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1991 International Pinot Noir Celebration Program

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PROGRAM

The Fifth
International
Pinot Noir
Celebration

McMinnville, Oregon
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Welcome

Welcome to the International Pinot Noir Celebration! Welcome to a weekend of international friendship, food, wine, and fun. In what has become an annual event, winemakers and wine lovers from around the world gather to celebrate this controversial, difficult, elusive, and wonderful gift of nature — Pinot Noir.

One of the world’s oldest known grape varieties, Pinot noir is an extremely difficult variety to grow. There are only a few regions in the world where it can be grown successfully. In the winery, too, it must be treated with great care, respect, and dedication by those who guide the transformation of grapes to wine.

The producers of Pinot noir who have come here for this Celebration epitomize that dedication and represent some of the best vineyards and wineries of Europe, Australia, and the U.S. They have brought examples of their wines to taste, explore, and enjoy. The climates and soils of all these regions are as distinctive as the winemakers themselves, and their wines will reflect these differences.

We gather this weekend not in competition, but in the spirit of friendship and the mutual pursuit of Pinot noir — in all its grand diversity!

PROGRAM 1991

FRIDAY, JULY 26, 1991

8:00-5:00 REGISTRATION & INFORMATION
Renshaw Gallery will house the information center, gift shop, art exhibit, and registration during the weekend.

8:00-10:00 CONTINENTAL BREAKFAST & COFFEE. Renshaw Patio

11:00 WELCOME & OPENING OF THE FIFTH INTERNATIONAL PINOT NOIR CELEBRATION. Melrose Hall
Master of Ceremonies, David Lett, The Eyrie Vineyards, will welcome guests and introduce keynote speaker, Anthony Hanson.

Keynote Address. Anthony Hanson, British author and Burgundy expert, will speak on his views and experiences with Pinot noir.

12:00 MEET THE WINEMAKERS LUNCHEON. Dillin Hall
This lunch, designed by the team of Nick Peirano, Nick’s Italian Cafe, McMinnville, OR, and Michael Wild, The Bay Wolf, Oakland, CA, begins a series of meals designed especially for the Celebration to complement Pinot noir wines.

The principals from each of the featured wineries will be introduced by Ken Patton, president of the International Pinot Noir Celebration.

A NOTE ON WINE SERVICE DURING MEALS.
A selection of wines has been placed on each table. We encourage you to taste the wines at your table and exchange bottles with neighboring tables. While there is plenty of wine, each specific label is limited, and we want as many as possible to have the chance to taste the various wines. Please be considerate regarding those wines which are small in quantity and high in demand.
2:30-5:30 AROUND THE WORLD WITH PINOT NOIR. All of the featured winemakers except Oregon, whose vineyards we will visit on Saturday, will host seminars and tastings to discuss their wine regions. There will be six different seminars and guests will each be assigned three.

6:00-7:30 INFORMAL TASTING OF THE 1989 VINTAGE. Riley Patio
Winemakers and owners from the featured wineries will pour tastes of the wine which earned them a spot at the IPNC and answer questions about their wines.

7:30 THE GRAND DINNER. Dillin Hall
Chef Greg Higgins, honored by Pacific Northwest Magazine as one of the ten best chefs in the Northwest, designed and prepared this evening’s meal. Special guest this evening is Oregon’s dynamic new governor, Barbara Roberts.

Serving as Maitres d’Hotel to the International Pinot Noir Celebration are several senior staff people from some top Oregon restaurants. They have donated their time to insure our guests fine service. Please take a moment to meet them.

Maitres d’Hotel:
John Posten, Ron Wolf, Stephen Earnhart, Don Francis, The Heathman Hotel, Portland
Beverly Potts, Atwater’s Restaurant, Portland
Steven Schwartz, Valley River Inn, Eugene
Mark Baisch, Deluxe Billiard Parlor, McMinnville

SATURDAY, JULY 27, 1991

8:00-9:00 CONTINENTAL BREAKFAST.
Dillin Hall

9:30-11:30 “WHAT I LOOK FOR IN PINOT NOIR,” Riley Gym
Just how does Robert Parker approach Pinot noir? David Graves, Saintsbury, is Master of Ceremonies for this special Session. Robert M. Parker, Jr., will lead a tasting and discussion of 8 wines (which you will taste and discuss with him). The wines Robert Parker selected for this tasting are as follows:

Signorello Vineyards, 1988 Pinot noir

11:30-2:00 THE GRAND LUNCHEON. Dillin Hall
Caprial Pence, Chef de Cuisine at Fuller’s Restaurant in Seattle, whose culinary honors have been swiftly building, has designed a menu pairing Pinot noir with food. Caprial has selected 3 Oregon wines to taste with her luncheon:

The Eyrie Vineyards, 1988 Pinot noir Reserve
Knudsen Erath, 1987 Pinot noir, Willamette Valley, Vintage Select
Rex Hill Vineyards, 1988 Pinot noir, Willamette Valley

2:00-6:00 VISITING OREGON WINE COUNTRY.
Buses outside Dillin Hall. Board your assigned bus to visit Oregon vineyards and participate in special educational tastings put on by Oregon winemakers.

6:00-7:30 INFORMAL TASTING OF THE 1988 VINTAGE. Riley Patio
Winemakers and principals will pour tastes of the wines which earned them a spot at the IPNC and answer questions about their wines.

