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1999 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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13th Annual International Pinot Noir Celebration 1999

July 30th & 31st - August 1st
# TABLE OF CONTENTS

- **Welcome** .......................................................... 2

- **Program**  
  - Thursday .......................................................... 5  
  - Friday ............................................................... 5  
  - Saturday ........................................................... 8  
  - Sunday .............................................................. 10  
  - Sunday Afternoon of Pinot Noir ......................... 11

- **Linfield College Map** ........................................... 48-49

- **Wine Producers**  
  - Australia .......................................................... 13  
  - Canada ............................................................... 15  
  - France .............................................................. 17  
  - Germany ............................................................ 25  
  - New Zealand ...................................................... 27  
  - South Africa ....................................................... 33  
  - **United States**  
    - California ........................................................ 35  
    - New York .......................................................... 55  
    - Oregon ............................................................. 57

- **Guest Speakers** ................................................ 80

- **Guest Chefs** ..................................................... 82

- **IPNC Chefs' Support Team** ................................ 91

- **Gallery and Shop** ........................................... 92

- **Thank You** ....................................................... 92

- **Board of Directors** ........................................... 95

- **Alphabetical Index of Wine Producers** .............. 96
Welcome to the Thirteenth 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 thirteen years ago. The number of regions producing Pinot noir wines and the number of excellent Pinot noir producers worldwide have grown apace with the increase in overall quality and public appreciation of Pinot noir. It is a shared passion which continues to inspire this annual celebration, where winemakers from four continents and both hemispheres bring their wines to explore and enjoy.

This year 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.

GENERAL INFORMATION

IPNC Concierge Desk

Riley Hall will house the concierge desk, gallery shop, and art exhibition throughout the weekend. Guest messages and Lost and Found will be at the Concierge Desk.

Hours are Thursday from 3:00 p.m. - 6:00 p.m., Friday from 7:30 a.m. - 8:00 p.m., Saturday from 8:30 a.m. - 11:30 a.m. and 4:00 p.m. to 8:00 p.m. and Sunday 9:00 a.m. - 1:00 p.m.

To reach the concierge, please call 550-0147.

Complimentary Shuttle Service

to off-campus lodging 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 Concierge Desk in Riley Hall. You will also find a copy in your registration packet.

Building Numbers

refer to the Linfield campus map in the centerfold of this program.

Thank you for the pleasure of your company at the Thirteenth Annual International Pinot Noir Celebration.

The Fourteenth Annual Pinot Noir Celebration will be held at Linfield College, July 28th through July 30th, 2000.
**WINE SERVICE DURING MEALS**

A selection of wines will be brought to your table by your maître d'hôtel 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 maîtres d'hôtel, so as many people as possible will have the chance to taste each wine.

The fourteen maîtres d'hôtel for the 1999 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from around the state who donate their time to insure our guests' fine service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event. A special thanks to Riedel Crystal for providing stemware throughout the weekend.

**Maîtres d'Hôtel**

Nader Afshar - *Da Vinci's* - Salem
Michael Autrey - *Paley's Place* - Portland
Mark Baisch - *Deluxe Billiard Parlor* - McMinnville
Jim Biddle - *Atwater's* - Portland
Michael Biggs - *Chateau Lin Restaurant & Wine Shoppe* - Ashland
Kinn Edwards - *Big River Restaurant* - Corvallis
Randy Goodman - *Wildwood Restaurant & Bar* - Portland
Paul Markgraf - *Oritalia* - Portland
Mark Pape - *Third Street Grill* - McMinnville
Laura Rumbel - *Three Doors Down* - Portland
James Selby - *Sherwood's* - Portland
Kimmy Wörtena - *Back Porch Barbeque* - Portland
David Woodman - *The Heathman Restaurant & Bar* - Portland
Andy Zalman - *Higgins* - Portland

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**1999 PROGRAM**

**THURSDAY, JULY 29**

3:00 – 6:00 p.m.
EARLY REGISTRATION in Riley Hall (#3)

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**FRIDAY, JULY 30**

7:30 – 11:00 a.m.
REGISTRATION on Walker Patio (#38)

- **7:30 – 9:15 a.m.**
  CONTINENTAL BREAKFAST on Walker Patio (#38)

- **7:45 – 9:00 a.m.**
  PINOT NOIR 101 in Graf Hall (#14) Room 101
  Pre-registration is required.
  A basic warm-up seminar designed for those with perhaps a little less experience, to bring you up to speed on tasting and evaluating Pinot noir. Presented by Heidi Yorkshire.

- **9:15 – 9:45 a.m.**
  OPENING CEREMONIES OF THE 1999 CELEBRATION AND INTRODUCTION OF THE FEATURED WINEMAKERS with a welcome from David Lett of The Eyrie Vineyards in Melrose Hall (#2)

- **10:00 a.m. – Noon**
  PINOT NOIR IN THE LAND OF THE LONG WHITE CLOUD in Dillin Hall (#16)
  The island nation of New Zealand has experienced an explosion of Pinot noir planting and production. This beautiful green country, appropriately named “The Land of the Long White Cloud” by native Maoris, has already proven it is one of those rare places capable of producing outstanding Pinot noir. Join photographer/winemaker Stephen Cary on a visual exploration of New Zealand and its diverse Pinot noir growing districts. Our panel, featuring some of New Zealand’s finest winemakers, will describe their specific regions while we taste corresponding examples:
Larry McKenna  
*Martinborough Vineyard, Martinborough*  
1996 Martinborough Reserve Pinot Noir

Phyll Pattie and Clive Paton  
*Ata Rangi Vineyards, Martinborough*  
1997 Ata Rangi Pinot Noir

James Healy  
*Cloudy Bay Winery, Marlborough*  
1998 Cloudy Bay Vineyards Pinot Noir

Tim Finn  
*Neudorf Vineyards, Nelson*  
1997 Neudorf Moutere Pinot Noir

Matthew Donaldson and Lynnette Hudson  
*Pegasus Bay Winery, Canterbury*  
1998 Pegasus Bay Pinot Noir

Alan Brady  
*Mount Edward Winery, \*  
Gibbston Valley, Central Otago  
1997 Rippon Vineyard Pinot Noir

Noon – 2:00 p.m.  
*Le Déjeuner Surr L’Herbe*  
in the Oak Grove in front of Melrose Hall (#2).  
Our opening lunch will be an elegant  
and relaxing picnic created by Philippe Boulot  
and Susan Boulot (both of *The Heathman Restaurant*  
& Bar), Stephanie Kimmel (Marché),  
Catherine Whims and Kerry DeBuse (both of *Genoa Restaurant*) and Loretta Keller (Bizou).

2:30 – 5:00 p.m.  
A choice of afternoon activities  
and small-group presentations.  
Pre-registration required (bring your ticket!)  
Each class is offered twice, beginning at 2:30 p.m.  
and then at 4:00 p.m. Check the ticket in your  
registration packet to determine your session time.  
Drop-ins are welcome if space allows,  
check with volunteer at the door.

A Glass of Pinot and Anything Goes…  
in Riley Hall (#3) Room 201.  
We all know that Pinot noir can be paired with  
virtually any food, but it’s the preparation, even  
the sauce which can make or break a match.  
This cooking demonstration/tasting will help you  
learn how to balance flavors in your own

kitchen to make matches which work. Presented by  
Greg Higgins, Steven Olson and Andrea Immer.

Pinot Noir and Chocolate Tasting  
in Renshaw Hall (#17).  
Join Bernard Callebaut of Bernard C.  
Chocolaterie for a tasting seminar exploring the  
pairing possibilities of a variety of different  
chocolates with Pinot noir. Learn more about the  
complex art of chocolate making and how it  
parallels, in some ways, the winemaking process.

Stump the Chumps  
Downstairs in Renshaw Hall (#17).  
Before you become intimidated by the impressive  
level of wine knowledge exhibited by IPNC participants, tune in to this “Pinot Game Show”  
to find out how much the pros really know.  
Test your tasting prowess against a panel of  
professionals in a contest to match Pinot noirs  
with their region of origin. Host Bob Liner  
invites you to “Come on Down!”

Pinot Noir on the Internet  
in Mac Hall (#15).  
A hands-on tutorial demonstrating how to jump  
in and start looking for Pinot noir in cyberspace  
via Linfield’s state-of-the-art connection to the  
internet. Presented by Bill Fuller of Cooper  
Mountain Vineyards and Irv Wiswall, Director  
of College Computing at Linfield.

6:00 – 8:00 p.m.  
Alfresco Tasting of the 1997 Vintage  
on Colvin Square (#46 between the Physical  
Education Building and the Aquatics Building).  
Winemakers and owners from the Featured  
Wineries will pour their Pinot noir wines from the  
1997 vintage which were selected to be showcased  
at the Celebration. (Note: winery name signs at  
each table indicate the page number in this  
program where the winery is described.)

8:00 – 11:00 p.m.  
The Grand Dinner  
in Dillin Hall (#16).  
Cory Schreiber (*Wildwood Restaurant & Bar*)  
and Tom Douglas (*Dahlia Lounge, Etta’s Seafood,  
and Palace Kitchen*) will team up to create a  
feast designed to show off the fabulous foods  
of the Pacific Northwest, with an array of  
Pinot noir wine from all over the world.
SATURDAY, JULY 31

7:30 – 9:00 a.m.
CONTINENTAL BREAKFAST
on Walker Patio (#38)

9:00 – 11:00 a.m.
THE PALETTE OF BURGUNDY
in Dillin Hall (#16)

Sarah Kemp, Publishing Director of Decanter Magazine, and a panel of distinguished Burgundian producers will explore the question of color in Pinot noir. Is deep color a sign of quality and ageability in Pinot noir? Or is dark color the hallmark of a Pinot noir that is trying to be something it’s not, losing it’s delicacy and detail in the process? How can one define the relationship between color and style? There are as many different answers to these questions as there are growers in the Côte d’Or. A comparative tasting and discussion will explore this controversial issue.

The panel of Burgundian producers and their wines are as follows:

Jacques Seysses of Domaine Dujac,
Gevrey-Chambertin, “Aux Combottes”, 1997

François Leclerc & Catherine Tate of
Domaine René Leclerc, Gevrey-Chambertin,
“Comte aux Moines”, 1997

François Mikulski of Domaine Mikulski,

Nadine Gublin of Domaine Jacques Prieur,
Volnay, “Clos des Santenots”, Monopole, 1996

Christophe Roumier of Domaine G. Roumier,
Morey St. Denis, “Clos-Bussière”, 1997

Corinne Rousseau of Domaine Armand Rousseau,
Gevrey-Chambertin, 1996

11:30 a.m. – 4:00 p.m.
VISITING OREGON WINE COUNTRY
Buses depart promptly at 11:30 a.m. from in front of Dillin Hall (#16). 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.

