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2003 International Pinot Noir Celebration Program

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INTERNATIONAL PINOT NOIR CELEBRATION

July 25 through the 27th, 2003
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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 in 1987. 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.

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 4:00 p.m. – 8:00 p.m.
Sunday from 9:00 a.m. – 3:00 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 at the corner of Riley Hall (#3) and at the concierge desk. 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 (#18) 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). All campus phones require a calling card for long-distance calls. Please press “9” to dial out, and be sure to include the area code for local calls.

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

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

The Eighteenth Annual Pinot Noir Celebration will be held at Linfield College, July 23rd through the 25th, 2004.
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 2003 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from around the state who donate their time to insure our guests’ fine service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event. A special thank you to Riedel Crystal for providing stemware throughout the weekend.

Maîtres d’Hôtel

Mark Jacobsmeier, Mt. Hood Beverage Company, Portland

Pauly Miller, Higgins, Portland

Ken Pahlow, St. Innocent, Salem

Jeffery Passerotti, Marché, Eugene

Tysan Pierce, The Heathman Restaurant & Bar, Portland

Michael Stiller, Tina’s, Dundee

Andy Zalman, Higgins, Portland

Matt Berson, 750 ml, Portland

Jim Biddle, Rivers at the Avalon Hotel & Spa, Portland

Michael Biggs, The Peerless Restaurant, Ashland

Trull Cusick-Felton, Eugene

Michael Denton, Merenda, Bend

Douglas Fairman, Castagna, Eugene

James Garrett, Bluehour, Portland

Randy Goodman, Wildwood Restaurant & Bar, Portland

Fritz Hatton will introduce you to a panel of Italy’s best Pinot producers, exploring how Italians are unlocking the secrets of Pinot nero with their own regional style.

Wines to be poured include:

2000 Cal del Bosco, Del Sebino
Winemaker, Maurizio Zanella

2001 Vinnaolli Jermann, Red Angel
Winemaker, Angelo Jermann

2000 Marchesi Pancrazi, Villa di Bagnolo
Winemaker, Giuseppe Pancrazi

2000 Pojer e Sandri Selezione, Vigneti Dolomiti
Winemakers, Mario Pojer and Fiorentino Sandri
Export Manager, Elisa Sandri

2000 Tenuta Mazzolino, Oltrepo Pavese
Winemaker, Jean-François Coquard
NOON – 2:00 P.M.
Opening Luncheon
Italians have long recognized the kitchen table as the heart of culture, pleasure and camaraderie. The advent of the International Slow Food Movement, which originated in Italy, has revived the fundamental concept that the enjoyment of food is essential to the pursuit of happiness and well-being. Corby Kummer will be your host while Chefs John Gorham (Tuscany Grill), David Machado (Lauro Kitchen) and Cathy Whims prepare a multi-course culinary illustration of the Slow Food philosophy.

3:00 – 5:00 P.M.
Afternoon Activities
A choice of activities and small-group presentations to include (all located near Riley patio #3):

YOU SAY GRIS, I SAY GRIGIO
The celebrated little sister of Pinot noir always delivers a beautiful summer sipping wine. Regardless of what you call it. Taste the different styles produced by our featured winemakers and discover the similarities between this crisp, white varietal and its noble relative, Pinot noir.

LIFE IN THE SLOW LANE
With an emphasis on balance and harmony from the earth to the table, the followers of the Slow Food movement are rediscovering the value of patience and passion in the kitchen. Corby Kummer shows you how you can celebrate these simple pleasures in your everyday life. (Seminar will be held in room 201, on the second floor in Riley Hall.)

TUG O’WAR
Get ready to place your bets on your favorite team of Wine-o’s. Watch the winemakers hit the mud while you enjoy a glass of the fruits of their labor.

AUTHORS’ RECEPTION
Meet some of our featured wine and food authors and take home an autographed copy of their latest releases. Authors will include Corby Kummer (The Pleasures of Slow Food), Charles Ramseyer (Seafood Secrets of the Pacific Northwest) and Cory Schreiber (Wildwood: Cooking from the Source in the Pacific Northwest).

JAZZ AND ICED TEA ON THE LAWN
Relax on the grass and soak up the rays of July sunshine while you sip iced tea and listen to some of the Portland jazz scene’s premier musicians, led by saxophonist Warren Rand.

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 2000 vintage 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.)

8:00 – 11:00 P.M.
The Grand Dinner
Intramural Field (#56)
Each year, the keepers of the IPNC wine library squirrel away some of the most sought-after wine treasures brought from around the world by our featured winemakers. This year, they have dusted off these hidden gems for you to enjoy under a canopy of stars during this elegant outdoor evening. Featured Northwest Chefs Paul Lemieux (Lucere), Cory Schreiber (Wildwood) and Charles Ramseyer (Ray’s Boathouse) will be joined by Guest Chef Chris Gesualdi of New York’s legendary Montrachet.

Shuttle Service
to off-campus lodging will depart from the east corner of Riley Hall (#3) at posted times after dinner. For taxi service call Shamrock Taxi at 503-472-5333 (available 24 hours a day).

Saturday, July 26th
7:30 – 9:00 A.M.
Continental Breakfast
On Riley Patio (#3)

9:00 A.M. – 3:30 P.M.
Visiting Oregon Wine Country
Buses depart promptly at 9:00 a.m. from in front of Dillin Hall (#16). (Comfortable shoes are recommended for this outing.) 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.

9:50 – 11:00 A.M.
A MORNING IN THE VINEYARD
Join an Oregon winemaker for a trip to one of his or her vineyard sites. Upon arrival, the host viticulturalist and your winemaker-guide will take you on a tour of the vineyard, explaining the philosophy and techniques that combine to form its distinct Pinot noir character.
11:30 A.M. – 1:00 P.M.
FROM VINE TO VINO
Your winemaker tour guide will then take you along the path their grapes traveled after harvest. You’ll visit the winery to learn about Pinot noir’s transformation into wine. You’ll be joined by two other winemakers, who also make wine from the vineyard just toured, and taste three renditions of Pinot noir from that site. Ask yourself the perennial question of terroir vs. winemaker: is it the place or the person?

1:00 – 2:30 P.M.
WINE COUNTRY LUNCH
Enjoy a lunch specially designed by one of the Northwest’s top chefs to match selections from each winery. The culinary touring company includes:

- Jack Czarnecki, The Joel Palmer House, Dayton, Oregon
- Vito DiLullo, Caffe Mingo, Portland, Oregon
- Kapsar Donier, Kaspar’s, Seattle, Washington
- Kenny Giambalvo, Bluehour, Portland, Oregon
- William Henry, William’s on 12th, Portland, Oregon
- Eric Laslow, Laslow’s, Portland, Oregon
- Vicky McCaffree, Yarrow Bay Grill, Kirkland, Washington
- John Newman, Stephanie Inn, Cannon Beach, Oregon
- Rob Pando, Red Star, Portland, Oregon
- Stephanie Pearl Kimmel, Marché, Eugene, Oregon
- Nick Peirano, Nick’s Italian Café, McMinnville, Oregon
- Jason Smith, The Dundee Bistro, Dundee, Oregon
- Karl Zenk, The Heathman, Portland, Oregon

3:00 – 3:30 P.M.
Return to Linfield
Napping on the bus is allowed.

3:30 – 5:30 P.M.
An Afternoon Repose
Join us on the Riley/Walker patio (#3/#4) to relax and rejuvenate before the evening’s festivities with a casual rosé tasting, a friendly game of Bocci ball and Nick Peirano’s (Nick’s Italian Café) famous Pinot noir snow cones. For the slightly more ambitious, Eric Asimov will be leading a blind tasting group in Riley 201 (#3) along with several other luminaries of the wine world.

5:30 – 7:30 P.M.
Alfresco Tasting
on Murdock Patio (#13)
Winemakers and owners from the featured wineries will pour the 2001 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 to be admitted to this event. Your name badge will not be sufficient.)
Salmon prepared native Northwest style on alder stakes over a huge fire pit and accompanied by an outdoor buffet designed by Chefs Kevin Kennedy (Rivers), Frank Ostini (The Hitching Post) and Roger Sprague (Depoe Bay) with desserts by Nancy Lindas and Emily Moore (IPNC’s Dieties 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 east corner of Riley Hall (#3) at posted times after dinner. For taxi service call Shamrock Taxi at 503-472-5333 (available 24 hours a day).

Sunday, July 27th
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 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 Tsirimagos, Alexis Restaurant, Portland, Oregon
- Mark Hosack, Hudson’s Bar & Grill, Portland, Oregon
- Mary Kay Gehring, Viande Meats & Sausage Co., Portland, Oregon
- Hiroshi Kojima, Bush Garden, Tualatin, Oregon
- Lisa Schroeder, Mother’s Bistro, Portland, Oregon

Sparkling wines to be served with brunch will be:
- 1998 Domaine Meriwether Captain William Clark Cuvee
- 1998 Soter Brut Rosé
- Domaine Chandon Riche NV
- Henriot Brut Souverain

11:30 A.M. – 1:00 P.M.
FROM VINE TO VINO
Your winemaker tour guide will then take you along the path their grapes traveled after harvest. You’ll visit the winery to learn about Pinot noir’s transformation into wine. You’ll be joined by two other winemakers, who also make wine from the vineyard just toured, and taste three renditions of Pinot noir from that site. Ask yourself the perennial question of terroir vs. winemaker: is it the place or the person?

1:00 – 2:30 P.M.
WINE COUNTRY LUNCH
Enjoy a lunch specially designed by one of the Northwest’s top chefs to match selections from each winery. The culinary touring company includes:

- Jack Czarnecki, The Joel Palmer House, Dayton, Oregon
- Vito DiLullo, Caffe Mingo, Portland, Oregon
- Kapsar Donier, Kaspar’s, Seattle, Washington
- Kenny Giambalvo, Bluehour, Portland, Oregon
- William Henry, William’s on 12th, Portland, Oregon
- Eric Laslow, Laslow’s, Portland, Oregon
- Vicky McCaffree, Yarrow Bay Grill, Kirkland, Washington
- John Newman, Stephanie Inn, Cannon Beach, Oregon
- Rob Pando, Red Star, Portland, Oregon
- Stephanie Pearl Kimmel, Marché, Eugene, Oregon
- Nick Peirano, Nick’s Italian Café, McMinnville, Oregon
- Jason Smith, The Dundee Bistro, Dundee, Oregon
- Karl Zenk, The Heathman, Portland, Oregon

3:00 – 3:30 P.M.
Return to Linfield
Napping on the bus is allowed.

