Valle was awarded two Army Achievement Medals for excellence in food service, and U.S. Army Best Chef Korea Region 2008. In 2009, chef Valle moved to Yamhill County and, in 2013, he began his service as the executive chef of both La Rambla and Gem Creole Saloon.

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

A graduate of New York's Culinary Institute of America, Mark Hosack, executive chef at Gracie’s, has been cooking in the Portland area for 25 years, where he contributes his extensive knowledge of classic American comfort foods. He has a deep appreciation for the freshness of ingredients available to area chefs. In addition to visiting local farmers' markets, he deals directly with local producers and growers to procure the finest ingredients. Chef Hosack has appeared as a guest chef at the famous James Beard House in New York City and won the Portland Iron Chef competition in 2003. He has been on the board of the International Pinot Noir Celebration, prepared meals at the White House, and is currently involved with Share our Strength, in addition to sharing his talents with a number of other local charitable causes.
As a native Oregonian, chef Andrew Biggs has gained a strong understanding of where food comes from thanks to an upbringing spent outdoors fishing, hunting, crabbing, and clam digging. After spending most of his career working under others, including six years with James Beard award-winning chef Philippe Boulot at The Heathman Hotel, Andrew decided to create a catering service that is the culmination of his life here in Oregon, as an inhabitant and professional chef. Hunt & Gather has come to embody tradition, quality, and a respect for the places we call home.

After growing up in Vermont, chef Benjamin Bettinger moved to Portland, Oregon in 2001. He attended Le Cordon Bleu's Western Culinary Institute, graduating in 2002 with highest honors. His dedication and leadership in school lead to an opportunity to intern under esteemed chef Vitaly Paley at Paley's Place. In the fall of 2004, Bettinger was promoted to sous chef. Over the next two years, the restaurant received many accolades, including chef Paley's James Beard award for Best Chef Pacific Northwest. In 2006, Bettinger became chef de cuisine. In 2008, Bettinger accepted the position of executive chef at Kevin Ludwig's Beaker and Flask, which opened to immediate acclaim, and was named "Restaurant of the Year" by Willamette Week. In his role at Imperial, he is excited to collaborate with chef Paley again, as the two drive each other in an ultimate yin and yang relationship that is unmatched in the region.

As a fourth generation restaurateur and chef, Chris Czarnecki is honored to be carrying on the family tradition and proud to share his family's passion for fine dining. He has spent the majority of his life in and out of kitchens (Pennsylvania, Germany, France, Oregon, and Iraq), and upon returning home from service in the U.S. Army in 2006, his father asked him if he wanted to join the family business. In 2008, his parents retired and it has been Czarnecki's goal to build upon his family's rich traditions and continue to deliver superb cuisine and outstanding experiences to all guests.
KATE KOO SUSHI
Chef Kate Koo
kyungihn@gmail.com
Tel: 503/784-7012 www.zillasakehouse.com
Featured Meal: Sparkling Brunch

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

LITTLE BIRD BISTRO
Chef Erik Van Kley
219 SW 6th Ave. Portland, OR 97204
Tel: 503/688-5952 www.littlebirdbistro.com
Featured Meal: Friday Lunch on the Lawn

Erik Van Kley is the executive chef at Little Bird Bistro in Portland, Oregon and has been working with acclaimed chef Gabe Rucker at restaurants Le Pigeon and Little Bird since 2005. A native of Grand Rapids, Michigan, Erik Van Kley entered the culinary circuit in 1994 as a line cook at Rose's Restaurant, a landmark in his lakeside hometown, where he gained exposure to both worldly food and technique. After ten years of cooking, Erik took the opportunity to attend culinary school at the Arizona Culinary Institute and graduated in 2005. After graduation, Erik moved to Portland and began working at the Gotham Building Tavern where he met Gabe Rucker. Erik and Gabe worked together at the celebrated Gotham Building Tavern and at Portland's acclaimed Nostrana. When Gabe left to begin working at Le Pigeon, he recruited Erik to join him. The duo has been working together ever since. His cuisine at Little Bird evokes the warmth of classic bistros and brasseries in France with a modern, Oregonian approach.