7:30-12:00 A TRADITIONAL NORTHWEST FEAST: THE INDIAN SALMON BAKE. Oak Grove, in front of Melrose Hall.
Chefs Rob Pounding from Salishan Lodge and George Foston from Atwater’s, have created a fabulous buffet. Dine on Oregon salmon and lamb, sip from an array of international wines, listen to the Warren Rand Jazz Quartet during dinner, and dance afterwards to music of the 50’s
and 60's with the Bouncing Baby Boomer Band. The old-fashioned horse-drawn carriages help make it an evening to remember.

SUNDAY, JULY 28, 1991
10:00-12:00 A SPARKLING FINALE: A NORTHWEST BRUNCH. Dillin Hall
Five of Oregon’s top restaurants bring their best to you, as each one contributes to this elegant buffet. Participating restaurants and chefs are:
Timberline Lodge, Mt. Hood,
Chef Leif Eric Benson
RiverPlace Alexis Hotel, Portland,
Chef Colin Cameron
Alexis Restaurant, Portland,
Chef Alexis Bakouros
Salumeria de Carlo, Portland,
Chef Fred Carlo
Valley River Inn, Eugene,
Chef Frank Beber
Four sparkling Pinot noir wines will be served with Brunch:
Argyle 1987 Brut (Oregon)
Bollinger 1985 Grande Annee (Champagne)
Maison Deutz 1987 Brut Reserve (California)
Ca’ del Bosco Franciacorta Spumante Brut (Italy)
Our keynote speaker, Anthony Hanson will extend farewells to our guests and close the Fifth International Pinot Noir Celebration.

WE’LL SEE YOU NEXT YEAR ON JULY 24, 25, 26, 1992!
Honored Guests

Anthony Hanson (M.W. 1976) has worked in the wine trade since the mid-1960’s, as a buyer, and then for the London importer and wine-merchant, Haynes, Hanson & Clark, which he formed, with three partners, in 1978. His book, Burgundy, was published by Faber & Faber in 1982. It focused on the roles of grower, wine-maker and negociant, and caused controversy by discussing why red Burgundies were frequently of poor quality, yet high-priced. He is presently working on a new edition.

Robert M. Parker, Jr.
From the first complimentary issue of The Wine Advocate, sent out to purchased mailing lists, and a charter subscription of 600 in 1978, Robert Parker has built the most influential wine publication in the industry. Today The Wine Advocate has over 27,000 subscribers, goes to every state in the U.S. and over 37 foreign countries. He also writes for other publications and has published five books. His latest, Burgundy, was published in 1990. In 1991, Parker became one of only five Americans to be included in Who’s Who in Wine in France.

Chefs

Alexis Bakouros
Alexis Bakouros, 38, was born in the village of Filliatra in Pelopones, Greece. He came to the U.S. with his parents, brother and sister. In 1981 he started Alexis Restaurant in Portland with the idea of presenting his family’s recipes. It has since become famous for its warm, festive atmosphere and the best Greek food in the region.

Frank Beber
Frank Beber is the River Room Restaurant Chef at the Valley River Inn in Eugene, Oregon.

An Oregon native, Frank received his culinary training in San Francisco, working under Bradley Ogden, then executive chef at Campton Place Hotel and at Silks Restaurant at the Mandarin Oriental Hotel. He has been the Restaurant Chef at the Valley River Inn for the past two years and lives in Eugene with his wife and two sons.

Leif Eric Benson
Leif Eric Benson, a native of Goteborg, Sweden, has been the Certified Executive Chef of Oregon’s famous Timberline Lodge since 1979. He began his apprenticeship at age 10 with his father and follows a family tradition of training with renowned European chefs. In 1988 Leif’s favorite and most requested recipes were published in the Timberline Lodge Cookbook: Northwest Seasonal Recipes. Leif is a past President of the Chefs de Cuisine Society of Oregon and recipient of the Oregon Chef-of-the-Year Award.

Fred Carlo
After working the wine harvest in Piedmont and making prosciutto in Friuli in 1985, Fred returned to Portland and started Salumeria de Carlo, a wholesale sausage company. Since then Fred Carlo sausage has become famous and he has branched out into retail with two stores in Portland. His specialty is porchetta, a boneless, stuffed pig with fresh rosemary and garlic, Fred Carlo mild Italian sausage, and a pork loin.

Colin Cameron
Currently working as Pastry Chef at the RiverPlace Alexis Hotel, Colin’s culinary profession grew out of his interest in cooking, baking, and entertaining. He went to college as a major in English literature and graduated with a B.A. from the University of California-Berkeley. He took his culinary training in Vancouver, Washington, worked at the Heathman Hotel, and joined the RiverPlace Alexis Hotel as Pastry Chef in 1986.
Greg Higgins

A regular contributor to the culinary success of the International Pinot Noir Celebration, Greg is executive chef of the Heathman Hotel in Portland and the B. Molloch Bakery and Brew-Pub which he developed. A transplanted New Yorker, Greg trained with master chefs in the U.S. and Italy prior to coming to the Heathman. Greg has been named by Pacific Northwest Magazine as one of the top ten chefs in the Northwest.

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 14 years ago, Nick filled the need for a reliable, classy, yet casual place for winemakers to take their families and guests to show off the local wines. Nick is a founding member of the International Pinot Noir Celebration Board of Directors. This is his fifth year as head chef of the celebration.

Caprial Pence

A Portland, Oregon, native trained in New York at the Culinary Institute of America, Caprial returned to the Northwest and quickly made her mark in culinary circles. In 1991, Fuller's Restaurant, where she is Chef de Cuisine, was voted "Best Restaurant in Seattle" by a Pacific Northwest Magazine Readers' Poll. And she recently won the James Beard award for "Best Northwest Chef." In September her book, Caprial's Seasonal Kitchen, will be published. She and her husband, John, have started cooking as a team and this spring became co-chefs at Fuller's.