3:30 – 5:30 P.M.
An Afternoon Repose
Join us on the Riley/Walker patio (#3/#4) to relax and rejuvenate before the evening’s festivities with a casual rosé tasting, a friendly game of Bocci ball and Nick Peirano’s (Nick’s Italian Café) famous Pinot noir snow cones. For the slightly more ambitious, Eric Asimov will be leading a blind tasting group in Riley 201 (#3) along with several other luminaries of the wine world.
Sunday, July 27th
1:30 - 5:00 P.M.

A Sunday Afternoon of Pinot Noir
in the Oak Grove in front of Melrose Hall (#2)

Welcome to the International Pinot Noir Celebration!
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 afternoon will start with a grand tasting of the 2000 vintage, poured by 30 of our featured winemakers. Mid-day you'll take a break to be introduced by our Master of Ceremonies, Daniel Johnnes, to all 60 of our winemakers who have traveled from around the globe to meet you and show you their wines. Following the Introductions, return to the tasting to explore the diversity of another 30 wines, this time from 2001. Take advantage of this rare opportunity to meet the winemakers who crafted these outstanding Pinot noir wines, accompanied by the culinary delights from Chefs Ken Forkish (Ken's Artisan Bakery), Billy Schumaker (Taqueria Nueve), Marco Shaw (Fife), Leather Storrs (Noble Rot), John Taboada & Alton Garcia (Navarro), and Andrew Turner (750 ml), with additional sweets by Grand Central Baking.

Special Activities:

Food and Wine Pairing
Pinot noir has been hailed as the world's most versatile food wine, but finding the perfect match for such a beauty takes an intuitive genius that embraces romance and chemistry. In this informal demonstration, acclaimed chef and culinary educator Robert Reynolds explores why some pairings leave us cold while others make gustatory sparks fly. Presentation begins at 2:30 and 4:30.

You Say Gris, I Say Grigio
Taste and compare some of the different styles of wine made from Pinot noir's much celebrated little sister, Pinot gris. See if you can find the family resemblance between this crisp, white varietal and its noble relative, Pinot noir.

Life in the Slow Lane
Slow Food International has revived the concept that the enjoyment of food is essential to the pursuit of happiness. With an emphasis on balance and harmony from earth to table, Slow Food believers are rediscovering the value of patience and passion in the kitchen. Meet host Corby Kummer, author of The Pleasures of Slow Food, and learn to celebrate these simple joys in everyday life.

Where in the World is Pinot Nero?
Bring yourself up to date on the progress of our favorite varietal in the cool northern reaches of Italy. On a self-guided tour, you'll learn more about why and how Pinot is crafted in this off-the-beaten-path Pinot noir growing region.
Australia

CURLY FLAT VINEYARD
P.O. Box 164, Lanoefield, Victoria 3435
tel: 61/3 5429 1956, fax: 61/3 5429 2256
Represented by Phillip and Jenifer McRagan
Featured wine: 2000 Curly Flat

Curly Flat is situated 50 miles north of Melbourne in the weathered basalt soils of the Macedon Ranges, Australia's coolest viticultural region. The first vines were planted in 1992, and with progressive planting the vineyard is now 33 acres, most being Pinot noir (five clones) with some Chardonnay. The vineyard uses a horizontally divided lyre trellis system to maximize light interception, which is very necessary at the elevation of 1,900 feet where harvest often extends well into May. The first wines were produced in 1998 under contract arrangements. The new multilevel winery was constructed in time for the 2002 vintage, and fruit is now processed using minimal intervention winemaking practices.

Canada

BLUE MOUNTAIN VINEYARD & CELLARS
R.R. #1, Site 3 Comp. 4
Okanagan Falls, British Columbia V0H 1R0
tel: 250/497-8244, fax: 250/497-6410
Represented by Ian and Jane Mavety
Featured wine: 2000 Reserve

Blue Mountain is located in the Okanagan Valley and is surrounded by natural parkland and a Big Horn sheep preserve. Blue Mountain is an estate dedicated to producing complex wines, consistent in style and quality from year to year. Located at the warmer south end of the valley with a 65-acre vineyard, the property supplied grapes for 21 years to other wineries before the Mavety family founded the winery in 1991. Ian Mavety is a self-taught winemaker. In addition to Pinot noir, the 8,000-case yearly production consists of Gamay noir, Pinot blanc, Chardonnay, and a méthode traditionnel sparkling wine, all from estate grapes.
France-Burgundy

BOUCHARD PERE ET FILS
Au Chateau, 21202 Beaune
tel: 33/03 80 24 80 24, fax: 33/03 80 24 97 56
Represented by Philippe Prost
Featured wine: 2001 Beaune Grèves
Vigne de l’Enfant Jésus

Founded in 1731, the House of Bouchard Père & Fils was owned by the family for nine generations until 1995 when they passed the helm to the Henriot family from Champagne, whose history as vineyard owners goes back to the 17th century. JosephHenriot is committed to establishing Bouchard Père & Fils to the standard for fine Burgundies. To date, the House of Bouchard Père & Fils is the most prestigious owner in the Côte d’Or with properties that expand over 325 acres of vineyards, out of which 30 acres are in Grand Cru vineyards and 185 acres are located in Premier Cru vineyards.

CHAMPAGNE JOSEPH HENRIOT
Represented by Stanislas Henriot
81, rue Coquebert, 51100 Reims
tel: 33/03 26 89 53 00, fax: 33/03 26 89 53 10

Ever since 1808, the year when the House of Henriot was founded, the members of the family who run the firm have been driven by a will to offer lovers of Champagne a wine which would combine the highest quality with true character. Today, Joseph Henriot, who has presided over the House since he began his career, still supervises the management of the vineyards, along with his son, Stanislas. In contrast to the majority of Grandes Marques, the Henriot blends contain both Chardonnay and Pinot noir, yielding a particularly elegant, light and vivacious breed of wine. The House has vast cellars in former Gallo-Roman chalk pits in Reims where the bottles are aged for at least three years and much more for the best vintages.

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 Audoin
Featured wine: 2001 Marsannay Les Favèrètes

Domaine Charles Audoin is located in the Marsannay appellation just south of Dijon, which is known as the “Gateway to Burgundy.” The domaine began in 1972 with just three hectares of vines. Along with his wife and enologist Marie-Françoise Audoin, Charles Audoin 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.
DOMAINE CHOFFLET-VALDENAIRE
Russilly, 71640 Givry
tel: 33/03 85 44 34 78, fax: 33/03 85 44 45 25
Represented by Denis Valdenaire and Russell Herman
Featured wines: 2001 Givry Premier Cru Clos de Choué

The Chofflet-Valdenaire estate, located in the hillside hamlet of Russilly, in the Givry appellation of the Côte Chalonnaise, has been in the Chofflet family for over 250 years. Today, the 12-hectare domaine is run by Jean Chofflet's son-in-law Denis Valdenaire. Their well-placed vineyard sites include one Premier Cru on an east-facing slope, which looks out to Chalon-sur-Saône. The site was recognized as the finest hillside in Givry before being struck by phylloxera but has since been replanted. Two thirds of the wine is matured in oak, the rest in tanks. They produce 5,000 cases annually.

DOMAINE D'ARDHUY
Clos des Langres, 21700 Corgoloin
tel: 33/03 80 62 98 73, fax: 33/03 80 62 95 15
Represented by Carel Voorhuis
Featured wine: 2000 Corton Renardes Grand Cru

Domaine d'Ardhuy is located at the very heart of Burgundy, in the Côtes de Nuits, at the border of the Côte de Beaune. It is settled in the Clos des Langres, which has been known for the quality of its wines since the monks of the Abbaye de Citeaux planted the vineyards in the 10th century. The d'Ardhuy family has been managing this 45-hectare estate for three generations. The vineyards stretch from Meursault to Gevrey-Chambertin and produce over 30 different wines, including several Grands Crus, such as Clos de Vougeot, Corton Charlemagne, Corton Renardes, Corton Pouget, Corton Combes, Corton Clos du Roi, and Corton Hautes Moulardes. Pinot noir (90%) and Chardonnay (10%) are the only grape varieties grown. The average production of the domaine is 24,000 cases.

DOMAINE FOUGERAY DE BEAUCLAIR
44, rue de Mazy, 21160, Marsannay-la-Côte
tel: 33/03 80 52 62 33, fax: 33/03 80 58 73 83
Represented by Laurence Olivier-Fougeray and Patrice Fougeray
Featured wine: 2001 Bonnes Mares

In 1972, Jean Louis Fougeray created Domaine Jean Louis Fougeray from a vineyard passed down from his grandfather. Over the years, this domaine grew to 25 acres of vineyards, from Marsannay to Savigny-les-Beaune. In 1986 Jean Louis partnered with Bernard Clair to form Domaine Fougeray de Beauclair. The estate now owns over 54 acres of vines and bottles the only Bonnes Mares originating from the Morey-St.-Denis side of this Grand Cru. The current production is 10,500 bottles a year of red, white and rosé. In 1999, they started a new wine house in the Languedoc, producing both whites and reds and vin pays de l'Hérault, totaling about 2,000 cases.

DOMAINE JEAN-MARC BOULEY
Chemin de la Cave, 21190 Volnay
tel: 33/03 80 21 62 33, fax: 33/03 80 21 64 78
Represented by Jean-Marc Bouley & Bérangère Rollet
Featured wine: 2000 Pommard Premier Cru Fremiers

The Bouley family has lived in Volnay since at least 1527. Current proprietor Jean-Marc Bouley is following in the footsteps of his father and grandfather as a vigneron, owning just under 30 acres, but only since 1986 has this domaine been bottling much of their own wine. About 25% of their holdings come from Premier Cru vineyards in the communes of Volnay, Pommard and Beaune. Jean-Marc's philosophy is to produce vins de garde, rich and concentrated, yet with so much aroma that the wines are equally agreeable to drink when young. He produces about 5,000 cases each year, more with the addition of the Meursault appellation.
MAISON CAMILLE GIROUD
3, rue Pierre Jolgneaux, 21200 Beaune
tel: 33/03 80 22 12 65, fax: 33/03 80 22 42 84
Represented by David Croix
Featured wine: 2001 Corton Renardes Grand Cru
Maison Camille Giroud was founded in 1865 and is one of the last small négociant firms in Burgundy. Always having specialized in wines that will age, Giroud still has small stocks in the cellars of vintages going back to 1937. The company continues to purchase finished wines and began to vinify several years ago when it could no longer fully rely on raw material from its traditional sources. Maison Giroud was purchased in 2002 by an American group. Winemaker David Croix is not a "modernist" but believes that the most important factor in producing Burgundies true to their appellation is the work that is done in the vineyards. Giroud uses a wooden press for its red wines, open wooden vats for fermentation and no new oak barrels.