MARCHÉ
Chef Stephanie Pearl Kimmel
296 E. 5th Ave, Eugene, OR 97401
Tel: 541/342-3612 www.marcherestaurant.com
Featured Meal: Grand Dames Dinner

A native of Texas, Stephanie grew up traveling around the world and living in Japan, Europe, and North Africa, as well as in many regions of the United States. Stephanie's formal education was in English literature and French cultural history, with degrees from the University of Oregon and the Sorbonne. In 1972, she opened the Excelsior Café in Eugene, Oregon, pioneering a Northwest culinary movement with her use of seasonal menus that celebrated the bounty of the region. In 1997, Stephanie opened the casual, French-inspired Marché Café, followed in 1998 by Marché, a full-service restaurant and bar serving market-driven regional cooking. In 2006, Marché Provisions, a European-style food emporium debuted. The opening of the Inn at the 5th in 2012 began another new chapter for Stephanie and Marché. Throughout her career, Stephanie has been recognized as a pioneer in the movement to support and celebrate regional, seasonal cuisine.
As a little girl, Kristen grew up surrounded by her great aunt's vegetable garden: sweet peas, peppers, lettuces, herbs, raspberry bushes, and persimmon, fig, and kumquat trees. When Murray tells her story, it starts with her childhood in Southern California, where ripe fruit and beautiful produce were always at her fingertips. While baking with her grandmother and great aunt, she transformed those fruits into her earliest desserts. Kristen's professional pastry and culinary career has been shaped by adventures in San Francisco with Alain Rondelli and Patrick Coston, in New York City with Claudia Fleming of Gramercy Tavern and with Marcus Samuelson at Aquavit, and in Boston with Barbara Lynch. She eventually made her way west, arriving in Portland in 2008 and working with Vitaly Paley at Paley's Place in Portland. Portland has become Kristen's second home to New England and thus, MÀURICE: A Pastry Luncheonette was born.

MILLER'S GUILD
Chef Jason Wilson
612 Stewart Street, Seattle, WA 98101
Tel: 206/443-3663 www.millersguild.com
Featured Meal: Friday Lunch on the Lawn

Chef Jason Wilson, James Beard Foundation's winner Best Chef Northwest 2010 and one of Food & Wine magazine's Best New Chefs 2006, is partner and executive chef of Miller's Guild, and co-founder and executive chef of the critically acclaimed CRUSH restaurant in Seattle. His broad range of culinary abilities always subscribes to the highest quality, seasonal ingredients that showcase the best from Northwest and American farmers, producers, and fishermen. Where his renowned CRUSH offers technique-driven, Modern American Cuisine in a contemporary setting, Miller's Guild explores a more visceral, back-to-basics style of cooking concentrated on 75-day dry-aged beef, nose-to-tail butchery, and rustic baked goods. When he is not cooking or catching up on sleep, Jason is coaching his son's hockey team, tending to the CRUSH garden, foraging for wild ingredients, or fly fishing, drawing seasonal inspiration for his next menus.

NED LUDD
Chef Jason French
3925 NE MLK Blvd, Portland, Oregon 97212
Tel: 503/288-6900 www.nedluddpdx.com
Featured Meal: Vineyard Tour Lunch

Jason French of Ned Ludd was born and raised on the East coast. He began dining and cooking at an early age. His professional career has included importing and selling cheese, selling wine under the guidance of two master sommeliers, teaching culinary school, and cooking in twenty kitchens. He trained under notable chefs Jeffrey Buben, Peter Smith, and Cathal Armstrong while working at (continued on next page)
(Ned Ludd, cont.) Vidalia in Washington, D.C. He is a 1997 graduate of L’Academie de Cuisine where he was awarded a James Beard scholarship. After a visit to Portland, the Oregon coast, and the PSU Farmer’s Market, Jason moved to Oregon in 2001 with plans of opening a restaurant. Since then, he has worked for notable Portland chefs Vito Dilullo at Cafe Mingo, Vitaly Paley at Paley’s Place, Morgan Brownlow at clarklewis, and John Gorham at Toro Bravo. He opened Ned Ludd in December of 2008.