Rob Pounding

After majoring in art and supporting his education by cooking, Rob made a major career switch and went into the culinary arts professionally, using his training in art and visual design to augment his new field. Trained at the Culinary Institute of America, Rob has been Executive Chef at Salishan Lodge since 1985. He has won numerous awards in culinary competitions and captained the Oregon team in the 1988 Culinary "Olympics" in West Germany — where his team won 15 medals for 15 entries.

George Poston

Presently Executive Chef of Atwater's Restaurant in Portland, George learned his love of cooking from his childhood in the Midwest — where the table was always full of wild game and fresh fruits and vegetables. After a stint of cooking to support his music and art training, George, like Rob Pounding, decided to go into cooking as a profession and entered the Culinary Institute of America. In 1986, while working as Sous Chef at The 95th in Chicago, George was appointed Executive Chef at the new Atwater's Restaurant. The restaurant was recently selected as one of the top 40 restaurants in the U.S. by Gault-Millau rating service for Forbes Magazine.

Michael Wild

Born in Paris, France in 1940, Michael has lived in California since 1947. He taught comparative literature at San Francisco State before opening his restaurant, the Bay Wolf, in Oakland in 1975. He makes periodic trips back to France to renew his roots and visit some of the greats, such as Roger Verge and the Trois-gros clan.
Wine Producers

AUSTRALIA

PETALUMA
Spring Gully Road, Piccadilly, Crafers, South Australia
Represented by Brian Croser
Featured Wine: 1989 Tiers

Petaluma was founded in 1976 by the current managing director and winemaker, Brian Croser. Present Petaluma Pty., Ltd. shareholders also include the House of Bollinger (Champagne) and Len Evans of Rothbury Estate. Petaluma owns or controls 340 acres of vineyards. Its modern winery is located in the Piccadilly Valley and produces 100,000 cases of wine annually under three labels: Petaluma, Croser, and Bridgewater Mill.

FRANCE — ALSACE

DOMAINE OSTERTAG
87 rue Finkwiller, 67680 Epfig
Represented by Andre Ostertag and Christine Colin
Featured Wine: Domaine Ostertag, 1989 Pinot noir, Rouge d’Epfig

Domaine Ostertag was founded in 1966 by Adolphe and Irma Ostertag. Today, their son, Andre Ostertag, makes and sells the wine. The domaine has 25 acres of vines in more than 50 “gardens” scattered around the villages of Epfig and Nothalten halfway between Strasbourg and Colmar. They grow six white varieties plus Pinot noir, and make 26 different wines. The yields are kept extremely low and only 600 cases are produced each year. The Pinot noir, blanc, and gris wines are aged in barrels, which has gotten Andre in trouble with the INAO, the authorities who control the appellation of Alsace.

FRANCE — BURGUNDY

DOMAINE DE L’ARLOT
Premeaux, 21700 Nuits-St.-Georges
Represented by Jean-Pierre de Smet
Featured wine: Domaine de l’Arlot, 1989 Clos des Forets St. Georges

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 PAULETTE BEAUMONT-TRIVIER
7, Avenue dela Gare, 21220 Gevrey-Chambertin
Represented by Thierry Beaumont
Featured wine: Domaine Beaumont-Trivier 1988 Bourgogne

The vineyards of Domaine Beaumont have been in the family for five generations and consist of 15 acres spread over the communes of Gevrey-Chambertin and Morey-St. Denis. Their most important holding is 1.6 acres of the Grand Cru, Charmes Chambertin. The wines were sold to negociants until four years ago, when young Thierry Beaumont took over the responsibility for making the wines and started estate bottling some of the best. The wines are handled very traditionally — a three-day cold maceration prior to fermentation, fermentation and extended maceration in concrete tanks for 11 to 21 days, modest use of new barrels.
Olivier Leflaive Freres

OLIVIER LEFLAIVE FRERES
Place du Monument, 21190 Puligny-Montrachet
Represented by Franck Grux, Ellen Cartsonis
Featured wine: Olivier Leflaive Freres,
1988 Volnay “Clos de la Barre”

Olivier Leflaive founded his firm in 1984, as negociant focused on the wines of the Cotes de Beaune. He owns almost no vineyards himself, but rather buys grapes from a range of growers. The company first established a reputation for white wines from Meursault, Puligny, and Chassagne but now is producing more reds. Franck Grux is the winemaker and he produces wines in the house style — very fresh and appealing.

Domaine Meo-Camuzet

DOMAINE MEO CAMUZET
Vosne-Romanee, 21700 Nuits-St-Georges
Represented by Jean-Nicholas Meo
Featured wine: Domaine Meo-Camuzet,
1989 Nuits-St-Georges

This domaine was founded in 1879 by Pierre Arbiet, with additional vineyards added by his grandson, Pierre Dubreuil-Fontaine. Bernard Dubreuil now runs the company and has been joined by his daughter Christine, who just finished her studies in enology and business. The 47-acre domaine includes Grands Crus in Corton (for Pinot) and Croton-Charlemagne (for Chardonnay) as well as 1re Crus in Pernand-Vergelesses and Savigny-les-Beaune. They export 50% of their production, market 30% in France to great restaurants and shops, and sell 20% to private customers.

