



WILLAMETTE VALLEY WINE

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WHAT'S NEW IN THE WILLAMETTE VALLEY

WINTER 2018

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

New Openings

[Antiquum Farm Tasting Room](#)

Southern Willamette Valley producer Antiquum Farm opened its new tasting room last Thanksgiving. Here, private tastings can be arranged by appointment in a beautifully-appointed, cottage-like setting overlooking the vineyard in rural Junction City. The label specializes in expressive Pinot noir and Pinot gris, sourced from estate fruit that's treated to what owner Stephen Hagen calls "grazing-based viticulture." His sustainable approach to winegrowing involves a vineyard crew made up primarily of trained livestock and a hands-off – albeit quite demanding – approach.

[Bless Your Heart Burgers](#)

McMinnville's Atticus Hotel, set to open in spring of 2018, has announced an adjustment to its house restaurant. The luxury lifestyle hotel will still work with Toro Bravo Inc., Chef John Gorham's celebrated team, and it will be his first venture outside of Portland. However, instead of the original Third n Tasty concept involving European-inspired fare, the menu will focus on classic Americana and be called Bless Your Heart Burgers (BYH). The Atticus restaurant will spotlight gourmet burgers alongside Willamette Valley wine on tap. Breakfasts (and room service) will also be from Gorham's Tasty n Sons menu featuring granola, pancakes and biscuits. BYH's original location is set in downtown Portland's Pine Street Market.

[Bryn Mawr Vineyards](#)

Bryn Mawr is situated high up in the Eola-Amity Hills near Salem, exposed to the famed winds of the



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New Openings Continued

Van Duzer Corridor. Since last summer, a makeshift garage-like bar has given way to a proper tasting room. Sleek yet reflective of its rustic surroundings, the space touts a cozy winter atmosphere and seemingly endless views of the Valley floor. The label focuses on around 3,500 cases per year of Chardonnay, Pinot blanc, Riesling, Pinot noir, Tempranillo and Dolcetto. The name, Welsh of “high hill,” refers to the estate’s steep and rocky mid-Willamette Valley site.

Castor Food & Drink

Set in the southern Willamette Valley town of Corvallis, Castor focuses on sustainably harvested and foraged local foods. The wine program follows suit, featuring smaller, local producers with an organic or natural streak. Executive chef Danielle Lewis, formerly of King Estate Winery and Marche in Eugene, runs the kitchen. Set just off Highway 99W near the Willamette River, Castor is located within a short drive of countless wineries and has received glowing reviews since its official opening in August of 2017.

Flâneur Wines

By the end of the year, Flâneur Winery will be serving its lauded Chardonnays and Pinot noirs in Carlton’s historic Grain Elevator, formerly the Madsen Grain Company, built in 1922. After five years of renovation, this unique tasting room will allow its visitors to enjoy the sights of vineyards and the Coast Range mountains while sipping prized wines.

Fullerton Wines

Family-owned Fullerton Wines just opened its urban tasting room in the Alphabet District of northwest Portland. The inviting space showcases the label’s celebrated Pinot noirs and Chardonnays in a pedestrian-friendly part of town known for its eateries, boutiques and breweries. Bathed in reds and grays with lush furniture, the newest chapter of Fullerton Wines is a standup stop for cold-weather winter wine tasting.

Furioso Vineyards

Set to open in April 2018, Furioso Vineyards’ new tasting room promises to be breathtaking. Owner



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Giorgio Furioso's objective is for the space to feel among the resident vineyard, like the prow of a ship cutting through a green sea. Glass walls on all sides promise arresting views while a barrel room will sit beneath the tasting bar. In the summer, guests will be encouraged to explore the 400 square-foot piazza, just outside. Furioso crafts Pinot noir from vineyards going back as far as 1972.

Highway 99W Bypass

In the works for some time, the long-awaited Newberg-Dundee bypass has arrived. Completed this January, the roughly four-mile, \$250 million project offers much needed relief from the daily congestion on Highway 99W in and around one of Oregon wine country's busiest stretches. This spells more efficient travel for local tasters and travelers alike, looking to explore tasting room riches in the area. The new stretch of road is more artfully done than your average bypass, with bridges tastefully accented to match the surrounding countryside.

Lange Winery

Lange Winery is toasting its 30th anniversary with a brand new tasting room on its historic Dundee Hills estate. The new structure, which opened in late Autumn 2017, hosts 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 features a sprawling deck overlooking estate vines and breathtaking views of Mt. Hood beyond.

Xicha Brewing

Salem's newest brewery is Xicha, specializing in lighter beers as well as Latin American grub like sopas and empanadas. Wine country travelers experiencing palate fatigue will find refreshment here, where styles like ales and lagers prevail. The establishment embodies a bit of edible culture from a the Willamette Valley's Hispanic community.



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STORY IDEAS

Cellar Season

Brighten up the dark and chilly days of winter with the Valley's thawing brand of hospitality. Cellar Season stands for quiet tasting rooms, one-on-one conversations with vintners, barrel samples of young wines and storm watching with a glass in hand. The Valley is known for its hospitality, but it's especially obvious this time of year, with fewer tour buses and vacationers to distract from the wines and the attentive staff pouring them. With another harvest in the books and slower winter days ahead, vintners look forward to sharing their craft with intrepid wine enthusiasts, whether it be in their own cellars or via expansive winemaker's dinners at area restaurants.

