1989 International Pinot Noir Celebration Program

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The Third Annual
International Pinot Noir Celebration
McMinnville, Oregon
Index

WELCOME ........................................ ii

PROGRAM
  Friday ........................................ iii
  Saturday ..................................... v
  Sunday ...................................... viii

HONORED GUESTS
  Speakers and Panelists .................... 2
  Chefs ....................................... 8
  Musicians .................................. 9

WINE PRODUCERS
  Australia .................................... 11
  California .................................. 12
  France (Burgundy) ......................... 16
  Germany (Rheingau) ....................... 19
  Italy ....................................... 19
  New Zealand ............................... 20
  Oregon ..................................... 20
  Washington .............................. 28

BOARD OF DIRECTORS ...................... 29

SPECIAL THANKS TO OUR FRIENDS ........ 30

TASTING NOTES ............................ 31
Welcome

Welcome to the 1989 International Pinot Noir Celebration! In what has become an annual event, winemakers and wine lovers from around the world have gathered again in Oregon, in celebration of our beautiful friend, Pinot noir.

Pinot noir is one of the world’s oldest and most noble wine varieties. It is also one of the most challenging, from grape to glass. Very few regions support its viticultural success. In the winery, too, it must be treated with unusual care, respect, and love by those who guide the grapes into wine.

The winemakers who have come for this celebration represent some of the finest vineyards and wineries of Australia, California, France, Germany, Italy, New Zealand, Oregon and Washington, and Oregon. We will have the opportunity to taste, explore, and enjoy Pinot noir from traditional areas as well as from the newest pioneering regions. The climates and soils of all these regions are as distinctive as the winemakers themselves, and their wines will reflect these differences.

We gather together this weekend not in competition, but in celebration of Pinot noir in all its beauty and diversity, from vine to wine. Welcome to a weekend of international friendship, food, wine, and fun . . . welcome to a world of Pinot noir!

PROGRAM 1989

FRIDAY, JULY 28

8:00-11:30 a.m. REGISTRATION
Renshaw Gallery (rear patio entrance)

8:00-10:00 a.m. CONTINENTAL BREAKFAST
Dillin Hall

11:30-12:15 p.m. CELEBRATION WELCOME
Melrose Hall KEYNOTE ADDRESS
Master of Ceremonies, David Lett, The Eyrie Vineyards, will welcome guests and introduce keynote speaker, Serena Sutcliffe.


12:30-1:45 p.m. MEET THE WINEMAKERS LUNCHEON, Dillin Hall
This lunch, designed by McMinnville’s nationally renowned chef, Nick Peirano, Nick’s Italian Cafe, will start our weekend of excellent food, wine and international friendship. Wines from the eight participating countries will be served.

Winemakers and representatives of the wineries participating in this year’s Celebration will be introduced by International Pinot Noir Celebration president, Ken Patton.

A NOTE ON WINE SERVICE DURING MEALS.
In the spirit of the Celebration we have chosen to place a variety of wines on each of the tables before guests are seated for meals. It is probable that each table will have a different selection of wines. We encourage each person to sample the wines at their table and then to exchange wines with neighboring tables, so that guests can taste as many wines as possible during each meal. Please remember that the quantity of wine from each region is proportionate to the number of wineries participating from that region. Please be considerate regarding those wines which are small in quantity and high in demand.
1:50-2:50 p.m. SYMPOSIUM ON WINE QUALITY AND DISTINCTION, Melrose Hall.
The effect of various Pinot noir clones (strains) on finished wines.

PANEL: Raymond Bernard, Regional Delegate Office Interprofessionel des Vins, Dijon, France; Barney Watson, Enologist Extension Specialist, Oregon State University, Corvallis, Oregon; Francis Mahoney, Carneros Creek Winery, Napa, California.

MODERATOR: Terry Casteel, Bethel Heights Vineyard, Salem, Oregon.
The panel will be asked to define “clone” and describe why clonal investigation is important to the growing and vinification of Pinot noir.

Each panelist will then speak briefly to the history of clones and circumstances that led to clonal investigation in their region.

As a prelude to the clonal tasting to follow, each panelist will discuss the effect of clonal selection on the flavor and aroma of the wines; and how significant this factor is in relationship to other variables such as soil, vintage, climate, canopy management and wine processing.

Raymond Bernard will give a brief introduction to the wines we will taste in the small group tastings to follow.

3:00-4:00 p.m. TASTING OF SELECTED 1988 PINOT NOIR CLONES (small groups) FROM BURGUNDY. Pinot noir clones #114, #115, #667, #777 and a blend of #375 and #392.

Tasting group A Graf Hall
Tasting group B Riley Hall (Fireside room)
Tasting group C Taylor Hall
Tasting group D Renshaw Hall (basement)

Please check your registration information to see which tasting room you will be seated in. Each participant will be a member of one of four smaller tasting groups. Each group will taste the same wines.

Winemakers will lead these groups in a tasting of wines made from six Burgundian Pinot noir clones. Audience participation and questions are encouraged.

4:00-5:30 p.m. FREE TIME
Relax before dinner or visit the information area in Renshaw Gallery for details about local sights and events.

5:30-7:00 p.m. PRE-DINNER TASTING OF THE 1987 PINOT NOIRS, Riley Hall, Fireside room and patio area
1987 Pinot noirs from Australia, California, France, Italy, New Zealand, Oregon and Washington will be poured by their winemaker or representatives in an open tasting.

7:00-10:00 p.m. THE GRAND DINNER, Dillin Hall

Our visiting guest chef, a master at Pinot noir food and wine matching, Michael Foley, Foley’s Restaurant, Chicago, Illinois, has designed this evening’s meal.

Among our dinner guests this evening are the five finalists of the 1990 International Pinot Noir Celebration Poster Competition. As a prelude to our meal the 1990 competition winner will be announced and presented his or her award by Portland Mayor, Bud Clark. Music by the Amici Trio will add to your evening’s enjoyment.

Serving as Maîtres d’Hotel to the International Pinot Noir Celebration are four knowledgeable staff people from two top Oregon restaurants. They have donated their time to insure our guests fine service. Please take a minute and get to know them.

Stephen Earnhart, Heathman Hotel
Don Francis, Heathman Hotel
Beverly Potts, Salishan Lodge
Ron Wolf, Heathman Hotel

SATURDAY, JULY 29
8:00-9:00 a.m. CONTINENTAL BREAKFAST, Dillin Hall
9:00-9:45 a.m. PINOT NOIR - FROM VINE TO WINE, Melrose Hall

PANEL: Gary Farr, Bannockburn Vineyards, Australia, and Jacques Seysses, Domaine Dujac, Burgundy.

MODERATOR: Marilyn Webb, Bethel Heights Vineyard, Salem, Oregon.

The 1986 and 1987 vintages from Bannockburn Vineyards and Domaine Dujac will be the focus of this symposium. Farr and Seysses will both discuss regional soil, climate, and vineyard practices
such as planting, spacing, fertilizing and harvest-
ing and their effects on the quality of the wines.

