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2010

2010 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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**PINOT
NOIR**

INTERNATIONAL PINOT NOIR CELEBRATION ✪ JULY 23-25, 2010



"One of the most enjoyable wine weekends in the world."
-Jancis Robinson

TWENTY-FOURTH ANNUAL
INTERNATIONAL PINOT NOIR CELEBRATION
JULY 23 - JULY 25

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INTERNATIONAL PINOT NOIR CELEBRATION

**THREE DAYS
OF REVELRY IN
OREGON
WINE COUNTRY**

CELEBRATING SINCE 1987

WELCOME!

24TH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the ultimate gathering of Pinot people on the planet! We invite you to enjoy three luxurious and relaxing days of world-class wine, northwest cuisine, and international camaraderie, where winemakers, wine fans and food aficionados from around the world gather to celebrate an elusive and wonderful gift of nature - Pinot noir.

One of the world's oldest known grape varieties, Pinot noir is revered for its unique ability to produce wines that embody both strength and delicacy. There are only a few regions in the world where it can be grown successfully, and the climates and soils of these regions are as distinctive as the winemakers themselves. Pinot noir reflects these differences, as well as the common threads of care and dedication required to transform this capricious grape into fine wine.

Pinot noir has enjoyed much success since the first International Pinot Noir Celebration was held in 1987. The number of Pinot noir growing regions and excellent Pinot noir producers worldwide have grown apace with the increase in overall quality and public appreciation of the wines. This shared affection has continued to inspire our annual Celebration, where winemakers from four continents and both hemispheres pour their wines for you to explore and enjoy.

This year we come together once again in the spirit of friendship and the common pursuit of Pinot noir in all its grand diversity.

EARLY EARLY BIRD SPECIAL! SAVE THE DATE!

The **Twenty-Fifth Anniversary Celebration** will be held at Linfield College, July 29-31, 2011. Winemakers, chefs and media guests from the first event in 1987 and the past 25 celebrations will reunite in Oregon for the 2011 IPNC. We invite you to benefit from an exclusive EARLY EARLY BIRD SPECIAL for all 2010 attendees. IPNC tickets are available to you for \$850. Offer ends Sunday, July 25, 2010. An early bird ticket price of \$895 will be available until December 31, 2010. Tickets are sold on a first come, first serve basis. Register online or at the IPNC Gift Shop!

GENERAL INFORMATION

IPNC GIFT SHOP & CONCIERGE

Guest messages, lost and found items, organic logowear such as t-shirts and ballcaps, wine merchandise, specialty foods and Riedel glassware can be found at the IPNC Gift Shop & Concierge, located in Riley Hall (#2). To reach the Gift Shop & Concierge, please call 503/883-2791.

Hours:

Thursday: 3:00 p.m. – 6:00 p.m.

Friday: 7:30 a.m. – 8:00 p.m.

*Saturday: 8:00 a.m. – 11:30 p.m.**

**relocated to Oak Grove from 7:30 p.m. - 11:30 p.m.*

*Sunday: 9:00 a.m. – 12:30 p.m.***

***relocated to Oak Grove from 2:00 p.m. - 5:30 p.m.*

COMPLIMENTARY SHUTTLE SERVICE

A shuttle to and from off-campus lodging will depart Linfield at posted times throughout the weekend. The schedule will be posted on the sidewalk in front of Dillin Hall (#33), and at the concierge desk in Riley Hall (#2). You will also find a copy in your registration packet.

ROOM KEYS FOR CAMPUS LODGING

You will be able to pick up your room keys during registration. At the end of the weekend, please return your keys to the drop boxes in Dillin Hall (#33), or to the Conferences office in Malthus Hall (#9). Do not leave your keys in your room. Linfield will charge you for lost keys.

TELEPHONES

Phones are located in Riley Hall at the Gift Shop (#2) and the Health & Human Performance building (#48). All campus phones require a calling card for long-distance calls. Please press "9" to dial out, and be sure to include the area code for local calls.

BUILDING NUMBERS

Refer to the Linfield map in the centerfold of this program.

INTERNET

Internet and WiFi are available on campus. Instructions for connecting are available in the IPNC Gift Shop & Concierge.

RESTROOMS

Located in Dillin Hall(#33), Riley Hall (#2), Walker Hall(#3), and Melrose Hall (#1).

SMOKING

Linfield is a smoke-free campus. Thank you for not smoking.

PETS

Guide dogs only. Pets are not permitted on campus.

FEATURED SPEAKERS

WINE IS FOOD: *The Art of Pairing Pinot* SESSION 1

RAY ISLE, 2010 MASTER OF CEREMONIES & GRAND SEMINAR SESSION 1 MODERATOR

Wine Editor at *Food & Wine*, *James Beard Award* nominee, and the man behind *Food & Wine's* "Tasting Room" wine column and blog, **Ray Isle**, will be your Master of Ceremonies. Ray's articles have appeared in a wide range of national publications and he is a regular guest on renowned media programs such as *Today*, *The Early Show*, *Good Morning America*, *LXTV*, NPR's *All Things Considered*, and American Public Media's *The Splendid Table*. Ray's career epiphany came to him during the 1997 Pinot noir harvest in Saratoga, California. He left academia for the wine business and never looked back!

WINEMAKERS INCLUDE:

Dan Goldfield, *Dutton-Goldfield Winery*, California (p.23)
Lynnette Hudson, *Pegasus Bay Winery*, New Zealand (p.21)
Olivier Leriche, *Domaine de l'Arlot*, Burgundy (p.16)
Mark Vlossak, *St. Innocent Winery*, Oregon (p.46)

WINE IS FOOD: *The Art of Pairing Pinot* SESSION 2

EVAN GOLDSTEIN

GRAND SEMINAR SESSION 2 MODERATOR

Evan Goldstein, MS, is a prolific food and wine industry veteran. His career began in renowned kitchens of Paris and California including Berkeley's seminal *Chez Panisse*. In 1984 he joined his mother, chef and author Joyce Goldstein, in opening the celebrated San Francisco restaurant *Square One*. Three years later, he became the eighth American and youngest ever at the time to pass the Master Sommelier examination. Since 1990 Evan has created wine education programs and service hospitality schools, as well as trained and examined candidates for the *Court of Master Sommeliers* as a Founding Board member. Evan is a regular editorial contributor to various publications and syndicated television programs and he has authored several critically-acclaimed books including *Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food* and the sequel entitled *Daring Pairings: A Master Sommelier Matches Distinctive Wines with Recipes from His Favorite Chefs*. Today Evan serves as President and Chief Education Officer of Full Circle Wine Solutions, Inc.

CHEFS INCLUDE:

Renée Erickson, *Boat Street Café*, Seattle, WA (p.50)
Kevin Gibson, *EVøE*, Portland, OR (p.55)
Jason Stoller Smith, *The Dundee Bistro & Timberline Lodge* (p.53)
Cathy Whims, *Nostrana*, Portland, OR (p.60)

FEATURED SPEAKERS

MEET THE PRESS PANEL

JON BONNE

Jon Bonné is the wine editor of the *San Francisco Chronicle*, responsible for *The Chronicle's* wine and spirits coverage as well as the annual "Top 100 Wines". He covers wine, spirits and other libations throughout California and around the world. Previously Bonné was lifestyle editor and wine columnist for *MSNBC.com* and wine columnist for *Seattle* magazine. His work in food and wine journalism has earned awards from the *Association of Food Journalists* and the *James Beard Foundation*.

PATRICK COMISKEY

Patrick Comiskey is a Senior Correspondent for *Wine & Spirits Magazine*, where he serves as chief critic for all American wines not from California, including Oregon, Washington, and New York State. He is a regular contributor to the "Food Section" of the *Los Angeles Times*, and is a founding contributor to *zesterdaily.com*. His work has appeared on *Wine Review Online*, as well as in the *San Francisco Chronicle*, *Food and Wine*, *Bon Appetit*, *Decanter*, and the *Robb Report*. He lives in Los Angeles.

GREGORY DAL PIAZ

After pursuing his passion in wine for over two decades, Gregory Dal Piaz has found a home with *Snooth*, a revolutionary web-based social shopping experience that is simplifying how people select, interact with, and purchase their favorite wines. Most recently the Wine Director with New York City's *Astor Wines & Spirits*, Gregory's lifelong journey with fine wines began in his formative years while spending summer months in Italy. So while he is most at home discussing the minutiae of the terroirs of Barolo, he is equally intrigued by the vintage variations of classic California Cabernets and the rankings of Bordeaux classed growths.

NICK FAUCHALD

Nick Fauchald is the editor-in-chief of *Tasting Table* (*TastingTable.com*), an epicurean daily email that launched in October 2008. *Tasting Table* now has city editions in New York, Los Angeles, Chicago, San Francisco, and Washington D.C., as well as National and Chefs' Recipes editions. Nick was previously an editor at *Food & Wine*, *Every Day with Rachael Ray* and *Wine Spectator* magazines. He's also written a series of children's cookbooks. Born and raised in Minnesota, he graduated from St. Olaf College and holds a degree in classic culinary arts from the *French Culinary Institute* in New York.

Moderated by Stephany Boettner, Marketing & Communications Director of the Oregon Wine Board

SCHEDULE - GROUP A

For event descriptions, see pages 8 - 10

THURSDAY, JULY 22

REGISTRATION 3:00 - 6:00 p.m.
On the north side of Riley Hall (#2)

FRIDAY, JULY 23

REGISTRATION 7:30 - 8:30 a.m.
On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.
The Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:30 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.
On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.
On the Intramural Field (#64)

SATURDAY, JULY 24

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

THE GRAND SEMINAR 9:30 - 11:30 a.m.
Wine is Food: The Art of Pairing Pinot
Dillin Hall (#33)

ALFRESCO LUNCH noon - 2:00 p.m.
On the Intramural Field (#64)

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.
On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
In the Oak Grove (#63)

SUNDAY, JULY 25

SPARKLING BRUNCH FINALE 10:00 a.m. - noon
Dillin Hall (#33)

SHUTTLE SERVICE: Shuttles to participating off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For 24-hour taxi service call Shamrock Taxi at 503/472-5333 and Rick Shaw Taxi at 503/883-3668.

SCHEDULE - GROUP B

For event descriptions, see pages 8 - 10

THURSDAY, JULY 22

REGISTRATION 3:00 - 6:00 p.m.
On the north side of Riley Hall (#2)

FRIDAY, JULY 23

REGISTRATION 7:30 - 8:30 a.m.
On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.
The Riley Hall Lawn (#2)

THE GRAND SEMINAR 9:30 - 11:30 a.m.
Wine is Food: The Art of Pairing Pinot
Dillin Hall (#33)

ALFRESCO LUNCH noon - 2:00 p.m.
In the Oak Grove (#63)

AFTERNOON ACTIVITIES 3:00 - 5:30 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.
On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.
On the Intramural Field (#64)

SATURDAY, JULY 24

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.
On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
In the Oak Grove (#63)

SUNDAY, JULY 25

SPARKLING BRUNCH FINALE 10:00 a.m. - noon
Dillin Hall (#33)

SHUTTLE SERVICE: Shuttles to participating off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For 24-hour taxi service call Shamrock Taxi at 503/472-5333 and Rick Shaw Taxi at 503/883-3668.

EVENT DESCRIPTIONS

REGISTRATION

The north side of Riley Hall (#2)

Early registration is strongly encouraged as IPNC begins early in the morning on Friday with Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:00 a.m. for the Vineyard Tour & Winery Lunch.

OPENING CEREMONIES

The Riley Hall Lawn

IPNC Master of Ceremonies **Ray Isle** welcomes you to the Celebration, and the Featured Winemakers are introduced.

BREAKFAST ON THE PATIO

On the patio of Riley Hall (#2)

Begin each day with an array of locally baked bread and pastries, Oregon's legendary berries, cured meats, and additional savory items.

THE GRAND SEMINAR

WINE IS FOOD: THE ART OF PAIRING PINOT

Dillin Hall (#33)

Pinot noir has long been lauded as a food-friendly wine and favorite among chefs. Winemaker and chef panelists will broach the topic of food and wine pairing for this year's highly anticipated Grand Seminar. The seminar will be divided into two sessions.

SESSION 1 - THE WINEMAKERS

Master of Ceremonies **Ray Isle**, Wine Editor of *Food & Wine*, will engage you in a discussion and tasting of four Pinot noir wines made by **Dan Goldfield** of California's *Dutton-Goldfield*, **Lynnette Hudson** of New Zealand's *Pegasus Bay*, **Olivier Leriche** of Burgundy's *Domaine de l'Arlot*, and **Mark Vlossak** of Oregon's *St. Innocent Winery*. You will learn about the history, vineyard practices, and vinification methods of each winery, as well as hear commentary on how each winemaker is influenced by food.

SESSION 2 - THE CHEFS

In the second session, Master Sommelier and "Daring Pairings" author **Evan Goldstein** will be joined on stage by four Northwest chefs including **Renée Erickson** of Seattle's *Boat Street Café*, **Kevin Gibson** of Portland's *EVoE*, **Jason Stoller Smith** of *The Dundee Bistro* and *Timberline Lodge*, and **Cathy Whims** of Portland's *Nostrana*. Each chef will create and discuss a pairing for one of four Pinots using a different cut of lamb. Guests will be served small portions of each dish to taste alongside the wines while learning the process a chef goes through in identifying the style and characteristics of a wine and then creating a complimentary recipe that allows both elements to shine. Guests will enjoy the unique opportunity to hear from both winemakers and chefs about the topic of food and wine as side-by-side partners on the table.

ALFRESCO LUNCH

PINK PINOT FOR ALL

Chilled rosé of Pinot noir and an exquisite meal of homegrown ingredients provide the perfect diversion for a lovely summer day. Relax and enjoy a parade of Pinot as you feast on the culinary talents of guest chefs Adam Bernstein (*Adam's Sustainable Table*), John Gorham (*Toro Bravo*), Craig Hetherington (*Taste Restaurant*), Jeff McCarthy (*Ten 01*), Kristen Murray (*Fenouil*), and Jason Tofte (*Eddie Martini's*).

EVENT DESCRIPTIONS

VINEYARD TOUR & WINERY LUNCH

THE CRAFT OF BLENDING

Travel through the vine-covered countryside to a nearby Willamette Valley winery where you will enjoy a guided stroll through the vineyard and an intimate day with your host and featured winemakers.

Following the vineyard tour, participate in a blending seminar where you will be paired with featured winemakers to create a blend of three barrel samples from the host winery's cellar. Learn the process a winemaker goes through in crafting a unique blend. After the blending seminar, enjoy an array of wines paired with a multi-course meal created by one of our talented guest chefs.

AFTERNOON ACTIVITIES

In the afternoons during the Celebration, enjoy a variety of informal activities including:

FRIDAY AFTERNOON ACTIVITIES:

THE OREGON AVA EXPERIENCE

Riley Hall, Room 201 (#2) 3:30 - 5PM

Taste a selection of Pinots from Oregon's Willamette Valley AVAs and the Umpqua Valley AVA. Featured winemakers will be on hand to share their wines, answer questions, and explain the characteristics of each sub-region.

BARREL SHAPING, *The south side of Walker Hall (#3)* 3 - 5PM

Watch Rick DeFerrari of *Oregon Barrel Works* as he fires and shapes wood from three French forests into barrels.

MEET THE PRESS: Wine Journalism in a Changing Landscape,

The ICF Auditorium in Melrose Hall (#1) 4 - 5PM

Join members of the wine press for an informal discussion about wine writing in the ever-evolving world of online news media and social networking sites. Discussion will be moderated by Stephany Boettner, Marketing & Communications Director of the Oregon Wine Board.

THE TASTING TENT, *Riley Hall Lawn (#2)* 3 - 5PM

Sample local teas from *Smith Tea*, coffee from *Portland Roasting*, olive oils from the *Oregon Olive Mill*, and cheeses from the *Oregon Cheese Guild*. Taste products and discuss them with the artisans who craft these regional favorites.

PETANQUE & PALE ALE, *Riley Hall Lawn (#2)* 3:30 - 5PM

Back by Popular Demand! Round 1: Cheer on Featured Winemakers in this French pastime as they compete for the prestigious title of IPNC Pétanque Champions. Enjoy cold pale ale and *Wandering Aengus* cider on the sidelines.

SATURDAY AFTERNOON ACTIVITIES:

AUTHOR BOOK SIGNING, *Riley Hall Lawn (#2)* 3 - 5PM

Authors of recent food and wine releases are present to discuss their works with you. Pick up your own copy and have it signed on the spot.

THE CURE, *Riley Hall Lawn (#2)* 3:30 - 5PM

Artisan charcuterie is on every foodie's radar. Find out how meat curing is done with Adam Sappington of *The Country Cat Dinner House* with colleague Camas Davis of the *Portland Meat Collective*, who will demonstrate curing processes while you taste the final product with a lineup of California Pinots.

JAZZ & ICED TEA, *Riley Hall Patio (#2)* 3 - 5PM

PETANQUE & PALE ALE, *Riley Hall Lawn (#2)* 3:30 - 5PM

Round 2: Winners from Round 1 battle it out for the second annual Championship title. Enjoy cold pale ale and *Wandering Aengus* cider on the sidelines.

EVENT DESCRIPTIONS

ALFRESCO TASTINGS

On the patio of Murdock Hall (#6)
Each evening before dinner, the IPNC hosts grand, outdoor tastings where you will have the rare opportunity to meet featured winemakers and taste, discuss, and compare the 2007 and 2008 vintages from your favorite wineries and Pinot regions.

THE GRAND DINNER

Intramural Field (#64)
Experience northwest cuisine in its prime as you savor the creations of rising star chefs Jason Barwikowski and Elias Cairo (*Olympic Provisions*), Matt Dillon (*The Corson Building*), Gabriel Rucker (*Le Pigeon*), and Cheryl Wakerhauser (*Pix Pâtisserie*). Enjoy a series of inspired courses with an outstanding collection of wines poured by IPNC Maîtres d'Hôtel.

After Dark Tasting Bar

Taste wine-inspired cocktails created by inventive Portland mixologists!

NORTHWEST SALMON BAKE

In the Oak Grove (#63)
A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. Bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world will accompany an extravagant outdoor buffet designed by local chefs Paul Bachand (*Farm to Fork*), Ben Dyer, David Kreifels and Jason Owens (*Laurelhurst Market*), and Jason Stoller Smith (*The Dundee Bistro* and *Timberline Lodge*). Sample an extraordinary assortment of delectable desserts prepared by chef-instructors Charles Drabkin, Traci Edlin and their talented students (*Edmonds Community College*). After dinner, enjoy music and dancing under the stars with Portland swing jazz confection, *The Stolen Sweets*.

SPARKLING BRUNCH FINALE

Intramural Field (#64)
Raise your glass in a festive toast as you bid farewell to the 2010 Celebration at our sumptuous brunch paired with fine sparkling wines. Guest chefs Kevin Atchley (*Pine State Biscuits*), Leif Benson (*Oregon State Chef of the Year*), Miekko Nordin and Ko Kagawa (*Kame*), Ethan Powell and Tobias Hogan (*EaT: An Oyster Bar*), and Adam Stevenson (*Earth & Ocean*) will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:

Henry of Pelham, NV Brut Rosé, Cuvée Catharine

Johanneshof Reinisch, NV Blanc de Noir Sekt

R. Stuart & Co., NV Rosé d'OR

Schug Carneros Estate Winery, 06 Rouge de Noirs Carneros

PASSPORT TO PINOT

SUNDAY, JULY 25 2:00 - 5:30 p.m.
In the Oak Grove (#63)

WELCOME TO THE TWENTY-FOURTH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION!

