1994 International Pinot Noir Celebration Program

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1994 PROGRAM

Eighth Annual 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, New Zealand, South Africa and the United States. 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 1994

Friday, August 5

8:00 - 11:00 am  Registration & Information.
Riley Hall will house the information center, gallery shop, art exhibit, and registration area throughout the weekend. Messages will be posted on a message board near the entrance to Dillin Hall. For help of any kind during the weekend, look for people with the “Welcome” ribbon on their name tags.

8:00 - 10:00 am  Continental Breakfast.
Riley Hall Patio.

11:00 am - 12:00 noon  Opening of the Eighth Annual IPNC. Master of Ceremonies David Lett, The Eyrie Vineyards, will welcome guests and introduce the keynote speaker. Melrose Hall.

Keynote Address by Jancis Robinson MW: “What is a Good Vintage for Pinot Noir?”

Perhaps more than any other wine variety, Pinot noir is prized for its ability to capture and express subtle nuances and variations of the environment in which it is grown. This year’s program focuses on one of the least predictable and most influential aspects of that environment: The Vintage Factor. Throughout the weekend in seminars, tastings, and vineyard and winery visits we will explore the character-building challenge of vintage diversity in Pinot noir.

12:15 - 2:00 pm  Meet the Winemakers Luncheon. Dillin Hall.

The featured winemakers of the 1994 Celebration will step forward and introduce themselves at this opening luncheon designed and presented by Chef Nick Peirano of Nick’s Italian Cafe, McMinnville, Oregon, and Chef Michael Wild, The Bay Wolf, Oakland, California.

Nancy Ponzi, President of the IPNC, will introduce the Chefs and Maitres d’Hotel for the Celebration.

A NOTE ON WINE SERVICE DURING MEALS. A selection of wines will be brought to your table by your Maitre d’Hotel during the meals. While there is always plenty of wine, there are usually no more than 12 bottles of any single wine. Those wines which are small in quantity and high in demand will be circulated among the tables by the Maitres d’Hotel, so as many people as possible will have the chance to taste each wine.

The Maitres d’Hotel for the International Pinot Noir Celebration are senior staff from several notable restaurants. They donate their time to ensure our guests fine service. Please feel free to ask them about the wines.

MAITRES D’HOTEL
Mark Baisch, Deluxe Billiard Parlor, McMinnville
John D’Anna, Pazzo Ristorante, Portland
Don Francis, The Heathman Hotel, Portland
Julian Frigo, Zefiro Restaurant, Portland
Joseph Nase, Atwater’s, Portland
Burke Owens, Masa’s, San Francisco
Beverly Potts-Calder, IPNC Wine Superintendent, McMinnville
Jeff Prather, Ray’s Boathouse Restaurant, Seattle
Ron Wolf, The Heathman Hotel, Portland
**Friday, August 5, continued**

2:30 - 5:00 pm  The Personality of Vintages in Burgundy. Melrose Hall.

It has been suggested that what sets the wines of one year apart from those of another is as much style as quality. This seminar will explore the way winemakers in Burgundy perceive the effect of vintage variations on the style of their wines.

After a brief introduction to the topic by moderator Bill Fuller of Tualatin Vineyards, participants will separate into small groups for tasting and discussion. Each tasting group will be conducted by a Burgundian winemaker who will present and discuss three of his wines from a single appellation made in three contrasting vintages: 1987, 1990, and 1991.

Finally, participants will reconvene at Melrose Hall for a panel discussion of the results of the tasting. Panelists are Steve Tanzer, editor and publisher of *The New York Wine Cellar*, New York, New York; Neal Rosenthal, Neal Rosenthal Wine Merchant, Shekomeko, New York; Gérard Potel, Domaine de la Pousse d'Or, Volnay, France; and Pascal Marchand, Domaine du Comte Armand, Pommard, France.

Your tasting group assignment will be indicated on your nametag.

| Tasting Group A | Riley Hall 201 |
| Tasting Group B | Walker Hall 302 |
| Tasting Group C | Walker Hall 311 |
| Tasting Group D | Graf Hall 109 |
| Tasting Group E | Renshaw Hall - Wold |
| Tasting Group F | Taylor Hall 106 |
| Tasting Group G | Taylor Hall 101 |
Friday, August 5, continued
5:30 - 7:30 pm Alfresco tasting of the 1992 Vintage. Murdock Patio.

Winemakers and owners from the presenting wineries will pour their Pinot noirs from the 1992 vintage selected to be featured at the Celebration.

7:30 - 10:00 pm The Grand Dinner. Dillin Hall.

Linfield President Vivian Bull will welcome the International Pinot Noir Celebration to Linfield College. Chef Joseph Matter of Les Troubadours in Ribeauville, France, and Chef Greg Higgins of Portland’s new Higgins restaurant will combine their talents to present a memorable meal.

9:30 - 11:00 pm IPNC shuttle service.

Board the IPNC van in front of Dillin Hall for complimentary shuttle service to your motel or inn, returning in time for breakfast on Saturday.

Saturday, August 6
7:30 - 8:30 am Continental Breakfast. Dillin Hall.

Coffee and breakfast pastries to go, for those who don’t make it in time to sit down, but don’t miss the bus!

8:30 am - 1:00 pm Where Vintage Differences are Made: Visiting Wine Country.

Buses depart promptly at 8:30 am outside Dillin Hall. Everyone will be assigned to Tour Group #1, #2 or #3. Please board a bus whose tour number corresponds to the number on your name tag. Each bus will have an expert tour guide on board to point out the landmarks and answer your questions.

We continue the exploration of vintage differences in Pinot noir begun in Friday’s Burgundy seminar, but the focus now shifts to the unique growing climates of Oregon and California. During a tour of the surrounding wine country of the upper Willamette Valley, each bus will make three stops at vineyards and wineries along the way. At each stop a pair of Oregon and California winemakers will present barrel samples of their 1993 Pinot noirs alongside an older vintage selected to provide an interesting comparison. This is an opportunity to probe vintage difference on-site where it all begins, with a group of exceptional winemakers.

Notes
Saturday, August 6, continued

1:00 - 3:30 pm  Luncheon Seminar: Pinot Noir and the Seven Cheeses of the World. Dillin Hall.

Juliet Harbutt, internationally recognized expert on the cheeses of the world, will present a tasting of the seven basic cheese types paired with an international selection of Pinot noirs, in a luncheon designed by Chef Chris Israel of Portland's Zefiro Restaurant. The four Pinot noirs to be tasted with the cheeses offer a wide diversity of regions and styles. They are:

Domaine Pierre Bourée, 1987 Santenay Gravières (Burgundy)
Byron Vineyard and Winery, 1992 Reserve (Santa Barbara, California)
Cristom Vineyards, 1992 Reserve, (Willamette Valley, Oregon)
Gibbston Valley, 1993 Pinot noir (Queenstown, New Zealand)

Guests will be provided with a chart of the wines and cheeses to make notes and to determine which combinations work. Everyone will be encouraged to abandon all prejudices and open their minds and palates to new possibilities.

3:30 - 5:30 pm  Seventh Inning Stretch:
A menu of optional activities.

Artists and Authors Reception. Riley Hall. Artists and authors of the 1994 Celebration will be on hand for discussion and autographs. Refreshments will be served. The featured artists are those listed on page 56 of this program whose works are exhibited in the IPNC Gallery in Riley Hall this weekend. Participating authors, whose works will be available in the Gallery shop, include speakers Jancis Robinson MW, Juliet Harbutt and Steve Tanzer; winemaker James Halliday; Maitre d'hotel Jeff Prather; and IPNC Food Coordinator Joan Drabkin, co-author with Marilyn Gilbaugh of the first edition IPNC Recipe Collection.

Demonstration of Barrel Firing for Pinot Noir. In the intramural field across from the east end of Riley Hall’s patio Jacques Billon, owner of a Burgundian cooperage located in Beaune, will recreate the entire process of barrel fabrication, from assembling the staves through firing the barrels over oak stave kindling to inserting the heads on the toasted barrels. M. Billon will be assisted by Vincent Damy of Tonnellerie Damy and Vincent Bouchard representing Les Tonnelleries de Bourgogne.

Guided Tour of Golden Valley Brewery. For a drive down McMinnville’s historic Third Street and a tour and tasting at one of Oregon’s newest micro-breweries, meet the shuttle van at the east end of Riley Patio. Continuous runs between 3:30 and 5:00 pm.

Jazz and Iced Tea in the Cozine Ravine. Follow the path behind the Linfield President’s House (Building 51) to find soft music, cool refreshments, and a shady spot to relax for a few minutes or a couple of hours.

5:30 - 7:30 pm  Alfresco Tasting of the 1991 Vintage. Murdock Patio.

Winemakers and owners from the presenting wineries will pour their Pinot noirs from the 1991 vintage selected to be featured at the Celebration.
Saturday, August 6, continued
7:30 - 11:30 pm  Traditional Northwest Salmon Bake. In the Oak Grove in front of Melrose Hall. Ticket required (included in your registration packet).