Domaine Jacques-Frederic Mugnier

DOMAINE JACQUES — FREDERIC MUGNIER
Chateau de Chambolle-Musigny,
21220 Gevrey-Chambertin (France)
Represented by Frederic & Jocelyne Mugnier
Featured wine: Domaine J.F. Mugnier, 1988
Chambolle-Musigny 1re Cru “Les Fuees”

This estate was created in the last century by a renowned liqueur maker in Dijon and consists of the Chateau de Chambolle-Musigny (where the fermentation and aging of the wines take
place) and 4 ha (10 ac) of Pinot noir vines, almost entirely in the Grands and Premiers Crus of Chambolle-Musigny. From 1950 to 1977, the vines were leased to a negociant in Nuits-St.-Georges. In 1978, Jacques Mugnier restarted the winery, though the wines continued to be sold in bulk. It is only since 1985, when Frederic Mugnier, great-grandson of the founder, took charge of the vineyards, the vinemaking and the selling, that the wines have appeared under the name of the domaine. Production is very limited—a typical year yields just 1200 cases.

DOMAINE GEORGES ROUMIER
Chambolle-Musigny,
21220 Gevrey-Chambertin (France)
Represented by Christophe Roumier
Featured wine: Domaine Georges Roumier, 1989 Chambolle-Musigny
This domaine is three generations old and dates back to 1924. The current firm brings together the vineyard holdings of 22 family members under the management of Jean-Marie and Christophe Roumier. Though the 37 acres of vines are spread over several appellations, the literal and philosophical focus of the firm is in the village of Chambolle-Musigny. Here, the vineyard soil has less clay but more limestone than elsewhere in the Cote de Nuits, which is thought to reduce yields and give the resulting wines an aromatic finesse.

FRANCE — CHAMPAGNE
BOLLINGER
Rue Jules-Lobet, 51160 Ay
Featured wine: 1985 Grande Annee
One of the grand old Champagne houses, Bollinger is one of the sole grandes marques Champagne houses that is family owned, family managed, and completely independent. It is 161 years old. The 1985 Grande Annee is 70% Pinot noir and 30% Chardonnay. It was aged over 5 years prior to being disgorged and shipped. The Wine Spectator gave it the highest rating for 1985 Champagnes—a 96—and called the wine "a monument to Champagne."

FRANCE — JURA
TERROIRS ET DECOUVERTES
B.P. 63, 39600 Arbois
Represented by Jean-Michel Petit
Featured wines: 1988 Rolet Pere et Fils Arbois Pinot
Terroirs et Decouvertes was established just this last April by Pascal Clairet and Jean-Michel Petit. They have no vineyards and no facilities for making wine. Their company was started with the aim of distributing the wines of the Jura throughout Europe. They buy wines from the best growers in the Jura (wines that are little known outside the region itself) and introduce them to new audiences. Unfortunately, the frost this spring destroyed virtually the entire 1991 crop, which has made it difficult for them to acquire wines from previous vintages. They will sell only about 2000 cases their first year.

GERMANY — BADEN
WEINGUT DR. HEGER
Bachenstrasse 21, 7817 Ihringen am Kaiserstuhl
Represented by Joachim Heger & Patrick Ecault
Featured wine: Weingut Dr. Heger, 1989 Ihringer Winklerberg, Spatburgunder Spatless, trocken
This estate was founded in 1935 by Dr. Max Heger, when he purchased some of the best portions of the Winklerberg vineyard on the Kaiserstuhll, which was known as the best suntrap among German vineyards. His grandson, Joachim, took over the business in 1982 and has raised the reputation of the estate by eliminating the use of "Sussreserve," focusing on dry wines from classic German varieties, and aging the best lots of Spatburgunder (Pinot noir) in French oak barrels. The estate's 23 acres are planted to Pinot noir and Riesling (20% each), Silvaner (15%), Pinot gris and Pinot blanc (10% each), and other white varieties.
GERMANY — RHEINGAU

WEINGUT AUGUST KESSELER
Lorcher Strausse 16, 6220 Rudesheim-Assmannshausen
Represented by August Kesseler
Featured wine: Weingut August Kesseler, 1989 Assmannshausener Hollenberg Spatburgunder Qualitatswein, trocken (Barrique)

August Kesseler owns 32 acres of vines — 12 acres of Riesling in the town of Rudesheim, 2.5 acres of Silvaner in Lorch, and 17 acres of Pinot noir in Assmannshausen, Germany’s most famous site for growing the variety. Kesseler’s winery was built into the vertical slate cliffs of Assmannshausen in 1792, and some of his vineyards are actually planted on the roof of the winery. His Pinot noirs are not typical German reds. Over the last five years, they have become more “international” in style which he “blames” on the techniques he has learned during visits to California and Oregon.

ITALY — BRESCIA

CA’ DEL BOSCO AZIENDA AGRICOLA
Via Case Sparse 11, 25030 Erbusco (BS)
Represented by Maurizio Zanella
Featured wine: Ca’ del Bosco, 1988 Pinero

Located in Lombardy, Italy, between Milan and Verona in the Franciacorta appellation, the estate vineyard of Ca’ del Bosco produced its first experimental Pinero (Pinot noir) in 1983. Their first commercial release came two years later. This family-owned winery has 500 acres of land, 136 of which have been planted in vineyards. Fifty percent of their total production is in sparkling wines. This 20-year-old, avant-garde Italian winery also produces a Cabernet blend and a Chardonnay blend.

UNITED STATES — CALIFORNIA

ACACIA WINERY
2750 Las Amigas Rd., Napa, CA
Represented by Mike Richmond & Larry Brooks
Featured wine: 1989 St. Clair

NEW ZEALAND

MARTINBOROUGH VINEYARD
Princess Street, P.O. Box 85, Martinborough, NZ
Represented by Larry McKenna
Featured wine: 1990 Martinborough Vineyard

Martinborough Vineyard was founded by a small partnership in 1980. Planting began that year and by 1985 a 15 acre vineyard had been developed and planted to Chardonnay, Sauvignon Blanc, Gewurztraminer, Pinot noir, and Riesling. The winery was completed in 1985 for the first crush. It is located in the Martinborough district at the southern end of New Zealand’s North Island.