Noon - 3:30 p.m.
WINE COUNTRY LUNCH AND BLENDING SEMINAR
Once you have arrived at your destination winery, you’ll enjoy a luncheon specially designed by one of the Northwest’s top chefs to complement selected Pinot noir wines from the featured wineries.

The guest chefs for the wine country luncheons are:

Claire Archibald, Café Azul, Portland, Oregon
Eugen Bingham, Il Piatto, Portland, Oregon
Jack Czarnecki, The Joel Palmer House, Dayton, Oregon
Richard & Nancy Gehrs, Red Hills Provincial Dining, Dundee, Oregon
Greg Higgins, Higgins Restaurant & Bar, Portland, Oregon
Donna Mattson, Silver Grille Café, Silverton, Oregon
John Neumark, Café Juanita, Kirkland, Washington
Vitaly Paley, Paley’s Place, Portland, Oregon
Thierry Rautureau, Rover’s, Seattle, Washington
Wes Robbins, Atwater’s, Portland, Oregon
Peter Roscoe, Cozze, Portland, Oregon
Mike Siegel, Compass Café, Portland, Oregon
Michael Wild, Bay Wolf Restaurant & Café, Oakland, California

After lunch, with guidance from the winemakers, you will take part in a hands-on simulation of one of the most fascinating processes in winemaking: blending. You will take home a bottle of your personal cuvée of three Pinot noirs from the spectacular 1998 vintage.

3:30 - 4:00 p.m.
RETURN TO LINFIELD
Napping on the bus allowed.

4:00 – 5:30 p.m.
SEVENTH INNING STRETCH
Optional afternoon activities.

ARTISTS AND AUTHORS GALLERY RECEPTION
in Riley Hall (#3). Artists and authors of the 1999 celebration will be on hand for discussion and autographs. Refreshments will be served. The featured artists are those whose works are 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, including Sarah Kemp, Brian St. Pierre and Heidi Yorkshire.
JAZZ AND ICED TEA ON THE RILEY PATIO
Soothing music by the Warren Rand Trio
and cool refreshments outside the Gallery
on Riley Hall Patio (#3).

5:30 – 7:30 p.m.
ALFRESCO TASTING OF THE 1996 VINTAGE
on Colvin Square (#46). Winemakers and owners
from the presenting wineries will pour their Pinot
noir wines from the 1996 vintage which were
selected to be featured at the Celebration.
(Note: winery name signs at each table indicate
the page number in this program where each
winery is described.)

7:30 – 11:30 p.m.
A TRADITIONAL NORTHWEST SALMON BAKE
in the Oak Grove in front of Melrose Hall (#2).
(You must show your ticket, included in your
registration packet, at the entrance
table to be admitted to this event.)

Salmon prepared native Northwest style on alder
stakes over a huge fire pit and accompanied by an
outdoor buffet designed by Chefs Kevin Kennedy
(La Casa Del Zorro), Frank Ostini (The Hitching Post)
and pastry chefs Emily Moore and Nancy Lindaas
(Europa West). After dinner enjoy dancing under
the stars in the lantern-lit Oak Grove.

SHUTTLE SERVICE
to off-campus lodging will depart from the front
of Melrose Hall at posted times after dinner.

SUNDAY, AUGUST 1
10:00 a.m. – Noon
SPARKLING FINALE in Dillin Hall (#16).
The Celebration concludes with a sumptuous
brunch buffet of favorite dishes from five of
Portland’s most popular restaurants, served with
an international selection of sparkling Pinot noir
wines. IPNC Vice President Ron Kaplan will close
the Celebration with a toast to fond memories,
a safe journey home and plenty of good
Pinot noir in your future.

Guest chefs for the Sparkling Finale are:
Alexis Bakouros & Gerasimos Tsirimiagos
Alexis Restaurant - Portland
Xavier Bauser
The Benson Hotel - Portland
Randall Cronwell & Mary Kay Lynch
Viande Meats & Sausage Co. - Portland
Hiroshi Kojima and Korkeiyo Terada
Bush Garden - Tualatin
Rob Pando
Red Star Tavern & Roast House - Portland

Three sparkling wines
to be served with brunch are:
Flynn Winery Brut, Willamette Valley, 1991
Cloudy Bay Vineyards Pelorus, Wairau Valley, 1994
Billecart-Salmon Brut Rosé,
Mareuil-sur-Ay, Non-vintage
**AUSTRALIA - SOUTH AUSTRALIA**

*Knappstein Lenswood Vineyards*
Crofts Rd, Lenswood P.O. - 3 Cyril-John Court
Athenstone, South Australia 5076
tel: 08/8389 8111, fax: 08/8389 8555
Represented by Tim and Annie Knappstein
Featured wine: 1997 Lenswood Vineyard

Having been involved in Australian winemaking since the 60's, Tim and Annie commenced plantings at Lenswood in the Adelaide Hills (northeast of Adelaide) in 1981. By 1995, they sold all their Clare Valley vineyard and winery interests to concentrate solely on viticulture and winemaking in the cool climate, high altitude (1,700 feet above sea level) Lenswood region. They currently produce 8,500 cases per year from 65 acres of vineyards. Other than Pinot noir, the Knappstein's produce Sauvignon blanc, Semillon, Chardonnay, Cabernet Sauvignon, Merlot and Malbec.

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**AUSTRALIA - TASMANIA**

*Pipers Brook Vineyard Ltd.*
P.O. Box 654
Launceston, Tasmania, Australia
tel: 61 0/ 3 63324425, fax: 61 0/ 3 63349112
Represented by
Dr. Andrew Pirie and Daniel Alp
Featured wine: 1997 Pellion

The first in Australia to hold a PhD in viticulture, Andrew Pirie co-founded Pipers Brook Vineyard in 1974 following a search of Australia for climate and soil equivalents to great wine regions in France. The Tamar Valley/Pipers regions, on the north side of the island of Tasmania, were chosen for conditions resembling Burgundy. With 550 acres of vineyards, and production between 70,000 and 100,000 cases per year, Pipers Brook is Tasmania's foremost producer, with a range of cool-climate varieties. Dr. Pirie is managing director, chief viticulturist, and winemaker.
CANADA - BRITISH COLUMBIA

Quails' Gate Estate Winery
3303 Boucherie Road
Kelowna, BC V1Z 2H3 Canada
tel: 250/ 769-4451, fax: 250/ 769-3451
Represented by: Ben Stewart and Peter Draper
Featured wine: 1997 Family Reserve, Okanagan Valley

At the turn of the last century, Stewart family members were pioneering horticulturists in Canada's warmest climate, the Okanagan Valley. Richard Stewart began the vineyard in 1956, and when his sons Ben and Tony returned to the family farm, they established a winery. Quails' Gate employs the latest, environmentally-aware viticultural techniques, a wide range of vinification methods and has conducted extensive clonal experiments. A recent expansion has increased production to 60,000 cases annually, including Chardonnay, Riesling, Chenin blanc and others.

They now have 115 acres of vineyards.
FRANCE - BURGUNDY

Domaine Coste-Caumartin
Rue du Parc, B.P. 19
F21630 Pommard
tel: 33/ 03 80 22 45 04,
fax: 33/ 03 80 22 65 22
Represented by Jérôme Sordet and Marie-Cécile Sordet
Featured wine: 1997 Pommard Premier Cru 
"Le Clos Des Boucherottes"

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.
Recently, these structures had a modern air-conditioning system installed in the ground-floor storage. Around 5,000 cases are produced yearly, consisting of two premier cru Pommards, two village Pommards, three Saint Romain whites and a Beaune premier cru.
The wines are traditionally made, with the reds spending up to 18 months in barrel.

Domaine Fougeray de Beauclair
44, Rue de Mazy
21160 Marsannay-la-Côte
tel: 0/ 3 80 52 21 12, fax: 0/ 3 80 58 73 83
Represented by Patrice Ollivier
Featured wine: 1997 Grand Cru Bonnes Mares, Morey Saint Denis

In 1972, Jean Louis Fougeray created Domaine Jean Louis Fougeray when one of his grandfathers 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 estate owns over 54 acres of vines, bottling the only Bonne Mares originating on the Morey-Saint-Denis side of the Grand Cru. Current production is 8,000 cases per year of red, white, rosé and Aligoté.
Domaine René Leclerc
27 route de Dijon
21220 Gevrey-Chambertin
tel: 333/ 80 34 39 14, fax: 333/ 80 34 53 72
Represented by François Leclerc
and Catherine Tate
Featured wine: 1996 Gevrey-Chambertin Premier Cru

In 1975, René Leclerc created his domaine, in the hills above Gevrey-Chambertin, starting with 7.4 acres of premier cru vines from his father Roger. Purchases have brought the estate to about 25 acres, with a full range of AOC appellations, Bourgogne to Grand Cru. René is faithful to his father's traditions, passing them along to his son François. This involves a pre-fermentation cold maceration (about eight days), followed by a long fermentation (two to three weeks) at a maximum temperature of 90 degrees F. Having aged in French oak barrels (30% new) for 18 months, the wines are neither filtered nor fined. 2,500 cases are produced annually.

Domaine François Mikulski
5, rue de Leignon
21190 Meursault
tel: 33/ 80 21 66 62, fax: 33/ 80 21 63 38
Represented by François
and Marie-Pierre Mikulski

The domaine is located in St. Romain and focuses on the unique qualities of the various vineyards it controls. Having established his estate in 1991, François is slowly inheriting his vineyards from his famous uncle, Pierre Boillot, who lives next door. Together with wife Marie-Pierre of the reputed Germain family of Burgandy, they produce an average of 3,500 cases each year from 17 acres of vineyards. Bottlings include an Aligoté, several white Meursaults, plus a couple of red Meursaults, a red Bourgogne, and the above featured wine.
Domaine Jacques Prieur
2 Rue des Santenots
21190 Meursault
tel: 33/ 80 21 23 85, fax: 33/ 80 21 29 19
Represented by Nadine Gublin

(Poured only during the Saturday morning seminar)

Domaine Jacques Prieur possesses one of the best collections of Grand Crus and premier Crus in the Côte-d'Or. From 50 acres, no less than 20 appellations are produced. It is the only domaine possessing Montrachet, Chambertin, and Musigny (not forgetting Clos-Vougeot, Corton-Charlemagne, Corton-Bressandes, Echezeaux, Beaune Premier Cru Greves, Volnay Clos des Santenots, and several others). Since 1990, Martin Prieur, grandson of the founder, has renewed this estate, aided by new partner Maison Antonin Rodet and winemaker Nadine Gublin. This alliance permits the revitalization of the property, the acquisition of new parcels, and further refinements of the terroir and wines.