The trees will be strung with lanterns, and Alaska chinook salmon fillets will be cooked Native Northwest style on alder stakes over a huge fire pit. The outdoor buffet designed by Chef David Machado of Portland’s Pazzo Ristorante will be served with an array of international wines. After dinner there will be carriage rides and dancing to the music of Linda Hornbuckle and the No Delay Band.

9:00 pm - midnight  IPNC shuttle service.

Board the IPNC van in front of Melrose Hall for complimentary shuttle service to your motel or inn, returning in time for breakfast on Sunday.

Sunday, August 7
10:00 am - 12:00 pm  Sparkling Finale. Dillin Hall.

The Celebration will conclude with a sumptuous brunch buffet created by chefs from five of the top restaurants in the Northwest, served with a selection of sparkling wines.

Featured chefs this year are:
Alexis Bakouros and Gerasimos Tsirimiagos of Alexis Restaurant, Portland, OR
Fred Carlo, Salumeria di Carlo, Portland, OR
Mark Gould, Atwater's, Portland, OR
Christine Keff, Seattle, WA
Jungi Suzuki and Yuki Maru, Bush Garden, Portland, OR

The four sparkling Pinot noir wines to be served with brunch are:
Pol Roger Brut Champagne (Epernay, France)
Roederer Estate Anderson Valley Brut (Philo, California)
Pierre Sparr Brut Réserve Rosé Crémant (Alsace, France)
St. Innocent Méthode Champenoise 1990 (Willamette Valley, Oregon)

Keynote speaker Jancis Robinson will extend farewells to our guests and conclude the 1994 International Pinot Noir Celebration.

2:00 - 5:00 pm  The Open Tasting: An Afternoon of Pinot Noir. Dillin Hall.

Designed especially for those who cannot attend the full three-day event, this walk-around tasting includes all 60 Pinot noirs from the 1991 and 1992 vintages featured during the Celebration, poured by the winemakers. The tasting is complemented by an extravagant stand-up buffet created by Chef Philippe Boulot of The Heathman Hotel in Portland, assisted by Robin Milam, sous chef at The Heathman, and Christine Dowd, chef at B. Moloch.

Thank you for giving us the pleasure of your company at the 1994 International Pinot Noir Celebration. We hope to see you next year on July 28 - 30, 1995.
Coldstream Hills
31 Maddens Lane, Coldstream 3770
Phone: (61) 59 64 9388, FAX: (61) 59 64 9389
Represented by James Halliday
Featured wine: 1992 Coldstream Hills

James Halliday established Coldstream Hills in 1985, and in 1988, erected a 30,000 case facility. The winery is located in the Yarra Valley, near Melbourne. Current yearly production is 22,000 cases of Pinot noir, Chardonnay, Cabernet Franc, Merlot, and Cabernet Sauvignon. The closely spaced, steep hillside estate vineyard currently has 47 acres in production, with 20 additional acres being planted this year. Mr. Halliday is also a well-known author of books on the subject of wine, including the recent collaboration with Hugh Johnson, *The Vintner's Art.*
ENGLAND

The Thames Valley Vineyard
Clocktower Mews, Stanlake Park, Twyford
Berkshire
Phone: (44) 734 340 176, FAX: (44) 734 320 914
Represented by Jon Leighton
Featured wine: 1992 Clocktower Selection

This vineyard was sited on an Elizabethan Manor when Jon Leighton decided that growing vines might be an interesting and viable way to use an old family property. Since 1978, the planting has grown to 28 acres of 18 varieties, and in 1988, Australian winemaker John Worontschak joined the operation. With yearly production about 8,000 cases, the winery annually produces seven blends of whites. Also Gewürztraminer, Botrytis-affected Gamay sparkling wine, and Pinot noir are produced in suitable years.

FRANCE — Burgundy

Domaine de l'Arlot
Premeaux, 21700 Nuits-St-Georges
Phone: (33) 80 61 01 92, FAX: (33) 80 61 04 22
Represented by Jean-Pierre and Lise De Smet
Featured wine: 1991 Nuits-St-Georges 1er Cru, Clos des Forêts St. Georges

Founded in 1987 when an insurance group (AXA) purchased the property from Maison Jules Belin, Domaine de l'Arlot has since grown to 33 acres, including two 1er Cru Monopoles, and .6 acres of the grand cru, Romanée St-Vivant. Though Nuit-St-Georges wines are typically powerful and robust, M. de Smet strives for elegance by a strong focus on vineyard care. In a normal vintage, virtually all the red wine fermentation is done with no destalking of the grapes. The Domaine also produces a rare Nuits-St-Georges blanc.

Tasting Notes
Domaine du Comte Armand
Place de l'Eglise, 21630 Pommard
Phone: (33) 80 24 70 50, FAX: (33) 80 22 72 37
Represented by Pascal Marchand
Featured wine: 1992 Pommard 1er Cru, Clos des Epenaux

It is a rare domaine that holds all its vines in one plot, but Domaine du Comte Armand owns a 12.8 acre, enclosed parcel of the Pommard 1er cru, Clos des Epenots, and nothing else. Since 1870, average production has been about 1,400 cases. Canadian Pascal Marchand has run it since 1985, carefully working out the needs of the vines and the wines. To get a pre-fermentation maceration, he often mixes cool morning-picked grapes with warmer afternoon ones. From a 15 day (or so) fermentation, the wine is racked into 33% new barrels, then after a late m/l, it’s blended and put in older barrels for the last 18 to 24 months of aging.

Domaine Robert Arnoux
3 Route National 74, 21700 Vosne-Romanée
Phone: (33) 80 61 09 85, FAX: (33) 80 61 36 02
Represented by Pascal and Florence Lachaux
Featured wine: 1991 Romanée-Saint-Vivant Grand Cru

A family enterprise for five generations, son-in-law Pascal Lachaux joined this domaine in 1986, becoming winemaker in 1990. The 29 acres of vineyards include parcels in three grand crus, Romanée-Saint-Vivant, Clos de Vougeot, and Echezeaux, plus four 1er crus in Vosne-Romanée and Nuits-St-Georges. Using traditional methods to make the wine, including open top fermenters, and 30-100% new oak barrels, they hope to produce maximum fruitiness and finesse. In an average year 5,000 cases are produced.

Tasting Notes
**Domaine Pierre Bourée Fils**  
21220 Gevrey-Chambertin  
Phone: (33) 80 34 30 25, FAX: (33) 80 51 85 64  
Represented by Louis and Bernard Vallet  
Featured wine: 1991 Vosne-Romanée  
1er Cru, Les Malconsorts

This negotiant was founded in 1864 by Pierre Bourée, the grand uncle of M. Louis Vallet (who has been in charge of the winemaking since 1970). They own only 11 acres of vineyards themselves, so must buy the great majority of grapes that they use, producing about 12,000 cases a year. This house believes in traditional methods such as a three-week fermentation in wood fermenters, aging the wine in older oak for two years, and bottling directly from each barrel after fining. The goal is to produce Burgundy that, after several years in bottle, shows generosity, elegance and finesse.

**Domaine Michel Briday**  
89 Grande Rue, 71150 Rully  
Phone: (33) 85 87 07 90, FAX: (33) 85 91 25 68  
Represented by Stéphane and Michel Briday  
Featured wine: 1991 Rully Les Chailloux

Michel Briday started the estate in 1976 by renting 14.8 acres in both Rully and Mercurey from an old winemaker. From the very first, the domaine has bottled its production, and has increased the estate to almost 26 acres. Michel’s son Stéphane joined in 1988, and became winemaker in 1989. They make about 8,000 cases per year of both red and white Rully, and red Mercurey. For the reds, the grapes are destemmed, fermentation is delayed for four days; they do two pigeages and one pump over per day for the 8-10 days of fermentation, then let the wine sit in barrel an average of 12 months.
**Domaine du Clos Frantin**

14, rue de la Goillotte, 21700 Vosne-Romanée  
Phone: (33) 80 24 37 37, FAX: (33) 80 24 37 38  
Represented by Robert Denby  
Featured wine: 1991 Vosne Romanée  
1er Cru, Les Malconsorts

Owned since 1964 by the firm of Albert Bichot, one of Burgundy’s largest negociants, Domaine du Clos Frantin is the former estate of Napoleon’s Field-Marshall, General Legrand. The 37 acres of this domaine include parcels in seven grand crus, and other growths in Nuits-St-Georges, Gevrey-Chambertin and Vosne-Romanée. Each year, the entire production of the grand crus, after a long traditional fermentation (up to 15 days), is aged in new oak.