SWITZERLAND — NEUCHATEL

ENCAVE DE LA MAISON CARREE
C.P. 20-1810-9, 2012 Auvernier/NE
Represented by Jean-Denis Perrochet
Featured wine: La Maison Carree, 1989 Auvernier Pinot noir

Founded in 1827, the firm, la Maison Carree, has been handed down from father to son, now to the sixth generation. The domaine is in the heart of the Neuchatel viticultural region, which spreads over 1200 acres along Neuchatel Lake, just south of the limestone, Jura Mountains. La Maison Carree has 20 acres of vineyards — 2/3 are planted in Chasselas which is vinified traditionally “sur lies” giving a soft, slightly sparkling white wine. The other 1/3 is planted to Pinot noir, which is given a long fermentation/maceration and 10-15 months in barrel. After bottling, the red can be aged for a moderate period, depending on the vintage.
Acacia, owned by Chalone, Inc., was founded in 1979. It produces about 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**  
Box 113, Los Olivos, CA 93441  
Represented by: Jim Clendenen  
Featured Wine: 1989 Bien Nacido Vineyard  
Santa Barbara County  
Au Bon Climat was founded in 1982 by Jim Clendenen and Adam Tolmach. Annual production has risen to 18,000 gallons of wine produced primarily from grapes grown at Bien Nacido Vineyards, where their winemaking facility is located. The winery was chosen as one of the top producers of the year in 1989 and again in 1990 by Robert M. Parker, Jr.

**BEAULIEU VINEYARDS**  
P.O. Box 391, St. Helena, CA 94574  
Represented by Joel Aiken and Amy Amann  
Featured wine: 1989 Carneros Reserve  
Now owned by Heublein, Beaulieu Vineyards was founded in 1900 by Georges de Latour. Beaulieu’s first vineyard in Carneros was purchased in 1962 and the company was responsible for petitioning the BATF in 1979 to establish Carneros as a viticultural appellation. Present production of all wines is presently 475,000 cases.

**BOUCHAINE**  
1075, Buchli Station Rd., Napa, CA 94559  
Represented by John Montero and Eric Fidel  
Featured Wine: 1988 Carneros Reserve  
Bouchaine Vineyards was founded in 1980 on a 38 acre site in the Carneros region of the Napa Valley. The original estate had been founded in 1899 as the Garetto Winery and Vineyards. Extensive renovation and restoration began in 1981 under the new ownership. Bouchaine presently produces 5,000 cases of Pinot noir and 12,000 cases of Chardonnay per year.

**BYRON VINEYARD**  
5230 Tepusquet Rd., Santa Maria, CA 93454  
Represented by Byron “Ken” Brown  
Featured Wine: 1989 Santa Barbara County Reserve  
Byron Vineyard and Winery is located in northern Santa Barbara County in the Santa Maria Valley. Started by Ken Brown in 1984, the winery produces about 24,000 cases, primarily of Chardonnay and Pinot noir. In January 1990, Byron Vineyard was acquired by Robert Mondavi Winery. Ken Brown remains winemaker and general manager.

**CAYMUS VINEYARDS**  
8700 Conn Creek Rd., Rutherford, CA 94573  
Represented by Chuck and Charlotte Wagner  
Featured Wine: 1988 Special Selection  
Caymus Vineyards is a small operation owned and operated by the Charles Wagner family. Charles and Lorna Wagner planted their vineyard in 1966 on land purchased in the 1940’s. In 1972 they started the winery with their son, Chuck. Production is 1600 cases and includes, besides Pinot noir, Cabernet Sauvignon, Sauvignon Blanc, and Zinfandel.

**DE LOACH VINEYARDS**  
1791 Olivet Rd., Santa Rosa, CA 95401  
Represented by Cecil De Loach and Randy Ullman  
Featured wine: 1988 Estate Bottled Russian River Valley O.F.S.  
Cecil De Loach started growing grapes in the Russian River Valley in 1969, but didn’t give up his career with the San Francisco Fire Department and move into the winery business full time until 1980. Current production is 80,000 cases and includes Pinot noir, Chardonnay, Zinfandel Gewurztraminer, Sauvignon Blanc, and Cabernet Sauvignon.
DEHLINGER WINERY
6300 Guerneville Rd., Sebastopol, CA 95472
Represented by Tom Dehlinger and Fred Scherrer
Featured wine: 1988 Russian River Valley Estate Bottled
Tom Dehlinger started his operation in 1975 with a planting of 14 acres and a crush of 20 tons of purchased grapes. He has since grown to 50 acres of vineyards and an 8000 case production, including Pinot noir, Chardonnay, and Cabernet Sauvignon. All wines are now estate grown and bottled in the Region I Vine Hill district of the Russian River Valley.

MAISON DEUTZ
453 Deutz Drive, Arroyo Grande, CA 93420
Featured wine: 1987 Brut Reserve
In 1981 Andre Lallier Deutz, 5th generation owner of Champagne Deutz, founded the vineyards for a California operation in San Luis Obispo County. The California winery, Maison Deutz, had its first crush in 1984 and opened to the public in 1986. Andre Deutz is president of both the French and California wineries and Maison Deutz has a French winemaker at the facility. Production of 31,000 cases is only sparkling wine from Pinot noir, Chardonnay, and Pinot blanc. The 1987 Brut Reserve is 60% Pinot noir and 20% each Chardonnay and Pinot blanc.