NICK’S ITALIAN CAFE
Chef Carmen Peirano & Eric Ferguson
521 NE 3rd St, McMinnville OR 97128
Tel: 503/434-4471 www.nicksitaliancafe.com
Featured Meal: Vineyard Tour Lunch

Carmen Peirano and Eric Ferguson are the chef/owners of Nick’s Italian Cafe in McMinnville, Oregon. Founded in 1977 by Carmen’s father Nick Peirano, the restaurant was acknowledged in 2014 by the James Beard Foundation as one of “America’s Classics.” Carmen and Eric took over Nick’s in 2007, updating the menu and interior while keeping its spirit consistent. In addition to Nick’s, the couple also owns Fino in Fondo, which focuses on artisan salumi, and Peirano & Daughters, a specialty food and wine shop.

NOSTRANA
Chef Cathy Whims
1401 SE Morrison, Portland, OR 97214
Tel: 503/234-2427 www.nostrana.com
Featured Meal: Grand Dames Dinner

Cathy Whims has been serving authentic regional Italian fare to Portland diners for nearly 25 years. She and her partner, David West, opened Nostrana in 2005 and quickly earned The Oregonian’s designation of “Restaurant of the Year.” Nostrana specializes 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 received acclaim in many local and national publications. Cathy is an active member of the International Association of Culinary Professionals, Chef’s Collaborative, and Slow Food. She also has been invited to represent Oregon several times at the prestigious James Beard Awards Reception in New York City and is a six-time finalist for the James Beard Foundation’s Best Chef Northwest award. She loves sharing her knowledge and is a frequent guest teacher at many schools around the region. Most recently, she opened Oven and Shaker, a modern urban saloon in the heart of Portland’s Pearl District.

THE PARISH
Chef Ethan Powell & Tobias Hogan
231 NW 11th Ave Portland, OR 97209
Tel: 503/227-2421 www.theparishpdx.com
Featured Meal: Vineyard Tour Lunch

Tobias Hogan and Ethan Powell first met while cooking at Portland’s Everett Street Bistro in the (continued on next page)
Pearl District. In 2008, they opened Eat: An Oyster Bar, a neighborhood restaurant and bar with a New Orleans-inspired menu. With catfish po' boys, jambalaya, and a wide assortment of farm-direct raw oysters, the partners were excited to bring their innovative southern fare to the emerging North Williams St. neighborhood. In 2012, when Tobias and Ethan researched locations for their next concept, they returned to the Pearl District. The Parish, presenting traditional Cajun food alongside more urban and European-inspired Creole cuisine, is named after the counties, or “parishes,” found in Louisiana.

QUIN
Chef Jami Curl
1025 SW Stark, Portland, OR 97205
www.quincandy.com
Featured Meal: Salmon Bake Desserts

Jami Curl is the dream-weaver of all candy and sweet treats found at Portland's QUIN and Sprinklefingers. She brings to her shops a passion for baking and candy making, knowing that indulgences are better when made by hand, with real ingredients. As the founder of Portland’s beloved Saint Cupcake, Jami has been treating the city to sugar perfection for over nine years. Never too far away from food or cooking, her father taught her to sear tuna and make ceviche at a young age. Her childhood memories almost always include food in some way or another, which makes it difficult for her to pinpoint the moment she fell in love with cooking (and eating). She found her way back to food after college, eventually moving to Portland. When she is not making candy, she likes to cook at home, dream of the summer camp she intends to open, and spend time with her son Theo and her husband Matt.

RECIPE, A NEIGHBORHOOD KITCHEN
Chef Paul Bachand
115 North Washington Street, Newberg, OR 97132
Tel: 503/487-6853 www.recipenewbergor.com
Featured Meal: Sparkling Brunch

Recipe, A Neighborhood Kitchen opened its doors to the community in the spring of 2011, showcasing rustic, yet refined preparations of wine country cuisine while always enthusiastically adapting to the seasons. Time honored cooking methods and techniques, along with long-standing family recipes, take the forefront when composing daily menus. Chef/owner Paul Bachand’s artisanal philosophies carry through in the kitchen at Recipe, with an ever changing selection of cured and smoked meats, hand-formed cheeses, pastas, and old world charcuterie.