**Dufouleur Père et Fils**

19, Place Monge, 21701 Nuits-St-Georges  
Phone: (33) 80 61 21 21, FAX: (33) 80 61 10 65  
Represented by Bernard Jailet and Carole Bredin  
Featured wine: 1991 Nuits-St-Georges  
1er Cru, Les Poulettes

This negociant works with a wide range of Burgundies, producing 10,000 cases in 1993, with appellations ranging from Fixin to Santenay in the Côte d’Or, and Rully as well. They also produce and sell the wines of Domaine Guy Dufouleur, which owns almost 67 acres of their own vines, including parcels in three 1er crus in Nuits-St-Georges. Xavier and Guy Dufouleur run both concerns. They believe in merging tradition with the modern in all technical matters.

**Tasting Notes**
Domaine Fougeray de Beauclair
44, Rue de Mazy, 21160 Marsannay-la-Côte
Phone: (33) 80 52 21 12, FAX: (33) 80 58 73 83
Represented by Laurence Ollivier-Fougeray and Patrice Ollivier
Featured wine: 1992 Bonnes Mares

In 1972, Jean Louis Fougeray created Domaine Fougeray Jean Louis when a grandfather passed down his vineyards. Over the years, this domaine grew to 25 acres of vineyards, from Marsannay to Savigny-les-Beaune. Then in 1986, Jean Louis became partners with Bernard Clair, thus forming Domaine Fougeray de Beauclair. Now this new domaine owns over 54 acres of vines, and they bottle the only Bonnes Mares coming from the Morey-Saint-Denis side of this grand cru. All told, they bottle 8,000 cases per year of red, white, rosé and Aligoté.

Domaine Fourrier
7, Route de Dijon, 21220 Gevrey-Chambertin
Phone: (33) 80 34 33 99, FAX: (33) 80 34 33 95
Represented by Jean-Marie Fourrier
Featured wine: 1991 Gevrey-Chambertin 1er Cru, Clos Saint Jacques

With a 22-acre family estate, the Fourrier family have been winegrowers for over five generations. Jean-Claude Fourrier succeeded his grand uncle in 1971, and now the estate is run by his entire family: Jean-Claude, his wife Anne-Marie, and children Isabelle and Jean-Marie. Their entire production is red wine coming from 50-year-old vines, with the domaine spread through four villages. Fermentation is traditional and long-lasting; afterwards, the wines are kept in cask for up to 22 months before bottling.
**Domaine Lorenzon**

Rue de Reu, 71640 Mercurey  
Phone: (33) 85 45 13 51, FAX: (33) 85 45 15 52  
Represented by Bruno Lorenzon and Nicolas Tarteret  
Featured wine: 1991 Mercurey 1er Cru, Les Champs Martin

This is a small, family domaine founded by Bruno Lorenzon’s grandfather in the 1920s, with the whole of the domaine being situated in the Mercurey appellation. Of their 12 acres of vineyards, 95% are planted to Pinot noir, with the remaining 5% planted to Chardonnay. Annually this domaine produces 1,700 cases, 60% of which comes from the 1er cru, “les Champs Martin.” As for the winemaking, Bruno is a great believer in using whole clusters, nonalcoholic pre-macerations, and long fermentations. The wines are held on their lees for a year to 18 months.

**Domaine Bernard Maume**

56, Route de Beaune  
21220 Gevrey-Chambertin  
Phone: , FAX: (33) 80 34 16 82  
Represented by Bertrand Maume  
Featured wine:

Bernard Maume’s academic career was interrupted when a childless uncle died (M. Maume still lectures at the University of Dijon). Vinifying his first wine in 1957, Bernard runs the 10.5-acre estate in a considered traditional manner. He keeps crop levels very low, and allows the cuvaison to last up to four weeks in old oak vats. The barrels are carefully chosen, matching Vosges with some vineyards, Nevers with others, and both with yet others. After about 20 months, the wines are egg-white fined, and then bottled from the barrel.
**Domaine Jean-Marc Pavelot**
Chemin des Guettottes
21420 Savigny-les-Beaune
Phone: (33) 80 21 55 21, FAX: (33) 80 21 59 73
Represented by Jean-Marc and Chantal Pavelot
Featured wine: 1991 Savigny-les-Beaune 1er Cru, La Dominode

With the 26-acre domaine owned by his family for several generations, Jean-Marc Pavelot has been making wine over 25 years. In the traditional manner, he learned beside his father, taking over in 1984. Production averages 3,500 cases, with village Savigny-les-Beaune accounting for about one half, premier crus in Savigny making up much of the rest. The wine is vinified in the classic manner, with 100% destalking, open-top wood fermenters, fermentation lengths of 10-12 days, then aging in barrels (up to 50% new, varying by cru and year) for up to 14 months.

**Domaine de la Pousse d’Or**
21190 Volnay
Phone: (33) 80 21 61 33, FAX: (33) 80 21 29 97
Represented by Gérard Potel
Featured wine: 1991 Volnay 1er Cru, Clos de la Bousse d’Or

The Domaine dates from the 18th century, when it was part of the Domaine de la Romanée Conti. Owned, since 1964, by a shareholding company to keep high inheritance taxes from forcing the sale of the vines, the 34-acre domaine stretches through Volnay, Pommard and Santenay. Gérard Potel regularly achieves elegant but firmly flavored wines by paying close attention to the ratio of juice to solid matter in the must. His ideal is 60% juice to 40% solids, so in high yield years the amount of juice runoff from the vat may be as high as 15%.

**Tasting Notes**
Domaine Daniel Rion et Fils
Premeaux, 21700 Nuits-St-Georges
Phone: (33) 80 62 31 10, FAX: (33) 80 61 13 41
Represented by Pascale and Olivier Rion
Featured wine: 1990 Nuits-St-Georges 1er Cru, Les Vignes Rondes

Created in 1955 by Daniel Rion, this domaine has grown from its original five acres of vines in Vosne-Romanée to almost 45 acres in 17 appellations in six villages of the Côte de Nuits. Production is about 10,000 cases, of which the reds account for 75%, and of the whites, 5% is Aligoté. Patrice Rion, son of Daniel, has made the wines since 1979. Vines are 25-65 years old, selected to produce small berries with thick skins. After a traditional cuvaison, lasting about 15 days, the wine is in cask for up to 18 months. They use 20% and 40% new oak, according to appellation.

FRANCE — Loire

SA Lucien Crochet
Place de l'Eglise, 18300 Bué
Phone: (33) 48 54 08 10, FAX: (33) 48 54 27 66
Represented by Gilles Crochet
Featured wine: 1992 Sancerre La Croix du Roy

Members of the Crochet family have been vigneron since the late 18th century, but enlarged the domaine in 1970. They break their vineyard into 65 parcels, due to diverse exposures and three different soil types. Each year, they produce an average of 18,300 cases, with the white wine produced from Sauvignon blanc, and both a red and a rosé produced from Pinot noir. The rosé is produced from a combination of pressing and saignée of the must. The red Pinot noir sees a long fermentation, then is matured in both oak tanks and barrels. They export 50% of their production.
GERMANY

Schloss Castell
8711 Castell
Phone: (49) 93 25 601-70, FAX: (49) 93 25 601-85
Represented by Marie-Louise Fürstin zu Castell-Castell
Featured wine: 1992 Spätburgunder Qbä trocken

The residence/winery castle of this Franconian producer dates from the late 17th century. The Prince of Castell-Castell currently owns 160 acres of vineyards, and produces 50,000 cases per year. Varieties produced are Silvaner, Müller-Thurgau, Kerner, Bacchus, Riesling, Rieslaner, Scheurebe, Spätburgunder, Domina and a sparkling wine from Silvaner grapes. The deep marl soil and the continental climate of the Steigerwald Forest produce wines that are fruity, earthy, spicy and lively with a vigorous acidity.

NEW ZEALAND

Gibbston Valley Wines
Gibbston, RD 2, Queenstown, New Zealand
Phone: (64) 3 442 6910, FAX: (64) 3 442 6909
Represented by Alan Brady
Featured wine: 1991 Estate

One of the pioneer vineyards in the Central Otago region, the southernmost wine growing region in the world (45° south), Gibbston Valley Wines first experimented with many grape varieties. Since 1987, they’ve made wine from Pinot noir, Riesling, Sauvignon blanc, Gewürztraminer, Müller-Thurgau and Pinot gris grown on their own seven acres, as well as from grapes purchased from Marlborough some 300 miles to the north. They sell about a third of their 7,000-case production at their winery restaurant.
**SOUTH AFRICA**

**Bouchard Finlayson**  
P.O. Box 303, Hermanus 7200  
Phone: (27) 283 23 515, FAX: (27) 283 22 317  
Represented by Peter Finlayson and Paul Bouchard  
Featured wine: 1993 Walker Bay  

Located in the southernmost wine region of South Africa, the Hemel-en-Aarde Valley, this winery was begun in 1991 by winemaker Peter Finlayson. Soon after, Paul Bouchard, of the Burgundy negociant Bouchard Aîné et Fils, became a partner. The estate, comprised of Pinot noir, Chardonnay, Sauvignon blanc and Pinot blanc, is about 40% planted – they currently produce varietal wines from the first three named grapes (though mostly with bought fruit). Planning to keep production under 10,000 cases, they see the key to making fine Pinot noir is restricting the crop.

