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1996 International Pinot Noir Celebration Program

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1996 PROGRAM

Tenth Annual International Pinot Noir Celebration
McMinnville, Oregon
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Welcome to the Tenth Annual International Pinot Noir Celebration

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

One of the world's oldest known grape varieties, Pinot noir is an extremely difficult variety to grow. There are only a few regions in the world where it can be grown successfully, and the climates and soils of these regions are as distinctive as the winemakers themselves. Their wines reflect these differences, as well as a common thread of care and dedication required to transform this fickle grape into fine wine.

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

On this tenth anniversary we gather once again, not in competition, but in the spirit of friendship and the common pursuit of Pinot noir in all its grand diversity.

International Pinot Noir Celebration
P.O. Box 1310
McMinnville, Oregon 97128
phone (503) 472-8964 fax (503) 472-1785
Welcome
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International Pinot Noir Celebration

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Program 1996

Building numbers refer to the map in the centerfold.

IPNC Information Center and Gallery Shop Riley Hall (#3) will house the information table, gallery shop, and art exhibit throughout the weekend. It will be open Friday from 7:30 a.m. to 7:00 p.m., Saturday from 8:00 a.m. to 7:30 p.m., and Sunday from 9:00 a.m. to 6:00 p.m.

Shuttle Service to off-campus lodgings will depart Linfield at posted times throughout the weekend. The schedule will be posted on the sidewalk in front of Dillin Hall and at the information table in Riley Hall (#3).

Friday, July 26

7:30 - 11:00 am Registration Riley Hall Patio (#3)

7:30 - 9:30 am Continental breakfast Riley Hall Patio (#3) Featuring pan dulce from Panadería Gonzalez in Newberg.

8:00 - 9:00 am (Drop-in) Tai Chi and Qi Gong Lawn behind Melrose Hall (#2) Ancient passive exercise techniques for overall good health and attitude, demonstrated by Michael Foley, chef-owner of Printer's Row restaurant in Chicago, and Beijing Master Rebecca Qi. (This will be offered at various times throughout the weekend.)

8:15 - 9:15 am Pinot Noir 101 Graf Hall (#14) Room 101 (Limited enrollment; please inquire about availability at Registration if you did not pre-register by mail.) A basic warm-up seminar designed for people not in the wine trade, to bring you up to speed on tasting and evaluating Pinot noir. Presented by author Heidi Yorkshire.

9:30 - 10:15 am Welcome and Opening of the Tenth Annual IPNC Keynote address by R.W. Apple, Jr., "Pinot Noir: After a Decade, a Wallflower No More." Melrose Hall (#2)

Master of Ceremonies David Lett. The Eyrie Vineyards, will welcome guests and introduce the keynote speaker.

Friday, July 26

10:30am - 12:30 pm Passion, Personality, Place Dillin Hall (#16)

A Panel of five prominent winemakers from five distinct Pinot noir growing regions around the world will be challenged to describe what drives their quest for great Pinot noir and what makes their wines distinctive. The discussion will be illustrated by a tasting of their wines. Keynote speaker R.W. Apple, Jr. will moderate the discussion. The featured panelists are:

Jacques Seysses
Domaine Dujac, Burgundy

James Halliday
Coldstream Hills, Australia

Larry McKenna
Martinborough Vineyard, New Zealand

Jim Clendenen
Au Bon Climat, California

Dick Ponzi
Ponzi Vineyards, Oregon

1:30 - 3:30 pm Meet the Winemakers Luncheon. Dillin Hall (#16)

The sixty-one featured winemakers of the 1996 Celebration will step forward and introduce themselves at this opening luncheon presented by Chefs Anne Rosenzweig of Arcadia and The Lobster Club in New York City (and celebrity chef of the 1990 IPNC), and Stephanie Pearl Kimmel of King Estate in Eugene, Oregon. IPNC President Susan Sokol Blosser will introduce the chefs and maitres d’hotel.

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 fourteen maitres d’hotel of the 1996 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from around the country who 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, Oregon

Michael Bonnacorsi
*Spago*, Los Angeles, California

Beverly Calder
*IPNC Wine Superintendent*
Baker City, Oregon

Don Francis
*The Heathman Hotel*, Portland, Oregon

Randy Goodman
*Wildwood Restaurant & Bar*
Portland, Oregon

Nicolas Griffin
*Chez Panisse*, Berkeley, California

Norman Hardie
*Prego and Black & Blue*
Toronto, Ontario

Enrique Ibanez
*Augustan Wine Company*
Fort Lauderdale, Florida

Emmanuel Kemiji,
*The Ritz Carlton, San Francisco, California*

Renée-Nicole Kubin
*Highlands Inn*, Carmel, California

Ron Wolf
*The Heathman Hotel*, Portland, Oregon

Debbie Zachareas
*EOS Restaurant & Wine Bar*
San Francisco, California

Andy Zalman
*Higgins*, Portland, Oregon

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**Breaktime • 3:30 - 5:30 pm**

A choice of small group presentations.

3:30 pm (Drop-in) Tai Chi and Qi Gong (continued) Lawn Behind Melrose Hall (#2)

3:30 pm (Drop-in) “Pinot noir on the Internet” Mac Hall (#15) First floor, Mac Lab. A hands-on tutorial demonstrating how to find Pinot noir in cyberspace via Linfield’s state-of-the-art fiber optic connection to the Internet. Presented by winemaker Bill Fuller of Tualatin Vineyards and Irv Wiswall, Director of College Computing at Linfield. (Repeats Saturday)

4:00 pm Finding the Blue Light Specials on the Wine List of Life Walker Hall (#4) Room 311 Learn how to navigate a wine list with Randy Goodman of Wildwood Restaurant & Bar, and the distinguished maitres d’hotel of the 1996 IPNC. (Repeats Saturday)

4:00 pm “Send Me a Cask of 1782 Montrachet, But Mark the Boxes ‘Ordinary Wines’” Walker Hall (#4) Room 302 An expert on the subject of Thomas Jefferson, syndicated wine columnist John Hailman explains why, if Jefferson returned today, he might feel more at home at the IPNC than anywhere else in America. (Repeats Saturday)

5:30 - 8:00 Alfresco Tasting of the 1994 Vintage Murdock Patio (#13) Winemakers and owners from the presenting wineries will pour their Pinot noir wines from the 1994 vintage which were selected to be featured at the Celebration. (Note: winery name signs on the tables indicate the page number in this program where each winery is described.)

8:00 - 11:00 The Grand Dinner. Dillin Hall (#16) The three founding fathers of the IPNC culinary tradition, Chefs Nick Peirano of Nick’s Italian Cafe, Michael Wild of the BayWolf Restaurant & Cafe, and Greg Higgins of Higgins, will join forces to create a dinner designed to highlight a selection of international Pinot noirs. IPNC President Susan Sokol Blosser will welcome honored guests and recognize special alumni of the decade.
Saturday, July 27

7:30 - 9:00 am (Drop-in) Tai Chi and Qi Gong (continued) Lawn behind Melrose Hall (#2)

7:30 - 9:30 am Continental breakfast Dillin Hall (#16) Sweet and savory breads from Portland’s Grand Central Bakery (to-go for those who don’t make it in time to sit down).

Don’t miss your bus! Saturday lunch will be served on the tour. Wineries cannot accommodate cars arriving separately.

9:30 - 2:00 pm Visiting Oregon Wine Country Pinot noir from vine to table Bring sunscreen and wear comfortable shoes!

Buses depart promptly at 9:30 from the front of Dillin Hall. Board the bus whose number corresponds to the number on your name tag. Buses are air-conditioned and each will have an expert tour guide on board to point out the landmarks and answer questions.

At each destination winery preparations will be under way for a unique wine country lunch. The first activity upon arrival will be a tasting-seminar designed to illustrate some of the do’s and don’ts of pairing Pinot noir with food.

Following the morning seminar everyone is invited to head for the fields for a hands-on experience of what winemakers mean when they say great Pinot noir is made in the vineyard.

The morning’s labor in the vineyard will be rewarded by a luncheon served at the winery.

12:00 - 1:30 pm Wine Country Lunch Each winery luncheon will be specially designed by one of Oregon’s top chefs to complement selected Pinot noir wines from two featured wineries.

The Wine Country Luncheon Guest Chefs:

Claire Archibald
Cafe Azul

Philippe Boulot
The Heathman Hotel

Ken Gordon
28 East

Mark Gould
Red Star Tavern & Roast House

Greg Higgins
Higgins

Chris Israel
Zefiro

Tina Landfried & David Bergen
Tina’s

David Machado
Pazzo Ristorante

Joe Nouhan
Atwater’s

Kimberly & Vitaly Paley
Paley’s Place

Caprial & John Pence
Caprial’s Bistro

Cory Schreiber
Wildwood Restaurant & Bar

Catherine Whims
Genoa Restaurant

1:30 - 2:00 pm Return to Linfield. Napping on the bus allowed.
Seventh Inning Stretch • 2:00 - 5:00
A menu of optional activities

2:00 - 5:00 pm Artists and Authors Reception Riley Hall and Patio (#3) Artists and authors of the 1996 Celebration will be on hand for discussion and autographs. Refreshments will be served. The featured artists listed on page 90 of this program have works exhibited in the IPNC Gallery. At the authors' table will be several IPNC participants whose books on food and/or wine will be available in the gallery shop throughout the weekend.

2:00 - 5:00 Jazz and Iced tea on the Lawn Soothing music by the Warren Rand Quintet and cool refreshments under the trees on the west side of Riley Hall (#3)

2:30 - 3:30 pm “Send Me a Cask of 1782 Montrachet, But Mark the Boxes ‘Ordinary Wines’” (Encore) Walker Hall (#4) Room 302 An expert on Thomas Jefferson, syndicated wine columnist John Hailman explains why, if Jefferson returned today, he might feel more at home at the IPNC than anywhere else in America.