MAISON CHAMPY
5, rue du Grenier à Sel, 21202 Beaune
tel: 33/3 80 25 09 99, fax: 33/3 80 25 09 95
Represented by Dimitri Bazas
Featured wine: 2001 Beaune Premier Cru "Aux Cras"
Founded in 1720, Maison Champy is the oldest wine house in Burgundy, thus heading an ancient commercial tradition. A part of the living history of Burgundy, it remains one of the smaller, high quality wine houses of the Côte d'Or. In 1990, Henri and Pierre Meurgey, longtime courtiers (representing domaines that sell their wine to négociants), bought the cellars with their partner Pierre Beuchet. Producing only high quality and well-balanced wines, each reflect the unique character of its terroir. Dimitri Bazas has been the winemaker since 1999, after having worked for eight years as a consultant to the finest domaines of the region. With 30 acres of vineyards, Champy vinifies a majority of its wines. Not believing that bigger is better, the Meurgeys insist, "We are not hectomaniacs."

CA' DEL BOSCO
Via Case Sparse, 20
25030 Erbusco (BS)
tel: 39/030 776 6111, fax: 39/030 726 8425
Represented by Maurizio Zanella
Featured wine: 2000 Del Sebino
The gentle scenery of the prestigious wine-growing area of Franciacorta evokes flavors and bouquet from its wines, which give pleasure to eyes, palate and senses. Ca' del Bosco was one of the very few Italian producers to introduce the "Italian Oenological Renaissance" which strives to make high-quality Italian wine renowned worldwide. The vineyards were first planted in the Erbusco hills in 1968. It is here that winemaker Maurizio Zanella developed his passion for creating noble wines. He attended the Agricultural Faculty at the Catholic University in Piacenza and trained in France for two years at the Oenological University in Talence-Bordeaux and at the Oenological Station of Bourgogne at Beaune. Along with Pinot noir, Ca' del Bosco also produces sparkling wines. Annual production is 80,000 cases.
Marchesi Pancrazi
Via Montalese, 156 Bagnolo
50045 Montemurlo
tel: 39/057 465 2439, fax: 39/057 465 2157
Represented by Giuseppe Pancrazi
Featured wine: 2000 Villa de Bagnolo

In 1975, 3,300 vines identified as Sangiovese were planted on the estate’s clay/schist soil. Then one day in 1989, a Bordeaux-educated friend of Vittorio and Christina Pancrazi, winemaker Niccolò D’Afflitto, pointed out that the “Sangiovese” was actually Pinot noir; in all likelihood, Tuscany’s oldest Pinot noir rootstock! It was now a matter of looking into the possibilities of the difficult yet enchanting Burgundian, that femme fatale of red grapes. Marchesi Pancrazi naturally decided to vinify it on his own, and placed D’Afflitto in charge of the experiment. After over one year’s élevage in Allier oak barriques and six months’ bottle age, it became obvious that the Montemurlo region was as miraculous for Pinot noir as it is ill-chosen for Sangiovese.

Pojer & Sandri
Loc. Molini No. 6
38010 Faedo (TN)
tel: 39/046 165 0342, fax: 39/046 165 1100
Represented by Mario Pojer, Florentino Sandri and Elisa Sandri
Featured wine: 2000 Selezione Vigneti Dolomiti

Florentino Sandri inherited a parcel of vineyards near the alpine village of Faedo, and with winemaker friend Mario Pojer, who had just received his diploma from the San Michele Agricultural Institute, they formed Pojer & Sandri. They started with two hectares of land on the Faedo hillsides, between the Adige and Cembra valleys, which proved to be excellent for growing grapevines, thus contradicting the popular opinion held until then. Their first release in 1975 was an exquisitely scented Müller Thurgau, but they now produce a diverse collection of varieties including Chardonnay, Spumante, Essenzia (a blend of late harvested grapes), Pinot noir, and Rosso Faye. Pojer & Sandri also distill grapes into mares, creating some of the first single-grape grappas in Italy.

Tenuta Mazzolino
Via Mazzolino, 26
27050 Corvino San Quirico (PV)
tel: 39/038 387 6122, fax: 39/038 389 6480
Represented by Jean-François Coquard and Laurent Montalieu
Featured wine: 2000 Oltrepo Pavese

Located in the heart of the Oltrepo Pavese appellation in the Lombardia region in northern Italy, the 45-acre Tenuta Mazzolino estate is situated on the bluff overlooking the Po River Valley. The Braggiotti family grows and produces distinctive wines dedicated to the region’s reputation. A blend of modern technology and 150-year-old cellars attest to this commitment to quality. PhD enologist Kyriakos Kynigopoulos consults for the winery and Jean-François Coquard, a young graduate of Ujjon’s wine school, is the winemaker. Tenuta Mazzolino produces Pinot noir, Chardonnay, Cabernet Sauvignon, and the “Mazzolino,” made from the Bonarda grape, which is native to the Oltrepo Pavese area. Annual production is 10,000 cases.

Vinnaiolì Jermann
Via Monte Fortino, 21
34070 Villanova di Farra (GO)
tel: 39/048 188 8080, fax: 39/048 188 8512
Represented by Angelo Jermann
Featured wine: 2001 Red Angel

Silvio Jermann does not look like a revolutionary, yet here is the man who changed Italian wine history and created a new era in white vinification. Heir to a traditional Friulian winery, founded by his Austrian great-grandfather in 1881, Silvio graduated from two renowned wine academies, Conegliano and Istituto di San Michele. Determined to explore new courses in winemaking, he moved to Canada. Silvio’s voluntary exile broadened his scope and allowed him freedom to research his passion. His extraordinary, multi-layered, extract-loaded whites are landmarks of contemporary viniculture. Their inspired individual style speaks of a mystical view of wine, tiny vineyards he personally monitors and unique blends of indigenous and international varieties. Jermann’s inspired winemaking also manifests itself in a small bottling of Pinot noir each year.
New Zealand

FELTON ROAD WINES
Bannockburn RD2 Cromwell, Central Otago
tel: 64/3 445 0885, fax: 64/3 445 0881
Represented by Blair Walter and Nigel Greening
Featured wine: 2002 Felton Road

Founded in time for the harvest of 1997, Felton Road is situated on warm, relatively non-vigorous north-facing slopes near Bannockburn. The winery is supplied exclusively from its own intensively managed 30-acre vineyard, thereby ensuring full control over quality from pruning to bottling. Minimal intervention in the winemaking allows the unique vineyard characteristics to express their considerable complexities and personality in the finished wine. They produce Chardonnay and Riesling, in addition to Pinot noir, to the tune of 6,000 cases per year.

United States
California

ANCIENT
P.O. Box 10667, Napa, California 94581
tel: 707/255-3908, fax: 707/255-6104
Represented by Ken and Teresa Bernards
Featured Wine: 2001 Carneros

Ancien Wines was founded in 1992 with the goal of producing world class Pinot noir. Ken and Teresa Bernards have endeavored to seek out exceptional sites for Pinot noir wherever they may be. They celebrate the diversity of flavors the varietal takes on in different areas. Their current lineup includes Pinot noirs from Carneros, Sonoma Mountain, Russian River, and Napa (Mt. George). Their travels on the Pinot trail in other vintages have taken them to Mendocino, Oregon, Morey-St.-Denis, the Sonoma Coast, and the Central Coast of California in pursuit of great expressions of the grape.

AU BON CLIMAT
P.O. Box 113, Los Olivos, California 93441
tel: 805/937-9801, fax: 805/937-2539
Represented by Jim Clendenen and Stephen Acronico
Featured wine: 2001 ABC Estate Bottled "Knox Alexander"

Upon graduating from the University of California, Santa Barbara in Pre-Law, winemaker Jim Clendenen visited Burgundy and Champagne, convincing him to attempt a career in wine instead. After three harvests in both Australia and Burgundy, Clendenen (with now ex-partner Adam Tomlach) started his own winery in 1982. Au Bon Climat, which means "a well exposed vineyard," has grown to over 30,000 cases and has an international reputation for its Pinot noir, Chardonnay and Pinot blanc. In 1989 and again in 1990, ABC was on Robert Parker's short list of "Best Wineries in the World." Most recently, Food & Wine Magazine named Jim "Winemaker of the Year" in 2001. Clendenen also makes wine under the labels Il Podere dell’Olivos (Italian varietals) and Vita Nova (Bordeaux varietals and Chardonnay).
BAILEYANA WINERY
4915 Orcutt Rd., San Luis Obispo, California 93401
tel: 805/597-8200, fax: 805/781-3635
Represented by Christian Roguenant and John H. Niven
Featured wine: 2001 Firepeak Vineyard, Estate Edna Valley
Baileyana Winery is owned by the Niven family and is currently run by the grandchildren of founders Jack and Catharine Niven, pioneers of the first plantings of Pinot noir in the Edna Valley during the early 1970's. Over thirty years of continuous vineyard experimentation, experience and knowledge has gone into in their estate Firepeak Vineyard Pinot Noir. Four miles from the Pacific Ocean, the Firepeak Vineyard, named for its volcanic terroir, benefits from the cool maritime breezes funneling in from Morro Bay, resulting in one of California's longest growing seasons. Burgundian born and educated winemaker Christian Roguenant enthusiastically carries forward Jack and Catherine's belief in the union of viticulture, winemaking and terroir expression.

BUENA VISTA CARNEROS WINERY
P.O. Box 182, Sonoma, California 94558
tel: 707/265-1435, fax: 707/252-0392
Represented by Judy Matulich Weltz and Craig Weaver
Featured wine: 2000 Carneros Grand Reserve
The historic Buena Vista Winery was founded in 1857 in the town of Sonoma. The winery began to invest in the Carneros region in 1969. It is the largest estate winery in Carneros with 1,000 acres. The Carneros appellation straddles both Napa and Sonoma counties and has a strong marine influence from the San Francisco Bay. Pinot noir is the main focus of the estate with over 275 acres planted. Almost every clone of Pinot noir is represented in the vineyards. Small lots of Pinot noir are hand-harvested, sorted and destemmed in open top punch down fermentation tanks. From there, the wine goes directly to French oak barrels where it is aged for 12 months. Winemaker Judy Matulich Weltz then puts together the blends for bottling.

HARTMAN LANE VINEYARD & WINERY
3339 Hartman Rd., Santa Rosa, California 95432
tel: 707/526-4411, fax: 707/526-4594
Represented by Andy Agudelo and David Baker
Featured wine: 2000 Hartman Lane Vineyard, Russian River Valley
Hartman Lane Winery just released its inaugural bottling: a 2000 vintage Pinot noir. The 450 cases of 2000 Russian River Valley Pinot Noir is a blend of 22 barrels selected from an original assortment of 500 barrels representing 40 separate lots from vineyards located throughout the appellation. Hartman Lane Winery was originally conceived to showcase the remarkable Pinot noir vineyards of the Russian River Valley. Hartman Lane has believed from the beginning that to make a wine idealizing the finest Pinot noir region in America, everything must begin with fruit sourced from a number of different vineyards in order to reflect all the consistent elements that define Russian River Valley Pinot noir.

