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1992

1992 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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1992



The Fifth Annual
**International
Pinot Noir
Celebration**
PROGRAM

McMinnville, Oregon

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Welcome

Welcome to the International Pinot Noir Celebration! Welcome to a weekend of international friendship, food, wine and fun. In what has become an annual event, winemakers and wine lovers from around the world gather to celebrate this controversial, difficult, 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. In the winery, too, it must be treated with great care, respect and dedication by those who guide the transformation of grapes to wine.

The producers of Pinot noir who have come here for this Celebration epitomize that dedication and represent some of the best vineyards and wineries of Europe, Australia, New Zealand and the United States. They have brought examples of their wines to taste, explore and enjoy. The climates and soils of all these regions are as distinctive as the winemakers themselves, and their wines will reflect these differences.

We gather this weekend not in competition, but in the spirit of friendship and the mutual pursuit of Pinot noir—in all its grand diversity!

Program 1992

FRIDAY, JULY 24, 1992

8 am-5 pm Registration & Information.

Renshaw Gallery will house the information center, gift shop, art exhibit and registration during the weekend. For help of any sort during the weekend, look for people with the "Welcome" ribbon on their name tags.

8-10 am Continental Breakfast. Renshaw Patio

11 am Welcome & Opening of the Sixth International Pinot Noir Celebration. Melrose Hall.

Master of Ceremonies, David Lett, The Eyrie Vineyards, will welcome guests and introduce keynote speaker, Gerald Asher.

Keynote Address.

Gerald Asher, noted author and wine editor for *Gourmet* magazine, will speak on his views and experience with Pinot noir.

12:15 pm Meet the Winemakers Luncheon. Dillin Hall.

This lunch, designed by the team of Nick Peirano of Nick's Italian Cafe, McMinnville, OR, Michael Wild of The Bay Wolf, Oakland, CA, and Frank Ostini of The Hitching Post, Santa Maria, CA, begins a series of meals designed especially for the Celebration to complement Pinot noir wines.

The principals from each of the featured wineries will be introduced by Ken Patton, President of the International Pinot Noir Celebration.

A NOTE ON WINE SERVICE DURING MEALS

A selection of wines has been placed on each table. We encourage you to taste the wines at your table and exchange bottles with neighboring tables. While there is plenty of wine, there are usually no more than twelve bottles of any single wine, and we want as many people as possible to have the chance to taste each wine. Please be considerate regarding those wines which are small in quantity and high in demand.

The Maitres d'Hotel for the International Pinot Noir Celebration are senior staff people from several notable restaurants. They have donated their time to insure our guests fine service. Please feel free to ask them about the wines.

Maitre's d'Hotel:

Mark Baisch, Deluxe Billiard Parlor, McMinnville
Joe Brown, Columbia Restaurant, Portland
Beverly Calder, Atwater's Restaurant, Portland
Stephen Earnhart, The Heathman Hotel, Portland
Don Francis, The Heathman Hotel, Portland
Daniel Johnnes, Montrachet and TriBeCa Grill,
New York
Scott Smith, The Heathman Hotel, Portland
Ron Wolf, The Heathman Hotel, Portland

2:30-3:30 pm "George Mason, James Joyce, and that Little Old Winemaker, Me." Melrose Hall.
Special guest Terry Clancy brings a challenging new perspective and some new ammunition to the wine industry's current fight for survival. There will be time for questions at the end. Moderator: Bill Fuller, Tualatin Vineyards, Oregon.

4:00-5:30 pm "Southern Exposure." Physical Education Building.

Three guest winemakers from "Down Under" will discuss the evolution of Pinot noir production in their growing regions. A tasting of 1991 Pinot noirs brings us up to date. Panelists are Gary Farr, Bannockburn Vineyards, Australia; James Halliday, Coldstream Hills, Australia; and Larry McKenna, Martinborough Vineyard, New Zealand. Moderator: Nancy Ponzi, Ponzi Vineyards, Oregon.

6:00-7:30 pm Informal Tasting of the 1990 Vintage. Murdock Patio.

Winemakers and owners from the featured wineries will pour tastes of the wine which earned them a spot at the IPNC and answer questions about their wines.

7:30 pm The Grand Dinner. Dillin Hall.
Chef Greg Higgins, honored by *Pacific Northwest Magazine* as one of the ten best chefs in the Northwest, will design and prepare this evening's meal. Among our dinner guests this evening are the nine Oregon artists whose works are displayed in Renshaw Gallery during the Celebration.

9:00-11:00 pm IPNC Shuttle Service.

Complimentary shuttle service to your motel or inn. Board the IPNC van in front of Dillin Hall.

SATURDAY, JULY 25, 1992

8:00-9:00 am Continental Breakfast. Dillin Hall.

9:30-11:30 am "Controversy in Burgundy - The Techniques of Guy Accad." Physical Education Building.

Special guest Guy Accad will speak about his controversial techniques, followed by a panel discussion on how these techniques have influenced wine styles in Burgundy. A tasting of three pairs of wines will illustrate the discussion. Each pair includes one wine made following Guy Accad's methods, and one wine made by more traditional methods, both from the same vintage and appellation.

Panelists: Philippe Senard, Domaine Daniel Senard, Burgundy; Jacques Seysses, Domaine Dujac, Burgundy; Michel Bettane, *Revue du Vin de France*.

Moderator: David Adelsheim, Adelsheim Vineyard, Oregon.

11:30 am-2:00 pm The Grand Luncheon. Dillin Hall.
Can you taste the *terroir* in the *coq au vin*? Chef Thierry Guillot from the two-star restaurant La Côte d'Or in Nuits-Saint-Georges has designed a classic Burgundian menu using Northwest ingredients. An international selection of Chardonnays and Pinot noirs will accompany the meal, for a unique tasting of regional nuances in mixed media.

2:00-5:30 pm Visiting Oregon Wine Country. Board your assigned bus outside Dillin Hall. Teams of Oregon and California winemakers will lead guided tours through Oregon vineyard country, ending with a seminar and tasting at a host winery. The seminars will focus on "New World Responses to Burgundian Innovations," addressing topics raised in the Guy Accad seminar in the morning.

6:00-7:30 pm Informal Tasting of the 1989 Vintage. Murdock Patio.

Winemakers and owners from the featured wineries will pour tastes of the wine which earned them a spot at the IPNC and answer questions about their wines.

7:30 pm-Midnight Traditional Northwest Indian Salmon Bake. In the Oak Grove, in front of Melrose Hall. (Ticket required)

The trees will be strung with lanterns, fifty whole salmon will be cooked Northwest Indian style over a huge fire pit, and an array of international wines will be opened. Chefs Rob Pounding and George Poston will present a fabulous buffet of local shellfish, salads and sweets. After dinner there will be dancing to the beat of the Bouncing Baby Boomer Band, and carriage rides in the moonlight.

9:00 pm-Midnight IPNC Shuttle Service. Complimentary shuttle service to your motel or inn. Board the IPNC van in front of Melrose Hall.

SUNDAY, JULY 26, 1992

10:00 am-Noon Sparkling Finale: A Northwest Brunch. Dillin Hall.

