



## WILLAMETTE VALLEY WINE

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## WHAT'S NEW IN THE WILLAMETTE VALLEY

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### FALL 2019

*New Openings and Story Ideas in Oregon's Willamette Valley Wine Region*

### NEW OPENINGS AND EXPANSIONS

#### **SALEM AIRPORT**

Wine country's most convenient airport is working to expand its services in 2020. The expansion would see direct flights out of Oregon's capital to cities like Denver, San Francisco and Seattle. Located in the heart of the Willamette Valley, Salem is just a short drive from countless wineries, tasting rooms, restaurants and charming wine country towns. For more information, check out: <https://www.flysle.com/>

#### **SOKOL BLOSSER LEGACY LOUNGE**

Storied Willamette Valley winery [Sokol Blosser](#) opened its Legacy Lounge this summer. The space is an homage to the Sokol Blosser family and its 48-year legacy in the Oregon wine community. Self-guided tours of the Legacy Lounge are available daily and it is open to the public.

#### **RÉSONANCE TASTING ROOM**

Just in time for Memorial Day Weekend, [Résonance](#) opened the doors to its breathtaking new winery and tasting room. It is the first New World project from acclaimed French producer Louis Jadot. Inspired by the many old barns that speckle the rural Oregon landscape, the estate features a vineyard, a working winery and a stunning tasting room. The Carlton winery used the space for harvest in 2018 but the property did not officially open to the public until May of 2019.

#### **FLÂNEUR TASTING ROOM**

[Flâneur](#) debuts its new tasting room on September 7th and 8th, 2019. The label will occupy the iconic



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### ***New Openings Continued***

grain elevator in Carlton, fit with a commercial kitchen and daily wine tastings open to the public. Since launching in 2013, Flâneur has garnered some outstanding scores from wine critics and is lauded as one of the bright stars of the newest generation of Willamette Valley wine.

#### **NEW ARLYN TASTING ROOM**

[Arlyn](#) is a 40-acre organic and biodynamic vineyard bordering Ribbon Ridge in the Chehalem Mountains AVA. After a career of more than 20 years in Corporate Risk Management, owner Janis Patel decided to return home to the Northwest planting 20 acres of Pinot noir, Chardonnay and Gamay noir in 2013. With winemaker Thomas Savre, Janis is hosting her first guests at the new tasting room this summer.

#### **EARTH & SEA RESTAURANT**

Carlton's newest restaurant, [Earth & Sea](#), opened its doors in August. A collaboration between De Ponte Cellars and Chef Thomas Ghinazzi, the restaurant is set in the historic firehouse building in the heart of town. The menu will highlight the bounty that exists right outside the restaurant's doors, from nearby meat and produce to fresh seafood from the Oregon coast, less than an hour's drive away. Chef Ghinazzi was the Executive Chef at acclaimed wine country eatery The Blue Goat in Amity and the Culinary Director at Ponzi Vineyards.

#### **OO WINES CARLTON LOCATION**

Esteemed Pinot noir and Chardonnay producer [OO Wines](#) has its own spot in downtown Carlton. The label, which formerly operated out of the ever-popular Carlton Winemakers Studio, now has its own appointment-only tasting house. What began as tiny experimental operation in 2013 has blossomed into one of the valley's most exciting labels, bringing new styles and methodology to the region's two most popular varieties.

#### **ALLORO VINEYARD EXPANSION**

The Mediterranean-themed winery is set to break ground on a new expansion at its Sherwood estate. [Alloro](#) recently acquired an extra 40 acres and will use the space to construct a new tasting room and

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expand a food program that will pull from estate ingredients and spotlight Old World recipes. Set to open in Fall 2020, Alloro's expansion is being headed by Fogelstrom Design Guild, the firm responsible for the sleek new headquarters of nearby Ponzi Vineyards.

#### **STYRING TASTING ROOM**

Set to open Labor Day Weekend 2019, the new tasting room at [Styring Vineyards](#) will feature incredible views and small-batch wines. The Newberg producer makes Pinot noir, Riesling, dessert wines and some heftier red blends. Founded in 2003, Styring operates out of the Ribbon Ridge AVA and farms its own 40-acre vineyard.