A POCKET VERSION OF THE THREE-DAY IPNC WEEKEND

Master of Ceremonies **Ray Isle** will welcome guests to Oregon's largest outdoor tasting of international Pinot noir. Enjoy 70 featured Pinots, split into two tasting sessions with a break in the middle for winemaker introductions. Take advantage of this unique opportunity to meet some of the world's finest Pinot noir winemakers and taste their wines alongside divine dishes prepared by top-notch northwest chefs.

Chefs include: Elizabeth Beekley (*Two Tarts Bakery*), Fred Carlo (*Salumeria di Carlo*), Fernando & Marlene Divina (*Terrace Kitchen*), Jeremy Eckel (*Bar Avignon*), Ken Forkish (*Ken's Artisan Bakery*), Laurie Furch (*Red Fox Bakery*), Gilbert Henry (*Cuvée*), Tommy Habetz and Nick Wood (*Bunk Sandwiches*), Timothy Hodges (*La Rambla Restaurant & Bar*), Pierre Kolisch (*Juniper Grove Farm*), David Rosales (*La Capitale Brasserie*), and Adam Sappington (*The Country Cat Dinner House*).

The ticket price of \$125 includes a tasting of all featured wines and food, as well as a commemorative IPNC logo Oregon Pinot Noir glass.

"Passport is full of all the things I want out of a tasting: wines from some of the best Pinot producers in the world, complimented by foods from some of the region's finest restaurants, all in one afternoon." - **Anna Matzinger, Winemaker, Archery Summit**



FEATURED WINERIES

ARGENTINA

BODEGA CHACRA

8332 Avenida Roca N° 1945, General Roca, Rio Negro
Tel: 914/253-7700, Website: www.bodegachacra.com
Imported by Kobrand Corporation, Represented by Piero Incisa
Featured wine: 2009 Barda

Bodega Chacra is located in the Rio Negro Valley of northern Patagonia. In 2004, Piero Incisa della Rocchetta, from the renowned winemaking family of Italy's famed Sassicaia, purchased the first of the vineyard land, which is now Bodega Chacra. At the time the property had an existing, though abandoned, vineyard planted in 1932. Piero was drawn to the southern hemisphere with the goal of producing world-class Pinot noir from uncharted and untested territory. Chacra's vineyards are farmed biodynamically, and this tiny estate is being carefully expanded. Five hectares were planted in front of their handsome winery in 2005. Winemaking at Bodega Chacra is approached in the most natural manner. Grapes from the 1932 vineyard are harvested by hand and no automated mechanization is used at any stage of the production process. As a result, Bodega Chacra obtains concentrated and complex wines of great purity that last long in mouth and contain flavors of flowers, fruits, and minerals.

NOTES: _____

AUSTRALIA

YERING STATION

38 Melba Hwy, Yarra Glen 3775, Victoria
Tel: 61/4 2839 4430, Website: www.yering.com
Imported by Rathbone Wine Group, Represented by Willy Lunn
Featured wine: 2008 Yering Station

Victoria's first vineyard, Yering Station, was originally planted in 1838. The historical estate was purchased by the Rathbone family in 1996, marking the beginning of a new era, with the construction of a state-of-the-art winery. Yering Station is renowned for producing wines of world-class quality and distinction. The family-owned winery has been further recognised for its commitment to excellence with an induction into the *Australian Tourism Awards* "Hall of Fame" in 2006. Now led by winemaker Willy Lunn, Yering Station was honored with the prestigious "Winemaker of the Year" at the *International Wine and Spirit Competition* in London, 2004. Located in the heart of the Yarra Valley, Yering Station offers an unforgettable wine and food experience. Set amongst breathtaking views, superb architecture and beautifully kept gardens, the property is a not-to-be-missed destination.

NOTES: _____

AUSTRIA

JOHANNESHOF REINISCH

Im Weingarten 1, 2523 Tattendorf
Tel: 43/2253-81423, Fax: 43/2253-81924
Website: www.j-r.at, Email: office@j-r.at
Imported by Circo Vino
Represented by Hannes Reinisch & Hannes Dachauer
Featured wine: 2007 Holzspur Grand Reserve

In the Thermen region south of Vienna, Austria lies Johanneshof Reinisch. Vineyards are planted with 65-percent red and 35-percent white varieties. There is a strong link between tradition and modernity, with vineyards growing on excellent soil, the most advanced technology of our time, and the experience of generations that have high ambitions for the present and the future. At Johanneshof Reinisch there is a particular focus on Burgundian varieties such as Chardonnay and Pinot noir, as well as the Pinot noir relative known as St. Laurent. In the area of Gumpoldskirchen the indigenous grape varieties Rotgipfler and Zierfandler are cultivated. Reinisch is now owned and operated by the fourth generation.

NOTES: _____

CANADA

HENRY OF PELHAM FAMILY ESTATE WINERY

1469 Pelham Rd., St. Catharines, Ontario, L2R 6P7
Tel: 905/684-8423, Fax: 905/684-8444
Website: www.henryofpelham.com
Email: winery@henryofpelham.com
Represented by Paul T. Speck & Ron Giesbrecht
Featured wine: 2007 Speck Family Reserve

Henry of Pelham Family Estate Winery is located in the Short Hills Bench along the Niagara Escarpment. Founded by the Speck family in 1988, the land was first deeded to their ancestor, Nicholas Smith (ca. 1778), a United Empire Loyalist. In 1842 his youngest son Henry built an Inn and planted vineyards along Pelham Road. When signing for the liquor license he chose the moniker Henry of Pelham in reference to the British Prime Minister, Sir Henry of Pelham. The joke stuck and Henry was thereafter "Henry of Pelham." More than two centuries later, as teenagers, the Speck brothers spent weekends and summers clearing the land of Henry's original vineyards, orchards, and a sheep farm. They replaced it with modern grape varieties. The oldest shovel planted vines contribute the fruit for reserves and their Cuvée Catharine Brut. The vineyards are all sustainably farmed.

NOTES: _____

TANTALUS VINEYARDS

1670 Dehart Road, Kelowna, British Columbia V1W 4N6
Tel: 250/764-0078, Fax: 250/764-0771
Website: tantalus.ca
Email: info@tantalus.ca
Represented by David Paterson & Stephanie Mosley
Featured wine: 2008 Tantalus

Tantalus Vineyards is situated on the eastern slopes of the Okanagan Valley overlooking the shores of Lake Okanagan and the city of Kelowna. Tantalus is dedicated to growing and vinifying limited quantities of exceptional Riesling, Pinot noir and Chardonnay. Originally known as Pioneer Vineyards, the site was first planted to grapes in 1927 and is one of the oldest continuously producing vineyards in British Columbia. Today, Riesling vines planted in 1978 and Pinot noir planted in 1983 make up the backbone of the vineyard. Tantalus' winemaking philosophy is centered on the concept of terroir, or sense of place. All wines are made from fruit organically grown at their 50-acre vineyard. A non-interventionist approach to the winemaking process allows each wine to convey the fine quality and unique character of this historic site. They are committed to sustainable business practices and as a result are pleased to announce the opening of their new and British Columbia's first LEED certified winery (Leadership in Environmental and Energy Design) in March 2010.

NOTES: _____

TAWSE WINERY

3955 Cherry Avenue, Vineland, Ontario, L0R 2L0
Tel: 905/562-9500, Fax: 905/562-9600
Website: www.tawsewinery.ca
Email: info@tawsewinery.ca
Represented by Moray Tawse & Paul Pender
Featured wine: 2007 Cherry Ave

The philosophy behind creating the Tawse Winery was a blend in itself. The Tawse family passionately believes in traditional, artisanal winemaking techniques combined with innovative techniques such as state-of-the-art gravity-fed processing and natural geo-thermal energy in order to gently process each varietal to highlight its individual nuances and characteristics. The Tawse family owns two distinctive vineyards located along the gentle slopes of the Niagara Escarpment. The winery opened in spring of 2005 on the lower slopes of the Vineland Double Bench. With its unique hillside terrain, the climate beautifully echoes the golden slopes of Burgundy. Today the Tawse Winery produces exceptional premium wines in very limited quantities. Thankfully their hard work has been appreciated, as many critics have graciously noted that Tawse is successfully creating some of the most outstanding wines in Ontario.

NOTES: _____

FRANCE - ALSACE

DOMAINE ALBERT MANN

13, rue de Château
Tel: 33/3 89 80 62 00, Fax: 33/3 89 80 34 23
Website: www.albertmann.com
Email: vins@albertmann.com
Imported by Weygandt-Metzler
Represented by Jacky Barthelmé
Featured wine: 2008 Clos de la Faille

Located in the heart of Alsace, west of Colmar, the estate spans over 50 acres. The vineyards are comprised of five Grands Cru sites including Schlossberg, Furstentum, Hengst, Steingrubler and Pfersigberg, as well as the two Lieu-dit of Rosenberg and Altenbourg, and the Clos de la Faille. Domaine Albert Mann is committed to organic viticulture and also practices biodynamics. The Domaine is managed by Maurice and Jacky Barthelmé and their wives, Marie-Claire (daughter of Albert Mann) and Marie-Thérèse. The grapes come from 35-year-old vines with very low yields. The two brothers cultivate various grapes such as Riesling, Pinot gris, Gewurztraminer, Auxerrois, Pinot blanc, and Muscat for their white wines and exclusively Pinot noir for the red wine. The result is pure, structured wines with minerality and precision.

NOTES: _____

FRANCE - BURGUNDY

MAISON AMBROISE

Rue de l'Eglise, 21700 Prémieux-Prissey
Tel: 33/3 80 62 30 19, Fax: 33/3 80 62 38 69
Website: www.ambroise.com
Imported by Robert Kacher Selections
Represented by François & Maud Ambroise
Featured wine: 2008 Nuits-Saint-Georges Vieilles Vignes

The Ambroise family settled in Prémieux-Prissey, near Nuits-Saint-Georges, 300 years ago. Bertrand Ambroise studied viticulture and winemaking and then traveled to Champagne and Cognac to learn the approaches of other regions. In 1987, he created the house of Ambroise, a négociant that also draws on the family's 40 acres, which includes two Premier Crus in Nuits-Saint-Georges. They now produce 11,000 cases a year with bottlings of Chardonnay and Pinot noir. Bertrand views winemaking as a dialogue between traditionalists and modernists.

NOTES: _____

DOMAINE DE L'ARLOT

Premeaux, 21700 Nuits-Saint-Georges

Tel: 33/3 80 61 01 92, Fax: 33/3 80 61 04 22

Imported by Triage Wines in Oregon & Washington

Represented by Olivier & Florence Leriche

Featured wine: 2007 Clos des Forêts Saint Georges, 1er Cru

Located in the Côte de Nuits, 2 km south of Nuits-St.-Georges, Domaine de l'ArLOT took its name from the "Clos de l'ArLOT", a 10-acre vineyard surrounding the house. The French insurance group AXA bought the 33-acre estate in 1987 and in association with Jean-Pierre De Smet and Lise Judet, created Domaine de l'ArLOT. In January 2007, Christian Seely took over as Managing Director and Olivier Leriche as technical director. The vineyards are mainly situated around Nuits-St.-Georges (Clos de l'ArLOT, Clos des Forêts Saint Georges) as well as in Vosne-Romanée (Les Suchots, Romanée Saint Vivant). There are many old vines (some 50 years or more) with an average age of 30 years. The yields are kept very low by employing severe pruning and using natural compost in low quantities. Today the vineyard management is mainly organic with a biodynamic approach.

NOTES: _____

DOMAINE BALLORIN & F

17, rue Ribordot, 21220 Morey-Saint-Denis

Email: domaineballorin@free.fr

Represented by Gilles & Fabienne Ballorin

Featured wine: 2008 Marsannay les Echezots

Gilles and Fabienne Ballorin began with the 2005 vintage in Morey-Saint-Denis and already they are carving out a good reputation for themselves with their biodynamic wines. Domaine Ballorin & F has vines in 11 different vineyards along a strip of the Côte de Nuits from Chenôve to Comblanchien, the most recent acquisitions being Trézs Girard in Morey and Clos du Roi in Marsannay. Gilles tends the vines while Fabienne handles the PR and marketing side of the business. The Ballorins aim to craft wine in a minimalist style. The answer lies in the soil: "the grapes are good if the soil is healthy" says Fabienne, "sometimes you can smell the life in the soil." The result is wines that are as pure and natural as can be.

NOTES: _____

DOMAINE DAVID CLARK

17, Grand Rue, 21220 Morey-Saint-Denis

Tel: 33/3 80 34 37 72

Website: www.domainedavidclark.com

Email: david@domainedavidclark.com

Represented by David Clark

Featured wine: 2008 Morey-Saint-Denis

This tiny Domaine was established in 2004 when Scotsman David Clark left a successful career in Formula 1 auto racing and moved to France to become a hands-on vigneron. In place of fast cars and pitstops, he now tends five acres of certified organic vines located around the village of Morey-Saint-Denis. The vineyards are plowed by tractor, but all other work is meticulously performed by hand. The IPNC featured wine was produced from Pinot noir vines planted in 1945; their deep roots help to grow ripe, balanced fruit that asks only to be guided into bottle unblemished by the winemaking process. Hence, there is minimum intervention in the winery, but particularly; no chaptalization, no new oak, and hand-bottling the annual production of 500 cases in the gentlest possible manner.

NOTES: _____

DOMAINE JEAN-JACQUES CONFURON

23-25 RD974, 21700 Prémieux-Prissey

Tel: 33/3 80 62 31 08, Fax: 33/3 80 61 34 21

Website: www.jjconfuron.com

Email: jj.confuron@wanadoo.fr

Imported by Scott Paul Wines & Jao Wine Imports

Represented by Paul & Louis Meunier

Featured wine: 2008 Chambolle - Musigny

One of Burgundy's most highly-regarded estates, the 20 acres of Domaine Jean-Jacques Confuron is now controlled by Sophie Meunier-Confuron and her husband Alain Meunier, who work together as a team in the vineyards and the cellar. They took over for Sophie's father in 1988, and converted all parcels to organic viticulture in 1990. The wines are brilliant examples of the concept of "power without weight", with great depth of flavors wrapped up in refinement and elegance. The entire range is outstanding here - the Côte de Nuits-Villages is a tremendous value for the quality, and their Romanée-Saint Vivant is a reference standard for one of the most refined of all Grand Crus.

NOTES: _____

DOMAINE HUMBERT FRÈRES

rue Planteligone, 21220 Gevrey-Chambertin
Tel: 33/3 81 47 04 44, Fax: 33/3 80 51 84 23
Represented by Emmanuel Humbert & Isabelle Boissel
Featured wine: 2008 Gevrey-Chambertin Vieilles Vignes

Emmanuel and Frédéric Humbert are the fourth generation of vigneron to tend this family estate. They took over the domaine from their parents in 1989 and they have been quietly and steadily improving the quality of their wines ever since. Today they produce wines which reflect their dedicated effort and experience of the past 12 vintages, with an emphasis on manual methods including ploughing and green harvesting. Emmanuel is the dynamic force behind this domaine: he is a thoughtful and passionate man with a great love for wine, food, and rugby. The Humbert brothers are well connected in the village of Gevrey-Chambertin, where they benefit from a wealth of accumulated winemaking experience from their relations and family friends.

NOTES: _____

DOMAINE JEAN-RENÉ NUDANT

11, route de Dijon - BP 15, 21550 Ladoix Serrigny
Tel: 33/3 80 26 40 48, Fax: 33/3 80 26 47 13
Website: www.domaine-nudant.fr
Email: contact@domaine-nudant.fr
Represented by Guillaume Nudant
Featured wine: 2006 Vosne-Romanée

The Domaine Jean-René Nudant is marked by more than 200 years of tradition. There is literature stating that a Guillaume Nudant was a winegrower in the village of Aloxe-Corton in 1453 during the reign of Charles the Bold. In the year 1747, André Nudant cultivated vines in Ladoix, the village where the cellar and 6.4 acres of vineyards exist today. After working for a period in New Zealand, Guillaume Nudant, the last of the line, joined his father, Jean-René, in managing the property and vineyards. Domaine Nudant produces wines from multiple appellations including Ladoix, Aloxe-Corton, Corton, Nuits-Saint-Georges, and Vosne-Romanée. Jean-René and Guillaume pamper their vineyards throughout the year employing the methods of "lutte raisonnée" which involves frequent plowing, no weeding, and use of organic manures. The winemaking is rigorous, with long fermentations and temperature controlling. The Pinot noir is aged for 12 to 18 months in oak barrels, one-third of which are new oak. The result is aromatic wines with elegance, structure, and ripe tannins.

NOTES: _____

DOMAINE MARC ROY

8, avenue de la Gare, 21220 Gevrey-Chambertin
Tel: 33/3 80 51 81 13, Fax: 33/3 80 34 16 74
Email: domainemarcroy@orange.fr
Represented by Alexandrine Roy & Robert Morus
Featured wine: 2008 Phelps Creek "Cuvée Alexandrine"
& 2008 Domaine Marc Roy "Cuvée Alexandrine"

Domaine Marc Roy has been in the family for four generations. The estate includes nine acres of Pinot noir and one acre of Chardonnay, producing about 1,700 cases annually. Owner and winemaker, Marc Roy, inherited his love for vineyard management and winemaking from both his father and grandfather. Marc's wife, Régine, manages the sales and reception of guests at the winery. Their daughter, Alexandrine, took over the job of winemaker and manages the vineyard with her father. She carries on the family tradition of giving strong attention to the soils and bringing about low yields of top quality in order to produce wines that reflect Gevrey-Chambertin's unique terroir. Alexandrine will be pouring her 2008 Domaine Marc Roy "Cuvée Alexandrine" of which only four barrels were made. Alongside her Burgundian cuvée, Alexandrine will pour the 2008 Phelps Creek Pinot Noir "Cuvée Alexandrine" which she crafts annually in Oregon's Columbia Gorge using the same techniques she employs in Burgundy such as punching down by foot and native yeast fermentation. Alexandrine has a special relationship with Oregon and is honored to introduce this unique venture to IPNC guests.

NOTES: _____

GERMANY

SCHLOSSGUT DIEL

Burg Layen 16, 55452 Rümmelsheim
Tel: 49/ 6721-96950, Fax: 49/ 6721-45047
Website: www.schlossgut-diel.com
Email: info@schlossgut-diel.com
Imported by Michael Skurnik Wines
Represented by Kevin Pike
Featured wine: 2007 Caroline

Schlossgut Diel is an elite estate on the lower Nahe river in Germany, producing scintillating terroir-driven Rieslings, as well as Pinot noir, Pinot gris, and Pinot blanc. Attentive viticulture and intelligent craftsmanship in the cellar make this one of Germany's leading estates. In the new Parker Buyer's Guide, which only awards up to five stars to the greatest-of-the-great, Schlossgut Diel was awarded six stars. Armin Diel's daughter Caroline has recently assumed the helm and is settling in quite well. She is responsible for the vineyards as well as the cellar and is thrilled to share the Pinot noir "Caroline" as Diel's featured wine.

NOTES: _____

ITALY

J. HOFSTÄTTER

Piazza Municipio 7, 29040 Tramin - Termeno
Tel: 39/0 471-860161, Fax: 39/0 471-860789
Website: www.hofstatter.com, Email: info@hofstatter.com
Represented by Martin & Niklas Foradori Hofstätter
Featured wine: 2007 Barthenau

The Hofstätter estate, founded in 1907, has been in family ownership for four generations and is now run by Martin Foradori-Hofstätter. It comprises several vineyards of five historic manor houses located in the Adige Valley. The Hofstätter estate is supplied with grapes grown in the finest southwest and southeast facing vineyards planted on hillsides in South Tyrol (Alto Adige). Its main town of Bolzano lies on the same line of latitude as Mâcon in Burgundy. In fact, Hofstätter has made Pinot noir their speciality. The estate's top wines are named after the wine farmsteads where they are grown: Kolbenhof, Barthenau, Oberer and Unterer Yngrahamhof, Steinraffler and the Cereseto Superiore. In total the vineyards comprise 120 acres, located on hillsides and in steep sites at altitudes varying between 750 and 2100 feet. Hofstätter places prime importance on the cultivation of local Alto Adige (South Tyrolean) varieties, though Pinot blanc and Pinot noir have been growing here for so long (since the 1860s) that they have become "naturalized citizens" and are accorded equal importance.