2:30 - 3:30 (Drop-in) Tai Chi and Qi Gong (continued) Lawn behind Melrose Hall (#2)

2:30 - 4:30 (Drop-in) Pinot Noir for Techno-Geeks Walker Hall (#4) Corridors A walk-around tasting of cutting edge winemaking experiments from the cellars of participating winemakers who will be on hand to discuss and answer questions.

2:30 - 4:30 (Drop-in) Pinot Noir for Everyday, Walker Hall (#4) Corridors: A walk-around tasting of Pinot noirs that retail for $12 or less, produced by IPNC featured wineries.

2:30 - 5:00 (Drop-in) “Pinot Noir on the Internet” (Encore), Mac Hall (#15) first floor, Mac Lab. A hands-on tutorial demonstrating how to find Pinot noir in cyberspace via Linfield’s state-of-the-art fiber optic connection to the Internet. Presented by winemaker Bill Fuller of Tualatin Vineyards and Irv Wiswall, Director of College Computing at Linfield.

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7:30 - 11:30 Fire and Smoke A Traditional Western Barbecue, in the Oak Grove in front of Melrose Hall (#2) Tickets required, included in your registration packet.

Mixed grill with all the trimmings will be cooked around a blazing bonfire by Chef David Machado of Pazzo Ristorante and Frank Ostini from The Hitching Post, and served with an array of international wines.

After dinner there will be dancing to the music of Loose Cannons.

Shuttle Service to off-campus lodgings will depart from the front of Melrose Hall at posted times after dinner.
10:00 - 12:00 Sparkling Finale Dillin Hall
(#16) The Celebration will conclude with a sumptuous brunch buffet of favorite dishes from five of the Northwest's most popular restaurants, served with an international selection of sparkling Pinot noir wines. Keynote speaker R.W. Apple, Jr. will toast the founders and bring to a close the first decade of the International Pinot Noir Celebration.

Guest chefs for the Sparkling Finale are:

Alexis Bakouros
Gerasimos Tsirimiagos
Alexis Restaurant, Portland

Christine Keff
The Flying Fish, Seattle

Nicolas Adam
l'Auberge, Portland

Thierry Rautureau
Rovers, Seattle

Junji Suzuki
Bush Garden, Portland

The four sparkling wines to be served with brunch are:

Billecart-Salmon Champagne
(Mareuil-sur-Aÿ, France)

Argyle 1991 Brut
(Willamette Valley, Oregon)

Scharffenberger 1992 Brut Rosé
(Mendocino County, California)

Blue Mountain 1992 Vintage Reserve
(Okanagan Valley, British Columbia, Canada)

Sunday, July 28

A Sunday Afternoon of Pinot Noir
2:00 - 5:00 pm
In the Oak Grove

Designed especially for those who cannot attend the full three-day event, this walk-around tasting includes all sixty-one Pinot noirs from the 1993 and 1994 vintages featured during the Celebration, poured by the winemakers.

(Note: winery name signs on the tables indicate the page number in this program where each winery is described.)

The tasting is accompanied by a grand buffet designed by Chef Ron Paul of Ron Paul Catering & Charcuterie of Portland.

Thank you for giving us the pleasure of your company at the Tenth Annual International Pinot Noir Celebration.

The Eleventh Annual International Pinot Noir Celebration will be held at Linfield College, August 1 - 3, 1997.
AUSTRALIA - Victoria

Coldstream Hills

31 Maddens Lane
Coldstream 3770, Australia
Phone: (61) 59.64.9388, FAX: (61) 59.64.9389
Represented by James Halliday
Featured wine: 1995 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 vineyard currently has 47 acres in production, with 20 additional acres recently planted. Mr. Halliday is also a well-known author of books on the subject of wine, including a collaboration with English writer Hugh Johnson, The Vintner's Art.

CANADA - British Columbia

Blue Mountain Vineyard and Cellars Ltd.

RR # 1, S - 3 C - 4
Okanagan Falls, BC V0H 1R0, Canada
Phone: 604.497.8244, FAX: 604.497.6160
Represented by Ian and Jane Mavety
Featured wine: 1994 Reserve

Blue Mountain, located in the Okanagan Valley and surrounded by a protected wilderness area, is an estate dedicated to producing complex wines of international caliber, consistent in style and quality from year to year. With a 55 acre vineyard, the property supplied grapes for 21 years to other wineries before producing its first bottles in 1992. In addition to Pinot noir, the winery fashions Pinot blanc, Pinot gris, Chardonnay, Gamay noir, and two méthode champenoise wines, from 100% estate grapes. Although a graduate of the University of B.C. (Agriculture), Ian Mavety is self-taught as a winemaker.
Stonelake

Juan Mitjans 200 Macul
Santiago Chile
Phone: (56).2.238.23.83, FAX: (56).2.238.25.11
Represented by Philippe and Fabiola Debrus
Featured wine: 1994 La Primavera Vineyard

The Mitjans family, owners of a large spirits and exporting firm, envisioned building upon Chile’s global wine market success, and founding one of the country’s first boutique wine ventures, Stonelake. Situated in the Lontue Valley 120 miles south of Santiago, Stonelake aims to capture the diversity of this area (from near the Andes to coastal vineyards!) with its wines. 1994 is the first vintage of Stonelake Pinot noir, Chardonnay and Merlot to be released in the United States.

FRANCE - Burgundy

Domaine Adrien Belland

Place du Jet d’Eau
21590 Santenay
Phone: (33).80.20.61.90, FAX: (33).80.20.65.60
Represented by Jean-Claude Belland
Featured wine: Santenay Clos des Gravières 1993

With their winery located on the main square in Santenay, Adrien Belland and his son Jean-Claude produce a wide range of Côtes de Beaune wines - traditionally, several Santenay wines, a red Chassagne Montrachet 1er Cru Morgeot and a white Puligny-Chassagne. In addition, Adrien Belland is married to a member of the Latour family, which adds a number of Corton wines to their line (as well as 1.2 acres of Le Chambertin). They vinify their wines using the same methods for the entire range, except for the use of some new oak barrels for the higher end. The philosophy? They make vins de garde.

Tasting Notes
Maison Bouchard Père & Fils

Au Château
21202 Beaune, France
Phone: (33) 80.24.80.24, FAX: (33) 80.24.97.56
Represented by Alain Dourver and Suzanne da Silva
Featured wine: Beaune Clos de la Mousse 1er Cru - Monopole 1993

Founded in 1871, the House of Bouchard was owned by the family for nine generations until last summer when Joseph Henriot Champagne, bought the firm. Bouchard is the largest owner of premiers crus and grands crus in the Côte d'Or, with 175 acres, and produces wines from 50 different appellations. Starting with the 1995 harvest, Henriot has made many winemaking improvements, and bought parcels of Clos Vougeot and Bonnes Mares as well. The recommitment to quality, however, began in 1989 when crop levels were reduced markedly. The firm also is exclusive distributor of the grand cru La Romanée, owned by the Château de Vosne Romanée.

Domaine Jean-Marc Bouley

Chemin de la Cave
21190 Volnay
Phone: (33) 80.21.62.33, FAX: (33) 80.21.64.78
Represented by Jean-Marc and Denise Bouley
Featured wine: Volnay 1er Cru “Caillerets” 1993

The Bouley family has lived in Volnay since at least 1527. Current proprietor Jean-Marc Bouley is following in the footsteps of his father and grandfather as a vigneron, owning just under 30 acres, but only since 1986 has this domaine been bottling much of their own wine. About 25% of their holdings come in premier cru vineyards in the communes of Volnay, Pommard and Beaune. Jean-Marc’s philosophy is to produce vins de garde, rich and concentrated, yet with so much aroma that the wines are equally agreeable to drink when young. He produces about 5,000 cases each year.
Domaine du Clos du Pavillon
Rue de la Croix
21630 Pommard
Phone: (33) 80.24.37.37, FAX: (33) 80.24.37.38
Represented by Robert Denby and Julie Savignon
Featured wine: Monopole du Pommard “Clos du Pavillon” 1993

Although the walled vineyard for which this estate is named dates back to the 18th century, it was only in 1993 that Maison Albert Bichot of Beaune acquired this property from Clothilde de Jourda de Vaux. Its large, single-vault cellar, able to hold close to 800 barrels, was built over 100 years ago. Since the purchase, Maison Bichot has been adding to the domaine by joining almost an acre of Corton-Charlemagne, and two other vineyards to the 9¾ acre Clos. Maison Bichot also owns the 37 acre Domaine du Clos Frantin spread through the Côte d’Or, and a 96 acre estate in Chablis, Domaine Long Depaquit.

Domaine Coste-Caumartin
Rue du Parc - B.P. 19
21630 Pommard
Phone: 33.80.22.45.04, FAX: 33.80.22.65.22
Represented by Jérôme Sordet
Featured wine: Pommard 1er Cru “Le Clos des Boucherottes” 1993 (Monopole du Domaine)

This 32 acre estate has belonged to the same family since 1780, while the buildings themselves date from the early 17th century – a well in the courtyard has the year 1641 inscribed on it. However, though the buildings are old, they have recently installed air-conditioning in their ground-floor storage. Mr. Sordet produces 4,500 cases from his vines, bottling two 1er cru Pommards, a village Pommard, a Saint Romain blanc, and both a red and a white Bourgogne bottling. Until 1990, this domaine traditionally sold up to 75% of the harvest in barrel.

Tasting Notes
**Domaine Dujac**

7, rue de la Bussière  
21220 Morey-St-Denis  
Phone: (33) 80.34.32.58, FAX: (33) 80.51.89.76  
Represented by Jacques, Rosalind and Jeremy Seysses  
Featured wine: Clos St. Denis 1994

Domaine Dujac consists of 28 acres of vineyards in the midst of the Côte de Nuits, with the wine being sold under ten appellations (five grands crus). This estate was put together in 1968 by Parisian Jacques Seysses who is well-known for rarely destemming the grapes before fermentation. Less heard about is the research work vineyard manager Christophe Morin has been doing, working with a dozen clones. Clos de la Roche has six of these itself, on three different rootstocks. Jacques is also involved in two other wine firms, as a négociant producing Meursaults, and in a three person partnership producing wines in Provence under the name Domaine de Triennes.

