1-1-2002

2002 International Pinot Noir Celebration Program

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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 sixteen years ago. The number of regions producing Pinot noir wines, and the number of excellent Pinot noir producers worldwide, has grown apace with the increase in overall quality and public appreciation of Pinot noir. It is a shared passion that continues to inspire this annual celebration, where winemakers from three 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.

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**General Information**

**IPNC Concierge Desk**
Riley Hall (#3) 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, which will be located in the Campus Information Center. To reach the concierge please call 503/883-2610.

**HOURS:**
- 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. – 8:00 p.m.
- Sunday from 9:00 a.m. – 1:00 p.m.

**Complimentary Shuttle Service**
A shuttle 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 (#16) and at the concierge desk in Riley Hall (#3). You will also find a copy in your registration packet.

**Room Keys**
You will be able to pick up your keys when you register. At the end of the weekend, please return your keys to the concierge desk or in the drop boxes in Dillin Hall (#16) or to the Conferences office in Cozine Hall (#10). Do not leave your keys in your room. Linfield will charge you for lost keys.

**Telephones**
Phones are located in Dillin Hall (#16), Riley Hall (#3) and the Physical Education Building (#34).

**Building Numbers**
Refer to the Linfield map in the centerfold of this program.

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

The Seventeenth Annual Pinot Noir Celebration will be held at Linfield College, July 25th through the 27th, 2003.
Wine Service During Meals

A selection of wines will be brought to your table by the maîtres 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 maîtres d’hôtel for the 2002 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from around the state who donate their time to ensure 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 thank you to Riedel crystal for providing stemware throughout the weekend.

Maîtres d’hôtel

Josh Austin
El Gaucho, Portland

Mark Baisch
Deluxe Elliard Parlor, McMinnville

Matt Berson
O’Ritaila, Portland

Michael Biggs
The Peerless Restaurant, Ashland

Scott Clime
The Heathman Restaurant & Bar, Portland

Michael J. Donovan
Chateaulin Restaurant & Wines, Ashland

Douglas Fairman
Castagna Restaurant, Portland

James Garrett
Bluehour, Portland

Randy Goodman
Wildwood Restaurant & Bar, Portland

Mark Jacobsmeier
Paley’s Place, Portland

Ken Pahlow
St. Innocent, Salem

Jeffery Passerotti
Marché Restaurant, Eugene

Tysan Pierce
Portland City Grill, Portland

Michelle Royce
Café Soriah, Eugene

Mary Thompson
Lucere Restaurant, Portland

The maîtres d’hôtel for the 2002 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from around the state who donate their time to ensure 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 thank you to Riedel crystal for providing stemware throughout the weekend.

Opening Ceremonies

Linfield Graduation Green (#1)

Pierre-Antoine Rovani welcomes you to the Celebration followed by the Introduction of the Featured Winemakers, accompanied by saxophonist Warren Rand.

9:30 – 10:00 a.m.

Matchmaker, Matchmaker, Make Me a Match

Dillin Hall (#16)

Pinot noir is the world’s most versatile wine when it comes to food pairing, but finding the perfect match for such a beauty takes an intuitive genius that embraces romance and chemistry! Steven Olson will lead a conversation with celebrated IPNC chefs Stephanie Pearl Kimmel, John and Caprial Pence, Robert Reynolds and Cathy Whims, who will present you with four different preparations of the finest, fresh albacore tuna. Taste how Pinot noir interacts with each of these distinctive flavors. Winemakers, sommeliers and guests will have a chance to join this discussion on why some pairings leave us cold and other make the gustatory sparks fly.
Wines to be paired include:

2000 J.L. Wolf, Pfalz 
Winemaker, Ernst Loosen 
1999 Domaine Joseph Voillot, Volnay Premier Cru Les Champans 
Winemaker, Jean-Pierre Charlot 
1999 Knappstein Lenswood Vineyard 
Winemakers, Tim and Annie Knappstein 
1999 Cristom Vineyards Reserve 
Winemaker, Steve Doerner 
1999 Pegasus Bay Prima Donna 
Winemaker, Matthew Donaldson 
1999 Merry Edwards Klopp Ranch, Russian River Valley 
Winemaker, Merry Edwards 

MEET THE CHEESE WHIZ (Riley 201) Does Pinot noir really go with cheese? The skeptics say no, but if anyone can find a way, Laura Werlin can. Join us for a tasting of cheese and Pinot noir and see if you can find one that works for you. Seminars begin at 3:15 & 4:15. ¡SALUD! Oregon's annual ¡Salud! Auction features cuvées of Pinot noir that Oregon's top winemakers have blended exclusively for this event. Proceeds provide health care to Oregon vineyard workers. Generous donors have provided the IPNC with older vintages of ¡Salud! cuvées from some of Oregon's top producers including Adelsheim, Bethel Heights, Chehalem, Domaine Drouhin Oregon, Ponzi and Rex Hill.

6:00 – 8:00 p.m. 
Alfresco Tasting 
on the patio of Murdock Hall (#13) 
Winemakers and owners from the featured wineries will pour the Pinot noir they have 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.)

9:00 – 11:00 p.m. 
The Grand Dinner 
Dillin Hall (#16) 
Chefs Claire Archibald (Café Azul), Vitaly Paley (Paley's Place), Pascal Sauton and Paul Lemieux (Lucero) and Cory Schreiber (Wildwood) will team up to create a feast designed to show off the fabulous food of the Pacific Northwest with an array of Pinot noir wines from all over the world.

Saturday, July 27th
8:00 – 9:00 a.m. 
Continental Breakfast 
on Riley Patio (#3)

3:00 – 10:30 a.m. 
Traditions that Transcend Time 
Dillin Hall (#16) 
Since 1859, Maison Louis Jadot has evolved through an entire era of Burgundian winemaking. In this new millenium, Pierre-Henry Gagey and Jacques Lardière are faced with the enviable challenge of deciding when to embrace the new and when to defer to the virtue of tradition. Join them, and Master of Ceremonies Pierre-Antoine Rovani, for an historic tour of winemaking in Burgundy over the last 150 years. To illustrate the discussion, we will be tasting an extraordinary line up of Bonnes Mares Grand Cru in each of the following vintages: 1999, 1997, 1995, 1990, 1988 and 1969.
11:00 – 4:00 p.m.
**Visiting Oregon Wine Country: Balance in the Vineyard**

Buses depart promptly at 11:00 a.m. from in front of Dillin Hall (#16). (Comfortable shoes are recommended.) Board the bus with the number that corresponds to the number on your nametag. Buses are air-conditioned and each will have an expert tour guide on board to point out the landmarks and answer questions.

Upon arrival, your hosts and a guest winemaker from California will demonstrate how they strive for balance in the vineyard, which ultimately yields a more harmonious wine. Your winemaker guides will let you try your hand at the vineyard work that goes into every bottle. Afterward, you will enjoy a lunch specially designed by one of the Northwest’s top chefs to match selections from each winery. The culinary touring company includes:

- Annie Barnette, Veritable Quandary, Portland, Oregon
- Vito DiUullo, Caffe Mingo, Portland, Oregon
- Kaspar Donier, Kaspar’s, Seattle, Washington
- Kenny Giambalvo, Bluehour, Portland, Oregon
- William Henry, William’s on Twelfth, Portland, Oregon
- Jeff James, J. James Restaurant, Salem, Oregon
- Nathan Logan, Pazzo Ristorante, Portland, Oregon
- Michael Miho, Oritalia, Portland, Oregon
- John Newman, Stephanie Inn, Cannon Beach, Oregon
- Rob Pando, Red Star Tavern & Roast House, Portland, Oregon
- Rob Pounding, Blackfish, Lincoln City, Oregon
- Monique Siu and Kevin Gibson, Castagna, Portland, Oregon
- Holly Smith, Cafe Juanita, Kirkland, Washington

**4:00 – 4:30 p.m.**
**Return to Linfield**
Napping on the bus is allowed.

5:30 – 7:30 p.m.
**Alfresco Tasting on Murdock Patio (#13)**
Winemakers and owners from the featured wineries will pour the Pinot noir wines that they have 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.)

7:30 – 11:30 p.m.
**Traditional Northwest Salmon Bake**
In the Oak Grove in front of Melrose Hall (#2)
(Note: you must show your ticket included in your registration packet at the entrance table to be admitted to this event. Your name badge will not be sufficient.) Salmon is prepared native Northwest style on alder stakes over a huge fire pit and accompanied by an outdoor buffet designed by Chefs Kevin Kennedy (Rivers) and Frank Ostini (The Hitching Post) with desserts by Nancy Linder and Emily Moore (IPNC’s Dilettantes of Desserts). 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 (#2) at posted times after dinner.
For taxi service call 503/472-5333.

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**Sunday July 28th**

10:00 a.m. – Noon
**Sparkling Finale**
Dillin Hall (#16)
The Celebration concludes with a sumptuous brunch buffet of favorite dishes from five of the Portland area’s most popular restaurants, served with an international selection of sparkling Pinot noir wines. IPNC President David Anderson 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 include:

- Alexis Bakouros and Gerasimos Tsirimigos, Alexis Restaurant, Portland, Oregon
- Mark Bernetich, Hayden’s Lakefront Grill, Tualatin, Oregon
- Mark Kosack, Hudson’s Bar & Grill, Vancouver, Washington
- Randall Cromwell, Viande Meats & Sausage Co., Portland, Oregon
- Hiroshi Kojima and Korekiyo Terada, Bush Garden, Tualatin, Oregon

Sparkling wines to be served with brunch will be:
- Gruet Blanc de Noirs NV
- Drappier Grand Sendree Brut 1996
- Bessereat de Bellefon Cuvée des Moines
An Afternoon of Pinot Noir

in the Oak Grove in front of Melrose Hall (#2).

Designed especially for those who did not attend the full three-day event, this walk-around tasting includes all the featured Pinot noirs.

(Note: Winery name sign at each table indicates the page number in this program where the winery is described.)
The tasting is accompanied by a grand buffet designed by Mike Siegel of Compass World Bistro.

australia

KNAPPSTEIN LENSWOOD VINEYARDS
Crofts Road, Lenswood, South Australia 5240
tel: 61/8 8389 8111, fax: 61/8 8389 8555
Represented by Tim and Annie Knappstein
Featured Wine: 2000 Pinot Noir

Having been involved in Australian winemaking since the 1960s, Tim and Annie commenced planting at Lenswood in the Adelaide Hills (northeast of Adelaide) in 1981. By 1995, they had 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, Tim and Annie Knappstein produce Sauvignon blanc, Semillon, Chardonnay, Cabernet Sauvignon, Merlot and Malbec.
france-burgundy

DOMAINE ALBERT MOROT
20, avenue Charles Jaffelin, 21200 Beaune
tel: 33/03 80 22 35 39, fax: 33/03 80 22 47 50
Represented by Geoffroy and Marie-Odile Choppin de Janury
Featured wine: 2000 Beaune Premier Cru Les Bressandes

In 1820, Albert Morot began his négociant business in Beaune. After the phylloxera epidemic, the Château de la Creusotte was built, and the vines were acquired. Over the years, the domaine has made the transition from a négociant to a grower. Between 1984 and 1999, Françoise Choppin, the great-granddaughter of Albert Morot, took over and ran all aspects of the business. At that time, she made the wise decision to stop the négociant activity in order to concentrate on her vineyards and winemaking. In January of 2000, Geoffroy Choppin de Janury, a great-nephew, took over the family business. He maintains the traditional spirit of the domaine, while being open to new techniques that produce higher quality grapes. The yields are kept low, and the vinification is still done in open wood tanks using wild yeasts. The cellar is on three levels, which allows the domaine to work with gravity.