#### **HONEY PIE PIZZA**

Newberg is now a destination for pizza lovers thanks to [Honey Pie](#). The restaurant launched this summer, specializing in New Haven-style pies that are charcoal-fired and deeply satisfying. In addition to plus-sized slices and full pies, Honey Pie offers fresh salads and local beer and wine. Set downtown just off of College Street, the pizzeria touts a charming brick facade and extremely welcoming atmosphere. Young as the restaurant is, it's already turning out some of the best pizza in the Willamette Valley.

#### **J. WRIGLEY ESTATE GRAND OPENING**

The first weekend of October marks the grand opening of Sheridan winery [J. Wrigley Estate](#). To celebrate, the winery is hosting musical acts and offering an expansive spread of food and estate wines. The new facility includes a newly-constructed production area. The family-run operation began in 2006 and crafts Pinot noir, Pinot gris, Chardonnay and sparkling wine out of the McMinnville AVA.

#### **LYFT EXPANDS SERVICE**

Ride share outfit [Lyft](#) is expanding its Willamette Valley presence. Wine tasters will soon have better access to the service, ensuring both a safe ride while imbibing and encouraging more environmentally responsible transit via Lyft's car-sharing incentives. The company looks to improve its presence in all sections of the valley, including major hubs like Portland, Salem and Eugene.

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#### **NEW SOTER CHEF**

[Soter Vineyards](#) has welcomed a new chef to its kitchen this August. Sara Hauman brings noteworthy experience to the table, having worked in a handful of acclaimed restaurants in her native California. Hauman was named a “rising star” by the San Francisco Chronicle, is the former sous chef at Mister Jiu’s, and was previously lead chef at Octavia. She is arguably one of the most exciting culinary minds on the West Coast and recently helped establish Arden Wine Bar in Portland before heading out to wine country. A new provisions menu is set to go live at Soter in mid-September, just in time for harvest.

#### **HARPER VOIT TASTING SALON**

Renowned Willamette Valley winery [Harper Voit](#) is getting its own brick-and-mortar tasting room. The downtown McMinnville spot, described by the label as a tasting salon, will feature by-appointment tastings for up to ten guests. The intimate tastings will be conducted by the winemakers themselves, allowing for a deeper understanding of Harper Voit’s unique approach and resulting wines. Accompanying food will be provided by Loustic Catering of Salem. The pairings will be experimental in nature, feature items like kimchi arancini and Lewis and Clark stew.

#### **OSTERIA ROSMARINO**

The authentic Italian eatery [Osteria Rosmarino](#) opened earlier this year in downtown Newberg. It’s the culinary brainchild of Dario Pisoni, the figure behind Agrivino, a favorite restaurant among locals. The restaurant features five-course wine pairing suppers Thursday through Saturday and “gnocchi and pizza” day every Sunday. Osteria Rosmarino focuses on northern Italian cuisine, like handmade pastas and bresaola, a cured beef from the Alps served alongside greens with a balsamic reduction and grana padano cheese.

#### **TRELLIS WINE BAR & KITCHEN**

Dundee’s newest restaurant, [Trellis Wine Bar & Kitchen](#), opened earlier this year in a former tasting room. Set conveniently right off highway 99W, it joins the likes of Red Hills Market, Babica Hen and more in offering the small wine country town additional culinary options. Chef Joe Jackson runs the

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kitchen in the casual wine country restaurant, serving up approachable, wine-friendly fare like rosemary pecorino fries, short rib sandwiches, fresh oysters and wedge salads.

## STORY IDEAS

#### **HOLIDAY GIFT GUIDE**

With so many small, family-run producers, the Willamette Valley offers countless one-of-a-kind wines that make perfect gifts. Wineries throughout the area assemble custom wine selections and special releases just for the holidays. But unique shopping opportunities extend beyond the valley’s many cellars. From custom [Willamette Valley Pendleton blankets](#) inspired by the surrounding wine country landscape to specialty estate-grown olive oils, the region has much to offer for holiday shoppers.