Maison Antonin Rodet
71640 Mercurey
tel: 33/ 85 45 22 22, fax: 33/ 85 45 25 49
Represented by Nadine Gublin
Featured wine: 1996 Clos Vougeot Grand Cru Cave Privée Antonin Rodet

In this house, dating from 1875, one finds much of the complexity which is a hallmark of Burgundy. Doing business as A. Rodet Négociant-Éleveur, they “raise” wines in barrel, then bottle and ship. As A. Rodet, they buy wines ready to bottle and ship. As Domaine Rodet, with 169 acres of vineyards in the Hautes-Côtes de Beaune, they grow, produce, bottle and ship. They also grow, produce and bottle the wines of Château de Chamirey (the domaine of Antonin Rodet's son-in-law, the Marquis de Jonesses), Domaine des Perdrix (25 acres) in Préméaux-Prissey and (owning 50% of this estate) Domaine Jacques Prieur. Totaled together, Antonin Rodet's vineyards extend to 400 acres.
**Domaine Georges Roumier**

Chambolle-Musigny  
21220 Gevrey-Chambertin  
tel: 33/ 03 80 62 86 37,  
fax 33/ 03 80 62 83 55  
Represented by Christophe Roumier  
Featured wine: 1996 Chambolle-Musigny  
Premier Cru “Les Cras”

This domaine is three generations old, dating back to 1924. The current firm brings together the vineyard holdings of seven family members under the management of Jean-Marie and Christophe Roumier. Though the 37 acres of vines are spread over several appellations, the literal and philosophical focus of the estate is in the village of Chambolle-Musigny. Here, the vineyard soil has less clay and more limestone than elsewhere in the Côte de Nuits, which is thought to reduce yields and give the resulting wines an aromatic finesse.

**Domaine Armand Rousseau**

1, rue de l'Aumonerie  
21220 Gevrey-Chambertin  
tel: 33/ 03 80 34 30 55,  
fax: 33/ 03 80 58 50 25  
Represented by Corinne Rousseau  
Featured wine: Gevrey-Chambertin Premier Cru  
“Clos Saint Jacques” 1996

Domaine Armand Rousseau began at the turn of the century when Armand added, through purchase, some renowned properties to those he and his wife had inherited. Armand was insistent on the importance of quality, and played an important role in the formation of the Appellation laws of Burgundy. One of the first domaines to self-bottle, Rousseau continued to expand through purchase. Son Charles took over in 1959, and doubled the estate to its current 34 acres. Now Charles’ son Eric and daughter Corinne have joined him. The domain produces 5,800 cases, from six Grand Crus, three premier crus and a village wine.
GERMANY - BADEN

Weingut Dr. Bürklin-Wolf
Whetstones 65
67153 Wachenheim
tel: 49/ 6322 95330, fax: 49/ 6322 953330
Represented by Christian von Guradze
Featured wine: 1997 Spätburgunder

This estate was founded in 1597 by Bernhard Bürklin, and is today owned by Bettina Bürklin-von Guradze and her husband Christian. The winery is found in the Palatinate (Pfalz) region - just north of Alsace, across the Rhine, in the rain-shadow of the Haardt Mountains.

They own 272 acres of grapes in the sloping foothills, and quite naturally focus on producing Riesling (dry), followed by Spätburgunder, Weissburgunder and several other varieties. An average year produces 50,000 cases.
NEW ZEALAND

Ata Rangi Vineyard
P.O. Box 43
Martinborough, New Zealand
tel: 64/ 6 306 9570, fax: 64/ 6 306 9523
Represented by Clive Paton and Phyll Pattie
Featured wine: Ata Rangi 1996

Ata Rangi, "dawn sky, new beginning", is located in Martinborough at the southern end of New Zealand’s North Island. The area is characterized by very low rainfall, and a free-draining, uplifted river terrace, which is home to the finest vineyard sites (including Ata Rangi). Founded in 1980, the vineyard is owned and managed by four family directors - Clive Paton and his wife Phyll Pattie, and Clive’s sister Alison with her husband Oliver Masters. This unusual cooperative structure works well, aided by the fact that three of them have winemaking skills to help define and achieve their vision - producing fine wines of international stature.

Cloudy Bay Vineyards Ltd.
P.O. Box 376
Blenheim, New Zealand
tel: 03/ 572 8914, fax: 03/ 572 8065
Represented by James Healy and Ivan Sutherland
Featured wine: 1997 Pinot Noir

Founded in 1985, situated in the Wairau Valley at the north end of New Zealand’s South Island in Marlborough, Cloudy Bay Vineyard is today a partnership between Champagne house Veuve Cliquot, and David Hohnen (co-founder of Cape Mentelle Vineyards in Australia). This cool wine region enjoys a maritime climate and the longest hours of sunshine anywhere in New Zealand. With over 340 acres of its own grapes, and contracts with five other nearby growers, Cloudy Bay produces 60,000 cases a year, mainly of Sauvignon blanc, Chardonnay and Pinot noir.
Martinborough Vineyard
P.O. Box 85
Martinborough, New Zealand
tel: 64/6 306 9217, fax: 64/6 306 9955
Represented by Larry McKenna
Featured wine: 1997 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 50 acre vineyard, concentrating on Pinot noir and Chardonnay has been planted on this outcrop of gravelly soil. Also planted are Riesling, Sauvignon blanc, 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 joined the winery in 1986.

Mount Edward Winery
Coalpit Road
Gibbston, Queenstown, New Zealand
tel: 64/3 4426113, fax: 64/3 4429119
Represented by Alan Brady
Featured wine: 1998 Central Otago
Alan Brady pioneered grapegrowing in a mountain valley near the resort town of Queenstown on New Zealand’s South Island in 1981. This was Gibbston Valley Wines, which Alan guided to international recognition. Alan “retired” in 1998 to build another winery, a small and intensely personal hands-on project that has brought him “back to the reality” of winemaking. With a two acre vineyard, and some contract growers, he produces about 1,000 cases per year (including some custom crush), focusing almost exclusively on Pinot noir. Alan happily concedes that the quest for the perfect Pinot noir is an illness, from which he is not seeking relief!
Neudorf Vineyards
Nelson, New Zealand
tel: 64/3 5432642, fax: 64/3 5432955
Represented by Tim Finn
Featured wine: Moutere 1997 Reserve

Established in 1978 by Tim and Judy Finn, Neudorf Vineyards is a hill site on the Moutere gravels, at the very north end of New Zealand’s South Island. This 15 acre property produces Pinot noir, Chardonnay and Riesling. They believe that texture, density and balance are the most important characteristics in a wine... that power is one component, but it is elegance that counts in the end. With Pinot noir, the Finns strive for complex fruit characters and fine grained tannins. They produce 6,000 cases each year.

Pegasus Bay Winery
Stockgrove Road
Amberley R.D. 2
Canterbury
tel: 03/3146 869, fax: 03/3146 869
Represented by Matthew Donaldson and Lynette Hudson
Featured wine: 1997 Pegasus Bay

Two generations old, Pegasus Bay Winery consists of over 70 acres of vines in the Waipara Valley of the South Island, just north of Christchurch. East of the Southern Alps, which brings hot nor’west winds, this is a sheltered spot proximate to the sea, with warm days and cool nights. The smooth stones and gravels left behind by an ice age glacier results in naturally reduced vine vigor. Their approach is typified by natural methods, and as little intervention as possible at all stages from vine to bottle. Founded in 1985, the Donaldson family’s winery produces about 10,000 cases each year, including Riesling, Sauvignon blanc/Semillon, Chardonnay, Cabernet/Merlot, and Pinot noir.
Hamilton Russell Vineyards is situated about 75 miles southeast of Cape Town in the cool Walker Bay appellation (less than two miles from the Atlantic Ocean). Tim Hamilton Russell spent 10 years looking for a perfect cool climate site, finding this property in 1975. Now Tim’s son owns and runs the estate, overseeing 129 acres of vines split between Pinot noir and Chardonnay. To help achieve naturally balanced wines, planting densities vary depending on clone, rootstock vigor, and soil type (10 different types of stony, clay-rich soils). Production ranges from 15,000 to 21,000 cases per year.
Ancien Wines was founded in 1992 by Ken and Teresa Bernards to produce terroir-oriented Pinot noirs from diverse and distinctive sites. A professed Pinotphile born and raised in McMinnville, Ken did the reverse commute, landing in the epicenter of California winemaking. His Pinot noirs are produced in small lots, expressing the diversity of the grape sources, and striving for the highest quality. In addition to the featured wine, Ancien produces Pinot noir designates from Sonoma Mountain and Napa Valley appellations. Producing an old clone Carneros Chardonnay helps fund this Pinot habit.

Benziger Family Winery
1883 London Ranch Road
Glen Ellen, California 95442
tel: 707/ 935-4519, fax: 703/ 935-3019
Represented by Terry Nolan and Joe Benziger
Featured wine: 1996 California

In 1980, Mike Benziger discovered the 85 acre Sonoma Mountain Ranch that would become Benziger Estate Vineyard. With the help of his father Bruno Benziger, Mike bought the property and began the family enterprise that has continued for two decades. Currently, nine family members take an active role in the winery. With 94 acres of vineyards now owned - 44 in California, 50 in Oregon - the family is committed to site specific farming (which they call Farming for Flavors). To produce 185,000 cases a year, ranging through six varieties, they purchase grapes from an additional 880 acres.
Cosentino Winery
7415 St. Helena Highway
Yountville, California 94599
tel: 707/944-1220, fax: 707/944-1254
Represented by Mitch Cosentino and Dr. Larry Erickson
Featured wine: 1997 Sonoma County
Mitch Cosentino first discovered his passion for wine as a distributor in central California. This led to home winemaking in a garage behind his house, and then to his own winery. In 1990, Mitch opened Cosentino Winery in Napa Valley, next to Mustards Grill. The winery's case production varies from year to year based on availability of grapes, but sources include many of California's most ideal climate regions for each particular variety. In addition to Pinot noir, Cosentino produces many of the Bordeaux varieties (red and white), Chardonnay and Zinfandel. Mitch utilizes the Burgundian style of punched cap fermentation, even using this term on a label.