HITCHING POST WINES
406 East Hwy. 246, Buellton, California 93427
tel: 805/688-0676, fax: 805/686-1946
Represented by Frank Ostini and Gray Hartley
Featured wine: 2000 Santa Barbara County "Highliner"
Frank Ostini, owner/chef of The Hitching Post restaurant in Buellton, California, and Gray Hartley, a commercial salmon fisherman, began making Pinot noir in 1981 and started the Hitching Post brand in 1984. They continue to create hand-crafted, food-friendly, "soulful Pinots, year in, year out," says friend Jim Lauby. They are convinced that the maritime influenced coastal vineyards of Santa Barbara, with its long cool growing season and favorable harvest conditions, present special opportunities to craft unique and wonderful Pinot noir. They are currently working with nine vineyards in the Santa Maria Valley and Santa Rita Hills. Ostini is also one of the chefs of the IPNC Saturday night traditional Salmon Bake.
MOUNT EDEN VINEYARDS
22020 Mount Eden Rd., Saratoga, California 95070
tel: 408/867-9587, fax: 408/867-4329
Represented by Jeffrey and Ellie Patterson
Featured wine: 2000 Mount Eden, Estate Bottled

Perched 2,000 feet above the Santa Clara Valley in the Santa Cruz Mountain Range, the vineyard and winery were originally established in 1942 by the legendary Martin Ray, whose vision was to produce world-class wines from noble French varieties. A protégé of famed winemaker Paul Masson, who came to California in 1878 from Burgundy and built a winery in the Santa Clara Valley foothills, the mercurial, irascible Ray planted Chardonnay and Pinot noir high in the mountains above the town of Saratoga. Sixty years later, those wines remain Mount Eden’s claim to fame. “In California, Ray was a maverick and a visionary who was far ahead of his time in focusing exclusively on estate-grown, 100% varietal wines,” says winemaker and vineyard manager Jeffrey Patterson.

SAINTSBURY
1500 Los Carneros Ave., Napa, California 94559
tel: 707/252-0592, fax: 707/252-0595
Represented by Mark West and Jonathan Nahrgang
Featured wine: 2000 Reserve

Richard Ward and David Graves founded Saintsbury in 1981 to disprove the notion that California Pinot noir was only “marginally different from jug reds.” Since this grape shows its origins more than most, they have been obsessed with a sense of place from the start. Since 1986, they have had their own vines to obsess about. Their winemaking philosophy is to find the best possible expression of Carneros Pinot noir and Chardonnay. This means constantly challenging the limits of what they can do both in the vineyard and in the winery. They strive to learn as much as they can about growing and making wine, and above all, they try to have fun.

MURPHY-GOODE WINERY
P.O. Box 158, Geyserville, California 95441
tel: 707/431-7644, fax: 707/431-8640
Represented by David Ready Sr. and David Ready Jr.
Featured wine: 2000 J & K Vineyard Russian River Valley

Murphy-Goode Winery, in the heart of the Anderson Valley, is itself the product of the Murphy-Goode and Murphy Ranch vineyards that have flourished in Sonoma County for over 35 years. As wine grape growers, Jim Murphy and Dale Goode were delighted just selling the “fruits of their labor” for almost 20 years before teaming up with David Ready Sr., whose entire career had already been in the wine industry. Jim and Kathy Murphy’s home ranch in the Russian River Valley, appropriately named “J & K Vineyard,” is the source for the very limited production of Murphy-Goode Pinot noir. Winemaker Dave Ready Jr.’s focus, as with all wines produced at Murphy-Goode, is to capture the essence of the vineyards and showcase them in the finished wines.

WILD HORSE WINERY
P.O. Box 910, Templeton, California 93465
tel: 805/434-2541, fax: 805/434-3516
Represented by Ken and Tricia Volk
Featured wine: 2001 Cheval Sauvage, Santa Maria Valley, Bien Nacido Vineyard

Named for the wild mustangs that roam east of the winery, Wild Horse is situated on a mesa above the Salinas River in northern San Luis Obispo County. The Santa Lucia mountain range provides a dramatic backdrop through which evening fog drifts from Estero Bay. This panoramic setting provides perfect growing conditions for vinifera grapes. With their first crush in 1983 of Pinot noir made from the Sierra Madre Vineyard, owners Ken and Tricia Volk were pioneers in the Central Coast. Now celebrating 20 years of winemaking, Wild Horse remains dedicated to the production, promotion and appreciation of wines that reflect the character of the many sub-appellations in the region. The winery produces over 30 different bottlings, sourcing fruit from growers throughout the Central Coast.
United States—
New York

FOX RUN VINEYARDS
670 Route 14, Penn Yan, New York 14527
tel: 800/536-9786, fax: 315/536-1383
Represented by Peter Bell and Amy Albert
Featured wine: 2001 Reserve, Finger Lakes

Founded in 1987, Fox Run Vineyards has been under its current ownership since 1993. While the original winery was a converted 1860’s-era dairy barn, a new production facility was built in 1996. Plantings now total 65 acres. Intensive vineyard practices, such as vertical shoot position trellising, hedging and leaf pulling, are aimed at maximizing fruit intensity and varietal character. Winemaking aims to preserve fruit flavors while adding complexity through careful oak selection, lees contact and judicious blending. Current production is 18,000 cases, including Chardonnay, Riesling, Gewurztraminer, Merlot, Cabernet Sauvignon, and Cabernet Franc in addition to Pinot noir.

United States—
Oregon

AMITY VINEYARDS
18150 Amity Vineyards Rd., Amity, Oregon 97101
tel: 503/835-2362, fax: 503/835-6451
Represented by Myron Redford and Vikki Wetle
Featured wine: 2001 Willamette Valley Schouten Single Vineyard

In 1974, winemaker Myron Redford came to Oregon with a dream to build a winery that would specialize in Burgundian style Pinots. Amity has since gained an international reputation for wines of structure, complexity and excellence. Working with up to 32 distinct lots, Redford smells, tastes and blends to create several Pinot noir releases in a vintage. When individual vineyards show distinction and difference, a single vineyard bottling, cloaked in an “Iris label,” is made. Tired of the heavy new oak flavor in many Pinot noirs, in 1998 Redford decided to rely on the natural traits of the grapes for body and structure and uses no new oak. Thus, his single vineyard wines show the true terroir of the site unaffected by barrel flavors.

ANTICA TERRA
6120 NE 22nd Ave., Portland, Oregon 97211
tel: 503/281-7696
Represented by Marc Peters and Marty Weber
Featured wine: 2001 Antica Terra Willamette Valley

Antica Terra, located in the Amity/Eola Hills region of the Willamette Valley, sits on a gently sloping hillside of well-drained soil, underlain by sandstone and siltstone and formed from old alluvium—la antica terra. A variety of Pinot noir clones were densely planted in 1990, followed by a significant expansion, raising the total planted acreage to six. Antica Terra’s philosophy is to maintain ecological balance, emphasize vineyard management practices and produce ripe fruit from low yielding vines with minimal intervention and gentle processing. Marc and Marty are reverent in their care for Antica Terra Vineyard, which produces rich and distinctive wines, expressing the unique character of the terroir and Pinot noir grape.
ARCHERY SUMMIT
18599 NE Archery Summit Rd., Dayton, Oregon 97114
tel: 503/864-4300, fax: 503/864-4058
Represented by Anna Matzinger and George Scheppler
Featured wine: 2000 Archery Summit Estate

Since 1993 Archery Summit has been committed to producing superior quality Pinot noir from their 100 acres of estate vineyards in the Red Hills of Dundee. There the Jory soils of the Red Hills make this geographic area one of the finest Pinot noir producing regions of the world. Four vineyards are densely planted, vertically trellised and sustainably farmed to ensure the greatest quality fruit. The wines are moved through a state-of-the-art facility entirely by gravity, which does not compromise this delicate varietal’s integrity and subtle nuances. Fruit is sourced from Archery Summit Estate, Arcus Estate, Red Hills Estate, and Renegade Ridge Estate. Expressive wines from each of these vineyards also create the backbone of the exceptional blend, Premier Cuvée.

BELLE PENTE
12470 NE Rowland Rd., Carlton, Oregon 97111
tel: 503/852-9500, fax: 503/852-6977
Represented by Brian and Jill O’Donnell
Featured wine: 2001 Belle Pente 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.

BERAN VINEYARDS
30088 SW Egger Rd., Hillsboro, Oregon 97123
tel: 503/628-1298, fax: 503/628-0228
www.beranvineyards.com
Represented by Bill and Sharon Beran
Featured wine: 2000 Estate, Willamette Valley

Beran Vineyards is located in the picturesque converted dairy barn just 20 miles southwest of downtown Portland, on a site that was a homestead in 1875. The vineyard, planted in 1972 and 1979, lies in the curve of the Chehalem Mountains and has spectacular sweeping views of Mt. Hood and the High Cascades. Beran is dedicated to the exclusive production of very small quantities of premium estate-bottled Pinot noir. The organically grown vines are individually evaluated at every opportunity to ensure the highest quality fruit from its distinctive site.
BETHEL HEIGHTS VINEYARD
6060 Bethel Heights Rd. NW, Salem, Oregon 97304
Represented by Patricia Dudley and Terry Casteel
Featured wine: 2001 Bethel Heights Vineyard,
Southeast Block

Planted between 1977 and 1979, Bethel Heights was one of the first vineyards in the Eola Hills, a chain of hills in the heart of the Willamette Valley. Their first wines were made in 1987. Bethel Heights now produces around 10,000 cases each year, most of which comes from its 50-acre vineyard. The winery produces several Pinot noirs, including a carefully crafted, age-worthy “Estate,” as well as the block-designated special bottlings, usually the “Flat Block” and the “Southeast Block,” vinified separately from adjoining parts of the vineyard which have different terroir as they were formed by different volcanic events.

BROADLEY VINEYARDS
25158 Orchard Tract Rd., Monroe, Oregon 97456
tel: 541/847-5934, fax: 541/847-6018
Represented by Craig and Claudia Broadley
Featured wine: 2001 Claudia’s Choice

Broadley Vineyards is located in the coastal hills of the mid-Willamette Valley. Owned and worked by the Broadley family, the vineyards were planted in 1982 on a steep northeast-facing slope overlooking the town of Monroe. Currently, Broadley has 30 acres planted to various Dijon clones of Pinot noir and produce 3,000 cases annually. Although Burgundy wines are their model, Broadley realizes that Oregon is a unique wine region. They endeavor to produce wines that reflect the Monroe terroir: big, rich, complex Pinot noir.