REMEDY WINE BAR/ TENTOP
Chef Jeff McCarthy
733 NW Everett St, Portland, OR 97209
Tel: 503/222-1449 www.remedywinebar.com
Featured Meal: Friday Lunch on the Lawn

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

RESTAURANT BECK
Chef Justin Wills
2345 S. Highway 101 Depoe Bay, OR 97341
Tel: 541-765-3220 www.restaurantbeck.com
Featured Meal: Vineyard Tour Lunch

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

REVEREND'S BBQ
Chefs Ben Dyer, David Kreifels, & Jason Owens
7712 SE 13th Ave, Portland, OR 97202
Tel: 503/327-8755 www.reverendsbbq.com
Featured Meal: Salmon Bake

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

Ben Dyer
Ben has been cooking for the last 18 years, cutting his teeth under chef Bill Hatch at Cafe Zenon in Eugene before moving to Portland in 2003. Originally from Kona on the Big Island of Hawaii, Ben has a deep background in charcuterie and all things meat. He is a proud member of the board of directors for the IPNC and looks forward to celebrating his 12th year as a guest chef at the event.

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

Jason Owens

Jason moved to Portland in 1996 after graduating from the New England Culinary Institute in Montpelier, Vermont. After working with two highly talented chefs, Mark Gould of Atwaters and Vitaley Paley of Paley's Place, he decided that Portland was the only place for a cook interested in working with the motherlode of edibles that Oregon offers. In the summer of 2003, Jason teamed up with long-time friend David Padberg of Park Kitchen to start Axis Supper Club, cooking dinners in his backyard with an assortment of produce from the garden. Axis Supper Club went on to cook at many different locations (Pix, Shogren House, Park Kitchen) until December 2004. In January of 2005, Jason joined the Simpatica team as chef and part owner.

RINGSIDE FISH HOUSE

Chef David Ezelle
838 SW Park Ave, Portland, OR 97205
Tel: 503/227-3900 www.ringsidefishhouse.com

Featured Meal: Vineyard Tour Lunch

Born in Orange County, California, David Ezelle relocated to the Northwest after spending more than a decade working in northern California with highly recognizable restaurant groups and respected chefs. After graduating from the Culinary Institute of America in Hyde Park, New York, David joined Real Restaurant Group, finding mentors among the partners of several iconic Bay Area restaurants as he worked his way up the kitchen ranks. David moved to Portland in 2004 to be closer to his family. David describes his cooking as having an honest, straightforward approach, allowing ingredients to shine in each dish he creates. He values that this is a region where chefs typically show an ingredient-driven approachability. When not in the kitchen at the Fish House, David finds time for his favorite non-cooking hobbies: golf, scuba diving, and fly fishing.

RUBY JEWEL

Chefs Lisa Herlinger & Becky Burnett
3713 N. Mississippi Ave, Portland, OR
Tel: 503/505-9314 www.rubyjewel.com

Featured Meal: Salmon Bake Desserts

In 2004, Lisa stumbled upon an artisan ice cream void in Portland, Oregon. Her solution? Fill it with extraordinarily delicious and distinctly original ice cream sandwiches. After countless late nights churning out batch after batch of cookies and ice cream, Ruby Jewel was born. Lisa and her sister Becky sold the first Ruby Jewel ice cream sandwiches out of a cooler at Portland farmers markers and the treats quickly garnered a loyal following. You can now find Ruby Jewel ice cream sandwiches in grocery stores from Alaska to Los Angeles. Though Ruby Jewel has received national attention, (continued on next page)
Ruby jewel, appearing on the Food Network and in Oprah magazine, all Ruby jewel ice cream continues to be carefully hand-crafted daily in the North Portland kitchen.

THE SALMON CREW
Featured Meal: Salmon Bake

Inspired by the Northwest Salmon Bake featured at IPNC every year, White House head usher Daniel Shanks encouraged First Lady Michelle Obama to invite chef Jason Stoller Smith of Timberline Lodge to recreate the elaborate spread for President Obama and the First Lady at the Annual Congressional Picnic in June 2010. After assembling the “DC Salmon Crew,” comprised of longtime IPNC volunteers, retired McMinnville teachers, friends and family, Jason accepted the challenge and, with support from IPNC, headed to the nation’s capital. The Crew built a 60-foot long fire in front of the Oval Office and served up Alaskan King salmon to 1800 members of the Congress and their families. It was an overwhelming honor and privilege to represent the Pacific Northwest at the White House. It is with the same enthusiasm and pride that the Crew pays tribute to the 28th Annual IPNC.