Estancia Estates
1775 Metz Road
Soledad, California 93960
tel: 831/678-0214, fax: 831/678-9368
Represented by Phil Franscioni and Annette Hoff
Featured wine: 1997 Monterey County, Pinnacles
Roughly translated from the Spanish for “estate”, Estancia's name emphasizes the winery's belief that the best wines capture the essence of their place of origin. Estancia's Monterey County vineyards are located on the western foothills of the Santa Lucia Highlands. The vines are cooled by ocean breezes flowing south from Monterey Bay, making this a perfect site for Chardonnay and Pinot noir. In fact, these “breezes” are so strong that their vineyard master has planted rows of trees among the vines to act as windbreaks. With nearly 250 acres planted to Pinot noir, Estancia has positioned itself to become a leading Pinot producer in this up-and-coming region.
**TASTING NOTES**

**Thomas Fogarty Winery & Vineyards**
3270 Alpine Road
Portola Valley, California 94028
tel: 650/ 851-6777, fax: 650/ 851-5840
Represented by Michael Martella and Beverly Iverson
Featured wine: 1996 Santa Cruz Mountains Estate

The Thomas Fogarty Winery and Vineyards began when Dr. Fogarty took up winemaking in the early 1970's, at a 2,000 foot elevation in the historic wine region of the Santa Cruz Mountains known as the Chaîne d'Or. He planted his first vines in 1978 and founded the winery in 1981. This 25 acre estate consists mostly of Chardonnay and Pinot noir, with smaller amounts of a few other grapes to balance the winery's 15,000 case production. The long, cool growing season, and excellent sun exposure of these rugged sites provide for the ultimate expression of the unique soil and climate of this mountain appellation.

**Foley Estates Vineyard and Winery**
1711 Alamo Pintado Road
Solvang, California 93463
tel: 805/ 688-8554, fax: 805/ 688-9327
Represented by Alan Phillips and William P. Foley
Featured wine: 1997 Santa Maria Valley, Santa Maria Hills Vineyard

This relatively new estate was founded in 1997 by vintner William Foley, after having purchased Curtis Winery and Vineyards from the Firestone family. The original vineyards were planted by the Carey family in the early 1970's, producing wine under the J. Carey label. Current annual production by the winery is 10,000 cases - including Chardonnay, Sauvignon blanc, Cabernet Sauvignon and Merlot, as well as Pinot noir - but this figure is a bit misleading. Although present vineyard acreage is 98, Foley Estates has planted an additional 110 acres this year.
**Husch Vineyards**
4400 Highway 128
Philo, California 95466
tel: 800/554-8724, fax: 707/895-2068
Represented by Fritz Meier and Linda Baker
Featured wine: 1997 Anderson Valley

Founded in 1971, Husch Vineyards is the oldest winery in the Anderson Valley, located in Mendocino County less than 100 miles north of San Francisco. This is a temperate coastal climate, buffered from both the Pacific Ocean and the inland heat from mountains. In 1979, the Oswald family, farmers for three generations, purchased the winery and vineyards from the Husch’s, and combined these with their own La Ribera Vineyards in Ukiah Valley. All told, this adds up to 212 acres of grapes, which allows Husch to produce 35,000 - 40,000 cases per year of exclusively estate bottled wine.

**Charles Krug Winery**
2800 Main Street
St. Helena, California 94574
tel: 707/967-2200, fax: 707/967-2291
Represented by Marc and Janice Mondavi
Featured wine: 1996 Carneros Napa Valley

Charles Krug is Napa Valley’s first winery, founded in 1861 by Prussian immigrant Charles Krug. When he died in 1892, close friend James Moffitt bought the winery, then held on to it through prohibition. Looking for a family to carry on the Krug pioneering spirit, he sold it to Cesare and Rosa Mondavi in 1943. Eventually, a widowed Rosa passed leadership to son Peter.

The innovations that Peter undertook include vintage-dated varietal wines, the use of small French oak barrels and glass lined steel tanks, and cold fermentation for white wines. The next generation, Marc and Peter, Jr., has been playing a major role in the winery since the early 80’s.
TASTING NOTES

Lafond
202 Anacapa Street
Santa Barbara, California 93101
tel: 805/ 963-3646, fax: 805/ 962-4981
Represented by Bruce McGuire and Kathryn Dole
Featured wine: 1996 Santa Ynez Valley,
Lafond Vineyard

Pierre Lafond started Santa Barbara Winery in 1962, but by the mid-70’s, had formed a dream to build a small estate winery specializing in the varieties best suited for the Santa Ynez Valley. The 105 acres of vineyards are sited on two parcels on each side of the Santa Ynez River in Santa Barbara County, only 12 miles from the Pacific Ocean. The valley’s east-west orientation, rare for California, allows onshore breezes to extend the growing season. The winery is being built in the Santa Rita Hills area of the Santa Ynez Valley, so this first vintage of Pinot noir was produced at the Santa Barbara Winery. 1,100 cases, of Pinot noir, Syrah and Chardonnay are produced annually.

Littorai Wines
P.O. Box 180
St. Helena, California 94574
tel: 707/ 963-4762, fax: 707/ 963-7332
Represented by Ted and Heidi Lemon
Featured wine: 1997 Hirsch Vineyard,
Sonoma Coast

Littorai Wines was founded in 1993 by owners Heidi and Ted Lemon. They believe that the finest Pinot noir and Chardonnay is grown along the true littoral zone of the continent. Thus, they search to find the best vineyards at the very boundary of where grapes can be successfully ripened, in unique terroirs created by the geology and mesoclimates north of San Francisco. To reflect this philosophy, their wines are vineyard designated. The word Littorai also reminds them that wine is the product of the interaction of humans with place and time. Owning no vines, they produce 1,500 cases, split between Pinot noir and Chardonnay.
MacRostie Winery and Vineyards
P.O. Box 340
Sonoma, California 95476
tel: 707/996-4480, fax: 707/996-3726
Represented by Steven and Thale MacRostie
Featured wine: 1996 Carneros

Steve MacRostie, UCD trained winemaker and veteran of the Sonoma County wine industry, began his own winery in 1987 with a small amount of barrel fermented Chardonnay. Steve leased space at other wineries until 1998, when he built a facility of his own. Also that year, he began planting his 24 acre estate vineyard on the western edge of Carneros in 1998. This parcel’s volcanic soil is a rarity in the Carneros area. For the rest of his production, Steve relies upon his years of experience to buy from specific sections of other Carneros vineyards, from growers he respects. MacRostie produces 15,000 cases of Pinot noir, Chardonnay and Merlot.

Newlan Vineyards & Winery
5225 Solano Avenue
Napa, California 94558
tel: 707/257-2399, fax: 707/252-6510
Represented by Bruce and Jonette Newlan
Featured wine: 1996 Napa Valley

Bruce Newlan, a physicist and aerospace engineer, and his family began planting their 30 acres of southern Napa Valley vineyards (between Napa and Yountville) in 1967, and for years sold 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 Cabernet Sauvignon. The vineyard’s gravelly soil provides good drainage so its grapes are typically small and intense. The winery remains family owned and operated.
Porter Creek Vineyards
8735 Westside Road
Healdsburg, California 95448
tel: 707/ 431-8632, fax: 707/ 433-4245
Represented by Alex Davis and Ann Kwasneski
Featured wine: 1997 Creekside Vineyard, Russian River Valley

When George Davis bought the estate in 1979, it consisted of 10 acres of recently planted Pinot noir vines. He soon developed another 10 acres, and in 1982, after only a few short courses and personal research, began making wine. Son Alex, having worked and studied in Burgundy and the Rhone, took over as winemaker in 1997. Because this winery is so small - 2,000 cases of Pinot noir and Chardonnay, each year - the Davis’ are able to maintain a very close relationship between the vineyard and the winery.

Roche Winery
28700 Arnold Drive
Sonoma, California 95476
tel: 707/ 935-7115, fax: 707/ 935-7846
Represented by Joseph G. and Genevieve D. Roche
Featured wine: 1996 Barrel Select Carneros Reserve

Joseph and Genevieve Roche inaugurated Roche Estate Winery in the Carneros appellation in 1989. The Pinot noir, Chardonnay and Merlot wines are produced entirely from the 45 acre estate vineyards, which were planted in 1982. The goal of Roche Winery is to produce only a small quantity of the highest quality Carneros wines from carefully managed vines. With production less than 10,000 cases each year, Roche wines are available only directly through the winery.
Sanford Winery
7250 Santa Rosa Road
Buellton, California 93427
tel: 805/ 688-3300, fax: 805/ 688-7381
Represented by J. Richard and Thekla B. Sanford
Featured wine: 1996 Barrel Select,
Sanford & Benedict Vineyard,
Santa Barbara County

The Sanford Winery was established in 1981 by Richard and Thekla Sanford, with Bruno D’Alfonso joining as winemaker in 1983. The wines, Pinot noir, Chardonnay and Sauvignon blanc, are produced from several well established vineyards located in Santa Barbara County. In 1997, Richard planted the Santa Rita Vineyard, 125 acres in the western end of Santa Ynez Valley. Though the wines are now produced in leased space in Buellton, a new winery, built entirely of adobe bricks formed on the property, will soon be in operation. Production is an annual 45,000 cases, with new wildflower labels each year featuring artwork from Sebastian Titus.

Santa Cruz Mountain Vineyard
2300 Jarvis Road
Santa Cruz, California 95065
tel: 831/ 426-6209, fax: 831/ 426-6209
Represented by Ken Burnap and Liz Winslow
Featured wine: 1997 Santa Cruz Mountain Vineyard “Estate”

Ken Burnap started his winery in 1974 at the historic Jarvis Vineyard in the Santa Cruz Mountains. This vineyard, established in 1863, is one of the oldest continuously operated vineyards in California. Having searched two years for a site that featured southern-facing hillside terrain, a cool coastal climate, rather poor soil with good drainage, and was dry-farmed, Ken felt these 13 acres fit the bill. The winemaking is done in a hands-on, low technology manner in a winery built on four levels in order to move grapes and wine by gravity. A maximum of 4,000 cases are produced yearly from Cabernet Sauvignon, Chardonnay, Merlot, and Duriff, as well as Pinot noir.
Talley Vineyards
3031 Lopez Drive
Arroyo Grande, California 93420
tel: 805/ 489-0446, fax 805/ 489-0996
Represented by Brian and Johnine Talley
Featured wine: 1997 Arroyo Grande Valley Estate

A small family owned and operated winery located in southern San Luis Obispo County, Talley Vineyards was founded in 1986 and is dedicated to the production of estate bottled Chardonnay and Pinot noir. Low-yield farming and noninterventionist winemaking reflect the goal of producing wines that best express the unique attributes of each of the family’s three vineyards in the Edna and Arroyo Grande Valleys. The winery produces 12,000 cases each year from their 120 acres of vines, all Chardonnay and Pinot noir.