DOMAINE BERTAGNA
Rue du Vieux Château, 21640 Vougeot
tel: 33/03 80 62 86 04, fax: 33/03 80 62 02 58
Represented by Claire Forestier
Featured wine: 1999 Vougeot Premier Cru Clos de la Perrière Monopole

Domaine Bertagna was established in the late 1940s by the Bertagna family. In 1983 the property was purchased by the Gunther Reh family. In 1988, Eva Reh and her husband, Mark Siddle, took over complete control of the domaine. Over the past 12 years the domaine has undergone a complete transformation, including revitalized vineyards and a modernized winery. The domaine's vineyards lie in many of the greatest terroirs of the Côte d'Or, including five Grands Crus and seven Premier Cru sites. The steep growing slopes, creating excellent drainage, face the east to receive the morning sunshine. Claire Forestier has taken over winemaking responsibilities and is fast becoming well known for her densely colored, fleshy wines, packed with spicy fruit and well-integrated oak.

DOMAINE CHARLES AUDOIN
7, rue de la Boulotte, 21160 Marsannay-la-Côte
tel: 33/03 80 52 34 24, fax: 33/03 80 58 74 34
Represented by Cyril and Marie-Françoise Audoin
Featured wine: 2000 Marsannay Les Favières

This domaine began in 1972 with just three hectares of vines. Along with his wife and oenologist Marie-Françoise, Charles has since built up their domaine to 12 hectares. Their son Cyril has been on board since 2000, and together they are continuing the Burgundian tradition of respecting the terroir. Their vines on average are 45 years old. In the winery, they bottle without fining or filtering. The appellation of Marsannay, just south of Dijon, is known as the "Gateway to Burgundy."
DOMAINE DES EPENEAUX, COMTE ARMAND
1, place de l'Eglise, 21630 Pommard
tel: 33/03 80 24 70 50, fax: 33/03 80 22 72 37
Represented by Benjamin Leroux
Featured wine: 1999 Pommard Premier Cru Clos des Epeneaux

Established two centuries ago by Nicolas Marey, this Côte-de-Beaune domaine covered 25 hectares and included vineyards dating from before the French Revolution. Within this estate, Marey enclosed the finest vineyard with a wall, giving rise to the name “Clos des Epeneaux.” The domaine has for many years had an absentee proprietor and from 1985 until the late 1990s was run by French-Canadian regisseur Pascal Marchand. The present regisseur is Benjamin Leroux, whose biodynamic approach includes following the lunar calendar to determine the treatment of vines and wine. The vineyard has a reputation for its rich flavors and intensity and is not unlike a Côte de Nuits.

DOMAINE GUYOT OLIVIER
39, rue de Mazy, 21160 Marsannay-la-Côte
tel: 33/03 80 52 39 71, fax: 33/03 80 51 17 58
Represented by Olivier Guyot
Featured wine: 1999 Marsannay La Montagne

Domaine Guyot Olivier is located in Marsannay-la-Côte, and its vineyard area covers a total of 23.7 acres, spreading from Marsannay south to Gevrey-Chambertin. The vines range from 34 to 40 years in age. Their oldest vineyard was planted in 1901 and is located in Gevrey-Chambertin. Some of their appellations include Fixin, Gevrey-Chambertin and Gevrey-Chambertin Premier Cru. The Guyots avoid filtration but fine with egg whites to retain the perfume and body of their wines. To allow their terroir to shine through in the finished wine, they avoid needlessly compacting the soil (and subsequently restricting the vine’s root growth) by proudly continuing the tradition of ploughing between the vines with their beloved draught-horse “Indigo.”

DOMAINE JOSEPH VOILLOT
Place de l'Eglise, 21190 Volnay
tel: 33/03 80 21 62 27, fax: 33/03 80 21 66 63
Represented by Jean-Pierre and Isabelle Charlot
Featured wine: 2000 Volnay Premier Cru Les Premiers

For five generations, the Voillot family has been growing vines in the much-loved commune of Volnay. Four different grape varieties are produced: Pinot noir, Gamay, Chardonnay and Aligoté for a total of ten hectares. The cuvaison lasts between 12 to 14 days, and twice a day the caps are punched down in the most traditional Burgundian way, “aux pieds”—by foot! Their elegant, perfumed wines are subsequently oak-aged in 25% new oak, are never fined and are bottled as often as possible without filtration. They estate-bottle all of their wine.

DOMAINE MARIUS DELARCHE
21420 Pernand-Vergelesses
tel: 33/03 80 21 57 70, fax: 33/03 80 21 58 96
Represented by Philippe and Pascale Delarche
Featured wine: 1999 Corton Renardes

Nestled in the lovely village of Pernand-Vergelesses, one of the prettiest of all Burgundy, Domaine Marius Delarche is a family estate of nine hectares. Philippe and Pascale Delarche continue the tradition of Burgundian winemaking at the domaine, which was handed down to them 20 years ago. The Delarche’s appellations include several Premiers Crus and three different Grands Crus in red and white wine, and the domaine’s vineyards straddle the communes of Pernand-Vergelesses and Aloxe-Corton. In fact, their gravity-fed winery in Pernand perches on the ravine overlooking their Corton-Charlemagne vines. The Pinot noirs spend at least 15 months in barrel to make sure that the wines are concentrated, complex and perfectly balanced.
DOMAINE PHILIPPE & VINCENT LECHENEAUT
14, rue des Sevilletts, 21700 Nuits-St.-Georges
tel: 33/03 80 61 26 31, fax 33/03 80 61 05 96
Represented by Vincent and Corinne Lecheneaut
Featured wine: 2000 Nuits-St.-Georges Premier Cru Les Pruliers

Fernand Lecheneaut created this 22-acre estate in the early 1960s while he worked for a négociant in Beaune. He took advantage of opportunities to buy parcels of various vineyards when they arose and finally quit the négociant when he acquired enough. His sons Philippe and Vincent took over in 1985. All their vines are in the Côte de Nuits, spread through Nuits-St.-Georges, Morey-St.-Denis, Vosne Romanée, and Chambolle Musigny, with a small parcel of the Grand Cru Clos de la Roche. Pinot noir represents 90% of the plantations, with the rest evenly divided between Chardonnay and Aligoté. Their 6,000 cases each year come in 13 different bottlings.

DOMAINE ROLLIN PERE ET FILS
Routes de Vergelesses
21420 Pernand-Vergelesses
tel: 33/03 80 21 57 31, fax: 33/03 80 26 10 38
Represented by Agnès and Rémi Rollin
Featured wine: 1999 Pernand Vergelesses Premier Cru Les Fichots

Domaine Rollin Pere et Fils is located in Pernand-Vergelesses, which is found just outside Beaune, between Savigny-les-Beaune and Aloxe-Corton. The domaine has been producing wines for four generations. Agnès Rollin attended the C.F.R.P.A de Beaune wine school with Luisa Ponzi of Ponzi Vineyards and Thomas Bachelder of Lemelson Vineyards. With 12 hectares, the domaine’s vineyards straddle the communes of Pernand-Vergelesses and Aloxe-Corton, and the family produces Pinot noir with appellations including Pernand-Vergelesses Premier Cru and whites including Corton-Charlemagne Grand Cru. To respect the “typicity” of their soil and terroir, their vines are treated as naturally as possible.

MAISON LOUIS JADOT
21, rue Spuller, 21200 Beaune
tel: 33/03 80 22 10 57, fax: 33/03 80 22 56 03
Represented by Jacques Lardière and Pierre-Henry Gagey
Featured wine: 1999 Gevrey Chambertin Premier Cru Les Cazetiers

Maison Louis Jadot was founded in 1859 by Louis Henry Denis Jadot. After his death, Louis Baptiste Jadot enthusiastically carried on his father’s work, expanding the enterprise in France and abroad. Profits were reinvested in the acquisition of vineyards, including some of the finest Grand and Premier Cru vineyards of the Côte d’Or. Jadot’s vinification focuses on the purest expression of the terroir. With rare exception, Burgundies are single-varietal wines, produced from Chardonnay, Pinot noir or Gamay noir; their singularity is derived from the subtle differences among different terroirs. Only resident indigenous yeasts are used in fermentation; all wines undergo only a single racking. Jadot places great importance on the restrained use of new oak in the aging process, both for red and white wines.
J.L. WOLF (Weingut Dr. Loosen)
St. Johannischof
D-54470 Bernkastel/Mosel
tel: 49/6531 3426, fax: 49/6531 4248
Represented by Ernst and Eva Loosen
Featured wine: 2000 J.L. Wolf

J.L. Wolf was founded in 1645, and it is one of the grand old wine estates in the Pfalz. It had languished over the past decades until 1996, when Ernst Loosen took over and started his quest to produce intense, full-flavored dry wines to complement the elegant fruity wines from his estate on the Mosel. The Pfalz is a very warm, dry region, much like Alsace, which is directly south across the border in France. Pinot varieties have a long tradition in the Pfalz. J.L. Wolf Pinot noir comes from a vineyard that was planted in 1969 in the famous village of Forst. Several new acres of Pinot noir came into production with the 2000 vintage.

MT. DIFFICULTY
P.O. Box 69, Cromwell
tel: 64 3 4453123, fax: 64 3 4453446
Represented by Matt Dicey
Featured Wine: 2000 Target Gully

Mt Difficulty is a specialist, niche wine producer in Central Otago, New Zealand. Their focus is primarily Pinot noir. The unique microclimate of the Bannockburn area provides hot summers, cool autumns and large diurnal temperature variations during the ripening season of February to April. Plantings are made up of six separate vineyard sites. The terroirs of the vineyards are profoundly influenced by the distinctly different soils, which range from clays to gravels. The wines are all meticulously hand-crafted, with minimal intervention to allow the vineyards’ terroir to express itself.

NAUTILUS ESTATE
P.O. Box 107, Renwick, Marlborough
tel: 64/35 72 93 64, fax: 64/35 72 93 74
Represented by Clive Jones and Steve Fennell
Featured wine: 2000 Nautilus Marlborough

A visit to Oregon’s Wilkenzie Estate helped Nautilus Estate with its plans to construct a Pinot winery with a focus on gravity and minimal handling. The winery was finished in 2000 and now exports 50% of its wine to Australia, the U.K. and the U.S.A. Its largest variety is Sauvignon blanc, but Pinot noir is rapidly becoming number two. Clive Jones has been the winemaker since 1998. Established in 1985, Nautilus Estate is owned by the Yalumba Wine Co. (Australia) and is based in Marlborough, where it produces two brands, the Nautilus Estate and Twin Islands.
PEGASUS BAY
Stockgove Road RD2, Amberly Waipara
North Canterbury, New Zealand
tel: 64/3 3146869, fax: 64/3 314 8661
Represented by Matthew Donaldson and Virginia Sloan
Featured wine: 1999 Prima Donna

The Donaldson family has been seriously involved in
wine since the early 1970s and was a pioneer of local
grape growing and winemaking. Within the Waipara
Valley on the south island of New Zealand, Pegasus
Bay Vineyard gets maximum protection from the
Pacific’s easterly breezes by being tucked up under
the lee of the Teviotdale range. Its sheltered position
and proximity to the sea give it warm days, cool
nights and a dry autumn, resulting in a very
prolonged ripening period. This promotes intense
flavor development and optimal ripeness, while
retaining good natural acidity. Their aim is to grow
grapes of the highest quality which fully express
the features of the vineyard and to handle these
with the utmost respect.