Five of Oregon's top restaurants create an elegant buffet, accompanied by four sparkling wines from Pinot noir. Participating restaurants and chefs are: Timberline Lodge, Mt. Hood, Chef Leif Eric Benson
RiverPlace Alexis Hotel, Portland, Chef Colin
Cameron

Alexis Restaurant, Portland, Chef Alexis Bakouros
Salumeria de Carlo, Portland, Chef Fred Carlo
Valley River Inn, Eugene, Chef Frank Beber

Four sparkling Pinot noir wines will be served with Brunch:

Argyle 1988 Brut (Oregon)

Chandon Blanc de Noirs (Napa/Sonoma,
California)

Shadow Creek Cellars Blanc de Noirs (California)
Veuve Cliquot Brut (Reims, France)

As the wines are served, Ken Bernards, Research Enologist at Domaine Chandon, and Rollin Soles, Winemaker at Argyle, will discuss the use of Pinot noir in sparkling wine cuvées.

In conclusion, our keynote speaker, Gerald Asher, will extend farewells to our guests and close the Sixth Annual Pinot Noir Celebration.

We'll see you next year on July 23, 24, 25, 1993!

Symposium Notes

Symposium Notes

Honored Guests

Guy Accad was born in Lebanon, graduated from both agronomy and enology schools, and now resides in Nuits-Saint-Georges in Burgundy. He began his career as a consulting enologist in Burgundy in 1977, but was not widely known until about five years ago, when several of Burgundy's prominent domaines became his clients, including Château de la Tour in Vougeot, Domaine Jean Grivot in Vosne-Romanée, and Domain Daniel Senard in Aloxe-Corton. It is generally agreed that wines made by his methods are distinctly different from those made according to traditional practice.

Gerald Asher, Keynote Speaker for the 1992 International Pinot Noir Celebration, was born and educated in the United Kingdom, and was trained in the wine trade there and elsewhere in Europe. In 1970 he came to the United States, where he was engaged in the wine trade in New York and then San Francisco until 1987. He has been published extensively on both sides of the Atlantic, and is currently Wine Editor of *Gourmet*, contributing regular essays to that magazine, as well as a monthly column to the *San Francisco Chronicle*. A collection of his essays in *Gourmet* was published under the title *On Wine* in 1982.

Ken Bernards graduated from Oregon State University in 1987 with a degree in chemistry. In 1988 he became Research Enologist at Domaine Chandon in California, where he is responsible for a wide range of projects aiming to learn more about the *méthode champenoise*. He also provides input on winemaking decisions at Domaine Chandon, as a member of the winemaking staff.

Michel Bettane was born in the United States and educated in France. He entered Steven Spurrier's Académie du Vin in Paris in 1977, and in 1978 he started teaching wine tasting classes there. In 1981 he began working part-time for the *Revue du Vin de France*, and in 1991 he stopped teaching to work full

time for the *Revue*. A highly influential journalist in France, he has been one of Guy Accad's most outspoken supporters.

Terry Clancy, a native Californian, has been in the wine business for thirty years, including eight years as a street salesman for E & J Gallo. He has served as an independent consultant to many wineries and financial institutions, and is currently President of The Wine Alliance, a division of Hiram Walker, which owns and operates Callaway, Clos du Bois, Temecula, Atlas Peak, and William Hill Winery. He is widely recognized as an articulate leader in the wine industry's struggle to survive in a prohibitory era.

Gary Farr, winemaker and manager at Bannockburn Vineyards, is a graduate of Australia's Roseworthy Agricultural College. He has spent five vintages working in Burgundy, mainly at Domaine Dujac, and brought back to Australia many ideas regarding the cultivation and production of Pinot noir. His own approach to winemaking is a blend of French techniques and Australian quality control technology.

James Halliday, presently Managing Director of Coldstream Hills, is also recognized as Australia's most important wine journalist and one her principal wine judges. He has owned three wineries, published over fourteen books, written regular wine columns, and imported European wines to Australia.

Larry McKenna was born in Australia, but has pursued his winemaking career in New Zealand, starting at Delegats Wine Estate in Auckland. In 1986 he went to Martinborough Vineyard, where he is currently Managing Director and Winemaker, as well as a shareholder. Pinot noir has been his passion since joining Martinborough—he sees it as the ultimate winemaking challenge. In 1990 he spent the vintage in Burgundy, to absorb old world influences and traditions. He is one of the founders of the Southern Hemisphere Pinot Noir Conference.

Philippe Senard of Domaine Daniel Senard in Aloxé-Corton is a sixth generation vigneron. He completed the two-year "technician superieure" course in viticulture and enology at the Lycee Viticole in Beaune, prior to assuming responsibilities for the domaine in 1971. He is considered one of the leaders of the "new generation" of Burgundian winemakers. He has been making wine according to Guy Accad's methods since 1987.

Jacques Seysses of Domaine Dujac in Morey-Saint-Denis is a first generation vigneron, who did not decide to become a winemaker until age 27. After working two vintages at Domaine de la Pousse d'Or in Volnay, he and his father purchased the neglected Domaine Graillet in Morey-Saint-Denis. He later obtained a degree in enology at the University of Dijon. His wines have been considered among the best since his first vintage in 1969.

Rollin Soles, Winemaker and general manager at Argyle Winery in Dundee, Oregon, is a native Texan. He earned a Masters degree in Enology at the University of California, Davis in 1980, worked first in California, then in Switzerland and Beaujolais, and eventually met Brian Croser and went to work at Croser's Petaluma Winery in South Australia. Together Croser and Soles evolved a plan to produce sparkling wine in the Pacific Northwest, eventually settling on Dundee, Oregon, as the ideal location. Soles made his first Oregon wines in 1987.

Guest Chefs

Alexis Bakouros, 39, was born in the village of Filiatra in Pelopones, Greece. He came to the U.S. with his parents, brother and sister. In 1981 he started Alexis Restaurant in Portland with the idea of presenting his family's recipes. It has since become famous for its warm, festive atmosphere and the best Greek food in the region.

Frank Beber is Chef at Sweetwaters Restaurant at the Valley River Inn in Eugene, Oregon. An Oregon native, Frank received his culinary training in San Francisco, working under Bradley Ogden, then executive chef at Campton Place Hotel and at Silks Restaurant at the Mandarin Oriental Hotel. He has been Chef at Sweetwaters for the past three years, and lives in Eugene with his wife and two sons.

Leif Eric Benson, a native of Goteborg, Sweden, has been the Certified Executive Chef of Oregon's famous Timberline Lodge since 1979. He began his apprenticeship at age 10 with his father and follows a family tradition of training with renowned European chefs. In 1988 Leif's favorite and most requested recipes were published in the *Timberline Lodge Cookbook: Northwest Seasonal Recipes*. Leif has received the Oregon Chef-of-the-Year Award, and is currently the manager of the 1992 Culinary Olympic Team which will compete in Germany this Fall.

Colin Cameron's culinary profession grew out of his interest in cooking, baking and entertaining. He went to college as a major in English literature and graduated with a B.A. from the University of California, Berkeley. He took his culinary training in Vancouver, Washington, worked at the Heathman Hotel and joined the RiverPlace Alexis Hotel as Pastry Chef in 1986, where he currently works.

Fred Carlo started the Salumeria de Carlo, a wholesale sausage company, in Portland, after working the wine harvest in Piedmont and making prosciutto in Friuli in 1985. Since then Fred Carlo's sausage has become famous and he has branched out into retail with two stores in Portland. His specialties include mild Italian sausage, pork loin, and porchetta—a boneless, stuffed pig with fresh rosemary and garlic.

Thierry Guillot began his culinary career in 1980 as a kitchen apprentice at l'Hotel de l'Europe in his native town of Cholet. From 1982 through 1988 he served as assistant chef in several restaurants in Burgundy, including Mont d'Or under Chef Paul Bocuse

in 1985. After serving three different times at Côte d'Or—first as *commis de cuisine*, then as *second de cuisine*, finally as *chef de cuisine*—he eventually purchased the Hotel and Restaurant in January, 1990, and was awarded the second Michelin star in March of 1990.