Toad Hollow Vineyards
4024 Westside Road
Healdsburg, California 95448
tel: 707/ 431-1441, fax: 707/ 431-0811
Represented by Todd and Frankie Williams
Featured wine: 1997 Sonoma County, Russian River Valley

Toad Hollow Vineyards released its first 3,000 cases of Chardonnay in the spring of 1994. Since that time, total production has increased to 40,000 cases annually. They presently own 103 acres of vineyards. While Chardonnay (which sees no oak) remains the predominant wine in the Williams’ portfolio, they also produce a Russian River Pinot noir, a dry Pinot noir Rosé, Zinfandel and Merlot. They pride themselves on making the best possible wines at the most reasonable prices, wines that can be enjoyed on their own, but are also very food friendly. All their wines are very drinkable upon release, but will lay down nicely for a few years.
**Fox Run Vineyards**

670 Route 14  
Penn Yan, New York 14527  
tel: 800/ 636-9786, fax: 315/ 536-4616  
Represented by Peter Bell  
Featured wine: 1997 Reserve, Finger Lakes

Originally founded in 1987, Fox Run Vineyards has been under its current ownership since 1993. While the original winery was an 1860's-era dairy barn, a new production facility was built in 1996. They have 35 acres of grapes. Intensive vineyard practices, such as vertical shoot position trellising, hedging and leaf pulling, are aimed at maximizing fruit intensity and varietal character. Winemaking aims to preserve fruit flavors through minimal intervention. Current production is 12,000 cases, including Chardonnay, Riesling, Merlot, Cabernet Sauvignon and Cabernet Franc, in addition to Pinot noir.

**Leidenfrost Vineyards**

5677 Route 414  
Hector, New York 14841  
tel: 607/ 546-2800  
Represented by John W. Leidenfrost and Susan Wright Schroeder  
Featured wine: 1996 Finger Lakes

The Leidenfrost Vineyards estate has been a family grape farm for over 50 years on the east side of Seneca Lake in the Finger Lakes of New York State. The soil is diverse; partly shallow clay-loam, interspersed with deep gravel deposits. The great depth of Lake Seneca allows it to function as heat storage in the winter, and a cooling influence in the summer. The winery was established in 1990, as an endeavor to produce great red wines in an area traditionally dedicated to Riesling and Chardonnay. Out of 4,000 cases produced from a 26 acre vineyard, 1,000 cases of Pinot noir are bottled.
Amity Vineyards
18150 Amity Vineyard Road
Amity, Oregon 97101
tel: 503/ 835-2362, fax: 503/ 835-6451
Represented by Myron Redford and Vikki Wetle
Featured wine: 1996 Winemaker’s Reserve,
Willamette Valley

Pinot noir is Amity’s focus, making up half their 14,000 case production. Two aspects of their approach to the grape separate them from other producers. First, the winery does not use any new oak. Tiring of the oak flavor in many Pinot noirs, winemaker Myron Redford decided in 1988 to rely on the natural traits of the grape for body and substance. This results in concentrated and structured wines, hence the second divergence. Without the sweet softening effect of new oak, the wines require longer bottle aging, so Amity releases its wines later than most. While keeping its prices reasonable, they strive to show the consumer what bottle aging can do for Pinot noir.

Archery Summit Winery
18599 NE Archery Summit Road
Dayton, Oregon 97114
tel: 503/ 864-4300, fax: 503/ 864-4038
Represented by Gary and Nancy Andrus
Featured wine: 1997 Archery Summit Estate

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 an area to produce fine Pinot noirs. The 11 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 2,100 to 4,800 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. The Andrus’ goal is to create wines of focus that express the flavors of the terroir.
**Autumn Wind Vineyard**
15225 N. North Valley Road  
Newberg, Oregon 97132  
tel: 503/ 538-6931, fax: 503/ 538-6931  
Represented by Tom and Wendy Kreutner  
Featured wine: 1997 Yamhill County Estate Reserve

In answer to how they got started in the winery world, Tom and Wendy Kreutner explain that they left Portland for Yamhill County in 1983 in search of the slower pace of country life. 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.

**Beaux Freres**
15155 NE North Valley Road  
Newberg, Oregon 97132  
tel: 503/ 537-1137, fax: 503/ 537-2613  
Represented by Michael Etzel  
Featured wine: 1997 Yamhill County

Owned by Michael and Jackie Etzel, Robert Parker, and Robert Roy, Beaux Freres is a 30 acre vineyard, of which 25 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, the wine is racked directly into 100% new French oak barrels. The estate currently produces about 2,200 cases a year.
**Bethel Heights Vineyard**

6060 Bethel Heights Rd NW
Salem, Oregon 97304
Represented by Ted Casteel & Pat Dudley

Featured wine: 1997 Willamette Valley Southeast Block

Planted between 1977 and 1979, Bethel Heights was one of the first vineyards in the Eola Hills, a chain of hills in the center of the Willamette Valley. The first wines were made at the estate in 1984. Bethel Heights now produces around 10,000 cases of wine each year, most of which still comes from the 50 acre estate vineyard. Bethel Heights produces several Pinot noirs, including a carefully crafted, age-worthy “Estate”, and block-designated special bottlings, usually the “Flat Block” and “Southeast Block”, vinified separately from adjoining parts of the vineyard which were formed by different volcanic events.

**Brick House Wine Company**

18200 Lewis Rogers Lane
Newberg, Oregon 97132
tel: 503/ 538-5136, fax: 503/ 538-5136
Represented by Doug Tunnell


With a 26 acre vineyard on Willakenzie soil on an east/southeast slope of Chehalem Mountain which was begun in 1990, Doug Tunnell has focused on growing Pinot noir, Chardonnay and Gamay noir. Having first obtained organic certification from Oregon Tilth in 1990, he now farms all 26 acres without the use of synthetically compounded pesticides. Brick House Vineyard also sells grapes to three other Oregon wineries. The objective is to produce true expressions of terroir, with methods including indigenous yeasts, minimal handling and starting in 1996, Oregon oak barrels.
Bridgeview Vineyards
4210 Holland Loop Road
Cave Junction, Oregon 97523
tel: 541/ 592-4688, fax: 541/ 592-2127
Represented by René Eichmann and Gilles de Domingo
Featured wine: 1996 Rogue Valley “Red Cedar Vineyard”

Bridgeview Vineyards is a family-owned venture that was launched in 1980 by Robert and Lelo Kerivan. The vineyard is located in the Illinois Valley, one of the southernmost regions in Oregon. The terroir is rocky and rich in minerals. While the summer is quite hot, the 1,500 foot elevation of the vineyard keeps this potential problem in check. The 80+ acre vineyard is densely planted in the European tradition. In addition, a new 100 acre vineyard has been established in the Applegate Valley near Medford. Winemaker René Eichmann, the Kerivan’s son, oversees the yearly production of 80,000 cases, from nine varieties.

Broadley Vineyards
265 S. Fifth Street
Monroe, Oregon 97456
tel: 541/ 847-5934, fax: 541/ 847-6018
Represented by Craig Broadley and Claudia Broadley
Featured wine: 1997 Oregon, “Claudia’s Choice”

Broadley Vineyards is a small family owned winery that specializes in producing Pinot noir. They are located near the middle of the Willamette Valley in an area known as the “banana belt”; the warmest microclimate in the valley. The 30 acre vineyard is located on a northeast slope overlooking the town of Monroe. Although Burgundy wines are their model, the Broadleys realize that Oregon is a unique wine frontier. They endeavor to produce wine that reflects their environment, and wines that they personally enjoy; rich, complex Pinot noirs that age well.
Chehalem
31190 NE Veritas Lane
Newberg, Oregon 97132
tel: 503/ 538-4700, fax: 503/ 537-0850
Represented by Harry Peterson-Nedry
and Cheryl Francis
Featured wine: 1996 Willamette Valley,
Rion Reserve

Chehalem, owned by the Peterson-Nedrys
and the Stollers, is a premium winery aiming to
stay small; bigness is reserved for wine style.
Planting of the estate Ridgecrest Vineyards, on
Ribbon Ridge near Newberg, began in 1980; the
first wine for Chehalem was its 1990 Pinot noir.
Another site, Stoller Vineyard, is being planted
with dense spacing in the Dundee Hills, and the
well-established Corral Creek Vineyard came with
the recently acquired winery on Rex Hill. A
collaboration of friends has produced, in 1996,
the third Reserve Pinot noir blended by winemaker
Harry Peterson-Nedry and Patrice Rion
of Nuits-St.-Georges.

Dundee Springs/Perry Bower Vineyard
Corner of Fox Farm Road & U.S. Hwy 99W
Dundee, Oregon 97115
tel: 503/ 554-8000, fax: 503/ 554-0632
Represented by Mary Lynne Perry and Chris Bower
Featured wine: 1996 Willamette Valley Reserve

Perry and Bower discovered and fell in love
with the Willamette Valley in 1989, bought a
70 acre farm in the Dundee Hills - southern
facing at 250 to 650 feet with Jory soils - and
started planting grapes. 1992 brought their first
harvest, and since then, Dundee Springs has had
a life of its own, and they are merely adoring
caretakers. Though the vineyard now covers 60
acres, the winery averages about 1,000 cases total
production of three Pinots (noir, gris and blanc).

They have connected with winemakers
John Haw and Jim Kakacek, whose skills
they believe are equal to the care they give
their grapes in the vineyard.
Edgefield Winery
2126 SW Halsey Street
Troutdale, Oregon 97060
Represented by Clark McCool and John Jarboe
Featured wine: 1996 Vintage Select, Willamette Valley

Owners Brian and Mike McMenamin have been microbrewery pioneers in the Pacific Northwest since 1983. The brothers planted their first vineyard in 1990, and the Edgefield Winery enjoyed its first crush that same year. The winery currently utilizes 3.5 acres of estate Pinot gris and three acres of estate Syrah, as well as grapes from 20 different vineyards from throughout Oregon and Washington, producing 23,000 cases of wine per year. Located at McMenamins Edgefield, the old Multnomah County Poor Farm that has been turned into a European-style bed-and-breakfast village, the winery now houses an intimate cellar tasting room.