PEREGRINE
Kowerau Gorge Road, RD1, Queenstown, Central Otago
tel: 64/3 42 40 12, fax: 64/3 42 40 38
Represented by Greg Hay and Duncan Forsyth
Featured wine: 2001 Peregrine

Peregrine Wines is located in the rugged mountains
and lakes of Central Otago, deep in the south island
of New Zealand. Lying under the snow-capped
mountains of the region, its vineyard in the valleys
below, a continental climate gives the area hot and
dry summers with cool nights. Founded by Greg Hay
and run by himself and Duncan Forsyth, their prime
focus is Pinot noir. Peregrine has its vineyards in the
two top sub-regions of the area, Gibbston and
Cromwell. These areas typically produce intensely
flavored wines of finesse and elegance with the
predominantly schist soils which add mineral
complexity.

GANTENBEIN
Weinbau Gantenbein, CH-7306 Fläsch
tel: 41/81 302 4788, fax: 41/81 330 7223
Represented by Martha and Daniel Gantenbein
Featured wine: 1999 Gantenbein Pinot Noir

Martha and Daniel Gantenbein started their winery in
1982. During the 1980s, they continued to use the local
grape varietals that had been previously planted when
they took over the vineyards. During the 1990s, they
replanted their vineyards, eliminating some varietals
and putting the focus on Pinot noir and Chardonnay.
The Pinot noir and Chardonnay are grown and vinified
in the Burgundian tradition, while the Riesling is
vinified in the classic German tradition.
BYRON VINEYARD AND WINERY
5230 Teusquet Rd., Santa Maria, California 93454
tel: 805/934-4770, fax: 805/938-1581
Represented by Byron Brown and David Pearson
Featured wine: 2000 Sierra Madre Vineyard

Byron "Ken" Brown founded Byron Winery in 1984. Ken chose Santa Maria Valley because of its exceptionally cool and long growing season. The transverse mountain ranges funnel Pacific Ocean breezes and fog directly into the vineyard. Byron produces estate Pinot noir from Nielson Vineyard and Sierra Madre Vineyard. Sierra Madre Vineyard was planted in 1974 and is considered one of the coolest vineyards in California. Ken began an extensive experimental vineyard program in 1991 including studies of vine density, rootstocks, clones, and trellising systems. The combinations that best showed the unique microclimate and terroir were then planted in redeveloped blocks on the estate.

DAVID BRUCE WINERY
21439 Bear Creek Rd., Los Gatos, California 95033
tel: 408/354-4214, fax: 408/395-5478
Represented by David Bruce and Jan Bruce
Featured wine: 2000 Commemorative, Santa Cruz Mountains, Estate bottled

David Bruce Winery has earned an international reputation throughout more than four decades for its dedication in producing great Pinot noir. The 16-acre David Bruce Estate Vineyard is located high in the Santa Cruz Mountains. Founded in 1964, David Bruce Winery uses fruit from its own Santa Cruz Mountain Estate Vineyard as well as fruit from diverse appellations throughout Northern and Central California. Production of Pinot noir constitutes two-thirds of the wine; other varieties include Syrah, Zinfandel, Cabernet Sauvignon and Chardonnay. Most recently, the 1997 Central Coast Pinot noir ranked in the Wine Spectator "Top 100 – The Most Exciting Wines of 1999."

CHALONE VINEYARDS
Hwy. 146 and Stonewall Canyon Rd., Soledad, California 93960
tel: 831/678-1717, fax: 831/678-2742
Represented by Dan and Kathy Karlsen
Featured wine: 2000 Estate

A pioneer in the California wine industry, Chalone Vineyard began in 1919 in an area so distinctive, it was granted its own American Viticulture Area. The winery and appellation sit at 1,800 feet, 1,500 feet above the Salinas Valley. The label depicts the extinct volcanoes of the Pinnacles National Monument that border the vineyard in the Gavilan Mountain Range of Monterey County, just northeast of Soledad. The 189-acre vineyard, rich in limestone, benefits from sparse, well-drained land, limited rainfall and low crop levels, producing wines with full bouquets and hedonistic flavors unique to this vineyard. The winery has been under present ownership since 1965 and now produces 35,000 cases a year of Chardonnay, Pinot noir, Pinot blanc and Chenin blanc.
FIDDLEHEAD CELLARS
606 Per'la Dr., Suite 500, Davis, California 95616
tel: 530/756-4550, fax: 530/756-4558
Represented by Kathy Joseph and Thomas J. Doyle
Featured wine: 2000 Fiddletsticks Lollapalooza, Santa Ynez Valley

Fiddlehead Cellars was started in 1989 with winemaker/prorietor Kathy Joseph's vision to produce elegant, reserve-style wines. Kathy chose to work in two developing regions, tied by their perfect suitability to Pinot noir: Willamette Valley, Oregon and Santa Ynez Valley, California. Her commitment to these appellations, and to making exceptional wines, is never compromised. Kathy feels that there is nothing more stimulating than the personalities of these two regions. Knowing the fragile nature of the Pinot noir grape, Kathy feels it is critical to relocate to each appellation rather than to transport the fruit. Kathy is Fiddlehead Cellars' owner, winemaker and farmer, artist and chemist, number cruncher and marketing maestro. It is truly a one-person show.

GOL D E N E Y E
P.O. Box 137, Philo, California 95466
tel: 707/895-3202, fax: 707/895-3792
Represented by Bruce Regalia and Alex Ryan
Featured wine: 1999 Anderson Valley

Named for its location along the migratory path of the Goldeneye duck, Goldeneye was started in 1996 with the purchase of 85 acres in the heart of Anderson Valley, 80 miles north of San Francisco. It now consists of 200 acres of property in four Anderson Valley locations and will eventually total 125 acres of Pinot noir. The coastal proximity creates a growing region distinguished by low-lying morning fog that evolves into mildly cool days. This late-ripening grape country has well drained gravelly soils that are ideal for planting Pinot noir vineyards. Goldeneye is dedicated to discovering the secrets of Anderson Valley Pinot noir. By planting vineyards in varying climatic regions of the valley, they attempt to diversify fruit sources and produce wines with typicity.

GUNDLACH BUNDSCHU WINERY
2000 Denmark St., Sonoma, California 95476
tel: 707/938-5277, fax: 707/938-9460
Represented by Linda Trotta and Keith Emerson
Featured wine: 1999 Rhinefarm Vineyards, Sonoma Valley

German immigrant Jacob Gundlach, who was later joined by partner Charles Bundschu, founded this estate in 1858. As it was passed to each new generation, the winery endured and thrived through such challenges as phylloxera in the late 1800s, the 1906 San Francisco earthquake and prohibition in the 1920s. GBW is the oldest family-owned continuously harvested estate winery in California. It is now in its sixth generation and marked its 144th consecutive harvest this fall. The vineyard extends through 300 contiguous acres, focusing on Pinot noir, Merlot, Cabernet Sauvignon and Chardonnay. The winery currently produces 55,000 cases annually.

MERRY EDWARDS WINES
8132 Speer Ranch Rd., Forestville, California 95436
tel: 707/887-8644, fax: 707/887-0322
Represented by Merry Edwards and Ken Coopersmith
Featured wine: 2000 Russian River Valley

One of California's first female winemakers, Merry Edwards began her career at Mount Eden Vineyards in 1973, earning a reputation for making richly flavored Pinot noir. Today, at the pinnacle of her career, Merry has her own label and exclusively makes Pinot noir from the finest vineyards in Sonoma County's Russian River Valley and the Sonoma Coast region. Living her dream, she owns two Pinot noir vineyards, where she planted six clones on two rootstocks. Merry explains, "An important attribute of Russian River Pinot noir is the lush texture and full palate. This quality attracted me to make the Russian River Valley my winemaking home." Merry's wines are only available direct from the winery.
MIURA
105A Fillmore St., San Francisco, California 94117
tel: 707/738-8396, fax: 707/265-5625
Represented by Byron Kosuge
Featured wine: 2000 Pisoni Vineyard

Emmanuel Kemiji, one of only five Americans to pass the Master Sommelier exam on his first attempt, acted as Director of Wines and Spirits for two Ritz-Carlton properties before founding Miura in 1995. Miura is dedicated to single vineyard wines from some of the best sites in the state, including Chardonnay from Talley Vineyards and Pinot noir from Pisoni Vineyard. In the next two years, Miura will expand its offerings to include Pinot noirs from vineyards in other appellations as well. Their goal is to showcase what makes each vineyard unique. The featured wine is Miura’s second vintage from the Pisoni Vineyard, a site with a great deal of personality.

MORGAN
590 Brunken Ave., Salinas, California 93901
tel: 831/751-7777, fax: 831/751-7780
Represented by Dan Lee
Featured wine: 2000 Double L Vineyard

Founded in 1982 by Dan and Donna Lee, Morgan is a small family winery located in the Santa Lucia Highlands of Monterey County. Their Double L Vineyard is the cornerstone of their Pinot noir and Chardonnay wines. It is densely planted with a north-south orientation for optimal sun exposure and interception of the cool breezes from the Monterey Bay. Morning fog and cool afternoon breezes thicken the grape skins and contribute to the color and flavor concentration. For the purest expression of terroir, the Double L is organically farmed and crop yields are severely restricted for flavor development. Minimal winemaking intervention is encouraged and the finest cooperage is used to complement the fruit rather than mask it.

SCHERRER WINERY
966 Tiller Lane, Sebastopol, California 95472
tel: 707/823-8880, fax: 707/823-8880
Represented by Fred and Judi Scherrer
Featured wine: 2000 Hirsch Vineyard

Proprietor Fred Scherrer began producing wines under the Scherrer label in 1991 while making wine at Dehlinger Winery. The first six vintages were exclusively from Zinfandel vines planted by his grandfather in 1912 and by his father in the 1970s and early 1980s. Cabernet Sauvignon and Chardonnay, also from Ed Scherrer’s vineyard, were added in 1997 in anticipation of Fred’s departure from Dehlinger. Pinot noir purchased from vineyards in the Russian River Valley and Sonoma Coast have been part of the winery’s production only since 1999. The 14 years of prior experience of vinifying over a hundred Pinot noir lots has sped the familiarity with new grape sources. The Scherrer Winery strives to work closely with growers including viticultural practices, which allow more sensitive, expressive vinification of Pinot noir.

SIDURI WINES
980 Airway Ct., Suite C, Santa Rosa, California 95403
tel: 707/578-3882, fax: 707/578-3884
Represented by Dianna and Adam Lee
Featured wine: 2000 Garys’ Vineyard

Siduri Wines is named for the Babylonian goddess of wine. At their gravity-flow Sonoma County winery, winemakers/owners Dianna and Adam Lee produce single-vineyard Pinot noirs from cool climate locations in the Willamette Valley and throughout coastal California. Low yields, hands-on vineyard management, and non-interventionist winemaking techniques allow Siduri to bottle distinctive wines reflecting the terroir of each site. In the 2000 vintage, Siduri produced 3,500 cases split between 16 different wines, including 12 vineyard-designated Pinots. Siduri Wines has received consistent praise from wine writers including Robert Parker and Steven Tanzer.
ROBERT SINSKEY VINEYARDS
6320 Silverado Trail, Napa, California 94558
tel: 707/944-9090, fax: 707/944-9092
Represented by Rob Sinskey and Maria Heim Sinskey
Featured wine: 1999 RSV Four Vineyards Reserve

RSV is on a mission. They are spreading the gospel that fine wines made from organically grown grapes are the ultimate luxury. RSV's holdings have grown to over 150 acres of C.C.O.F. certified organic vineyards in five Carneros locations, including Three Amigos, Vandal, OSR, Capa and the Scintilla Vineyard. They also have a small estate vineyard behind the winery in the Stags Leap District. Rob Sinskey, winemaker Jeff Virginig and vineyard manager Kirk Grace have created unique methods based on organic and biodynamic techniques to produce silky, elegant and complex Pinot noirs, distinctive New World Bordeaux style blends and a few other goodies.