Greg Higgins has been a regular contributor to the culinary success of the International Pinot Noir Celebration since the beginning. He is Executive Chef of the Heathman Hotel in Portland and the B. Molloch Bakery and Brew-Pub, which he developed. A transplanted New Yorker, Greg trained with master chefs in the U.S. and Italy prior to coming to the Heathman. Greg has been named by *Pacific Northwest Magazine* as one of the top ten chefs in the Northwest.

John Memering was trained at the Western Culinary Institute in Portland, and has worked since 1985 in several of Portland's top restaurants, most recently as Executive Chef at the critically acclaimed Thirty-One Northwest. He is an active member of the Chefs de Cuisine Society of Oregon and the Oregon Culinary Olympic Team, and a dedicated community service volunteer. This year he has volunteered his services to create a special buffet for the "Sunday Afternoon of Pinot Noir" open tasting following the International Pinot Noir Celebration.

Frank Ostini is co-owner and chef of The Hitching Post restaurants in Casmalia and Buellton, Santa Barbara County, California. Founded by Frank's father, The Hitching Post has been serving "the world's best BBQ steaks" for forty years. Frank joined his father in the business in 1976, and since 1984 has also been a winemaker, producing Santa Barbara County Pinot noir for The Hitching Post's own label, sold only at their restaurants. This year he is hauling his oakwood and his grill all the way to McMinnville to cook his famous steaks for Celebration guests.

Nick Peirano. Nick's Italian Cafe opened in McMinnville fifteen years ago. Since then, Nick's interest in good food, good wine and good friends has

been reflected in the hospitality and warmth of his restaurant. People come from all over to enjoy Nick's style of Italian cooking. One of the founding members of the International Pinot Noir Celebration Board of Directors, Nick continues to work to make the Celebration a success.

Ken Piontek, inspired by his Alsatian grandmother, began experimenting with french bread recipes in college. After moving to the Pacific Northwest, he started his french bread bakery in Willamina, Oregon, in 1981. Also interested in whole grain and old world breads, he eventually began producing loaf breads and a wide variety of bagels. In May of 1992 Ken opened a full retail bakery in downtown McMinnville. Piontek breads will be served at the Friday lunch, the Sparkling Brunch and the Sunday open tasting.

George Poston learned his love of cooking from his childhood in the Midwest, where the table was always full of wild game and fresh fruits and vegetables. He trained at the Culinary Institute of America, then worked as Sous Chef at The 95th in Chicago until 1986, when he was appointed Executive Chef at the new Atwater's Restaurant in Portland. Earlier this year George accepted the post of Executive Chef at the new Celilo Restaurant in the recently restored Governor Hotel in Portland, where the emphasis is on fresh Northwest foods cooked in the style of the Pacific Rim.

Rob Pounding started out as an art major supporting his education by cooking, then made a major career switch and went into the culinary arts professionally, using his training in art and visual design to augment his new field. Trained at the Culinary Institute of America, Rob has been Executive Chef at Salishan Lodge since 1985. He has won numerous awards in culinary competitions and captained the Oregon team in the 1988 Culinary Olympics in West Germany—where his team won 15 medals for 15 entries.

Michael Wild was born in Paris in 1940. He has lived

in California since 1947, but still makes periodic trips back to France to renew his roots. He taught comparative literature at San Francisco State before opening his restaurant, the Bay Wolf, in Oakland in 1975. Michael has contributed to the success of the International Pinot Noir Celebration since the beginning, ably assisted since 1990 by **Joe Nouhan**, a graduate of the California Culinary Academy and veteran of City Cafe and Cody's Books and Cafe in Berkeley, and Sous Chef at the Bay Wolf since 1989.

Wine Producers

AUSTRALIA

BANNOCKBURN VINEYARDS

Midland Highway, Bannockburn, Victoria 3331, Australia

Telephone 61-52-81-1363, FAX 61-52-81-1349

Represented by Gary Farr

Featured wine: 1989 Bannockburn Vineyards

Stuart Hooper planted vines at Bannockburn in 1974, re-establishing a vineyard in one of Australia's oldest wine regions northwest of Geelong. The rich volcanic soils over a bed of limestone produce grapes of intense character. Recent Pinot noir plantings have been based upon the viticulture of Burgundy. Close planting and narrow rows have given a vine density of 3,600 vines per acre. Bannockburn is committed to making great wine from this difficult but noble variety.

COLDSTREAM HILLS

Lot 6 Maddens Lane, Coldstream 3770, Australia

Telephone 61-59-64-9388, FAX 61-59-64-9389

Represented by James Halliday

Featured wine: 1990 Coldstream Hills Reserve

James Halliday established Coldstream Hills in 1985, and in 1988 erected a 30,000 case facility. The winery is located in the Yarra Valley, near Melbourne. The estate vineyard is a 37-acre, closely planted, steep hillside vineyard. Wine varieties produced are primarily Pinot noir, Chardonnay, Cabernet Sauvignon and Semillion.

FRANCE

DOMAINE PIERRE BITOUZET

Rue de Citeaux, 21420 Savigny-les-Beaune, France
Telephone 33.80.21.53.26, FAX 33.80.21.58.29

Represented by Pierre Bitouzet

Featured wine: 1990 Savigny-les-Beaune 1er Cru Les
Lavières

Since 1954 Pierre Bitouzet, a native of Tailly near Beaune, has been general manager at the domaine of the Prince de Mérode at Chateau de Serrigny, with responsibility for viticulture as well as vinification and bottling of the wines. During these years he has also created a small domaine of his own, including premier cru appellations in the communes of Savigny-les-Beaune and Aloxe-Corton. His style of vinification is "classic": temperature-controlled open fermentation, 15 to 18 months in barrel, 1/3 new, for red wines.

DOMAINE DUJAC

7, rue de la Bussiere, 21200 Morey-Saint-Denis,
France

Telephone 33.80.34.32.58, FAX 33.80.51.89.76

Represented by Jacques and Rosalind Seysses

Featured wine: 1990 Clos de la Roche

Domaine Dujac consists of 11 hectares (27 acres) of Pinot noir vineyards in the midst of the Côte de Nuits. The wine is sold under ten appellations, including five grands crus, and has such an extraordinary reputation that it is hard to believe that the firm was only created in 1968, just in time for the disastrous harvest of that year. Many of the traditional techniques of Burgundy have been retained: the winery has no crusher/stemmer, and racking and bottling are done by air pressure or gravity.

DOMAINE A.F. GROS

21630 Pommard, France

Telephone 33.80.22.61.85, FAX 33.80.24.19.33

Represented by Anne Françoise Gros

Featured wine: 1989 Echezeaux

Anne Françoise Gros created her own domaine several years ago from some parcels of vineyard given to her by her father, Jean Gros, including the appellations Vosne-Romanée, Richebourg, and Hautes Côtes de Nuits. She then added a patch of Echezeaux which she was able to purchase from a domaine in Flagey. Although married to François Parent of Domaine Parent, who assumes most technical responsibilities in his wife's cellars, Ann Françoise Gros manages the business of her 10-acre domaine in complete independence from Domaine Parent. Approximately 90% of her wines are exported.