**SPAIN**

**Bodegas Torres**  
Comercio 20, 08720 Vilafranca del Penedes  
Barcelona  
Phone: (34) 3 817 7400, FAX: (34) 3 817 7444  
Represented by Marimar Torres  
Featured wine: 1991 Mas Borras  

The Torres family have been winegrowers since the 17th century, but it was Don Miguel Torres who embarked on the estate-bottling venture in the 1940s to create prestige for the brand. Just west of Barcelona in the Penedes region, grapes currently grow on 2,500 acres. Besides traditional Spanish grapes, many international varieties were introduced in the mid-60s by current winery head Miguel Jr., who also pioneered in Spain the use of temperature controlled stainless-steel tanks for fermentation.
Acacia Winery
2750 Las Amigas Road, Napa, CA 94559
Phone: 707-226-9991, FAX: 707-226-1685
Represented by Larry Brooks and Dave Lattin
Featured wine: 1991 Napa Valley
Carneros, St. Clair Vineyard

Acacia Winery was founded in 1979 to produce premium Chardonnay and Pinot noir from the Carneros District of the Napa Valley. In 1986, the winery became part of the Chalone Wine Group. Current production is 40,000 cases, with much of the Chardonnay coming from their 45-acre vineyard, while the Pinot noir is purchased from the neighboring vineyards in the Carneros region. The winery also produces a small amount of sparkling wine and old vine Zinfandel from vineyards in the Napa Valley.

Brandborg Cellars
P.O. Box 730, Fairfax, CA 94978-0730
Phone: 415-453-6104, FAX: 415-715-6989
Represented by Terry and Susan Brandborg
Featured wine: 1991 Mendocino

Beginning as hobby winemakers, Terry and Susan Brandborg obtained a use permit from the town of Fairfax to operate a bonded winery as a home occupation in 1986. After expanding production from 400 cases to 1,500 cases in 1990, they moved their winery to its current location in the city of Richmond in 1991. This allowed them to increase production of Pinot noir, Zinfandel and Charbono to 3,500 cases. Though the Brandborgs own no vineyard, grapes are purchased from the finest sites all through the state of California.
David Bruce Winery
21439 Bear Creek Road, Los Gatos, CA 95030
Phone: 408-354-4214, FAX: 408-395-5478
Represented by David and Jan Bruce
Featured wine: 1991 Santa Cruz Mountains, Estate Bottled

David Bruce founded this winery overlooking Monterey Bay in 1961. His 25-acre vineyard, located in the Santa Cruz Mountains, is planted with Pinot noir and Chardonnay. The vineyard trellising is being retrofitted from a single-wire to an upright system. In the winery, all the red wines are fermented whole-cluster in a rotating tank for careful tannin management. Production is now 25,000 cases of Estate Pinot noir and Chardonnay, as well as Vintner’s Select Pinot noir, Chardonnay, Cabernet Sauvignon, Zinfandel and Petite Sirah.

Byron Vineyard & Winery
5230 Tepusquet Road, Santa Maria, CA 93454
Phone: 805-937-7288, FAX: 805-937-1246
Represented by Byron "Ken" Brown
Featured wine: 1991 Santa Barbara County Reserve

Byron is located in northern Santa Barbara County in the Santa Maria Valley. Started by Ken Brown in 1984, the winery produces about 30,000 cases, primarily Chardonnay and Pinot noir, with smaller amounts of Pinot blanc and Pinot gris. Pinot noir production uses traditional Burgundian methods. Fermented in small, specially-designed fermenters, the wine gets extended skin contact and extremely gentle handling, and is unfiltered to promote intense color, aromas and flavors. Though the Robert Mondavi Winery acquired the winery in 1990, it is still operated independently by Ken Brown.
Edna Valley Vineyard
2585 Biddle Ranch Road
San Luis Obispo, CA 93401
Phone: 805-544-9594, FAX: 805-544-0112
Represented by Lynda Hanson and Eric Laumann
Featured wine: 1992 Edna Valley Estate

The Edna Valley Vineyard, begun in 1977, is the fruit of a successful alliance between Paragon Vineyard Company, owned by the Niven family, and the Chalone Wine Group of Napa. The winery produces 100 percent varietal, estate bottled wines from 700 acres in the Edna Valley, a cool coastal area lying to the southeast of San Luis Obispo. The soil composition, largely made up of ancient marine sediment and mineral matter, is especially conducive to growing Pinot noir (2,500 cases per year), and Chardonnay (60,000 cases).

Etude
P.O. Box 3382, Napa, CA 94558
Phone: 707-257-5300, FAX: 707-257-6022
Represented by Tony Soter
Featured wine: 1992 Carneros

Produced in Napa Valley by Tony Soter, Etude is not a place, but a label. The production of the two wines, Pinot noir and Cabernet Sauvignon, is in stylistic homage to their places of origin, while focusing winemaking techniques to achieve desired results in a California context. Since etude literally means “study,” Soter hopes, by the name, to convey his philosophy of winemaking, fundamentally an exploration of the elements of style, while implying a certain humility of approach.
Kendall-Jackson Vineyards & Winery
421 Aviation Blvd., Santa Rosa, CA 95403
Phone: 707-544-4000, FAX: 707-544-0156
Represented by John Hawley and Mark Evans
Featured wine: 1991 Grand Reserve

Founded in 1982, Kendall-Jackson is one of California's few remaining family-owned wineries. The winery forged a reputation for quality and innovation since introducing its first vintage, a Chardonnay that combined fruit from vineyards scattered throughout California's best growing regions. Currently, Kendall-Jackson produces several vineyard-designated wines, as well as its "Vintner's Reserve" blends. They believe that greatness lies in the marriage of flavors, and that consistent high quality is the result of blending the best with the best.

Robert Mondavi Winery
7801 St. Helena Highway, Oakville, CA 94562
Phone: 707-259-9463, FAX: 707-967-9079
Represented by Susan Frey
Featured wine: 1992 Napa Valley Reserve, Unfiltered

The winery was begun in 1966 by Robert Mondavi and his family. Since the start, they've emphasized the importance of detailed research on all things related to winegrowing and winemaking. Each individual lot is kept separate until the final blends are decided by Tim Mondavi and his staff of enologists. They currently produce three bottlings of Pinot noir from grapes grown in their own 400-acre Carneros district vineyard, as well as from a number of other exceptional Pinot noir growers.

Tasting Notes
Monticello Vineyards
4242 Big Ranch Road, Napa, CA 94558
Phone: 707-253-2802, FAX: 707-253-1019
Represented by John Conover
Featured wine: 1991 Napa Valley

Monticello Vineyards was founded in 1970, and began producing its first wines in 1980. All the wines are estate bottled, with the exception of the Cabernet Sauvignon, which is obtained from carefully selected vineyards in upper Napa Valley. Monticello currently produces Chardonnay, Merlot, Cabernet Sauvignon and Pinot noir, with yearly production of all coming to 20,000 cases. The Monticello approach leads to an elegant, clean style of Pinot noir that brings forward the grape flavors without an overpowering impact from the oak aging process.

Morgan Winery
526 Brunken Avenue, Salinas, CA 93901
Phone: 408-751-7777, FAX: 408-751-7780
Represented by Dan and Donna Lee
Featured wine: 1992 Monterey County Reserve

Dan Morgan Lee started Morgan Winery in 1982, inspired by the distinctive quality of Chardonnay grapes available in the cool Monterey County. Travelling farther afield for other varieties, but still working with the finest possible vineyards in coastal valleys, Morgan splits the sourcing of their Pinot noir between Monterey and Carneros. The production of the principal wines, Pinot noir, Chardonnay, Sauvignon blanc and Cabernet Sauvignon, totals around 20,000 cases annually.
1. Northrup Library
2. Melrose Hall
3. Riley Hall
4. Walker Hall
5. Pioneer Hall
6. Newby Hall
7. Greenhouse
8. Heating Plant
9. Dean's House
10. Cozine Hall
11. Potter Hall
12. Taylor Hall
13. Murdock Hall
14. Graf Hall
15. Mac Hall
16. Dillin Hall
17. Renshaw Hall
18. Music Practice Annex
19. Observatory
20. Larsell Hall
21. Hewitt Hall
22. Anderson Hall
23. Frerichs Hall
24. Dana Hall
25. Kappa Sigma Fraternity
26. Trafalgar Square
27. Cook Center
28. Latourette Hall
29. Miller Hall
30. Jane Failing Hall
31. Grover Hall
32. Campbell Hall
33. Whitman Hall
34. Physical Education Building
35. Aquatics Building
36. Maxwell Field
37. Helser Baseball Field
38. Softball Field
39. Emmaus House
40. Delta Psi Delta Fraternity
41. Theta Chi Fraternity
42. Pi Kappa Alpha Fraternity
43. Casa Real
44. College Apartments and Office Building
45. The Suburbs
46. Soccer Field
47. Lever Street Park
48. Upward Bound
49. Michelbook House
50. Tennis Courts
51. President's Home
52. Memorial Fountain
53. Ten Oaks
**Newlan Vineyards & Winery**  
5225 Solano Avenue, Napa, CA 94558  
Phone: 707-257-2399, FAX: 707-252-6510  
Represented by Bruce and Jonette Newlan  
Featured wine: 1991 Napa Valley Estate Bottled

Bruce Newlan, a physicist and aerospace engineer, and his family began planting their 30 acres of southern Napa Valley vineyards in 1967, for years selling the harvest to local wineries. In 1980 Newlan Winery produced its first vintage; today annual output is close to 10,000 cases, with an emphasis on Pinot noir, Zinfandel and botrytised Rieslings. The winery remains family owned and operated, and is currently replanting a portion of the Cabernet vines with selected Pinot noir clones and phylloxera-resistant rootstock.