TESTAROSSA VINEYARDS
300-A College Avenue, Los Gatos, California 95030
tel: 408/354-6150, fax: 408/354-8250
Represented by Rob Jensen and Ed Kurtzman
Featured wine: 2000 Sleepy Hollow Vineyard, Santa Lucia Highlands

Testarossa Vineyards, located at the historic 19th Century Novitiate Winery of Los Gatos, was founded in 1993 by the husband and wife team of Rob and Diana Jensen. Testarossa winemaker Ed Kurtzman is dedicated to making small lots of exceptional quality Pinot noir, Chardonnay and Syrah from cool coastal vineyards. These vineyards include Pisoni, Michaud, Bien Nacido, Sleepy Hollow, Garys', Rosella's and Clos Pepe, plus a new ten-acre estate Pinot noir vineyard planted this year in the Russian River Valley. The nickname “testarossa” (red-head) was given to Rob during his university days in Italy.

UNITED STATES - MICHIGAN

WINERY AT BLACK STAR FARMS
10844 E. Revold Rd., Suttons Bay, Michigan 49682
tel: 231/271-4882, fax: 231/271-4883
Represented by Lee Lutes and Michael Field
Featured wine: 1999 Arcturos

Black Star Farms is an agricultural destination set in the heart of Michigan's Leelanau Peninsula. Established in 1998, the winery was founded with a mission to produce classic varietal wines and spirits of high character, acidity and balance through the rigorous selection of fruit from the Grand Traverse Bay area. Pinot noir is a primary red variety for the winery, along with Cabernet Franc, and is produced entirely from proprietary vineyards. The fruit used for the 1999 Arcturos is primarily of the Pommard clone with 5-10% from Dijon clones 113 and 115. Current production for Arcturos Pinot noir is at approximately 700 cases annually, but a new estate vineyard coming on line will double their output within the next two years.
ADELSHEIM VINEYARD
16800 NE Calkins Ln., Newberg, Oregon 97132
tel: 503/538-3652, fax: 503/538-2248
Represented by David Adelsheim and David Paige
Featured wine: 2000 Elizabeth's Reserve

Founded by David and Ginny Adelsheim in 1971, Adelsheim began with a 15-acre Jory loam site on the southern slope of Chehalem Mountain. The 1983 Adelsheim Pinot noir was among the top wines in the tastings that helped establish Oregon's national reputation. As Adelsheim approaches their 25th vintage, they are still cutting edge with their viticultural practices, and they recently built a new winery, which allows for the gentlest methods. Together with their long-lived Pinot noir, they take pride in their spicy Pinot gris, rich, complex Chardonnay and floral Pinot blanc. Winemaker David Paige joined the winery just before the 2001 harvest. Adelsheim has over 160 acres of vines in the ground and this year produced 20,000 cases overall.

ARGYLE WINERY
691 Highway 99 West, Dundee, Oregon 97115
tel: 503/538-8520, fax: 503/538-2055
Represented by Rollin Soles and Allen Holstein
Featured wine: 2000 Spirithouse

Established in 1987, Argyle Winery long ago discovered the importance of encouraging grapevines to use the Willamette Valley’s limited sunlight and heat for flavor production. In cooler vintages, the fruit flavors benefit sparkling wine production, while warmer vintages feature riper flavors for table wines of Pinot noir and Chardonnay. In addition, Argyle farms over 350 acres of some of the best vineyard spots in the Red and Eola Hills. This focus on farming vintage-driven wines from great sites is the cornerstone to Argyle’s full spectrum of prestige wines. Their featured Spirithouse Pinot noir comes from a rather high elevation block (180 meters) of close-spaced vines that ripen at the end of the growing season.

BELLE PENTE
12470 NE Rowland Rd., Carlton, Oregon 97111
tel: 503/852-9500, fax: 503/852-9577
Represented by Brian and Jill O'Donnell
Featured wine: 2000 Willamette Valley, Estate Reserve

Belle Pente produced their first Pinot noir in 1996. The name means “beautiful slope” and was selected by owners Jill & Brian O’Donnell as a perfect description for their historic 70-acre farm near Carlton. It also reflects their commitment to making wines that capture the essence of each individual vineyard site. Eleven acres of densely planted young estate Pinot noir are supplemented by vineyard leases and per-acre contracts that include several blocks over 20 years old. Reserve Pinot noir wines spend 18 months in barrel and are gravity bottled without fining or filtration.
BENTON-LANE
23924 Territorial Hwy., Monroe, Oregon 97456
tel: 541/845-5792, fax: 541/847-5791
Represented by Gary Horner and Colleen Glennon
Featured wine: 1999 Reserve

Prior to becoming Benton-Lane, this 2,000-acre ranch had been known as "Sunnymount" because of a large mountain to the west that produces a rain shadow allowing the clouds to be split to the north and south. This leaves the vineyards in the sun most of the time, rendering the fruit more concentrated. Because it is sunnier and located in a warmer region, Benton-Lane can produce silky, flavorful Pinots even in cooler vintages. Benton-Lane is one of the few vineyards certified under the L.I.V.E. program, which attests to their minimalist approach to vineyard chemical use.

BISHOP CREEK CELLARS
407 NW 16th, Portland, Oregon 97209
tel: 503/226-9797, fax: 503/226-9799
Represented by Reuel Fish, Karen Sanderson and George Goodman
Featured wine: 2000 Barrel Selection

Bishop Creek planted its first vines in 1987 on a southwestern facing hillside about two miles north of the town of Yamhill, Oregon. Situated on Willakenzie soil, the vineyard initially produced Pinot noir and Pinot gris grapes that were sold to other wineries. From the last two vintages, Bishop Creek has retained Pinot noir grapes from its vineyard to serve as the backbone of a wine that includes grapes grown elsewhere as well. The 2000 Pinot noir includes grapes coming from the Courting Hill Vineyard and the Dancing Horse Vineyard. The vineyard is tightly spaced, which allows for lower yields per plant. The wine was crushed and fermented at and in cooperation with Erath Winery and then aged for 11 months in older oak barrels before bottling, to respect the natural flavors of the fruit.

BRICK HOUSE
18200 Lewis Rogers Ln., Newberg, Oregon 97132
tel: 503/538-5136, fax: 503/538-5136
Represented by Doug Tunnell and Melissa Mills
Featured wine: 2000 Les Dijonnais

With a 26-acre vineyard on Willakenzie soil on an east/southeast slope of Chehalem Moutain, Doug focuses on growing Pinot noir, Chardonnay and Gamay noir. He originally obtained organic certification from Oregon Tilth in 1990 and now farms all 26 acres without the use of synthetically compounded pesticides. Brick House Vineyard also sells grapes to three other Oregon wineries. Their objective is to produce true expressions of terroir, with methods including indigenous yeasts, minimal handling and, starting in 1998, Oregon oak barrels.

BROOKS WINES
1043 NE 4th St., McMinnville, Oregon 97218
Represented by Jimi Brooks and Lee Medoff
Featured wine: 1999 Janus

Brooks Wines was established in the fall of 1998. The company is a one-man show, supported by many good friends. Brooks Wines is committed to pursuing, capturing and understanding the elusive essence of Pinot noir. Winemaker Jimi Brooks is a firm believer that wine is produced in the vineyard, so much of his time is spent among the vines. The 1999 Janus is a blend and the idea behind it is to craft a wine that is elegant, powerful, balanced and seamless. The current annual production is 1,000 cases and in 1999 one hundred cases of Janus were produced.
CRISTOM VINEYARDS
6905 Spring Valley Rd. NW, Salem, Oregon 97304
tel: 503/375-3068, fax: 503/391-7057
Represented by Steve Doerner and Paul Gerrie
Featured wine: 2000 Eileen Vineyard

In 1992, Paul and Eileen Gerrie established Cristom Vineyards, having moved from the East Coast to start a winery that could express their passion for Pinot noir. Present from inception was Steve Doerner, a winemaker who was very experienced in Pinot noir production, and veteran vineyard manager Mark Feltz. The more than 50-acre estate vineyard now sits on an east-facing slope in the Eola Hills, with high-density spacing planted to Dijon clones on specifically selected rootstocks. Cristom's spraying regimen is minimal, with sulfur as the predominant application. Techniques include minimal handling, native yeast fermentation with up to 50% whole clusters and bottling without filtration. Chardonnay, Pinot gris and Viognier make up the balance of their 7,500 case production.

DOMAINE DROUHIN OREGON
P.O. Box 700, Dundee, Oregon 97115
tel: 503/864-2700, fax: 503/864-3377
Represented by Scott Paul Wright and Brad McLeroy
Featured wine: 1999 Cuvée Laurensé

Established in 1988 by the Drouhin winemaking family of France, Domaine Drouhin Oregon's estate is comprised of 225 acres, 90 currently under vine. The vineyards are planted on a high-density Burgundian template, which encourages greater plant competition in order to produce less fruit per vine, with more resulting concentration of flavors in the wines. The winery is a landmark, an eight-story facility built into the slopes high in the Red Hills of Dundee. It has four working levels that move all fruit and wine by gravity. Production is now 12,000 cases per year of Pinot noir and nearly 2,000 cases of Chardonnay.

CUNEO CELLARS
750 Lincoln St., Carlton, Oregon 97111
tel: 503/852-0002, fax: 503/852-0175
Represented by Gino Cuneo and Susan Meredith
Featured wine: 1999 Cana's Feast Cuvée G

Gino Cuneo began making wine in the late 1980s, following in the footsteps of his Italian grandfather, Andrea Cuneo. In 1989, buoyed by his success as an amateur winemaker, Gino released his first commercial vintage. Following his passion for making great red wines, in 1993, Gino and Pam Cuneo established Cuneo Cellars in Oregon. Cuneo Cellars planted the first commercial Brunello clone of Sangiovese in North America this year. These new plantings, coupled with existing Bordeaux varieties, Nebbiolo and Syrah, complete Gino's vision of making red wines of distinction in the Northwest. It was the opportunity to make Pinot noir from the oldest vineyard in the Eola Hills (Eola Hills Vineyard) that originally drew Gino to the Willamette Valley.

DOMAINE SERENE
6555 NE Hilltop Ln., Dayton, Oregon 97114
tel: 503/864-4600, fax: 503/864-4500
Represented by Grace and Ken Evenstad
Featured wine: 1999 Evenstad Reserve

Grace & Ken Evenstad established Domaine Serene in 1989. There are three main vineyard holdings which include the Domaine Serene Estate Property, Jerusalem Hill Property in the Eola Hills and Winery Hill in the Red Hills of Dundee. Domaine Serene's 142-acre vineyard estate crowns the southernmost hill in the Red Hills of Dundee. This site has seven distinct vineyards that face west, south and east at various elevations and are planted in Pinot noir and Chardonnay. The Jerusalem Hill parcel is planted solely to Pinot noir, as is the Winery Hill, which is the site of their new five level gravity-flow winery. The 2001 harvest was their first year in the new state of the art facility at Winery Hill. Domaine Serene produces wine with ultra-low crop yields that provide complex and concentrated wines with elegance.
ERATH VINEYARDS WINERY
9409 NE Worden Hill Rd., Dundee, Oregon 97115
tel: 503/538-3318, fax: 503/538-1074
Represented by Dick Erath and Steve Vuylsteke
Featured wine: 1999 La Nuit Magique

Dick Erath was a pioneer who came to Oregon in the late 1960s driven by the belief that the future of Pinot noir was in the Willamette Valley. Now, more than 30 years later, Erath Vineyards Winery is a well-known producer of excellent wines that with wonderful flavors and textures demonstrate the essence of the surrounding Willamette Valley. The winery sources its grapes primarily from premier vineyards in the Red Hills of Dundee, and most notably from its Prince Hill, Juliard and Riederberger Vineyards. Winemakers Dick Erath and Michael Beckley take pride in making a range of Pinot noirs, from the Willamette Valley blend to single-vineyard reserve bottlings. They combine the best of innovative and traditional techniques, both in the winery and in the vineyard.