DOMAINE HUBERT LIGNIER

45, Grande rue, 21220 Morey-Saint-Denis, France

Telephone 33.80.34.31.79, FAX 33.80.51.80.97

Represented by Romain Lignier

Featured wine: 1989 Morey-Saint-Denis 1er Cru

The family domaine of Huber Lignier is composed of seventeen acres, including two illustrious grand cru appellations (Clos de la Roche and Charmes Chambertin) and three 1er Crus (Morey-Saint-Denis 1er Cru, Gevrey Chambertin 1er Cru Les Combottes, Chambolle-Musigny 1er Cru Les Baudes), as well as three village appellations and several other regional appellations. Vinification is traditional. The domaine is managed by Hubert Lignier and his son Romain.

DOMAINE MUGNERET-GIBOURG &**DOMAINE GEORGES MUGNERET**

5 Rue des Communes, 21700 Vosne-Romanée,
France

Telephone 33.80.61.01.57, FAX 33.80.61.33.08

Represented by Marie Christine Teillaud-Mugneret
and Eric Teillaud

Featured wine: 1990 Domaine Mugneret-Gibourg,
Echezeaux

Domaine Mugneret-Gibourg was founded in the 1920s by André Mugneret from parcels in Vosne-Romanée and Echezeaux. André's son George joined the business in the 1950s, and eventually formed his own domaine, Domaine Georges Mugneret. Both domaines have been managed by Georges' elder daughter, Marie Christine, and her mother, since Georges' death in 1988. Marie Christine originally earned a pharmacy degree with a thesis entitled "Is Wine a Medicine," and later completed a degree in oenology from Dijon University.

DOMAINE PARENT

21630 Pommard, France

Telephone 33.80.22.15.08, FAX 33.80.24.19.33

Represented by François Parent

Featured wine: 1989 Pommard Les Epenots

Domaine Parent consists of 44.5 acres of vineyard in the Côte de Beaune. The domaine produces primarily red wines, especially premiers crus from Volnay, Beaune and Pommard. François Parent, who manages the domaine with his father Jacques, represents the thirteenth generation of this ancient Pommard family. Their ancestor, Etienne Parent, was a pioneer in the export of Burgundy wines to the United States. Through a friendship with Thomas Jefferson established while the latter was ambassador to France in 1787, Parent became a supplier of Burgundy wines to Jefferson's White House.

DOMAINE PRIEURE-ROCH

1, rue Émile Labet, 21200 Beaune, France

Telephone 33.80.24.06.25, FAX 33.80.24.06.26

Represented by Henri-Frédérique Roch and Michael
Stephens

Featured wine: 1990 Vosne-Romanée Les Clous

Henri-Frédérique Roch assumed responsibility for the domaine in 1988 at age 26. Inspired by the same ideas as his grandfather, Henri Leroy, Henri-Frédérique strives to produce wines with richness and power that can be kept for 10 to 20 years or more, while reflecting the character associated with each vintage and vineyard. Vineyards are strictly managed to keep crop levels down, grapes are carefully sorted prior to vatting, and are fermented with their stems to produce wine with backbone and tannin. Wines are aged two years in new casks.

DOMAINE DANIEL RION ET FILS

Premeaux, 21700 Nuits-Saint-Georges

Telephone 33.80.62.31.28, FAX 33.80.61.13.41

Represented by Patrice Rion

Featured wine: 1990 Vosne-Romanée

This domaine was created in 1955 by Daniel Rion, beginning with only 5 acres of vines in Vosne-Romanée. The domaine today comprises 37 acres of vineyard in fourteen different appellations of the Côte de Nuits, including six premiers crus. Most of the vines are between 25 and 65 years old. Daniel's son, Patrice Rion, trained at Beaune's oenology school, took over responsibility for vinification of their wines in 1978. The domaine emphasizes quality by maintaining small crop size in the vineyard, and traditional vinification methods. Approximately 8,000 cases of wine, mostly red, are produced annually.

DOMAINE GEORGES ROUMIER

Chambolle-Musigny, 21220 Gevrey-Chambertin,
France

Telephone 33.80.62.82.20, FAX 33.80.62.83.55
Represented by Jean-Marie and Odile Roumier, and
Delphine Roumier

Featured wine: 1990 Chambolle-Musigny

This domaine is three generations old and dates back to 1924. The current firm brings together the vineyard holdings of seven family members under the management of Jean-Marie and Christophe Roumier. Though the 37 acres of vines are spread over several appellations, the literal and philosophical focus of the firm is in the village of Chambolle-Musigny. Here, the vineyard soil has less clay and more limestone than elsewhere in the Côte de Nuits, which is thought to reduce yields and give the resulting wines an aromatic finesse.

DOMAINE DANIEL SENARD

Aloxe-Corton, 21420 Savigny-les-Beaune, France

Telephone 33.80.26.41.65, FAX 33.80.26.45.99

Represented by Philippe Senard

Featured wine: 1989 Corton

The 13th century cellars of Domaine Senard were built by the monks of the Abbaye de Ste. Marguerite and were forgotten until Philippe's father actually fell through their roof. Philippe is a sixth generation vigneron. Prior to assuming responsibility for the domaine in 1971, he completed the two-year "technician superieur" course in viticulture and enology at the Lycee Viticole in Beaune. The 22-acre domaine was largely replanted in 1945.

GERMANY

WEINGUT AUGUST KESSELER

Lorcher Strasse 16, 6220 Rüdesheim

Assmannshausen, Germany

Telephone 49.67.22/25.13, FAX 49.67.22/47.477

Represented by August Kessler and Max Himstedt

Featured wine: 1990 Assmannshäuser Höllenberg
Spätburgunder Spätlese

August Kessler owns 19 acres of vines—.5 acres of Riesling in the town of Rüdesheim and 2 acres in Assmannshausen, Germany's most famous site for growing Pinot noir. However, August's Spätburgunder wines are not typical German reds. The production methods have more in common with those of Burgundy than those of his neighbors. Kessler's winery was built into the vertical slate cliffs of Assmannshausen in 1792, and some of his Pinot vineyards are actually planted on the roof of the winery.

ITALY

CASTELLO DI AMA

Ama di Gaiole in Chianti, 53010 Siena, Italy

Telephone 39.577.746031, FAX 39.577.746117

Represented by Dssa. Lorenza Sebasti and Dr. Marco
Pallanti

Featured wine: 1989 Vigna il Chiuso

The Fattoria di Ama is an ancient estate, dating back at least to the 10th century. Restored in the 18th century, the Castello di Ama was already known for its fine wines at that time. New owners took control of the 210 acre estate in 1982. Recognizing that they had been blessed with extraordinary vineyards, they dedicated themselves to a systematic study of them. Although specializing in single vineyard Chiantis, Castello di Ama also produces Pinot grigio, Chardonnay, Sauvignon, Merlot, and, of course, Pinot nero.

NEW ZEALAND

MARTINBOROUGH VINEYARD

Princess Street, P.O. Box 85, Martinborough, New Zealand

Telephone 64-6-306-9955, FAX 64-6-306-9217

Represented by Larry McKenna

Featured wine: 1990 Martinborough Vineyard

Martinborough Vineyard was founded in 1980 by a small partnership. A 40-acre vineyard has been developed concentrating on Pinot noir and Chardonnay. Also planted are Riesling, Sauvignon blanc, Gewürztraminer and Pinot gris. The winery was completed in 1985 for the first crush and now handles 10,000 cases. It is located in the Martinborough district at the southern end of New Zealand's North Island.

