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Spofford Station Fact Sheet

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Fact sheet:

Name: Lynne Chamberlain, Farmer, Winemaker, Viticulturalist, Realtor

Location: Birch Creek and Elliot Rds. Oregon

ONE WINERY

Follow the path of the 37,000 year old Missoula floods and you will eventually come to the wheat, pea, alfalfa and wine farm estate known as Spofford Station.

At the historic Spofford grain elevators, we still load the "Grain Train" with soft white wheat, taking it down the system of dams on the Columbia River and out to Asia.

TWO LABELS

The ESTATE label shows the original Spofford Station grain elevator as a tribute to the settlers, farmers and ranchers that made the Walla Walla Valley what it is. James Leigh Cellars (JLC) bears the antique cigar band label. While using Spofford fruit from the farm, this brand offers blends and consumer friendly price points.

THREE COWS

After the wine is fermented and pressed into barrel, the remaining pomace (skins) is fed to cows that have been on grass pasture all summer. At grape harvesting, the cows are fed out on Spofford wheat, alfalfa and the "fermented" grapes. These "pre-marinated" beef are sold to restaurants or used in special wine events.