Elk Cove Vineyards
27751 NW Olson Road
Gaston, Oregon 97119
tel: 503/ 985-7760, fax: 503/ 985-3525
Represented by Adam Godlee-Campbell and Joe Campbell
Featured wine: 1997 Oregon, Roosevelt Vineyard

The vineyard was planted in 1974 in a protected valley where the magnificent Roosevelt elk migrate each spring, and the winery was bonded in 1977. Elk Cove produces several vineyard designated Pinot noirs - their premier estate grown La Bohéme Vineyard, Roosevelt Vineyard, and the Wind Hill Vineyard. The white wines include a Chardonnay produced from early ripening Dijon clones, Pinot gris, and Riesling. A spectacular view of their 120 acre estate and the Coast Range can be seen from their tasting room.
Flynn Winery
2200 W. Pacific Highway
Rickreall, Oregon 97371
Represented by Mickey Flynn and Bob McRitchie
Featured wine: 1997 Willamette Valley
Estate Bottled

Flynn Vineyards was begun in 1982 when Wayne Flynn planning to focus on sparkling wine production in the traditions of Champagne, planted 49 acres just north of Rickreall. 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 portion of the portfolio, the production of still Pinot noir and Chardonnay has been greatly increasing. Overall yearly production has grown to 30,000 cases.

Girardet Wine Cellars
895 Reston Road
Roseburg, Oregon 97470
tel: 541/ 679-7252, fax: 541/ 679-9502
Represented by Philippe and Bonnie Girardet
Featured wine: 1996 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 25 acre vineyard is planted to Pinot noir, Chardonnay, Cabernet Sauvignon, Riesling, and an extensive experimental collection of French cultivars. Girardet Pinot noir is a blend of fruit from the estate vineyard (the Wadenswil clone planted in hillside shale soils), and the Bradley Vineyard in Elkton (very intense fruit). Under winemaker Seth Stefanich, the recent Pinot noirs have gained in complexity and balance. Present production is 4,000 cases.
Montinore Vineyards
3663 SW Dilley Road
Forest Grove, Oregon 97116
tel: 503/ 359-5012, fax: 503/ 357-4313
Represented by Rudy Marchesi and Jacques Tardy
Featured wine: 1996 Winemakers Reserve
Willamette Valley

In 1989, Jacques Tardy joined Montinore's winemaking staff from Nuit-St.-Georges in the heart of Burgundy, where his family has been immersed in the wine industry for five generations in grapegrowing, 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.

Panther Creek Cellars
455 N. Irvine
McMinnville, Oregon 97128
Represented by Ron Kaplan and Michael Stevenson
Featured wine: 1996 Willamette Valley Freedom Hill Vineyard

Panther Creek Cellars, located in McMinnville's historic power station, has been producing "powerhouse" Pinot noir since 1986. Panther Creek dictates the viticultural strategies at each of the six vineyards from which it buys its fruit (under long-term contracts for specific acreage). All its wines are unfined and unfiltered. While Pinot noir is the focus of Panther Creek's 7,000 case production, the winery also makes small amounts of Melon and Chardonnay.

From the hand-sorting of the grapes at harvest, to the polishing of each bottle, attention to detail is the hallmark of the winemaking process at Panther Creek.
Ponzi Vineyards
14665 SW Winery Lane
Beaverton, Oregon 97007
tel: 503/628-1227, fax: 503/628-0354
Represented by Richard and Nancy Ponzi
Featured wine: 1996 Willamette Valley Reserve

Dick and Nancy Ponzi founded their family winery and vineyard in 1970, which now continues into the second generation. 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 Willamette Valley bottling and a Reserve. With total yearly production at 10,000 cases, Ponzi wines are selectively distributed by Wilson-Daniels, Ltd.

St. Innocent, Ltd.
1360 Tandem Avenue NE
Salem, Oregon 97303
Represented by Mark Vlossak and Doreen Wait
Featured wine: 1997 Willamette Valley, Temperance Hill 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 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 is about 5,900 cases.
Stangeland Vineyards & Winery
8500 Hopewell Road, NW
Salem, Oregon 97304
tel: 503/581-0355, fax: 503/540-3412
Represented by Larry and Kinsey Miller
Featured wine: 1997 Willamette valley Silver Leaf Vineyards

In 1974, a chance meeting with David Lett sparked owner Larry Miller’s interest in growing grapes, and with the help of his family, Larry site his vineyard in the Eola Hills and planted Wadenswil clone Pinot noir and Draper clone Chardonnay in 1978. The six foot deep river-deposited soil with a basalt foundation, plus a 350 foot elevation and southern exposure, provides Stangeland with the advantage of a slightly earlier harvest in many years. In all, yearly production averages 1,500 cases.

Torii Mor Winery
905 E. Tenth Street
McMinnville, Oregon 97128
tel: 503/434-1439, fax: 503/434-5733
Represented by Patty Green and Jim Anderson
Featured wine: 1997 Olson Vineyard, Yamhill County

Winemaker Patty Green has been with Torii Mor since the start, working closely with vineyard manager José García, and other vineyard owners. She manages the fine details of most of the grapes Torii Mor harvests. Pinot noir is the focus, making up over 85% of production, with half of these wines being special vineyard designate Pinot noirs produced in very small quantities. Use of indigenous yeasts, minimal handling and attention to the barrel regimen create unique Pinot noirs that show off the best qualities of their origins.

Including Pinot gris and Chardonnay, Torii Mor produces 4,000 cases. They own eight acres of vines, and lease 39 more.
**Tualatin Estate Vineyards**

10850 NW Seavey Road  
Forest Grove, Oregon 97116  
tel: 503/ 357-5005, fax: 503/ 357-1702  
Represented by Joe Dobbes and Stirling Fox  
Featured wine: 1997 Willamette Valley Estate Grown

Tualatin Estate Vineyards, established in 1973, is one of the oldest vineyard sites in Oregon. The vineyard is nestled in the foothills rain-shadow of the Coast Range, at 250 to 450 feet elevation, overlooking the upper Tualatin River Valley, about 30 miles west of Portland. The combination of this with old vines, south facing slopes and soil types has created a unique terroir that matures fruit with great flavor and color. Since a merger accomplished in 1997, Willamette Valley Vineyards has proudly owned this estate. The winegrower is Stirling Fox, and winemaker is Joe Dobbes. They produce 10,000 - 15,000 cases per year.

**Tyee Wine Cellars**

26335 Greenberry Road  
Corvallis, Oregon 97333  
tel: 541/ 753-8754, fax: 541/ 737-1877  
Represented by Barney Watson and Nola Mosier  
Featured wine: 1996 Willamette Valley, Oregon

Tyee is located on a third generation family farm in the foothills of the Oregon Coast Range south of Corvallis. Tyee, an early Northwest word meaning “best” or “chief”, represents the commitment of owners Barney Watson, Nola Mosier, and Dave and Margy Buchanan to produce fine wines. Winemaker Watson earned a graduate degree in Viticulture & Enology at U.C. Davis, and came to Oregon in 1976, lured by tales told by Oregon’s winegrowers, and a dream of starting a winery. The winery dream was realized in 1985 with the founding of Tyee. He is also a Senior Instructor and Enology Extension Specialist at Oregon State University. 3,000 cases total production.
In 1991, Bernard and Ronni Lacroute purchased a 420-acre ranch in the rolling hills of the Chehalem Valley, which strongly reminded Bernard of his Burgundian origins. Since 1992, 100 acres have been planted to the Pinot family of grapes. In 1995, Laurent Montalieu joined as winemaker and a modern gravity flow winery was built into the hillside of the estate. In order to access the most intense and intriguing elements of its specific terroir, the Willakenzie soil after which it is named, WillaKenzie Estate emphasizes sustainable viticulture, clonal and rootstock diversity and gentle winemaking practices.
GUEST SPEAKERS

BERNARD CALLEBAUT arrived in Canada from Belgium in 1982 after his family's 69 year-old business, the Callebaut Chocolate Factory, was sold to the Suchard Toblerone group. Since then, he and his new company, Bernard C. Chocolaterie, have been honored by the International Festival of Chocolate for producing superior chocolate to accompany fine wines.

STEPHEN CARY is a professional landscape photographer and winemaker at Yamhill Valley Vineyards. Stephen is a regular visitor to New Zealand in pursuit of both passions. He has been an integral part of the Oregon wine industry since 1975 and is the founder of the Steamboat Pinot Noir Producers' Conference.

BILL FULLER, founder of Tualatin Vineyards, is now general manager of Cooper Mountain Vineyards and a pioneer among Oregon winemakers. He is also an unabashed computer geek who has found a clever way to lure Pinot Celebrants painlessly onto the internet.

GREG HIGGINS is a veteran to the IPNC kitchen, having contributed every year since the event's inception in 1987. He is chef proprietor of Higgins, located in the heart of downtown Portland. The restaurant features bistro-styled dishes served in an elegant, comfortable surrounding. His attention to classical technique is equaled by his passion for finding the highest-quality ingredients from local organic producers.

ANDREA IMMER is a Master Sommelier and the new Corporate Beverage Director for 650 Starwood Hotels & Resorts worldwide. Andrea was named Best Sommelier in the United States 1997 by the Sommelier Society of America. TV buffs can catch her on The Food Network's Quench, which she co-hosts with fellow IPNC speaker Steven Olson.

SARAH KEMP is the Publishing Director of Decanter Magazine, the international wine magazine based in London. She was responsible for the launch of several Decanter guides, including Decanter’s Guide to the Pacific Northwest, now in its fifth year. She has a monthly column in the magazine and has spoken around the world at many events. Sarah hosted a 13-part American TV series, New American Cuisine, shown nationwide on PBS.

BOB LINER, and his partner Matt Elsen, helped bring the Portland wine scene to new heights through their former retail shop, Liner and Elsen and now through their wine distribution company, Galaxy Wines. His superior wine knowledge, together with one of the quickest wits in the Northwest, has gained him recognition as one of the most entertaining wine personalities in the region.