SWITZERLAND

REBGUT BÄCHI, FAMILIE ZAHNER

CH-8467 Truttikon, Switzerland

Telephone 41.52.41.19.49, FAX 41.52.41.20.95

Represented by Niklaus Zahner

Featured wine: 1989 Truttiker Pinot noir Spätlese

This is a family-owned winery founded by Waldemar Zahner in 1963. It is located in the north-eastern part of Switzerland, near Lake Constance, 450 meters above sea level. Their 6.5 hectares (16 acres) of vineyard include almost 10 acres of Pinot noir, as well as Müller-Thurgau, Gewürztraminer and Pinot blanc. The winery produces about 2000 cases of wine annually, all sold directly to private customers. Niklaus Zahner has a degree in agricultural science and has been working full time at the winery with his father since 1988.

UNITED STATES

ACACIA WINERY

2750 Las Amigas Road, Napa, CA 94558

Telephone (707) 226-9991, FAX (707) 226-1685

Represented by Mike Richmond and Larry Brooks

Featured wine: 1990 St. Clair

Acacia, owned by Chalone, Inc., was founded in 1979. It produces about 30,000 cases per year, almost exclusively Chardonnay and Pinot noir. Much of the Chardonnay is estate grown on their 50 acres of vineyard. The Pinot noir is purchased from neighboring vineyards in the Carneros region, north of San Francisco Bay.

ADELSHEIM VINEYARD

22150 N.E. Quarter Mile Lane, Newberg, OR 97132

Telephone (503) 538-3652, FAX (503) 538-2248

Represented by David Adelsheim, Michael

Adelsheim and Don Kautzner

Featured wine: 1990 Oregon

David and Ginny Adelsheim began planting their vineyard on Chehalem Mountain near Newberg in 1972. They produced their first wines in 1978 in the basement of their home. A larger winery was completed in 1982. Production of 12,000 cases is mostly Pinot noir, Chardonnay, and Pinot gris. The distinctive labels by Ginny contain portraits of friends and family who contributed to the development of the vineyard.

AMITY VINEYARDS

18150 Amity Vineyards Road SE, Amity, OR 97101
Telephone (503) 835-2362, FAX (503) 835-6451
Represented by Myron Redford and Vikki Wetle
Featured wine: 1989 Willamette Valley

Owners Janis Checchia, Ione Redford and her son, Myron Redford, began production at their winery in 1976. The first of their 15-acre vineyard was planted in 1970. Myron also is known in the Northwest for his nouveau-style Pinot noir and his dry Gewurztraminer. Current annual production is 9,000 cases.

ARGYLE (THE DUNDEE WINE COMPANY)

691 Highway 99W, Dundee, OR 97115
Telephone (503) 538-8520, FAX (503) 538-2055
Represented by Rollin Soles, Leigh Adriance and Allen Holstein

Featured wine: 1988 Brut

Founded in 1987 by Australian vintner Brian Croser, The Dundee Wine Company is dedicated to making premium sparkling wine in the tradition of Champagne. Limited quantities of still wine are also produced, all under the Argyle label. A former hazelnut processing plant in the small Willamette Valley community of Dundee houses the winery, and the tasting room in a restored Victorian farmhouse welcomes visitors.

AU BON CLIMAT

P.O. Box 113, Los Olivos, CA 93441
Telephone (805) 688-8630, FAX (805) 686-1016
Represented by Jim Clendenen and Sarah Chamberlin

Featured wine: 1990 Santa Maria Valley

Au Bon Climat was founded in 1982 by Jim Clendenen and Adam Tolmach. Annual production has risen to 8,000 cases of wine produced primarily from grapes grown at Bien Nacido Vineyards, where their winemaking facility is located. The winery was chosen as one of the top producers of the year in 1989 and again in 1990 by Robert M. Parker, Jr.

BEAULIEU VINEYARDS

P.O. Box 391, St. Helena, CA 94574
Telephone (707) 967-3148, FAX (707) 967-3190
Represented by Larry Challacombe and Joel Aiken
Featured Wine: 1990 Carneros Reserve

Beaulieu Vineyards was founded in 1900 by Georges de Latour. Beaulieu's first vineyard in Carneros was purchased in 1962 and the company was responsible for petitioning the BATF in 1979 to establish Carneros as a viticultural appellation. Present production of all wines is 475,000 cases.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW, Salem, OR 97304
Telephone (503) 582-2262, FAX (503) 581-0943
Represented by Ted and Terry Casteel, Marilyn Webb and Pat Dudley
Featured wine: 1989 Estate

The Casteel brothers and their wives, Marilyn Webb and Pat Dudley, acquired their property in the Eola Hills, northwest of Salem, in 1978. Today their vineyard covers 52 acres, planted primarily in Pinot noir and Chardonnay. The winery was officially opened in 1984, and has grown to an annual production of 7,500 cases. Terry Casteel is Vice President of the International Pinot Noir Celebration.

BOUCHAINE VINEYARDS

1075 Buchli Station Road, Napa, CA 94559
Telephone (707) 252-9065, FAX (707) 252-0401
Represented by John Montero and Eric Fidel
Featured wine: 1990 Carneros

The 38-acre vineyard lies at the very south end of Carneros in Napa Valley, almost on San Pablo Bay. Wine production is limited to those varieties best suited to the cool microclimate: Pinot noir, Chardonnay and Gewürztraminer. A vast majority of the Pinot noir fruit is harvested from neighboring Carneros vineyards and the wines are vinified with as little intervention as possible. To compare and contrast the varied personalities of Pinot noir, Bouchaine has been researching five selections of varied origins in the Estate vineyard and their subsequent evolution in the cellar and bottle. Annual case production: Pinot noir—5,000; Chardonnay—10,000; Gewürztraminer—1,000.

BRIDGEVIEW VINEYARD AND WINERY

4210 Holland Loop Road, Cave Junction, OR 97523
Telephone (503) 592-4688, FAX (503) 592-2127
Represented by Robert and Lelo Kerivan, and Laurent Montalieu

Featured wine: 1989 Winemaker's Reserve

Bridgeview Vineyards is located in the southern Oregon coastal mountains in an area know as the Illinois Valley. Planting of the 74 acres of vineyard began in 1980 and wine production began in 1986. The winery produces 30,000 cases per year and is owned by Robert and Lelo Kerivan. Varieties produced are Pinot noir, Chardonnay, Riesling, Pinot gris and Gewürztraminer.

DAVID BRUCE WINERY

21439 Bear Creek Road, Los Gatos, CA 95030
Telephone (408) 354-4214, FAX (408) 395-5478
Represented by David Bruce

Featured Wine: 1989 Santa Cruz Mountain Estate

David Bruce founded this winery overlooking the Monterey Bay in 1961. His 30-acre vineyard, located in the Santa Cruz Mountains, produces estate bottled Pinot noir and Chardonnay. Annual production is 30,000 cases of Pinot noir, Chardonnay, Cabernet, Zinfandel and Rhine-style wines.

CAMBRIA WINERY AND VINEYARD

5475 Chardonnay Lane, Santa Maria, CA 93456

Telephone (805) 937-8091, FAX (805) 934-3589

Represented by David Guffy

Featured wine: 1989 Julia's Vineyard

Cambria is a new winery on the 20-year-old Tepusquet Vineyard in Santa Barbara's Santa Maria Valley. It was purchased in 1987 by Jess Jackson and his wife, Barbara Banke, and winery construction was completed during the 1990 crush. Pinot noir and Chardonnay are produced in this only east/west valley in California, which has the longest growing season in the state for wine grapes. The fruit has great intensity of flavor and excellent acid/pH balance. 40,000 cases are produced annually.