SMALLWARES
Chef Johanna Ware
4605 NE Fremont St, Portland, OR 97213
Tel: 971/229-0995 www.smallwarespdx.com
Featured Meal: Vineyard Tour Lunch

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

STONEBURNER
Chef Jason Stoneburner
5214 Ballard Ave, NW Seattle, WA 98107
Tel: 206/695-2051 www.stoneburnersseattle.com
Featured Meal: Vineyard Tour Lunch

Jason Stoneburner is the chef of Seattle’s Bastille Cafe & Bar and chef/owner of Stoneburner. He is dedicated to procuring products from small farms and thoughtfully sourcing ingredients.

TAQUERIA NUEVE
Chef Billy Schumaker
727 SE Washington, Portland, OR 97214
Tel: 503/954-1987 www.taquerianueve.com
Featured Meal: Volunteer Welcome & Afternoon Activities

The original concept for Taqueria Nueve began to take shape in Billy’s mind long before its original opening date in 2000. Billy toured Mexico in the late 90s and was welcomed into the homes of Mexican families where he found inspiration in Mexican customs, culture, and recipes. (continued on next page)
When the original Taqueria opened in 2000, it became an instant success, immediately forming a loyal T9 family. Taqueria Nueve fans have been longing for its return since the original closed in 2009. Their patience was rewarded in 2014. Guest favorite wild boar tacos, octopus coctel, caesar con ceviche, and fresh squeezed margaritas are once again available.

Billy partnered with Brent Richford for this iteration of T9. They met in 1998 working together at Paley’s Place in Portland. The two have remained close amigos ever since, including when Brent worked at Taqueria Nueve in the early 2000s.

TAYLOR SHELLFISH
Jon Rowley
130 SE Lynch Rd, Shelton, WA 98584
Tel: 360/426-6178 www.taylorshellfishfarms.com
Featured Meal: Sparkling Brunch

Inspired by an Ernest Hemingway passage on oysters in A Moveable Feast, Jon developed a career-influencing passion becoming a prominent expert on them, their culture, and the establishments in which they are served. Jon provides consulting and marketing services to Taylor Shellfish Farms and has consulted with oyster bars and restaurants nationwide. He has produced numerous oyster festivals, promotions, and community oyster roasts. He produces the annual Pacific Coast Oyster Wine Competition, a dating service for west coast wines and oysters, now in its 20th year. Jon is a James Beard Who’s Who. He has served as associate editor of Gourmet, and is currently serving as an associate editor at SAVEUR. He has been inducted to Shaw’s Crab House “Oyster Hall of Fame,” and is a Pellegrini Foundation award recipient.

TIMBERLINE LODGE
Chef Jason Stoller Smith
27500 E Timberline Rd, Timberline Lodge, OR 97028
Tel: 503/272-3104 www.timberlinelodge.com/dining
Featured Meal: Salmon Bake

Executive Chef Jason Stoller Smith is a self-made professional. Rather than attend European-style cooking schools, he pulled himself up by the proverbial bootstraps, starting his cooking career at the young age of 16, and immersing himself in commercial kitchens, primarily in the Ashland, Oregon area. His first executive chef position was at the Budd Bay Cafe, a popular seafood restaurant in Olympia, Washington. Next, he moved to Oregon’s National Historic Landmark Timberline Lodge, where he saw an opportunity to pursue his passion for true seasonal food preparation and cooking. Within his first year, he rose to the rank of executive sous chef. After 4 years under the tutelage of Timberline’s chef, Leif Eric Benson, Jason left to become a partner in The Dundee Bistro, where he ran the kitchen and directed the culinary program of what became Oregon’s premier wine country restaurant. Jason’s career came full circle in 2010, when he returned to Timberline Lodge as executive chef upon the retirement of chef Benson. His close ties and support of Oregon farmers, ranchers, vintners, and fishermen continues to nurture his reputation for utilizing locally grown sustainable food products.
TRELLIS AT THE HEATHMAN KIRKLAND
Chef Brian Scheehser
220 Kirkland Ave, Kirkland, WA 98033
Tel: 425/284-5900  www.heathmankirkland.com
Featured Meal: Saturday Lunch on the Lawn