THE EYRIE VINEYARDS
P.O. Box 697, Dundee, Oregon 97115
Represented by David Lett
Featured wine: 1999 Estate Reserve

The Eyrie Vineyards is the oldest producing vinifera vineyard in the Willamette Valley. David and Diana Lett planted their pioneer site in 1966 in the Red Hills of Dundee (their winery is in McMinnville). Thus, David Lett has been producing Pinot noir from a single vineyard longer than any other winemaker in the United States. For more than 30 years, the wines have emphasized balance, harmony and elegance. Lett’s philosophy has always emphasized grape-growing techniques that encourage the expression of true varietal flavors. In the winery, manipulation is kept to a minimum. Production is close to 10,000 cases, consisting mostly of Pinot noir, Pinot gris and Chardonnay, along with some Pinot blanc and Pinot meunier.

FORIS VINEYARDS WINERY
654 Kendall Rd., Cave Junction, Oregon 97523
tel: 541/592-3752, fax: 541/592-4424
Represented by Michael McAuley and Patrick A. Burns
Featured wine: 1999 Maple Ranch

Six miles from California in the coastal Siskiyou Mountains, Foris is the Pacific Northwest’s southernmost winery. The diverse Rogue Valley appellation comprises three distinct valleys with progressively warmer microclimates. The estate vines grow in the western reach, where mountain and oceanic influences are strongest. Here, Foris has pioneered growing Alsatian and Burgundian varieties on the varied soils of the Siskiyou terrace. Foris strives to combine viticultural excellence with traditional winemaking to consistently produce wines of ripe, concentrated varietal intensity, rich texture and inherent balance, reflective of the soils and climate unique to the Rogue Valley.

HAMACHER WINES
40845 SW Burgarsky Rd., Gaston, Oregon 97119
tel: 503/985-0120, fax: 503/985-3300
Represented by Eric Hamacher
Featured wine: 2000 Hamacher

When winemaker/owner Eric Hamacher moved to Oregon he brought with him a degree from UC Davis, the experience of having worked 15 harvests around the world and a passion for Pinot noir. In 2002 Hamacher Wines will be moving into Oregon’s first co-operative winery at the Carlton Winemakers Studio. This studio will be the nations first “green” L.E.E.D. certified winery. Believing the best wines are made by resisting the temptation to “do something”, Eric uses wild yeasts and bacteria, ages the wine about 18 months before gentle racking and blends and bottles by gravity.
LANGE ESTATE WINERY AND VINEYARDS
18380 NE Buena Vista, Dundee, Oregon 97115
tel: 503/538-6476, fax: 503/538-1938
Represented by Wendy Lange and Don Lange
Featured wine: 1999 Three Hills Cuvee

Wendy and Don Lange founded their estate winery in 1987. Their first vintage yielded 1,000 cases, while current production has now reached more than 6,500 cases annually. Winemaker Don Lange’s program of single-vineyard Pinot noirs reaches across a broad spectrum of microclimate and terroir, and he typically bottles more than five separate Pinots a year. Don feels that texture is an underappreciated aspect of wine and therefore appreciates the Pinot family for its “rich, velvety feel on the palate.” Lange’s 30-acre estate and 6,000 square-foot winery lie in the Red Hills of Dundee and are surrounded by panoramic views of the north Willamette and Chehalem Valleys, as well as a spectacular vista of Mt. Hood and Mt. Jefferson.

LEMELSON VINEYARDS
12020 Stag Hollow Rd., Carlton, Oregon 97111
tel: 503/852-6619, fax: 503/852-6119
Represented by Eric Lemelson and Thomas Bachelder
Featured wine: 1999 Jerome Reserve

An Oregon resident since the late 1970s, Eric Lemelson was seduced by the siren song of Pinot noir in the mid-1990s after planting and tending a few acres of wine grapes on a farm near Sherwood. After quitting his job as an environmental lawyer, he found himself planting grapes near Carlton. He enlisted winemaker Eric Hamacher and architect Larry Ferar to help him design a multiple level, gravity flow winery. The 12,000 case capacity Lemelson Winery was completed in time for the 1999 harvest. Eric Lemelson and winemaker Thomas Bachelder, who trained and worked in Burgundy, together make Pinot noir, Chardonnay and Pinot gris. Lemelson Vineyards owns and manages six vineyard sites in the North Willamette Valley. The winery will release additional single-vineyard Pinot noirs as each of the six vineyards mature.

MCKINLAY VINEYARDS
7120 Earlwood Rd., Newberg, Oregon 97132
tel: 503/625-2534
Represented by Matt and Holly Kinne
Featured wine: 2000 Willamette Valley Special Selection

McKinlay is an estate vineyard planted in 1990. In 1991, the winery was built with a below-ground cellar located on a 32-acre site on Ladd Hill in Yamhill County. At McKinlay Vineyards, their energy is dedicated to growing healthy vines of many clonal selections and producing low yields of concentrated, complex fruit. As the vines mature, they begin to show the characteristics of the local soil. The winemaking is gentle and winemaker Matt Kinne believes in a hands-off approach, using balanced new oak (20%). This ensures that the vineyard, not the barrel, is the star attraction.

PATRICIA GREEN CELLARS
15225 NE North Valley Rd., Newberg, Oregon 97132
tel: 503/554-0821, fax: 503/538-3681
Represented by Patricia Green and Jim Anderson
Featured wine: 2000 Balcombe Vineyard

Patricia Green Cellars began in 2000 when Patty and Jim stumbled upon the opportunity to purchase an existing winery on a 52-acre estate with 26 acres of vineyard in the upper Dundee Hills in the Ribbon Ridge District. Jim and Patty seek to maintain well-balanced Pinot noir from a variety of vineyards. They maintain and farm, through leasehold contracts, the vast majority of sites they work with, which affords them the opportunity to manage the vineyards directly. Through detail-oriented farming, the use of indigenous yeasts whenever possible and a firm commitment to doing things in as difficult and labor-intensive a manner as possible, they craft wines that show the best characteristics of the vineyard, vintage and the concept of Pinot noir.
After 14 years as winemaker and President of Rex Hill Vineyards, Lynn Penner-Ash left Rex Hill to join her husband Ron to focus full-time on Penner-Ash Wine Cellars. The 2000 Willamette Valley Pinot noir celebrates their third vintage of Penner-Ash. This vintage, Lynn and Ron are excited to have the opportunity to join five other winemakers in a small cooperative venture at the Carlton Winemakers Studio. Lynn and Ron, along with partners Chris and Tyanne Bussin, have recently purchased 80 acres of vineyard property located off Ribbon Ridge Road, providing them with two distinct soil series. This year they plan to produce 1,200 cases of Willamette Valley Pinot noir with fruit coming from such venerable sites as Seven Springs and Shea Vineyards.

Sineann began in 1994 with a stunning old-vine Zinfandel and a simple plan: to seek out and express some of the great vineyards of the Pacific Northwest. They now source grapes from some of the oldest and best Cabernet vineyards, one of Oregon's best Pinot vineyards, Reed & Reynolds, and of course, the one-hundred-year-old Zinfandel vineyard, The Pines, near The Dalles, Oregon. Sineann's wines all share one characteristic: intensity. Their winemaking is meticulous; all fruit is hand sorted, delicately de-stemmed, punched down by hand, gently pressed and gravity racked. The close personal attention required to care for wine in this fashion guarantees that there will never be much Sineann wine.

Sokol Blosser Winery
P.O. Box 399, Dundee, Oregon 97115
tel: 503/864·2282, fax: 503/864·2710
Represented by Susan and Alex Sokol Blosser and Russ Rosner
Featured wine: 1999 Estate, Old Vineyard Block
Susan Sokol Blosser and Bill Blosser planted their first vines in 1971 and now have 70 acres of producing grapes adjacent to their winery in the Red Hills of Dundee. The vineyard is farmed organically and is one of the two Oregon vineyards certified by Salmon Safe, L.I.V.E and The Food Alliance. Over the years, Sokol Blosser has led the way with research in vineyard cover crops, crop load, canopy management, and the implementation of sustainable, environmentally friendly vineyard and winery practices. The first vintage for winemaker Russ Rosner at Sokol Blosser was 1998, and this year's featured wine represents one of his limited bottlings from Sokol Blosser's earliest plantings of Pinot noir, all self-rooted vines. Alex Sokol Blosser represents the second generation of this wholly family-owned winery.
SOTER VINEYARDS
R.O. Box 21, Oakville, California 94562
tel: 707/257-5303, fax: 707/257-6022
Represented by Tony and Michelle Soter
Featured wine: 1999 Beacon Hill

Tony and Michelle Soter, proprietors of Soter Vineyards, are honored to have the opportunity to share their inaugural releases during the 2002 IPNC. The 1998 Pinot noir and 1997 Brut Rosé are both products of the Soter's Beacon Hill Vineyard on the north fork of the Chehalem Valley in Oregon. The goal of their endeavor is to grow and produce very limited quantities of superb wines with an emphasis on ecologically managed, estate grown fruit. The Soters are greatly assisted in their work by James Cahill, Assistant Winemaker, and Viticulturists Vineyard Management, operated by Joel and Louise Myers. The Soters' philosophy is to be "stewards of the land and conscious of the well-being of future generations."

VALLEY VIEW WINERY
1000 Upper Applegate Rd., Jacksonville, Oregon 97530
tel: 541/899-8468, fax: 541/899-8468
Represented by Mark and Michael Wisnovsky
Featured wine: 2000 Southern Oregon

Established in 1976 by the Wisnovsky family, Valley View Winery is one of Oregon's oldest and most award-winning wineries. Specializing in limited quantities of handcrafted, ultra-premium wines, the finest Valley View wines are bottled under the Anna Maria label. Varietals include Chardonnay, Cabernet Sauvignon, Pinot noir, Merlot and Syrah as well as several blends. In late 2001 the Wisnovsky family was proud to announce the opening of the new Wine Pavilion overlooking the beautiful Applegate Valley.

ST. INNOCENT, LTD.
1360 NE Tandem Ave., Salem, Oregon 97303
Represented by Mark and Vickianne Vlossak
Featured wine: 1999 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 noir he produces comes from the individual terroir of each site; the unique qualities of each vineyard is what he delights in discovering and enhancing. St. Innocent is named for Mark's father, John Innocent Vlossak, who introduced his son to the pleasures of fine wine. St. Innocent's yearly wine production is 6,500 cases.

WESTREY WINE COMPANY
1065 E. Alpine Ave., McMinnville, Oregon 97128
tel: 503/434-6357, fax: 503/474-9487
Represented by Amy Wesselman and David Autrey
Featured wine: 2000 Abbey Ridge

Founded in 1993, Westrey represents the collaborative winemaking of Amy Wesselman and David Autrey. Westrey employs traditional techniques such as small, indigenous yeast fermentation, hand punch downs and a very limited use of new oak. A philosophy of minimal intervention dictates few rackings and no fining or filtration. Techniques are adapted to individual lots so that each wine communicates its vineyard of origin. Reserve and single-vineyard bottlings emphasize Westrey's commitment to Pinot noir. Amy and David farm twelve acres of Pinot noir, Pinot gris and Chardonnay, planted between 1977 and 2001, on their 50-acre parcel of land in the Red Hills of Dundee. They named the new vineyard "Oracle" out of reverence for the importance of "consulting the land first" when making decisions in the winery.
WILLAMETTE VALLEY VINEYARDS
8800 SE Enchanted Way, Turner, Oregon 97392
tel: 503/588-9463, fax: 503/588-8894
Represented by Jim Bernau and Joe Dobbes
Featured wine: 1999 Estate vineyard

Dreaming of establishing a world-class winery in Oregon, nearly 5,000 wine enthusiasts, led by winegrower and President Jim Bernau, launched Willamette Valley Vineyards in 1989. It is Oregon's only publicly held winery. Both Willamette Valley Vineyards and its Tualatin Estate vineyard are L.I.V.E. certified (Low Input Viticulture & Enology) and are designated as "Salmon Safe" by the Pacific Rivers Council. They have 65 acres of estate vineyards. Winemaker Joe Dobbes looks to produce fruit-centered wines that combine power, depth, richness, elegance and well-integrated oak. In addition to Pinot noir, their flagship wine, they also produce Pinot gris, Chardonnay and Riesling.