NOTES: _____

NEW ZEALAND

CHURTON WINES

Churton Ltd, P.O.Box 25, Renwick, Marlborough
Tel: 64/3 572-4007, Fax: 64/3 572-4087
Web: www.churtonwines.co.nz, Email: info@churton-wines.co.nz
Represented by Sam Weaver & Merrick Dowson
Featured wine: 2008 Churton

Churton is owned and managed by Sam and Mandy Weaver. Located in Marlborough, Churton makes Pinot noir from a unique hillside vineyard 200 meters above sea level. The vineyard has a northeast facing exposition. The close-planted vineyard on a clay/loess soil is managed using biodynamic principles, the object being to express the individuality and character of the site: true "vins de terroir." Winemaker Sam Weaver's path spans more than 30 years of global wine industry experience and includes a farming background, operating as a fine wine merchant in London and becoming one of Marlborough's most respected winemakers and winemaking consultants. The result is a beautiful vineyard producing wines where elegance, texture, balance and length of flavour are pre-eminent above fruit expression. New World wines tempered with Old World experience.

NOTES: _____

KAWARAU ESTATE

927 Wanaka Road, Cromwell
Tel: 64/3 455-1315, Fax: 64/3 445-1325
Website: www.kestate.co.nz
Email: wine@kawarauestate.co.nz
Imported by Station Imports
Represented by Charles Finny
Featured wine: 2007 Reserve

Located beneath the magnificent Pisa Range in the heart of Central Otago, Kawarau Estate (pronounced ka-wah-rauw) is owned by Charles Finny and Wendy Hinton. Believing that producing organic wine would be the best expression of the terroir of Central Otago, they achieved full organic certification before their first vintage in 1996 and are the only certified organic vineyard in Central Otago. The name Kawarau Estate is taken from the gorge and river of the same name which is synonymous with Central Otago's gold mining history, reflected in the depiction of local mining identities on their labels. As the pioneer vineyard in the Pisa Flats/Lowburn subregion, they are producing wine from the oldest vines in the area. From the outset, through a blend of innovative viticultural practices and traditional winemaking, they have produced distinctive single-vineyard wines of the highest quality. The wines are made by Dean Shaw at the Central Otago Wine Company. A self-proclaimed minimal interventionist winemaker, Dean shares the Kawarau philosophy of crafting single-vineyard wines that express the emerging terroir.

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PEGASUS BAY

255 Stockgrove Road, Amberley RD2, Canterbury
Tel: 64/3 314-6869, Fax: 64/3 314-6861
Website: www.pegasusbay.com, Email: info@pegasusbay.com
Imported by Empson (USA), Inc.
Represented by Lynnette Hudson & Matthew Donaldson
Featured wine: 2007 Pegasus Bay

Pegasus Bay Winery is a small family owned and operated winery, focused on producing high-quality wines which express the terroir of the vineyard and the true characteristics of each variety. It is situated in the Waipara Valley, 30 minutes north of Christchurch in the South Island of New Zealand. To the east, the Waipara Valley is separated from the ocean (Pegasus Bay) by a range of hills, which protect it from the cooling winds of the Pacific. To the west lie the Southern Alps, from whence the region's hot "nor'west" winds derive. Its sheltered position, but proximity to the sea give it warm days, cool nights, and a dry autumn, resulting in a very prolonged ripening period. This promotes intense flavor development and optimal ripeness, while retaining good natural acidity, perfect for growing Pinot noir. Winemakers Matthew Donaldson and Lynnette Hudson (husband and wife) believe in traditional, sustainable viticultural management, low crop levels, and minimal handling of fruit during processing, such that they capture the unique characteristics of the vineyard.

NOTES: _____

UNITED STATES - CALIFORNIA

ANTHILL FARMS WINERY

4791 Dry Creek Road #3-4, Healdsburg, California 95448

AVA: Anderson Valley

Tel: 707/490-5191, Fax: 707/531-4450

Website: www.anthillfarms.com

Email: sales@anthillfarms.com

Represented by Anthony Filiberti & David Low

Featured wine: 2007 Abbey Harris

Anthony Filiberti, David Low, and Webster Marquez started as an unusual partnership in 2004. All former cellarhands, they were passionate about meticulously farmed North Coast vineyards as well as the elegant, poised, and tightly-structured wines that these vineyards can produce. Together as co-owners and co-winemakers (but with day jobs), they purchase and produce very small quantities of single-vineyard Pinot noirs from several family-farmed sites in Sonoma and Mendocino Counties. They also farm a small plot named Abbey-Harris themselves, high above Boonville in the Anderson Valley.

NOTES: _____

CALERA WINE COMPANY

11300 Cienega Road, Hollister, California 95023

AVA: Mt. Harlan

Tel: 831/637-9170, Fax: 831/637-9070

Website: www.calerawine.com

Email: judy@calerawine.com

Represented by Mike & Jenny Waller

Featured wine: 2007 Mt. Harlan de Villiers Vineyard

Mike Waller grew up in Hollister, California just 10 miles from Calera Wine Company. His life of fermentation began with homebrew in Santa Cruz. Mike decided to pursue his craft of fermentation at UC Davis with a degree in Viticulture and Enology. After graduation Mike moved to Napa and worked a harvest with Saintsbury Winery and another with Beringer Vineyards. Mike took the opportunity to move his family closer to home when he accepted the Assistant Winemaker position at Chalona Vineyard where he remained for three years. In 2007 Mike began working at Calera. Three harvests later he is fully enjoying the world of Pinot noir and the opportunities he has found in his own backyard.

NOTES: _____

DREW WINES

PO Box 313, Elk, California 95432

AVA: Anderson Valley

Tel: 707/877-1771, Fax: 707/877-1772

Website: www.drewwines.com, Email: info@drewwines.com

Represented by Jason & Molly Drew

Featured wine: 2007 Monument Tree Vineyard

Perched on a ridge top with a view of Anderson Valley to the east and the Pacific Ocean three miles to the west, Jason and Molly Drew have embarked on an odyssey. They believe the northern coastal ranges provide an ideal climate for growing Pinot noir. Jason brings 20 years of industry experience in both vineyard farming and winemaking. They built their winery in 2005 and have sought long-term relationships with vineyards that share in the philosophy of sustainable and quality-oriented farming practices. They source fruit from Anderson Valley, Sonoma Coast, Mendocino Ridge, and the Yorkville Highlands. Jason's vineyard selection criteria are clear: low yielding hillsides and benches, cool climates, and clonal diversity. Whole cluster, balanced ripeness, native yeasts, non-fined, and non-filtered winemaking are all part of the program. Jason's wines are known for their impeccable balance, varietal correctness and beautiful aromatics.

NOTES: _____

DUTTON-GOLDFIELD WINERY

3100 Gravenstein Hwy N, Sebastopol, California 95472

AVA: Russian River Valley

Tel: 707/823-3887, Fax: 707/829-6766

Website: www.duttongoldfield.com

Email: info@duttongoldfield.com

Represented by Dan Goldfield

Featured wine: 2008 Devil's Gulch Vineyard

Dutton-Goldfield Winery began in 1998 when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them – to craft wines that express the personalities of their cool-climate vineyards, and which they would enjoy drinking at their own dinner tables. Steve's father, Warren Dutton, began growing grapes in the western reaches of Russian River Valley in the mid-1960s. Today, along with his mother and brother, Steve manages Dutton Ranch, which has grown to over 80 separate vineyards comprising more than 1,000 acres throughout western Russian River Valley. Dan Goldfield received his M.S. in Enology from the University of California at Davis. He found his passion first as the winemaker at the Burgundian-focused La Crema Winery, and then at Hartford Court, which was created under his direction. Focusing on Chardonnay, Pinot noir, Syrah and Zinfandel, Dutton-Goldfield's mission is to craft world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.

NOTES: _____

EXPRESSION WINES

3105 Silverado Trail, Napa, California 94558

AVA: Anderson Valley

Tel: 707/226-8569, Fax: 707/226-2753

Website: www.expressionwine.com

Email: info@expressionwine.com

Represented by Bill Hill & Patrick Mahaney

Featured wine: 2007 Expression 39° Annahala Vineyard

Expression Wines represents a commitment to producing the finest quality Pinot noir on the West Coast. Expression Wines' vineyards, at different latitudes, represent different "Expressions" of Pinot noir and proprietor, Bill Hill, is dedicated to crafting the best wines from each region. Expression Wines' winegrowing regions include the Santa Rita Hills (34°), the Sonoma Coast (38°), the Anderson Valley (39°), and the Eola-Amity Hills (44°) of Willamette Valley, Oregon. The winery's goal is to showcase both the "Grand-Cru" vineyards and the terroir of each sub-appellation. Each vintage, Expression Wines will bring you the finest Pinot noirs from each latitude.

NOTES: _____

FIDDLEHEAD CELLARS

1597 E. Chestnut Avenue, Lompoc, California 93436

AVA: Sta. Rita Hills

Tel: 800/251-1225, Fax: 530/756-4558

Website: www.fiddleheadcellars.com

Email: info@fiddleheadcellars.com

Represented by Kathy Joseph & Tom Doyle

Featured wine: 2007 Cuvée Seven Twenty Eight,

Fiddlestix Vineyard

At Fiddlehead Cellars, they simply believe the love of making wine must be reflected in every sip. With a stellar history under her belt, the "Head Fiddle", Kathy Joseph, passionately produces silky, place-driven Pinot noir and stylistic Sauvignon blanc. Her Sta. Rita Hills Estate Vineyard, Fiddlestix, is planted exclusively to Pinot noir and is touted as one of the best. Her pinots from the Willamette Valley are equally expressive of their place. Kathy crafts approximately 5,000 cases of wine each year, with hands-on care and attention and personal interest in each and every barrel. Fiddlehead Cellars invites you to experience the personal touch of Fiddlehead wines and to learn more about Fiddlestix, Fiddlechix, and Lollapalooza!

NOTES: _____

FLOWERS VINEYARD & WINERY

28500 Seaview Road, Cazadero, California 95421

AVA: Sonoma Coast

Tel: 707/847-3661, Fax: 707/847-3740

Website: www.flowerswinery.com

Email: info@flowerswinery.com

Represented by Darrin Low & Dave Keatley

Featured wine: 2007 Sea View Ridge

Flowers Vineyard & Winery is a pioneer of the true Sonoma Coast. The three estate vineyards, Camp Meeting Ridge, Frances Thompson, and Sea View Ridge, are all located less than two miles from the Pacific Ocean with elevations ranging from 1150 to 1875 feet. They are ideal sites for growing cool-climate Pinot noir and Chardonnay. Flowers respects the natural environment of the Sonoma Coast by adhering to the Code of Sustainable Winegrowing and has a dedicated vision to farming practices that will endure for generations to come. The state-of-the-art winery is outfitted with many high-tech features allowing wine to be made in a low-tech, minimal intervention way respecting the hands-on craft of traditional Burgundian methods. Flowers' commitment is to grow and produce cool-climate wines that authentically express the unique character of the rugged Sonoma Coast appellation.

NOTES: _____

LA FOLLETTE WINES

4900 West Dry Creek Road, Healdsburg, California 95448

AVA: Mendocino Ridges

Tel: 707/395-3902, Fax: 707/395-3905

Website: www.lafollettewines.com

Email: info@lafollettewines.com

Represented by Greg La Follette & Simone Sequeira

Featured wine: 2008 Manchester Ridge Vineyard

La Follette is a small Sonoma County winery zealously focused on crafting wines that offer benchmark expression of vineyard site and appellation. Winemaker Greg La Follette's remarkable career is an illustration of how science, coupled with passion, can produce extraordinary art. One of California's most accomplished and thoughtful winemakers, La Follette has spent his career delving deeply into the science behind the art of winemaking. His unparalleled understanding of yeast – specifically, how different yeasts affect the mouth feel and flavors of the finished wine – is a defining aspect of his winemaking talent. This expertise, combined with a fascination with old world winemaking techniques, leaves an indelible mark on every wine he crafts. La Follette's small-lot Chardonnays and Pinot noirs are a celebration of individuality. The portfolio includes a Sonoma Coast Pinot noir, three vineyard-designate Chardonnays and three vineyard-designate Pinot noirs from renowned appellations such as Russian River Valley, Sonoma Mountain, Sonoma Coast, and Mendocino Ridges.

NOTES: _____

LYNMAR ESTATE

3909 Frei Road, Sebastopol, California 95472

AVA: Russian River Valley

Tel: 707/829-3374, Fax: 707/829-0902

Website: www.lynmarestate.com

Email: info@lynmarestate.com

Represented by Bibiana González Rave & Anisya Fritz

Featured wine: 2007 Quail Hill Vineyard, Bliss Block

Lynmar Estate at Quail Hill Vineyard is a family-owned Estate specializing in Russian River Valley Pinot noir and Chardonnay. The Fritz Family purchased the Quail Hill Vineyard in 1980, and founded Lynmar Winery in 1990 to showcase the uniqueness of the estate's Quail Hill Vineyard and the Russian River Valley. The wines were first commercially released in 1996 with the 1994 vintages of Chardonnay and Pinot noir. In 2004, the winery launched a five-year investment plan to complete a phased replanting of Quail Hill.

NOTES: _____

NAVARRO VINEYARDS

PO Box 47, Philo, California 95466

AVA: Anderson Valley

Tel: 800/537-9463, Fax: 707/895-3647

Website: www.navarrowine.com

Email: sales@navarrowine.com

Represented by Jim Klein & Bill-D. Mitchell

Featured wine: 2007 Deep End Blend

Navarro Vineyards is a sustainable farm owned by Ted Bennett and Deborah Cahn in the Anderson Valley of coastal Mendocino County. Founded in 1974, Navarro began by planting five acres of Pinot Noir, clone UCD-4. Today there are 33 acres with nine clones on eight unique parcels ranging from 350 to 1500 feet in altitude. The Deep End Blend is a reserve made exclusively from their higher elevated sites, while the Méthode à l'Ancienne is produced both from Navarro's estate fruit and a small percentage of grapes from other growers located in the Anderson Valley. Navarro's fruit is night harvested, fermented in half ton bins, and aged in Burgundian barrels of which 50 to 35 percent are brand new. Navarro is also known as a leading producer of Alsatian style wines. Jim Klein has been Navarro's winemaker since 1992.

NOTES: _____

THE OJAI VINEYARD

PO Box 952, Oak View, California 93022

AVA: Sta. Rita Hills

Tel: 805/649-1674, Fax: 805/649-4651

Website: www.ojaivineyard.com

Email: info@ojaivineyard.com

Represented by Adam Tolmach & Helen Hardenbergh

Featured wine: 2007 Fe Ciega

The Ojai Vineyard began in 1983 with the dream of producing distinctive California wines using traditional wine making practices learned in Burgundy. Twenty-seven years later Adam Tolmach continues to pursue the craft at his artisanal winery in Ojai, California, purchasing grapes from the finest terroirs in the coolest districts of northern Santa Barbara County. His quest to bring together European sensibilities of balance and finesse with the exuberant fruit from coastal California vineyards is expressed in the wines he makes today.

NOTES: _____

SAINTSBURY

1500 Los Carneros Avenue, Napa, California 94559

AVA: Carneros

Tel: 707/252-0592, Fax: 707/252-0595

Website: www.saintsbury.com

Email: info@saintsbury.com

Represented by Jérôme Chéry

Featured wine: 2007 Brown Ranch Carneros, Estate Bottled

Since 1981 Saintsbury has been committed to demonstrating that world-class Pinot noir is a California mainstay. The winery was founded by Dick Ward and David Graves who believe innovation and a critical look at vineyard, terroir, and winemaking is the best route to quality. Today with winemaker Jérôme Chéry and associate winemaker Chris Carlson, Saintsbury continues to pursue the "philosophy of investigation" that has helped make Saintsbury one of America's foremost Pinot noir producers.

NOTES: _____

SCHUG CARNEROS ESTATE WINERY

602 Bonneau Road, Sonoma, California 95476

AVA: Carneros

Tel: 707/939-9363, Fax: 707/939-9364

Website: www.schugwinery.com

Email: info@schugwinery.com

Represented by Michael Cox & Axel Schug

Featured wine: 2008 Carneros

Founded in 1980, Schug Carneros Estate Winery is the showcase and life-long dream of one of California's most celebrated winemakers. Drawing on his long experience in the production of fine wines in Germany and as founding winemaker for Joseph Phelps in California, Walter set up the winery so that he could focus on the Pinot noir that had always been close to his heart. Walter and Gertrud were joined by their son Axel in 1989 who has directed the sales and growth of the winery in the ensuing years and is currently the managing partner. In 1995 Sonoma native Mike Cox joined the team as winemaker with Walter Schug now overseeing the business as winemaster. Nestled in the hills of the cool, marine climate of the Carneros Appellation, the winery continues to operate as a family enterprise dedicated to Walter's original passion for graceful and elegant Pinot noirs.

NOTES: _____

STEPHEN ROSS WINE CELLARS

178 Suburban Road, San Luis Obispo, California 93401

AVA: Edna Valley

Tel: 805/594-1318, Fax: 805/594-0178

Website: www.stephenrosswine.com

Represented by Stephen R. & Paula E. Dooley

Featured wine: 2007 Stone Corral Vineyard

Stephen Ross Dooley founded his artisanal winery Stephen Ross Wine Cellars in 1994 after 17 years of winemaking at Louis Martini Winery and Edna Valley Vineyard. He believes quality is everything and that it starts in the vineyard. Stephen Ross produces single-vineyard Pinot noir from Bien Nacido Vineyard, Aubaine Vineyards and Stone Corral Vineyard as well as appellation Pinot noir from the Edna Valley and Central Coast. Also produced is a vineyard-designated Chardonnay from Bien Nacido Vineyard and an appellation Chardonnay from the Edna Valley. Balance, elegance, flavor concentration and consistency are hallmarks of the Stephen Ross style.

NOTES: _____

TALLEY VINEYARDS

3031 Lopez Drive, Arroyo Grande, California 93420

AVA: Arroyo Grande Valley

Tel: 805/489-0446, Fax: 805/489-0996

Website: www.talleyvineyards.com

Email: info@talleyvineyards.com

Represented by Brian Talley & Leslie Mead

Featured wine: 2007 Estate

Talley Vineyards is a family owned and operated winery that specializes in estate grown Chardonnay and Pinot noir ideally suited for the climate and soils of the Arroyo Grande and Edna Valleys. The Talley's farming history in the area dates to 1948 when Oliver Talley began growing vegetables in the Arroyo Grande Valley. Guided by this legacy and a commitment to long term sustainability, Talley Vineyards focuses on attention to detail in all aspects of farming and winemaking operations. The goal is to produce distinctive wines of consistently high quality that best express the unique character of each of the Talley family's six vineyard sites in the two valleys.