10:00-10:45 a.m. TASTING - FROM VINE
TO WINE, small groups.
Tasting group A  Graf Hall
Tasting group B  Riley Hall (Fireside room)
Tasting group C  Taylor Hall
Tasting group D  Renshaw Hall (basement)
Participants will be seated in the same tasting
groups as previously attended.
This tasting is a vintage comparison within each
region. The Bannockburn Vineyards, Australia, 1986
and 1987 Pinot Noir will be tasted. A wine
from a warm vintage will be compared with a
wine from a cooler season.
Three wines from Domaine Dujac will be tasted. A
1986 and 1987 Morey-Saint-Denis and a 1987 Clos
Saint-Denis. We will be tasting the differences
between a grand cru and a village appellation to
demonstrate the influence of soil and exposure on
the quality of the wines.

11:00-12:00 p.m. PINOT NOIR FOR SALE:
INQUIRE WITHIN, Melrose Hall
PANEL: Alex Sebastian, The Wooden Angel Restau-
rant, Beaver, Pennsylvania; Mark Savage,
Windrush Wines, Gloucester, England; David
Rosengarten, Editor, Wine and Food Compan-
ion, New York, NY; Albert Hotchkin, Jr., Burgundy
Wine Company, New York, NY.
MODERATOR: Nancy Ponzi, Ponzi Vineyards,
Beaverton, Oregon.
Nancy Ponzi will introduce the panelists and
briefly describe the current state of Pinot noir
marketing. Each of the panelists will be asked to
address the question —“How and why am I suc-
cessful at selling Pinot noir?”
The audience will have an opportunity to ques-
tion or comment on the panelists’ views.

12:00-1:00 p.m. THE INTRIGUING PINOT
NOIR: FOOD AND WINE MATCHING, Dillin
Hall
MODERATOR: Carol Adams, Adams Vineyard
and Winery, Portland, Oregon.
SPEAKER: Chef, Michael Foley, Foley’s Restau-
ant, Chicago, Illinois, has designed a simple food
and wine matching seminar to illustrate which
foods are best served with Pinot noir.

Guests each will be served a small tray prepared
with a variety of food samplings to taste with
Pinot noir.
1986 Pinot Noir, Bouchaine Vineyards, Carneros,
(Napa Valley, CA); and 1983 Pinot Noir, Rex Hill
Vineyards, Dundee Hills Vineyard, (Dundee, OR).

1:00-2:00 p.m. LUNCH: AFTERNOON
DELIGHTS, Dillin Hall
Guests will remain at their seats and proceed
immediately into a light lunch designed by
Michael Foley.

2:15-3:15 p.m. WHAT’S PINOT NOIR SUPPOSED
TO TASTE LIKE ANYWAY? Melrose Hall
PANELISTS: Phillipe Senard, Domaine Comte
Senard, Burgundy, France; Dr. Andrew Pirie,
Pipers Brook Winery, Tasmania, Australia; Richard
Graf, Chalone, Inc., San Francisco, California;
David Adelsheim, Adelsheim Vineyard, Newberg,
Oregon.
MODERATOR: Susan Sokol Blosser, Sokol Blosser
Winery, Dundee, Oregon.
Panelists will discuss their views of what Pinot
noir should taste like, as well as how they handle
the grapes in the winery to achieve their ideal.
Panelists will illustrate these points in the tasting
that follows.

All guests will proceed to Dillin Hall for this large group
tasting.

3:30-4:30 p.m. BLIND TASTING: BOTTLING A
VISION, Dillin Hall
The panelists have selected four wines to illu-
strate special qualities of their Pinot noir. The
panelists will identify one or two qualities charac-
teristic of their wine, but will not identify their
wine until guests have had an opportunity to
taste and attempt to identify the wines them-
selves.

4:30-5:30 p.m. FREE TIME

5:30-7:00 p.m. PRE-DINNER TASTING OF THE
1986 PINOT NOIRS, Riley Hall, (Fireside room
and patio)
The 1986 Pinot noirs from Australia, Burgundy,
California, Germany, Italy, New Zealand, Oregon
and Washington will be poured by their repre-
sentative(s) in an open tasting.
7:00-10:00 p.m. A TRADITIONAL NORTHWEST FEAST: THE INDIAN SALMON BAKE, Oak Grove (in front of Melrose Hall).

This traditional Indian Salmon Bake will be held amidst the oak trees on the lawn in front of Melrose Hall. A selection of international wines and Bridgeport Ale, brewed in Portland, Oregon, will be served as a complement to this gourmet feast. Leroy Anderson’s Big Band sounds will make you want to move your feet, and a dance floor has been laid on the lawn with just this purpose in mind. You won’t want to let the evening get away without taking a ride in a horse-drawn carriage.

SUNDAY, JULY 30

10:00-11:30 CHAMPAGNE BRUNCH — A SPARKLING FINALE, Melrose Hall

SPEAKER: Serena Sutcliffe, M.W., will speak on the many characteristics and qualities of champagne. Her recently published book, *Champagne*, (Simon and Schuster) was the *Decanter Book of the Year, 1988* and is available for purchase in the registration area.

Chef, Greg Higgins, B. Molloch /Heathman Bakery and Brewpub has designed and prepared this festive, mid-morning meal around an exciting selection of Veuve Clicquot Champagnes.

**THE CHAMPAGNES:**
- Veuve Clicquot Yellow Label
- Veuve Clicquot Gold Label 1982
- Veuve Clicquot Rose 1979

Veuve Clicquot Ponsardin, Reims, France, is represented by Mireille Guiliano, U.S. spokesperson and senior vice president of communications and marketing. Clicquot, Inc., and Ms. Guiliano will present Celebration guests a unique opportunity to taste three Champagnes in the Veuve Clicquot line.

The House of Clicquot is best known for its YELLOW LABEL non-vintage, brut Champagne. The GOLD LABEL vintage, is made only in small quantities in years declared a vintage and reflects Clicquo’s top vineyards and exceptional harvests. The third wine we will be tasting, the CLICQUOT ROSE, is a vintage Champagne and the house specialty since the 1770s.

Master of Ceremonies, David Lett, The Eyrie Vineyards, will extend farewells to our guests.

*We’ll see you next year on July 27, 28, 29, 1990!*
Honored Guests

Carol Adams

Winemaker and co-owner of Adams Vineyard and Winery, Carol Adams is a woman with her finger in many pots. A painter by education, she owned a wine shop with her husband Peter, ran her own cooking school in Portland for several years, and is a published food writer. In recent years Carol traded her chef’s toque for a wine thief and learned winemaking with the same boundless enthusiasm she learned painting and cooking.