STEVEN OLSON is known to many the world over as the “Wine Geek”. In addition to his work as touring wine educator and speaker for his firm Libations, he also writes a column for Sante magazine called The Geek Speaks and co-hosts the aforementioned (see Andrea Immer) Quench program on television.

HEIDI YORKSHIRE author of Wine Savvy: The Simple Guide to Buying and Enjoying Wine Anytime, Anywhere, and her new book Simply Wine: How to Choose Good Value Wines to Enjoy Everyday, is the wine and spirits columnist for The Oregonian. She frequently teaches wine classes at conventions, festivals and corporate events, and sometimes she even mentions varieties other than Pinot noir.
**GUEST CHEFS**

**Claire Archibald**  
Café Azul  
1112 NW 9th Avenue  
Portland, Oregon 97209  
tel: 503/ 525-4422

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 Café Azul in downtown Portland. This unique and inviting café features hand prepared food which blends the best influences of European and pre-Columbian cuisine.

**Alexis Bakouros & Gerasimos Tsirimiagos**  
Alexis Restaurant  
215 West Burnside Street  
Portland, Oregon 97209  

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.

**Xavier Bauser**  
The Benson Hotel  
309 SW Broadway  
Portland, Oregon 97205  
tel: 503/ 219-6707, fax: 503/ 241-3757

Xavier Bauser, Executive Chef of The Benson Hotel, has dedicated more than thirty years to creating award winning cuisine. Born in Switzerland, he served his apprenticeship at the Swan Hotel in Rappersail, near Zurich. From there, his travels and talents took him through Holland, Germany, France, Canada and the United States. It was Chef Bauser’s 24 year alliance with the Westin Hotel chain that brought him to The Benson Hotel.

**Philippe & Susan Boulot**  
The Heathman Restaurant & Bar  
1001 SW Broadway  
Portland, Oregon 97205  
tel: 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 features Northwest cuisine with a French accent and a 6,000 bottle wine cellar specializing in Oregon wines. Susan Boulot is a native Oregonian and a graduate of The Culinary Institute of America. Susan met her husband Philippe when they both worked at L’Archetrate in Paris. As the pastry chef at The Heathman, she prepares the restaurant’s sumptuous desserts.

**Randall Cronwell & Mary Kay Lynch**  
Viande Meats & Sausage Co., Inc.  
735 Northwest 21st Avenue  
Portland, Oregon 97210  
tel: 503/ 221-3012, fax: 503/ 221-3028

Formerly Salumeri di Carlo, Randall and Mary Kay took over Viande Meats in 1996. Viande is a traditional charcuterie which produces all of its own sausages, patés and terrines in-house. Part of the trio of fine-food shops which make up City Market in Portland’s bustling Northwest neighborhood, they also sell a selection of fine meats and prepared entrées to go.
Jack Czarnecki
The Joel Palmer House
600 Ferry Street
Dayton, Oregon 97114
tel: 503/864-2995

Jack Czarnecki and his wife Heidi opened The Joel Palmer House in 1997. Located in Oregon’s wine country, the restaurant has already received outstanding reviews in Food & Wine and the New York Times. After his graduation from UC Davis, he spent a year at Cornell’s School of Hotel and Restaurant Management, and was named one of the top 16 chefs in the country by The James Beard Foundation. Jack is the author of three books and serves as a board member of the American Institute of Wine and Food.

Kerry DeBuse
Genoa Restaurant
2832 SE Belmont
Portland, Oregon 97214
tel: 503/238-1464, fax: 503/238-9786

Kerry is the co-owner and general manager of Genoa and began working at the restaurant in 1971 when it first opened. A native of Portland, Kerry first started working in restaurants while in high school. Kerry’s restaurant career spans thirty-six years, four cities and numerous occupations. His vast experience, combined with his profound attention to detail and gracious demeanor, underlie the genteel hospitality that guests associate with dining at Genoa.

Tom Douglas
Palace Kitchen, Dahlia Lounge & Etta’s Seafood
2030 Fifth Avenue
Seattle, Washington 98121

Never having attended culinary school, Tom Douglas’s cooking knowledge has come mostly from dining out across America and Europe. Starting with the acclaimed Café Sport in 1984, Tom Douglas has helped to define the Northwest style, or “Pacific Rim Cuisine” as it is sometimes called. Today, Tom is the Executive Chef and Owner of three of Seattle’s most prestigious – and talked about – restaurants: Dahlia Lounge, Etta’s Seafood and Palace Kitchen.

Nancy and Richard Gehrts
Red Hills Provincial Dining
276 Highway 99 West
Dundee, Oregon 97115
tel: 503/538-8224

Situated in a beautifully restored craftsman home in the heart of Oregon’s wine country, Red Hills is a destination restaurant and catering company dedicated to the efficacious matching of fine food and wine. Richard Gehrts was raised in an extended family of immigrant restaurateurs where he developed a penchant for fine food and wines. Nancy Gehrts has worked in restaurants her entire life including the management of one of New England’s finest catering companies.

Kenneth Giambalvo
Pazzo Ristorante
627 SW Washington Street
Portland, Oregon 97205
tel: 503/228-0975

Kenneth Giambalvo has been the executive chef at Pazzo for the past year. Kenneth received a graduate associate degree from the Culinary Institute of America in 1983 and, since then, held the positions of poissonier, saucier, sous chef and chef de cuisine at a number of acclaimed New York City restaurants. He served as Executive Chef at a number of Southern California establishments. At Pazzo, Kenneth incorporates his unique syle into the restaurant’s contemporary Italian favorites.

Greg Higgins
Higgins
1239 SW Broadway
Portland, Oregon 97205
tel: 503/222-9070, fax: 503/222-1244

Located in the heart of downtown Portland, Higgins Restaurant and Bar is an upscale bistro showcasing the finest of the Northwest’s organic bounty. A community of farmers, fisherman 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.
Bizou has been a favorite of San Francisco diners since it opened in 1993. The French and Italian inspired menu is sophisticated yet soulful. As put by Laura Shapiro of Newsweek, “Loretta Keller explains the cuisine at her wonderful restaurant by bringing out not her signature rustic dishes, but platters of her fresh ingredients: purple Mission figs; green Kadota figs; huge gleaming tomatoes, fava beans; and a tub of glistening anchovies.”

Kevin Kennedy, the Executive Chef at La Casa del Zorro, is a native of the Northwest and a graduate of Seattle Culinary School. He has worked in many fine establishments, including the Captain Whidbey Inn, where his restaurant was chosen as one of the top ten restaurants in Seattle for two consecutive years. Chef Kennedy now focuses his talents on using fresh ingredients to create innovative menus for La Casa del Zorro.

Stephanie took her first restaurant job to help pay for educational expenses, and it was there that she discovered her true passion. In 1972 Stephanie opened the Excelsior Café in Eugene. From there she went on to become the Culinary Director of King Estate Winery where she compiled and edited the King Estate Pinot Noir and Pinot Gris Cookbooks. Currently Stephanie is the Executive Chef and General Manager at Marché in Eugene, a restaurant and bar serving fresh regional cuisine in a lively atmosphere.

Hiroshi Kojima and Korekiyo Terada
Bush Garden
8290 SW Nyberg Road
Tualatin, Oregon 97062
tel: 503/ 691-9744, fax: 503/ 691-9744

Bush Garden serves fine Japanese cuisine with delicious specialties of sukiyaki, sashimi, and sushi. The downtown location has been a Portland tradition for over 30 years. Hiroshi Kojima has been with the Tualatin restaurant since it opened five years ago and currently serves as both manager and chef. Korekiyo Terada has worked with Bush Garden for one year as a skilled sushi chef.

Donna Mattson
Silver Grille Café & Wines
206 E Main Street
Silverton, Oregon 97381
tel: 503/ 873-4035

After 17 years and four restaurants in Portland, Donna Mattson and Kim Reierson opened the Silver Grille in Silverton, with direct access to some of the world’s finest ingredients. The menu gives their many regular customers a wide range of local and international fare. The attached wine shop provides ample food and wine pairing opportunities.

John Neumark
Café Juanita
702 NE 120th Place
Kirkland, Washington 98034
tel: 425/ 823-1505, fax 425/ 823-6533

John Neumark has been the chef at Café Juanita for the past four years after serving as sous chef at Campagne under Tamara Murphy. The cuisine at Café Juanita takes its inspiration from the Piedmont region of northwest Italy. The emphasis is on top-quality ingredients prepared simply. The wine-friendly restaurant offers tremendous value in a comfortable, unassuming setting.
Frank Ostini
The Hitching Post
406 E Highway 246
Buellton, California 93427
tel: 805/ 688-0676, fax: 805/ 686-1353
Frank Ostini's Hitching Post in Santa Barbara's wine country features an "oakfire-inspired" cuisine and his own Pinot noir in a casual roadside steakhouse. His newest venture is BBQ2YOU, second day delivery of his grilled meats. *Gourmet* calls The Hitching Post the "Granddaddy" of all steakhouses and Frank Prial calls it "A major stop for beef and Pinot lovers."

Vitaly Paley
Paley's Place
1204 NW 21st Avenue
Portland, Oregon 97209
Vitaly and Kimberly Paley both have extensive restaurant experience in New York and France and came to Portland to open their now famous bistro and bar. Critics rave about "the graciousness and creativity of the Paleys." Vitaly's menu changes frequently to reflect fresh seasonal ingredients, and Kimberly selects wines for the short, intriguing wine list. Paley's Place received the *Oregonian* Restaurant of the Year award in 1999.

Rob Pando
Red Star Tavern & Roast House
503 SW Alder
Portland, Oregon 97204
tel: 503/ 222-0005
Chef Rob Pando has taken the execution of American cooking to new heights at the Red Star Tavern and Roast House. The flavors of the great gastronomic regions of the country are lovingly prepared on Rob's wood fired rotisserie, grills and oven. Using alder and maple woods for subtle depth and accents to his creations, Rob has created a new classic in the Portland dining community.

Thierry Rautureau
Rover's
2808 E Madison Street
Seattle, Washington 98112
tel: 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 received the 1998 James Beard Foundation award for "Best Chef Northwest", and was named the number one top table, top food and top presentation by *Gourmet Magazine* in 1997. This intimate restaurant offers summer outdoor dining in a courtyard setting.

Wes Robbins
Atwater's Restaurant & Bar
111 SW Fifth, 30th Floor
Portland, Oregon 97204
tel: 503/ 275-3600, fax: 503/ 220-3659
Atwater's features a commanding view of downtown Portland in a stress-free culinary oasis. The Atwater's wine cellar has been a destination for wine enthusiasts. The kitchen, with artist in residence, Chef Wes Robbins, explores an innovative, flavorful cuisine using fresh and organic ingredients, bringing a multi-cultural viewpoint that is simple, nutritious and healthful.