MAISON DEUTZ

THOMAS FOGARTY WINERY
5937 Alpine Rd., Portola Valley, CA 94028
Represented by Tom Fogarty, Jr. and Michael Martella
Featured wine: 1989 Santa Cruz Mountain
Dr. Thomas Fogarty moved from home winemaking to a commercial operation in 1980. Over the next several years he planted Pinot noir, Chardonnay, and Gewürztraminer. The present production of 7500 cases comes from vineyards in Napa, Monterey, Edna Valley, and estate vineyards in Carneros and Santa Cruz.

WILLIAM HILL WINERY
P.O. Box 3989, Napa, CA 94558
Represented by William Hill and Al Azevedo
Featured wine: 1989 Van Duzer Reserve
William Hill Winery was founded in 1976 in Napa and has focused on the production of Chardonnay and Cabernet Sauvignon. In 1989, William Hill purchased vineyard land in the Eola Hills of Oregon’s Willamette Valley, to concentrate on Pinot noir and Chardonnay. A new brand label, Van Duzer, was created for the new venture. The 1989 Van Duzer Reserve Pinot Noir is the winery’s first release of Pinot noir and totals 4300 cases.

ROBERT MONDAVI WINERY
7801 St. Helena Hwy., Oakville, CA 94562
Represented by Charles Thomas
Featured Wine: 1989 Reserve
Robert Mondavi founded his winery in 1966 with his son, Michael, and was later joined by his second son, Tim, 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.
ROCHE WINERY
28700 Arnold Dr., Sonoma, CA 95476
Represented by Joseph and Genevieve Roche
Featured wine: 1989 Unfiltered
One of the newcomers in Sonoma, Roche Winery is the southernmost winery in Carneros. Joseph and Genevieve Roche planted their 25 acre vineyard in 1982 on a 2500 acre operating cattle ranch. They produced their first vintage in 1988 and opened their winery in 1989. Present production is 4500 cases and principal varieties are Pinot noir and Chardonnay.

SAINTSBURY
1500 Los Carneros Ave., Napa, CA 94559
Represented by David Graves and Elizabeth McKinne
Featured Wine: 1989 Carneros
General partners and winemakers, David Graves and Richard Ward founded their winery in 1981. 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 cases, divided equally between Pinot noir and Chardonnay all grown in the Carneros region.

SANTA BARBARA WINERY
202 Anacapa St., Santa Barbara, CA 93101
Represented by Bruce McGuire
Featured Wine: 1989 Reserve
Founded in 1962, Santa Barbara Winery is the oldest producing winery in Santa Barbara County and also the closest to the ocean — one block away. In 1972, their Lafond Vineyard was established in the cool micro-climate of the lower Santa Ynez Valley, approximately 18 miles from the Pacific Ocean. Their first Pinot noir from this vineyard was produced in 1986. The winery’s production is about 64,000 gallons per year.

WILD HORSE WINERY
P.O. Box 910, Templeton, CA 93465
Represented by Ken Volk and Rodolfo Callado
Featured Wine: 1989 Santa Barbara County
The wines of Wild Horse Winery made their debut in 1986. The winery had been bonded as Santa Lucia winery in 1983 and changed its name to Wild Horse in 1987. The 33 acre vineyard was established in 1981 and is planted to Chardonnay and Cabernet Sauvignon. Pinot noir, Merlot, Cabernet Franc, and other grapes are purchased from vineyards in San Luis Obispo and Santa Barbara Counties.

ZD WINES
8383 Silverado Trail, Napa, CA 94558
Represented by Brett de Levze and Rosa Lee de Levze
Featured wine: 1988 Napa Carneros
Bonded in 1969, ZD Wines started out as a part-time business for Norman and Rosa Lee de Levze. They built their Napa winery in 1979 and became full time. Production is 20,000 cases and includes Chardonnay, Pinot noir and Cabernet Sauvignon. ZD has been producing Pinot noir for 22 years and was the first winery to put “Carneros” on their wine label.

UNITED STATES
OREGON
ADAMS VINEYARD WINERY
1922 NW Pettygrove Street, Portland, OR 97209
Represented by Peter and Carol Adams
Featured Wine: 1989 Polk/Yamhill County Reserve
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 Portland. Annual production is 7,500 gallons, mostly Pinot noir and Chardonnay.
ADELSHEIM VINEYARD
22150 NE Quarter Mile Lane, Newberg, OR 97132
Represented by David Adelsheim, Michael Adelsheim, Don Kautzner
Featured Wine: 1989 Oregon
David and Ginny Adelsheim began planting their 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. Production of 8500 cases is mostly Pinot noir, Chardonnay, and Pinot gris. The distinctive labels by Ginny contain portraits of friends and family who contributed to the development of the vineyard.

AMITY VINEYARDS
18150 Amity Vineyards Road SE, Amity, OR 97101
Represented by Myron Medford and Vikki Wetle
Featured Wine: 1989 Oregon
Owners, Janis Checchia, lone 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. Current annual production is 22,000 gallons.

ARTERBERRY WINERY
905 E. 10th St., McMinnville, OR 97128
Represented by Margaret M. Arterberry and Norman J. Yost
Featured Wine: 1989 Winemaker’s Reserve
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
Featured Wine: 1988 Estate Reserve
The Casteel brothers and their wives, Marilyn Webb and Pat Dudley, 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. Terry Casteel is Vice-President of the International Pinot Noir Celebration.