CAMERON WINERY

8200 NE Worden Hill Road, Dundee, OR 97115

Telephone (503) 538-0336, FAX (503) 538-3493

Represented by John Paul and Bill Wayne

Featured wine: 1990 Willamette Valley, Unfiltered

Cameron winery began in a small warehouse in McMinnville in 1984. Inspired by a partnership with Dundee Hills grape grower Bill Wayne, a new winery was built above the town of Dundee in 1986. Cameron produces 3,500 cases annually, including Pinot noir, Chardonnay and Pinot blanc. A total of 24 acres is planted at their two sites.

DOMAINE CHANDON

1 California Drive, Yountville, CA 94599

Telephone (707) 944-8844, FAX (707) 944-1123

Represented by Ken Bernards

Featured wine: Chandon Blanc de Noirs

Domaine Chandon, California's first French-owned sparkling winery, is located in Napa Valley near the town of Yountville. Winemaker Dawnine Dyer applies the traditional méthode champenoise to the creation of Chandon Brut, Chandon Blanc de Noirs, Chandon Réserve and Chandon's newest cuvée, Etoile. Only classic varietals are used in these cuvées. The Blanc de Noirs is a blend of Pinot noir grapes from several different microclimates in the Napa Valley, particularly the Carneros region. It is also a blend of several different harvests, containing up to 30% reserve wines from prior years.

CHATEAU BENOIT

6580 NE Mineral Springs Road, Carlton, OR 97111

Telephone (503) 864-2991, FAX (503) 864-2203

Represented by Fred and Mary Benoit and Kevin Chambers

Featured wine: 1989 Oregon

Former physician Fred Benoit and his wife, Mary, started their vineyard near Eugene, Oregon, in 1972 and moved up to Yamhill County to start their winery in 1979. They produce 19,000 cases, including sparkling wine, Pinot noir, Sauvignon blanc and Müller-Thurgau.

COLUMBIA WINERY

14030 NE 145th Street, Woodinville, WA 98072
Telephone (206) 488-2776, FAX (206) 488-3460
Represented by Max Zellweger and Tina Rogers
Featured wine: 1989 Woodburne Cuvee

Established in 1962 as the first producer of classic European vinifera wines in the state of Washington, Columbia continues to set the standards for quality and innovation. Celebrating its 30th anniversary this year, with the 1989 Pinot noir rated one of the best produced in this country, Columbia has added yet another chapter to Washington's wine history.

COOPER MOUNTAIN VINEYARDS

9780 SW Grabhorn Road, Beaverton, OR 97007
Telephone (503) 649-0027
Represented by Robert and Corrine Gross
Featured wine: 1989 Barrel Select

Cooper Mountain, an extinct volcano site overlooking the Tualatin Valley, is the home of this 75-acre vineyard and winery. Planting began in 1978 and the winery began production almost ten years later. Production is limited to 2,000 cases annually, including Pinot noir, Pinot gris and Chardonnay.

ELK COVE VINEYARDS

27751 NW Olson Road, Gaston, OR 97119
Telephone (503) 985-7760, FAX (503) 985-3525
Represented by Joe H. Campbell and David O'Reilly
Featured wine: 1989 Wind Hill Vineyard

Elk Cove Vineyards was founded by the Campbells in 1977 and named for the elk which migrate to the area each spring. The 45-acre vineyard and the winery are located outside of Gaston in the foothills of the Coast Range. They also have a tasting room in Dundee. Annual production is 12,000 cases. For twelve years Elk Cove has produced Pinot noir wine from three different vineyards—Estate, Wind Hill Vineyard, and Dundee Hills Vineyard.

EVESHAM WOOD VINEYARD

4035 Wallace Road NW, Salem, OR 97304
Telephone (503) 371-8478
Represented by Russell and Mary Raney
Featured wine: 1990 Willamette Valley, unfiltered

Evesham Wood Vineyard derives its name from a picturesque orchard region in England, the "Vale of Evesham." The small winery produces Pinot noir, Chardonnay and Pinot gris. Production began in 1986 and totals 3,000 cases per year. The eight-acre vineyard is located on an eastern slope of the Eola Hills four miles northwest of Salem.

THE EYRIE VINEYARDS

P.O. Box 697, Dundee, OR 97115

Telephone (503) 472-6315, FAX (503) 434-5038

Represented by David Lett, Diana Lett and Beth Rapp

Featured wine: 1989 Reserve

The Eyrie Vineyards is the oldest producing vinifera vineyard in the Willamette Valley. David and Diana Lett planted their pioneer vineyard in 1966 in the Red Hills of Dundee; their winery is in McMinnville. Annual production is about 7,000 cases, specializing in Pinot noir, Pinot gris and Chardonnay.

FIDDLEHEAD CELLARS

200 B Street, Suite G, Davis, CA 95616

Telephone (916) 756-4550, FAX (916) 756-0104

Represented by Kathy Joseph and Thomas Doyle

Featured wine: 1990 Santa Maria Valley Sierra

Madre Vineyard

Kathy Joseph established Fiddlehead Cellars in 1989, after several years of experience as winemaker/general manager at a Napa Valley winery. Her small 1900-case winery is devoted exclusively to the production of limited quantities of premium quality Pinot noir and Sauvignon Blanc wines. Kathy emphasizes hands-on attention to every phase of selection and production. Vineyards in the Santa Maria Valley of California and the Willamette Valley of Oregon supply the fruit for her wines, bottled under separate appellations, each with a distinctive personality.

KNUDSEN ERATH WINERY

Worden Hill Road, Dundee, OR 97115

Telephone (503) 538-3318, FAX (503) 538-1074

Represented by Dick and Joan Erath

Featured wine: 1989 Willamette Valley

From his first production of 90 cases of Pinot noir in 1972, Dick Erath has become one of the largest producers of Pinot noir in the U.S., with 12,000 cases annually. Total winery production is 25,000 cases and includes Pinot noir, Chardonnay, Cabernet Sauvignon, Riesling and Gewürztraminer.

KRAMER VINEYARDS

26830 NW Olson Road, Gaston, OR 97119

Telephone (503) 662-4545

Represented by Keith and Trudy Kramer

Featured wine: 1990 Estate

Owners Trudy and Keith started as amateur winemakers, winning ribbons at the Oregon State Fair and other events. They began planting twelve acres of vineyards in 1984, including Pinot noir, Chardonnay, Pinot gris, Riesling and Raspberry, opening in 1990. Kramer Vineyards produces 3,600 cases per year, as well as hosting interesting festivals, events and contests.

LANGE WINERY

18380 NE Buena Vista, Dundee, OR 97115

Telephone and FAX (503) 538-6476

Represented by Don and Wendy Lange

Featured wine: 1990 Reserve

Don and Wendy Lange moved to the Dundee Hills and started their winery in 1987. With six acres of vineyards, they are concentrating on three varietals: Pinot noir, Pinot gris and Chardonnay. Annual production is 2,300 cases.

ROBERT MONDAVI WINERY

P.O. Box 106, Oakville, CA 94562

Telephone (707) 963-9611, FAX (707) 963-1007

Represented by Charles Thomas

Featured wine: 1990 Reserve, unfiltered

Robert Mondavi founded his winery in 1966 with his son, Michael, and was later joined by his second son, Tim, and daughter Marcia. The winery is a wholly-owned family enterprise. The Mondavi Winery has led the industry in technical research, consumer education and marketing.