Peter Roscoe
Cozze
1205 SE Morrison
Portland, Oregon 97214
tel: 503/ 232-3275, fax: 503/ 284-8374
Peter Roscoe has been the chef/owner of Cozze since 1995. Peter's modern approach to Italian cooking seeks to fuse traditional elements from Italian regions with some basic ingredients from other cultures. This melding has created a lively blend that somehow manages to seem innovative and familiar at the same time. Cozze emphasizes organic, regional ingredients that flow rather than jar in both their visual appeal and their taste.
Cory Schreiber
Wildwood Restaurant & Bar
1221 NW 21st Avenue
Portland, Oregon 97209

Opened in May of 1994, Wildwood Restaurant has established itself as one of the premier restaurants in the Pacific Northwest. Cory Schreiber, Executive Chef and owner grew up in his family's 92-year old restaurant, Dan & Louis Oyster Bar, located in Portland's old town district. He was named "Best Chef in the Pacific Northwest" by the James Beard Foundation in 1998 and is currently working on a regional cookbook to be published in the spring of 2000 by Ten Speed Press.

Mike Siegel
Compass Café
4741 SE Hawthorne
Portland, Oregon 97215
tel: 503/ 231-4840

Mike Siegel moved to Portland from New York City in 1995 and opened the Compass Café to highlight his favorite foods and wines from around the world. Each quarter the compass points to a different wine producing region in the world along with its great cuisine. The Oregonian gave the Compass Café its Critic's Choice award for three years in a row and the new Zagat Restaurant Survey gave the Compass Café a top three spot for eclectic/international dining.

Catherine Whims
Genoa Restaurant
2832 SE Belmont
Portland, Oregon 97214
tel: 503/ 238-1464, fax: 503/ 238-9786

Cathy is the Executive Chef and co-owner of Genoa. In the course of her professional career, Cathy has studied at the School for American Chefs and has traveled extensively throughout Italy. In its twenty-seven years, Genoa has been dedicated to recreating the spirit of a traditional Italian dinner with its multi-course menu of regional dishes and wines. In the 1999/2000 Zagat Survey, Genoa was named Portland's most popular restaurant, and number one in food and service!

Michael Wild
BayWolf Restaurant & Café
3853 Piedmont Avenue
Oakland, California 94611
tel: 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 the 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

Scott Anselm, Linn-Benton C.C., Albany, Oregon
Kevin Anselm, Albany, Oregon
Mary Bellando, King Estate Winery, Eugene, Oregon
Adam Berger, Serratto, Portland, Oregon
Chris Chennell, Portland, Oregon
Millie Chennell, Portland, Oregon
Joan Cirillo, Portland, Oregon
Charles Drabkin, Flying Fish, Seattle, Washington
Robert Hart, Kibbutz Kfar Hanassi, Israel
Bill Henry, Williams on Twelfth, Portland, Oregon
John Jarschke, Linn-Benton C.C., Albany, Oregon
Hnoi Lanhitham, Federal Way, Washington
Eric Lenard, Vineyard Events, Seattle, Washington
Nancy Lindas, Europa West, Bainbridge Island, Washington
Shannon Loch, Food Alliances, Portland, Oregon
Eric Lundeen, McMinnville, Oregon
Martin McDonald, Seattle, Washington
Jonathan McMahan, Spirit Mountain Casino, Grand Ronde, Oregon
Nicholas McNiel, Café Juanita, Kirkland, Washington
Emily Moore, Europa West, Bainbridge Island, Washington
Pamela Nelson-Munson, Albany, Oregon
Julia Porter, King Estate Winery, Eugene, Oregon
Molly Schaefter Priest, Genoa, Portland, Oregon
Tannis Reinhertz, C.C., San Francisco, California
John & Joan Schindelar, McMinnville, Oregon
Gary Snyder, Linn-Benton C.C., Albany, Oregon
Anja Spence, Genoa, Portland, Oregon
Anne Twigg, The Hitching Post, Buellton, California
Jim White, Big Island Catering, McMinnville, Oregon
Darlene Zandanel, San Francisco, California
GALLERY AND SHOP

The 1999 International Pinot Noir Celebration art gallery of contemporary northwest ceramics, glass, paintings, photographs, prints, textiles and jewelry is brought to you by Kate Bonansinga, formerly of BonaKeane Gallery. This will be an exceptional display of original artwork, much of it food and wine related. You will also find IPNC logo items and a full complement of Riedel stemware for sale in the shop.

Thursday 3:00-6:00 pm • Friday 7:30 am-7:00 pm
Saturday 8:30 am-7:30 pm • Sunday 9:00 am-6:00 pm

Kate Bonansinga 503/235-8719

THANK YOU

The International Pinot Noir Celebration is a non-profit corporation which receives no financial support from any other organization. The event 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, for supporting Linfield’s continuing hospitality to the IPNC.

The staff of Linfield College and Sodexo-Marriott Food Service at Linfield for their patience, endurance, and determination to overcome all the obstacles of event planning and help us make this a one-of-a-kind event, especially Carl Vance, Larry Southers, Spence Ellis, Tom Winter, Rage Crowley and Pam Almeida and their support staff.

Julieann Brunell of Dayton, for volunteering to coordinate the some 200 volunteers it takes to make the IPNC happen.

Each and every one of the aforementioned volunteers who give their time and energy to help make so many aspects of this event work—from folding thousands of napkins to hauling hundreds of cases of wine—we never could do it without them!

George Riedel and Ellie Mitchell of Riedel Crystal for lending us over 8,000 Riedel glasses for the weekend.

Gary Battles of Columbia Distributing, Portland, for his help importing our International wines.

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

Margaret Reavis Larsen of McMinnville, for her thirteenth year of running registration.

Ruth Garvie, for all her help over the years and especially for managing the gargantuan task of looking after 8,000 Riedel glasses.

Carol Jedan, Caroline Martins Da Silva and Pat Britton for their help in the IPNC office.

Ken Pahlow for leading our beverage team.

Jules Drabkin, the popsicle man.

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

Howard Rosbach of Firesteed Corporation for the donation of Ramlösa sparkling water for all the meals of the Celebration.

Randy Goodman of Wildwood Restaurant & Bar in Portland, for his hard work and good humor as captain of the Maitres d’Hotel.

Full Sail, McMenamins and Golden Valley Breweries for beer at the Salmon Bake.

Marie Gregovich and Patty Romaine of Torrefazione Italia, Portland, for providing fresh brewed coffee, caffe shakerato and espresso throughout 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.

Bernard Callebaut, of Bernard C. Chocolaterie, Vancouver, British Columbia for donating his chocolates for our seminar and the Salmon Bake dessert buffet.

Emily Moore and Nancy Lindaas, of Europa West of Bainbridge Island and Kirkland, Washington for their desserts at the Salmon Bake.

Reneé Frigo of Lucini Olive Oil in Chicago, Illinois, for the extra virgin olive oil.
Jill Zarnowitz and Mark Huff of Stag Hollow Vineyard in Yamhill, for conducting the IPNC Al fresco Vintage tastings every year.

Lawrence Gallery
for lending us the vases in Dillin Hall.

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

Jay Lynch of Yamco Transit of McMinnville, for arranging the shuttle service for IPNC guests to all off-campus lodging and to and from the airport.

Steve Smith of Tazo Tea Company of Portland, for providing microbrewed teas and beverages for refreshment throughout the weekend.

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

Bob Cox of Caffeine Machines of Portland, for the use of their espresso equipment.

Gene Kahn of Cascadian Farm of Sedro-Woolley, Washington, for the organic sorbet bars.

Sunshine Dairy Company of Portland, for the milk and cream in your coffee.

Pazzoria Bakery of Portland, for providing the decorative breads and pastries for Friday morning.

Curly's Dairy of Salem, Oregon for their refrigerated truck.

Jason and Susan Weisser of Europa West in Seattle, for donating their product and van.

The Peterson Company in Seattle, for donating their specialty products.

Marv and Debbie Leach and Wanda Warnicke of Cellular Plus of McMinnville, for helping us stay in touch.

Marsee Baking of Portland, for providing Saturday morning pastries and bagels.

Pearl Bakery of Portland, for their rolls at the Le Dejeuner Sur L'Herbe.

Grand Central Baking of Portland, for their pastries on Sunday morning.

Auto-Chlor Systems of Portland, for lending us a dishwasher for the glassware.

Terry Sherwood of Davison Winery Supply of McMinnville, for donating the labware for our bus tour blending seminars.

Marie Antolini for preparing food for our volunteers during the weekend.

Maria Stuart, IPNC Director Emeritus, for many years of creativity, dedication and good humor. We wish her all the best.

INTERNATIONAL PINOT NOIR CELEBRATION BOARD OF DIRECTORS

David Adelsheim, Adelsheim Vineyard
David Anderson, Yamhill Valley Vineyards
Mark Baisch, Deluxe Billiard Parlor
Terry Casteel, Bethel Heights Vineyard
Mark Chien, Temperance Hill Vineyard
Bill Fuller, Cooper Mountain Vineyard
Mark Gould, Ken Wright Cellars
Ron Kaplan, Panther Creek Cellars
Laurent Montalieu, WillaKenzie Estate
Ken Patton, The Oregon Wine Club
Nick Peirano, Nick's Italian Café
Harry Peterson-Nedry, Chehalem
Luisa Ponzi, Ponzi Vineyards
Susan Sokol Blesser, Sokol Blesser Winery
Doug Tunnell, Brick House Wine Company
Joni Weatherspoon, Seven Springs Vineyard
Walt Gowell, Legal Counsel

STAFF

Amy Wesselman, Executive Director
Maria Stuart, Director Emeritus
Joan Drabkin, Culinary Director
Linda Lazzeri, Office Manager
Gina Longo, Event Assistant
### Alphabetical Index of Wine Producers

<table>
<thead>
<tr>
<th>Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amity</td>
<td>57</td>
</tr>
<tr>
<td>Ancien</td>
<td>35</td>
</tr>
<tr>
<td>Archery Summit</td>
<td>57</td>
</tr>
<tr>
<td>Ara Rangi</td>
<td>27</td>
</tr>
<tr>
<td>Autumn Wind</td>
<td>59</td>
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