David Adelsheim

David Adelsheim and artist-wife Ginny, began planting their 18-acre vineyard outside Newberg, Oregon, in 1972. Their first estate wines were made in 1978. Adelsheim is an experimenter both in the vineyard and winery. He wrote the papers to earn the Willamette Valley and Umpqua Valley federal recognition as appellations of origin and has spent years trying to get new clonal material into Oregon from Europe. A champion of cool climate varietals, particularly Pinot noir, he is also recognized as one who brings together people from all over the globe to share ideas on making better wines.

Raymond Bernard

A resident of Dijon for 34 years, Raymond Bernard is a graduate of the Higher National Agricultural School of Montpellier and is regional delegate for the Office Nationale Interprofessionnel des Vins. Through this office, his duties include control of the production and sales of vine plant material, development of wine markets, and general viticultural policy for a region encompassing Alsace, Burgundy, Champagne, Franche-Comte and Lorraine. In addition, he is professor of viticulture at Lycee Viticole in Beaune.

Susan Sokol Blosser

Co-owner of the Sokol Blosser Winery in Dundee, Oregon, Susan Sokol Blosser left her position as a college instructor to manage vineyards for the winery. Susan is a graduate of Stanford University, California, has served two terms on the Dayton School Board and is the Vice President of the International Pinot Noir Celebration. She has been featured in PROFILES OF OREGON WOMEN and is Yamhill County’s regional delegate to the Oregon Tourism Alliance.

Terry Casteel

Co-owner and winemaker for the family-owned Bethel Heights Vineyard near Salem, Terry Casteel has a Ph.D. in counseling psychology and was an academic before he was a vigneron. He is co-founder of the North Willamette Wine Technical Group and co-editor of the Oregon Wine Advisory Board Research Report.

Bud Clark

Portland Mayor, Bud Clark, recently has been re-elected to serve a second term as Portland’s mayor. Clark is a long time resident of Portland and attended school there from the elementary grades through college. He is the owner of several businesses in the city, and his tavern, The Goose Hollow Inn, is a local hangout for young lawyers, politicians and other movers and shakers.

Gary Farr

Melbourne, Australia-born winemaker Gary Farr is the son of a non-wine drinking printer. He studied and completed with distinction the Wine Production and Marketing Diploma at Roseworthy Agricultural College in South Australia. After working for a prominent Melbourne wine merchant for a year, he went to work for Taltarni Vineyard in 1977. In 1978 he helped Stuart Hooper, owner of Bannockburn Vineyards, establish a 50-acre vineyard and since then has concentrated on development of premium quality Pinot noir and Chardonnay at the small vineyard and winery.
Richard Graff

Dick Graff is founder of Chalone Vineyards in California and now heads Chalone, Inc., the organization which owns Chalone, Edna Valley Vineyards, Acacia and Carmenet. A born marketer, Graff several years ago orchestrated a successful public stock offering for Chalone. He has built a remarkable mystique and an almost cult following for Chalone's Pinot noirs and Chardonnays.

Mireille Guiliano

Senior Vice President, Communications and Marketing of Clicquot, Inc. Guiliano was born and raised in France among a family of chefs and restauranteurs. She was educated in Paris, where she studied languages at the Institut Superieur d’Interpretariat et de Traduction. She first came to the States as an exchange student in Boston and currently lives in Manhattan with her husband. Prior to coming to Clicquot, Inc., she spent five years as a director of the Champagne News and Information Bureau, the educational arm in the U.S. for the Champagne industry.

Albert L. Hotchkin, Jr.

A refugee from advertising, management consulting and financial publishing, Al Hotchkin founded Tastings Restaurant and the International Wine Center in New York City in 1982. IWC has grown into the nation’s largest wine school, known for its benchmark consumer, trade and press tastings. Hotchkin sold Tastings in 1988 and opened the Burgundy Wine Company, the first retail operation in the United States to specialize in Pinot noir. He spends several weeks yearly in Burgundy.

David Lett

Known in some circles as “Papa Pinot” and in others “the Reverend,” David Lett is founding patriarch of the Oregon Pinot Noir industry. He and his wife Diana began planting their Dundee Hills vineyards in 1966 and made their first wines in 1970. Lett was recipient of the Cook's Magazine “Who's Who in American Cooking” award in 1987 for his wines’ contributions to the American culinary scene.

Francis Mahoney

Founder, owner and winemaker of Carneros Creek Winery located in the Carneros district bridging southern Napa and Sonoma counties. Francis Mahoney was one of the first to recognize this region as an exceptional place to grow Pinot noir. Mahoney’s clonal research with Pinot noir vines began in 1975 and involved 20 different clones.

Kenneth Patton

Ken Patton is president of the International Pinot Noir Association and was instrumental in the creation of the first International Pinot Noir Celebration in 1987. Educated at Purdue and Stanford Universities, Patton hails from Indiana. He is general manager of the Hewlett Packard’s Cardiology Business Unit in McMinnville.

Andrew Pirie

In 1972, Andrew Pirie carried out a feasibility study at the University of Sydney, in which scientific methods were used to locate a region in Australia which could best produce “European-style” wines. Not only did the study find the site that became Pipers Brook Vineyard, but it helped Pirie obtain Australia’s first Ph.D. degree in viticulture. Today, Dr. Pirie is generally acknowledged to be one of Australia’s most learned viticulturalists.

Nancy Ponzi

Nancy Ponzi with her husband, Richard, is owner of Ponzi Vineyards. The Ponzis founded their estate near Portland, Oregon, in 1970 and are recognized as leading producers of Oregon Pinot noirs. A founding member of the Portland Culinary Alliance, Nancy is active in both the food and wine scene. The Ponzis own Bridgeport Brewery in Portland, and rumor has
it Nancy is responsible for the brewpub’s wickedly delicious pizzas.

David Rosengarten
A former college drama professor, David Rosengarten, discovered the delicious world of wine and food when he and his wife moved to New York City so she could pursue an acting career. Founder and co-owner with Joshua Wesson of the bi-monthly magazine *The Wine & Food Companion*, Rosengarten is known for his exacting opinions on wine and food combinations. His recipes and food articles have been published in *Bon Appetit*, *The Wine Spectator*, and *Food & Wine* among others.

Mark Savage
Mark Savage received a Master of Arts degree in 1971 after studying the classics at University College, Oxford, England. Not insignificantly, he was also President of Oxford’s Wine Circle and a member of the university’s undefeated wine tasting team. He entered the wine trade in 1971 and later established Windrush Wines, specializing in single estate wines from Europe and the U.S. He was the first to import Northwest wines to the United Kingdom, and in 1987 received the Ruinart Champagne Bursary for a major research project on the development of the Northwest industry. His recent book, *The Red Wines of Burgundy*, was published in 1988.

Alex Sebastian
The wine world said it couldn’t be done, but several years ago Alex Sebastian turned the extensive wine list of his Pittsburgh-area restaurant, The Wooden Angel, into an all-American list. Since then, The Wooden Angel has been written up in magazines ranging from *Fortune* to *Connoisseur*. In 1987, the restaurant won *The Wine Spectator*’s coveted Grand Award for one of “the world’s best wine lists.” Sebastian, an avid Pinot noir lover, is founding member of the Society of American Cuisine and is on the board of directors of the Society of Wine Educators.