WITNESS TREE VINEYARD
7111 NW Spring Valley Rd., Salem, Oregon 97304
tel: 503/585-7874, fax: 503/362-9785
Represented by Carolyn Devine and Bryce Bagnall
Featured wine: 2000 Vintage Select

Witness Tree Vineyard is a small producer of premium Pinot noir and Chardonnay made entirely from their 100-acre estate in the Eola Hills. As winegrowers, they believe that they are able to best produce the finest wines by tending their own vines. Their low yields in the vineyard and minimal handling in the winery produce wines of depth, elegance, concentration and character: the ultimate expression of the earth. The winery is owned by Dennis and Carolyn Devine. Carolyn serves as President and Business Manager. Bryce Bagnall, with nine years at Edna Valley Vineyard in California and a year in Burgundy under his belt, is winemaker and vineyard manager.

YAMHILL VALLEY VINEYARDS
16250 SW Oldsville Rd., McMinnville, Or 97128
tel: 503/843-3100, fax: 503/843-2450
Represented by Jack Chertok and David Anderson
Featured wine: 1999 Reserve

Yamhill Valley Vineyards is located on a 150-acre estate in the rolling foothills of Oregon's Coast Range mountains. They are dedicated to producing Pinot noir, Pinot gris and Pinot blanc. From their beginning, they have been stubbornly dedicated to the pursuit of a character that is distinctively Oregon and distinctively Yamhill Valley. Their goal is to bring forth the finest possible expression of intensity, charm and uniqueness from the vineyard. Yamhill Valley firmly believes that when grown in the right climate, the Pinot family possesses an extraordinary depth of fruit character and wonderfully bright complexity of structure.
Guest Speakers

Pierre-Antoine Rovani joined The Wine Advocate in 1996, adding for the first time a second voice to Robert M. Parker, Jr.'s influential journal. Pierre is responsible for tasting and reviewing wines of Oregon, Burgundy, New Zealand, Alsace, Washington state, the Loire, Languedoc, Roussillon, Austria, Germany, South America and other regions for the Advocate as well as the bestselling Wine Buyer's Guides. Prior to following his passion into the world of wine, he was a Washington, D.C.-based business consultant.

Pierre-Henry Gagey became President of Maison Louis Jadot in 1991 after serving as Assistant Managing Director under his father André Gagey, one of the most respected figures in Burgundy. A youth spent in Burgundy exposed Mr. Gagey to the tradition and culture associated with the wine. He officially joined Maison Louis Jadot in January of 1985, beginning his training in various positions in the vineyards, cellars and administration under his father and Jacques Lardière.

Stephanie Pearl Kimmel is Executive Chef and General Manager of Marché in Eugene, Oregon, a restaurant known for its seasonal and regional cuisine. She has served as Culinary Director at King Estate Winery, where she developed several books on food and wine pairing, including the King Estate Pinot Noir Cookbook. Not one to shy away from culinary adventure, Stephanie recently opened Bamboo, an Asian bistro and bar, also in Eugene.

Jacques Lardière decided at an early age to dedicate his life to winemaking. While studying at the school of Viticulture and Genology of Alençons, in Mâcon, Mr. Lardière was drawn to research in the biology of aromas and bacteria. He worked closely with Professor Brechet of the Pasteur Institute and Jules Chauvet, a renowned specialist in aromatic identification. In 1970, Mr. Lardière joined Maison Louis Jadot as Assistant Oenologist under André Gagey. He was appointed Technical Director in 1980, and is respected as one of France's most brilliant, passionate and inspired winemakers.

Steven Olson, a.k.a. the Wine Geek, appears at this year's IPNC to share his contagious and well-documented fanaticism for Pinot noir. His mission is to make wine tasting fun and less intimidating with a focus on the cause and effect relationship of food and wine. Olson's innovative educational techniques have been shared in the live forum around the globe, as well as on television, video and through the written word.

Caprial & John Pence met while studying at the Culinary Institute at Hyde Park. Since then they have wound their way through a series of impressive kitchens including Fuller's and Café Sport in Seattle. In 1992, the couple opened Caprial's Bistro & Wines. The restaurant's eclectic menu is styled around the seasons, and the wine list includes 350 different selections. Caprial and John also host the OPB series, Cooking with Caprial and John, have written several cookbooks, and have opened their own cooking school, Caprial and John's Kitchen.

Robert Reynolds, owner of Forum Northwest, is a French-trained chef and educator with international experience. Based in Portland, he offers advanced classes for professionals in Oregon, travels to teach, and returns regularly to France, where he gives an eight-week apprenticeship course for those with culinary ambitions.

Laura Werlin is the author of the book The New American Cheese. Her next book, The All American Cheese and Wine Book, will be published in the spring of 2005. Werlin has appeared on Martha Stewart Living and Cooking Live! with Sara Moulton on the Television Food Network. Her articles have appeared in Saveur and Self magazines, and she is fast becoming the nation's leading expert on wine and cheese pairing.

Cathy Whims is Executive Chef and Co-owner of Genoa, where guests have enjoyed dining in classic Northern Italian style for 31 years. The menu at Genoa is traditional yet imaginative and is based on regional cuisines of Italy. Cathy has studied with Madeleine Kamman at the School for American Chefs and with Marcella and Victor Hazan at their home in Venice. Her menus reflect a historical perspective as some of her dishes date to the time of the Italian Renaissance. Cathy's extensive travels bring her closer to the heart of Italy, Italians, and Italian cooking.

Heidi Yorkshire has been eating, drinking and writing about it for almost 20 years. She is the author of two books, Simply Wine and Wine Savvy, which was a Julia Child Cookbook Award nominee. Her work has appeared in Bon Appétit, Travel & Leisure, Wine Spectator, Decanter and other publications, and she wrote a weekly wine column for The Oregonian from 1997 until this March. As a 10-year volunteer for Portland Farmers Market, she has demonstrated her commitment to local, sustainable agriculture — which includes, of course, Oregon Pinot noir.
Guest Chefs

CLAIRE & SHAWNA ARCHIBALD

Café Azul
112 NW 9th Ave., Portland, Oregon 97209
tel: 503/525-4422

Co-owners of Café Azul, sisters Claire and Shawna Archibald grew up traveling the world with their family, following their father who was a mechanical engineer. They finally settled in Dundee, Oregon, where their parents joined the early pioneers of Oregon Pinot noir growers in 1973. The sisters opened Café Azul in 1993, focusing on the traditional foods of the regions of Mexico, which blend the best influences of European and pre-Columbian dishes. Oregon’s bounty of locally raised and foraged ingredients makes it the perfect place to cook this delicious cuisine. Café Azul was honored in Gourmet magazine’s October 2001 Restaurant issue as one of the “Top 50 Restaurants in America.” Claire was nominated in May 2002 for the James Beard Foundation “Best Chef, Northwest.”

ALEXIS BAKOUROS & CERASIMOS TSIRIMIAGOS

Alexis Restaurant
215 W Burnside St., Portland, Oregon 97209

Alexis Bakouros opened Alexis Restaurant in 1981 with his brother-in-law, Gerasimos Tsirimigagos. Alexis is a member of a large family that emigrated from Greece to Portland. Reminiscent of an airy taverna, Alexis Restaurant is home to Portland’s most authentic Greek cuisine. Locally renowned for their calamari, Alexis Restaurant serves over 2,000 pounds of this tender specialty weekly along with their housemade tzatziki sauce.

ANNIE BARNETTE

Veritable Quandary
1220 SW 1st Ave., Portland, Oregon 97204
tel: 503/277-7342

Annie Barnette’s love of food and cooking stems from her New York Italian upbringing, where meals were made from scratch with a great respect for tradition. After attending the Culinary Institute of America, she had the great fortune to work with Chef Michael Romano of Union Square Café in New York and Gerard Maras and Emeril Lagasse at their restaurants in New Orleans. Annie is now Executive Chef at Veritable Quandary in downtown Portland. This restaurant has recently acquired the reputation of being one of the best places in Portland to dine, featuring the city’s most extensive glass wine list as well as a menu that changes every day.

MARK BERNETICH

Hayden’s Lakefront Grill
8187 SW Tualatin-Sherwood Rd., Tualatin, Oregon 97062
tel: 503/885-9292, fax: 503/691-9142

After his graduation from the Western Culinary Institute, Mark Bernetich began his career as Sous Chef at The Heathman Hotel. Through his travels in France, he learned the cooking techniques of Alsace and Burgundy. While Executive Chef at Ron Paul Catering and Charcuterie he won the Critic’s Choice award for three years. As a chef, Mark has explored everything from pub-style food to haute cuisine. Hayden’s Lakefront Grill presents upscale yet affordable food with an emphasis on seafood and Pacific Northwest cuisine.

RANDALL CRONWELL

Viande Meats & Sausage Co., Inc
735 NW 21st Ave., Portland, Oregon 97210
tel: 503/221-3012, fax: 503/221-3028

Randall Cronwell studied at the Culinary Institute of America. After graduation, he held jobs at various restaurants and taught classes at the Western Culinary Institute. Randall has been the owner of Viande Meats for six years. Viande Meats is a traditional charcuterie that produces all of its own sausages, pâtés 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.”

DEPOE BAY CHAMBER OF COMMERCE

PO Box 110, Lincoln City, Oregon 97367
tel: 541/994.3600, fax: 541/994-6462

The authentic Northwest Indian-style salmon bake is a Saturday night tradition at IPNC. For 47 years, representatives from the Depoe Bay Chamber of Commerce have worked their culinary magic cooking fresh Oregon Coast salmon around the 60’ by 15’ fire pit, fueled with four cords of fir and alder. Roger and Linda Sprague, Bill Spores and Bonnie Osborne, Roger and Pat Robertson, Phil and Renee Taunton and Bill and Marti Ellsworth have all withstood the heat of the fire each year to provide this succulent treat for IPNC guests for the last 15 years.
VITO DILullo
Caffe Mingo
807 NW 21st, Portland, Oregon 97209
Tel: 503/226-1846

Vito DiLullo was raised on the specialty foods and sacred family rituals from his grandparents' native San Pietro di Avellano, Italy. After extensively traveling through Europe and West Africa, he decided to pursue a career in the culinary arts, graduating from the California Culinary Academy in San Francisco. He worked in prominent establishments such as Bay Wolf in Oakland and the Stanford Court Hotel on Nob Hill. Moving to Portland in 1994, he worked in notable restaurants such as Zefiro, Higgins and Bluehour, crediting Greg Higgins as the greatest chef and mentor with whom he has worked. Vito has been with Caffe Mingo since September 2001, exemplifying Italian simplicity and freshness, which blends well with his passion for sustainable and simple cooking.

KASPAR DONIER
Kaspar's Restaurant
19 West Harrison, Seattle, Washington 98119
Tel: 206/298-0123

Kaspar Donier is a four-time nominee for the James Beard Award as America's Best Chef—Northwest. Kaspar's Restaurant places in the annual lists of the top restaurants in Seattle every year since its 1989 opening. A native of Davos, Switzerland, Donier began his culinary training at the Hilton Hotel in Zurich, then later worked at other five-star hotels in Switzerland, The Suvretta House and The Beau Rivage. In 1976, he was Executive Chef of the Four Seasons Hotel in Vancouver, Canada. Later, after four years at Inn at the Park in Houston, Texas, he returned to the Pacific Northwest to open Kaspar's Restaurant with his wife Nancy. There he creates contemporary Pacific Northwest cuisine, combining Northwest ingredients with classical French, Asian, and Southwestern styles.