**Domaine Heresztyn**

27, rue Richebourg  
21220 Gevrey-Chambertin  
Phone: (33) 80.34.30.86, FAX: (33) 80.34.13.99  
Represented by Chantal Heresztyn and Florence Heresztyn  
Featured wine: Gevrey-Chambertin, 1er Cru “Les Champonnets” 1994

Founded in 1959 by their father, Jean Heresztyn, this domaine is now run by five family members. The estate covers a total of 23 acres, and though the domaine itself sits in the heart of Gevrey-Chambertin, the vineyard holdings are made up of 43 separate vineyards across nine appellations in the Côte de Nuits region. Averaging between 30 and 70 years of age, each of the 105,000 plus vines is tended by hand, at least 8 different times in a year, by the family members themselves. The red wines are fermented 12 to 16 days, then aged in oak (30%-50% new oak, depending on the vintage) for 18 months. 7,000 cases of red and white are produced in an average year.
Domaine Des Comtes Lafon

Clos de la Barre
21190 Meursault
Phone: (33) 80.21.22.17, FAX: (33) 80.21.61.64
Represented by René and Marie Therese Lafon
Featured wine: Monthelie 1er Cru "Les Duresses" 1994

This estate was founded in 1920 by Comte Jules Lafon, and over the years, he improved it by selling off inferior parcels of vineyard, replacing them with better sites. Their .8 acre piece of Le Montrachet was acquired in 1935. Grandson René Lafon kept the property from leaving the family in 1954, and began to bottle the wines at the domaine. His son Dominique, having studied at the Lycée Viticole in Beaune, took responsibility in 1984. Though best known for their white wines, the reds, all premier crus from Volnay and Monthelie, have increasingly found prominence. Their 32 acres produce 5,000 cases each year.

Dominique Laurent

2, rue Jacques Duret
21700 Nuits-St-Georges
Phone: (33).80.61.31.62, FAX:(33).80.62.32.42
Represented by Dominique Laurent
Featured wine: Beaune 1er Cru Vieilles Vignes 1993

In the late 1980's, pastry-chef Dominique Laurent moved to Nuits-St-Georges to become a négociant. With no vineyards, he takes title to wines from growers after they have ended alcoholic fermentation, but before malolactic fermentation has advanced very far. He has become known in wine circles for using "200% new oak", because after racking those wines that had been in new oak, he often pumps them into another new barrel. However, not with all his wines - some villages wines never see any new oak. Also, it is said that with some of these wines, he'll add cleaned up lees back into the barrel after racking. The list of his wines covers much of the Côte d'Or.
**Domaine Philippe & Vincent Lecheneaut**

14 Rue des Souilllets  
21700 Nuits-St-Georges  
Phone: (33) 80.61.05.96, FAX: (33) 80.61.28.31  
Represented by Philippe & Vincent Lecheneaut  
Featured wine: Nuits-St-Georges 1er Cru  
“Les Cailles” 1994  

In the early 1960’s, this 22 acre estate was created by Fernand Lecheneaut while he worked for a négociant in Beaune. He took advantage of opportunities to buy parcels of various vineyards, and finally quit the shipper trade when he had acquired enough. His sons, Philippe and Vincent, took over in 1985. With all their vines in the Côte de Nuits, spread through Nuits-St-Georges, Morey-St-Denis, Vosne Romanée and Chambolle Musigny, 90% is planted to Pinot noir. The Lecheneauts have a small bit of the grand cru Clos de la Roche in Morey-St-Denis. The remaining 10% is evenly divided between Chardonnay and Aligoté. Their annual production of 2,500 cases comes in 13 different bottlings.

**Domaine Trapet Père & Fils**

53 route de Beaune  
21220 Gevrey-Chambertin  
Phone: 33.80.51.86.34, FAX: 33.80.34.30.40  
Represented by Andrée and Jean-Louis Trapet  
Featured wine: Chambertin 1993  

This domaine can look back to the early 1800’s, when Louis Trapet from Chambolle married a woman from Gevrey and moved there. Their son Arthur was one of the first to make use of resistant rootstocks to combat phylloxera. Louis II began bottling some of their wine in the early 1950’s. Now the entire yearly production of 3,600 cases is domaine bottled. Recently, Jean Trapet turned over the vinification to his son Jean-Louis. The 30 acre estate includes 3 grand crus and one premier cru in Gevrey-Chambertin, which are planted to 4800 vines per acre, dense even for Burgundy.
**FRANCE - Burgundy**

*Domaine Comte Georges de Vogüé*

rue Sainte Barbe  
21220 Chambolle-Musigny, France  
Phone: (33) 80.62.86.25, FAX: (33) 80.62.82.38  
Represented by François Millet  
Featured wine: Musigny Cuvée Vieilles Vignes Grand Cru 1993

 Dating back to 1450, this estate has one of the longest histories in Burgundy. Comte Georges de Vogüé inherited the property in 1925, and managed it until his death in 1987. Then his daughter Elisabeth, Baroness Bertrand de Ladoucette, took over, bringing in Gérald Gaudeau as vineyard manager, and François Millet as cellar master. The 31 acre domaine includes 18 aces of the grand cru Musigny (70% of the whole vineyard) and 6.75 acres of the grand cru Bonnes Mares. The Musigny is kept to its vieilles vignes status by blending any cuvées made from vines aged 25 years or younger into the Chambolle-Musigny AC wine.

**GERMANY - Baden**

*Weingut Bernhard Huber*

Heimbacher Weg 19  
D-79364 Malterdingen, Germany  
Phone: (49) 76.44.12.00, FAX: (49) 76.44.82.22  
Represented by Bernhard and Barbara Huber  
Featured wine: Spätburgunder Reserve 1993

The winery is situated in the upper Rhine Valley, near the Black Forest, where, in the 13th century, Cistercian monks began planting Pinot noir. The monks found a soil formation here quite familiar to them from their time in Burgundy - weathered limestone. Combined with the micro-climate of the Rhine plain, this proved quite fortuitous for Pinot noir. The Huber’s estate consists of 34½ acres planted to Pinots noir, blanc and gris, as well as Chardonnay and Riesling. Preservation of this long tradition, respect for nature, and the courage to be patient are the critical elements of the Huber’s philosophy. They produce 5,500 cases annually.
ITALY - Alto Adige

**Kellerei Kurtatsch**
Weinstrasse 23
39040 Kurtatsch
Phone: (39) 471.880.115
FAX: (39) 471.880.099
Represented by Kurt Fleck
Featured wine: Südtiroler Blauburgunder
   DOC "Vorhof" 1994

Prior to World War I, Alto Adige was part of the Austro-Hungarian Empire, so its first language is German. Though the area has a long history of winegrowing with native varieties, many foreign vines - including the three Pinots, Chardonnay, Cabernet and Müller-Thurgau - were brought in over 100 years ago. Kellerei Kurtatsch is a 260 member village cooperative winery, with 600 acres of vines at the southern end of the region. Since the enologist sorts the incoming grapes by quality, the winery can produce single vineyard bottlings in their annual production of 155,000 cases. Alto Adige is a rarity in the wine world, since most of its best wines come from co-ops.

NEW ZEALAND

**Martinborough Vineyard**
P.O. Box 85
Martinborough, New Zealand
Phone: (64) 6.306.9955, FAX: (64) 6.306.9217
Represented by Larry McKenna
Featured wine: 1993 Martinborough Vineyard

Martinborough Vineyard was founded in 1980 by a small partnership in a winegrowing district (Martinborough) located at the southern tip of New Zealand's North Island. A 40 acre vineyard, concentrating on Pinot noir and Chardonnay, has been planted on this outcrop of gravelly soil. Also planted are Riesling, Sauvignon blanc, Gewürztraminer and Pinot gris, which make up about 30% of the 10,000 cases Martinborough bottles on an annual basis. The winery was completed in 1985 for the first crush, and winemaker Larry McKenna began in 1986.
Glen Carlou

P.O. Box 23
Klapmuts 7625, Republic of South Africa
Phone: (27) 21.875.5528, FAX: (27) 21.875.5314
Represented by Walter Finlayson
Featured wine: 1994 Glen Carlou

High in the foothills of the Simonsberg Mountains, looking northward toward South Africa's Paarl wine district, Glen Carlou was established in 1985 by well-known winemaker, Walter Finlayson. A previous owner had named the 265 acre estate after his daughters, Lena, Carol and Louise. A 96 acre vineyard was quickly established, planted to Chardonnay, Chenin blanc, Bordeaux and Port varieties, in addition to Pinot noir. The first wines were produced in 1988 - now approximately 12,000 cases are bottled each year.

SWITZERLAND

Domaine de Vy Granges

Rue Mont-le-Grand 32
1185 Mont-sur-Rolle, Switzerland
Phone: (41) 21.826.1042
FAX: (41) 21.830.0232
Represented by Ursula Blondel and Edith Dalmas
Featured wine: 1994 Tête de Cuvée

The Domaine de Vy Granges is located in Mont-sur-Rolle, on the hillsides of Lake Geneva, halfway between the cities Geneva and Lausanne. The winery itself was built in 1772, and, for several generations, it has been in the ownership of the Blondel family. The 8.9 acre vineyard produces about 3,600 cases per year, with 80% of it Chasselas, 10% of it Pinot noir, and the final 10% divided between Gewürztraminer, Chardonnay and Muscat. In their Pinot noir vineyard, they have three clones: Pinot de Bourgogne 115, Pinot Cortaillod, and Pinot Wädenswil.
Acacia Winery

2750 Las Amigas Road
Napa, California 94559
Phone: 707.226.9991, FAX: 707.226.1685
Represented by Larry Brooks and Kathryn Brinkman
Featured wine: 1993 Carneros Reserve

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 annual production is 50,000 cases, with the Pinot noir being purchased from neighboring vineyards in the Carneros region. Much of their Chardonnay comes from their 45 acre estate vineyard. The winery also produces a small amount of méthode champenoise sparkling wine and old vine Zinfandel from vineyards in the Napa Valley.