MONTINORE VINEYARDS

P.O. Box 560, Forest Grove, OR 97116

Telephone (503) 359-5012, FAX (503) 357-4313

Represented by Jeffrey Lamy and Jacques Tardy

Featured wine: 1989 Washington County

Montinore Vineyards development began in 1983, with America's first commercial-scale planting (5.2 acres) of Pinot noir on the Burgundy system. The first crush was made in 1987. There are 441 acres of vineyards total, with 150 acres in Pinot noir. Chardonnay, Pinot gris, White Riesling, Müller-Thurgau, Gewürztraminer, Chenin blanc and Sauvignon blanc are also planted. Jeffrey Lamy has directed all planning and development of the project since its beginning in 1982, with extensive consulting evaluation. He now serves as Chief Winemaker and General Manager of this corporate-owned vineyards. Annual production is 40,000 cases.

MORGAN WINERY

526 Brunker Avenue, Salinas, CA 93908

Telephone (408) 422-9855, FAX (408) 422-9880

Represented by Joseph and Seri Davis

Featured wine: 1990 Reserve Monterey, unfiltered

Dan Morgan Lee started Morgan Winery in 1982 to capitalize on the excellent quality fruit from the cool Monterey area as well as other coastal valley. Morgan is committed to the highest standards from vine to glass. The principal varietals of Pinot noir, Chardonnay, Sauvignon blanc and Cabernet result in 20,000 cases annually.

NEWLAN VINEYARDS AND WINERY

5225 Solano Avenue, Napa, CA 94558
Telephone (707) 257-2399, FAX (707) 252-6510
Represented by Bruce and Jonette Newlan
Featured wine: 1989 Napa Valley Estate

The Newlans began planting their 30 acres of vineyards in 1967 and for many years sold their grapes to other Napa wineries. In 1980 they started a winery of their own that now produces about 6,000 cases of wine, including Pinot noir, Cabernet Sauvignon, Chardonnay and late harvest Riesling. A former physicist and aerospace engineer, Bruce Newlan is known for his experiments with clones of Pinot noir and botrytised Rieslings.

OAK KNOLL WINERY

29700 SW Burkhalter Road, Hillsboro, OR 97123
Telephone (503) 648-8198, FAX (503) 648-3377
Represented by Steve and Liz Vuylsteke
Featured wine: 1989 Willamette Valley Vintage
Select

Founded in 1970 by Ron and Marge Vuylsteke as a fruit and berry winery, Oak Knoll moved into the second generation and an emphasis on vinifera wines as son Steve took the reins. Oak Knoll is one of Oregon's largest wineries, producing 30,000 cases annually. Principal varietals are Pinot noir, Chardonnay and Riesling. The winery purchases its grapes from growers in the northern Willamette Valley.

PANTHER CREEK CELLARS

455 N Irvine, McMinnville, OR 97128
Telephone (503) 472-8080, FAX (503) 472-5667
Represented by Ken Wright, Steve and Martha Lind
Featured wine: 1990 Reserve

Panther Creek is one of Oregon's smallest producing wineries, with an annual production of 3,000 cases. Focusing primarily on Pinot noir, the winery also produces small amounts of Chardonnay and Melon. The winery's new facility is in downtown McMinnville in the city's original power plant building. Panther Creek began its operation in 1986 and is named for a creek that runs through the hills northwest of McMinnville.

PONZI VINEYARDS

14665 SW Winery Lane, Beaverton, Oregon 97007
Telephone (503) 628-1227, FAX (503) 628-0354
Represented by Dick and Nancy Ponzi, Michel and Kelly Ponzi and Anna-Maria Ponzi
Featured wine: 1989 Reserve

Dick and Nancy Ponzi founded their winery and vineyard in 1970; their first vintage was 1974. The winery now continues into the second generation with the support of their children. Production is 9,000 cases a year. The winery is located southwest of Portland in the Tualatin Valley. A second venture, Bridgeport Brewing, located in Portland, is Oregon's oldest microbrewery, founded by the Ponzis in 1984.

REDHAWK VINEYARD

2995 Michigan City Avenue NW, Salem, OR 97304

Telephone (503) 362-1596

Represented by Tom Robinson

Featured wine: 1990 Estate Reserve, unfiltered

The vineyard, first planted in 1979, is on a small southeast facing slope that is perfectly suited for growing richly flavored, spicy Pinot noir and Chardonnay grapes. These grapes, fermented in small lots and given extended aging in French oak barrels, consistently make estate wines with a full-flavored intensity not often found in Oregon wines. Small amounts of Pinot gris, true Pinot blanc and a dry Gewürztraminer are also made. Other wines include the cultish Grateful Red and newer Chateau Mootom. Cabernet Sauvignon, Merlot and Cabernet franc are also produced, all grown in southern Oregon. Annual production is 4,000 cases.

REX HILL VINEYARDS

30835 N Hwy 99W, Newberg, OR 97132

Telephone (503) 538-0666, FAX (503) 538-1409

Represented by Jan Jacobsen, Paul Hart and Lynn Penner-Ash

Featured wine: 1989 Maresh Vineyard

Owners Paul Hart and Jan Jacobsen purchased and refurbished an old, historic nut processing plant and turned it into a modern winery. Rex Hill Vineyards was founded in 1982; their first vintage was 1983. Under winemaker Lynn Penner-Ash, production has grown to 25,000 cases, including 13,000 cases of Pinot noir. Rex Hill now has 100 acres of producing vineyards and over 100 acres under development in Yamhill County.

SAINTSBURY

1500 Los Carneros Avenue, Napa, CA 94559

Telephone (707) 252-0592, FAX (707) 252-0595

Represented by William Knuttel

Featured wine: 1990 Reserve Carneros

General partners and winemakers David Graves and Richard Ward founded their winery in 1981, and winemaker William Knuttel joined in 1983. The winery derives its name from George Saintsbury, a Victorian literary critic and author best known for his volume *Notes on a Cellar Book*. Annual production is 40,000 cases, divided equally between Pinot noir and Chardonnay, all grown in the Carneros region.

SANFORD WINERY

7250 Santa Rosa Road, Buellton, CA 93427

Telephone (805) 688-3300, FAX (805) 688-7381

Represented by Bruno D'Alfonso and Dave Greene

Featured wine: 1989 California

The Sanford Winery was established in 1981 by Richard and Thekla Sanford. The winery is located in the Santa Ynez Valley, five miles west of Buellton. Sanford wines are produced from grapes grown in selected vineyards in Santa Barbara County. The wines are made in small lots, employing traditional methods. Wines currently in production include Chardonnay, Sauvignon blanc, Pinot noir and Pinot noir-vin gris. The distinctive Sanford wine labels are painted by Sebastian Titus.

SANTA BARBARA WINERY

202 Anacapa Street, Santa Barbara, CA 93101
Telephone (805) 963-3646, FAX (805) 962-4981
Represented by Bruce McGuire and Craig Addis
Featured wine: 1990 Reserve

Founded in 1962, Santa Barbara Winery is the oldest producing winery in Santa Barbara County and also the closest to the ocean—one block away. In 1972, their Lafond Vineyard was established in the cool microclimate of the lower Santa Ynez Valley, approximately 18 miles from the Pacific Ocean. Their first Pinot noir from this vineyard was produced in 1986. The winery's production is about 27,000 cases per year.