NOTES: _____

UNITED STATES - OREGON

ADELSHEIM VINEYARD

16800 NE Calkins Lane, Newberg, Oregon 97132

AVA: Chehalem Mountain

Tel: 503/538-3652, Fax: 503/538-2248

Website: www.adelsheim.com

Email: info@adelsheim.com

Represented by David Adelsheim & Michael Adelsheim

Featured wine: 2008 Elizabeth's Reserve

Established in 1971, Adelsheim Vineyard's family-owned and operated winery and estate vineyards are located in Oregon's northern Willamette Valley. Company co-founder, David Adelsheim, leads a new generation of experienced wine industry professionals devoted to crafting consistently transcendent wines. Adelsheim Vineyard uses sustainable farming practices and takes great care to bring out the best in each of their unique vineyard sites. In the winery, they combine traditional and modern techniques, crafting wines in a style that centers on elegance, complexity, and richness in flavor and texture. Their new tasting room opened in 2009, with an emphasis on upper-tier single vineyard Pinot noir. Their wines and service, combined with a unique tour program, makes Adelsheim Vineyard a "must visit" destination during your next stay in wine country.

NOTES: _____

ANAM CARA CELLARS

22222 SW Nicholas View Drive, Sherwood, Oregon 97146
AVA: Chehalem
Tel: 503/537-9150, Fax: 503/537-9149
Website: www.anamcaracellars.com
Email: info@anamcaracellars.com
Represented by W.D. Nick & Sheila Nicholas
Featured wine: 2008 Estate Reserve

Nick and Sheila Nicholas planted their 30-acre LIVE-certified vineyard in 2001 on the site of an overgrown walnut, hazelnut and plum orchard in the Chehalem Mountains. Intending from the start to make estate wines that truly reflect their origin, the vineyard was planted with five Pinot noir clones on differing rootstocks to compensate for soil depth and type. Careful farming includes organic and biodynamic practices to encourage outstanding blending options in every vintage. In just a few short years the vineyard has already shown its potential with exceptional Pinot noirs, and a small amount of Riesling and Gewürztraminer. A further six acres divided between Riesling, Chardonnay and Wädenswil Pinot noir were planted according to the biodynamic calendar in 2008. In addition to the Nicholas Estate and Reserve Pinots, this small producer makes limited amounts of Heather's Vineyard (single clone), the series of Mark's Pinots as well as a rare Rosé. The name "Anam Cara" is Celtic for Soul Friend.

NOTES: _____

ANDREW RICH WINES

801 North Scott Street, Carlton, Oregon 97111
AVA: Willamette Valley
Tel: 503/284-6622, Fax: 503/284-6622
Website: www.andrewrichwines.com
Email: info@andrewrichwines.com
Represented by Andrew Rich & Justin Van Zanten
Featured wine: 2008 Knife Edge

After growing up in New England in a family that sold furniture, followed by a brief stint as a magazine editor, Andrew Rich turned to winemaking in 1988. He was first a "cellar rat" at Bonny Doon Vineyard, eventually working his way up to the position of Assistant Winemaker. 1988 also marked his first trip to Oregon, where his destiny was sealed. Andrew Rich Wines was founded in 1995 and has been producing a broad and eclectic array of wines ever since. With the glorious 2002 vintage, Andrew Rich Wines settled into the Carlton Winemakers Studio, where it is increasingly focusing on Washington State Rhône varietals and Willamette Valley Pinot noir. Production is just under 5,000 cases.

NOTES: _____

ANNE AMIE VINEYARDS

6580 NE Mineral Springs Road, Carlton, Oregon 97111
AVA: Willamette Valley
Tel: 503/864-2991, Fax: 503/961-8092
Website: www.anneamie.com
Email: contactus@anneamie.com
Represented by Thomas Houseman & Kim McLeod
Featured wine: 2008 Willamette Valley

Pinot reigns supreme at Anne Amie Vineyards with Pinot noir, Pinot gris, and Pinot blanc forming the heart of their production. Complimenting the pinot family is old-vine estate Riesling and Müller Thurgau, planted in 1979. All of Anne Amie's estate vineyards are Salmon Safe and LIVE certified and they are currently working towards their carbon neutral certification with the state of Oregon. Anne Amie's mission is to produce wines that, while inspired by Burgundy and Alsace, express the unique characteristics of Oregon and their two estate vineyard sites. Their Pinot noir winemaking is minimalist, focusing on small fermentation lots using indigenous yeast. The wines are all aged in French oak, only about 25 percent of which is new in each vintage. Their estate vineyards are located in the rolling hills of the Yamhill-Carlton District and on the steep hillsides of the Chehalem Mountains, both nestled in Oregon's verdant Willamette Valley. Their LIVE certified winery is located on their Yamhill-Carlton property, a few miles from both Lafayette and Carlton, Oregon.

NOTES: _____

BENTON LANE WINERY

PO Box 99, Monroe, Oregon 97456
AVA: Willamette Valley
Tel: 541/847-5792, Fax: 541/847-5791
Website: www.benton-lane.com
Email: info@benton-lane.com
Represented by Steve & Carol Girard
Featured wine: 2008 Benton Lane Estate

Steve and Carol Girard founded Girard Winery in Napa Valley in 1980 and were known for producing deep, flavorful Cabernets, but like many folks were seduced by the spicy Pinots produced in Oregon. In 1988 they purchased the 1,860 acre Sunnymount Ranch after a five-year search for the planet's best Pinot dirt. After years of realizing that none of the available farming systems were complete on their own, their 140-acre vineyard utilizes a combination of organic, bio-dynamic and sustainable methods and produces sexy, silky Pinot and crisp, floral Pinot Gris.

NOTES: _____

BERGSTRÖM WINES

18215 NE Calkins Lane, Newberg, Oregon 97132

AVA: Dundee Hills

Tel: 503/554-0463, Fax: 503/554-0078

Website: www.bergstromwines.com

Email: contactus@bergstromwines.com

Represented by Josh Bergström

Featured wine: 2008 Bergström Vineyard

Bergström Wines is a family owned and operated business located outside of Newberg on the southern facing hillside of Chehalem Mountain. With five estate vineyard holdings totaling 75 acres (all farmed Organic and Demeter-certified Biodynamic) in the Dundee Hills, Yamhill Carlton District and Chehalem Mountains appellations, Bergström Wines focuses on farming and producing small lots of high quality Pinot noir and Chardonnay. Josh Bergström is general manager, winemaker, and vineyard manager and works alongside his parents John and Karen Bergström and his wife Caroline Bergström. He brings a blend of Oregon work experience and Burgundian education to his family's growing operation. Current production is 8,000 cases Pinot noir and 800 cases Chardonnay.

NOTES: _____

BOEDECKER CELLARS

2621 NW 30th Avenue, Portland, Oregon 97210

AVA: Willamette Valley

Tel: 503/866-0095, Fax: 503/288-8779

Website: www.boedeckercellars.com

Email: info@boedeckercellars.com

Represented by Stewart Boedecker & Athena Pappas

Featured wine: 2007 Stewart, Willamette Valley

When Stewart Boedecker and Athena Pappas started Boedecker Cellars in 2003, they decided to stay hands-on with every aspect of the winery, serving as winemakers, cellar rats, sales staff, and everything in between. Their philosophy revolves around a fanatical attention to detail, focused on creating Pinot noirs that reflect the characters of Oregon's greatest vineyards and each winemaker's unique palate. The Stewart Pinot Noir is red fruited, full of bright acidity, soft tannins and hints of herbal complexities exemplified in the Wädenswil and Pommard clones grown in volcanic soils. The essence of the Athena Pinot Noir displays a black fruit core, heartier tannins, and spice notes rooted in the Dijon clones grown in sedimentary soils. All wines are crafted following minimal intervention principles and sustainable winemaking practices. The fruit is hand harvested. The wine is fermented in small lots and matured over 18 months in French oak.

NOTES: _____

BRANDBORG VINEYARD & WINERY

345 First Street, Elkton, Oregon 97436

AVA: Umpqua Valley

Tel: 503/584-2870, Fax: 503/584-2871

Website: www.brandborgwine.com

Email: info@brandborgwine.com

Represented by Terry & Sue Brandborg

Featured wine: 2007 Bench Lands

Terry and Sue Brandborg believe they have found an ideal site to grow world class Pinot noir in Elkton, which lies in the northernmost reach of the Umpqua Valley. At an elevation of 900 feet, the vineyard features southern slopes and sandy loam soil. This coast range area is characterized by the marine influence that brings morning fog and afternoon sea breezes. A new winery with a beautiful, spacious tasting room was built in Elkton on Highway 38, the most scenic route to the Central Oregon Coast. The Brandborgs brought 17 years of commercial winemaking experience to Oregon and began crafting wines from Umpqua Valley fruit in 2002 while their own vineyard comes into production. In addition to Pinot noir the winery also produces Syrah, Pinot gris, Riesling, and Gewürztraminer.

NOTES: _____

BROOKS WINES

9360 SE Eola Hills Road, Amity, Oregon 97101

AVA: Eola-Amity Hills

Tel: 503/435-1278

Website: www.brookswine.com

Email: janie@brookswine.com

Represented by Janie Brooks Heuck & Chris Williams

Featured wine: 2008 Janus

Brooks Wines is a reflection of visionary Portland native, Jimi Brooks. His reverence for the land and vines inspired him to become a practitioner of organic and biodynamic farming. The great respect for vineyard individuality and mastery of blending, allowed his wines to achieve the greatest depth, flavors, and balance. While Jimi is no longer with us, his dynamic spirit lives on through his wines, family, and friends. With the outpouring of generosity and friendship by the Oregon wine community, Brooks Wines continues, as a serious producer of Old World style Riesling wines and New World style Pinot noir wines. Jimi's son Pascal, who was the ultimate source of his passion for life, is now the sole owner of the winery (at age 11, the youngest winery owner in the world). Jimi's sister Janie Brooks Heuck has volunteered to lead it and friend, Chris Williams, took on the full-time position of winemaker in 2006.

NOTES: _____

CHEHALEM

31190 NE Veritas Lane, Newberg, Oregon 97132
AVA: Ribbon Ridge
Tel: 503/537-5553, Fax: 503/537-0850
Website: www.chehalemwines.com
Email: sales@chehalemwines.com
Represented by Mike Eyres & Wynne Peterson-Nedry
Featured wine: 2007 Reserve

Chehalem (Chuh-hay-lum) is an American Indian word meaning "gentle land" or "valley of flowers." The winery, owned by Harry Peterson-Nedry and Bill and Cathy Stoller, is dedicated to creating Pinot noir that permits site and climate to be reflected in complex, structured, and intensely fruited wines. Chehalem's four distinct Estate Vineyards, Ridgecrest, Stoller, Corral Creek, and Wind Ridge allow them to do just that. These vineyards represent different soils, elevations, and aspects, which contribute to unique single-vineyard wines and complementary blends.

NOTES: _____

CRISTOM VINEYARDS

6905 Spring Valley Road, Salem, Oregon 97304
AVA: Eola-Amity Hills
Tel: 503/375-3068, Fax: 503/391-7057
Website: www.cristomwines.com
Email: winery@cristomwines.com
Represented by Steve Doerner & John D'Anna
Featured wine: 2007 Louise Vineyard

Paul and Eileen Gerrie established Cristom Vineyards in 1992. They had been attending IPNC for years, and there developed a passion for Pinot noir. Present from the beginning were winemaker Steve Doerner and vineyard manager Mark Feltz, both arriving with prior knowledge of Pinot noir. The estate has 75 acres in vine, which are planted primarily to four distinct Pinot noir vineyards named for Gerrie family matriarchs. Hallmarks of Cristom's winemaking are a large percentage of whole clusters, native yeast fermentation, and minimal handling throughout the winemaking process. Estate Pinot gris, Estate Viognier and Estate Syrah make up the balance of their 10,000 case production.

NOTES: _____

DE PONTE CELLARS

17545 Archery Summit Road, Dayton, Oregon 97114
AVA: Dundee Hills
Tel: 503/864-3698, Fax: 503/864-2555
Website: www.depontecellars.com
Email: info@depontecellars.com
Represented by Scott Baldwin & Isabelle Dutartre
Featured wine: 2008 Dundee Hills

De Ponte Cellars is a boutique winery located in the heart of the Dundee Hills. The Baldwin Family, who bought the vineyard and transformed it into the working winery it is today, lives among the 17 acres of planted Pinot noir vines that create the vineyard. De Ponte Cellars specializes in elegant, hand-crafted Pinot noir, based upon knowledge passed down over centuries of winemaking in Burgundy to the uniqueness of Oregon. The vineyards are planted to tried and true Burgundian formulas adapted to the unique Oregon terroir. French winemaker Isabelle Dutartre, who spent many years producing wine in both Burgundy and Oregon, now makes wine exclusively for De Ponte Cellars. De Ponte's Pinot noir reflects her philosophy of allowing the grapes to direct the style of the wine. She advocates gentle handling of the fruit, using gravity flow and the minimal use of new oak to encourage maximum body and fruit expression with soft, elegant tannins.

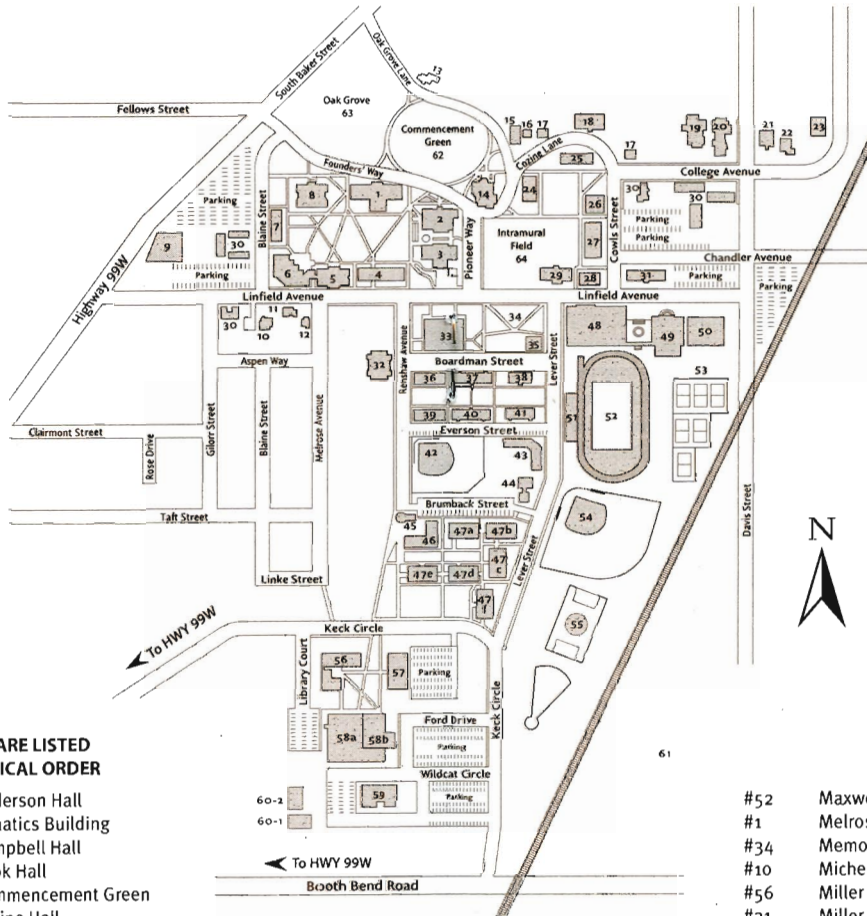
NOTES: _____

DOMAINE SERENE

6555 Hilltop Lane, Dayton, Oregon 97114
AVA: Dundee Hills
Tel: 866/864-6555, Fax: 503/864-4500
Website: www.domaineserene.com
Email: info@domaineserene.com
Represented by Allan Carter & Eleni Papadakis
Featured wine: 2007 Evenstad Reserve

A passion and commitment to produce the world's best Pinot noir led Ken and Grace to Oregon in 1989. They founded Domaine Serene in the Dundee Hills located in the North Willamette Valley, where Oregon Pinot noir began and where its heart remains. With three vineyard estates totaling 312 acres and planted exclusively to Pinot noir and Chardonnay, Domaine Serene's environmentally friendly farming practices and extremely low crop yields produce consistently concentrated, award-winning wines. The most famous wine critic in the world, Robert Parker, rated Domaine Serene as one of only two outstanding producers of Pinot noir in Oregon, and the 17th Annual *Wine & Spirit's* "Restaurant Poll" named Domaine Serene Pinot noir as the 'Most Popular Oregon Pinot Noir' in the country. In the now legendary Domaine Serene vs. Domaine de la Romanée Conti blind tasting, Domaine Serene bested the most sought after Pinot noir wines in France, while renowned wine writer, Anthony Dias Blue, declared Domaine Serene the "Château Lafite of Oregon."

NOTES: _____



**BUILDINGS ARE LISTED
IN ALPHABETICAL ORDER**

- #38 Anderson Hall
- #49 Aquatics Building
- #25 Campbell Hall
- #29 Cook Hall
- #62 Commencement Green
- #18 Cozine Hall
- #44 Dana Hall
- #33 Dillin Hall
- #36 Elkinton Hall
- #12 Emmaus House
- #59 Facilities & Campus Safety
- #41 Frerichs Hall
- #5 Graf Hall
- #16 Greenhouse
- #26 Grover Hall
- #48 Health & Human Performance
- #35 Heating Plant
- #54 Helser Baseball Field
- #40 Hewitt Hall
- #47 HP Apartments (Hewlett-Packard)
- #64 Intramural Field
- #27 Jane Failing Hall
- #58a Jereld R. Nicholson Library
- #58b Kenneth W. Ford Hall
- #37 Larsell Hall
- #28 Latourette Hall
- #4 Mac Hall
- #43 Mahaffey Hall
- #9 Malthus Hall

- #52 Maxwell Field
- #1 Melrose Hall
- #34 Memorial Fountain
- #10 Michelbook House
- #56 Miller Fine Arts Center
- #31 Miller Hall
- #6 Murdock Hall
- #15 Newby Hall
- #8 Northup Hall
- #63 Oak Grove
- #45 Observatory
- #14 Pioneer Hall
- #20 Potter Hall
- #13 President's Home
- #32 Renshaw Hall
- #2 Riley Hall
- #50 Rutschman Field House
- #55 Soccer Field
- #42 Softball Field
- #61 Sports Practice Fields
- #30 Suburbs
- #7 Taylor Hall
- #53 Tennis Courts
- #39 Terrell Hall
- #57 Vivian A. Bull Music Ctr.
- #3 Walker Hall
- #24 Whitman Hall
- #46 Withnell Commons

ELK COVE VINEYARDS

27751 NW Olson Road, Gaston, Oregon 97119

AVA: Willamette Valley

Tel: 503/985-7760, Fax: 503/985-3525

Website: www.elkcove.com

Email: info@elkcove.com

Represented by Adam Godlee Campbell & Shirley Brooks

Featured Wine: 2008 Reserve

Elk Cove Vineyards produces wines from outstanding vineyards in the Northern Willamette Valley of Oregon. Through site selection and meticulous vine management they achieve concentration and depth of flavor in the vineyard. At their winery they employ gravity flow and gentle handling to protect the inherent qualities of their estate-grown fruit. Their focus is on Willamette Valley Pinot noir, Pinot gris, Pinot blanc, and Riesling. Elk Cove Vineyards is a second generation family winery that has produced single vineyard Pinot noirs since 1979. Five Mountain, Mt. Richmond, Windhill, La Bohème, and Roosevelt Vineyard Pinot noirs have all been selected for specific site characteristics. Yields are kept to under two tons per acre for these special reserve bottlings. Find out for yourself why they say, "True quality is timeless."