Au Bon Climat

4665 Santa Maria Mesa Road
Santa Maria, California 93454
Phone: 805.937.9801, FAX 805.937.2539
Represented by Jim Clendenen
Featured wine: 1993 Santa Ynez Valley, Sanford & Benedict

In 1994 after completing the purchase of Au Bon Climat from co-founding partner Adam Tolmach, Jim Clendenen assumed the venerated title “Mind Behind.” While originally having a formative, or shaping, connotation, the title has grown to signify Jim’s lack of contemporaneity; his English Nanny-like admonitions to his industry followers; and the integral brain/body connection implicit in the phrase. Jim promises to catch up. Jim also admits to producing about 15,000 cases per year of Pinot noir, Chardonnay, Pinot blanc, Pinot gris and Aligoté. Furthermore, he admits to leasing 35 acres of Bien Nacido vineyards. That is all.
Bargetto's Santa Cruz Winery

3535 North Main Street
Soquel, California 95073
Phone: 408.475.2258, FAX: 408.475.2664
Represented by Paul D. Wofford
Featured wine: 1993 Santa Cruz Mountains

Brothers Phillip and John Bargetto emigrated from Piedmont, Italy, and established Bargetto Winery in 1993. With a third generation of the family directing today’s winery, Bargetto remains deeply committed to the Santa Cruz Mountains, which stretch from just south of San Francisco to overlook the Monterey Bay. This cool climate region is host to low yielding vineyards which produce richly distinctive wines. With forty acres of their own vineyards, the winery supplements these grapes with purchased fruit to produce 35,000 cases per year. Bargetto bottles 5 wines under this name, and also a line of fruit dessert wines under the Chaucer's brand.

Byington Winery and Vineyards

21850 Bear Creek Rd
Los Gatos, California 95030
Phone: 408.354.1111, FAX: 408.354.2782
Represented by Alan Phillips
Featured wine: 1994 Santa Cruz Mountains

Founded in 1987 by Bill Byington, a wine collector and business entrepreneur, this Santa Cruz Mountain property overlooks Monterey Bay from 2,000 feet above. The 8 acre estate vineyard is planted solely to Pinot noir. Byington also gets grapes from hillside vineyards located in several of California’s best wine regions to bottle 10,000 cases yearly. Winemaker Alan Phillips, who joined right after the harvest of 1993, brings almost twenty years of experience to Byington. Having helped start up Monticello Cellars in 1981, Phillips went on to consulting jobs in both the Old and the New World, giving him a global understanding of winemaking.
**Cosentino Winery**

7415 St. Helena Highway  
Yountville, California 94599  
Phone: 707.944.1220, FAX: 707.944.1254  
Represented by Mitch Cosentino and Larry Erickson  
Featured wine: 1994 Russian River Valley, Unfined & Unfiltered “Punched Cap Fermented”

Mitch Cosentino, founder and president of Cosentino Winery, has played many roles in the wine industry in the last 19 years. He taught basic enology for 5 years at Modesto Junior College; he has been a professional wine judge for the last 14 years, but most of all, he has been winemaker since his winery began in 1980. From its origins working with Sacramento County grapes, Cosentino Winery has recently moved to Napa Valley, though it still buys grapes from vineyards throughout California. They own five acres of grapes, and have contracts for 30. The 18,000 cases produced each year are mostly Pinot noir, Chardonnay and Bordeaux varieties.

**De Loach Vineyards**

1791 Olivet Road  
Santa Rosa, California 95401  
Phone: 707.526.9111, FAX: 707.526.4151  
Represented by Cecil De Loach and Laura Salo Long  
Featured wine: 1994 O.F.S.

De Loach Vineyards’ objective is to produce wines that people like to drink. When San Francisco firefighter Cecil De Loach and his wife Christine bought land 7 miles northwest of Santa Rosa in Sonoma County, there were Zinfandel vines dating back to the turn of the century on it. They became winemakers in 1975, and, owning 500 acres of vineyards, now make 150,000 cases annually. “O.F.S.” stands for “our finest selection.” They fermented this wine in 400 gallon open top tanks, punching down four times a day, and extending the maceration by adding about 10% whole clusters at the waning of primary fermentation.
Dehlinger Winery

6300 Guerneville Road
Sebastopol, California 95472
Phone: 707.823.2378, FAX: 707.823.0918
Represented by Tom Dehlinger and Don Bliss
Featured wine:
1993 Russian River Valley Estate Bottled

The Dehlinger Winery is situated in the heart of its 50 acre vineyard on a red gravelly ridge in Sonoma County’s cool Russian River Valley. Begun by Davis-trained enologist Tom Dehlinger in 1975, all wines are now estate grown, and by limiting production to 9,000 cases Dehlinger can sell half its crop to others. Over the last few years, much of the vineyard has been retrained to a split canopy vertical shoot trellis system, which allows for better light penetration in the fruiting zone. Crushing operations have similarly been retooled for extremely gentle handling of the grapes. Aside from Pinot noir, Dehlinger bottles Chardonnay, Syrah and Cabernet Sauvignon.

Fiddlehead Cellars

1667 Oak Avenue, Suite B
Davis, California 95616
Phone: 916.756.4550, FAX: 916.756.4558
Represented by Kathy Joseph and Tom Doyle
Featured wine: 1993 Santa Maria Valley

After learning the ropes from the masters, Kathy Joseph established Fiddlehead Cellars in 1989. Her 2,000 case winery is devoted exclusively to the production of premium quality Pinot noir and Sauvignon blanc wines. Kathy travels frequently to maintain a dual Pinot noir production in Santa Barbara County of California, and in the Willamette Valley of Oregon. Clearly her passion for Pinot noir supersedes her need for sleep! She looks forward to expanding production with a recent purchase of a 130 acre ranch on the cool climate slopes of west Santa Ynez Valley in California.
Foxen Vineyard

7200 Foxen Canyon Road
Santa Maria, California 93454
Phone: 805.937.4251, FAX: 805.937.4251
Represented by Richard Doré
Featured wine: 1994 Bien Nacido Vineyard

Foxen takes its name from an English sea captain who arrived in 1837, and bought a Mexican Land Grant which comprised most of what is now Foxen Canyon in northern Santa Barbara County. The brand for his cattle and horses was an anchor, the same as now trademarks Foxen Vineyard. Owners Bill Wathen and Dick Doré have been making wine together since 1985, and founded Foxen in 1987. Their vineyard consists of 15 acres, and the 6,000 cases of wine they produce yearly is spread across six varieties. Wathen and Doré use a high percentage of new French oak barrels in all their wines to balance the strong fruit and high acid traits of grapes from their region.

Hitching Post

5895 Foxen Canyon Road
Santa Maria, California 93454
Phone: 805.937.2141, FAX: 805.686.1946
Represented by Frank Ostini and Gray Hartley
Featured wine: 1993 Santa Maria Valley Bien Nacido Vineyard

Commercial fisherman Hartley and restaurant owner/chef Ostini began making wine at home in 1981, then moved to Byron Winery in 1984 to produce wines for Ostini's Hitching Post restaurant in Buellton, California. Considering themselves specialists in the production of Santa Barbara County Pinot noir, Hartley and Ostini now make these wines at the Au Bon Climat/Qupe winery. Though the winery has no vineyards of its own, Hitching Post wines come from some of the most important Pinot noir vineyards in California, particularly Bien Nacido and Sanford and Benedict. Ostini will also be one of the chefs of the IPNC Saturday night traditional western barbecue.
La Crema Winery

421 Aviation Boulevard
Santa Rosa, California 95403
Phone: 707.544.4000, FAX: 707.544.4013
Represented by Dan Goldfield and Mark Berry
Featured wine: 1994 Reserve, Sonoma County

Founded in 1979, the winery’s first facility was a warehouse in Petaluma, California. Since the start, La Crema has focused on Pinot noir and Chardonnay, and was among the first American wineries to use many of the Burgundian techniques now common in the US. Dan Goldfield became head winemaker in 1990. Since Jess Jackson bought the winery in 1993, much of the production has been moved to Forestville, which provides Dan with a facility expressly designed for Pinot noir and Chardonnay. Included was a new red grape crush system which facilitates 70% whole berry fermentations, and 30 small open-top fermentation tanks.

Robert Mondavi Winery

7801 Saint Helena Highway
Oakville, California 94562
Phone: 707.226.1395, FAX: 707.967.9079
Represented by Susan Frey
Featured wine: 1994 Reserve, Napa Valley

Begun in 1966 by Robert Mondavi and his family, the winery has been producing Pinot noir since 1968. From the start, they’ve emphasized the importance of detailed research on all things related to winemaking. Pinot noir research continues in their own Carneros estate, which was planted in 1989, and is focused on clonal selection, vine spacing, and natural farming techniques. The wines are made directly at the vineyard site in small, open-top oak vats, using exceptionally gentle techniques and all native yeasts.
**Monticello Vineyards**

4242 Big Ranch Road  
Napa, California 94558  
Phone: 707.253.2802, FAX: 707.253.1019  
Represented by J. Kevin Corley and John McKay  
Featured wine: 1993 Estate, Corley Family Vineyards

Monticello Vineyards was founded in 1970, and began producing wine in 1980. Monticello now produces Chardonnay, Merlot, Cabernet Sauvignon, Pinot noir, and, occasionally, a late harvest Sauvignon blanc/Semillon dessert wine, with yearly production of all coming to 20,000 cases. All are estate bottled, except the Cabernet (which comes from their vineyards in Yountville, and purchased grapes from the upper Napa Valley). The Monticello approach leads to an elegant, clean style of Pinot noir, bringing forward the grape flavors without an overpowering impact from the oak aging process.