BROOKS WINES/THE MORNE WINE COMPANY
1043 NE 4th St., McMinnville, Oregon 97128
Represented by Jimi Brooks
Featured wine: 2001 Janus

Brooks Wines was established in the fall of 1998. The winery is a one-man, many-good-friend operation committed to pursuing, capturing and understanding the elusive essence of Pinot noir. Jimi is a firm believer that wine is produced in the vineyard, so much is spent among the vines. Organic and biodynamic farming is paramount to achieving any sense of place or terroir. Jimi considers irrigation an appropriate tool in farming. He believes in blending but does not discount single-vineyard designates. The 2001 “Janus” is a blend of Corral Creek and Hyland Vineyards. The idea behind this blend is to craft a wine that is elegant, powerful, balanced, and seamless. The current annual total production is 2,000 cases. In 2001, 376 cases of the Janus were produced.

CARABELLA VINEYARD
17085 Chapin Way, Lake Oswego, Oregon 97034
Represented by Cara and Mike Hallock
Featured wine: 2000 Carabella Vineyard

It’s about vineyard site. That’s the belief of geologist/winemaker Mike Hallock, who produces only estate-grown wines. The hillside vineyard is the culmination of a twelve-year search for an outstanding location combining the best of Oregon and French terroir. Trained as a winemaker in Colorado and at UC Davis, he brought his tanks and equipment over the mountains for his first vintage in 1998. Pinot noir is the main emphasis, with five clonal blocks fermented separately, then blended to exhibit the complexity of the vineyard, focusing on purity of fruit and elegance of style. Carabella also produces a stylish Pinot gris as well as a “New American Chardonnay” in the traditional style of a white Burgundy: minimal oak, complex fruit and crisp acidity.
CARLO & JULIAN
1000 E. Main St., Carlton, Oregon 97111
tel: 503/852-7432
Represented by Felix Madrid, Anita Madrid and Rebecca Summers
Featured wine: 2000 Carlo & Julian, Croft Vineyard
Carlo & Julian has been producing small quantities of vineyard designated Pinot noir since its first vintage in 1996. An estate vineyard, now totaling just under five acres, was first planted in 1991 and provides the majority of their Pinot noir. The winery continues to source Pinot noir from select vineyards in the area, among them Croft and Bryn-Mawr, in the Eola Hills. Felix Madrid, formerly the enologist at Rex Hill, manages the vines and makes the wines with assistance from his parents, Anita and Felix R. Madrid, who are also partners in the vineyard and winery.

CHATEAU BIANCA
17485 Hwy. 22, Dallas, Oregon 97338
Represented by Andreas and Helmut Wetzel
Featured wine: 2000 Winery Estate Reserve
Chateau Bianca winery is family-owned and -operated. The Wetzel family has a rich heritage in the wine industry that spans four generations. With 35 years of experience in the Oregon wine industry, their wines continue to offer irresistible value. All of their wines are hand-crafted in small lots to allow distinctive site characteristics to be accentuated. The winery’s goal is to allow for the varietal characteristics of its wines to show through, without the use of excessive wood or fining additions. In addition to Pinot noir, the family focuses the majority of its production on Pinot gris and Pinot blanc.

CHEHALEM
31190 NE Veritas Ln., Newberg, Oregon 97132
tel: 503/538-4700, fax: 503/537-0850
Represented by Harry Peterson-Nedry and Bill Stoller
Featured wine: 2001 Rion Reserve
“Chehalem” is a local Native American word best translated as “gentle land” or “valley of the flowers.” Phrases that capture a long-standing, almost religious reverence to the land. Started by Harry Peterson-Nedry, Chehalem’s first release was its 1990 Ridgecrest Pinot Noir. Bill and Cathy Stoller joined the winery in 1993. Equally well known for red and white wine quality, they look for deftness and elegance in Pinot noir at a time when black, opaque, extracted, and heavily wooded wines are the norm. “Call us crazy, but our objective is not to follow today’s trends but to lead to a future that is stimulating, exciting and beautiful—such as it must have been generations ago for the Valapooia, overlooking the valley of flowers.”

EDGEFIELD WINERY
2126 SW Halsey St., Troutdale, Oregon 97060
Represented by Clark McCool and Kevin Mckarver
Featured wine: 2000 Vintage Select, Willamette Valley
Owners Mike and Brian McMenamin have been microbrewery pioneers in the Pacific Northwest since 1983. The brothers planted their first vineyard in 1990, and the Edgefield winery enjoyed its first crush that same year. The winery currently utilizes estate-grown and organically farmed Pinot gris and Syrah, as well as grapes from eleven different vineyards in Oregon and Washington, producing 20,000 cases per year. Edgefield Winery is located at McMenamins’ Edgefield on the site of the historic Multnomah County Poor Farm, built in 1911, in Troutdale, Oregon.
ELK COVE VINEYARDS
27751 NW Olson Rd., Gaston, Oregon 97119
tel: 503/985-7760, fax: 503/985-3525
Represented by Adam Godlee Campbell and Shirley Brooks
Featured wine: 2000 Roosevelt
Founded in 1974 by Pat and Joe Campbell, Elk Cove Vineyards is one of Oregon’s oldest and most respected wine producers. The estate vineyard was planted in a protected valley where the namesake Roosevelt elk migrate each spring. Elk Cove Vineyards proudly remains a family-owned and operated winery. Winemaker Adam Godlee Campbell produces his wines from outstanding vineyards in the Northern Willamette Valley of Oregon. They employ gravity flow and gentle handling to protect the inherent qualities of the estate-grown fruit. Their focus is on Willamette Valley Pinot noir, Pinot gris and the "ultimas," a dessert wine made from Riesling and Gewürztraminer. Elk Cove Vineyard has produced single vineyard Pinot noirs since 1979. Yields are kept to less than two tons per acre for the special reserve bottlings.

EVESHAM WOOD WINERY
3795 Wallace Rd., Salem, Oregon 97304
Represented by Russell and Mary Raney
Featured wine: 2001 "Le Puits Sec"
Evesham Wood Vineyard takes its name from England’s picturesque Vale of Evesham. The small subterranean winery produces four varieties with its 3,500 case annual production from grapes grown on their 12-acre estate vineyard, "Le Puits Sec," in the Eola Hills west of Salem. All wines bearing the “Le Puits Sec” designation are produced from certified organically grown fruit. Their guiding philosophy calls for traditional techniques with little or no intervention. They produce no wines from irrigated vineyards, nor is filtration practiced with Pinot noir and vineyard-designated Chardonnay. This approach allows the wines to best express their soil and micro-climate origins, and, along with proprietary yeast varieties, gives Evesham Wood wines their distinct character.

HENRY ESTATE WINERY
687 Hubbard Creek Rd., Umpqua, Oregon 97486
tel: 541/459-5120, fax: 541/459-5146
Represented by Scotty Henry IV and Jennifer Henry
Featured wine: 2000 Henry Estate Umpqua Valley Barrel Select
After a career in the California aerospace industry, Scott and Sylvia Henry returned to Oregon and began planting grapevines in the Umpqua Valley in 1972 on the family land the Henrys had been farming for over 80 years. The first crush in the new winery was in 1978. With mentoring from friend Gino Zepponi, they developed the distinctive style of Henry Estate. Vineyard research and innovative trellising techniques in the 1980’s led to the development of the “Scott Henry Vertical Trellis,” now used worldwide. Son Scott Henry IV is now winemaker and production manager. Continued research focuses on clones, rootstocks and experimental varieties that showcase the diversity and versatility of the Umpqua Valley. With 40 acres of vineyard, annual production is 14,000 cases, half of which is Pinot noir.

KING ESTATE
80854 Territorial Rd., Eugene, Oregon 97405
tel: 800/884-4441, fax: 541/942-9857
Represented by Ed King Jr., Bill Kremer and Ray Walsh
Featured wine: 2000 King Estate Domaine
Located southwest of Eugene, King Estate represents an unparalleled commitment to producing wines of truly exceptional quality. The beautiful 820-acre estate, resplendent with 230 acres of organic vineyards, a grapevine grafting and propagation facility, nursery, orchards, and a lush garden, is crowned by a majestic, state-of-the-art winery crafted in the style of a grand European chateau.

KING ESTATE
LEMELSON VINEYARDS
12020 Stag Hollow Rd., Carlton, Oregon 97111
tel: 503/852-6619, fax: 503/852-6119
Represented by Eric Lemelson and Michael Glasby
Featured wine: 2001 Jerome’s Reserve
Eric Lemelson moved to Oregon in 1979 to attend Reed College in Portland and never left. He was seduced by the siren song of Pinot noir in the mid-1990’s, after planting and tending two acres of wine grapes on a hillside farm he owned near Sherwood. Within a year, he found himself planting another vineyard near Carlton. Eric later quit his job directing a research center on water laws to grow wine grapes full time and design a gravity flow, multiple level winery with the assistance of winemaker Eric Hamacher and architect Larry Ferar. Lemelson Vineyards owns and manages six vineyards in the North Willamette Valley and makes Pinot noir, Chardonnay, Pinot gris, and a wee bit of old-vine dry Riesling.

PANTHER CREEK CELLARS
455 N. Irvine Rd., McMinnville, Oregon 97128
Represented by Michael Stevenson and Jack Rovics
Featured wine: 2000 Willamette Valley Shea Vineyard
Panther Creek Cellars, located in McMinnville’s historic power station, has produced “powerhouse” Pinot noir since 1986. Panther Creek dictates the viticultural strategies at each of the eight vineyards from which it buys fruit (under long-term contracts for specific acreage). All its wines are unfined and unfiltered. While Pinot noir is the focus of Panther Creek’s 7,500 case production, the winery also makes small amounts of Melon, Pinot gris and Chardonnay. From the hand sorting of the grapes at harvest to the polishing of each bottle, attention to detail is the hallmark of the winemaking process at Panther Creek.

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: 2001 Eason Vineyard
Patricia Green Cellars is located in the Ribbon Ridge district of Yamhill County on the 52-acre estate purchased in 2000 by Patty and Jim. The winery, thus the two friends, are noted for producing a tremendously broad selection of Pinot noirs from far-flung vineyards representing some of the better sites in the Dundee Hills, Chehalem Mountains, Eola Hills, and the Sonoma Coast. The winery is maintained solely by the two proprietors, though the bulk of their leasehold vineyards are maintained by a crew of hard-working and loyal Hispanic workers, without whom the high-quality of viticulture in this part of the world could not be maintained. The 6,500-case winery focuses on Pinot noir but dabbles in Chardonnay and wishes it could produce more Sauvignon blanc.