#### **WINEMAKER PROFILE: ANDREW BECKHAM**

[Beckham Estate](#) has made a name for itself on Parrett Mountain, turning out fantastic amphora-aged wines. Winemaker Andrew Beckham is also a ceramicist, crafting large clay vessels for his own operation as well as a growing number of American winemakers. He’s expanded his studio and is taking full advantage of the New World’s renewed interest in amphorae. And, as a rare personality who makes both the wines and the vessels they are fermented and aged in, Beckham carries a unique perspective on an age-old winemaking style.

#### **SPARKLING WINES FOR THE HOLIDAYS**

There’s nothing quite as festive as the pop and sizzle of a freshly opened bottle of sparkling wine. The holidays are built for such wines and the Willamette Valley has become a key region. Classic sparkling varieties like Pinot noir, Chardonnay and Pinot meunier thrive here, making it ground zero for New World bubbles. In addition to longstanding producers like Argyle and ROCO, there are emerging sparkling specialists like Johan, DePonte and more. In the wake of mobile sparkling outfits like [Radiant Wine Company](#), more and more talented winemakers are dabbling in the style.

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### **Story Ideas Continued**

#### **ALL-IN ON CHARDONNAY**

Chardonnay's resurgence continues and the noble white grape continues to flourish in the Willamette Valley. Producers are going all-in when it comes to the variety, planting new rows, grafting-over pre-existing ones and looking to emphasize the terroir of the valley's wildly unique appellations through careful winemaking. Producers like Bergström, Beaux Frères, Walter Scott, Evening Land and more are helping Chardonnay realize its full and exciting potential in Oregon.

#### **LIVE TURNS 20**

This year, [LIVE](#) (Low Input Viticulture & Enology) celebrates its 20th anniversary. Now 352 vineyards and 45 wineries strong, the program is one of the most admired in the world. LIVE looks to heighten sustainability through mindful farming practices that strengthen vineyard sites naturally. By utilizing biodiversity, certain grape clones and chemical-free approaches, LIVE ensures that the Oregon wine scene will thrive for generations to come.

#### **WHAT WINEMAKERS DRINK**

With harvest on the horizon, vintners are about to be inundated with wine. Many switch gears, enjoying local beers, ciders and coffee during downtime between press loads. And given their fine-tuned palates, they have some educated suggestions on what to enjoy. Some, like Helioterra's Anne Hubatch, have even gone so far as starting their own side projects that celebrate their other beverage loves. Her cider company, [Alter Ego](#), opened earlier this year.

#### **BEYOND HARVEST**

The harvest itself is the most important time of the year for winemakers, but things don't just stop once the last wine is put to barrel. The late fall and winter months represent the "[cellar season](#)," a quiet and inviting time to peruse the Willamette Valley. It's when winemakers reflect on the vintage, top their wines and chat with tasters away from the hustle and bustle associated with summer. It's also a great time to tour vineyards, with the leaves in full color and beautiful marine layers blanketing the valley.

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#### **LIVE THE VINEYARD LIFE**

A surprising number of Willamette Valley wineries offer overnight lodging—and the list is growing. Harvest season is one of the best times of the year to absorb wine country, with so much activity happening in vineyards and cellars that you won't want to leave. Labels like Archery Summit, Ruby Vineyard, Stoller and many more offer guest houses in beautifully set locales. Take in a vineyard sunset, stargaze, and enjoy the bucolic life of Oregon wine country—after hours.

#### **EMBRACING DIVERSITY**

The wine industry isn't always known for its diverse cast of characters. But as the Willamette Valley evolves, so too do its principle figures. From rising female winemakers like Kelley Fox to Mexican-American-owned [Coria Estates](#), the region's wine scene is beginning to reflect the many different people that make it so. This year, the state welcomed its first Latina-owned label in [Alumbra Cellars](#), run by Elena Rodriguez and her family in Dayton.