Serena Sutcliffe
Serena Sutcliffe, MW, is an international wine consultant, bon vivant, and author of five books on wine. Her most recent book, *Champagne -The History and Character of the World’s Most Celebrated Wine* (Simon & Schuster, 1988) was voted DECANTER BOOK OF THE YEAR in 1988. Other volumes include *The Pocket Guide To The Wines of Burgundy*, DECANTER MAGAZINE’S WINE BOOK OF 1986. She is a regular broadcaster on both sides of the Atlantic, contributes to publications in the United Kingdom, United States, France and Switzerland, and is a permanent lecturer at the Christie’s Wine School in London.

Jacques Seysses
Jacques Seysses got his start in wine “because my father was a wine fanatic.” The family owned a large biscuit company which was sold to Nabisco in 1961. Jacques became Nabisco’s marketing manager in France, but his heart was in Burgundy where he and his father had purchased the rundown Domaine Graillet in Morey-St.-Denis. The winery became Domaine Dujac, and from 1968 to 1973 Seysses ran the winery and worked his job in Paris. With Domaine Dujac well established, its wines greeted with rave reviews in France and abroad, Seysses left his Paris job in 1973 to become a full time vigneron.

Philippe Senard
Winemaker at the venerable Domaine Daniel Senard in the village of Aloxe-Corton, Philippe Senard represents the new generation of Burgundian winemakers. Senard and his family operate their winery out of a 13th century cellar and tower built by the monks of the Abbaye de Ste. Marguerite. Senard took over the family winery in 1971 following completion of a two-year “technicien superieur” enology
and viticulture course at Lycee Viticole in Beaune. Domaine Daniel Senard is known for its long-lived, well-balanced reds.

Barney Watson
Barney Watson, enologist extension specialist and instructor for Oregon State University’s Food Science Department, came to Oregon in 1976 and joined OSU’s enology and pilot plant project. He has been involved in preliminary research work on Pinot noir clones in Oregon since the research sites were planted in 1979. He has a Master’s degree in enology from University of California, Davis, and worked in the California wine industry before coming to Oregon. Watson is also co-owner/winemaker of Tyee Wine Cellars, Corvallis, Oregon.

Marilyn Webb
Marilyn Webb is partner and co-owner of the family-owned Bethel Heights Vineyard near Salem since the business was founded in 1977. Before that, she was an administrator of student affairs at University of Washington. A former chair of the Oregon Wine Advisory Board, Marilyn chaired the board’s research committee for two years. She was on the Oregon Winegrowers Association board for four years and edited the 1983 edition of OWA’s Grape Growers Guide. She is Business and Marketing Manager for the winery.

Chefs
Michael Foley
Chef and food columnist Michael Foley opened his first restaurant, Printer’s Row, in Chicago in 1980. A year later, he scandalized his beef and potato-eating clientele with a style of cuisine new to Chicago. Tantalizing dishes featured fresh, regional products served in-season with creative combinations Chicagoans just hadn’t seen before. Soon, Printer’s Row was one of the city’s hottest food spots. Foley is a founding member of the American Institute of Wine and Food, contributor to Cook’s Magazine and the Chicago Sun-Times, and co-owner and operator of Foley’s Restaurant in Chicago.

Greg Higgins
A regular contributor to the International Pinot Noir Celebration’s culinary success, Chef Higgins trained with master chefs in the United States and Italy prior to his stint as executive chef at the Portland Heathman Hotel. A transplanted New Yorker and avid bicyclist, Greg has his feet firmly planted in the Northwest. At present, Higgins presides over the kitchens of the B. Molloch/Heathman Bakery and Brewpub, known for its eclectic approach to Northwest cuisine and potables.

Nick Peirano
Dispensing local wisdom and traditional Italian flavors to a generation of Oregon winemakers, Nick Peirano is a wine country fixture without equal. When he moved to McMinnville from the Bay Area 13 years ago, Peirano filled the need for a reliable, classy, yet casual place for winemakers to take their families and guests to show off the local wines. Active in the community, Peirano sponsors several jazz concerts in his restaurant yearly and is a founding member of the International Pinot Noir Celebration Board of Directors. This is his third year as head chef of the celebration.

Musicians
Amici Trio
This Portland jazz trio is composed of Marion Fouse on the harp, Herman Jobelman on bass and Sammy Piazza on the violin. Marion Fouse received her education from Marylhurst College, and the University of Portland, Oregon. She studied in France; and among many other accomplishments, taught music in the Portland public schools for 30 years. Sammy Piazza also was educated in Portland. He studied violin and trumpet with master
teacher, Ferdinand Sorenson. He played with the Portland Symphony Orchestra for many years and has recently retired from teaching in the Portland public schools. Herman Jobelman, has studied music in the U.S. and abroad. He has been performing with the Metropolitan Opera National Company as principal bass for the past several years. He is the manager for two orchestras at present.

Leroy Anderson’s Big Band

This band is recognized by critics and professionals as the “very best working, professional band” in the Northwest. Anderson’s music is often described as “a little bop, a little rock, a little swing and a lot of fun!” Anderson originally studied music in Portland and then took to the road with the Tex Beneke Band following his tour in the Marine Corps. He has performed live, in the theatre, on TV and radio in all but four states. His talents and trombone continue to keep him busy with the Ice Capades, Broadway Shows that appear in Portland, the Oregon Symphony, the Pops Orchestra, the Rose Festival and many other group events.

Deb Johansen, flute
Malcolm Johnstone, guitar

Deb Johansen and Malcolm Johnstone combine more than 25 years of musical experience to bring new age music to audiences. Deb Johansen trained as a classical flutist starting at the age of 7 and minored in musical performance at Linfield College. She has completed one album of flute and piano duets and performs regularly throughout the Northwest. Malcolm Johnstone is a graduate of the San Francisco Conservatory of Music. He describes himself as a recovering classical guitarist who has gone beyond the traditional guitar repertory with original arrangements and compositions. He has recorded two solo guitar albums and is currently finishing a set of original guitar solos. Deb and Malcolm have performed together for three years in Yamhill County.

Wine Producers
AUSTRALIA

BANNOCKBURN VINEYARDS
Midland Highway, Bannockburn, Victoria, 3331
Australia
Represented by Gary Farr

Established in 1974 by Stuart Hooper, Bannockburn Vineyards is situated 25 km north of Geelong, Victoria, Australia. The project grew from a hobby in 1974, to a commercial venture by 1979. The bird on the label is the Helcian Bird of Greek mythology. It has been associated with the wine industry in Geelong for 100 years.