**The Fess Parker Winery & Vineyard**

6200 Foxen Canyon Road  
Los Olivos, California 93441  
Phone: 805.688.1545, FAX: 805.686.1130  
Represented by Eli Parker and Charlie Kears  
Featured wine: 1994 American Tradition Reserve

In 1987, Eli Parker and his father, actor Fess Parker, purchased 714 acres (150 acres plantable) in Santa Barbara County’s Santa Ynez Valley as a home for their vineyards, their winery and their families. With 53 acres of this planted, a 1995 purchase of 80 acres of the well-known Sierra Madre Vineyard came from the decision to elevate their Pinot noir and Chardonnay. Meanwhile, Eli was busy learning that he really did have a calling as a winemaker. A cellar rat at Byron and aide to Fess Parker Winery’s first winemaker, Eli took every course he could take at U.C. Davis. Although, in 1993, Jed Steele was hired as a consulting enologist, Eli has increasingly taken the reins.
Pepperwood Springs Vineyards
1200 Holmes Ranch Road
Philo, California 95466
Phone: 707.895.2920, FAX: 707.895.2920
Represented by Gary E. and Phyllis J. Kaliher
Featured wine: 1994 Anderson Valley, Estate Bottled

Located on a ridge overlooking the Anderson Valley in northern California, the 7 acre Pepperwood Springs Vineyard was planted in 1975 to own-rooted Pinot noir and Chardonnay. It was, and continues to be, quite a rarity for California vinifera vines to be planted on their own roots. Per acre production is low - between 2 and 3 tons per acre - and the wines from this vineyard have a distinct taste of the earth. Though Pepperwood Springs was bonded in 1981, it was only in 1986 that Gary and Phyllis Kaliher bought the place, choosing to keep production small enough to produce hand-crafted wines. Their 1,800 case annual production also includes Sauvignon blanc.

Sanford Winery
7250 Santa Rosa Road
Buellton, California 93427
Phone: 805.688.3300, FAX: 805.688.7381
Represented by J. Richard Sanford
Featured wine: 1994 Santa Barbara County Estate

This winery was established in 1981 by Richard and Thekla Sanford. Though the wines are now produced in leased space in an industrial complex, a new winery will be built entirely of adobe bricks produced on the property. Sanford owns 20 acres of grapes, and manages the well-known Sanford and Benedict Vineyard. This and the other vineyards of the Santa Ynez Valley, are located in the Transverse Mountain Range of California - a geographic anomaly in that the range runs east-west, allowing maritime breezes to moderate the climate. Current production is 40,000 cases, with Chardonnay, Sauvignon blanc, and Pinot Noir Vin Gris also bottled.
Truchard Vineyards

3234 Old Sonoma Road
Napa, California 94559
Phone: 707.253.7153, FAX: 707.253.7234
Represented by Tony Truchard and Ken Bernards
Featured wine: 1994 Carneros Estate

Having planted 20 acres of vines in 1973, Tony and Jo Ann Truchard were pioneers in Carneros viticulture. Over the years, these have been expanded to 170 acres. Though the Truchards started producing their own wines in 1989, they continue to sell grapes to many fine wineries in the Napa Valley. Winemaker Ken Bernards deals with five other grapes for the estate - Chardonnay, Cabernet Sauvignon, Merlot, Zinfandel and Syrah - but Pinot noir was his first love. Perhaps this was because he was born and raised in McMinnville. Ken relishes this chance to work with a single vineyard, whose character he describes as spicy and supple.

Adelsheim Vineyard

22150 Northeast Quarter Mile Lane
Newberg, Oregon 97132
Phone: 503.538.3652, FAX: 503.538.2248
Represented by David Adelsheim, Don Kautzner and Michael Adelsheim
Featured Wine: 1993 Yamhill County, Elizabeth's Reserve

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 out 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.
Airlie Winery

15305 Dunn Forest Road
Monmouth, Oregon 97361
Phone: 503.838.6013, FAX: 503.838.6279
Represented by Larry W. and Alice Preedy
Featured wine: 1994 Estate Bottled, Willamette Valley

Being farmers at heart, Larry and Alice Preedy went from farming wheat in Kansas to growing grapes in Oregon. They planted a first 14 acres in 1983, and expanded to the present 35 acres in 1992. The vineyard is planted on a site with coastal influence that builds character in the fruit, with the Pinot noir itself planted in shallow rocky soil on a Geneva Double Curtain trellis to optimize sun exposure. Larry ferments the Pinot noir in closed top fermenters, with a gentle pump-over system, which he finds will allow the wine to reveal its fruity, yet peppery character. They produce around 10,000 cases a year of 5 varieties, with Pinot noir making up about 1,000.

Archery Summit

18599 Northeast Archery Summit Road
Dayton, Oregon 97114
Phone: 503.864.4300, FAX: 503.864.4038
Represented by R. Gary Andrus and Nancy Andrus
Featured wine: 1994 Premier Cuvée

Archery Summit Winery was founded in 1992 by Gary and Nancy Andrus, owners of Pine Ridge Winery in the Napa Valley of California, as the culmination of their search for a spot to produce fine Pinot noir. The 77 acres which they've developed have been planted with several clones, on rootstocks designed to match the four distinct exposures and soils of their vineyards. Spacing is 2,200 vines per acre. The winery is designed to use gravity as the only means of moving must and wine, with underground caves for barrel aging. Gary and Nancy’s goal is to create wines of focus that express the flavors of their terroir.
Autumn Wind Vineyard

15225 North Valley Road
Newberg, Oregon 97132
Phone: 503.538.6931, FAX: 503.538.6931
Represented by Tom and Wendy Kreutner
Featured wine: 1993 Oregon Reserve

In answer to how they got started in the winery world, Tom and Wendy Kreutner explain that, in search of the slower pace of country life, they left Portland for Yamhill County in 1983. The vines were gradually planted, then a winery was added in 1987. More than just business owners, the Kreutners savor a lifestyle dedicated to one small piece of nature. To plant, produce and process grapes, with the help or hindrance of the elements, instills a balanced, soul-satisfying view of the world, and one's place in it. For them, the coming of the warm Autumn wind marks the pinnacle of each season with the celebration of harvest soon to follow.

Benton - Lane

23924 Territorial Highway
Monroe, Oregon 97456
Phone: 503.847.5792, FAX: 503.847.5792
Represented by Steve Girard and Carl Doumani
Featured wine: 1994 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 1800-acre Sunnymount Ranch in 1988, situated between Eugene and Corvallis. With the goal of producing silky, flavorful Pinot noir, they have planted over 90 acres to this variety. Since the property straddles the border of Benton and Lane Counties, the winery is named for both. With 1992 the first vintage, Benton-Lane now produces an "Oregon" bottling and a "Reserve."
**Bethel Heights Vineyard**

6060 Bethel Heights Road Northwest
Salem, Oregon 97304
Phone: 503.581.2262, FAX: 503.581.0943
Represented by Ted Casteel, Terry Casteel, Marilyn Webb & Pat Dudley
Featured wine: 1993 Estate, Flat Block Reserve

Planted between 1977 and 1979, Bethel Heights was among the first vineyards in the Eola Hills - a chain of hills in the center of the Willamette Valley west of Salem. The winery was bonded in 1984, and the 100% estate winery now produces around 8,500 cases each year from its 51 acre vineyard. Bethel Heights’ Pinot noir program usually includes 3 styles: an easy drinking “First Release,” a much more serious “Estate,” and block-designated special bottlings, usually the “Flat Block” and the “Southeast Block,” that accent unique qualities of Pommard clone vines sloped in different directions.

**Brick House Wine Company**

18200 Lewis Rogers Lane
Newberg, Oregon 97132
Phone: 503.538.5136, FAX: 503.538.5136
Represented by Doug and Christine Tunnell
Featured wine: 1994 Willamette Valley, Organically Grown

With a 26 acre vineyard begun in 1990 in Willakenzie soil on an east/southeast-facing slope of Chehalem Mountain, the Tunnells have focused on growing Pinot noir, Chardonnay and Gamay noir. Having first obtained organic certification from Oregon Tilth in 1990, they now farm all 26 acres without the use of synthetically compounded pesticides. In addition to their own wine production, Doug and Christine also sell these grapes to three other Oregon wineries. Their objective is to produce true expressions of terroir. Their methods include indigenous yeasts, minimal handling, and, starting in 1996, Oregon oak barrels.
**Broadley Vineyards**

P.O. Box 160
Monroe, Oregon 97456
Phone: 503.847.5934, FAX: 503.847.6018
Represented by Craig Broadley and Claudia Broadley
Featured wine: 1994 Oregon, "Claudia's Choice"

Broadley Vineyards specializes in full-bodied Pinot noir. The winery is an old brick building along the banks of the Long Tom River on Highway 99W in Monroe. The 19 acres of estate vineyards are located on eastern-facing slopes overlooking the town. From the first vintage in 1986, Broadley has specialized in Pinot noir and Chardonnay, and now produces 2400 cases. Located towards the southern, but upper, end of the Willamette Valley, their micro-climate is considered one of the warmest in this winegrowing region.

**Chehalem**

31190 Northeast Veritas Lane
Newberg, Oregon 97132
Phone: 503.538.4700, FAX: 503.537.0850
Represented by Harry and Judy Peterson-Nedry, and Bill and Kathy Stoller
Featured wine: 1994 Ridgecrest Vineyards Reserve

Chehalem, owned by the Peterson-Nedry and Stoller families, is a small premium winery designed to stay small – bigness is reserved for wine style. Ridgecrest Vineyards, on Ribbon Ridge near Newberg, will be joined in future vintages by fruit from a new, densely planted vineyard in the Dundee Hills, and the established Corral Creek Vineyard on Rex Hill, which adjoins a newly acquired winery facility. With this 1994 Reserve, a collaboration of friends is inaugurated, as the "Rion Reserve,” since the wine is created by Chehalem winemaker Harry Peterson-Nedry and Patrice Rion of Nuit Saint Georges.
Cooper Mountain Vineyards

9480 Southwest Grabhorn Road
Beaverton, Oregon 97007
Phone: 503.649.0027, FAX: 503.649.0702
Represented by Robert J. Gross and Ann Gross
Featured wine: 1993 Willamette Valley Reserve

Because Cooper Mountain Vineyards is dedicated to the concept of estate grown and produced wines, all the decisions relating to the quality of the wine are under their direct control. Over time, they have developed an intimacy with the different sections of the vineyards; and an understanding of how the wines develop in the cellar and the bottle, and this closeness helps them capture the essence of their terroir. Cooper Mountain began growing grapes in 1978 on an extinct volcano site overlooking the Tualatin Valley, notable for its shallow soils. As they approach their tenth vintage, the plantings of Pinot noir, Pinot gris and Chardonnay now cover 75 acres, and they produce 6,000 cases annually.