**Parducci Wine Cellars**  
501 Parducci Road, Ukiah, CA 95482  
Phone: 707-463-5350, FAX: 707-462-7260  
Represented by John Parducci  
Featured wine: 1992 Mendocino

Today, three generations of the Parducci family work together to continue the legacy begun when Adolph Parducci purchased prime Mendocino property in 1921. Adolph’s son John, still general manager and winemaker, was among the pioneers in California varietal bottlings, starting with a Zinfandel in 1933. Currently, Parducci produces 400,000 cases of varietal wines each year, and owns 300 acres of vineyards. John Parducci actively sees to it that the wines are in their most natural and honest form possible.
Seghesio Vineyards & Winery
14730 Grove Street, Healdsburg, CA 95448
Phone: 707-433-3579, FAX: 707-433-0545
Represented by Ted and Sherry Seghesio
Featured wine: 1992 Sonoma Coast

Seghesio is one of the oldest family-owned vineyards and wineries in Sonoma County. Third and fourth generation Seghesios now manage the dynamic enterprise with current expertise, fortified by their rich heritage. With vineyards first planted in 1895, the Seghesios now own 400 acres, and produce 105,000 cases annually. Their principal varieties are Zinfandel, Sangiovese, Chardonnay, Cabernet Sauvignon, Sauvignon blanc, and a Pinot noir that strikes a balance of fruit, acid and finesse that comes from the cool climate in Russian River Valley and Carneros appellations.

Robert Sinskey Vineyards
6320 Silverado Trail, Napa, CA 94558
Phone: 707-944-9090, FAX: 707-944-9092
Represented by Rob Sinskey and Jeff Virnig
Featured wine: 1992 Los Carneros

Robert Sinskey Vineyards is a family owned winery producing about 10,000 cases per year, with 100 acres of vineyards in Carneros, and five acres next to the winery. Situated in the northeastern section of the Stags Leap District, the winery produces Pinot noir, Merlot, Chardonnay and a Merlot-based proprietary wine. RSV believes that the vineyard should dictate the style of the wine, and it is the winemaker's responsibility to complement the vintage with a delicate winemaking technique. The goal is to make regional wines that are cuisine oriented.
**Joseph Swan Vineyards**

2916 Laguna Road, Forestville, CA 95436  
Phone: 707-573-3747, FAX: 707-575-1605  
Represented by Rod and Lynn Berglund  
Featured wine: 1991 Russian River Valley Estate

The late Joseph Swan purchased a 10-acre vineyard in 1967, and in 1969 began replanting the old vines to Chardonnay and Pinot noir. Rod Berglund, Joe’s son-in-law, assumed charge of the winemaking and day-to-day operations in 1988. Approximately 3,800 cases of Pinot noir, Zinfandel, Chardonnay and Rhone-style wines are made each year. Although the winemaking style has changed little, several recent changes in viticultural practices, including the installation of a vertical curtain trellis, have produced even better fruit.

**Talley Vineyards**

3031 Lopez Drive, Arroyo Grande, CA 93420  
Phone: 805-489-0446, FAX: 805-489-0996  
Represented by Brian and Don Talley  
Measured wine: 1991 Arroyo Grande Valley, Estate Bottled

Family owned Talley Vineyards is a 102-acre vineyard and a 6,000-case winery whose goal is to produce estate grown Chardonnay and Pinot noir wines of uncompromised quality which reflect the unique characteristics of the soil and climate of the Arroyo Grande Valley. Located eight miles from the Pacific Ocean in California’s central coast, the vineyard was begun in 1982. The cool, marine-influenced climate, combined with the steep, rocky hillsides, provides the perfect setting for premium Pinot noir production.
Marimar Torres Estate
221 Caledonia Street, Sausalito, CA 94965
Phone: 415-331-7741, FAX: 415-331-7804
Represented by Marimar Torres and
Ron Paradise
Featured wine: 1992 Green Valley,
Don Miguel Vineyard

Marimar Torres began planting the Don Miguel Vineyard, named after her late father, in 1986, in Sebastopol. The estate now encompasses 56 acres, 30 in Chardonnay and 15 in Pinot noir. The vineyard is unique in California, as it is totally European in style, with a high-density planting of 2,000 vines per acre, and other viticultural practices that require highly skilled vineyard management. Only the grapes from this vineyard, a very cool microclimate in Sonoma’s Green Valley, have been used for the Pinot noir.

ZD Wines
8383 Silverado Trail, Napa, CA 94558
Phone: 707-963-5188, FAX: 707-963-2640
Represented by Brett and Norman de Leuze
Featured wine: 1991 Carneros

The 1993 crush was the 25th for the de Leuze family, and Pinot noir is the one wine ZD has produced every vintage. With the 1991 vintage, the winery produced 1,700 cases of Pinot noir (ZD also makes a Chardonnay and a Cabernet Sauvignon). In 1969, ZD produced a "Carneros" Pinot noir, thus becoming the first winery to name a wine after the now well-known area. ZD's approach to Pinot noir aims at preserving as much richness in the wine as possible by allowing a very warm fermentation, and hand-punching the cap to extract as much color and character as possible.
UNITED STATES — New York

Millbrook Vineyards and Winery
RR 1, Box 167D, Millbrook, NY 12545
Phone: 914-677-8383, FAX: 914-677-6186
Represented by David Bova and John Graziano
Featured wine: 1991 Hudson River Region

Millbrook, located in Hudson Valley (80 miles north of Manhattan), was founded in 1981 by John S. Dyson and David H. Bova. Exclusively dedicated to the growth of vinifera grapes, the vineyard currently has over 50 acres of Chardonnay, Tocai Friulano, Pinot noir, Cabernet franc, Merlot and Cabernet Sauvignon. Current annual production is 10,000 cases.

UNITED STATES — Oregon

Adelsheim Vineyard
22150 NE Quarter Mile Lane
Newberg, OR 97132
Phone: 503-538-3652, FAX: 503-538-2248
Represented by David Adelsheim and Don Kautzner
Featured wine: 1992 Polk County,
Seven Springs Vineyard

Since 1972, David and Ginny Adelsheim have worked to refine their vineyard and winery practices. Now a 15,000-case winery stressing Pinot noir, Chardonnay and Pinot gris, David and winemaker Don Kautzner produce two philosophically distinct kinds of Pinot noir. The “Oregon” bottling has Don blending a supple whole of disparate lots. But there are two vineyards that yield wines complete in themselves each year, so here the goal is to pick the grapes at the right time, and then stay out of the way.
Beaux Frères
15155 NE North Valley Road
Newberg, OR 97132
Phone & FAX: 503-538-9757
Represented by Michael and Jackie Etzel
Featured wine: 1992 Willamette Valley

Owned by Michael and Jackie Etzel, Robert Parker, and Robert Roy, Beaux Frères is a 30-acre vineyard, of which 20 acres are given over to seven different clones of Pinot noir. Planting began in 1988. In 1992, one of the old barns on the property was renovated to provide a temperature and humidity-controlled winery. Vinification starts with physiologically ripe grapes, allows a four to five day cold maceration, then following alcoholic fermentation, they rack the wine directly into 100% new French oak barrels. The estate currently produces about 1,500 cases a year.

Benton-Lane Winery
6150 Silverado Trail, Napa, CA 94558
Phone: 707-944-1303, FAX: 707-944-9433
Represented by Steve Girard and Carl Doumani
Featured wine: 1992 Oregon

Realizing that it was probably a lot more fun to make wine in Oregon than in Napa Valley, Steve Girard (Girard Winery) and Carl Doumani (Stags' Leap Winery) purchased the 2,000-acre Sunnymount Ranch, which is situated between Eugene and Corvallis, in 1988. With the goal of producing silky, flavorful Pinot noir, they have planted over 70 acres to that varietal. Since the ranch straddles a county line, it is named for both. The 1992 Benton-Lane Pinot noir is their first child off their beautiful vineyard.
Cameron Winery
P.O. Box 27, Dundee, OR 97115
Phone: 503-538-0336, FAX: 503-538-3493
Represented by John Paul and Matt Sage
Featured wine: 1992 Willamette Valley

Cameron Winery is located in the Red Hills of Dundee, where fine wine and mobile home living form an exquisite balance found nowhere else in the world. As aficionados of barnyards and perfume, it was only natural that the owners would eventually find their way to Pinot noir. Cameron tries to concentrate on producing around 1,500 cases per year of that wonderful variety. At other times, the best mutations of Pinot noir, that is, Pinot blanc and Chardonnay, occupy their brain cells (and palates).