Trellis Restaurant’s award winning executive chef Brian Scheehser wears many toques: farmer, cheesemaker, brewer, budding winemaker, and seasoned artisan foodie. Hand-tending an 18-acre plot at the South 47 Farm in Woodinville, he supplies the fresh produce that is showcased on his contemporary up-to-the-minute menu. “Immersing myself in the earth has given me a unique understanding of food’s inherent flavor and texture,” says Scheehser. Trained at the Culinary Institute of America in Hyde Park, New York, Brian has over three decades of culinary experience. Following his graduation, he started as an apprentice to chef Lucien Verge at Chicago’s L’Escargot. He then moved to Chicago’s Hotel Nikko restaurant and later joined the Sheraton. Drawn to Seattle by opportunity, Scheehser spent more than ten years as executive chef of the Sorrento Hotel’s renowned Hunt Club. Scheehser has been featured in numerous local and national publications as well as at the James Beard House in New York City as part of its Best Hotel Chefs in America series.

TWO TARTS
Chef Elizabeth Beekley
2309 NW Kearney St., Portland, OR 97210
Tel: 503/312-9522 www.tartnation.wordpress.com
Featured Meal: Salmon Bake Desserts

Elizabeth Beekley and her sister Cecelia started baking their tiny treats in any commercial kitchen they could borrow or rent. They wanted to open a small bakery, but were too chicken to take the plunge. Instead, they applied to become vendors at Portland Farmer’s Market, a nelly maneuver to be sure, but one that made more sense than they knew at the time. To their immense surprise, the PFM panel liked them! They were absolutely giddy. They opened their first market with what they thought was a giant supply of cookies, only to sell out within a few hours. Whoops. Two years later, they fitted out their sweet retail bakery, providing Two Tarts with a permanent home for baked goodness.

URBAN FARMER
Chef Matt Christianson
525 SW Morrison St. Portland, OR 97204
Tel: 503/222-4900 www.urbanfarmerportland.com
Featured Meal: Vineyard Tour Lunch

Chef Matt Christianson focuses on redefining the modern steakhouse with an emphasis on sustainable Northwest ingredients and simple, straightforward preparations in his role as executive chef at Urban Farmer in The Nines Hotel. He loves the idea of a food community and treating ingredients as well as your neighbor treats them. He emphasizes this philosophy at Urban Farmer by maintaining excellent relationships with farmers and being “farmer-centric.” Fresh out of culinary school, Christianson traveled across the country to work with Bradley Ogden and the Lark Creek Restaurant Group, quickly working his way up the ranks to executive (continued on next page)
While there, Christianson got a taste for farm-to-table cuisine, and loved cultivating relationships with local farmers and growers. Christianson later accepted a position as chef de cuisine at Ogden’s One Market in San Francisco. Lured to Boulder, Colorado, to be near family, Christianson became the executive chef at Q’s Restaurant in the historic Hotel Boulderado. From Boulder, Christianson settled in Portland where he became the executive chef at Urban Farmer.

**XOCOLATL DE DAVID**

*Chef David Briggs*

www.xocolatldedavid.com

**Featured Meal: Salmon Bake Desserts**

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

The IPNC would like to acknowledge and thank the following chefs and food artisans who will be participating in the Sunday afternoon Passport to Pinot tasting:

- **Boke Bowl**, Patrick Fleming & Brannon Riceci (Portland, OR)
- **Briar Rose Creamery**, Sarah Marcus (Dundee, OR)
- **Community Plate**, Dustin Joseph (McMinnville, OR)
- **Coquine Supper Club**, Katy Millard & Ksandek Podbielski (Portland, OR)
- **Crown Paella**, Katy Millard & Ksandek Podbielski (Portland, OR)
- **Hotlips Soda**, David Yudkin (Portland, OR)
- **Ken’s Artisan Bakery**, Ken Forkish (Portland, OR)
- **Olympic Provisions**, Elias Cairo (Portland, OR)
- **PBJ’s Grilled**, Keena Tallman & Shane Chapman (Portland, OR)
- **Red Fox Bakery**, Chrissy Buck (McMinnville, OR)
- **Red Hills Market**, Jody Kropf & Shiloh Fieck (Dundee, OR)
- **Ruddick/Wood**, Kyle Lattimer & Paul Losch (Newberg, OR)
- **rye**, Joseph Mihm (Eugene, OR)
- **Salt & Straw**, Kim Malek & Tyler Malek (Portland, OR)
- **Smith Teamaker**, Steve Smith (Portland, OR)
- **Stumptown Coffee Roasters**, (Portland, OR)
- **Sybaris Bistro**, Matt Bennett (Albany, OR)