Domaine Drouhin Oregon

P.O. Box 700
Dundee, Oregon 97115
Phone: 503.864.2700, FAX: 503.864.3377
Represented by William and Debra Hatcher
Featured wine: 1994 Oregon

Established in 1988 specifically to produce Pinot noir Domaine Drouhin Oregon’s estate is comprised of 180 acres - 66 of it in vines. These are planted on the high-density Burgundian template that encourages greater plant competition in order to produce less fruit per plant, with more concentration. The winery, striking in its sense of monastic tranquility, is an 8½ story facility built into a hillside on four working levels in order to move both fruit and wine by gravity. The building has a 15,000 case capacity and current production is nearly 10,000 cases.
**Domaine Serene**

P.O. Box 190  
Carlton, Oregon 97111  
Phone: 612.473.9825, FAX: 612.473.9830  
Represented by Grace and Ken Evenstad  
Featured wine: 1993 Evenstad Reserve

Domaine Serene was established in 1987 by Grace and Ken Evenstad with the single objective of making exquisite Pinot noir wines. Annual production is now 2,300 cases, with grapes coming from their 82-acre estate in the Red Hills of Dundee, and selected other vineyards. Controlled low yields; dedication to traditional Burgundian winemaking methods, and close attention to every detail assures that their handmade wines are of the highest quality. They moved to a new winery in 1994, after buying and renovating a historic building in the town of Carlton in Yamhill County.

**Eola Hills Wine Cellars**

501 South Pacific Highway West  
Rickreall, Oregon 97371  
Phone: 503.623.2405, FAX: 503.623.0350  
Represented by Tom Huggins and Kerry Norton  
Featured wine: 1994 Winemaker’s Reserve

A cooperative effort among friends, Eola Hills Wine Cellars was founded in 1987. The current annual production of 40,000 cases ranges through seven other varieties in addition to Pinot noir. The estate vineyard has recently been increased to 100 acres with new plantings of Viognier, Pinot gris, and selected Dijon clones of Pinot noir and Chardonnay. Winemaker Kerry Norton works with many small lots of these wines, with variations in yeast strains, barrel types, and processing techniques. The final blends are tasted by a panel of staff and owners, with the goal being consistency through blending.
Firesteed Cellars

1809 7th Avenue, Suite 1108
Seattle, Washington 98101
Phone: 206.233.0683, FAX: 206.292.2780
Represented by Howard and Katie Rossbach
Featured wine: 1994 Oregon

It might sound trendy to call Firesteed a "virtual winery," but what would you call a wine brand without a winery? The brainchild of Howard Rossbach, Firesteed is the end result of Howard's growing fascination with Pinot noir when he co-owned a Seattle-based wine brokerage known as Vintage Northwest. Currently, 25,000 cases are produced annually at Flynn Vineyards, with grapes coming from several Willamette Valley vineyards. Per Rossbach's specifications, each vintage is high in fruit and low in tannins, drinkable upon release, and reasonably priced.

Foris Vineyards Winery

654 Kendall Road
Cave Junction, Oregon 97523
Phone: 541.592.3752, FAX: 541.592.4424
Represented by Ted Gerber and Sarah Powell
Featured wine: 1994 Rogue Valley Maple Ranch

Seven miles from California in the coastal Siskiyou Mountains, Foris is Oregon's southernmost winery. Winery founders Ted and Meri Gerber have farmed cool climate varieties for over twenty years - Pinot gris, Pinot blanc, Gewürztraminer, and, recently, the new Dijon clones of Pinot noir and Chardonnay. In 1991, winemaker Sarah Powell brought her international experience, technical training and knowledge of European traditions and innovation to Foris. The primary goal is to produce elegant wines to reflect the high elevation/coastal proximity and warm days/cool nights conditions of their part of southern Oregon.
Hinman Vineyards

27012 Briggs Hill Road
Eugene, Oregon 97405
Phone: 541.345.1945, FAX: 541.345.6174
Represented by Joe Dobbes, Michael McNeill and Robert Goodfriend
Featured wine: 1994 Silvan Ridge Willamette Valley, Unfiltered

The Silvan Ridge wines embody unique, eclectic, and sometimes daring vineyard designated bottlings that are offered from six different varieties each year. Established in 1979, Hinman Vineyards introduced this line of reserve wines in 1992, the year after Joe Dobbes was hired as winemaker. Dobbes spent several years training in Alsace, Burgundy and Germany, bringing a wealth of knowledge and experience home to Oregon. Hinman/Silvan Ridge acquires grapes from 34 different closely monitored vineyards to produce 35,000 cases per year.

King Estate

80854 Territorial Road
Eugene, Oregon 97405
Phone: 541.942.9874, FAX: 541.942.9867
Represented by Brad Biehl and Will Bucklin
Featured wine: 1993 Oregon

King Estate, located southwest of Eugene, exemplifies an unparalleled commitment to producing wines of truly exceptional quality. The 550 acre estate, with its extensive 222 acre vineyards, grapevine grafting and propagating facility, nursery, orchards, and a lush organic garden, is crowned by a majestic state-of-the-art winery crafted in the style of a grand European chateau. Wine production focuses on three varieties: Pinot noir, Pinot gris, and Chardonnay. Though King Estate currently produces 80,000 cases of these wines each year, the hands-on, small lot, winemaking techniques essential to produce the finest wines are emphasized.
**Lange Winery**

18380 Northeast Buena Vista
Dundee, Oregon 97115
Phone: 503.538.6476, FAX: 503.538.1938
Represented by Don and Wendy Lange
Featured wine: 1993 Reserve

In 1987, Don and Wendy Lange followed their hearts and palates, fueled by a passion for Pinot noir and a love of the land, to found a winery on 30 acres in the Red Hills of Dundee. They planted their six acres of Pinot noir in 1988 and 1989; now fully mature, this produces some of the finest grapes the winery uses. Buying grapes to bring production to 4,000 cases requires many hours of walking vineyards, talking to growers, and sampling grapes. Though often in vineyards or at dinner, on rare and delightful occasions a meeting might occur streamside, fly rod in hand. This is how fine wine is made in the Pacific Northwest.

**Ponzi Vineyards**

14665 Southwest Winery Lane
Beaverton, Oregon 97007
Phone: 503.628.1227, FAX: 503.628.0354
Represented by Dick, Nancy, Anna-Maria & Luisa Ponzi
Featured wine: 1993 Willamette Valley, Reserve

Dick and Nancy Ponzi founded their family winery and vineyard in 1970, which now continues into the second generation under the management of their three children. The family owns and farms four separate sites of Pinot noir - Ponzi Estate, Abetina Vineyard, Madrona Vineyard and Aurora Vineyard - and holds long term contracts with some of the Willamette Valley’s finest growers. The wines from these sites are carefully selected for blending each vintage in order to produce both a basic bottling and a reserve. With total yearly production at 10,000 cases, Ponzi Winery recently appointed Wilson-Daniels, Ltd. to selectively distribute its wines.
Tasting Notes

Sokol Blosser Winery
5000 Northeast Sokol Blosser Lane
Dundee, Oregon 97115
Phone: 503.864.2282, FAX: 503.864.2710
Represented by Susan Sokol Blosser, Bill Blosser and John Haw
Featured wine: 1993 Redland

Bill and Susan Sokol Blosser started their vineyards in 1971 in the Red Hills of Dundee, combining their names and talents to begin what has become one of Oregon’s best known wineries. First vintage was 1977, and current production has climbed to 30,000 cases. Other than Pinot noir, their principal varietal wines are Chardonnay, Müller-Thurgau, Pinot gris, and Riesling. In their quest to produce the best wine possible, Sokol Blosser has led the way with research in vineyard cover crops, crop load and canopy management, and comparative aging with French, American, and Oregon oaks.

St. Innocent, Ltd.
1360 Tandem Avenue Northeast
Salem, Oregon 97303
Phone: 503.378.1526, FAX: 503.393.0377
Represented by Mark Vlossak and Jennifer Green
Featured wine: 1993 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 qualities 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 1995 was 5,900 cases.
Torii Mor Winery

905 East 10th
McMinnville, Oregon 97128
Phone: 503.434.1439, FAX: 503.434.5733
Represented by Patty Green
and Donald Olson
Featured wine: 1994 Yamhill County

In 1985, Don and Trisha Olson bought the 7.75 acre McDaniel Vineyard, which had been planted in the Dundee Hills in 1972. In 1993, they decided to develop a small premium winery that would create wines that highlighted their vineyard, as well as their appreciation of the land, Oregon and Pinot noir. Winemaker Patty Green is self-taught, and has worked in Oregon’s wine industry for the past ten years. Her winemaking style emphasizes the qualities of the red clay Dundee Hills vineyards with which she primarily works. Torii Mor also leases 20 acres of vines. Current production level is 3,000 cases.