MOUNT MARY VINEYARD
Coldstream West Road, Lilydale, Victoria 3140
Australia
Represented by John and Marli Middleton

In 1957, John and Marli Middleton planted a small vineyard three miles south of Mount Mary’s current location. This marked the rebirth of viticulture in Australia’s Yarra Valley, north of Melbourne, which had been a center of the wine industry in the 19th century. The Middleton family now has 20 acres of vines. In addition to Pinot noir, the winery is known for its “Cabernets” (a blend of four red Bordelais varieties), its “Sauvignon” (with Sauvignon blanc, Semillon, and Muscadelle), and a Chardonnay. Only 2,000 cases of wine are released each year.

PIPERS BROOK VINEYARD
Pipers Brook via Levrina, Tasmania 7254
Australia
Represented by Dr. Andrew Pirie

The hilly site for Pipers Brook Vineyard is on the north side of the island of Tasmania, near the city of Launceston. Its 26 acres have been closely planted in roughly equal amounts of Pinot noir, Chardonnay, Cabernet Sauvignon, Riesling, and Gewurztraminer. Much study has
been focused on finding the right hillside and soil for each variety. Evidence of the seriousness of their vineyard operation is Dr. Pirie’s over-the-row tractor (the only one in Australia) and the unusual summer-hedging of the vines in the French manner. In a typical year, Pipers Brook produces about 5,000 cases of wine.

CALIFORNIA

ACACIA WINERY
2750 Las Amigas Road, Napa, CA
Represented by Larry Brooks

Acacia, owned by Chalone, Inc., was founded in 1979. It produces approximately 30,000 cases per year, almost exclusively Chardonnay and Pinot noir. Much of the Chardonnay is estate grown on their 50 acres of vineyard. The Pinot noir is purchased from neighboring vineyards in the Carneros region, north of San Francisco Bay.

AU BON CLIMAT
2625 Highway 135, Los Alamos, CA 93440
Represented by Adam Tolmach and Helen Hardenbergh

Au Bon Climate is owned by Jim Clendenen and Adam Tolmach, who together share in the winemaking responsibilities. Their first vintage was produced in 1982. Annual production is 12,000 gallons. Most of their Pinot noir and Chardonnay grapes are purchased from Santa Barbara vineyards. In 1985, they produced Pinot noir from grapes grown in Oregon’s Willamette Valley, as well.

BOUCHAINE VINEYARDS
1075 Buchli Station Road, Napa, CA 94558
Represented by John and Roberta Montero

Bouchaine Vineyards was founded in 1980 on a 38-acre site in the Carneros region of the Napa Valley. The estate was founded in 1899 as the Garetto Winery and Vineyards. Extensive renovation and restoration began in 1981 under the new ownership. Bouchaine presently produces 4,000 cases of Pinot noir and 12,000 cases of Chardonnay per year.

CARNEROS CREEK WINERY
1285 Dealy Lane, Napa, CA 94559
Represented by Francis Mahoney and Melissa Moravec

Carneros Creek Winery, founded in 1972, made the first wine under the Carneros appellation. Owned by Francis Mahoney, the winery presently produces 60,000 gallons per year. The vineyards, now totaling 40 acres, are the site of an extensive Pinot noir clonal research planting begun in 1975.

CLOS du VAL
PO Box 4350, Napa, CA 94558
Represented by Krimo Souilah and Bernard Portet

Founded in 1972, Clos du Val has grown to over 245 acres of planted vineyards in two regions of the Napa Valley. Winemaker Bernard Portet has brought from France a decidedly French approach to winemaking. Seven wine varietals are produced each year and a total of 145,000 gallons.

IRON HORSE VINEYARDS
9786 Ross Station Rd., Sebastopol, CA 95472
Represented by Forrest Tancer and Joy Sterling

Iron Horse was started by the dynamic trio of Forrest Tancer and Audrey and Barry Sterling in 1978. The Sterling’s daughter, Joy, joined the team three years ago. Planting of Iron Horse vineyards began as early as 1970 and now totals 185 acres. Sixty-three of those acres are planted to Pinot noir. Other varieties produced include Chardonnay, Cabernet and Sauvignon Blanc. At present the winery produces a total of 75,000 gallons of wine per year.
ROBERT MONDAVI WINERY
7801 St. Helena Hwy., Oakville, CA 94562
Represented by Phil Freese
Robert Mondavi founded his winery in 1966 with his son, Michael, and was later joined by his second son, Timothy and daughter Marcia. The winery is a wholly-owned family enterprise. The Mondavi winery has led the industry in technical research, consumer education and marketing.

MARK WEST VINEYARDS
7000 Trenton-Healdsburg Rd, Forestville, CA 95436
Represented by Norman Yost and Nancy Foster
Mark West Vineyards is located in the Russian River Valley which is noted for its cool summer evenings and morning fog. Planting in the vineyards began in 1974 and the winery began its first production in 1976. Owners Bob and Joan Ellis have a total of 60 planted acres at present and produce 45,000 gallons per year.

NEWLAN VINEYARDS & WINERY
5225 St. Helena Hwy, Napa, CA 94558
Represented by Bruce and Jonette Newlan
The Newlans began planting their 30 acres of vineyards in 1967 and started production in the winery in 1980. Since that time their Pinot noirs have been consistent award winners across the U.S. The winery presently produces 12,000 gallons per year.

SAINTSBURY
1500 Los Carneros Avenue, Napa, CA 94559
Represented by David Graves and Elizabeth McKinne
General partners and winemakers, David Graves and Richard Ward, founded their winery in 1981 and completed their modern facility in 1983. The winery derives its name from George Saintsbury, a Victorian literary critic and author best known for his volume, *Notes On A Cellar Book*. Annual production is 38,000 gallons which is half Pinot noir and half Chardonnay, grown in the Carneros region.

SANTA BARBARA WINERY
202 Anacada Street, Santa Barbara, CA 93101
Represented by Bruce McQuire
Founded in 1962, Santa Barbara Winery is the oldest producing winery in Santa Barbara County. In 1972, their Laford Vineyard was established in the cool micro-climate of the lower Santa Inez Valley, approximately 18 miles from the Pacific Ocean. The winery is located two blocks from the beach. Their first Pinot noir from this vineyard was produced in 1986. The winery's present production is about 60,000 gallons per year.

ROBERT STEMMLER WINERY
3085 Lambert Bridge Road, Healdsburg, CA 95448
Represented by Robert Stemmler
Established in 1977, Robert Stemmler Winery now produces 20,000 gallons per year of which 13,000 gallons is Pinot noir. The wine is produced from six different Sonoma County vineyards. Robert Stemmler was born in Germany and moved to California in 1961.

ROBERT SINSKEY VINEYARDS
6320 Silverado Trail, Napa, CA 94558
Represented by Robert Sinskey
The Sinskey family selected the southern Los Carneros region for their first Pinot noir vineyard because of its soil, climate and coastal location, and began planting in 1982. In 1988, 72 additional acres were planted in the northern Carneros region. Although Pinot noir is their first love, Sinskey also produces Merlot, and Chardonnay.

