



WILLAMETTE VALLEY WINE

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WHAT'S NEW IN THE WILLAMETTE VALLEY

AUTUMN 2017

New openings and story ideas in Oregon's Willamette Valley wine region.

New Openings

Domino IV Tasting Room: Set on a bucolic farm in Carlton, Dominio IV's new tasting room opened September 22. The renovated, century-old farmhouse is a natural fit for the label, which employs a biodynamic approach to its farming. On top of Pinot noir, Dominio IV crafts expressive versions of Tempranillo, Syrah and Viognier.

Lachini Wine Bar: Lachini Vineyards brings a slice of the Willamette Valley wine scene to the Portland metro area with its new Tualatin tasting bar, which opened in late summer of 2017. Lachini specializes in Pinot noir and Chardonnay as well as post-meal sippers like Pinot noir port and Muscat.

The Atticus Hotel: Historic downtown McMinnville's newest addition is The Atticus, a 36-room luxury lifestyle hotel featuring full-service hospitality and locally-sourced art and amenities. The Atticus Hotel is the sister establishment of Third Street Flats and will be the Valley's only urban luxury hotel. In addition, the hotel will play host to **Third n Tasty**, a seasonally-charged restaurant from celebrated Portland chef John Gorham. Still under construction, the hotel is currently taking reservations and set to open in May.

Lange Tasting Room: Lange Winery is toasting its 30th anniversary with a brand new tasting room on its historic Dundee Hills estate. The new structure, set to open this autumn, will host casual and private seated tastings in as well as a state-of-the-art chef's kitchen for epicurean events. Realized by Portland firm Holah Design + Architecture, the expansion will also feature sprawling deck overlooking estate vines and breathtaking views of Mt. Hood beyond.



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New Openings Continued

Björnson Vineyard Tasting Room: The next phase of an increasingly revered label has come in the form of a European-minded tasting room in the Eola-Amity Hills. Björnson began as a vineyard a decade ago and has since added an onsite production facility. The tasting room, which opened in early September 2017, touts a large stone fireplace and panoramic Valley views. Sitting directly above the cellar and adjacent to the vineyard, the bar will bring tasters especially close to the winemaking experience, no matter what time of year.

Allegory Brewing: Allegory is the newest brewery to grace McMinnville, a town known for its impressive food and drink culture. D deservedly buzzed-about brewer Charlie Van Meter, coming off of stints at celebrated establishments like Logsdon Farmhouse Ales and Yachats Brewing, commands the 7-barrel system started by David Sanguinetti, owner of nearby taphouse The Bitter Monk. Allegory is located in McMinnville, equidistant from Third Street downtown and the Granary District, home to a handful of wineries. It opened in August 2017.

Black Wolf Supper Club: Just-opened Black Wolf Supper Club is the newest member of Eugene's dining scene. Opened by the folks behind Americana restaurant Belly, also in Eugene, the supper club promises to deliver produce-driven comfort food with a southern twist. James Beard nominated chef Mikey Lawrence, known locally for his addictive fried chicken food cart Buck Buck, will run the kitchen, offering hearty, down home cuisine in time to stave off winter's chilly grip.

Albany Carousel: After fifteen years, the historic Albany carousel is back and running. Originally constructed in 1909, the carousel features custom animals designed or sponsored by residents of the town. Fun for all ages, the amusement has reinvigorated a modest Willamette Valley town since it began running again in July. Albany's walkable nature and proximity to great wineries makes it an off-the-beaten-path destination in its own right, and the resurrection of the historic carousel only adds to its charm.



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STORY IDEAS

Vintage 2017

In the words of second generation winemaker of [Eyrie Vineyards](#), Jason Lett, 2017 is a truly Oregon vintage. “With the richness of the warm summer, these super cold nights, a little shot of rain at the right time and a long run of sunny, cool fall days — I haven’t seen anything this great since the 80s.” Finding the sweet spot between the bigger fruit flavors of warmer growing seasons and the nuance and brightness of cooler vintages, 2017 may be the most intriguing the Valley has seen in a long, long time.