Tyee Wine Cellars

26335 Greenberry Road
Corvallis, Oregon 97333
Phone: 541.753.8754
Represented by Barney Watson, Dave and Margy Buchanan
Featured wine: 1993 Willamette Valley

Tyee is located on a third generation family farm in the foothills of the Oregon Coast Range south of Corvallis. Taking an indigenous people’s word (meaning “best” or “chief”) for their name denotes the commitment of owners Dave and Margy Buchanan, Nola Moser and Barney Watson to produce fine wines. Winemaker Watson earned a graduate degree in Enology at U.C. Davis, and came to Oregon in 1976 lured by tales told by Oregon’s new pioneers, the winemakers, and a dream of starting a winery. Twenty years on, he still works at Oregon State University as Senior Instructor and Enology Extension Specialist, and the winery goal was reached in 1985 with the founding of Tyee.
Yamhill Valley Vineyards
16250 Southwest Oldsville Road
McMinnville, Oregon 97128
Phone: 503.843.3100, FAX: 503.843.2450
Represented by Denis R. Burger and Stephen J. Cary
Featured wine: 1993 Estate Reserve

Yamhill Valley Vineyards aggressively explores modern technologies and innovative techniques, while remaining aware of traditional methods necessary to produce cool-climate wines. They are dogged in their pursuit of a character that is distinctively Oregon, and specifically Yamhill Valley. They are one of the first wineries in America to use 100% synthetic corks, and are experimenting with Oregon oak barrel aging by starting to make barrels from their 500 acres of oak woodlands. Their Pinot noirs are bold and assertive in their youth, and long-lived in their remaining development.
R.W. Apple, Jr. is one of the foremost political journalists of the United States. He has covered politics and international relations for The New York Times for more than thirty years, and is currently the Times' Bureau Chief in Washington, D.C. Meanwhile, he has also cultivated a second identity as a dedicated gastronome, in which guise he contributes to such publications as Gourmet; Town & Country; Atlantic Monthly; Gentlemen's Quarterly; and Saveur; serves as a Director of the American Institute of Wine and Food, and belongs to the original Burgundy chapter of the Chevaliers du Tastevin.

Panelists

The opening grand seminar and tasting for 1996 features five winemakers, each a recognized leader in their region, for both the quality of the Pinot noir they produce and the passion with which they pursue it. All five have been memorably present during the first decade of the IPNC.

Jacques Seysses
Domaine Dujac, Burgundy

James Halliday
Coldstream Hills, Australia

Larry McKenna
Martinborough Vineyard, New Zealand

Jim Clendenen
Au Bon Climat, California

Dick Ponzi
Ponzi Vineyards, Oregon

Small Group Presentations

John Hailman, widely syndicated wine columnist for Gannett News Service, is an expert on wine in the life and times of Thomas Jefferson. His presentation is based on original research in Jefferson's unpublished correspondence.
Guest Chefs

Nicolas Adam
L'Auberge
2601 Northwest Vaughn Street
Portland, Oregon 97210
Phone: 503.223.3302

A quarter century ago L'Auberge was the first Portland restaurant to attempt serious French cooking. Lately a new French accent has been added with the arrival of a classically trained, creative young chef from Normandy, Nicolas Adam. The result is a fresh and appealing blend of classic L'Auberge dishes with newly added examples from the Norman table.

Claire Archibald
Cafe Azul
313 Northeast 3rd Street
McMinnville, Oregon 97128
Phone: 503.435.1234

Chef Claire Archibald worked in Berkeley with Alice Waters at Chez Panisse, and also studied with the legendary Diana Kennedy of Mexico before forming a partnership (with her sister, artist Shawna Archibald), to open Cafe Azul in downtown McMinnville in 1995. This unique and inviting cafe features food which blends the best influences of European and pre-Columbian cuisine. All dishes are hand prepared, using locally grown and organic ingredients whenever possible.

Alexis Bakouros & Gerasimos Tsirimiagos
Alexis Restaurant
215 West Burnside Street
Portland, Oregon 97209
Phone: 503.224.8577

These brothers-in-law are members of a large family which emigrated from Greece to Portland, where they opened Alexis Restaurant in 1981. Reminiscent of an airy taverna, Alexis is home to Portland's most authentic Greek cuisine. They treat diners to over two thousand pounds of calamari each week, served with their own legendary tzatziki sauce.

Guest Chefs

David Bergen & Tina Landfried
Tina's
760 Southwest Highway 99W
Dundee, Oregon 97115
Phone: 503.538.8880

Tina's is "one of those rare roadside attractions every true gastronome dreams about," according to John Mariani of Esquire. Located in scenic downtown Dundee, Tina's opened in 1991, so this talented couple, after years of separately cooking in Portland venues, could work together "to prepare delicious meals to accompany the wines of our friends and neighbors."

Philippe Boulot
The Heathman Restaurant & Bar
1001 Southwest Broadway
Portland, Oregon 97205
Phone: 503.241.4100, FAX: 503.790.7111

Philippe Boulot has been executive chef at the Heathman since coming to Portland from the Mark Hotel in New York City in 1994. A native of France, Philippe apprenticed with Joel Robuchon and Alain Senderens in Paris before moving on to some of the world's finest hotels in Paris, London and San Francisco. The Heathman restaurant features elegant international cuisine and a celebrated wine cellar.

Ken Gordon
28 East
40 Northeast 28th Avenue
Portland, Oregon 97232
Phone: 503.235.9060, FAX: 503.236.8387

With its selection as a "Critic's Choice" by the Oregonian and as a "Pick" by Willamette Week, 28 East has been acclaimed, in its first year since opening, as one of Portland's best restaurants. Combining an informal, lively ambiance with the rustic, full flavored cuisine of Chef Ken Gordon, 28 East typifies the new Northwest bistro - first class dining in an emerging neighborhood location.
Guest Chefs

Mark Gould
Red Star Tavern & Roast House
503 Southwest Alder
Portland, Oregon 97205
Phone: 503.222.0005, FAX: 503.222.0004

The latest addition to Portland's culinary scene, the Red Star features Mark Gould's rendition of straight-ahead comfort foods, as he and his staff orchestrate the workings of a wood-fired brick oven, rotisserie, smoker and sizzling wood-fired grill. He describes his tie with food as "very sensual," and designs a menu which concentrates on the integrity of the ingredients.

Greg Higgins
Higgins Restaurant and Bar
1239 Southwest Broadway
Portland, Oregon 97205
Phone: 503.222.9070, FAX: 503.223.6742

Located on Broadway in the heart of downtown Portland, Higgins Restaurant and Bar is an upscale bistro showcasing the finest of the Northwest's organic bounty. Higgins' cuisine is deeply rooted in the local soil. A community of farmers, fishermen and foragers provide the ingredients which form the cornerstone of a pure and sustainable style of cooking. Equal billing is shared by seafood, meat and vegetarian fare.

Chris Israel
Zefiro Restaurant & Bar
500 Northwest 21st Avenue
Portland, Oregon 97209
Phone: 503.226.3394

A mystique has surrounded Zefiro since its opening five years ago. The restaurant's aura involves style and buzz, of course, but it was built on Zefiro's uncanny ability to deliver authentic, deftly executed and shrewdly conceived dishes from the great and exotic cuisines. Always artful, and satisfying at the same time, chef/owner Chris Israel's work doesn't follow the food curve but is an excursion into full flavored ethnic cuisines.

Christine Keff
Flying Fish
2234 1st Avenue
Seattle, Washington 98121
Phone: 206.728.8595, FAX: 206.728.1551

Chef Keff's ever changing fresh seafood menu offers a wide variety of Pan-Pacific influenced cuisine, with house specialties such as Whole Fried Snapper with Lemon Grass Marinade, and Salt and Pepper Dungeness Crab with Szechwan Pepper. Christine has been recognized nationally by Bon Appetit, Gourmet, and Wine Spectator, among others. Flying Fish is considered Seattle's newest hot spot - a place to "see and be seen".

Stephanie Pearl Kimmell
King Estate
80854 Territorial Road
Eugene, Oregon 97405
Phone: 503.942.9874, FAX: 503.942.9867

Since 1993 Stephanie has been Culinary Director for King Estate, where her organic garden produces ingredients for creative meals showcasing Oregon's wines. She has authored The King Estate Pinot Gris Cookbook, and (premiering this weekend!) The King Estate Pinot Noir Cookbook. Prior to her current position she was chef/owner of the Excelsior Cafe in Eugene where she pioneered the development of a cuisine celebrating Oregon's seasonal bounty and the wines of the region.

David Machado
Pazzo Ristorante
627 Southwest Washington
Portland, Oregon 97205
Phone:503.228.1515, FAX:503.228.1212

"Pazzo" in Italian means crazy, and there is a convivial bustle both in and out of the kitchen at this colorful Italian restaurant. The food has the rusticity that comes from Italian country traditions, but it is made with glorious Pacific Northwest ingredients. That combination makes David Machado's cooking some of the most savory in Oregon.
Guest Chefs

Joe Nouhan
Atwater's Restaurant & Bar
111 Southwest 5th, 30th Floor
Portland, Oregon 97209
Phone: 503.275.3600, FAX: 503.284.2783

Atwater’s features a complete view of Portland from the dining room on the 30th floor of the "Big Pink" U.S. Bank building, but more than just a pretty place, its cuisine has always been boldly contemporary. The new chef at Atwater's since May 1996, Joe Nouhan has enjoyed a long career with Michael Wild at the BayWolf in Oakland, California. He has been a guest chef at the IPNC for the last six years.

Frank Ostini
The Hitching Post
406 East Highway 246
Buellton, California 93427
Phone: 805.688.0676, FAX: 805.686.1946

For more than 40 years, The Hitching Post has been serving BBQ steaks, and oak fire-grilled poultry, pork, fresh fish and vegetables, all with an ambiance that is roadhouse casual. To say they love Pinot noir is an understatement – they produce their own!

Vitaly & Kimberly Paley
Paley's Place
1204 Northwest 21st
Portland, Oregon 97209
Phone: 503.243.2403

Both Paleys had extensive restaurant experience in New York, and a year together working at a Michelin two-star restaurant near Limoges, before coming to Portland to open their 34 seat restaurant. Vitaly's menu changes frequently to reflect fresh seasonal ingredients. In addition, Kimberly selects wines for the short, intriguing wine list, which includes outstanding Oregon vintners and unusual, small production wines from France.