NOTES: _____

ERATH WINERY

9409 NE Worden Hill Road, Dundee, Oregon 97115

AVA: Dundee Hills

Tel: 503/538-3318, Fax: 503/538-1074

Website: www.erath.com

Email: info@erath.com

Represented by Gary Horner & Jerry Olsen

Featured wine: 2008 Prince Hill

As one of Oregon's wine pioneers, Erath Winery's founder, Dick Erath, was driven by the belief that the future of Pinot noir was in Oregon. Today Erath wines are an expression of the land that the winery has cultivated for more than 40 years, longer than any other winery in the Dundee Hills of Oregon. Winemaker Gary Horner, who shares Dick Erath's background in science and a reverence for Oregon's unique terroir, strives to reveal classic Oregon Pinot: light, delicate and fruit-forward. Horner takes pride in making a range of Pinot noir styles, from the hugely popular Oregon blend to the highly-acclaimed, limited-edition single-vineyard selections. His goal is to make the best Pinot noir the region has to offer - it's time-honored, authentic and uniquely Oregon.

NOTES: _____

THE EYRIE VINEYARDS

935 NE 10th Avenue, McMinnville, Oregon 97128

AVA: McMinnville

Tel: 888/440-4970, Fax: 503/472-5124

Website: www.eyrievineyards.com

Email: info@eyrievineyards.com

Represented by Jason Lett & Russ Margach

Featured wine: 2007 Reserve "Original Vines"

Starting with "3,000 grape cuttings and a theory," in 1965 the late David Lett (aka Papa Pinot) rooted the Willamette Valley's first plantings of Pinot noir, Chardonnay, and Pinot gris. Together, David and his wife Diana founded The Eyrie Vineyards, producing the Willamette Valley's first bottled vintage in 1970. In 1979 and 1980, the Eyrie Vineyards 1975 South Block Reserve was the first New World Pinot noir to compete successfully against the Pinot noir of Burgundy. Through the years, Eyrie wines have maintained a reputation for elegance, refined expression, and ageworthiness. Today, Eyrie is helmed by Jason Lett, who grew up in the vineyards and winery. He continues his parents' philosophy of interfering as little as possible with the processes of Mother Nature and encouraging the expression of true varietal flavors

NOTES: _____

ILLAHE VINEYARDS & WINERY

3275 Ballard Road, Dallas, Oregon 97338

AVA: Willamette Valley

Tel: 503/831-1248, Fax: 503/831-1248

Website: www.illahevineyards.com

Email: bethany@illahevineyards.com

Represented by Brad Ford & Michael Lundeen

Featured wine: 2007 Reserve

Lowell Ford first planted grapes in 1983 at Glen Creek Vineyard in Salem. He was one of the first in Oregon to experiment with varietals like Grüner Veltliner and Lagrein. In 2000, Lowell planted the 80-acre Illahe Vineyard. Though its main production is Pinot noir, his love of white wine and experimentation ensured that its future will always include a broad view of world wine grape production and not simply copy a Burgundian domaine. In the vineyard and winery Illahe's focus is on sustainable and historical practices such as using horses in the vineyard, harvesting rainwater, utilizing solar power, and participating in certified sustainable, Salmon Safe, and LIVE programs. Brad Ford and Michael Lundeen collaborate as winemakers at Illahe bringing differing philosophies and palates to the cellar. Their focus is on producing distinguished wine with minimal intervention and gentle handcrafted techniques, letting the varietals show their true characteristics from soil to bottle.

NOTES: _____

LANGE ESTATE WINERY

18380 NE Buena Vista Drive, Dundee, Oregon 97115

AVA: Dundee Hills

Tel: 503/538-6476, Fax: 503/538-1938

Website: www.langewinery.com

Email: jesse@langewinery.com

Represented by Don & Wendy Lange

Featured wine: 2008 Three Hills Cuvée

Driven by a passion for world-class Pinot noir, Wendy and Don Lange founded their estate winery in 1987 and produced 1,000 cases with their first vintage. Since then, production has increased to 16,000 cases annually including more than five separate Pinot noirs each year. Winemakers Don Lange and Jesse Lange have a program of single-vineyard Pinot noir wines that reaches across a broad spectrum of microclimate and terroir, and focuses on the vital components of texture, structure, and balance. The Lange's 45-acre estate and 6,000 square foot winery lie in the prestigious Dundee Hills appellation surrounded by panoramic views of the North Willamette and Chehalem Valleys. Their winemaking philosophy is guided by a simple commitment to making exceptional wines that express their varietal and regional characters. That is to say, wines that taste like Oregon Pinot noir, pure and complex.

NOTES: _____

LEMELSON VINEYARDS

12020 NE Stag Hollow Road, Carlton, Oregon 97111

AVA: Yamhill-Carlton

Tel: 503/852-6619, Fax: 503/852-6119

Website: www.lemelsonvineyards.com

Email: info@lemelsonvineyards.com

Represented by Anthony King & Eric Lemelson

Featured wine: 2008 Jerome Reserve

Eric Lemelson planted two acres of Pinot noir as a hobby on a hillside farm near Newberg in 1995. He enjoyed viticulture so much that within two years he planted 17 additional acres near Carlton and began to design a winery. Today Lemelson Vineyards owns and manages 156 acres at seven sites in three AVA's (Yamhill-Carlton, Dundee Hills and Chehalem Mountains) in Yamhill County, taking advantage of terroir diversity from multiple soil types and elevations ranging from 250 to 1000 feet. All vineyards have been farmed organically from the beginning, and have been certified organic since 2004. The gravity-flow winery reflects both a strong commitment to sustainability, grounded in Eric Lemelson's background as an environmental lawyer, and a "no-compromises" approach to wine quality. Winemaker Anthony King crafts ageworthy Pinot noir, Chardonnay, Riesling and Pinot gris using wild yeasts, long patient élevage, and gentle processing. Their goal is to produce distinctive wines that speak clearly of their origins.

NOTES: _____

PANTHER CREEK CELLARS

455 NE Irvine Road, McMinnville, Oregon 97128

AVA: Willamette Valley

Tel: 503/472-8080, Fax: 503/472-5667

Website: www.panthercreekcellars.com

Email: info@panthercreekcellars.com

Represented by Michael Stevenson

Featured wine: 2007 Freedom Hill Vineyard

Panther Creek Cellars, located in McMinnville, Oregon, has been producing ultra-premium Pinot noir since 1986. Their wines are made from grapes grown at some of Oregon's finest vineyards. The goal in making Panther Creek wine is simple: each wine should express the personality of its vintage and the character of its vineyard as clearly as possible. Panther Creek Cellars believes that this expressiveness is the essence of great Oregon Pinot noir.

NOTES: _____

PATRICIA GREEN CELLARS

15225 NE North Valley Road, Newberg, Oregon 97132

AVA: Ribbon Ridge AVA

Tel: 503/554-0821, Fax: 503/538-3681

Website: www.patriciagreencellars.com

Email: winery@patriciagreencellars.com

Represented by Patricia Green & Jim Anderson

Featured wine: 2008 Whistling Ridge Vineyard

Patricia Green Cellars is located in the Ribbon Ridge AVA on the 52-acre estate purchased in 2000 by Patty Green and Jim Anderson. In addition to their Estate Vineyard's production, fruit is sourced from some of the outstanding older vineyards in the Dundee Hills and Eola-Amity Hills AVAs. The focus over the years has increasingly tilted toward producing distinct and provocative single-vineyard and individual block bottlings of Pinot noir to display the beauty and uniqueness of the terroir of these sites. This has led to the bottling of as many as 20 separate Pinot noir wines in any given vintage. This obsessive, Seinfeldian-like focus on the excruciating minutia and intricacies of growing and making Pinot noir has created a winery with all sorts of interesting dysfunctions that are, surprisingly enough, apparently appealing to lovers of Pinot noir. While seemingly chaotic from the outside, the view from within reveals a finely formed process capable of this diverse range of distinct, nuanced, complex, and wholly individual Pinot noir wines. Throw in some extremely good, though rare and largely unknown, Sauvignon blanc into the mix and you have an eclectic and thoroughly Oregon winery.

NOTES: _____

PATTON VALLEY VINEYARD

9449 SW Old Highway 47, Gaston, Oregon 97119

AVA: Willamette Valley

Tel: 503/985-3445, Fax: 503/985-0425

Website: www.pattonvalley.com

Email: info@pattonvalley.com

Represented by Monte Pitt & Derek Einberger

Featured wine: 2008 Patton Valley Vineyard

Patton Valley Vineyard was founded in 1995 by Monte Pitt and Dave Chen. All of Patton Valley's efforts are focused on expressing the character of their site in the handcrafted estate-grown Pinot noir wines they produce. Set on a hillside overlooking the Patton Valley outside of Gaston, the vineyard comprises 24 acres of densely planted vines. Farmed using only sustainable vineyard practices, certified LIVE, yields are kept at two tons per acre to ensure proper ripening and fruit complexity. At Patton Valley the winemaking philosophy is decidedly low-impact, with the foremost tenet being to handle the wine as little as possible. New wines from 100-percent estate-grown fruit typically go directly into barrel following primary fermentation, often without settling, are aged on their lees, with minimal racking prior to being bottled without filtration. Current production of Pinot noir is approximately 3,500 cases annually.

NOTES: _____

PONZI VINEYARDS

14665 SW Winery Lane, Beaverton, Oregon 97007

AVA: Willamette Valley

Tel: 503/628-1227, Fax: 503/628-0354

Website: www.ponziwines.com

Email: info@ponziwines.com

Represented by Luisa Ponzi

Featured wine: 2008 Reserve

Celebrating 40 years in 2010, Ponzi Vineyards continues to set the standard for New World Pinot noir. Thriving for the past 20 years under its second generation, the winery maintains its unwavering commitment to producing top quality cool climate varietals and practicing responsible stewardship of the land. One of America's first women to be formally educated in Burgundy, winemaker Luisa Ponzi carefully blends her passion with true expertise, crafting wines of complexity and depth. Her brother-sister management team, Michel and Maria, oversee the operation and the family's 120 acres of LIVE Certified Sustainable vineyards, located within the Chehalem Mountains AVA. Ponzi wines are represented nationally by Wilson Daniels Ltd.

NOTES: _____

R. STUART & CO.

845 NE 5th Street, McMinnville, Oregon 97128

AVA: Willamette Valley

Tel: 503/472-6990, Fax: 503/472-7940

Website: www.rstuartandco.com

Email: winery@rstuartandco.com

Represented by Rob & Maria Stuart

Featured wine: 2007 Autograph

R. Stuart & Co. was founded in January 2002 in an old granary in downtown McMinnville in the neighborhood affectionately known as the "Pinot Quarter." The team includes winemaker Rob Stuart, his wife Maria who manages public relations and collaborates with Trish Rogers on sales and marketing, as well as resident "champagne-ophile" Frank Blair. Sourcing fruit from their favorite vineyards around the state including Temperance Hill, Melrose, Courting Hill, and Weber, R. Stuart & Co. makes the wines they love: Pinot noir, Pinot gris, and their beloved sparkling wine, Rose d'Or. The R. Stuart & Co. wines are made in the classic Rob Stuart style; true to the fruit each vineyard offers, graceful, honest, and warm. They call their blended Pinot "Autograph," as they consider it the quintessential Rob Stuart Pinot noir. The everyday Pinot wines are bottled with the Big Fire label, a whimsical reflection of their passion for new adventure and, of course, for wine.

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RAPTOR RIDGE WINERY

29090 SW Wildhaven Lane, Hillsboro, Oregon 97123

AVA: Chehalem Mountains

Tel: 503/887-5595, Fax: 503/628-6255

Website: www.raptorridge.com

Email: info@raptorridge.com

Represented by Annie & Scott Shull

Featured wine: 2008 Adolfo's Block

Founded in 1995 by winemaker Scott Shull, Raptor Ridge winery gets its name from the many families of raptors – red-tailed hawks, kestrels, sharp-shinned hawks, and Owls – that share the winery's 27-acre estate. The vineyard is named "Tuscowallame" the indigenous word for "place where the owls dwell." Raptor Ridge produces about 6,500 cases of wine per vintage year. Approximately nine different cuvées comprise this case quantity, including Pinot gris, several distinct vineyard designates, and consistent blends of Reserve and Willamette Valley Pinot noir. Owners Scott and Annie Shull regularly taste through and segregate every barrel into these select cuvées. Uncompromised quality is the focus, not quantity. In addition to the Raptor Ridge brand, Scott is the consulting winemaker to four other Oregon wine brands. Annie manages business development, and both are very active throughout the Oregon wine industry. Occasionally, the Shulls see each other at home.

NOTES: _____

REDHAWK VINEYARD & WINERY

2995 Michigan City Road NW, Salem, Oregon 97304

AVA: Eola-Amity Hills

Tel: 503/362-1596, Fax: 503/589-9189

Website: www.redhawkwine.com

Email: cellarmaster@redhawkwine.com

Represented by John D. & Betty Pataccoli

Featured wine: 2007 Pataccoli Family Vineyards

John Pataccoli is the owner and winemaker at Redhawk Vineyard and Winery. After he and his wife, Betty, purchased the neglected property 5 years ago, they have been dedicated to improving the health of the vineyard, the beauty of the property, and the quality of the wines. He strives to produce distinctive, reasonably priced wines. Prior to running Redhawk, John spent the first 20 years of his career in the investment business. An avid wine collector, he and Betty decided to pursue their dream of owning and operating a winery. John grew up in the restaurant business in Rochester, NY, and loves all things connected to food and wine.

NOTES: _____

ROCO WINERY

13260 NE Red Hills Road, Newberg, Oregon 97123

AVA: Willamette Valley

Tel: 503/538-7625, Fax: 503/538-7625

Website: www.rocowines.com

Email: info@rocowinery.com

Represented by Corby & Rollin Soles

Featured wine: 2007 Willamette Valley

When Rollin Soles began Argyle Winery in 1987 he also purchased a unique property on the southern slopes of the Chehalem Mountains. Yet, not until late 2001 did Rollin and Corby (ROCO) plant their Wits' End Vineyard to Pinot noir. The '03 Private Stash was their first release. The vineyard is high density planted to three Dijon Pinot noir clones in marine sedimentary soil. The site is enhanced by the presence of two natural springs. The private, cloistered nature and tranquility of the site flows into the essence of the ROCO Pinots. In '09 the Soles built a winery just 5 miles from their vineyard and son, Cody joined the winemaking team. ROCO produces two distinctive Pinot noirs: Willamette Valley and the Private Stash and a small quantity of Chardonnay. The thunderbird image on the label is a representation of an ancient petroglyph discovered in Columbia River Gorge area in Oregon.

NOTES: _____

SCOTT PAUL WINES

128 S Pine Street, Carlton, Oregon 97111

AVA: Dundee Hills

Tel: 503/852-7300, Fax: 503/852-7305

Website: www.scottpaul.com

Email: info@scottpaul.com

Represented by Scott Wright & Kelley Fox

Featured wine: 2008 Audrey

Scott Paul Wines is dedicated exclusively to the artisanal production of Oregon Pinot noir of uncompromised quality. They believe that Pinot noir, at its peak of expression, is the ultimate wine of elegance and finesse, and all of their efforts in the vineyards and winery are directed at capturing the intoxicating aromas, the silky textures, and the complex array of flavors that can only come from true cool-climate Pinot noir. Low yields (averaging less than 1.7 tons per acre) and sustainable viticulture is their mantra in the vineyard. All wild yeast fermentations, no inoculations, no enzymes, no additives, and biodynamic practices provide Scott Paul Wines focus in the cellar. New oak is kept to no more than 20 percent.

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SOKOL BLOSSER WINERY

5000 Sokol Blosser Lane, Dayton, Oregon 97114

AVA: Dundee Hills

Tel: 503/864-2282, Fax: 503/864-2710

Website: www.sokolblosser.com

Email: info@sokolblosser.com

Represented by Russ Rosner

Featured wine: 2007 Dundee Hills Estate Cuvée

In 1971, Susan Sokol Blosser and Bill Blosser planted grapes on just five acres in the Dundee Hills. As one of the pioneering wineries of the region, Sokol Blosser has played a key role in developing and shaping the now prominent Oregon wine industry, leading the way with research in vineyard cover crops, crop load, canopy management, and sustainable vineyard and winery practices. Their barrel cellar set a precedent as the first winery building in the country to attain the U.S. Green Building Council's prestigious LEED (Leadership in Energy and Environmental Design) certification. The winery is family-owned and operated with second-generation siblings, Alex and Alison Sokol Blosser, at the helm. Drawing from a now 75-acre certified organic estate vineyard, winemaker Russ Rosner works to create wines of world-class quality, produced in a sustainable manner, which reflect the distinctive flavors of the grapes, soil, and climate, as well as the winery's values and sense of place.

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ST. INNOCENT WINERY

5657 Zena Road NW, Salem, Oregon 97304

AVA: Yamhill-Carlton

Tel: 503/378-1526, Fax: 503/378-1041

Website: www.stinnocentwine.com

Email: markv@stinnocentwine.com

Represented by Mark & Vickianne Vlossak

Featured wine: 2008 Shea Vineyard

Mark Vlossak founded St. Innocent Winery in 1988. Fruit for six vineyard-designated Pinot noirs, Chardonnay, Pinot gris, and Pinot blanc wines are sourced from eight of the northern Willamette Valley's best winegrowers. Mark works closely with each grower to fine tune the viticultural practices in St. Innocent's vineyard blocks. His goal is to reveal the individual terrior of each vineyard by defining the individual textures and flavors in the wine from each site. Mark chooses winemaking techniques to produce wines with balanced complexity, a backbone of acidity, and the ability to age. Together these qualities ensure St. Innocent's place at the dinner table. In 2006, St. Innocent Winery joined with Tim and Kari Ramey as partners in Zenith Vineyard (formerly O'Connor Vineyard) in the Eola Hills. St. Innocent's new winery and Zenith's wedding and event facility are now open. St. Innocent is named for Mark's father, John Innocent Vlossak, who introduced his son to the pleasures of fine wine. St. Innocent's annual wine production is 9,400 cases.

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VAN DUZER VINEYARDS

11975 Smithfield Road, Dallas, Oregon 97338

AVA: Willamette Valley

Tel: 503/623-6400, Fax: 503/623-4310

Website: www.vanduzer.com

Email: info@vanduzer.com

Represented by Jerry Murray & Tanna Massar

Featured wine: 2008 Estate

Van Duzer Vineyards is located in the scenic foothills of the Van Duzer Corridor where temperate Pacific air flows into the Willamette Valley at the close of summer days. The 82-acre vineyards experience a more dramatic temperature drop than sites down valley, a cooling effect that shapes the ripeness, complexity and structure of the grapes. The estate vineyard achieves a consistent purity of fruit and texture in its Pinot noir and Pinot gris wines as well as elegance and balance. Upon purchasing the vineyard in 1998, the owners Carl and Marilyn Thoma gradually implemented sustainable agricultural practices and precision farming and, in 2007, built an eco-friendly winery. Pinot noir, the dominate varietal, is grown in nine clonal varieties including Pommard, Wädenswil and Dijon 777/667/113/115. Two estate blends and four block designates benefit from the multiplicity of grape clones and microclimates. Van Duzer Vineyards is certified "sustainable" by LIVE and Salmon Safe.

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WESTREY WINE COMPANY

PO Box 386, Dundee, Oregon 97115

AVA: Dundee Hills

Tel: 503/434-6357, Fax: 503/474-9487

Website: www.westrey.com

Email: info@westrey.com

Represented by Amy Wesselman & David Autrey

Featured wine: 2008 Oracle Vineyard

Founded in 1993, Westrey represents the collaborative winemaking of Amy Wesselman and David Autrey. Westrey employs traditional techniques such as small, indigenous-yeast fermentation, hand punch-downs, and a very limited use of new oak. A philosophy of minimal intervention dictates few rackings and no fining or filtration. Techniques are adapted to individual lots, so that each wine communicates its vineyard of origin. Reserve and single-vineyard bottlings emphasize Westrey's commitment to Pinot noir. Amy and David farm 20 acres of Pinot noir, Pinot gris, and Chardonnay, planted between 1977 and 2008, on their 50-acre parcel of land in the Dundee Hills. They named their vineyard "Oracle" out of reverence for the importance of "consulting the land first" when making decisions in the winery.