PENNER-ASH WINE CELLARS
801 N. Scott St., Carlton, Oregon 97111
tel: 503/554-5545, fax: 503/554-6696
Represented by Lynn and Ron Penner-Ash
Featured wine: 2001 Penner-Ash, Willamette Valley
Upon graduating from UC Davis with degrees in both Enology and Viticulture, winemaker Lynn Penner-Ash gained invaluable experience in some of Napa’s premier wineries. In 1988 Lynn and husband Ron left the Napa Valley and headed north where Lynn spent the next 14 years producing world-class wines as winemaker/president of Rex Hill Vineyards. She now focuses full-time on Penner-Ash Wine Cellars, producing their wines at the Carlton Winemakers’ Studio, a cooperative venture located in the Northern Willamette Valley wine region. With partners Chris and Tyanne Dussin, they purchased 80 acres of vineyard property located off Ribbon Ridge Road. Dussin Vineyard will be planted to 100% Pinot noir and will be the site of Penner-Ash Wine Cellars for Harvest 2005.
PONZI VINEYARDS
14665 SW Winery Ln., Beaverton, Oregon 97007
tel: 503/628-1227, fax: 503/628-0354
Represented by Luisa Ponzi
Featured wine: 2000 Ponzi Reserve

For more than three decades, wine pioneers Dick and Nancy Ponzi have set the standard for Oregon's viticultural innovation while maintaining an unwavering commitment to a tradition of winemaking excellence. Today, this philosophy is carried on by the family's second generation. Formally educated in Burgundy, winemaker Luisa Ponzi combines her European training with her father's world-class expertise to continue the signature Ponzi style, earning international respect for its Pinot noir, Pinot gris, Pinot blanc, Chardonnay, Dolcetto, Arneis, and white Riesling. The family's focused vineyard program encompasses the integration of old vines, new plantings, diverse clones, varying soils, and sites with the most current viticultural techniques. All Ponzi vineyards are L.I.V.E. certified.

RAPTOR RIDGE WINERY
29090 SW Wildhaven Ln., Hillsboro, Oregon 97123
tel: 503/387-5595, fax: 503/628-6255
Represented by Scott and Annie Shull
Featured wine: 2001 Raptor Ridge Shea Vineyard

Located in the Chehalem Mountains, hawks and owls are seen flying over Raptor Ridge Winery where Scott Shull handcrafts small quantities of Pinot gris and Pinot noir. A 2,000-case per year boutique winery, founder Scott has been winemaker and proprietor since its inception in 1995. Working with seven area vineyards, he has just planted his first five acres of estate grapes in the Chehalem Mountains area. Pinot noirs are single vineyard designated and blended styles from Oregon’s oldest vineyard sites and show great purity of fruit undisturbed by over-oaking. Annie Shull manages the business development at Raptor Ridge and both are very active in the Oregon wine industry as well as at their winery.

SHEA WINE CELLARS
4304 SW Strathfell Ln., Portland, Oregon 97221
tel/fax: 503/241-6527
Represented by Dick Shea and Hope Metcalf
Featured wine: 2001 Pinot Noir Block 23

Founded by Dick and Deirdre Shea in 1996, Shea Wine Cellars is a producer of world-class Pinot noir and Chardonnay, all made from fruit sourced from Shea Vineyard. Shea Wine Cellars was a natural outgrowth of Shea Vineyard, which was first planted to wine grapes in 1989 in a then-untried viticulture area. Today, the 200-acre vineyard property lies at the heart of Oregon's much heralded "Willakenzie" district and supplies fruit to some of Oregon's and California's finest wineries. Current production at Shea Wine Cellars is 2,200 cases of Pinot noir and 300 cases of Chardonnay. Shea Wine Cellars is committed to remaining small and focuses on limited production and small-lot fermentation releases.

SINEANN
P.O. Box 10, Newberg, Oregon 97132
tel: 503/341-2698
Represented by Peter Rosback and David O’Reilly
Featured wine: 2001 Reed & Reynolds

Here's the story: they like great wine. Sineann settles for nothing less on the dinner table and aim to drink what they produce. This is their guarantee that they will not release mediocre wine. Toss in some great Pinot noir vineyards, meticulously tended, and it's a formula that works.
SOTER VINEYARDS
P.O. Box 400, Yamhill, Oregon 97148
Represented by Tony Soter and James Cahill
Featured wine: 2000 Beacon Hill Pinot Noir

Tony and Michelle Soter are honored to have the opportunity to share their current releases during the 2003 IPNC. The 2000 Pinot Noir and 1998 Brut Rosé (to be featured at the Sparkling Brunch on Sunday) are both products of the Soters’ Beacon Hill Vineyard on the north fork of the Chehalem Valley. 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, associate winemaker, and Vine
tenders Vineyard Management, operated by Joel and Louise Myers of Dayton, Oregon. The Soters’ philosophy is to be “stewards of the land and conscious of the well-being of future generations.”

WILAKENZIE ESTATE
19143 NE Laughlin Rd., Yamhill, Oregon 97148
Represented by Bernard Lacroute and Thibaud Mandet
Featured wine: 2000 Emery Estate Bottled

In 1991 Bernard and Ronni Lacroute purchased a 420-acre ranch in the rolling hills of the Chehalem Valley, which strongly reminded Bernard of his Burgundian origins. Since 1992, 1,000 acres have been planted to the Pinot family of grapes. In 1995, they built their modern gravity-flow winery into the hillside of the estate. In order to access the most intense and intriguing elements of its specific terroir, the Willakenzie soil after which it is named, Willakenzie Estate emphasizes sustainable viticulture, clonal and rootstock diversity and gentle winemaking practices.

Guest Speakers

Eric Asimov is the food writer for The New York Times and co-authors The New York Times' acclaimed Restaurant Guides. Asimov joined The Times as a national news editor in 1984 after working at The Chicago Sun-Times. He graduated from Wesleyan University in Middletown, Connecticut in 1980 and did graduate work in American Studies at the University of Texas at Austin. He has two children, Jack and Peter, and lives in Manhattan.

Senior Advisor to wine and spirits retailer Zachy's, Fritz Hatton is one of the nation's most experienced wine auctioneers. In partnership with Zachy's, he was responsible for the largest auctions of wine ever organized in the United States. Hatton has also served as principal auctioneer since 1998 for the Napa Valley Wine Auction, the world's largest charity auction. Most recently he has helped launch Zachy's acclaimed wine auction series at the famed New York Restaurant Daniel.


Nationally recognized food writer Corby Kummer is an emphatic supporter of the international Slow Food movement in America. Presently Senior Editor, Kummer has been with The Atlantic Monthly since 1981 but has also served as restaurant critic for publications such as The New York Magazine and The Boston Magazine. His widely acclaimed book, The Pleasures of Slow Food, captures the warmth and spirit of local artisans and their love for regional cuisine.

Robert Reynolds, Director 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.
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, Cerasimos Tsirimiagos. 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 kalamakia, Alexis Restaurant serves over 2,000 pounds of this tender specialty weekly along with their housemade tzatiki sauce.

Jack Czarnecki
The Joel Palmer House
600 Ferry St., Dayton, Oregon 97114
tel: 503/864-2995, fax: 503/864-5246

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

DePoe Bay Chamber of Commerce
P.O. Box 110, Lincoln City, Oregon 97367
tel: 541/994-3600, fax: 541/994-6462

The authentic Northwest Native American-style salmon bake is a Saturday night tradition at the IPNC. For 48 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 Ellsworth have all withstood the heat of the fire each year to provide this succulent treat for IPNC guests for the last 16 years.

Vito Dilullo
Caffe Mingo
807 NW 21st Ave., Portland, Oregon 97209
tel: 503/226-4646

Vito Dilullo was raised on the specialty foods and sacred family rituals from his grandparents' native San Pietro di Avellano, Italy. After extensively travelling 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
15 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 Houston, Texas. Later, after four years at Inn at the Park in Houston, 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.

Ken Forkish
Ken's Artisan Bakery
338 NW 21st Ave., Portland, Oregon 97209
tel: 503/248-2202

Ken Forkish left a career in high tech to pursue his dream of opening a classic French boulangerie and patisserie. After training with French bakers in the U.S. and in France, Ken opened his bakery in November 2001, which is recognized not only for its traditional bread and pastries but also for its regional French pastries not commonly found in America, such as galette de perouges, pithiviers and cannelés. Ken's Artisan Bakery supplies bread to many of Portland's finest restaurants, including Paley's Place, Higgins, Caffe Mingo, Tuscany Grill, William's on 12th, and Navarro. Ken's recently opened in the evening as a casual 25-seat French bistro, featuring a rotating plat du jour, a private bottling of Pinot noir from Cameron and other wines from the Northwest.
CHRIS GESUALDI
Montrachet
239 W. Broadway, New York, New York 10015
tel: 212/219-2777

Following his graduation from the Culinary Institute of America, Chris Gesualdi embarked on a ten-year journey of polishing his skills in New York's finest restaurants such as La Bernadine and La Reserve. In 1991, Drew Nieporent, impressed with Chris' special talents, recruited him as Chef de Cuisine at Montrachet, which would lead to Executive Chef in 1994. Chris epitomizes Montrachet's heralded tradition of contemporary three-star French cuisine. Now in his second tour as Montrachet's Executive Chef, his culinary style combines classic French technique with modern flair and has helped make Montrachet one of America's most respected restaurants. Chef Gesualdi's cuisine was recently praised by The New York Times in its three star review: "Its strength lies in the quality of the ingredients and the finesse with which they are combined."

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 in New York with notable chefs Thomas Keller, Alfred Portali, 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. Kenny and his business partner Bruce Carey joined to open Bluehour in April of 2000.

JOHN GORHAM
Tuscany Grill
811 NW 21st Ave., Portland, Oregon 97209
tel: 503/243-2757

John Gorham began his culinary career at the age of 15 when he walked into his first professional kitchen. After completing an apprenticeship at the ACF in Williamsburg, Virginia, John made his way to Eugene, Oregon. Learning all he could about charcuterie at Café Zenon, he then migrated to the San Francisco Bay Area, spending the next several years fine tuning his craft in restaurants such as Citron in Oakland and Lulu in San Francisco. While in the Bay Area, he had the opportunity to work with former Executive Chef of Chez Panisse, Jean-Pierre Mouillé, and open Caffe Centro. After relocating in Oregon, John was Chef de Cuisine at Fratelli. As Chef at Tuscany Grill, John prepares high-end peasant food with fresh, seasonal and local ingredients.

GRAND CENTRAL BAKING COMPANY
2230 SE Hawthorne Blvd., Portland, Oregon 97214

In 1972 Grand Central Baking Company began as a small, popular café in Seattle's Pioneer Square. When owner Gwenyth Bassetti re-invented the bakery in 1989 to include a line of artisan breads, Grand Central's Como loaf fueled a bread revolution in the Northwest. After training in Seattle, Gwen's son Ben Davis moved to Portland in 1993 to open a wholesale and retail bakery on Hawthorne Blvd. For the past ten years, the Hawthorne's Grand Central has offered daily delivery of our artisan loaves to Portland's finest restaurants and markets. We have since expanded Grand Central to include retail locations in Multnomah Village and Portland's Irvington neighborhood. In addition to our popular hearth-baked breads, Grand Central retail customers enjoy a wide variety of hand-made pastries and delicious soups and sandwiches. To enhance the quality of our products as well as support the local economy, Grand Central is committed to using local and sustainably grown ingredients whenever possible.