WILD HORSE WINERY
PO Box 638, 85B Templeton Road, Templeton, CA 93465
Represented by Rodolfo Callado and Susan White
The wines of Wild Horse Winery made their debut in 1986. The winery was bonded as the Santa Lucia winery in 1983 and changed its name in 1987. The 25 acre vineyard was established in 1981 and is planted to Chardonnay and Cabernet Sauvignon. Pinot noir and other grapes are purchased from vineyards in San Luis Obispo and Santa Barbara Counties.

FRANCE (Burgundy)

DOMAINE DE L'ARLOT
Premeaux, 21700-Nuits-St.-Georges, France
Represented by Jean-Pierre de Smet

Situated in the heart of Burgundy, in the Cote de Nuits, the Domaine de l’Arlot was previously known under the name of Domaine Belin. In 1987, the Groupe AXA purchased the buildings, grounds, and vineyards, which are located in the village of Premeaux, 2 km south of the city of Nuits-St.-Georges. M. de Smet was installed as the general manager. The estate owns two Premier Cru vineyards in their entirety, Clos des Forets Saint-Georges and Clos de l’Arlot (the enclosed vineyard after which the domaine was named). In all, there are 33 acres of vines, all Pinot noir except 2½ acres of Chardonnay and Pinot Beurot.

DOMAINE SIMON BIZE & FILS
21420 Savigny-les-Beaune (France)
Represented by Patrick Bize

This family estate in Savigny, passed from father to son for 150 years. It was enlarged to its present size of 12 ha (31 ac) by Simon Bize. His son, Patrick, took over the operation of the winery in 1977. The Bize wines are not typical Savignys — rather, they emphasize the great differences in geography of the village. The grapes are fermented, usually with all the stems, for over two weeks, and the percentage of new barrels is high. The barrels are made from oak selected and aged by the domaine itself.

DOMAINE DUJAC
7, rue de la Bussiere, Morey-St.-Denis, 21220 Gevrey-Chambertin (France)
Represented by Jacques and Rosalind Seysses

Domaine Dujac consists of 11 ha (27 ac) of Pinot noir vineyards in the midst of the Cote de Nuits. The wine is sold under ten appellations, including 5 “grands crus,” and has such an extraordinary reputation that it is hard to believe that the firm was only created in 1968, just in time for the disastrous harvest of that year. Many of the traditional techniques of Burgundy have been retained: for example, the winery has no crusher/stemmer, and racking and bottling are done by air pressure or gravity.

DOMAINE JACQUES GERMAIN
Chateau de Chorey-les-Beaune, 21200 Beaune (France)
Represented by Francois Germain

This domaine was founded at the turn of this century by the late grandfather of the current owner. Its wines were sold in barrel to a negociant firm belonging to the same family until 1970, when the businesses were separated. The Germains currently own 17 ha (37 ac) of vineyard, including the 2 ha (5 ac) surrounding the rebuilt 13th century chateau pictured on their label.

DOMAINE JEAN-PHILIPPE MARCHAND
21220 Gevrey-Chambertin, France
Represented by M. & Mme. Jean-Philippe Marchand

The Marchand estate consists of 20 acres in Gevrey-Chambertin, Morey-St.-Denis, and Charmolle-Musigny. To quote Robert Parker, “Jean-Philippe Marchand is a member of the younger generation of winemakers in Gevrey-Chambertin. A bearded man in his early thirties, Marchand made very good 1986’s. In fact, I predict he will be one of the up and coming...
stars of Burgundy. No filtration has been done at the Marchand estate starting with the 1986 vintage." The Marchands welcome visitors to their ancient winery, which features a magnificent 15th century press.

DOMAINE DANIEL SENARD
Aloxe-Corton, 21420 Beaune (France)
Represented by Philippe Senard

The 13th century cellars of Domaine Senard were built by the monks of the Abbaye de Ste. Marguerite and were forgotten until Philippe’s father actually fell through their roof. Philippe is a sixth generation vigneron. Prior to assuming responsibility for the domaine in 1971, he completed the two-year "technician superieur" course in viticulture and enology at the Lycee Viticole in Beaune. The 9 ha (22 ac) domaine was largely replanted in 1945.

A & P DE VILLAINE
Bouzeron, 71150 Chagny, France
Represented by Aubert de Villaine

This estate belongs to one of the co-directors of the Domaine de la Romanee Conti, Aubert de Villaine, and his American wife, Pamela. They purchased this property in Bouzeron, a town south of the Cote de Beaune in 1972. It included a 17th century house, an old winery and cellar, and 16 acres of vines, all in need of much work. Today, the vineyard has grown to over 50 acres and the winery produces 8,000 cases per year. In addition to two Pinot noir wines, the de Villaines produce a Chardonnay, a Rose de Pinot noir (in some years), and an Aligote de Bouzeron (an appellation recognizing the historic and unique qualities of this grape variety when grown in their town).

FRANCE (Champagne)

VEUVE CLICQUOT INC.
717 Fifth Ave., New York, NY 10022
(Champagne Reims, France)
Represented by Mireille Guiliano

Founded in 1772, the House of Clicquot is today one of the largest and most prestigious of France’s Champagne firms. More than 20 million bottles of Champagne are aging in its cellars constructed in Reims about 2,000 years ago, and its vineyards spread throughout the top areas of the Champagne regions. The firm is named for the Grande Dame of Champagne, La Veuve Clicquot (Veuve means the widow), who developed the process known as remuage or riddling. Madam Clicquot was determined to carry out her husband’s dreams when left a widow at age 28. Along with a handful of competent associates, she continued to improve the quality and reputation of Clicquot wines throughout the world.

GERMANY (Rheingau)

WEINGUT AUGUST KESSELER
Lorcher Strasse 16, 6220 Rudesheim-Assmannshausen, West Germany
Represented by August Kesseler

August Kesseler owns 7.5 ha (19 ac) of vines—2.5 ha of Riesling in the town of Rudesheim and 5 ha in Assmannshausen, Germany’s most famous site for growing Pinot noir. However, Herr Kesseler’s Spatburgunder wines are not typical German reds. The production methods have more in common with those of Burgundy than those of his neighbors. Kesseler’s winery was built into the vertical slate cliffs of Assmannshausen in 1792, and some of his Pinot vineyards are actually planted on the roof of the winery.

ITALY

AZ. AGR. CA’ DEL BOSCO
Via Case Sparse 11, 25030, Erbusco, Brezcia, Italy
Represented by Maurizio Zanella and Brian Larky

Located in Lombardy, Italy, between Milan and Verona, in the Franciacorta appellation, the
estate vineyard of Ca’ del Bosco produced its first experimental Pienero (Pinot noir) in 1983. Their first commercial release Pienero came two years later. This small, family-owned winery, has 53 hectares of vineyard. Fifty percent of their total wine production is in sparkling wines. This twenty year-old, avant-garde Italian winery also produces a Cabernet blend and a Chardonnay blend.