SHADOW CREEK CELLARS

1 California Drive, Yountville, CA 94599
Telephone (707) 944-8844, FAX (707) 944 0902
Represented by Ken Bernards
Featured wine: Blanc de Noirs

Shadow Creek Cellars is owned by and produced at Domaine Chandon in the Napa Valley. The Shadow Creek label is a wholly separate line of sparkling wines from those of Domaine Chandon, utilizing grapes from outside Domaine Chandon's appellation areas of Napa Valley and Carneros. Shadow Creek draws its fruit from the cool growing areas of Mendocino, Sonoma, Santa Barbara and San Luis Obispo counties, all noted for their superior quality Pinot noir and Chardonnay grapes.

SOKOL BLOSSER WINERY

P.O. Box 399, Dundee, OR 97115
Telephone (503) 864-2282, FAX (503) 864-2710
Represented by Bill and Susan Sokol Blosser and John Haw

Featured wine: 1989 Yamhill County

Bill and Susan Sokol Blosser started planting their vineyard in the Red Hills of Dundee in 1971. The winery's first vintage was 1977. With an annual production of 22,000 cases, Sokol Blosser is one of the larger Oregon wineries. Their tasting room was designed by noted Oregon architect John Storrs and is open for visitors daily. The winery is located right at the vineyards.

ST. INNOCENT, LTD.

2701 22nd SE, Salem, OR 97302
Telephone (503) 378-1526
Represented by Mark Vlossak and Jennifer Green
Featured wine: 1989 Reserve

Founded in 1988 by Mark Vlossak, St. Innocent is named for Mark's father, John I. (Innocent) Vlossak, who kept a large wine cellar and taught his son to love and appreciate fine wine. Production in 1991 was 2,650 cases—production goal is 5-6,000 cases. The winery has no vineyards of its own but produces vineyard-designated Pinot noir, Chardonnay and *methode champenoise* sparkling wine with grapes from Eola Hills vineyards.

STONESTREET

4611 Thomas Road, Healdsburg, CA 95448
Telephone (707) 433-9463, FAX (707) 433-9469
Represented by Stephen Test
Featured wine: 1990 Russian River Valley

Stonestreet is in the low hills at the southern tip of Sonoma's Alexander Valley. Formerly Stephen Zellerbach Winery, it was purchased in 1989 by Jess Stonestreet Jackson, Jr., and named to honor his late father. Winemaker Stephen Test makes his Cabernet Sauvignon and Merlot from estate fruit; Chardonnay and Pinot noir from prime Sonoma vineyards. Annually 12,000 cases are produced.

TALLEY VINEYARDS

3031 Lopez Drive, Arroyo Grande, CA 93420
Telephone (805) 489-0446, FAX (805) 489-5201
Represented by Steve Rasmussen and Raymond Harris

Featured wine: 1989 Arroyo Grande Valley

Talley Vineyards is a small family owned vineyard and winery whose goal is to produce estate grown Chardonnay and Pinot noir wines of uncompromised quality which reflect the unique, enduring characteristics of the soil and climate of the Arroyo Grande Valley. Planted in 1982, the vineyard is located on California's central coast, eight miles inland from the Pacific Ocean. The cool, marine-influenced climate and the steepness of the hillsides, as well as their rocky soils, provide the perfect setting for premium Pinot noir production.

TEMPEST VINEYARDS

703 N Main, Newberg, OR 97132
Telephone (503) 252-1383/538-2733
Represented by Keith Orr and Patty Thomas
Featured wine: 1990 Willamette Valley

Tempest was started in 1988 by owners Keith Orr and Patty Thomas. All of their grapes are purchased in the Willamette Valley, with Pinot noir and Chardonnay their primary varieties. Pinot gris and Gamay noir are also produced. Thirty-five acres of vineyards near Amity are under development. Current annual production of 2,200 cases will increase to about 3,000 cases.

TUALATIN VINEYARDS

10850 NW Seavey Road, Forest Grove, OR 97116
Telephone (503) 357-5005, FAX (503) 357-1702
Represented by Bill Fuller
Featured wine: 1990 Estate

Bill Fuller and Bill Malkmus established their winery and vineyard west of Portland in 1973. Annual production is 20,000 cases from 85 acres of estate vineyards. Varieties produced include Pinot noir, Chardonnay, white Riesling, Gewürztraminer, Sauvignon blanc, Müller-Thurgau and Flora. The winery takes its name from a local Indian word meaning "gentle or easy flowing," which refers to the Tualatin River.

VAN DUZER WINERY

P.O. Box 2989, Napa, CA 94558
Telephone (707) 224-6565, FAX (707) 257-2990
Represented by Bill Hill and John Mayes
Featured wine: 1990 Van Duzer Reserve

William Hill, famous for Napa Valley Cabernet Sauvignon, purchased vineyard land in the Eola Hills of Oregon's Willamette Valley to concentrate on Pinot noir and Chardonnay. A new brand label, Van Duzer, was created for the new venture. The 1990 Van Duzer Reserve Pinot noir follows a successful debut year in 1989 and totals 9200 cases.

VERITAS VINEYARD

31190 NE Veritas Lane, Newberg, OR 97132
Telephone (503) 538-1470, FAX (503) 636-0836
Represented by John Howieson and John Eliassen
Featured wine: 1989 Reserve

The Howiesons began planting their vineyards in 1983. Their first vintage in 1984 produced 250 cases of Pinot noir. They have since grown to 5,000 cases. Varieties include Pinot noir, Chardonnay, Riesling and Pinot gris. Their 32 acres of vineyards and the winery are located northeast of Newberg on Highway 99W.

WILD HORSE WINERY

P.O. Box 910, Templeton, CA 93465
Telephone (805) 434-2541, FAX (805) 434-3516
Represented by Ken and Tricia Volk
Featured wine: 1990 Santa Barbara County

The wines of Wild Horse Winery made their debut in 1986. The winery had been bonded as Santa Lucia winery in 1983 and changed its name to Wild Horse in 1987. The 33-acre vineyard was established in 1981 and is planted to Chardonnay and Cabernet Sauvignon. Pinot noir, Merlot, Cabernet Franc and other grapes are purchased from vineyards in San Luis Obispo and Santa Barbara counties.

WILLAMETTE VALLEY VINEYARDS

8800 Enchanted Way SE, Turner, OR 97392
Telephone (503) 588-9463, FAX (503) 588-8894
Represented by Cecil Chamberlin and Winser Acton
Featured wine: 1990 Oregon

Willamette Valley Vineyards is publicly owned. Organized in May, 1988, common stock was offered in May, 1989, with second stock offering closing in July of 1991. Its first vineyards of Pinot noir and White Riesling were planted in 1983. Willamette Valley Vineyards is currently producing 23,000 cases yearly and has 15 acres of producing vineyards. Its principal varietals are Pinot noir, Chardonnay, Riesling, Pinot gris and Müller-Thurgau.

WITNESS TREE WINERY

7111 Spring Valley Road NW, Salem, OR 97304

Telephone (503) 585-7874

Represented by Douglas Gentzkow and Dr. Rick Nunes

Featured wine: 1989 Estate

The 100-acre Witness Tree Vineyard specializes in estate bottlings of Pinot noir and Chardonnay. The first vineyard plantings were in 1982 and the winery started in 1987. Production is 2,000 cases. The name comes from a surveyor's landmark from the 1854 original land claim survey. The tree, as it is today, is depicted on the wine label.

1992 IPNC PARTICIPATING ARTISTS EXHIBITING AT RENSHAW GALLERY

Donna Gettel, Porcelain

9545 NE Red Hills Road, Dundee, OR 97115
(503) 538-5918

Jim Hayes, Silver Jewelry

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Thank You

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