WILLIAM HENRY
William's on 12th
207 SE 12th Ave., Portland, Oregon 97214-1342
tel: 503/963-9226, fax: 503/963-9226

Chef William Henry developed his culinary talents through hands-on training in kitchens throughout the Northwest. After a stint at Willwood, Henry opened William's on 12th in 1999. With an emphasis on local, seasonal ingredients, William's on 12th has taken its place among the top restaurants in Portland. Monthly wine dinners at William's on 12th have supplemented his reputation for spectacular food and wine pairings. In 2003, Henry opened his second venture, Buckman Bistro, next door to his eponymous dining room, which gained immediate acclaim for its menu featuring small plates of rustic French fare matched with a smartly pared-down wine list chosen for value. Chef Henry, still shy of 30, continues to infuse both dining destinations with the energy of youth and the know-how of a veteran.

MARK HOSACK
Hudson's Bar & Grill
7801 NE Greenwood Dr., Vancouver, Washington 98662
tel: 360/816-6100, fax: 360/816-6101

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 a guest chef at The James Beard House.
KEVIN KENNEDY
Sterling Restaurant Management Group
3202 SE 66th, Portland, Oregon 97206
tel: 503/740-4967

Kevin Kennedy and his business partner Mark Byrum operate Sterling Restaurant Management Group in Portland. As Executive Chef, Kevin oversees menu development and operations for The Roosevelt, Voodoo Lounge and a third restaurant currently in progress, as well as The Ashland Springs Hotel in Ashland, Oregon. A graduate of the Culinary School of Seattle, Kevin began his career in Zurich as Sous Chef at the Hotel Stemen. Returning to the U.S. in 1984, he worked as Executive Sous Chef at the five-star Oregon coast resort, The Salishan Lodge. Kevin spent four years with The Heathman Group as Executive Chef at the Pavilion Grill near Portland and assisting with the opening of other restaurants. He recently served as Executive Chef at Rivers Restaurant 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. It was also the first of its kind in Oregon to feature wines of the young Oregon wine industry. 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 the chef/owner of three restaurants in Eugene: Marché, Marché Café and Bamboo, an Asian bistro and bar.

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

A Portland tradition for over 40 years, Bush Garden serves fine Japanese cuisine featuring delicious specialties of sushi, sashimi, tempura, and teriyaki dishes. Bush Garden Tualatin provides lakeside outdoor dining during the summer with Friday concerts by the lake in July and August. Many international visitors make this restaurant their home away from home. Bush Garden’s sushi has become a tradition at the IPNC’s Sparkling Finale brunch.

ERIC LASLOW
Laslow’s
2327 NW Kearney St., Portland, Oregon 97210
tel: 503/251-8092

Chef Eric Laslow and his wife Connie have garnered rave reviews since their opening of Laslow’s in 1998, including “2002 Restaurant of the Year” by The Oregonian and one of “Americas Best Restaurants” by Gourmet Magazine. Originally from New York and of Cuban heritage, Eric grew up in a cuisine-oriented family. Food on the table was not merely sustenance but a reflection of one’s ancestry and community. Laslow’s interest in the relationship between wine and food led him to Oregon’s wine country. With distinct flavors and striking presentations, Laslow offers diners a seasonally changing menu featuring the finest Northwest ingredients informed by the flavors of his heritage. Laslows’ newest venture, Malanga Cocina Cubana, recently opened in June 2003.

NANCY LINDAAS
Edmonds Community College
20000 68th Avenue West, Lynnwood, Washington 98036
tel: 425/640-1329

In the culinary industry for 26 years, Nancy Lindaas is currently Chef/Instructor/Department Chair at Edmonds Community College in Lynnwood, Washington, instructing new talent in the culinary arts. Under her leadership, the Culinary Arts Department has grown in stature and popularity. Lindaas implemented many new programs to increase enrollment, which has tripled in the past year, attesting to the positive changes. Under her recent supervision and guidance, Lindaas’ culinary students have taken control of the college’s Marketplace Cafeteria, providing them with real life experience in running a restaurant. She donates her talents as a guest chef at the Children’s Hospital, The March of Dimes, The Women’s Alliance, and many other deserving causes. Lindaas’ culinary arts students will assist her at the highly anticipated IPNC.
PAUL LEMIEUX
Lucere In the RiverPlace Hotel
1510 SW Harbor Way, Portland, Oregon 97201
tel: 503/423-3199, fax: 503/295-6161

Upon graduating from Johnson and Wales University with an A.O.S. degree in culinary arts and a Bachelor's degree in Foodservice Management, Paul Lemieux moved to New York and became Assistant Pastry Chef at Georgia Bakers. After two years in New York, Paul decided to move to San Francisco to explore the French-Inspired cuisine of California. At the Robert De Niro, Robin Williams and Francis Ford Coppola owned Rubicon, Paul met Chef Traci Des Jardins who, as he says, "taught me how to cook." He was then invited by Traci to open up her new restaurant Jardinière, staying for three years. Now in Portland, Paul and his wife Michele recently opened chocolate truffle company Paul Lemieux Chocolates, handcrafting small batch truffles flavored with local ingredients.

MARY KAY GEHRING
Viande Meats & Sausage Co., Inc
735 NW 21st Ave., Portland, Oregon 97210
tel: 503/221-0312, fax: 503/221-3028

Mary Kay Gehring became interested in food preparation visiting her uncle's fly fishing cabin in Montana, where he would fish early in the morning and her aunt would fire up the wood cookstove to enjoy trout and hot cakes for breakfast. She attended Western Culinary Institute in 1991. She spent next nine years managing kitchens and corporate dining facilities for Bon Appetit Management Company. During that time, she bought Viande Meats and Sausages with then partner Randall Cronwell andcarved many a porchetta for Sunday Brunch at the IPNC. Last year she took over full ownership of Viande and have continued the traditions while expanding the product line to include more local and naturally raised items, still handcrafting our sausages, pates and marinated meats.

DAVID MACHADO
Lauro Kitchen
3377 SE Division Street, #106, Portland, Oregon 97202
tel: 503/239-7000

At Lauro Kitchen, the Mediterranean and the equally rich bounty of Oregon inspire the intuition of innovative Chef David Machado. The food is true to the terroir of Oregon: the spices of Morocco meet lamb grown in Dayton and a couscous of butternut squash from a small market garden in Canby. When he opened Pazzo Ristorante in 1991 as Executive Chef and General Manager, he had already served as Consulting Chef with the San Francisco-based Kimpton Group, opening six new restaurants in six years. He was invited to teach at the prestigious Tenuta Cazazcana Culinary Center in Tuscany and to cook at The James Beard House in New York. The Oregonian honored him on their 2002 Honor Roll of "passionate achievers who have enriched the Oregon food scene."

VICKY MCCAFFREE
Yarrow Bay Grill
1270 Carillon Point, Kirkland, Washington 98033
tel: 425/889-9052, fax: 425/803-2982

Inspired by her grandmothers cooking, Vicky began her career at Seattle's Surrogate Hostess. After six years as kitchen manager, she went on to spend two years as co-chef at Rosellini's Other Place. In 1990, the Association of Chefs honored Vicky with the "Best Chef in Seattle Award." In 1991, Vicky was invited to Kirkland, where she became the creative force at the Yarrow Bay Grill. In 1996, she was again honored for her cooking expertise, winning the Columbia Crest Premier Chefs' Dinner Competition and in 1997 she accepted an invitation to cook in New York City at the prestigious James Beard House. Bringing "a touch of whimsy" to the grill menu, Vicky notes, "I want the food to be fun and accented with the unexpected."

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

Known for wondrous flavor combinations and beautiful, artful presentations, Emily Moore has received top reviews from publications including Bon Appétit, Travel and Leisure, The San Francisco Chronicle and The New York Times. Moore studied in Paris at the esteemed culinary institute L'Ecole Jean Ferrandi, passing the national culinary boards to gain France's Certificate d'Aptitude Professionelle (CAP). Moore is well known in the Northwest for her association with many of the area's top restaurants including Seattle's Painted Table and Theo's, Portland's Pazzo Ristorante and Sweetips La Jolla Seafood Grill in La Jolla, California. In 1997, Moore began Emily's Kitchen, a diversified, multi-service culinary company. She currently teaches Culinary Arts at Edmonds Community College and is developing a line of signature food items for national distribution under the Emily's Kitchen label.

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

A California native, John Newman has worked in France, Switzerland, Hawaii, New York, and San Francisco. John was the first guest chef in January 2003 to cook for The James Beard House 100th Birthday Celebration Chef Series. He was one of five Oregon chefs selected for the Capitol Holiday Tree dinner in Washington D.C. in 2002. Recently featured as Chef for the Classic Wines Auction in Portland, John has been Executive Chef/Restaurant Manager at the Stephanie Inn in Cannon Beach, Oregon for over five years.
FRANK OSTINI
The Hitching Post
406 East Hwy. 246, Buellton, California 93427
tel: 805/688-0676, fax: 805/686-1946

Frank Ostini's The 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 "Granddaddy" of all steakhouses; The L.A. Times says "perfect steaks." And Frank Prial says, "A major stop for beef and Pinot lovers."

ROB PANDO
Red Star Tavern & Roast House
503 SW Alder St., Portland, Oregon 97204
tel: 503/222-0005, fax: 503/417-3334

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 wine country and the nearby coast to capitalize on the culinary riches and vinous opportunities of the Northwest.

NICK PEIRANO
Nick's Italian Café
521 NE Third St., McMinnville, Oregon 97128
tel: 503/434-4471, fax: 503/434-4471

Nick's Italian Café has been family-owned for over 20 years. Its warm atmosphere is enhanced by its location in charming downtown McMinnville. Northern Italian in style and noted for Nick's homemade pasta, the café uses the finest products of the Northwest. The wine list features an extensive selection of Oregon wines, including many older vintages. Nick has a long association with the IPNC. As a founding member he has worked 16 years as a director and chef at the event and contributed much to the success of IPNC.

CHARLES RAMSEYER
Ray's Boathouse
6349 Seaview Ave., Seattle, Washington 98107
tel: 206-784-7026

After collecting culinary knowledge from around the globe, Charles Ramseyer settled in the Pacific Northwest, which offers rich resources of seafood and fresh produce. Charles has appeared twice as a guest chef at The James Beard House in New York and in 2002 accepted The James Beard Foundation Bertolli Olive Oil America's Classic Award for Ray's Boathouse, presented to beloved locally owned and operated regional restaurants. Charles' talents have taken him across the country and around the world as a guest chef in Thailand, China and Japan. He recently released Seafood Secrets from the Pacific Northwest, a cookbook published to celebrate Ray's 30th anniversary. Charles donates his time and talents to Taste of the Nation, Taste Washington, The Auction of Washington Wines, and the March of Dimes Star Chefs Gala.