Cristom Vineyards
6905 Spring Valley Road NW
Salem, OR 97304
Phone & FAX: 503-375-3068
Represented by Steve Doerner and Paul Gerrie
Featured wine: 1992 Willamette Valley Reserve

Cristom Vineyards, one of the Willamette Valley’s newest wineries, was established in 1992 by Paul and Eileen Gerrie. Based on the premise that great wine starts with great grapes, the owners are very selective of their sources. The estate vineyard, 18 acres, is being planted on an east-facing slope in the Eola Hills, using close vine spacing of the new French Pinot noir and Chardonnay clones from Dijon. Winemaker Steve Doerner uses traditional techniques to produce the winery’s Pinot noir, Chardonnay and Pinot gris. Current production is 3,000 cases annually.
**Domaine Drouhin Oregon**

P.O. Box 700, Dundee, OR 97115  
Phone: 503-864-2700, FAX: 503-864-3377  
Represented by William and Debra Hatcher  
Featured wine: 1992 Oregon

In 1987, Robert Drouhin, the third-generation head of Maison Joseph Drouhin of Burgundy, purchased 100 acres in Yamhill County to be developed as a Pinot noir vineyard. Since 1988, 53 acres of vines have been planted, closely spaced in the Burgundian style to achieve small yields of superior quality. In 1989, a four-level, gravity-flow winery was established, with Robert Drouhin’s daughter Véronique as winemaker. Pinot noir production has increased gradually to 10,000 cases in 1993.

**Elk Cove Vineyards**

27751 NW Olson Road, Gaston, OR 97119  
Phone: 503-985-7760, FAX: 503-985-3525  
Represented by Patricia and Joe Campbell  
Featured wine: 1992 Willamette Valley, Estate Reserve

The vineyard was planted in 1974 in a protected valley where the Roosevelt Elk migrate each spring, and the winery was bonded in 1977. The winery currently produces 15,000 cases of Pinot noir, Pinot gris, Chardonnay, Gewürztraminer and Riesling each year. Specializing in vineyard designated Pinot noirs, the Campbells produced “Estate Reserve,” “La Boheme,” “Wind Hill” and “Dundee Hills Vineyards” in 1992. A spectacular view of their 50 acres of vineyards, and the Coast Range, can be seen from their tasting room.
**Eola Hills Wine Cellars**
501 S Pacific Highway W, Rickreall, OR 97371
Phone: 503-623-2405, FAX: 503-623-0350
Represented by Tom Huggins
Featured wine: 1992 Temperance Hill Vineyard

This has been a cooperative effort among friends, who together planted the 125-acre Oak Grove Vineyard in 1982, and founded the winery at Rickreall in 1987. The winery has grown to 20,000 cases a year. Working with Chardonnay, Pinot noir, Cabernet Sauvignon, Sauvignon blanc and White Riesling, winemaker Kerry Norton makes the wines in many small lots with variations in yeast strains, barrel types and processing techniques. The final wines are then blended by a committee of owners, customers, and management to achieve the desired style.

**Flynn Vineyards**
2200 W Pacific Highway, Rickreall, OR 97371
Phone: 503-623-8683, FAX: 503-623-0908
Represented by Wayne Flynn and Rich Cushman
Featured wine: 1992 Willamette Valley, Estate Bottled

Flynn Vineyards was begun in 1982 when Wayne Flynn planted 49 acres just north of Rickreall, planning to focus on sparkling wine production in the traditions of Champagne. Since that time, the vineyards have been extended with 34 acres of Chardonnay and 18 acres of Pinot gris. A winery was built in time for the 1990 vintage, and although sparkling wine is still a very important part of the portfolio, the production of still Pinot noir and Chardonnay has been increasing greatly. Production is now 16,000 cases a year.
Foris Vineyards Winery
654 Kendall Road, Cave Junction, OR 97523
Phone: 503-592-3752, FAX: 503-592-4424
Represented by Ted and Merideth Gerber
Featured wine: 1992 Rogue Valley

Foris is the southernmost winery in the Pacific Northwest, located just seven miles from the California border in the coastal Siskiyou Mountains. Bonded in 1987, it produces 12,000 cases annually of Pinot noir, Cabernet Sauvignon, Chardonnay, Pinot gris, Merlot and Gewürztraminer. The vineyard, established in 1975, is one of the oldest in the Rogue region. It now includes the largest-bearing acreage of the new Dijon clones of Pinot noir and Chardonnay in the United States.

Girardet Wine Cellars
895 Reston Road, Roseburg, OR 97470
Phone: 503-679-7252, FAX: 503-679-5445
Represented by Philippe and Bonnie Girardet
Featured wine: 1992 Umpqua Valley Barrel Select

Philippe 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 Pinot noir, Chardonnay, 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 6,500 cases.
Henry Estate Winery
P.O. Box 26, Umpqua, OR 97486
Phone: 503-459-5120, FAX: 503-459-5146
Represented by Scott Henry IV
Featured wine: 1990 Umpqua Valley Barrel 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 their son, Scott IV, has entered the business. Henry Estate has 33 acres of vineyard and an annual production of 13,500 cases of Pinot noir, Chardonnay, Gewürztraminer, White Riesling and Cabernet Sauvignon. The Pinot noir and Chardonnay are aged only in American oak. Vineyard research on trellising in the early 1980s has led to development of the “Scott Henry Vertical Trellis,” now used internationally.

Knudsen Erath Winery
Worden Hill Road, Dundee, OR 97115
Phone: 503-538-3318, FAX: 503-538-1074
Represented by Dick and Joan Erath
Featured wine: 1991 Willamette Valley, Vintage Select

From his first 90 cases of Pinot noir in 1972, Dick Erath has grown to become one of the largest producers of Pinot noir in the United States, using fruit from estate vineyards and other Dundee Hills and Eola Hills vineyards in the northern Willamette Valley. Producing 28,000 cases of Pinot noir annually, the winery uses closed-top stainless steel fermenters to capture volatile flavor components and return them to the wine in the form of condensation. Other varieties produced are Chardonnay, Cabernet Sauvignon, Pinot gris, Riesling and Gewürztraminer.
Montinore Vineyards
3663 SW Dilley Road, Forest Grove, OR 97116
Phone: 503-359-5012, FAX: 503-357-4313
Represented by Leo Graham and Jacques Tardy
Featured wine: 1992 Willamette Valley Winemakers Reserve

In 1989, Jacques Tardy joined Montinore’s winemaking staff from Nuits-St-Georges in the heart of Burgundy, where his family has been immersed in the wine industry for five generations – in vineyard, winemaking and management. His traditional Burgundian approach to winemaking has brought Montinore numerous awards for Pinot noir, Chardonnay and Pinot gris, as well as White Riesling, Gewürztraminer and Müller-Thurgau. All of Montinore’s premium wines are estate bottled and 100% varietal.

Oak Knoll Winery
29700 SW Burkhalter Road
Hillsboro, OR 97123
Phone: 503-648-8198, FAX: 503-648-3377
Represented by Steve and Liz Vuylsteke
Featured wine: 1992 Willamette Valley

One of Oregon’s pioneer wineries, Oak Knoll was founded in 1970 by the Vuylsteke family. An electronics engineer, Ron Vuylsteke traded in his circuit boards for a hydrometer, pH meter, and, with six children to feed, the need for an instant winner. Twenty-one vintages of Pinot noir later, the winery credits its success to a “Build a Better Pinot” philosophy: A more interesting and complex wine of consistent high quality can be made by identifying, and then blending, specific wine character attributes attained from distinctive, low-yield vineyards.
Panther Creek Cellars
455 N Irvine, McMinnville, OR 97128
Phone: 503-472-8080, FAX: 503-472-5667
Represented by Ken Wright and Dale West
Featured wine: 1992 Willamette Valley Reserve

Panther Creek is one of Oregon’s smallest producing wineries, with an annual production of 7,000 cases. It began its operation in 1986, and its facility is now in downtown McMinnville in the city’s original power plant building. The winery is named for a creek that runs through the hills northwest of the city. Focusing primarily on Pinot noir, the winery also produces small amounts of Chardonnay and Melon. From the hand-sorting of grapes at harvest to the polishing of each bottle going into the case, attention to detail is emphasized throughout the winemaking process.