Winter in Wine Country

A chilly winter’s day in a Willamette Valley tasting room can produce utter magic. The lazy, crowd-free and intimate atmosphere often affords cozy tastings and one-on-one chats with winemakers, fresh off the latest harvest. Wineries from [Colene Clemens](#) to [Vista Hills](#) to [Penner-Ash](#) feature inviting [fireplaces](#), perfect to sip by as frightful weather unfolds. The more adventurous can take a brisk carriage ride on empty country roads via [Equestrian Wine Tours](#), stopping along the way to taste Dundee Hills wines.

Festive Sparkling Wines

[Sparkling wine](#) is undergoing a renaissance and the Willamette Valley is helping to lead the way. The movement extends beyond the longstanding producers like [Argyle](#) to relative newcomers or lesser-knowns like [J.K. Carriere](#), [Craft Wine Company](#) and more. On top of the celebratory nature of the wines, the process behind them is involved and interesting. Per the inviting nature and transparency of the Valley, tasters are treated to tasty bubbles as much as the backstory of the wine style, from disgorgement to sabrage.



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Family Friendly Outings

Wine may be for the adults but there are plenty of [family friendly adventures](#) to be had in the Willamette Valley. Play pétanque at [Willakenzie](#) with the kids or bocce at [Ponzi Vineyards](#). Enjoy wine while kids sip lemonade at [Brooks Winery](#) or grab a bite at [Red Hills Market](#) while the little ones paint and play in the kid zone. Attractions like the [Evergreen Aviation Museum](#), Wings and Waves Waterpark and numerous parks and trails can entertain even those with the shortest attention spans.

Holiday Gifting

Willamette Valley wineries offer gift options as harvest season slips into the holidays. Custom gift boxes, special releases in most tasting rooms, and wine club memberships are an excellent way to outfit a friend or loved one with great wine. Gift-hunters can find quality specialty items at [Red Ridge Farms](#) (Durant Vineyards) or the boutiques and shops that line the streets of quaint wine country towns like Carlton, McMinnville and Newberg. A new Willamette Valley [vineyard map](#) with diligent detail is also for sale.

Solar Powered

The grey days of fall don't bring solar energy to mind. Yet many of the Valley's most environmentally aware labels draw enough energy during the spring and summer to power them through the end of the year. Producers like [Tyee Wine Cellars](#) and [Stoller Family Estate](#) are prime examples. As the technology continues to advance and prices drop, an increasing number of Willamette Valley labels will transition to solar. [Solar Oregon](#) offers a solar winery tour to visit the producers with solar power systems.

Seasonal Feasting

Fall is arguably the best time of year for the culinarily inclined. The Willamette Valley is renowned for its farm fresh produce, and there is virtually no end to it in early autumn. Wine country restaurants have an arsenal of fresh food to work with, crafting seasonal dishes that match local wines perfectly and demonstrate just how dynamic the region is. From classic Italian at [Nick's](#) in McMinnville to the high scale bar food of [Barlow Room](#) in Dayton, chefs are about as active and engaged as a winemaker during the season.



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Giving Back

Fall ushers in the holidays and the Willamette Valley honors the spirit of the season. Wineries produce special wines that raise funds for select charities and donate percentages of proceeds to groups of need. The Willamette Valley Wineries Association organizes the [Willamette Cares Food Share](#) program, which enlists member wineries in raising food for the Oregon Food Bank. The charitable mood culminates with [¡Salud!](#), a wine country auction in support of health care for invaluable vineyard workers.

2018: Ways to Visit the Willamette Valley

Planes: Alaska Airlines spoils the traveling wine enthusiast, complimentary checking wines via their [Wines Fly Free](#) program. Travelers going in and out of the Willamette Valley cities of Eugene and Portland, located mere minutes from countless wineries and tasting rooms, can bring their treasured finds back with them without an ounce of worry about extra fees or the wellbeing of the wine.

Trains: There's hardly a more scenic way to travel than by train. [Amtrak Cascades](#) runs through the core of the valley, allowing you to enjoy a glass of wine as picturesque vineyards gently roll by. Many tasting rooms reside within walking distance of Valley train stations.

Automobiles: Going by car can reward the most intrepid wine country travelers. Bucolic backroads lead to under-the-radar wineries and breathtaking views, positioning travelers well away from the grind of interstates and highways. An increasing number of Valley labels offer [charging stations](#) and special parking for electric vehicles.