New AVAs

Three new American Viticulture Areas (AVAs) are pending approval this year by the Alcohol, Tobacco, Tax and Trade Bureau, a testament to the Willamette Valley's winegrowing diversity and ever-evolving scene. This year's likely additions include the Tualatin Hills, Mt. Pisgah near Dallas and the famed Van Duzer Corridor. The Willamette Valley currently has six sub-AVAs, but vineyard managers and winemakers are learning more every year about the tremendous effects site has on the resulting wines.

Brooks 20th Anniversary

A year-long homage to two decades in the industry and the many helping hands it received along the way, Brooks Winery is hosting a series of intriguing events. When winemaker Jimi Brooks died unexpectedly just prior to the 2004 harvest, the Willamette Valley wine community stepped in and made sure the Brooks wines from that vintage were done right. The Amity label is honoring folks like Laurent Montalieu, who helped in a time of need and will be on hand this winter – along with several other esteemed vintners – to pour their wines and continue to memorialize a great producer who left the scene far too soon. Also of note is the tasting room's brand new heated enclosure, allowing patrons to enjoy Brooks' stunning deck during even the most inclement winter conditions.



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EVENTS

Valentine's Day

Wine and Valentine's Day go hand-in-glove, and many Willamette Valley wineries know and celebrate this fact. From chocolate pairings to specially-released sparkling wines to live music, the Valley is bustling with special events sure to please even the most helpless romantics. Check the Willamette Valley Wineries Association website for details as many wineries celebrate the weekend prior. [Learn more.](#)

Bubbles Fest

Taste from 25 producers over a two-day stretch, February 10 & 11, at Carlton's Anne Amie Vineyards. The bill includes longstanding outfits like Argyle as well as cult favorites like Teutonic Wine Company and up-and-comers like Mellen Meyer. Local vendors ranging from Carlton Bakery to Smitten: Artisan Truffles will provide pairings. The event features live folk-rock from Portland's Sami Rouissi. [Learn more.](#)

Oregon Chardonnay Celebration

Willamette Valley Chardonnay is riding a big resurgence, with scores of area vintners offering head-turning takes on the classic white variety. The Oregon Chardonnay Celebration is again devoting an entire day to the style, opening with an afternoon seminar on its craft followed by a grand tasting featuring more than 40 producers. The seventh annual Oregon Chardonnay Celebration on Saturday, February 24, at The Allison Inn will be moderated by *Wine & Spirits* senior correspondent, Patrick Comiskey. Panelists include Jason Lett of Eyrie Vineyards, John Paul of Cameron Winery, and many more. [Learn more.](#)

Oregon Wine Month

Sponsored by the Oregon Wine Board, Oregon Wine Month occurs each May and is a month-long homage to the state's lauded industry. Special engagements including winemaker's dinners and library tastings greet visitors at a wide array of wineries and tasting rooms throughout the Valley and beyond. Even those far away who cannot attend can enjoy online recipe and pairing ideas from Oregon Wine A-List Award restaurants as well as tune in to related podcasts celebrating one of the state's foremost crafts. [Learn more.](#)



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Pinot in the City Chicago

Willamette Valley Wineries' ever-popular roadshow series returns to the Windy City with 70 Willamette Valley producers. Trade and public tastings take place May 15 at the historic Morgan Manufacturing building in Chicago. Pinot in the City offers a unique, up close and personal glimpse of the Willamette Valley wine scene, with producers and owners on hand to pour their wines. The series has sold out venues across the nation, and this event marks the second trek to Chicago. [Learn more.](#)

Memorial Weekend in the Wine Country

Nothing ushers in the coming Oregon growing season and summer's long, pleasant days like Memorial Weekend in the Wine Country. Among the oldest holiday weekends celebrated by Willamette Valley producers, the three-day stretch is synonymous with special tastings, food pairings, live music, limited-edition wines, vineyard tours and more. Member wineries big and small, traditional and experimental open their doors for festive tastings. This year, the festivities run from May 26-28 at participating wineries, including some rarely open to the public. Visit the website for details. [Learn more.](#)

Fueled by Fine Wine

Now in its ninth year, Fueled by Fine Wine is arguably America's prettiest half-marathon. The course, which changes yearly, winds through the rolling hills of Willamette Valley wine country, spanning vineyards, orchards and empty rural roads. Participants are greeted at the finish line with live music, a logo glass and an expansive tasting featuring many of the area's top producers. It's a deserved ending to a beautiful but demanding course that runs up and down the Dundee Hills AVA. This year's race, open to both the competitive and recreational crowd, take place the morning of Sunday, July 8. [Learn more.](#)

IPNC

The International Pinot Noir Celebration (IPNC) has taken place annually in the Willamette Valley since its inception in 1987. Every year, the gathering of winemakers and chefs featuring rare wines and special events has further etched Willamette Valley Pinot noir's reputation into the global wine hall of fame. This year's 32nd annual event occurs July 27-29 and spotlights more than seventy featured labels, educational seminars, grand dinners, smaller format tastings, the famed Salmon Bake and much more. IPNC is widely considered the planet's premiere Pinot noir event, based in and around McMinnville. [Learn more.](#)