James Scott Winery
27675 SW Ladd Hill Rd., Sherwood, OR 97140
Phone: 503-977-3850
Represented by James Scott and Janice Howard
Featured wine: 1991 Willamette Valley Signature Reserve

Situated atop Parrett Mountain, the James Scott Winery overlooks majestic Mt. Hood. James Scott and Janice Howard founded this boutique winery in 1990, determined to produce the best hand-sculptured Pinot noirs in Oregon. Using some of the premier vineyards of the Willamette Valley to produce two bottlings a year, the winery produces 500-1,000 cases per annum. All wines are fermented in small lots, and aged 18 months in 130-gallon French oak puncheons. The philosophy is simply to produce concentrated cellar-worthy Pinot noirs.
**Sokol Blosser Winery**

P.O. Box 399, Dundee, OR 97115  
Phone: 503-864-2282, FAX: 503-864-2710  
Represented by Bill and Susan Sokol Blosser and John Haw  
Featured wine: 1991 Redland

Bill and Susan Sokol Blosser started their vineyard in the Red Hills of Dundee in 1971, combining their names and talents to begin what has become one of Oregon’s largest and best-known wineries. The winery’s first vintage was 1977, and current production is 30,000 cases. Principal varietals are Pinot noir, Chardonnay, Riesling and Müller-Thurgau. In a quest to make the best wine possible, Sokol Blosser has done much work with cover crops, crop load and canopy management, and with French, American and Oregon oak barrels.

**St. Innocent Winery**

2701 22nd Street SE, Salem, OR 97302  
Phone: 503-378-1526  
Represented by Mark Vlossak and Jennifer Green  
Featured wine: 1991 Seven Springs Vineyard

Founded in 1988 by Mark Vlossak, St. Innocent produces vineyard designated Pinot noir and Chardonnay, and vintage méthode champenoise sparkling wine. Working closely with outstanding mid-Willamette Valley winegrowers, Mark believes that the foundation of the Pinot noirs that he produces comes from the terroir of the site; the unique flavors of each vineyard are what he delights in discovering and enhancing. St. Innocent is named for Mark’s father, John I. (Innocent) Vlossak, who introduced his son to the pleasures of fine wine. Production in 1993 was 4,300 cases.
Starr & Brown
10610 NW St. Helens Rd., Portland, OR 97231
Phone: 503-289-5974
Represented by Rachel Starr and Benson Bronfman
Featured wine: 1992 Willamette Valley

Owned by Rachel Starr and Eric Brown, this winery was bonded in 1991. Brown, a former lawyer, took up winemaking at the urging of his partner, Starr. Starr has been in the wine business for over 10 years as a merchant (Great Wine Buys, in Portland). Both are the winemakers of this 1000-case winery, focusing on Pinot noir and Chardonnay. They own no vineyards, contracting with three carefully picked ones for their grapes. They aim to buy the best fruit, and process minimally to let the grape quality show through.

Tualatin Vineyards
10850 NW Seavey Road
   Forest Grove, OR 97116
Phone: 503-357-5005, FAX: 503-357-1702
Represented by William Fuller and Bill Musgnung
Featured wine: 1992 Willamette Valley Estate Bottled Reserve

Bill Fuller and Bill Malkmus established their winery and vineyard west of Portland in 1973, using a local Indian word which means "gentle or easy flowing," for a name. Annual production of Pinot noir, Chardonnay, White Riesling, Sauvignon blanc, Gewürztraminer, Müller-Thurgau and Flora is 20,000 cases from 86 acres. Over the last five years, they've increased the intensity in their Pinot noirs by pruning and thinning to keep crop levels at two tons per acre, and color and flavor by leaving the crushed fruit on the skins a little longer, and by gentler handling.

Tasting Notes
**Veritas Vineyard**

11322 SW Riverwood Rd., Portland, OR 97219
Phone: 503-538-1470, FAX: 503-636-0836
Represented by John and Diane Howieson
Featured wine: 1991 Yamhill County Estate

The Howiesons began planting their 30-acre vineyard just northeast of Newberg in 1983. The first vintage (1983) produced only 270 cases of Pinot noir, but the winery has since grown to the 4,000 case range, with Pinot gris, Chardonnay, Müller-Thurgau and Riesling in addition. They strive to attain maximum intensity of aromas and flavor by careful pruning and cluster thinning. The 1991 estate bottled Pinot noir was picked at 24 brix, fermented with 30% whole clusters, and kept in French oak (mainly Allier) for 18 months. John Howieson is the winemaker.

**UNITED STATES — Washington**

**Salishan Vineyards**

35011 NE North Fork Road
La Center, WA 98629
Phone and FAX: 206-263-2713
Represented by Joan and Lincoln Wolverton
Featured wine: 1991 Washington

Joan and Lincoln established their 11-acre vineyard in 1971, but unlike most early-day Northwest Pinot planters, they chose a site in the southwestern part of Washington State. Salishan’s first vintages were produced at other facilities; when their winery was built in 1982, Joan took over the winemaking duties. Located 25 miles north of Portland and the Columbia River, Salishan produces around 1,500 cases of a variety of wines per year, and about half of this is Pinot noir.
Guest Speakers

Dr. Vivian Bull became the eighteenth president of Linfield College in 1992. She came to Oregon from a post as Professor of Economics at Drew University in Madison, New Jersey, specializing in international economics. In welcoming the International Pinot Noir Celebration to the college, Dr. Bull continues a seven year tradition of Linfield hospitality towards the IPNC.

Juliet Harbutt is a New Zealand born, London-based expert on the cheeses of the world, whose goal is “to fight the many challenges now besieging the dairy industry throughout Europe and to help promote traditional artisan cheeses as well as to build a greater enthusiasm and awareness of cheese in general.” To this end she consults widely for retailers, wholesalers and restaurants, and has recently published a Guide to the Finest Cheeses of Britain and Ireland. She writes regularly for a number of publications including Britain’s Taste magazine, and Bon Appétit in the U.S. Her expertise has been recognized by appointment to the prestigious French Guilde de Fromagers.

Pascal Marchand, a young French Canadian, had never seen a vineyard or cellar before he arrived in Burgundy from Montreal in 1983, but he had already developed a passion for wine. After working the 1983 vintage he enrolled in a viticulture and enology course in Beaune. In 1984 he went to work for Bruno Clair, where he met the Comte Armand, an international lawyer in Paris and owner of one of the most distinguished ancient estates in Burgundy, the Clos des Epeneaux. The next year Comte Armand appointed this inexperienced young man to manage his entire estate, with results which are generally regarded as remarkably successful.

Gérard Potel came to Volnay from farming in the Aisne. He become the director of Domaine de la Pousse d’Or soon after the domaine was purchased in 1964 by his uncle, Jean Ferté, a French gastronome. Within five years he was widely considered one of the finest winemakers in Volnay. Potel is known for impeccably managed vinifications which have earned the domaine a reputation for consistent quality, and he is frequently cited for his successes in difficult vintages. He is considered an articulate and scholarly winemaker who goes out of his way to taste and discuss other growers’ wines and has a broad view of what is going on in Burgundy.

Jancis Robinson MW is an internationally recognized author, broadcaster, and lecturer on wine. Her books include Vines, Grapes and Wines (1986) and the recently completed 900,000-word Oxford Companion to Wine, scheduled for publication in 1994. She writes regularly for The Wine Spectator and The Financial Times, published internationally. She and her husband Nick Lander also have their own TV production company which has recently embarked on a major international series provisionally entitled The Complete BBC Wine Course, which will be in progress during the 1994 IPNC and released with a tie-in book in 1995.

Neal Rosenthal practiced corporate and international law for seven years in New York City before he decided to change his lifestyle and establish a retail wine shop in Manhat-
tan in 1977. Since then he has travelled throughout the world in search of wines of eminently high quality. He works solely with estate bottled wines produced in limited quantities by dedicated artisans, and favors wines that are produced in as natural a manner as possible. Rosenthal Wine Merchant Selections now represents approximately 65 producers from almost every appellation in France, as well as a broad range of wines from Italy and a limited selection from California and South Africa.

Steve Tanzer is editor and publisher of the independent bimonthly newsletter The New York Wine Cellar, which now has subscribers in all 50 states and 15 countries. Widely admired by wine industry insiders, Tanzer’s newsletter has been called “this country’s most useful wine-rating publication for consumers” by David Rosengarten, “an excellent, extremely underrated source for reliable wine information” by Robert M. Parker, Jr., and “extremely well balanced and sensible” by Michael Broadbent. He also writes the wine column “Grape Juice” for Forbes FYI and will begin a monthly column, “Great Wine Buys,” in the October issue of Food & Wine.

Guest Chefs

Brothers-in-law Alexis Bakouros and Gerasimos Tsirimiagos are members of a large family which came from Greece to Portland, where they opened Alexis Restaurant in 1981, with the idea of sharing their family recipes. It has since become famous for its warm, festive atmosphere and authentic Greek cuisine. Some say you won’t find better calamari this side of the Aegean – it has become an annual tradition at the IPNC Sparkling Finale.