#### **PINOT NOUVEAU**

[Coelho Winery](#) is bringing the spirit of Beaujolais to the Willamette Valley's most iconic variety. The Amity producer is making Pinot nouveau, or an early-release version of Pinot noir. Much like Beaujolais Nouveau in France, Coelho's take is bottled by mid-November in time for the Thanksgiving holiday. With an emphasis on fresh and lively flavors, it's a very different take on Oregon's most popular wine grape.

#### **CHOCOLATE AND WINE**

[Moonstruck Chocolate Company](#) has aligned with some of the most recognized names in Willamette Valley wine for a special lineup of sweet. Partnering with Stoller, Montinore Estate, Sokol Blosser and Erath, the Portland chocolatier has created a collection of wine-infused chocolates made from locally produced wine. The Willamette Valley Winery Collection includes the following truffle flavors: Chardonnay, Gewürztraminer, Rosé and Pinot noir.

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## EVENTS

### [MURDER MYSTERY DINNER AT YOUNGBERG HILL](#)

*October 12, 2019*

[Youngberg Hill](#) is offering a twist on traditional dinner entertainment. The McMinnville winery is hosting Willabys Catering and The Murder Mystery Co. for a seated meal while a crime unfolds on stage. Like a real life version of the game Clue, guests can look for clues and help solve the case. The captivating evening will be anchored by a three-course meal and afforded some flash courtesy of an '80s theme.

### [VERTICAL VINEYARD SERIES: MARESH VINEYARD](#)

*October 19, 2019*

Winemaker Jessica Mozeico curates an extensive vertical tasting focused on the historic Maresh Vineyard. The [Et Fille](#) vintner and co-founder will lead an intimate tasting spanning vintages from 2005 to 2014. This is a tremendous opportunity to not only interact one-on-one with a celebrated producer, but enjoy Pinot noir's unique ability to vividly reflect vintage as well as site.

### [BROOKS UNIVERSITY MASTER CLASS](#)

*October 19, 2019*

[Brooks Winery](#) of the Eola-Amity Hills is teaming up with decorated wine writer Patrick Comiskey for a seated seminar. The gathering will feature food and wine and occur at the Chehalem Cultural Center in downtown Newberg. Comiskey writes about all things wine for the Los Angeles Times and Wine & Spirits, among other outlets. The event is part of Brooks' ongoing educational series.

### [TWILIGHT IN THE VINES](#)

*October 26, 2019*

[Eola Hills Wine Cellars](#) welcomes guests for a thoughtfully prepared meal featuring estate wines and locally sourced pairings. Chef Max Germano will craft the menu, pulling from his experience at places like Portland's Daily Cafe and as the former executive chef of Tesoaria Winery. The monthly series offers incredible backdrops for memorable meals, like the winery's intimate cellar or scenic vineyards.

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## Events Continued

### [¡SALUD!](#)

*November 8–9, 2019*

One of the wine industry's great success stories, [¡Salud!](#) celebrates the well-being of vineyard workers and features custom lots of wine. Sponsored by Tuality Healthcare, the weekend is capped by a wine auction with proceeds going towards much-needed health care programs for industry laborers. Last year, ¡Salud! had a record-breaking year, raising more than \$1 million for the vital cause.

### [FALL RELEASE OPEN HOUSE AT ARCHERY SUMMIT](#)

*November 23, 2019*

Prestigious Dundee Hills winery [Archery Summit](#) welcomes guests to its hilltop estate for the release of two new wines. In addition to pours of brand-new Pinot noirs, there will be food and self-guided tours of the fermentation hall and the winery's iconic barrel caves. Savor the sights and aromas of a working, European-inspired winery and take in the panoramic view from the tasting room patio.

### [WINE COUNTRY THANKSGIVING](#)

*November 29th–December 1st, 2019*

One of two marquee tasting weekends every year, [Wine Country Thanksgiving](#) celebrates the end of another harvest and the coming holiday season. Scores of wineries open their doors for special tastings, food pairings and seasonal enticements. Many of the participating producers are involved in the Willamette Cares Food Share, a food donation program that sums up the prevailing holiday spirit of giving and generosity.

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