BRIDGEVIEW VINEYARDS
4210 Holland Loop Rd., Cave Junction, OR 97523
Represented by Robert Kerivan and Laurent Montalieu
Featured Wine: 1989 Winemaker’s Reserve
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 are Pinot noir, Chardonnay, Riesling and Pinot gris.

**CAMERON WINERY**  
8200 NE Worden Hill Rd., Dundee, OR 97115  
Represented by John Paul and Teri Wadsworth  
Featured Wine: 1988 Reserve  
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 1986. Cameron produces 8,000 gallons annually, including Pinot noir, Chardonnay, and Pinot blanc. A total of 24 acres is planted at their two sites.

**COOPER MOUNTAIN VINEYARDS**  
9780 SW Grabhorn Rd., Beaverton, OR 97007  
Represented by Robert and Corrine Gross  
Featured Wine: 1988 Estate Reserve  
Cooper Mountain, an extinct volcano site overlooking the Tualatin Valley, is the home of this 75 acre vineyard and winery. Planting began in 1978 and the winery began production almost ten years later. Production is limited to 2000 cases annually, including Pinot noir, Pinot gris, and Chardonnay.

**ELK COVE VINEYARD**  
27751 NW Olson Rd., Gaston, OR 97119  
Represented by Pat and Joe Campbell  
Featured Wine: 1988 Estate  
Elk Cove Vineyards was founded by the Campbells in 1977 and named for the elk which migrate to the area each spring. The 45-acre vineyard and the winery are located outside of Gaston in the foothills of the Coast Range. They also have a tasting room in Dundee. Annual production is 10,000 cases. For ten years Elk Cove has produced Pinot noir wine from 3 different vineyards — Estate, Wind Hill Vineyard, and Dundee Hills Vineyard.

**EVESHAM WOOD WINERY**  
4035 Wallace Rd., NW, Salem, OR 97304  
Represented by Russ and Mary Raney  
Featured Wine: 1989 Willamette Valley  
Evesham Wood Winery derives its name from a picturesque orchard region in England, the “Vale of Evesham.” The small winery produces Pinot noir, Chardonnay, and Pinot gris. Production began in 1986 and totals 4000 gallons per year. The eight acre vineyard is located on an eastern slope of the Eola Hills near Salem.

**THE EYRIE VINEYARDS**  
935 East 10th Street, McMinnville, OR 97128  
Represented by David Lett  
Featured Wine: 1989 Yamhill County  
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.

**GIRARDET WINERY**  
895 Reston Rd., Roseburg, OR 97470  
Represented by Phillippe and Bonnie Girardet  
Featured Wine: 1988 Umpqua Valley  
Phillippe Girardet, a native of Switzerland, and his wife, Bonnie, started their vineyard in 1972 in the foothills of the Oregon Coast Range, west of Roseburg. The 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, although the winery has produced other varieties since 1983. Present production is 24,000 gallons.
HENRY ESTATE WINERY
P.O. Box 26, Umpqua, OR 97486
Represented by Scott Henry, Sr. and Scott Henry IV
Featured Wine: 1989 Barrell Select
Owners Scott and Sylvia Henry returned to the family farm and began planting their vineyard in 1972. The winery was completed in 1978. Now with 31 acres and an annual production of 32,000 gallons, their son, Scott IV, has entered the business. Henry Estate produces Pinot noir, Chardonnay, Gewurztraminer, and White Riesling. The Pinot noir and Chardonnay are aged only in American oak. The Scott Henry Vertical Trellis, used in vineyards around the world, was developed by Scott in his Umpqua vineyard.

KNUDSEN ERATH WINERY
Worden Hill Rd., Dundee, OR 97115
Represented by Dick and Joan Erath
Featured wine: 1989 Willamette Valley
From his first production of 90 cases of Pinot noir in 1972, Dick Erath has become one of the largest producers of Pinot noir in the U.S., with 9000 cases annually. Total winery production is 22,000 cases and includes Pinot noir, Chardonnay, Cabernet Sauvignon, Riesling, and Gewurztraminer.

OAK KNOLL WINERY
29700 SW Burkhalter Rd., Hillsboro, OR 97123
Represented by Steve and Liz Vuylsteke
Featured Wine: 1988 Willamette Valley
Founded in 1970 by Ron and Marge Vuylsteke as a fruit and berry winery, Oak Knoll has moved into the second generation and an emphasis on vinifera wines as son Steve took the reins. Oak Knoll is one of Oregon’s largest wineries, producing 30,000 cases annually. Principal varietals are Pinot noir, Chardonnay, and Riesling. The winery purchases its grapes from growers in the northern Willamette Valley.

PANTHER CREEK CELLARS
455 N. Irvine, McMinnville, OR 97128
Represented by Ken Wright and Steven Lind
Featured Wine: 1989 Late Release
Panther Creek is one of Oregon’s smallest producing wineries, with an annual production of 3000 cases. Focusing primarily on Pinot noir, the winery also produces small amounts of Chardonnay and Melon. The winery’s new facility is in downtown McMinnville in the city’s original power plant building. Panther Creek began its operation in 1986 and is named for a creek that runs through the hills northwest of McMinnville.

PONZI VINEYARDS
14665 SW Winery Lane, Beaverton, OR 97007
Represented by Dick and Nancy Ponzi, Michel Ponzi, and Anna Maria Ponzi
Featured Wine: 1988 Reserve
Dick and Nancy Ponzi founded their winery and vineyard in 1970; their first vintage was 1974. The winery now continues into the second generation with the support of their children. Production is 21,000 gallons a year. The winery is located southwest of Portland in the Tualatin Valley. A second venture, Bridgeport Brewing, located in Portland, is Oregon’s oldest microbrewery, founded by the Ponzis in 1984.