NEW ZEALAND

MARTINBOROUGH VINEYARD
Princess Street, PO Box 85, Martinborough, NZ
Represented by Larry McKenna
Martinborough Vineyard was founded by a small partnership in 1980. Planting began that year and by 1985, a 6 hectare (15 acre) vineyard had been developed and planted to Chardonnay, Sauvignon blanc, Gewurtztraminer, Pinot noir and Riesling. The winery was completed in 1985 in time for their first crush. The winery is located in the Martinborough district at the southern end of New Zealand’s North Island.

OREGON

ADAMS VINEYARD WINERY
1922 NW Pettygrove Street, Portland, OR 97209
Represented by Peter and Carol Adams
The Adams began their venture in 1976 with the planting of their 18-acre vineyard near Newberg in Yamhill County. Their first vintage was 1981. Adams winery was completed in 1985 and is one of two wineries located in the city of Portland. Annual production is 10,000 gallons, mostly Pinot noir and Chardonnay.

ADELSHEIM VINEYARD
22150 NE Quarter Mile Lane, Newberg, OR 97132
Represented by Ginny and David Adelsheim
David and Ginny Adelsheim began planting their 18-acre vineyard on Chehalem Mountain near Newberg in 1972. They produced their first wines in 1978 in the basement of their home. A larger winery was completed in 1982. Annual production currently hovers around 33,000 gallons. The distinctive labels by Ginny contain portraits of friends and family who contributed to the development of the vineyard. An additional 77 acres were purchased recently and planting began this year.

AMITY VINEYARDS
18150 Amity Vineyards Road SE, Amity, OR 97101
Represented by Myron Medford and Janis Checchia
Owners, Janis Chechich, Ione Redford and her son, Myron Redford, began production at their winery in 1976. The first of their 15-acre vineyard was planted in 1970. Myron also is known in the Northwest for his nouveau-style Pinot noir and his dry Gewurztraminer. Amity produces 24,000 gallons per year.

ARTERBERRY WINERY
905 E. 10th St., McMinnville, OR 97128
Represented by Fred Arterberry
Arterberry Winery was established in 1979 by the Arterberry family. At present the winery produces 14,000 gallons per year. Varieties include Chardonnay, White Riesling, Pinot noir and Pinot blanc. Arterberry also produces a sparkling wine using traditional champagne methods. The winery is located near downtown McMinnville.

BETHEL HEIGHTS VINEYARD
6060 Bethel Heights Rd., NW, Salem, OR 97304
Represented by Ted and Terry Casteel, Marilyn Webb and Pat Dudley
The Casteel brothers and their wives, acquired their property in the Eola Hills, northwest of Salem in 1978. There were 14 acres of young vines already planted on the property. Today, their vineyard covers 52 acres. The winery was officially opened in 1984, and has grown to an annual production of 7,500 cases.
BRIDGEVIEW VINEYARDS
4210 Holland Loop Rd., Cave Junction, OR 97523
Represented by Robert Kerivan and Laurent Montalieu
Bridgeview Vineyards is located in the southern Oregon coastal mountains in an area known as the Illinois Valley. Planting of the 74 acres of vineyard began in 1980 and wine production began in 1986. The winery produces 70,000 gallons per year and is owned by Robert and Lelo Kerivan and Ernie Brodie. Varieties produced include Pinot noir, Chardonnay, Riesling and Pinot gris.

CAMERON WINERY
8200 NE Worden Hill Rd., Dundee, OR 97115
Represented by John Paul and Bill Wayne
Cameron winery began in a small warehouse in McMinnville, in 1984. Inspired by a partnership with Dundee Hills grape grower, Bill Wayne, a new winery was built above the city of Dundee in 1987. Cameron produces 7,000 gallons annually. A total of 20 acres of vineyards are planted at two sites.

COOPER MOUNTAIN VINEYARDS
Rt. 3 Box 1036, Beaverton, OR 97007
Represented by Robert and Corrine Berg Gross
Cooper Mountain, an extinct volcano site overlooking the Tualatin Valley, is the home of this 53-acre vineyard and winery. Planting began as early as 1978 and the winery began production almost ten years later. The Cooper family homesteaded this property in 1865. The winery produces Pinot noir, Pinot gris and Chardonnay. Production is limited to 2,000 cases annually.

ELK COVE VINEYARDS
27751 NW Olson Rd., Gaston, OR 97119
Represented by Pat and Joe Campbell
Elk Cove Vineyards was founded by the Campbells in 1977 and named for the elk which migrate to the area each spring. This 45-acre vineyard and the winery are located outside of Gaston in the foothills of the Coast Range. For the convenience of visitors, they also have a tasting room in Dundee. Annual production is 30,000 gallons.

EVESHAM WOOD VINEYARD /
REDHAWK VINEYARD
2995 Michigan City Ave. NW, Salem, OR 97304
Represented by Russ Raney and Tom Robinson
Evesham Wood Winery derives its name from a picturesque orchard region in England, Evesham’s Vale. The recently completed winery produces wines for both Evesham Wood and the neighboring Redhawk Vineyard label. Production began in 1986 and totals 3,000 gallons per year. The two vineyard sites total 13 acres and are located in the Eola Hills near Salem.

THE EYRIE VINEYARDS
935 East 10th Street, McMinnville, OR 97128
Represented by David and Diana Lett
The Eyrie Vineyards is the oldest producing vinifera vineyard in the Willamette Valley. David and Diana Lett planted their pioneer vineyard in 1966, in the Red Hills of Dundee; their winery is in McMinnville. Annual production is about 7,000 cases, specializing in Pinot noir, Pinot gris, and Chardonnay.

FORGERON VINEYARDS
89697 Sheffler Rd., Elmira, OR 97437
Represented by Linda and Lee Smith
Forgeron Vineyards began planting of its 17 acre vineyard in 1971. Their first commercial release was in 1977. Located west of Eugene in the southern Willamette Valley, Forgeron Vineyards produces 28,000 gallons per year. In addition to Pinot noir they specialize in Pinot gris, Muller-Thurgau and Riesling.

GIRARDET WINE CELLARS
895 Reston Rd., Roseburg, OR 97470
Represented by Phillippe and Bonnie Girardet
Phillippe Girardet, a native of Switzerland, and
his wife, Bonnie, established their vineyard in 1972 in the foothills of the Oregon Coast Range, west of Roseburg. Their vineyards are planted to Chardonnay, Pinot noir, Cabernet Sauvignon, Riesling and an extensive experimental collection of French cultivars. The 1986 vintage was their first commercial production of Pinot noir. The winery produced other varieties beginning in 1983. Present total production is 24,000 gallons.

HENRY ESTATE WINERY
687 Hubbard Creek Rd., Umpqua, OR 97486
Represented by Scott Henry IV and Scott Henry Sr.

Owners Scott and Sylvia Henry planted the first of their 31-acre vineyard on the family ranch in the Umpqua Valley in 1972. The winery was completed in 1978 and the first vintage included Chardonnay and Pinot noir. Present annual production is 32,000 gallons. Many members of the Henry family can be found at work on the ranch on any given day.