Ron Paul
Ron Paul Catering & Charcuterie
8838 Southwest Hall Boulevard
Portland, Oregon 97223
Phone: 503.646.3869, FAX: 503.284.5468

From a small storefront opening in 1983, this enterprise has grown to include a European-style cafe in an open market, and two full service restaurants. Their menus rotate bi-weekly with a global repertoire based on natural ingredients of the Pacific Northwest. Innovative catering continues as an important part of the concept, with special pride taken in matching food to wines.

Caprial & John Pence
Caprial's Bistro & Wine
7015 Southeast Milwaukie Avenue
Portland, Oregon 97202
Phone: 503.236.6457, FAX: 503.233.4382

Caprial's, a small 28 seat restaurant, is located in the Westmoreland District in southeast Portland. The restaurant's food is styled around the seasons with an ecliptic flare and their wine list includes 350 different selections. Caprial also hosts 2 television shows, Caprial's Cafe on The Learning Channel, and Cooking with Caprial on PBS.
Guest Chefs

Nick Peirano
Nick's Italian Cafe
521 Northeast 3rd Street
McMinnville, Oregon 97128
Phone: 503.434.4471

Nick's Italian Cafe has been family owned for nearly 20 years. Its warm atmosphere is enhanced by its location in charming downtown McMinnville. Northern Italian in style, and noted for Nick's homemade pasta, the cafe employs the finest products of the Northwest. The wine list features an extensive selection of Oregon wines, including many older vintages.

Thierry Rautureau
Rover's
2808 East Madison Street
Seattle, Washington 98112
Phone: 206.325.7442, FAX: 206.323.0074

Chef Thierry Rautureau turns Northwest influenced French cuisine into works of art, with seasonal menus and innovative sauces. Rover's has been nominated three times by the James Beard Foundation and has been selected by Seattle Magazine's 1996 Reader's Poll as "Best Chef" and "Best Restaurant." This intimate restaurant offers summer outdoor dining in a courtyard setting.

Anne Rosenzweig
Arcadia
21 East 62nd Street
New York, NY 10021
Phone: 212.223.2900

The Lobster Club
24 East 80th Street
New York, NY 10021
Phone: 212.249.6500

Anne Rosenzweig is the chef/proprietor of two acclaimed restaurants in New York City. Arcadia has earned a national reputation for its contributions to a genuinely American haute cuisine while The Lobster Club is known for a more informal menu. The New York Times hailed Ms. Rosenzweig as a "Champion of American cooking," and her signature creations such as Chimney Smoked Lobster, described by Gourmet as "lobster raised to the power of ten," are always in demand. Arcadia's wine list has been recognized with awards from both Wine Spectator and The Wine Enthusiast.

Cory Schreiber
Wildwood Restaurant & Bar
1221 Northwest 21st Avenue
Portland, Oregon 97209
Phone: 503.248.9663, FAX: 503.225.0030

Opened by Chef Cory Schreiber in May of 1994, Wildwood was recently named one of the Best New Restaurants in the country by Esquire. "The food is vivacious and hearty; dishes that taste the way you fantasize that food should taste in the Pacific Northwest." Previously executive chef at San Francisco's Cypress Club, Cory's roots are in Portland, where he started his restaurant career at age 11 in his family's restaurant.

Junji Suzuki
Bush Garden
900 Southwest Morrison
Portland, Oregon 97205
Phone: 503.226.7181, FAX: 503.226.7184
8290 Southwest Nyberg Road
Tualatin, Oregon 97062
Phone: 503.691.9744, FAX: 503.691.9744

A Portland tradition for over 30 years, Bush Garden serves fine Japanese cuisine with delicious specialties of sukiyaki, sashimi, and sushi. In their downtown location, the restaurant features both a Western dining room and private tatami rooms. Many international visitors make this restaurant their home away from home.

Catherine Whims
Genoa Restaurant
2832 Southeast Belmont
Portland, Oregon 97214
Phone: 503.238.1464, FAX: 503.238.9786

This summer, Genoa is celebrating 25 years of serving prix fixe Northern Italian dinners. The dinners, which are imaginative yet traditional, are based on the regional cuisines of Italy. The setting is warm and comfortable, in keeping with the belief that dinner with good wine is both celebratory and a time for conversation and relaxation. Zagat Survey has repeatedly named Genoa as Portland's top restaurant.
Guest Chefs

Michael Wild
BayWolf Restaurant & Cafe
3853 Piedmont Avenue
Oakland, California 94611
Phone: 510.655.6932

BayWolf’s menu has a different geographic theme each month, based on where Wild would most like to be at that time of year. Set in a handsome wood frame house, the restaurant opened in 1975 to provide nourishment for the soul and intellect, as well as the body. Michael Wild’s ardent support of high quality, small production wineries, is reflected in his restaurant and his Pinot friendly style of cuisine.

IPNC Chefs’ Support team

The following dedicated chefs have volunteered their time and talents in the kitchen throughout the weekend to help make each meal a memorable experience.

Frank Beber
Field’s Restaurant & Brew Pub
Eugene, Oregon

Joan Cirillo
Portland, Oregon

Marion Davidson
Placitas, New Mexico

Kirk Hall
Portland, Oregon

Lisa Hall
The Oregonian, Portland, Oregon

Kevin Kennedy
Greenwood Inn, Beaverton, Oregon

Shannon Loch
Nature’s fresh Northwest!
Portland, Oregon

Eric Lundeen
McMinnville, Oregon

Emily Moore
Baci Restaurant & Catering
Seattle, Washington

Molly Priest
Portland, Oregon

Richard Riskin
Portland, Oregon

John Schindelar
McMinnville, Oregon

Joan Schindelar
McMinnville, Oregon

Melanie Schwab
Encinitas, California

Anne Twigg
Hitching Post, Buellton, California

Kat Varnum
Portland, Oregon

Michele Yurick
Portland, Oregon
Guest Artists

The 1996 IPNC Art Exhibit in Riley Hall, offers a wide range of media and styles, each representing a unique look at the arts.

Carol Adams, Portland, Oregon
Acrylic painted canvas rugs

Margie Adams, Portland, Oregon
Functional earthenware pottery

Ginny Adelsheim and Corinna Campbell
Newberg, Oregon
Terra cotta garden art

Christine Eagon, Vancouver, Washington
Polaroid transfers

Desa Linnea Haraway, McMinnville, Oregon
Custom fine gold and silver jewelry

Jan Jacobsen, Portland, Oregon
Vineyard monotypes

Julia Junkins, Seattle, Washington
Hand painted linens

Connie Kiener, Portland, Oregon
Hand painted majolica ware

Pamela Mattson-McDonald, Seaview, Wash.
Architectural and garden high-fired ceramics.

Kelly Ponzi, Beaverton, Oregon
Acrylic paintings

Liisa Rahkonen, Lincoln City, Oregon
Oil Canvases, 1989 and 1996 IPNC poster artist

Carol Riley, Warrenton, Oregon
Watercolor, 1988 IPNC poster artist

Sherrie Wolf, Portland, Oregon
Mixed media still life drawings

Thank You

John Rizzo, Commercial/Graphic Arts Photographer, Portland, Oregon will present a five year IPNC retrospective collection of black and white photographic images taken behind the scenes in the kitchen. These images will be on display in Dillin Hall for the weekend and John will donate all proceeds from their sale to the Oregon Food Bank.

The artwork for our tenth anniversary poster and T-shirt by Oregon artist Liisa Rahkonen was originally selected as the winner in the 1989 IPNC poster contest and afterward became the official logo of the IPNC. The artist will be on hand to sign the commemorative poster during the Artists and Authors reception on Saturday afternoon.

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

The staff of Linfield College and the Marriott Food Service at Linfield for their patience, endurance and determination to overcome all the obstacles of event planning in a construction zone, especially Dale Tomlinson, Larry Southers, Craig Haisch, Mark Freeman, and Pam Almeida.

Gary Battles of Henny-Hinsdale Wines, Portland, for bringing the wines for the IPNC from around the world to Oregon through their import channels.

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

Darryl Allan, for taking time off from his job as food and beverage manager at three Fountainhead Development hotels in Alaska to come back to Oregon once again to manage the dining room service at the IPNC.

Tim and Amy Sherman, for flying back to Oregon from their new life in Texas, to help manage the kitchen and dining room during the IPNC one more time.

Margaret Reavis Larsen of McMinnville, for handling all the registrations for the IPNC for the last nine years.

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

Howard Rossback of Firesteed Corporation for donating Ramlösa sparkling water for all the meals of the Celebration.
Thank You

Marie Gregovich of Torrefazione Italia, Portland, for providing fresh brewed coffee and espresso for all the meals of the Celebration.

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

Michael Foley of Printer’s Row Restaurant in Chicago, for preparing all the special request vegetarian meals of the weekend.

Jill Zarnowitz and Mark Huff of Stag Hollow Vineyard in Yamhill, for conducting the IPNC Alfresco Vintage tastings every year.

Ginny Adelsheim and Corinna Campbell for helping us honor IPNC Board members who have given many years of service.

Emily Moore of Baci Restaurant & Catering in Seattle, for planning and executing the sampling platters for the Pinot pairing seminar on the Saturday bus tour.

Steve Smith of TAZO Tea Company of Portland, for providing microbrewed teas and ice bars for refreshment throughout the weekend.

Bill and Linda Mitchell of Sky Island Orchids in Carlton, for making available over a hundred orchid plants to decorate the dining hall for the Celebration.

Twila Friberg of McMinnville, for donating Twila’s English Toffee for the Artists and Authors Reception on Saturday afternoon.

Barbara Abbott of the Vineyard Inn, McMinnville, for providing the regular daily shuttle service for IPNC guests lodging off-campus.

Greg Casteel of Prestige Limousine in Portland, for making sure the buses are here on Saturday morning, year after year.

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

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