Philippe Boulot, executive chef at the Heathman Hotel in Portland, arrived in Oregon in mid-April from The Mark hotel in New York. A native of France, Philippe apprenticed with Joel Robuchon and Alain Senderens in Paris before moving on to the kitchens of some of the world’s finest hotels in Paris, London and San Francisco. Using his classical training as a foundation, he has perfected the ability to interweave popular contemporary regional and international cuisines harmoniously. In preparing the IPNC Sunday afternoon buffet he is ably assisted by the Heathman’s executive sous chef Robin Milam and the chef at B. Moloch, Christine Dowd.

Fred Carlo started the Salumeria de Carlo, a wholesale sausage company, after working the wine harvest in Piedmont, Italy and making prosciutto in Friuli, in 1985. Since then Fred Carlo’s sausage and porchetta have become famous, and he has branched out into a retail store in Portland’s very chic Northwest district. Among his many specialties are various kinds of sausage, porkloin and porchetta. Fred’s little piggies have been making an appearance at the IPNC since the beginning of
this event eight years ago.

Mark Gould was appointed executive chef at Atwater's Restaurant and Lounge in Portland in 1992. Formerly executive sous chef at Chicago's prestigious The 95th, Mark has also worked at Le Gourmandin in Lyon, Hotel Uplandia in Uppsala, and Chefs de France in Florida's Epcot Center. In 1992 he was one of 36 chefs selected from around the country to attend the exclusive School for American Chefs at Beringer Vineyards in California. Gould describes his relationship with food as "very sensual," and in designing a menu pays close attention to the integrity of the original ingredients.

Greg Higgins was raised in upstate New York, and traveled extensively in North America, Europe and Asia, working in major hotels and fine restaurants before ultimately settling in Oregon. Greg was the executive chef at the Heathman Hotel for ten years. He left in January of this year to create his own place, Higgins, located in downtown Portland. Greg was a pioneer in heralding and provocatively using the copious bounty of the Pacific Northwest. His cooking is devoted to using fresh, organic and local ingredients. Since the beginning of the IPNC, Greg has dedicated his considerable skills and good humor to this event.

Chris Israel graduated from U.C. Berkeley with a degree in Art History, and then worked at the Zuni Cafe and Square One in San Francisco before coming to Portland to open Zefiro with his partner, Bruce Carey. Since Zefiro opened in 1990 it has garnered many awards and national notice, most recently in Gourmet Magazine and the Atlantic Monthly. Israel's strong sense of design and aesthetics play a large part in both Zefiro's atmosphere and food.

Christine Keff trained at New York's world-renowned Four Season Restaurant under the direction of Seppi Renggle. She went on to work at several eateries in New York City, where she designed and opened three successful restaurants. Most recently her skills have brought honor and distinction to the Hunt Club at the Sorrento Hotel in Seattle, including the 5-Diamond Award from the American Academy of Restaurant Sciences and selection as Best Chef and Best Restaurant by Seattle Magazine. Currently she is consulting for restaurants in the Seattle area while hatching a surprise plan for her fans in the Northwest.

David Machado was involved in the conception and planning and has been the Executive Chef at Pazzo Ristorante, part of the Kimpton Restaurant Group, since it opened in Portland, Oregon in 1991. He graduated from the California Culinary Academy 12 years ago and worked in several prominent San Francisco establishments before moving to the Northwest. His strong commitment to the local farmers and purveyors is reflected in Pazzo's menu. Machado also has an active interest in the community as a board member of Chef's Night Out, an organization dedicated to hunger relief, and directs the chefs at St. Francis Dining Hall, a program that feeds 250-300 homeless and low-income people.

Joseph Matter visits us from his native Alsace to share his vision of Pinot noir and Alsatian country cooking. This is his first time cooking at the IPNC, but he has shared chef duties with Greg Higgins on several previous occasions. Chef Matter has received many honors, among them the "Maître Cuisinier de France," one Michelin star, two stars from the Bottin Gourmand, the Champérard and the
Gault et Millau. He has also cooked for the President of the French Republic and for Chancellor Kohl of Germany. Presently, he resides at Les Troubadours in Ribeaudeau, France and does consulting, teaching and demonstration cooking on both sides of the Atlantic.

Nick Peirano opened Nick's Italian Cafe in McMinnville 17 years ago. Since then, Nick's interest in good food, good wine and good friends has been reflected in the hospitality and warmth of his restaurant. People come from all over to enjoy Nick's style of Italian cooking. One of the original founders of the International Pinot Noir Celebration, Nick continues to contribute to its success.

Jungi Suzuki and Yuki Maru bring a taste of Bush Garden, a Japanese restaurant and sushi bar, to the IPNC for the second year in a row. A Portland tradition for over 30 years, Bush Garden is located across from the Galeria, and serves the city's finest Japanese cuisine. Many international visitors to Portland make this restaurant their home away from home.

Michael Wild, known for his elfin charm and Pinot-friendly cooking style, has graced the kitchens of the IPNC since the beginning. He is an ardent supporter of high quality, small production wineries, which is reflected in his restaurant, The Bay Wolf, located in Oakland, California and in his lifestyle. He has been ably assisted by Joe Nouhan since 1990. Joe is a graduate of the California Culinary Academy, veteran of City Cafe and Cody's Bookstore and Cafe in Berkeley, and now is chef at The Bay Wolf.

Guest Artists

The 1994 exhibiting artists offer a wide range in styles, as each represents a unique look at the arts of Oregon.

Gango Gallery – Portland Artists
C.W. Potzz – Acrylic on paper
Gary Reddick – Watercolor mixed media
Nancy Coffelt – Oil pastels
Delene Patterson – Handpainted birdhouses

Invitational Artists – Oregon
Nils Lou, McMinnville – Anagama fired pottery
Jeannie Berg-Rempel, Salem – Sagger and anagama fired pottery
Jiro Yonezawa, Newberg – Handwoven Japanese basketry
Dan Wheeler, Amity – Functional porcelain
Linda Workman-Morelli, Newberg – Pit fired vessels and sculpture
Sam Bresino, Eddyville – Metal sculpture
Jim Hays, Yamhill – Silversmith
Michelle Yurick, Portland – Handpainted fabric construction
Brooke Bailey, Salem – Watercolor greeting cards
Doreen L. Wynja, McMinnville – Photographic greeting cards
Sandy Hogan, Amity – Hand assembled greeting cards

The 1994 Wearable Art Shirt was designed especially for the IPNC by artist Gary Reddick. "A Link to our History: We retrace our steps, we continue forward, and with hope grow wiser in our search for the perfect Red . . . ."
Thank You

The International Pinot Noir Celebration receives no funding or support from any outside organization. It is made possible by the contributions of a great many people who donate their time, their expertise, their services, and their products. We especially wish to thank the following:

Dr. Vivian Bull, President of Linfield College, McMinnville, Oregon, for Linfield’s continuing hospitality to the IPNC.

Gary Battles of Henny-Hinsdale Wines, Salem, Oregon, for bringing the wines from Europe for the IPNC through their import channels.

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

Margaret Reavis Larson, McMinnville, Oregon, for handling all the registrations for the IPNC for the last seven years.

Michael Adelsheim of Adelsheim Vineyard, Newberg, Oregon, for composing and editing the bulk of this program.

Peter Kircher of Golden Valley Brew Pub, McMinnville, Oregon, and Rob Pounding of Salishan Lodge, Gleneden Beach, Oregon, for their help in finding ocean-trawled Alaska chinook salmon for the Northwest Salmon Bake.

Jay Tapp of Tapp Technologies in Langley, British Columbia, for printing the cover of this program.

The Marriott staff at Linfield College for their energy and enthusiasm in making the IPNC an extraordinary dining experience.

Pasquale Madeddu of Torrefazione Italia, Portland, Oregon, for providing fresh brewed coffee and espresso for all the meals throughout the Celebration.

Espresso Plus, Portland, Oregon, for the donation of espresso machines.

Barbara Spear and Howard Rossbach of Vintage Northwest Inc., Seattle, Washington, for the donation of Ramlosa sparkling water for all the meals throughout the Celebration.

Stephen McCarthy of Clear Creek Distillery, Portland, Oregon, for providing his Grappa of Pinot noir to top off the Friday night Grand Dinner.

David Bergen and Tina Langfried of Tina’s Restaurant, Dundee, Oregon, for their generous welcome to IPNC guests arriving from overseas.

Twila Friberg, McMinnville, Oregon, for donating Twila’s English Toffee for the Artists and Authors reception on Saturday afternoon and for the Sunday Afternoon of Pinot Noir.

Michael Ginor and Izzy Yanay of Hudson Valley Foie Gras and Duck Products, Ferndale, New York, for their donation of foie gras and duck confit for the Sunday afternoon buffet.
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