KEVIN GIBSON & MONIQUE SIU
Castagna
1752 SE Hawthorne Blvd, Portland, Oregon 97214
Tel: 503/231-7373, Fax: 503/231-7474

Monique Siu and Kevin Gibson opened Castagna in April of 1998. The clean, minimalist lines of the dining room pair with the pure, clean flavors and presentation of food based in French and Italian cuisines. Castagna was chosen as "Restaurant of the Year" in 2000 by The Oregonian and was listed as one of four Oregon restaurants in Gourmet magazine's Guide to America's Best Restaurants in October 2000. Café Castagna, located next door, opened in January 2001. It offers bistro dishes in a more casual setting.

KENNY GIAMBALVO
Bluehour
250 NW 13th Ave., Portland, Oregon 97209
Tel: 503/226-3394, Fax: 503/221-3005

Kenny Giambalvo grew up in a big family and realized early the connection between food and happiness. Upon graduating from the Culinary Institute of America in 1983, Kenny cooked at many great restaurants with notable chefs Thomas Keller, Alfred Portale, Terrance Brennan and Francesco Antenucci. He then moved to Los Angeles in 1991 to be Chef at Pentola. Subsequently, he worked two years as Executive Chef in Singapore at Ristorante Bologna. In 1996, Kenny accepted a position from the Kimpson Group, which brought him to Portland, Oregon. Kenny and his business partner Bruce Carey joined to open Bluehour in April of 2000.

WILLIAM HENRY
William's on 12th
207 SE 12th Ave., Portland, Oregon 97214
Tel: 503/933-9226, Fax: 503/963-9226

Having grown up in the Northwest, Chef William Henry knows his clientele and their needs. Chef Henry worked as Executive Chef at Holly House and as Sous Chef at Morton's Bistro. He spent time with Mark Viossa of St. Innocent Winery and Gino Cuneo of Cuneo Cellars to explore the passion of winemaking, working with Cory Schreiber at Wildwood inspired him to launch his own restaurant, and the doors at William's on 12th opened in August of 1999. This American-French bistro has a simple French atmosphere and a seasonally changing menu, with an emphasis on local farm produce.

MARK HOSACK
Hudson's Bar & Grill
7805 NE Greenwood Dr, Vancouver, Washington 98662
Tel: 360/816-6100, Fax: 360/816-6131

A graduate of New York's Culinary Institute of America, Mark has been cooking in the Portland area for 12 years. As Executive Chef of Hudson's Bar & Grill, he contributes his extensive knowledge of classic American comfort foods. He has a deep appreciation for the freshness of ingredients available to area chefs. In addition to visiting local farmers markets, he deals directly with local producers and growers to procure the finest ingredients. Chef Hosack is a member of the American Culinary Federation and has appeared as Guest Chef at the James Beard House.
JEFF JAMES
J. James Restaurant
375 High St. SE, Salem, Oregon 97301
tel: 503/362-0888

Jeff developed his culinary skill from mentor Rob Pounding at Salishan Lodge. Before opening J. James Restaurant in December 1999 as Chef and Owner, Jeff was Executive Chef at Sun Mountain Lodge in Washington, receiving rave reviews in Travel & Leisure and Northwest Palate magazines. He also appeared as Guest Chef at the James Beard House. After serving as Sous Chef at the Columbia Gorge Hotel in Hood River, he returned to Salishan as Executive Sous Chef. He stayed five years, assisting in the opening the Governor's Hotel and Skamania Lodge. In 1999, he completed an intensive three-week culinary internship in Lyon, France. Recently, J. James received the AAA Three-Diamond rating making him the only restaurant in Salem with such accolades for the 2002-2003 year.

KEVIN KENNEDY
Rivers Restaurant
0470 SW Hamilton Ct., Portland, Oregon 97201
tel: 503/802-5850

Kevin Kennedy graduated from the Culinary School of Seattle in 1981. He then moved to Zurich, where he worked as Sous Chef at the Hotel Sternen. Returning to the States in 1984, he was Executive Sous Chef at the Salishan Lodge, a five-star resort on the Oregon coast. He then assisted in opening the Salishan Lodge and Skamania Lodge in Washington and the Governor Hotel in Portland. Spending four years with the Heathman Group as Executive Chef of the Pavilion Grill near Portland, he assisted in the opening of several other restaurants. Kevin next served as Executive Chef at Sun Mountain Lodge, a four-star resort and spa. Kevin has since returned to his roots and has opened Rivers Restaurant on the Willamette in Portland.

STEPHANIE PEARL KIMMEL
Marché
296 E 5th St., Eugene, Oregon 97401
tel: 541/342-3612, fax: 541/342-3611

In 1972, Stephanie opened the Excelsior Café in Eugene, pioneering a Northwest culinary movement with her use of seasonal menus that celebrated the bounty of the region. After selling the Excelsior Café in 1993, Stephanie explored the regional markets and vineyards of France, further sharpening her focus and commitment to market-oriented cooking. Later she was chosen by King Estate Winery to develop an intensive culinary program, where she compiled and edited The King Estate Pinot Gris Cookbook and The King Estate Pinot Noir Cookbook. Currently Stephanie is Chef/Owner of three restaurants in Eugene: Marché, Marché Café and Bamboo, an Asian bistro and bar.

HIROSHI KOJIMA & KOREKIYO TERADA
Bush Garden
8290 SW Nyberg Rd., Tualatin, Oregon 97062
tel: 503/691-9744, fax: 503/692-8980

A Portland tradition for over 30 years, Bush Garden serves fine Japanese cuisine featuring delicious specialties of sukiyaki, sashimi, and sushi dishes. The restaurant features both a Western dining room and private tatami rooms. Many international visitors make this restaurant their home away from home. Bush Garden's sushi has become a tradition at IPNC's Sparkling Finale Brunch.

NANCY LINDAAS
Edmonds Community College
2000 68th Ave. West, Lynnwood, Washington 98036
tel: 425/640-1329

For the last year, Nancy Lindaas has been Chef/Instructor and Department Chair in the Culinary Arts Department at Edmonds Community College located north of Seattle. She has implemented many new programs at the college helping to increase enrollment. Previously, Nancy and her business partner Emily Moore owned and operated a high-end catering company that did product development, consulting and food service training. Nancy has worked in all aspects of the food industry for 25 years. She has conformed her talents as a guest chef at numerous special events in the Northwest including the IPNC and fundraisers for the Children's Hospital, the March of Dimes and the Women's Alliance. At this year's IPNC, Nancy will be assisted by Edmonds C.C. Culinary Arts students.

PAUL LEMIEUX
Lucere in the RiverPlace Hotel
1510 SW Harbor Way, Portland, Oregon 97201
tel: 503/425-5199, fax: 503/295-8161

Upon graduating from Johnson and Wales University with an A.O.S. degree in culinary arts and a Bachelor degree in Food Service Management, Paul Lemieux moved to New York and became Assistant Pastry Chef at Georgica Bakers. After two years in New York, Paul decided to move to San Francisco to explore French-California cuisine. At the Robert De Niro, Robin Williams and Francis Ford Coppola-owned Rubicon, Paul met Chef Traci Des Jardins who says, "taught me how to cook." He was then invited by Traci to open up her new restaurant Jardiniere, staying for three years. Now in Portland, Paul and his wife Michele recently opened a chocolate truffle company, Paul Lemieux Chocolates, handcrafting small batch truffles flavored with local ingredients.
NATHAN LOGAN
Pazzo Ristorante
627 SW Washington, Portland, Oregon 97205
tel: 503/298-1515, fax: 503/228-5935

After receiving a degree in Hotel and Restaurant Management from Washington State University, Nathan Logan opted to earn his culinary education in the kitchens of Italy, living with village families and working under Italy’s most famous chefs at Agata e Romeo in Rome and La Tre Vaselle in Umbria. Nathan has volunteered his time in the Portland community by helping with fundraising events including one of his own he calls “Chef for a Day,” a one-on-one cooking class from which all the proceeds benefit New Avenues for Youth. Under Nathan’s leadership as Executive Chef at Pazzo Ristorante, they received the honor of membership with Gruppo Ristoratori Italiani, a national organization dedicated to honoring restaurants offering only authentic Italian cuisine.

MICHAEL MIHO
ORltalia
750 SW Alder, Portland, Oregon 97205
tel: 503/295-0680

Executive Chef Michael Miho comes to Portland’s ORltalia from Hawaii, where he spent the last decade building and defining some of Honolulu’s top dining destinations. In partnership with ORltalia, Chef Miho has found the perfect frame for his unique and contemporary cuisine. Miho is known for presenting balanced and composed twists on traditional fare, which excite the palate in new and unforgettable ways. Some of the leading culinary lights have lent a hand in Miho’s ongoing gastronomic journey. He has worked in the kitchen with Thomas Keller, Traci Des Jardins and Emeril Lagasse…he was not afraid. This young chef, paired with the bounty of the Pacific Northwest, has brought a new beginning to ORltalia.

EMILY MOORE
Emily’s Kitchen
4530 240th St. SW, Mountlake Terrace, Washington 98043
tel: 425/744-1131, fax: 425/774-6331

In 1986, Emily left Seattle’s Place Pigalle to study in Paris at L’Ecole Jean Ferrandi, where she earned France’s Certificate d’Aptitude Professionelle. She later headed Seattle’s Alexis Hotel as Executive Chef, creating The Painted Table and The Bookstore Bar. She has been voted one of the ten best chefs in the Pacific Northwest and gained the first four-star review in the Seattle Times in 17 years. In Portland she opened the immensely popular Pazzo Ristorante; in La Jolla, California, she opened Sweetlips La Jolla Seafood Grill. In 1997, Emily began Emily’s Kitchen, a diversified, multi-service culinary company with partner Nancy Lindaas. Emily is currently working on signature food items for regional and national distribution under the Emily’s Kitchen label.

JOHN NEWMAN
Stephanie Inn
2740 S. Pacific, Cannon Beach, Oregon 97110
tel: 503/436-2221

Born and raised in California, John Newman graduated from the Culinary Institute of America in 1988 and was granted an internship with the Turtle Bay Hilton and Country Club on Hawaii’s north shore. In 1999, he was featured as a guest chef at the Hôtel de L’Aigle Noir in Fontaine Bleu, France and in 2000 as a part of a chef exchange with Mark Hosack of Hudson’s Bar & Grill, preparing a four-course prix fixe menu, highlighting his own personal cooking style. He is now in his third year as Executive Chef at the Stephanie Inn and recently received the first place honor at the 4th Annual Chocolate Festival held in Seaside, Oregon.

FRANK OSTINI
The Hitching Post
406 East Highway 246, Buellton, California 93427
tel: 805/688-0576, fax: 805/688-1946

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. Gourmet Magazine calls The Hitching Post the “Grandaddy” of all steakhouses; the L.A. Times says, “Perfect steaks.” And Frank Prial says, “A major stop for beef and Pinot lovers.”

VITALY PALEY
Paley’s Place
1204 NW 21st Ave., Portland, Oregon 97209
tel: 503/243-2403, fax: 503/223-3041

A native Russian, Vitaly Paley studied to be a concert pianist at the Juilliard School of Music, but the excitement of cooking lured him to the restaurant business, earning a Grand Diploma from the French Culinary Institute in New York. He worked at noted New York restaurants Union Square Café and Chanterelle and at Moulin de la Gorce near Limoges, France. Opening Paley’s Place in 1995, his menus reflect his love of regional Northwest ingredients and French cuisine. Paley’s Place was lauded as best representing Oregon’s bounty by Gourmet magazine editor Ruth Reichl and was the only West Coast restaurant featured in The Wine Advocate’s annual issue “Most Memorable Meals.” In June, Vitaly was a guest chef at the James Beard House in New York.
America.