CORY SCHREIBER
Wildwood Restaurant & Bar
1221 NW 21st Ave., Portland, Oregon 97209

After opening in May of 1994, Wildwood Restaurant 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. 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 and started the 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.

LISA SCHROEDER
Mother's Bistro & Bar
409 SW 2nd Ave., Portland, Oregon 97204

Since opening Mother's Bistro & Bar in January 2000, Lisa and her partner Rob Sample have been focusing on slow-cooked foods. Each month, they focus on a particular "Mother of the Month" and learn about different cultures and the foods particular to that region. In her travels, Lisa has discovered the best food of a region is found in the homes of its natives and not in restaurants: "I have come to realize that home-cooked food is the best food—the food our mothers and grandmothers made when they had the time." Lisa trained at the Culinary Institute of America in Hyde Park and at Le Cirque and Lespinasse in New York.
Atrium Hotel

chance to make an impact on a guest, preparing each dish with care so each leaves with a positive, colorful and tasty culinary curiosity and experience, Smith knows he has one invitation to present his experience as a culinary arts instructor, special event chef and caterer for the wine industry. He represented the Pacific Northwest as Foods Promotion Chef at the highly regarded Timberline Lodge at Mt. Hood. He has wide experience as a culinary arts instructor, special event chef and caterer for the wine industry. He represented the Pacific Northwest as Foods Promotion Chef at the Amari Atrium Hotel in Bangkok, Thailand. Smith was recently invited to present The James Beard Centennial Dinner for the James Beard Foundation in New York City. With culinary curiosity and experience, Smith knows he has one chance to make an impact on a guest, preparing each dish with care so each leaves with a positive, colorful and tasty experience.

BILLY SCHUMAKER
Taqueria Nueva
28 NE 28th Ave., Portland, Oregon 97232
tel: 503/236-6195

Billy Schumaker picked up the basics of cooking from his parents while growing up on a fruit and vegetable farm in Port Clinton, Ohio. As a way to support himself through college he began cooking in a professional kitchen at one of his favorite restaurants, Trotters Tavern. He quickly developed a love and talent for cooking, and after graduating from Bowling Green State University, he moved to Portland, Oregon to continue cultivating his knowledge of cooking. In 1999, he and his business partner traveled to Mexico to research the culture and cuisine before opening Taqueria Nueva. Since opening in November of 2000, Billy continues to travel to Mexico yearly to hone his skills and bring back authentic Mexican dishes for his restaurant.

LEATHER STORRS
Noble Rot
2724 SE Ankeny St., Portland, Oregon 97214
tel: 503/233-1999

Leather Storrs, a native Portlander, grew up watching his dad cook. He received formal training at the Culinary Institute of America in Hyde Park, New York. Formative cooking experiences include stints at Chez Panisse in Berkeley and The French Laundry in Yountville, California. In 1996, Storrs began serving dinner at the Bijou Cafe, in downtown Portland. In his own words, "it flopped." The humbled Storrs went on to work for Doug Tunnel at Brick House Winery in the Willamette Valley. In addition, he took out his culinary frustrations on other cooks as a restaurant critic for the Portland Tribune and Citysearch. Wiser, but still cheeky, Storrs now works with his wife Courtney and her partner Kimberly Bernosky at Noble Rot, a nifty little wine bar on 28th and Ankeny.

JOHN TABOADA & ALTON GARCIA
Navarre
10 NE 28th Ave., Portland, Oregon 97232
tel: 503/232-3555

Located in an up and coming neighborhood on SE 28th Street in Portland, Navarre serves up some of the most innovative cuisine in town. An eclectic wine list accompanies an even more eclectic menu, which features small tapas-style plates that vary from an other-worldly lentil salad to crab crepes. A favorite of local foodies, the dining room is usually full of chefs and winemakers, a testament to the quality of their down-to-earth, hand-made cuisine.

ANDREW TURNER
750 ml
232 NW 12th Ave., Portland, Oregon 97209
tel: 503/224-1432

A graduate of California’s Culinary Academy, Andrew Turner began an apprenticeship with Chef Hubert Keller of San Francisco’s Fleur de Lis. His career was launched at Antoine of Le Meridien Hotel in Newport Beach, California. He then studied under Alain Ducasse at the world-famous Le Louis XV in southern France. From that experience, Andrew learned a deep respect for raw product and methods of preparation that best capture the essence of individual ingredients. Most recently, Andrew was Executive Chef at The Jackson House Inn & Restaurant in Woodstock, Vermont. During his tenure the restaurant was hailed as “the finest dining experience to be had in Vermont” by Vermont Magazine. Andrew made his first cooking appearance at New York’s The James Beard House in 2001.
CATHY WHIMS
Cathy Whims spent 18 years at Genoa, including ten years as Executive Chef and co-Owner, building its reputation as Portland’s finest Italian restaurant. She has been a student of Madeleine Kamman, Marcella and Victor Hazan and Anna Tasca Lanza. Since leaving Genoa this year, Cathy has been teaching (at In Good Taste and Sur La Table in Portland and Cooks, Pots & Tabletops in Eugene), consulting and continuing her travels to Italy. Respected for her knowledge of Italian culinary history, many of her recipes are inspired by the classic regional cuisine of Italy. Cathy participates in numerous community events including the Classic Wine Auction and Share Our Strength and is a member of Slow Food International.

KARL ZENK
The Heathman Hotel Restaurant & Bar
1001 SW Broadway, Portland, Oregon 97205
tel: 503/790-7752

For five years, Karl Zenk has been cooking at The Heathman Restaurant under French Master Chef Philippe Boulot. As Chef de Cuisine, Karl sees to the daily operations of the restaurant and menu development; many dishes bear his signature. Karl grew up in Portland and pursued a degree in humanities and French at the University of Oregon. His junior year found him in Poitiers, France, where he discovered the joys of French cuisine. After honing his skills at a number of restaurants in Portland and Eugene, he spent eight years in the busy and creative kitchen of the Café Zenon in Eugene. Ready for the challenge, Karl took Chef Boulot’s offer to work the grill station at The Heathman Restaurant and quickly moved up the ranks.

Adam Bernstein, Adam’s Place, Eugene, Oregon
Laurie Chang, Linn-Benton C.C., Albany, Oregon
Chris Chennei, McMinnville, Oregon
Cheryl Crumblly, Eugene, Oregon
Ray Duffield, Wilsonville, Oregon
Helen Fenske, Salem, Oregon
McKay Fenske, Portland, Oregon
Vern Fenske, Salem, Oregon
Donna Freeman, Lake Oswego, Oregon
Tony Freeman, Lake Oswego, Oregon
John Jarschke, Linn-Benton C.C., Albany, Oregon
Eric Lundeen, McMinnville, Oregon
Ed Metcalf, Fushimoto’s, Sun River, Oregon
Richard Nelson, McMinnville, Oregon
Pamela Nelson-Munson, Eugene, Oregon
John Newman, Stephanie Inn, Cannon Beach, Oregon
Alfred Ono, Portland, Oregon
Cristiana Owen, Bon Aromi, Redmond, Washington
David Paulsen, Eugene, Oregon
Molly Priest, Genoa, Portland, Oregon
Lydia Reichert, Adam’s Place, Eugene, Oregon
Joan Schindelar, McMinnville, Oregon
John Schindelar, McMinnville, Oregon
Gary Snyder, Linn-Benton C.C., Lebanon, Oregon
Jack Strong, Adam’s Place, Eugene, Oregon
David Touvell, Fushimoto’s, Sun River, Oregon
Anne Twigg, The Hitching Post, Buellton, California
Claudia Weber, Winthrop, Washington
Jim White, McMinnville, Oregon
The 2003 International Pinot Noir Celebration Art Gallery is brought to you by Cheryl Rogers, Arthur DeBow 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 24 3:00 p.m. - 6:00 p.m.
Friday, July 25 7:30 a.m. - 7:00 p.m.
Saturday, July 26 4:00 p.m. - 8:00 p.m.
Sunday, July 27 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 for providing their facilities, assistance and overwhelming support.

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

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

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

Martine Saunier of Martine’s Wines, and Bob Liner and Matt Elsen 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 the IPNC, past and present.

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

Ken Pahlow and Andy Zalman for their hard work and good humor as captains 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.

Patty Crowley, Brian Eckfeldt, and Linda Levy, supply hut super-heroes, for keeping track of all our equipment during the weekend and getting it where it needs to go.

Marie Gregovich and Patty Romaine, Torrefazione Italia, for providing fresh brewed coffee, and espresso throughout the celebration and continuously for the past 12 years during IPNC.

Tad Seestedt of Ransom Distillery and Stephen McCarthy and Lynn Bauer of Clear Creek Distillery, for coffee on the ice off the Grand Dinner.

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

Wayne Van Loon, Rob Kowal and the wine room team for orchestrating the delivery of every wine to each event.

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

Suzanne Barrett, Tazo Tea Company, for providing microbrewed teas and beverages for refreshment throughout the weekend.

Kirk Hofstetter and Curly’s Dairy for the use of their refrigerated trailer.

Tim Irey and Bargeen-Ellingson for the use of their ranges, refrigerators and prep tables for our outdoor events.

American Airlines, the official airline of the IPNC, for providing discounted travel.

Crystal Springs Water Company/Danone Waters of North America for providing water to keep us hydrated all weekend.

Brad Root, kitchen manager extraordinaire, for keeping it all moving in Dillin.

Rage Crowley, A.K.A. BevRage, chief strategist of liquid refreshment distribution and a few thousand other small details.

Greg Casteel, Prestige Limousine, Portland for his help in organizing the bus tour.
INTERNATIONAL PINOT NOIR CELEBRATION
BOARD OF DIRECTORS

David Anderson, Yamhill Valley Vineyards
Adam Godlee-Campbell, Elk Cove Vineyards
Walt Sowell, Haugeber, Rueter, Stone, Gowell
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Ron Kaplan, Panther Creek Cellars
Vitaly Paley, Paley’s Place
Nick Peirano, Nick’s Italian Café
Lynn Penner-Ash, Penner-Ash Wine Cellars
Luisa Ponzi, Ponzi Vineyards
Rob Stuart, R. Stuart & Co.
Pascal Sauton, Carafe
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Steven Westby, Witness Tree Vineyard

STAFF

Amy Wesselman, Executive Director
Anne Nisbet, Culinary Coordinator
Shanna Dixon, Assistant Director
Janelle Haskell, Project Coordinator
Jenny Bishop, Event Assistant
Kim Elliott, Culinary Assistant
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