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

Annie Baker, Corvallis, OR
Adam Bernstein, Canby, OR
Heidi Brown, Portland, OR
Chris Chennel, McMinnville, OR
Jonas Drake, Seattle, WA
Dewey Drobotbaugh, Portland, OR
Helen Fenske, Salem, OR
McKay Fenske, Portland, OR
Vern Fenske, Salem, OR
Megan French, Lebanon, OR
Karen Gambee, Portland, OR
Marcia Hara, Salem, OR
Mary Hatz, Portland, OR
Derek Giles, Seattle, WA
Brian Hubbard, Lebanon, OR
John Jarschke, Albany, OR
Jason Kirkwood, McMinnville, OR
Richard Nelson, McMinnville, OR
Alfred Ono, Portland, OR
Bob Parry, McMinnville, OR
Molly Priest, Portland, OR
Sam Salsman, Everett, OR
Joan Schindelar, McMinnville, OR
John Schindelar, McMinnville, OR
Mikaela Stoner, Corvallis, OR
Jack Strong, Depoe Bay, OR
Lisa Tillisch, Portland, OR
Rob Tucker, Portland, OR
Ruby Wynn, Veneta, OR

... The students of the Oregon Culinary Institute, Portland, OR
During the meals throughout the weekend, IPNC Sommelier Ambassadors and Maîtres d’Hôtel will share a selection of current and IPNC library wines with you. While there is always plenty of wine, there are usually no more than 12 bottles of any single wine. Those wines, which are small in quantity, and high in demand, will be circulated among the tables by the Maîtres d’Hôtel, so that as many people as possible will have the chance to taste each wine. These individuals are distinguished sommeliers and wine directors who donate their time to ensure our guests experience the finest service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event.

**MAÎTRES D’HÔTEL CAPTAINS**

Jessica Endsworth, *Angela Estate Winery*, Carlton, OR  
Bryan Hill, *Maurice Cellars*, Seattle, WA  
Jeff Lindsay-Thomas, *KN74*, Seattle, WA  
Savanna Ray, *Ringside Fish House*, Portland, OR  
Dawn Smith, *Stoneburner*, Seattle, WA  
Kristen Young, *Bastille*, Seattle, WA

**MAÎTRES D’HÔTEL**

Fred Armstrong, *Ringside Fish House*, Portland, OR  
Vanessa Bazzani, *Bergvrum Wines*, Portland, OR  
Caryn Benke, *Andina*, Portland, OR  
Matt Berson, *Portland Wine Company*, Portland, OR  
Tahlia Bolden, *Seastar Restaurants & Raw Bar*, Seattle, WA  
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Kinn Edwards, *del Almiz*, Corvallis, OR  
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Kyle Gartlan-Clos, *Vin Room*, Calgary, Alberta, Canada  
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Phillip Patri, *Marche*, Restaurant, Eugene, OR  
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COMMITMENT TO SUSTAINABILITY

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

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

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

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

Our deepest thanks go to Dr. Thomas Hellie, President of Linfield College, and the staffs of Facilities & Auxiliary Services, especially Allison Horn and Chris Adams, in providing their facilities, assistance, and overwhelming support.

Martine Saunier of Martine's Wines, for her help and patience in importing our international wines.

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

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

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

Chef Andrew Biggs and Chef Mark Hosack, two talented and generous individuals who direct the creative chaos known as the kitchen, benefitting IPNC guests who enjoy the delicious results.

Led by France, and ably assisted by Switzerland, the hardworking crew preparing meals for IPNC volunteers rocks it more each year. We are grateful for the culinary skills of Jean Claude Berger, Charles Ramseyer, Marcia Sisley Berger, Bruce Rutkin, Mina Williams, Benson Grinspan, and Tamimi Rose.

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

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

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

Special thanks to the amazing team in the dish room who work 20 hours a day to ensure our supply of china, flatware, and crystal clear stemware throughout the weekend.

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

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

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

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

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

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

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

Third Street Books for their assistance with our author book signing.

Nick Doughty of Elephants Delicatessen for his thoughtful pairing of cheese with tea.

A huge thank you to Brian Richardson for his continued support of the IPNC, even as he has moved on to new opportunities. We wish him our best.
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