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WILLAMETTE VALLEY VINEYARDS

8800 Enchanted Way SE, Turner, Oregon 97392

AVA: Willamette Valley

Tel: 503/588-9463, Fax: 503/588-9463

Website: www.willamettevalleyvineyards.com

Email: info@wvv.com

Represented by Jim Bernau & Forrest Klaffke

Featured wine: 2008 Willamette Valley Vineyards

Founder Jim Bernau of Willamette Valley Vineyards, purchased the Estate site in 1983 and cleared away the old pioneer plum orchard hidden in scotch broom and blackberry vines. He planted Pinot noir (Pommard and Wädenswil clones), Chardonnay (Dijon and Espiguette clones) and Pinot gris. In the beginning he hand watered the vines with thousands of feet of hose. A combination of determination and extraordinary people has brought Willamette Valley Vineyards from an idea to one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers," from Wine Enthusiast Magazine. Willamette Valley Vineyards approach is to grow by hand, the highest quality fruit using careful canopy management, and to achieve wines that are truly expressive of the varietal and the place where they are grown. Since they ferment and barrel each vineyard lot separately (sometimes as small as two barrels) they can save the best barrels for single vineyard bottlings and Signature Cuvée. Willamette Valley Vineyards stylistic emphasis is on pure varietal fruit characters, with attention to depth, richness of mouthfeel, and balance. The wines are truly a collaborative effort of the entire vineyard and winemaking staff.

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WINDERLEA VINEYARD & WINERY

8905 NE Worden Hill Road, Dundee, Oregon 97115

AVA: Dundee Hills

Tel: 503/554-5900, Fax: 503/554-5990

Website: www.winderlea.com

Email: info@winderlea.com

Represented by Bill Sweat & Donna Morris

Featured wine: 2008 Winderlea Vineyard

Winderlea Vineyard & Winery is a boutique winery specializing in the limited production of Pinot noir and Chardonnay from Oregon. Transplanted Bostonians, Bill Sweat and Donna Morris founded Winderlea in 2006 with the purchase of the renowned Goldschmidt Vineyard in the Dundee Hills. The earliest plantings on Winderlea's 20 acre estate vineyard date back to 1974 and include Pommard, Wadenswil and the Coury clones. In the late 90s, the Dijon clones 115, 667 and 777 were introduced giving them a varied palette when it comes to crafting their final blends. The vineyard has always been farmed gently. With their purchase in 2006, they introduced more sustainable practices allowing the vineyard to earn its LIVE and Salmon Safe certifications in 2008. In 2009 they began employing biodynamic practices. Bill & Donna have made Dundee their home and are committed to continuing the traditions of responsible stewardship of the land and the highest quality artisan winemaking.

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WITNESS TREE VINEYARD

7111 Spring Valley Road, Salem, Oregon 97304

AVA: Eola-Amity Hills

Tel: 503/585-7874, Fax: 503/362-9765

Website: www.witnesstreevineyard.com

Email: info@witnesstreevineyard.com

Represented by Steven Westby & Dennis D. Devine

Featured wine: 2007 Claim 51

Witness Tree Vineyard believes that only by tending their own vines can they produce the finest wines, using only grapes grown in their 52 acres of vineyard. Located nine miles northwest of Salem, nestled in the Eola Hills, the site benefits from a southeastern exposure, which allows the vineyard to warm early in the morning sun and stay warm all day. The vineyard is farmed using sustainable agricultural practices and is certified by both the LIVE and Salmon Safe organizations. Witness Tree Vineyard mainly produces premium quality Pinot noir but also grows limited quantities of Chardonnay, Viognier, Pinot blanc, and Dolcetto. The winery is owned by Dennis and Carolyn Devine. Steven Westby, in his 15th year at Witness Tree Vineyard, is winemaker and vineyard manager.

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FEATURED CHEFS

3 DOORS DOWN CAFE

Chef Dave Marth

1429 SE 37th Avenue, Portland, Oregon 97214

Tel: 503/236-6886, Website: www.3doorsdowncafe.com

Featured Meal: Vineyard Tour & Winery Lunch

Chef Dave Marth grew up in Cheshire, Connecticut and worked in a few restaurants in the area: *No Fish Today* in Hartford and *Across From the Horse* in Waterbury. In late 1992, chef Marth moved to Cannon Beach to help a friend open his restaurant called *JP's* and after a successful stint there he moved on to *The Stephanie Inn*. It was 1994 when chef Marth was able to combine what he had learned into his own kitchen when he opened *3 Doors Down Café*. After 16 years, they still have the same philosophy: "We cook food that we love using great products and servings that will never leave you hungry – only hungry for more."

ADAM'S SUSTAINABLE TABLE

Chef Adam Bernstein

30 East Broadway, Eugene, Oregon 97401

Tel: 541/334-6948, Website: www.thesustainabletable.com/adams

Featured Meal: Friday Alfresco Lunch

A native New Yorker, Adam Bernstein, executive chef and proprietor of *Adam's Sustainable Table* in Eugene, began his career at the age of nine in his aunt's professional kitchen. He attended the *Culinary Institute of America* in Hyde Park and later opened his own catering company, *The Discriminating Palate*. In 1996, he opened *Adam's Place Fine Dining* in Eugene. In 2000, chef Bernstein re-drafted his mission statement to include a sustainability directive and changed the name of the restaurant to *Adam's Sustainable Table*. Here, he focuses on preparing seasonal, all natural, and organic foods that are locally farmed and raised in a thoughtful manner. He is a member of the *Food Alliance*, *Green Lane*, *Lane County Food Coalition*, *Seafood Choice Alliance*, *Slow Food*, and *Salmon Nation* and teaches occasional classes at Lane Community College.

BAR AVIGNON

Chef Jeremy Eckel

2138 SE Division Street, Portland, Oregon 97202

Tel: 503/517-0808, Website: www.baravignon.com

Featured Meal: Passport to Pinot

Bar Avignon is owned and managed by husband and wife duo and restaurant veterans Nancy Hunt and Randy Goodman. Chef Jeremy Eckel joined the team in August 2009. Eckel has been cooking professionally for over ten years. After graduating from the *New England Culinary Institute*, Jeremy worked in kitchens in Vermont, Colorado, and Chicago before settling in San Francisco. There, Jeremy worked closely with Gayle Pirie and John Clarke of *Foreign Cinema*, eventually assuming the title of chef de cuisine. Jeremy has expanded the Bar Avignon daily menu to a more complex entrée driven menu that changes with seasonally local products. He oversees *Bar Avignon's* own produce garden, enabling him to source produce planted specifically for his menus at *Bar Avignon*.

BEAKER & FLASK

Chef Ben Bettinger

720 SE Sandy Blvd, Portland, Oregon 97214

Website: www.beakerandflask.com

Featured Meal: Vineyard Tour & Winery Lunch

Chef Bettinger attended *Le Cordon Bleu's Western Culinary Institute* graduating in 2002 with highest honors, which led to an opportunity to intern under chef Vitaly Paley at *Paley's Place*. In the fall of 2004, Bettinger was promoted to sous chef. In 2006, Bettinger became chef de cuisine. That same year, *Paley's Place* made the list of *Gourmet* magazine's "Top 50 US Restaurants." In 2008, Bettinger accepted the position as executive chef of the new restaurant *Beaker and Flask*, to be opened by friend and colleague, Kevin Ludwig. Prior to the restaurant opening, Bettinger took a temporary sous chef position at *Clyde Common*. *Beaker and Flask* opened in 2009 immediately garnering critical acclaim, including being named "Restaurant of the Year" by *Willamette Week*. Chef Bettinger's inventive take on modern European fare is inspired by the seasons – he calls it, "Euro-Portland Cuisine."

BOAT STREET CAFE & BOAT STREET PICKLES

Chef Renée Erickson

3131 Western Avenue #301, Seattle, Washington 98121

Tel: 206/632-4602, Website: www.boatstreetcafe.com

Featured Meal: The Grand Seminar

Renée Erickson has been involved in cooking and art since the age of 22 and learned to cook at the then fledgling *Boat Street Café*. Not many years later, after a stint in Europe learning to eat and cook, she entered into the food fray as the young new owner of her very own restaurant, none other than the *Boat Street Café*. Here her talents in food and her charming style flourished. Clearly Renée had found her true métier. Over the years since, her knowledge of food and her commitment to fresh, local, foraged and farmed, preferably organic ingredients has expanded significantly. She lives happily in Ballard with her dog Jeffrey, two cats, and a potager. She is the chef/owner of the *Boat Street Café* & *Boat Street Pickles* and a frequent traveler to Europe.

BUNK SANDWICHES

Chefs Tommy Habetz & Nick Wood

621 SE Morrison, Portland, Oregon 97214

Tel: 503/477-9515, Website: www.bunksandwiches.com

Featured Meal: Passport to Pinot

Bunk Sandwiches is owned and operated by good friends and sandwich aficionados, Tommy Habetz and Nick Wood. Tommy Habetz began his culinary career in the kitchen of Bobby Flay's *Mesa Grill*. He went on to work for Mario Batali at *Po Restaurant*. He helped open Mario's Roman restaurant *Lupa*. After *Lupa*, Tommy went to work for Drew Nieparent's *Myriad Restaurant Group*, opening *Lucca* in the Boca Raton Resort and Club. Tommy moved to Portland in 2002. After a brief time at *Lucere, Genoa*, and *Navarre*, Tommy became the chef at *Ripe*. He opened the *Gotham Building Tavern* in 2005 and later worked at *Meriwether's*. After *Meriwether's*, Tommy began working on his own project, *Bunk Sandwiches* with his business partner Nick Wood. A native of Cincinnati, Ohio, Nick arrived in Portland in 2005 after working at *Brennan's* in New Orleans. *Bunk Sandwiches* opened in 2008 to much critical acclaim.

CASTAGNA

Chefs Monique Siu & Matt Lightner

1752 SE Hawthorne Boulevard, Portland, Oregon 97214

Tel: 503/231-7373, Website: www.castagnarestaurant.com

Featured Meal: Vineyard Tour & Winery Lunch

Monique Siu

As owner of *Castagna* and *Café Castagna*, Monique brings culinary insight to her role overseeing both restaurants. A native of Berkeley, CA, Monique attended *Reed College* and the *Pacific Northwest College of Art*. As a trained artist, Monique was drawn to the culinary arts and was one of the founding partners and original pastry chef of *Zefiro Restaurant* in 1990. Monique was joined at *Castagna* by executive chef Matt Lightner in October 2009.

Matt Lightner

Matt arrived in Portland after an 18-month stint at *Mugaritz*, one of the most esteemed restaurants in the culinary world. During his tenure in Spain, Matt studied with Ferran Adria, Andoni Aduriz and Juan Mari Arzak through the *Icex*, a culinary program for select chefs to visit Spain's modern restaurants and artisan producers. Referencing his experience he says, "Working at one of the best restaurants in the world has elevated my connection to food and how to celebrate one single ingredient to allow for its true flavor to emerge. I also want to honor the sourcing of each ingredient and make the activity of finding the herb, flower or seed part of the overall dining experience." Matt was named one of *Food & Wine* magazine's ten "Best New Chefs 2010" in April. He and owner Monique Siu collaborate on recipe and menu development at *Castagna* and *Café Castagna*.

CIAO VITO

Chef Vito di Lullo

2203 NE Alberta Street, Portland, Oregon 97211

Tel: 503/282-5522, Website: www.ciaovito.net

Featured Meal: Vineyard Tour & Winery Lunch

Chef Vito DiLullo is executive chef and owner of *Ciao Vito* restaurant in Portland's Alberta Street Arts District. *Ciao Vito* is a neighborhood gem offering an Italian focused menu with a sustainable and local approach to sourcing quality ingredients. The restaurant is known for its affordable wine list and impeccable service. In 1984 DiLullo graduated from *Youngstown State University* with a B.S. in Political Science. He then enlisted into the Peace Corps and lived and worked in Niger, West Africa for five years before moving to San Francisco to begin studies at the *California Culinary Academy*. While in the Bay area, DiLullo worked at *Bay Wolf* and the *Stanford Court Hotel* before moving to Portland in 1994. DiLullo trained in some of the top kitchens in Portland along the way including *Zefiro*, *Bluehour*, and *Caffè Mingo*. He credits Greg Higgins for mentoring him while working at *Higgins Restaurant* for five years and for his guidance, teaching, and for the opportunity to excel in a great restaurant.

THE CORSON BUILDING

Chef Matt Dillon

5609 Corson Avenue S, Seattle, WA 98108

Tel: 206/762-3330, Website: www.thecorsonbuilding.com

Featured Meal: The Grand Dinner

Matthew Dillon is chef/owner of *The Corson Building*, where he transforms impeccably sourced ingredients into family-style feasts several nights each week. Dillon spent many years working with chef Jerry Traunfeld at *The Herblam* in Woodinville, Washington before opening *Sitka & Spruce* in 2006. He credits his experience with Traunfeld at *The Herblam*, Alice Waters of *Chez Panisse*, and Amaryll Schwertner and Lori Regis of *Boulette's Larder* in San Francisco as his biggest influences. He also credits Washington DC's socially-minded, post-hardcore punk band Fugazi, whose ideal was to have complete control of their creative "world" by keeping things simple, as something that he aspires to in his daily life. Dillon was named one of America's "Best New Chefs" by *Food & Wine Magazine* in 2007.

THE COUNTRY CAT DINNER HOUSE & BAR

Chef Adam Sappington

7937 SE Stark Street, Portland, Oregon 97215

Tel: 503/408-1414, Website: www.thecountrycat.net

Featured Meal: Passport to Pinot & "The Cure"

When Adam Sappington speaks of his passion for food, it is passion slow-baked over the steady heat of the farmlands of central Missouri. Adam's earliest memories are of family-style meals featuring local ingredients. After culinary school, Adam spent 11 years at *Wildwood*. It is here that Adam cultivated the network of farmers who he works with today. *The Country Cat Dinner House & Bar* opened in 2007. Sappington has manifested a style that has a farm-to-table element, from using every part of an animal, to telling the story of the vegetable and why he uses a particular cooking method to bring out the best of the vegetable. *The Country Cat* is a culmination of family history, culinary experience, and networking to source the best local ingredients.

CUVEE

Chef Gilbert Henry

214 W Main Street, Carlton, Oregon 97111

Tel: 503/852-6555, Website: www.cuveedining.com

Featured Meal: Passport to Pinot

Cuvée is the creation of Gilbert Henry, former chef and owner of *Winterborne* in Portland, and his wife Susan Barksdale, a noted Willamette Valley management consultant. Chef Henry, a native of Alsace, France, searched for a new location that would remind him of his homeland. Susan, a lifelong Francophile, dreamed of creating a chic café space that could showcase her penchant for antique French imports. Together, they found the perfect location in the heart of the Oregon Wine Country. Historic downtown Carlton met their requirements for creating a restaurant featuring handcrafted country French cuisine with hand-selected meats, seafood, and vegetables sourced from local farms and vendors. A carefully selected local wine list and cocktail menu round out the offerings for a classic and tastefully casual dining experience.

DEPOE BAY CHAMBER OF COMMERCE

Roger Sprague & Company

PO Box 286, Lincoln City, Oregon 97367

Tel: 541/765-2889, Website: www.depoebaychamber.org

Featured Meal: Salmon Bake

For years, representatives from the *Depoe Bay Chamber of Commerce* have worked their culinary magic at the IPNC Salmon Bake, cooking wild salmon around the 60 by 15 foot fire pit, fueled with four cords of fir and alder. Roger and Linda Sprague, Bill Spores and Bonnie Osborne, Roger and Pat Robertson, Phil and Renee Taunton, Bill Ellsworth, and a cast of volunteers have all withstood the heat of the fire each year to provide this succulent treat for our guests.

THE DUNDEE BISTRO / TIMBERLINE LODGE

Chef Jason Stoller Smith

100-A SW 7th Street, Dundee, Oregon 97115

Tel: 503/554-1650, Website: www.dundeebistro.com

Timberline Lodge, Timberline, Oregon 97202

Tel: 800/547-1406, Website: www.timberlinelodge.com

Featured Meal: The Grand Seminar & Salmon Bake

After nine years as chef and partner at *The Dundee Bistro*, Jason Stoller Smith joined *Timberline Lodge* as Executive Chef in June 2010. He began his restaurant career at age 16. Working in kitchens along the Pacific coast, Stoller Smith discovered his passion for cooking with fresh, local ingredients. Today, he seeks out organic and specialty products from nearby farms, ranches and wineries to enhance his regional cuisine and promote Oregon's bounty. In 2004, Stoller Smith was invited to present at the *James Beard Centennial Dinner* in New York. The *Oregon Restaurant Association* awarded him a scholarship to study food and wine pairing at *Greystone* in Napa Valley in 2005, and he was the featured Willamette Valley chef in Napa twice in 2006. Recently, he spoke at the annual convention for the *International Corporate Chefs Association*, addressing the utilization of locally grown, sustainable products in high volume restaurants. Stoller Smith serves on the IPNC Board of Directors and in June, he was invited to cook at The White House where he re-created IPNC's famed Salmon Bake for the annual Congressional Picnic.

EARTH & OCEAN

Chef Adam Stevenson

1112 Fourth Avenue, Seattle, Washington 98101

Tel: 206/264-6060, Website: www.earthocean.net

Featured Meal: Sparkling Brunch

Adam Stevenson has been at *Earth & Ocean* since 2001 and was promoted to executive chef in 2006. The flavors and ingredients of the southwest were part of Adam's early culinary experiences from his native Albuquerque, New Mexico, but it was really the meals prepared at home that influenced him most. Adam's mother and grandmother had strong ties to their Ukrainian and Yugoslavian communities, especially when it came to the peasant-style dishes they prepared. Having worked at both *Tulio* restaurant in Seattle and the *Cliff House* in Tacoma, Adam's food at *Earth & Ocean* harkens back to food techniques of days past, but also reflects the restaurant's modern American sensibility; incorporating an extensive, house-made charcuterie program of which Adam is self-taught.

EaT: AN OYSTER BAR

Chefs Tobias Hogan & Ethan Powell

3808 North Williams, Portland, Oregon 97227

Tel: 503/281-1222, Website: www.eatoysterbar.com

Featured Meal: Sparkling Brunch

EaT is an acronym for Ethan and Tobias, the founders and owners of *EaT: An Oyster Bar*. *EaT* is founded on the premise of good food and good drinks in a casual environment with friendly service. Ethan and Tobias are taking what they love about New Orleans cuisine and using local products to reproduce their favorites in the northwest. *EaT* features a raw bar, plenty of Abita beer and classic cocktails from their old-style bar, helping to revive the days of the cocktail culture.

EDDIE MARTINI'S

Chef Jason Tofte

8612 West Watertown Plank Road, Wauwatosa, Wisconsin 53226

Tel: 414/771-6680, Website: www.eddiemartinis.com

Featured Meal: Alfresco Lunch

Jason Tofte began laying the foundation for culinary success back in elementary school. He fell in love with food watching Julia Child and cooking with his grandmother. If fortunate enough to be invited to Jason's house after the final bell rang at school, you were rewarded with delicious treats made-to-order. As Jason grew, so did his aspirations of becoming a chef. On his 16th birthday he began working in a professional kitchen; honing his culinary skills while working under talented chefs in the Milwaukee area, as well as the instructors who helped him complete his certified culinary degree at MATC. Thirteen years have passed since Jason first began in *Eddie Martini's* kitchen, working himself up to the position of executive chef. Over his years at *Eddie's*, he has created a learning kitchen atmosphere, mentoring many apprentices and students in the area's pro-start culinary competitions. Food brings people together, and good food makes such meetings that much more memorable. Remembrances of the flavor that Jason invokes from the dishes he conceives have been described as "classic, consistent, and timeless."