REX HILL VINEYARDS
30835 N Hwy 99W, Newberg, OR 97132
Represented by Paul Hart and Lynn Penner-Ash
Featured Wine: 1988 Dundee Hills
Owners Paul Hart and Jan Jacobsen purchased and refurbished an old historic nut processing plant and turned it into a modern winery. Rex Hill Vineyards was founded in 1982. Their first vintage was in 1983. Production has grown to 11,000 cases under winemaker Lynn Penner-Ash. They now have 50 acres of producing vineyards, with over 100 more recently planted in the Newberg-Dundee area.
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SOKOL BLOSSER WINERY
P.O. Box 399, Dundee, OR 97115
Represented by Bill and Susan Sokol Blosser
and John Haw
Featured Wine: 1988 Redland
Bill and Susan Sokol Blosser started planting their vineyard in the Red Hills of Dundee in 1971. The winery’s first vintage was 1977. With an annual production of 22,000 cases, Sokol Blosser is one of the larger Oregon wineries. Their tasting room was designed by noted Oregon architect John Storrs. Susan Sokol Blosser is Director of the International Pinot Noir Celebration.

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VERITAS WINERY
31190 NE Veritas Lane, Newberg, OR 97132
Represented by John and Diane Howieson
Featured wine: 1988 Willamette Valley
The Howiesons began planting their vineyards in 1982. Their first vintage in 1984 produced 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.

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ST. INNOCENT WINERY
2701 22nd St. SE, Salem, OR 97302
Represented by Mark Vlossak and Walter Perry
Featured Wine: 1989 O’Conner Vineyard
Founded in 1988, by Mark Vlossak, St. Innocent is named for Mark’s father, John I. (Innocent) Vlossak, who kept a large wine cellar and taught his son to love and appreciate fine wine. Production in 1988 was 582 cases — production goal is 5,000 cases. The winery has no vineyards of its own but produces vineyard-designated Pinot noir, Chardonnay, and méthode champenoise sparkling wine with grapes from nearby vineyards.

TUALATIN WINERY
Route 1, Box 339, Forest Grove, OR 97116
Represented by Bill and Virginia Fuller
Featured wine: 1988 Estate Bottled
Bill Fuller and Bill Malkmus established their winery and vineyard, west of Portland in 1973. Annual production is 20,000 cases from 85 acres of estate vineyards. Varieties produced include Pinot noir, Chardonnay, White Riesling, Gewurztraminer, Sauvignon Blanc, Muller-Thurgau, and Flora. The winery takes its name from a local Indian word, meaning “gentle or easy flowing,” which refers to the Tualatin River.

YAMHILL VALLEY VINEYARDS
16520 SW Oldsville Rd., McMinnville, OR 97128
Represented by Denis Burger, David Rice, and Stephen Cary
Featured wine: 1988 Estate Reserve
The partnership of the families of Denis Burger and David Hinrichs resulted in the founding of the Yamhill Valley Vineyards in 1982. Wine production began in 1983 and has grown to 30,000 gallons, with 100 acres of vineyards. Their wine label features the Oregon state bird, the Western Meadowlark, and the Oregon state flower, Oregon Grape.
UNITED STATES
WASHINGTON

COLUMBIA WINERY
14030 NE 145th St., Woodinville, WA 98072
Represented by Maximilian Zellweger
and Tina Rogers
Featured Wine: 1989 Woodburne Collection

Started as a hobby winery by Associated Vintners in 1962, Columbia has since become one of the largest wineries in Washington. Grapes are purchased primarily from the Yakima and Columbia Valleys in the eastern part of the state, but Columbia is one of a few wineries to produce Pinot noir from grapes grown both east and west of the Cascade Mountains.

OREGON ARTISTS EXHIBITING AT RENSHAW

Kathleen Buck
Fused Glass and Paintings

Donna Gettel
Porcelain

Jim Hayes
Jewelry

Patrick Horsley
Stoneware Pottery

Jennifer Joyce
Watercolors and Oils

Loni Austin Parrish
Pastels

Kelly Ponzi
Paintings in Mixed Media

John Rizzo
Photography

Patricia Strauss
Pottery

Doreen Wynja
Photography
Board of Directors
International
Pinot Noir Celebration

Ken Patton, Hewlett Packard
(IPNC President)
Bob Burnett
Hewlett Packard
Greg Casteel
Prestige Limousine
Terry Casteel
Bethel Heights Vineyard
Joan Erath
Knudsen Erath Winery
Donna Gettel
Ceramicist
Walter Gowell
Attorney
Marylou Henry
U.S. Bank, retired

David Lett
The Eyrie Vineyards
Judy Peterson-Nedry
The Northwest Palate
Nick Peirano
Nick’s Italian Cafe
Nancy Ponzi
Ponzi Vineyards
Hans Schouten
CPA
Doris Steiger
Steiger Haus
Bed & Breakfast
Steve Vuylsteke
Oak Knoll Winery
John West
Nick’s Italian Cafe
Corby Wright
Gallery Players of Oregon

Executive Director: Susan Sokol Blosser

THANK YOU

The International Pinot Noir Celebration is a unique event in that we are not dependent on any publication, marketing firm, or outside organization for funding or support. We are an independent group of high-spirited individuals who volunteer their time to produce a great event in which to share Pinot noir with our friends.

We could not do it without the help of a great many people, who have contributed their time and expertise. We greatly appreciate the support of Linfield College and the McMinnville community. In addition to the people who have already been named in this program, we want to extend special heartfelt thanks to the following people who have made significant contributions.

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