The Red Star Tavern & Roast House rekindles American regional cuisine with the ingredients of the Northwest. These are foods that celebrate the diverse flavors and substantial traditions of American cooking: everything from the Heartland to the Southwest, New England, Deep South and Northwest. Rob gets his signature aromatics by cooking with a wood-fired brick oven, open grills, and traditional rotisserie. Comfort in the kitchen, a sense of community and "good heartland foods" are three traditions that Rob Pando brings to Red Star. He takes full advantage of the city's proximity to Oregon's wine country and nearby coast to capitalize on the culinary riches and vinous opportunities of the Northwest.

CAPRIAL & JOHN PENCE
Caprial's Bistro & Wines
7015 SE Milwaukee Ave., Portland, Oregon 97202
tel: 503/235-6457, fax: 503/233-4382

Caprial & John Pence met while studying at the Culinary Institute at Hyde Park. Since then, they have wound their way through a series of impressive kitchens including Buller's and Café Sport in Seattle. In 1992, the couple opened Caprial's Bistro & Wines. The restaurant's eclectic menu is styled around the seasons, and the wine list includes 350 different selections. Caprial and John also host the OPB series, Cooking with Caprial and John, have written several cookbooks, and have opened their own cooking school, Caprial and John's Kitchen.

ROB POUNDING
Blackfish Café
2733 NW Hwy 101, Lincoln City, OR 97367
tel: 541/966-1007

Rob Pounding, a graduate of the Culinary Institute of America, is Owner and Chef of the Blackfish Café, which opened in July 1999 and has since been recognized by Northwest Palate as the "Best New Restaurant in Oregon 2000." Prior to owning the Blackfish Café, Rob was Executive Chef at Salishan Lodge for 14 years, in which time the restaurant received the Mobil Four-Star Award (the only restaurant in Oregon to do so). Rob was chosen as captain of the first Northwest culinary team to compete in the IKA HOCa in Germany, known as the Culinary Olympics, winning a total of 15 medals. Rob is active in various hunger relief efforts, including Lincoln County Food Share and Share Our Strength.

ROBERT REYNOLDS
Forum Northwest
222 SE 18th, Portland, Oregon 97214
tel: 503/235-1934

Robert Reynolds, owner of Forum Northwest, is a French-trained chef and educator with international experience. Based in Portland, he offers advanced classes for professionals in Oregon, travels to teach, and returns regularly to France, where he gives an eight-week apprenticeship course for those with culinary ambitions.

PASCAL SAUTON
Lucier In the RiverPlace Hotel
1510 SW Harbor Way, Portland, Oregon 97201

Pascal, a Parisian native, received his apprenticeship at the renowned three-star Restaurant Lassere in Paris. He later took his talents to French Guyana, and in 1985, he moved to North America, working as Executive Chef of The Pear & Partridge Inn in Pennsylvania and then as Executive Chef at Tentation in New York City. Pascal settled in Portland upon accepting an invitation from his friend Chef Philippe Boulot to cook as a guest chef for a dinner at The Heathman Hotel. At Lucier in the RiverPlace Hotel, the seasons and the local ingredients inspire the cuisine. Pascal continues to raise money for Share Our Strength and the Oregon Food Bank. The Oregonian recently honored Pascal as a dedicated ally in the fight against hunger.

CORY SCHREIBER
Wildwood Restaurant & Bar
1221 NW 21st Ave., 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, was named "Best Chef in the Pacific Northwest" by the James Beard Foundation in 1998. As a fifth generation Oregonian who cherishes the land, his philosophy emphasizes organic produce of the Pacific Northwest prepared in ways that allow the natural beauty and flavor to shine. His family was involved in Portland's seafood industry as well as starting a restaurant, Dan & Louis Oyster Bar, where he began his cooking career at age 11. "I have great admiration for my family's tradition," says Cory, whose first cookbook, Wildwood: Cooking from the Source in the Pacific Northwest was published in 2001.
MIKE SIEGEL
Compass World Bistro
4741 SE Hawthorne Blvd., Portland, Oregon 97215
tel: 503/231-4840, fax: 503/231-6440
An early passion for food and wine led this former corporate accountant to follow his instincts and attend the New York Restaurant School. After running a successful catering company, he moved to Portland in 1995 and opened Compass with business partner Chris Migdol to highlight their favorite foods and wines from around the world. Menus change to reflect seasonal ingredients and use locally grown produce whenever possible. It is Mike’s goal to serve richly flavored bistro-style foods in a welcoming and comfortable atmosphere. Mike strongly believes in community involvement and participates in numerous charitable events such as Taste of the Nation, Our House and Edgefield Cooking for Kids.

HOLLY SMITH
Cafe Juanita
5702 N.E. 120th Pl., Kirkland, Washington 98034
tel: 425/823-1505
In 1990, Holly enrolled in the Baltimore International Culinary College. Toward the end of the one-year program, Holly completed an externship in Ireland with Master Chef Peter Timmons. Upon graduation, Holly worked for two years as Line Cook for the Miltin Inn in Maryland, helping earn the award “Most Memorable Meals” in 1991 and 1992 from wine guru Robert Parker. She began her Seattle culinary career at Place Pigalle in the Pike Place Market and later served as Sous Chef for Tom Douglas at the Dahlia Lounge for four years. Holly was Sous Chef/Chef de Cuisine at Brasa, for Chef Tamara Murphy, during its first year. Holly successfully launched Cafe Juanita in April 2000, with an adventurous northern Italian menu and a flourishing garden.

CATHY WHIMS
Genoa Restaurant
2832 SE Belmont St., Portland, Oregon 97214
tel: 503/238-1464, fax: 503/238-9786
Cathy is Executive Chef and Co-owner of Genoa, where guests have enjoyed dining in classic Northern Italian style for 31 years. The menu at Genoa is traditional yet imaginative and is based on regional cuisines of Italy. Cathy has studied with Madeleine Kamman at the School for American Chefs and with Marcella and Victor Hazan at their home in Venice. Her menus reflect a historical perspective as some of her dishes date to the time of the Italian Renaissance. Cathy’s extensive travels bring her closer to the heart of Italy, Italians, and Italian cooking.
The 2002 International Pinot Noir Celebration Art Gallery is brought to you by Cheryl Rogers, Arthur De Bow and the Gallery Shop at the Oregon College of Art & Craft. The Gallery will include the work of over two dozen wonderful local and regional artists, creating work in ceramics, painting, textiles, jewelry, glass and much more. The amazing display of original artwork will be primarily wine and grape related. You will also find IPNC logo items for sale in the Gallery area.

**GALLERY HOURS:**
- Thursday, July 25: 3:00 p.m - 6:00 p.m.
- Friday, July 26: 7:30 a.m - 7:00 p.m.
- Saturday, July 27: 8:30 a.m - 7:30 p.m.
- Sunday, July 28: 9:00 a.m - 6:00 p.m.

**Thank You**

The International Pinot Noir Celebration is a non-profit corporation that 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:

Our deepest thanks go to Dr. Vivian Bull, President of Linfield College, and the staffs of the Conferences and Events Planning Department and the Physical Plant Department in providing their facilities, assistance and overwhelming support.

Carolyn Benolken, for coordinating the some 200 volunteers it takes to make the IPNC happen. We couldn't do it without her support and good humor.

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 napkins to hauling hundreds of cases of wine—we never could do it without them!

Georg Riedel and Ellie Mitchell, of Riedel Crystal, for lending us more than 8,000 Riedel glasses for the weekend.

Mary Delaney, Naomi Bruce-Ricks, and Erin Bowman for their support of the IPNC office.

David Autrey and David Dixon for their Herculean efforts on behalf of the IPNC staff.

Martine Sanvier of Martine's Wines, and Bob Liner and Matt Olsen of Galaxy Wines, for their help importing our international wines.

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

Ralph Stinton of Grape Escape Winery Tours for his shuttle service throughout the weekend.

Howard Rossbach, Firesteed Corporation, for the donation of Ramisba sparkling water for all the meals of the Celebration.

Ken Pahlow for his hard work and good humor as captain of the Maîtres d'Hôtel.

Full Sail Brewing Company, Portland, the country's only employee-owned brewery, for their contribution of beer for the Salmon Bake.

Linda Levy and Patty Crowley for organizing all our supplies for the weekend.

Marie Gregovich and Patty Romaine, Torrefazione Italia, for providing fresh brewed coffee and espresso throughout the Celebration and continuously for the past eleven years during IPNC.

Tad Seestedt of Ransom Distillery, and Stephen McCarthy of Clear Creek Distillery, for Grappa to top off the Grand Dinner.

Peter Kirsch of Golden Valley Brewery, McMinville's only local brewery, for brewing handcrafted beer for the Oregon wine country and for this year's Salmon Bake.

Red Fox Bakery, for their contribution to the continental breakfast.

The Pearl Bakery, Portland, for their contribution to the Continental Breakfast and Sparkling Brunch.

Greg Castron of Prestige Limousine, Portland, for his help in organizing transportation for our Winery Bus Tour.

Millenium Farms, US Foods, and Food Services of America, for their contribution to the Salmon Bake.

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

Your Kitchen Garden, Provista Specialty Foods, Sheridan Produce, S&P Meats, Justa Pasta Co., Eurobest, for their contributions to the IPNC meals.

Dan Upton, for the contribution of wood for the Salmon Bake.

Wayne Van Loon, Rob Kowal and the wine room team for orchestrating the delivery of every wine to each event.
Geoff Latham of Nicky USA Inc., for use of his vans and ongoing support of Oregon chefs.

Jill McDonald, Grand Central Baking Company, for their exceptionally generous contributions of bread and pastries for all of our meals.

The Savory Tart, for their delicious contribution to our Continental breakfasts and Sparkling Brunch.

Jon Pardy, TAZO Tea Company, for providing microbrewed teas and beverages for refreshment throughout the weekend.

Crystal Springs Water Company, for keeping us all hydrated throughout the weekend.

Nick Furman and The Oregon Dungeness Crab and Albacore Commission, for their support of the food and wine seminar and Grand Dinner.

Rage Crowley for his support and dedication to the IPNC.

Mark Gould for his ongoing dedication to the IPNC and support in the kitchen throughout the weekend.

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

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

Armandino Batali of Salumi in Seattle, for his special sausage for the Grand Dinner.

POINOT NOIR CELEBRATION

BOARD OF DIRECTORS

David Anderson, Yamhill Valley Vineyards
Mark Baisch, Deluxe Billiard Parlor
Adam Campbell, Elk Cove Vineyards
Terry Casteel, Bethel Heights Vineyard
Wait Gowell, Haugeberg, Ruter, Stone, Gowell
Bill Hatcher, Dundee, Oregon
Ron Kaplan, Panther Creek Cellars
Vitaly Paley, Paley's Place
Nick Pelrano, Nick's Italian Café
Lynn Penner-Ash, Penner Ash Wine Cellars
Luisa Ponzi, Ponzi Vineyards
Rob Stuart, R. Stuart & Co.
Doug Tunnell, Brick House Wine Company
Joni Weatherspoon, Seven Springs Vineyard
Steven Westby, Witness Tree Vineyard
Ken Wright, Ken Wright Cellars

STAFF

Amy Wesselman, Executive Director
Anne Nisbet, Culinary Coordinator
Shanna Dixon, Assistant Director
Janelle Haskell, Event Assistant
Dysthe Paige, Culinary Assistant
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