EDMONDS COMMUNITY COLLEGE

Chef Instructors Charles Drabkin & Traci Edlin

20000 68th Avenue W, Lynnwood, Washington 98036

Tel: 425/640-1473, Website: www.edcc.edu

Featured Meal: Salmon Bake

Charles Drabkin

Growing up in McMinnville, food, wine, and a relationship with the earth were instilled in chef Charles from an early age. Some of his earliest memories are of hiding in the hay on his uncle's farm, picking vegetables with friends in a community garden, and trout fishing in local streams. Teaching students has given him a chance to share his passion for food and wine with the next generation of America's chefs. In addition to teaching full time, Charles is very active in local sustainability efforts including *Seattle's Chefs Collaborative* and sustainability efforts on campus.

Traci Edlin

Traci's passion for food and cooking started early. She grew up in the Pacific Northwest eating locally grown foods. Fond memories of family vacations involved salmon fishing, clamming and crabbing in Puget Sound, and going to eastern Washington to pick apples, tomatoes, nectarines, and asparagus. She remembers coming home from school to help her mom make pasta. Being at *Edmonds Community College* has allowed her to take her passion and convey it to her students. "One of my greatest joys is watching students grow from the time they enter our program, where they have never held a knife, to when they graduate and start a successful career in the hospitality industry."

EVoE

Chef Kevin Gibson

3731 SE Hawthorne Blvd, Portland, Oregon 97214

Website: pastaworks.com/evoe/

Featured Meal: The Grand Seminar

A native of Iowa City, Iowa, Kevin Gibson was the founding chef and present co-owner of *Castagna* and *Café Castagna* in Portland. Prior to opening *Castagna* in 1999 with his wife, Monique Siu, Kevin was the founding chef at *La Catalana*, chef and pastry chef at *Genoa*, and part of the culinary team that launched *Zefiro* in 1990. A graduate of the *University of Iowa*, Kevin is committed to Portland's sustainable food community, supporting the local chapter of *Slow Food*, as well as the Portland Farmer's Market and the Eastbank Farmer's Market. Additionally, Kevin takes full advantage of the local harvest for his Italian and French-influenced cuisine. *Castagna* was chosen "Restaurant of the Year" in 2000 by the *Oregonian* and was honored as one of *Gourmet's* "Best Restaurants" in October 2000. After a glamour filled stint at Cameron Winery, Kevin now cooks in front of your eyes at *Evoe*, next door to *Pastaworks* in Portland.

FARM TO FORK: INN AT RED HILLS

Chef Paul Bachand

1410 Hwy 99W, Dundee, Oregon 97115

Tel: 503/538-7970, Website: www.innatredhills.com

Featured Meal: Salmon Bake

Chef Paul Bachand of *Farm to Fork* at the Inn at Red Hills, moved to Oregon to refine his career in the culinary arts. Paul honed his skills in kitchens all over Oregon, as well as in France and Spain. His food has received local and national press. After opening various restaurants in the Willamette Valley, Paul was invited to cook at WillaKenzie Estate as their private event chef before opening *Farm to Fork*. With great dedication to regional Oregon products, his menus often showcase sorbets from Gamay noir juice direct from the press, sauces finished with grape lees, and hand picked edibles such as truffles, nettles, wild mushrooms, and other foraged ingredients.

THE HEATHMAN RESTAURANT & BAR THE MULTNOMAH ATHLETIC CLUB

Chef Philippe Boulot

Portland, OR 97205 Tel: 503/223-6251 & 800/551.0011
Website: www.themac.com, portland.heathmanhotel.com
Featured Meal: Vineyard Tour & Winery Lunch

Philippe Boulot trained with world-renowned chefs such as Joel Robuchon at the three-star Michelin restaurant *Jamin* in Paris and Alain Senderens at *L'Archestrate*. Boulot joined the *Clift* in San Francisco before taking over at the *Mark Hotel* in New York City. He was lured to the Pacific Northwest in 1994. During the past 16 years at the *The Heathman Restaurant and Bar*, Boulot has stayed true to his French roots and was presented the "Chevalier de l'Ordre du Merite Agricole" in 2004 by the Ambassador of France. He was inducted into the *Association des Maitres Cuisiniers de France* and the *Académie Culinaire de France*. In 2001, Boulot received the *James Beard* "Best Chef in the Pacific Northwest" award. He has appeared on *No Reservations* with Anthony Bourdain and the PBS show *Chefs A'Field*. Boulot has been featured in publications such as *Gourmet*, *USA Today*, *Sunset*, *Nation's Restaurant News*, and *Portland Monthly*. He also donates his culinary talents to *Oregon Trout*, *Habitat for Humanity*, *Classic Wines Auction*, *Sagebrush*, and *¡Salud!*

JORY AT THE ALLISON INN & SPA

Chef Stephen Marshall

2525 Allison Lane, Newberg, Oregon 97132
Tel: 503/554-2525, Website: www.theallison.com/restaurant.php
Featured Meal: Vineyard Tour & Winery Lunch

Stephen Marshall joined as executive chef of JORY Restaurant at The Allison Inn & Spa in March 2010. Marshall's menu evolves daily, influenced heavily upon seasonality and produce grown in the resort's extensive chef's gardens. "Working at The Allison is like being in chef heaven," comments Marshall. "Most of the time, chefs get produce sourced from far-flung places and are forced to work with whatever they're given. The Allison has a dedicated one-acre chef's garden – I call it my playground – it's a dream come true." Most recently, Marshall was executive chef at *The Ritz-Carlton, Lake Las Vegas* (AAA Four-Diamond award) where he developed all food concepts for the upscale hotel's banquets kitchen and three restaurant outlets. Marshall brings 25 years of hospitality expertise to his new position and also is a *James Beard House* recipient for "Best Resort Hotel" series.

JUNIPER GROVE FARM

Pierre Kolisch

2024 SW 58th Street, Redmond, Oregon 97756
Tel: 503/923-8353, Website: www.junipergrovefarm.com
Featured Meal: Passport to Pinot

Juniper Grove Farm sits at 3000 feet in the rain shadow of the Central Oregon Cascades. It is a dry (nine-inch annual precipitation) continental climate, good for growing alfalfa and goats. Since 1987, Pierre Kolisch and his little band of passionnes have been milking Saanens, LaManchas, and Alpines and turning it into farmstead chevre. Trained in France, he is devoted to preserving unpasteurized cheeses in the United States. They invite you to stop by the shop when you are next in Central Oregon.

KAME JAPANESE RESTAURANT

Chefs Mieko Nordin & Ko Kagawa

211 NE Third Street, McMinnville, Oregon 97128
Tel: 503/434-4326, Website: kame-restaurant.com
Featured Meal: Sparkling Brunch

Mieko Nordin opened *Kame Japanese Restaurant* in November of 1990 to provide McMinnville and Yamhill County with authentic Japanese cuisine. With her focus on quality ingredients and true handmade cooking, Kame quickly gained a loyal following in the community, allowing her to expand her original location several times. Mieko first met Ko Kagawa when he was a Linfield College student. After graduating, Ko and Mieko kept in touch and in 2007, Mieko asked Ko to become her business partner. Together they worked hard to build the business and in the summer of 2008, *Kame* moved to a new, larger space on McMinnville's historic Third Street where they continue to offer the finest Japanese cuisine.

KEN'S ARTISAN BAKERY

Chef Ken Forkish

338 NW 21st Avenue, Portland, Oregon 97209
Tel: 503/248-2202, Website: www.kensartisan.com
Featured Meal: Passport to Pinot

After having trained at the *San Francisco Baking Institute*, the *National Baking Center*, *Culinary Institute of America* at *Greystone*, *Toscana Saporita* in Tuscany, and the *Paul Bocuse Institute*, Ken Forkish opened *Ken's Artisan Bakery* in November 2001. His bakery, which is also a café, is known for organic rustic bread, classic Parisian baguettes, and pâtisserie reminiscent of Paris's best. Ken buys directly from northwest growers and features local, in-season produce. Many of Portland's finest restaurants serve Ken's bread: *Paley's Place*, *Higgins*, *Navarre*, and *Park Kitchen*. *Ken's Artisan Bakery* has been featured in *Gourmet* magazine's "Best Restaurants in America" and *Bon Appetit* magazine. In 2006, Ken opened a pizzeria with a wood-fired oven called *Ken's Artisan Pizza*.

LA CAPITALE BRASSERIE

Chef David Rosales

508 State Street, Salem, Oregon 97301
Tel: 503/585-1975, Website: www.lacapitalesalem.com
Featured Meal: Passport to Pinot

David is a graduate of *California Culinary Academy* in downtown San Francisco. He has spent 15 years in the bay area's top restaurants including *Lalime's* and *Chez Panisse*. He has traveled extensively through Spain, France, Italy, and Mexico. In 1999, David was brought on board at *Via Centio* as chef de cuisine under Jean Pierre Moule. In 2001, as executive chef, he opened *Fonda*, a Central and South American restaurant and bar. *Fonda* opened to huge crowds and was awarded three stars by the *San Francisco Chronicle*. Under David's direction, *Fonda* consistently made Michael Bauer's "Top 100" yearly restaurant list. In 2003, David was named one of five "Rising Star Chefs" by the *Chronicle*. Recently, David has returned to his hometown of Salem to open *La Capitale Brasserie*, which serves casual bistro food sourcing products from local farms and ranchers in the Willamette Valley. In May of 2010 David opened *Andaluz*, a Spanish tapas bar next door to *La Capitale*.

LA RAMBLA

Chef Timothy Hodges

238 NE Third Street, McMinnville, Oregon 97128

Tel: 503/435-2126, Website: www.laramblaonthird.com

Featured Meal: Passport to Pinot

La Rambla Restaurant & Bar recently welcomed executive chef Timothy Lee Hodges to their popular Third Street, McMinnville restaurant. Chef Hodges began cooking professionally at the age of 16 and enrolled in the culinary program at the *Art Institute of Charlotte* in North Carolina. While attending school, he was hired at *Bistro 100*, which later became *Taverna 100*. Before graduating from culinary school, chef Hodges was offered a position as sous chef by fellow Institute graduate Eric Ferguson of the venerable *Nick's Italian Café*. Chef Hodges fell in love with the Willamette Valley and the bounty of culinary products available. After learning to prepare northern Italian inspired cuisine at *Nick's*, chef Hodges was ready to delve into the wonders of Spanish cuisine at the helm of *La Rambla's* kitchen. Chef Hodges enjoys applying Spanish cooking techniques and principles of Spanish cuisine to the superior products the northwest has to offer.

LAURELHURST MARKET

Chefs Ben Dyer, David Kreifels & Jason Owens

3155 E Burnside, Portland, Oregon 97232

Tel: 503/206-3099, Website: www.laurelhurstmarket.com

Featured Meal: The Salmon Bake

Ben Dyer

Benjamin Dyer is one of the chef/owners of *Laurelhurst Market* and *Simpatica Catering & Dining Hall*, and former owner of *Vande Meats & Sausage*, in Portland. He has been cooking for the last 13 years, cutting his teeth under chef Bill Hatch at *Café Zenon* in Eugene before moving to Portland in 2003. Originally from Kona, Hawaii, Ben has a deep background in charcuterie and all things meat. He and his partners opened *Laurelhurst Market* - a restaurant with a full service butcher shop and charcuterie located within.

Dave Kreifels

Chef Dave Kreifels was born in Portland and has enjoyed the opportunity to watch the local food scene grow from its infancy into the full-fledged food city Portland has become. He was the sous chef at *Tuscany Grill* under both John Gorham and Paul Dicarli, where he developed his own style and technique. Dave came to *Simpatica* when the Dining Hall was built in January of 2006, and has been instrumental in helping *Simpatica Dining Hall* become what it is today. In 2007, Dave became part owner of *Simpatica*, and along with Jason Owens, is one of the head chefs of *Simpatica Catering* and *Simpatica Dining Hall*.

Jason Owens

Jason Owens moved to Portland in 1996 after graduating from the *New England Culinary Institute* in Montpelier, Vermont. After working with two highly talented chefs, Mark Gould of *Atwater's* and Vitaly Paley of *Paley's Place*, he decided that Portland was the only place for a cook interested in working with the motherlode of edibles that Oregon offers. In the summer of 2003, Jason teamed up with long-time friend David Padberg of *Park Kitchen* to start *Axis Supper Club*, cooking dinners in his backyard with an assortment of produce from the garden. *Axis Supper Club* went on to cook at many different locations until December 2004. In January of 2005, Jason joined the *Simpatica* team as chef and part owner.

LE PIGEON

Chef Gabriel Rucker

738 E Burnside Street, Portland, Oregon 97214

Tel: 503/546-8796, Website: www.lepigeon.com

Featured Meal: Grand Dinner

Food and Wine magazine named chef Rucker of *Le Pigeon* one of the country's "Best New Chefs" in 2007. In 2008 and 2009 his name popped up on yet another high profile list of over-achievers, as a nominee for the *James Beard Foundation's* "Rising Star Chef". At eighteen years of age, chef Rucker "began" his career by dropping out of Santa Rosa Junior College's culinary program. Instead of a formal culinary education he opted for the alternative hands-on approach. After leaving his native state of California he arrived in Oregon in 2003 landing a job at highly regarded *Paley's Place*, later moving on to become the sous chef at *The Gotham Building Tavern*. There he began combining straightforward American standards with classic French technique to resounding approval. In June of 2006, Gabriel started at *Le Pigeon* where his notoriety and career hit warp-speed. In 2008 *Le Pigeon* was named as *The Oregonian's* co-restaurant of the year.

LINCOLN & CULINARY ARTISTRY

Chef Jenn Louis

3808 North Williams, #127, Portland, Oregon 97227

Tel: 503/288-6200, Website: www.lincolnpdx.com

Featured Meal: Vineyard Tour & Winery Lunch

Louis's job as owner and chef of *Culinary Artistry* allows her to wear a lot of different hats. One evening she will be cooking a five course meal for twelve, and the next day she might prepare lunch for fifty, followed by an evening barbeque for three hundred. It is, after all, the lovely and unpredictable life of a chef. But, do not be fooled, it is not all private jets and overpriced champagne. Louis's approach to the diverse demands of her job are simple: keep it consistent and fresh, and regardless of what, where, or who the meal is for, always make it delicious. That same ethic is exactly what Louis brings to her newest venture, *Lincoln Restaurant*. Her approach at *Lincoln* is simple: Take great care of the guests and serve elegant and generous cuisine that takes its cue from the seasons.

NED LUDD

Chefs Jason French & Ben Meyer

3925 NE MLK Jr. Boulevard, Portland, Oregon 97212

Tel: 503/288-6900, Website: www.nedluddpdx.com

Featured Meal: Vineyard Tour & Winery Lunch

Jason French

Jason French was born and raised on the East Coast. He began dining and cooking at an early age. His professional career has included importing and selling cheese, selling wine under the guidance of two master sommeliers, teaching culinary school, and cooking in twenty kitchens. He trained under notable chefs Jeffrey Buben, Peter Smith, and Cathal Armstrong while working at *Vidalia* in Washington, D.C. He is a 1997 graduate of *L'Academie de Cuisine* where he was awarded a *James Beard* scholarship. After a visit to Portland, the Oregon coast, and the PSU Farmer's Market, Jason moved to Oregon in 2001 with plans of opening a restaurant. He is inspired by regional foodways, his family, the weather and Oregon's committed and passionate artisans.

Ben Meyer

Born and raised in the Midwest, Ben Meyer was a student of his great-grandmother's cooking. She taught him the crafts of curing, pickling, preserving and the art of farm-to-table foods. He worked in his first kitchen at fifteen, has owned and operated a vegetarian café, traveled extensively through Spain and worked on small organic farms here and abroad. His interests lie in American foodways, and the peasant cuisines that comprise them. Having made the transition from carnivore to vegan and back again, Ben honed his skills in charcuterie and butchery before partnering with Jason French to open *Ned Ludd*, a small restaurant offering hand crafted dishes from a wood-fired oven. All of their ingredients, including the wood they burn in the oven, showcase local producers.

NOSTRANA

Chef Cathy Whims

1491 SE Morrison, Portland, Oregon 97214

Tel: 503/234-2427, Website: nostrana.com

Featured Meal: The Grand Seminar

Cathy Whims has been serving authentic regional Italian fare to Portland diners for nearly 25 years. She and her partner, David West, opened *Nostrana* in 2005 and quickly earned *The Oregonian's* designation of "Restaurant of the Year". *Nostrana* specializes in the regional cuisines of Italy using ingredients provided by many of the best farmers, cheese makers, and meat producers in the northwest. *Nostrana* has also been mentioned in many local and national magazines including *Sunset*, *Details*, *Food and Wine*, *Northwest Palate*, *Gourmet*, the *New York Times Travel* magazine, *Alaska Airlines Magazine*, and *Italian Cooking and Living*. Cathy is an active member of the *International Association of Culinary Professionals*, *Chef's Collaborative* and *Slow Food*. She has also been invited to represent Oregon several times at the prestigious *James Beard Awards Reception* in New York City. She loves sharing her knowledge and is a frequent guest teacher at many schools around the region.

OLYMPIC PROVISIONS

Chefs Jason Barwikowski & Elias Cairo

107 SE Washington Street, Portland, OR 97214

Tel: 503/954-3663, Website: www.olympicprovisions.com

Featured Meal: The Grand Dinner

Olympic Provisions is home to both a European-style restaurant and deli serving lunch and dinner, as well as Oregon's first USDA certified meat-curing facility. The restaurant, under the helm of chef Jason Barwikowski (previously of *Clyde Common*), features cuisine influenced by European and North African flavors that showcases local ingredients from some of the area's finest farmers, ranchers and purveyors. Salumist Elias Cairo crafts "American Charcuterie" using local, high-quality ingredients for wholesale to grocery stores, restaurants and wine bars around the region. Many products - including some that are available nowhere else - can be sampled at the restaurant and purchased directly from the deli case. The restaurant and the meat curing facility are both located in the historic *Olympic Mills Commerce Center*, a beautifully restored cereal mill and a landmark in Portland's lower southeast industrial neighborhood.

THE PAINTED LADY

Chef Allen Routt

201 South College Street, Newberg, Oregon 97132

Tel: 503-538-3850, Website: www.thepaintedladyrestaurant.com

Featured Meal: Vineyard Tour & Winery Lunch

Allen Routt of *The Painted Lady* enrolled at the *Culinary Institute of America* at 19. While there he interned with Bradley Ogden at *One Market* in San Francisco. After graduating in 1994, Routt landed a spot on the line at Patrick O'Connell's *Inn at Little Washington*. From there he took a job with acclaimed chef Jean-Louis Palladin, first of *Pesce*, then at the *Watergate Restaurant*. After a trip abroad in 1998 to eat his way through France, Spain, and Italy, Routt moved to Miami to open *Mark's South Beach* with chef Mark Militello. On the recommendations of friends, Routt then set his sights on California's Napa Valley. All of these varied experiences serve Allen Routt well at *The Painted Lady*, where he has access to local fine wines, as well as a superb variety of fresh produce and coastal fish.

PINE STATE BISCUITS

Chef Kevin Atchley

3640 SE Belmont Street, Portland, Oregon 97214

Tel: 503/236-3346, Website: www.pinestatebiscuits.com

Featured Meal: Sparkling Brunch

Pine State Biscuits launched their kitchen at the bustling Portland Farmers Market in spring of 2006. Word caught on about the outdoor baking operation and in early 2008, Walt Alexander, Kevin Atchley, and Brian Snyder opened up a small biscuit shop on Belmont Avenue where folks can enjoy a wholesome breakfast or lunch six days a week, rain or shine.