KNUDSEN ERA TH WINERY
17000 NE Knudsen Lane, Dundee, OR 97115
Represented by Dick Erath and David Anderson

One of the largest producers of Pinot noir in the United States and Oregon's largest winery, Knudsen Erath Winery currently produces 100,000 gallons of wine annually. Owner and winemaker, Dick Erath, has been producing Oregon Pinot noir since 1972. The vineyard's first planting was in 1969 and now totals 45 acres.

LAUREL RIDGE WINERY
PO Box 456, Forest Grove, OR 97116
Represented by David Teppola and Rich Cushman

First founded in the 1800's by a German wine-making family, the site of the present day Laurel Ridge Winery is one of the oldest vineyard/winery sites in Oregon. Replanted in 1966, it was also one of the first revived after Prohibition. Its two vineyard sites total 76 acres and are planted to Pinot noir, Gewurztraminer, Semillion, Sylvaner and Riesling. Laurel Ridge Winery is owned by David and Susan Teppola, Mike and Kay Dowsett, and Helmut and Lilo Wetzel. It was started in 1986 and produces 20,000 gallons per year.

MCKINLAY VINEYARDS
10610 NW St. Helens Rd., Portland, OR 97231
Represented by Michael and Holly Kinne

One of two wineries located in the Portland metropolitan area, McKinlay Vineyards winery was bonded in 1989. It produced its first vintage in 1987 at another Portland winery site. Owners, Matt and Holly Kinne, Michael Kinne and Selma Anala presently produce 2,000 gallons per year. They produce both a Chardonnay and a Pinot noir.

OAK KNOLL WINERY
Route 6, Box 184, Hillsboro, OR 97123
Represented by Steve and Liz Vuylsteke

Founded in 1970 by the Vuylsteke family, Oak Knoll began as a fruit and berry winery but has shifted its emphasis to vinifera wine production. Oak Knoll purchases its grapes from growers in Washington, Polk and Yamhill Counties. Oak Knoll winery is located in the northern Tualatin Valley, west of Portland and produces 75,000 gallons per year.

PANTHER CREEK CELLARS
1501 14th Street, McMinnville, OR 97128
Represented by Ken and Corby Wright

Owned by Ken and Corby Wright, Panther Creek is one of the smallest producing wineries in Oregon. They produce exclusively Pinot noir wines. The winery is located outside McMinnville's city center in a renovated historic building. Panther Creek began its operation with its first vintage in 1986 and is named for a creek
that runs through the hills above McMinnville. They produce two bottlings of Pinot noir each vintage. Annual production is 5,000 gallons per year. Corby Wright is the director of the International Pinot Noir Celebration.

**PONZI VINEYARDS**

Route 1, Box 842, Beaverton, OR 97007  
Represented by Dick and Nancy Ponzi

Dick and Nancy Ponzi began planting their Tualatin Valley vineyard in 1970. Twelve acres are planted to estate vineyards, 10 additional acres are planted nearby. Located outside of Portland on an old farm. The winery was soon built and production began in 1974. The winery now produces 21,000 gallons per year. A second venture, Bridgeport Brewing, located in Portland, is Oregon's first operating microbrewery, founded by the Ponzis in 1984.

**REX HILL VINEYARDS**

30835 N Hwy 99W, Newberg, OR 97132  
Represented by Paul Hart and Jan Jacobsen

Owners Paul Hart and Jan Jacobsen purchased and refurbished an old historic nut processing plant on Hwy 99 and turned it into a modern winery. Rex Hill Vineyards was founded in 1982. Their first vintage was in 1983. Production has since grown to 10,500 cases. They presently have over 27 acres of producing vineyards, with plans to plant over 100 acres more in the Newberg and Dundee areas.

**SOKOL BLOSSER WINERY**

PO Box 199, Dundee, OR 97115  
Represented by Bill and Susan Sokol Blosser

Bill and Susan Sokol Blosser ventured into the wine industry with the planting of their vineyards in 1971. Their first vintage was produced in 1975 and annual production is approximately 30,000 cases. Though Sokol Blosser recently celebrated the 11th anniversary of its winery, many of its vines are now 16 years old. This winery is among the largest in Oregon and recently has expanded its facilities.

**TYEE WINE CELLARS**

26335 Greenberry Rd., Corvallis, OR 97333  
Represented by Barney Watson and Nola Mosier

Tyee Wine Cellars is located on a third generation family farm in the foothills of the Coast Range south of Corvallis. It is owned by Dave and Margy Buchanan, Nola Mosier and Barney Watson. Tyee is a Northwest Indian word meaning "chief" or "best." The winery was started in 1985 and produces 4,500 total gallons per year. Varieties produced include Pinot noir, Chardonnay, Pinot gris and Gewurtztraminer.

**VERITAS VINEYARD**

31190 NE Veritas Lane, Newberg, OR 97132  
Represented by John and Diane Howieson

The Howiesons began planting their vineyards in 1982. Their first vintage in 1984 produced only 600 gallons of Pinot noir. They have since grown to 12,000 gallons. Varieties include Pinot noir, Chardonnay and White Riesling. Their 26 acres of vineyards and the winery are located northeast of Newberg.

**YAMHILL VALLEY VINEYARDS**

16520 SW Oldsville Rd., McMinnville, OR 97128  
Represented by Denis Burger and David Hinrichs

The partnership of the families of Denis Burger and David Hinrichs resulted in the development of Yamhill Valley Vineyards in 1982. Wine production began in 1983 and has since grown to 30,000 gallons, approximately 100 vineyard acres are planted. Their colorful wine label features the Oregon state bird, the Western Meadowlark, and the Oregon State Flower, the Oregon Grape plant.
WASHINGTON

COLUMBIA WINERY
1445 120th NE Bellevue, WA 98005
Represented by David Lake and Connie Lake

Started as a hobby winery by Associated Vintners in 1962, Columbia has since grown to a production of 80,000 cases in 1986 (200,000 gallons). Grapes are purchased from the Yakima and Columbia Valleys and the winery is one of the few to still produce red wines from Pinot noir grapes grown east of the Cascade Mountains.

SALISHAN VINEYARDS
Route 2, Box 8, La Center, WA 98629
Represented by Joan and Lincoln Wolverton

Joan and Lincoln began planting their 12-acre vineyard in 1971. Salishan’s first vintages were made at other facilities and in 1982 their own winery was completed. Located 25 miles north of Portland, near the Columbia River, Salishan produces 3,000 per year. Forty percent of its production is Pinot noir.

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THANK YOU
It is only with the help of many individuals in our community and within the wine industry that we have been able to create an event such as the International Pinot Noir Celebration. This is a unique event in that we are not dependent on any publication, marketing firm, or outside organization for funding or support. As many of you have come to know, we are an independant group of high-spirited individuals dedicated to producing a great event in which to enjoy Pinot noir with our friends.

We greatly appreciate the support of the McMinnville community, its numerous businesses and individuals who contributed their time and expertise to making this celebration a success.

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