PIX PATISSERIE

Chef Cheryl Wakerhauser

PIX SE - 3402 SE Division, Portland, Oregon 97202

PIX North - 3901 N Williams, Portland, Oregon 97227

Tel SE: 503/236-3346, Tel North: 503-282-6539

Website: www.pixpatisserie.com

Featured Meal: Grand Dinner

After a short-lived career studying to be an astronaut, pastry chef Cheryl Wakerhauser of *Pix Pâtisserie* trained at the pâtisserie of *MOF Philippe Urraca* in southern France. In 2001 she moved to Portland and set up shop at the Portland Farmers Market. The next year, the first *Pix Pâtisserie* opened its doors supplying Portlanders with classic and inventive French desserts, croquembouche, chocolates, and ice cream. In 2005 the *NY Times* said, "Wakerhauser's macaroons trounce *Per Se's*," the famed NY restaurant owned by Thomas Keller. Visit one of the two funky/chic locations to sample these little jewels paired with an array of dessert wines, Belgian beers, and fine spirits.

RED FOX BAKERY

Chef Laurie Furch

328 NE Evans Street, McMinnville, Oregon 97128
Tel: 503/434-5098, Website: www.redfoxbakery.net
Featured Meal: Passport to Pinot

Educated at the *Culinary Institute of America* in Hyde Park, New York, Laurie Lehner Furch moved to Oregon with her husband Jason to begin an artisan baking program at *Salishan Lodge* in Glededen Beach, Oregon. She then became the pastry chef at the *Blackfish Café*, and opened the *Red Fox Bakery* in Lincoln City. The bakery moved to McMinnville in 2003. Her breads focus on traditional, old-school methods, and the bakery uses organic, local products whenever possible. The bakery's philosophy is to preserve the past while educating people about food history and about incorporating bread and wheat products into a healthy, balanced lifestyle.

ROBERT REYNOLDS CHEF STUDIO

Chef Robert Reynolds

2818 SE Pine Street, Portland, Oregon 97214
Tel: 503/223-1934, Website: www.thechefstudio.com
Featured Meal: Vineyard Tour & Winery Lunch

Robert Reynolds offers training at the *Chef Studio* in Portland to candidates interested in becoming good cooks. A new four-week program in Gascony, in southwest France, extends the training that starts at the *Chef Studio* in Portland to ensure that students understand this food in its own language and at the source. He shares a wealth of information based on extensive and varied experiences and years training cooks in the United States and France. The focus and scope of his courses reflect a love of place that is almost limitless, and is backed by networks, resources, people, products, and ideas. Classes are small enough to offer a one-on-one transfer of ideas, with Robert as mentor. He recently worked with Vitally and Kimberly Paley on *The Paley's Place Cookbook: Recipes and Stories from the Pacific Northwest* (Ten Speed Press) published in October 2008.

SALUMERIA DI CARLO

Chef Fred Carlo

PO Box 471, Dundee, Oregon 97115
Tel: 503/274-0133
Featured Meal: Passport to Pinot

Born in 1950 and raised in a mostly Italian-American village in western New York near his grandparents' farm, Fred Carlo's happiest childhood memories revolve around his grandmother and the good things that came out of her garden and kitchen. In 1976, Fred moved to Oregon and settled into northwest Portland, making sausages in his home and at restaurants where he worked. In 1986 Fred started *Salumeria di Carlo*, a wholesale sausage business. In the fall of 1987, he opened his first retail shop on Hawthorne and in 1990 a second was opened in northwest Portland. Fred sold the business in 1996, living a "life of leisure and reflection" until 2002 when he resumed *Salumeria di Carlo*, wholesaling to stores and restaurants. You can find Fred cooking sausages in four Portland farmers markets from April through November.

SPUR GASTROPUB & TAVERN LAW

Chefs Brian McCracken & Dana Tough

Spur - 113 Blanchard Street, Seattle, Washington 97121
Tavern - 1406 12th Avenue, Seattle, Washington 98122
Tel Spur: 206/728-6706, Tel Tavern: 206/322-9734
Website: www.spurseattle.com, www.tavernlaw.com
Featured Meal: Vineyard Tour & Winery Lunch

Brian McCracken

Born into a family of fishermen, farmers and restaurateurs, chef Brian McCracken of *Spur Gastropub* and *Tavern Law* has trained with some of the nation's top chefs in the culinary capitals of New York, at *Eleven Madison Park*, San Francisco at *Silks*, Washington D.C.'s *Restaurant Nora* and in his hometown of Seattle where he worked under chef Maria Hines at *Earth & Ocean*.

Dana Tough

A Montana native of Cuban heritage, chef Dana Tough's culinary background spans 12 years in the Puget Sound region. He has cooked with *James Beard* award winning chef Walter Pisano at *Tulio* and was sous chef at *Bandol*. Tough and McCracken met while working together at *Earth & Ocean*. Drawing inspiration from culinary focused trips to food-rich cities like New York and the McCracken family cranberry farm, the duo create menus for *Spur*, *Tavern Law* and their private dining business.

TASTE RESTAURANT

Chef Craig Hetherington

1300-1st Avenue, Seattle, Washington 98101
Tel: 206/903-5291, Website: www.tastesam.com
Featured Meal: Friday Alfresco Lunch

"As a chef, it is my responsibility to support local farmers. It is my goal to ingrain that responsibility into everybody who comes on board so that when they move on, they have that sense of awareness." Craig Hetherington spent his childhood in Pittsburgh. He comes from a family of avid cooks and gardeners. In 1998, he enrolled in the culinary program at *South Seattle Community College*. He then began his professional cooking career at *Elliott's Oyster House*. Subsequently, he cooked at *Baci Catering* and *Stimson-Green Mansion* before joining *Taste* as the sous chef in March 2007. He was promoted to executive chef a year later. He is a member of *Chef's Collaborative* and has served on the board for four years.

TEN 01

Chef Jeff McCarthy

1001 NW Couch, Portland, Oregon 97209
Tel: 503/266-3463, Website: www.ten-01.com
Featured Meal: Friday Alfresco Lunch

Jeff McCarthy has been working in restaurants since he was 15 years old. Studying vocational culinary arts classes in high school, he always took a keen interest in pastry. By age 19, he was competing on *Mohonk Mountain House's Culinary Team* in New York City. Since then, Jeff has worked with many great chefs who have helped him realize his dream of becoming a restaurant pastry chef. Since working at *Ten 01*, Jeff has been featured in *Pastry & Baking North America*, *Bon Appetit*, and received Portland's *Willamette Week* "Dessert of the Year" in 2008.

TERRACE KITCHEN

Chefs Fernando & Marlene Divina

485 2nd Street, Lake Oswego, Oregon 97034

Tel: 503/699-1136, Website: www.terracekitchen.com

Featured Meal: Passport to Pinot

There are precious few husband and wife *James Beard Award* winning couples in America. Chef Fernando Divina and wife/business partner Marlene, have returned to Oregon to set up their latest restaurant, *Terrace Kitchen*, on 2nd and B in Lake Oswego. A *Slow Food Award* nominee, chef Divina selects the region's local, organic, sustainable food products to create his handcrafted Northwest menus. *Terrace Kitchen* features the Divina's unique "little dishes of the Americas," Oregon mainstays such as wild salmon, grass-fed beef, and American grilled flatbreads from the Divina's award-winning cookbook, *Foods of The Americas*, topped with delicious seasonal offerings. *Terrace Kitchen* offers cooking classes, special wine and handcrafted distilled spirits dinners, plus guest chefs and speakers.

THE OREGON CHEF OF THE YEAR

Chef Leif Benson

Chef Benson received the prestigious "2010 Oregon Chef of the Year Award" for his lasting culinary contributions to the State of Oregon. Leif has spent 30 years promoting and utilizing Oregon agricultural products internationally, as well as being one of the founding fathers of Northwest cuisine since the early 1980s. He managed two culinary Olympic teams in Frankfurt, Germany featuring Oregon products. Last fall Leif was the Featured Chef for the first State Directors trade mission to Asia. As the executive chef for *Timberline Lodge* for 31 years, he created a culinary tourism series that provided a platform for many of the state's agriculture commissions to more than 20,000 food enthusiasts. Chef Benson now focuses his attention on international trade while continuing to support culinary education and the local food movement. He serves on several culinary school advisory boards and is a state agricultural commissioner. He is a sought after speaker and culinary consultant as well as serving as guest chef for many prestigious events as his much loved IPNC. This fall Leif will return to Asia to showcase more of the State's best food and wine from the northwest.

TINA'S

Chef David Bergen

760 Hwy 99W, Dundee, Oregon 97115

Tel: 503/538-8880, Website: www.tinasdundee.com

Featured Meal: Vineyard Tour & Winery Lunch

David Bergen grew up in New York and New Jersey, working on a small truck farm. In college, traveling with the Antioch College Choir, he ate and drank his way through France, Belgium, and Italy. Those experiences left an impression that still inspires him in the kitchen. Bergen moved to Oregon in 1977 and started cooking at *Delevan's* in 1980 where he discovered he loved being in a kitchen. After working at *2601 Vaughan* in 1982, he opened *Paul*Bergen Catering & Charcuterie* with Ron Paul. Bergen moved to Yamhill County in 1988 and spent several years working in wineries giving him insight into the technology and process of winemaking and enabling him to better define the food he wanted to cook in a wine growing region.

TORO BRAVO

Chef John Gorham

120 NE Russell Street, Portland, Oregon 97212

Tel: 503/281-4464, Website: www.torobravopdx.com

Featured Meal: Saturday Alfresco Lunch

John Gorham of *Toro Bravo* began his culinary career at the age of 15 when he walked into his first professional kitchen. He completed an apprenticeship with the *ACF* in Williamsburg, Virginia, before making his way to Eugene. At *Café Zenon*, John learned all he could about charcuterie. In California, John worked in various restaurants such as *Citron* in Oakland and *LuLu* in San Francisco and had the opportunity to work with former executive chef of *Chez Panisse*, Jean Pierre-Moulé at *Caffe Centro*. Relocating to Portland, John was chef de cuisine for *Fratelli* and chef at *Tuscany Grill*. In 2003, John purchased *Viande Meats and Sausage*. The following summer, John and his business partners created a supper club and catering company called *Simpatica*. *Simpatica* was named number one "Meals of the Year" by *USA Today*. Writer Jerry Shriver called John's paella, "the best paella I've had in the USA." John is now chef and owner of *Toro Bravo*, a Spanish tapas-inspired restaurant.

TWO TARTS BAKERY

Chef Elizabeth Beekley

2309 NW Kearney Street, Portland, Oregon 97210

Tel: 206/789-3770, Website: tartnation.wordpress.com

Featured Meal: Passport to Pinot

At *Two Tarts Bakery*, Elizabeth Beekley and her crew create an array of artisan pint-sized cookies for your enjoyment. Think of them as low-yield, flavor-forward, highly-allocated cookies, if you must! It's just what you need after a hard day of imbibing some of the world's finest Pinot noir (ok, that and a beer at the DeLuxe.) On your way home, visit the retail bakery in northwest Portland. The husband/wife/children you left behind will be much more predisposed to forgiving you if you bring them a box of treats from Oregon. Sorry to say, they have not received their Parker scores as of yet. Maybe you could send Bob their way?

WILDWOOD

Chef Dustin Clark

1221 NW 21st Avenue, Portland, Oregon 97209

Tel: 503/248-9663, Website: www.wildwoodrestaurant.com

Featured Meal: Vineyard Tour & Winery Lunch

A South Dakota native, Dustin Clark began working in restaurants as a teenager. At the age of 18, he enrolled in the *New England Culinary Institute*. He did one of his externships at *Wildwood Restaurant* in Portland, and stayed on to work for over a decade under the mentorship of its founder Cory Schreiber. In 2006, Dustin became chef de cuisine at *Wildwood*, and a year later succeeded Cory as executive chef. Dustin proudly "cooks from the source," using premium ingredients from the bountiful farmlands of Oregon and Washington and working closely with the region's farmers, winemakers, and cheesemakers to produce a weekly menu that reflects the seasons and flavors of the Pacific Northwest.

FENOUIL

Chef Kristen D. Murray

900 NW 11th Avenue, Portland, Oregon 97209

Tel: 503/525-2225, Website: www.fenouilinthepearl.com

Featured Meal: Alfresco Lunch

From the time she could walk, she was going to the bountiful farmer's markets in southern California. "Farm-to-table" has had a great impact on Kristen's sensitivity to seasonality, fresh flavors and playful textures. As a self-taught pastry chef, her fortunate and well-calculated culinary career has led her through some of the best kitchens in Los Angeles, San Francisco, New York, Boston, and France. After working under the tutelage of notable chefs like Claudia Fleming, Marcus Samuelsson, Christine Ferber, and Barbara Lynch, she has learned to hone her skills and focus on her distinct style. Murray relocated to Portland in 2008 to open *Lucier* restaurant and recently joined *Fenouil* restaurant. Kristen's true talent is in letting superb ingredients shine, adding a fun textural component here, or a whimsy aspect there. Murray's desserts are flavor forward, seasonal, clean, and light. Simply put, she loves what she does.

IPNC CHEF SUPPORT TEAM

Our kitchen support team consists of a talented group of professional chefs, culinary instructors, culinary students and dedicated enthusiasts. Their generous participation is critical to the success of the Celebration and we thank them for supporting IPNC Featured Chefs.

Laurie Chang, *Linn-Benton Community College*, Albany, OR
Chris Chennel, *McMinnville*, OR
Milli Chennel, *McMinnville*, OR
Joan Cirillo, *Portland*, OR
Brenda Crow, *Food Shed*, Portland, OR
Ray Duffield, *Tigard*, OR
Vern Fenske, *Salem*, OR
McKay Fenske, *Portland*, OR
Kevin Finch, *Big Table*, Spokane, WA
Don Gose, *Albany*, OR
Dee Ann Hall, *Eugene*, OR
Mary Hatz, *Portland*, OR
Rodrigo Huerta, *Portland*, OR
John Jarschke, *Linn-Benton Community College*, Albany, OR
Adria Lagasse, *McMinnville*, OR
Ben Landreth, *Linn-Benton Community College*, Albany, OR
Eric Lundeen, *McMinnville*, OR
Richard Nelson, *McMinnville*, OR
Alfred Ono, *Portland*, OR
Phil Oswald, *Multnomah Athletic Club*, Portland, OR
Abe Renteria, *Linn-Benton Community College*, Albany, OR
Joan Schindelar, *McMinnville*, OR
John Schindelar, *McMinnville*, OR
Gary Snyder, *Lebanon*, OR
Courtney Sproule, *DinDin Catering*, Portland, OR
Peter Szymczak, *Northwest Palate*, Portland, OR
Rob Tucker, *Redding*, CA
Scott Viegas, *Linn-Benton Community College*, Albany, OR
Bryan Weil, *Prosser*, WA
Melissa Williams, *Adam's Sustainable Table*, Eugene, OR
Ruby Wynn, *Eugene*, OR

WINE SERVICE

During the meals throughout the weekend, IPNC maîtres d'hôtel will share a selection of current and IPNC library wines with you. While there is always plenty of wine, there are usually no more than 12 bottles of any single wine. Those wines which are small in quantity and high in demand will be circulated among the tables by the maîtres d'hôtel, so as many people as possible will have the chance to taste each wine. These individuals are distinguished sommeliers and wine directors who donate their time to ensure our guests experience the finest service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event.

MAÎTRES D'HÔTEL

MAÎTRES D'HÔTEL CAPTAINS

Tysan Dutta, *The Herbfarm*, Woodinville, WA
Jeff Groh, *Ten 01*, Portland, OR

MAÎTRES D'HÔTEL

Fred Armstrong, *Wine About It*, West Linn, OR
Chris Berry, *The Dundee Bistro*, Dundee, OR
Matt Berson, *Secret Society*, Portland, OR
Ken Bolick, *JORY*, Newberg, OR
Marta Chiavacci, *Italian FISAR*, Vancouver, BC Canada
Eli Clark, *Fonté Café & Wine Bar*, Seattle, WA
Ken Collura, *Andina Restaurant*, Portland, OR
Jackie Cooke, *Vin et Pain*, Calgary, AB Canada
Kinn Edwards, *Loca Luna*, Corvallis, OR
Jessica Endsworth, *Odom-Southern*, Portland, OR
Cyril Frechier, *Campagne & Café Campagne*, Seattle, WA
Colby Hayden, *Multnomah Athletic Club*, Portland, OR
Kiyallah Heatherstone, *Papa's Soul Food Kitchen*, Eugene, OR
Bryan Hill, *Seattle*, WA
Jack Hott, *Castagna & Café Castagna*, Portland, OR
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Megan Moffatt, *Triage Wines*, Portland, OR
Jeff Moore, *Wildwood*, Portland, OR
Chris Murphy, *Eddie Martini's*, Wauwatosa, WI
Jeffrey Passerotti, *Adam's Sustainable Table*, Eugene, OR
Phillip Patti, *Eugene Wine School*, Eugene, OR
Gaironn Poole, *Spints Alehouse*, Portland, OR
Savanna Ray, *Ten 01*, Portland, OR
Dawn Smith, *Purple Café & Wine Bar*, Seattle, WA
Mary Thompson, *Wokcano Restaurants*, Los Angeles, CA
Jeff Lindsay-Thorsen, *W.T. Vintners & Cave Vivant*, Seattle, WA
Wendy Watson, *Red Agave*, Eugene, OR
Josh Wiesenfeld, *Paley's Place*, Portland, OR
Christopher Westmoreland, *Bar Avignon*, Portland, OR
Kristen Young, *Waterfront Seafood Grill*, Seattle, WA

THANK YOU

The International Pinot Noir Celebration is a not-for-profit organization made possible by the contributions of a great many people who donate their time, expertise, services, and products. We especially wish to thank the following:

Our deepest thanks go to Dr. Thomas Hellie, President of Linfield College, and the staffs of the Auxiliary Services and Physical Plant Departments, especially Brad Sinn and Spencer Ellis, in providing their facilities, assistance, and overwhelming support.

Martine Saunier of Martine's Wines, for her help and patience in importing our international wines.

Trappist Abbey Wine Warehouse, for receiving and storing all the wine for the IPNC, past and present.

David Autrey, Rob Kowal, Wayne Van Loon, and the Wine Room Dudes, for orchestrating the delivery of every wine to each event throughout the weekend.

The Supply Hut Super Heroes who go where they want, when they want, keeping track of everything and keeping everything on track.

Andrew Biggs, IPNC Kitchen Manager who assumed the helm with vigor and style.

Art Institute of Portland student volunteers for donating their time and talents.

IPNC MetaVols (you know who you are). It could not be done without you. Seriously.

Chief of liquid logistics and oh so many other details, (Beve)Rage Crowley.

Allan Aquila, Lisa Cole, Lisa Dawson, Bruce Eckfeldt, Betty Frost, Monika Hoffman, Amy Morris and Jamie Peha, the amazingly awesome "front of house" team.

Jean-Claude Berger, Marcia Sisley Berger and students of South Seattle Community College for feeding all the hungry chefs, student workers and volunteers throughout the weekend.

Golden Valley and Heater Allen Breweries, for providing beer for the Salmon Bake.

Elk Cove Vineyards and Westrey Wine Co., for the generous loan of their bio-diesel "Gators."

The staff of Sodexo and Campus Dining Services at Linfield College, for their phenomenal support of IPNC each year. A special thanks to the dedicated Sodexo dish room team who work long, steamy hours to provide us with crystal clear stemware and so many other supplies.

Gator Girls for keeping the cool water and refreshments flowing.

The hardworking Linfield College students who support IPNC all weekend long.

The enthusiastic group of volunteers for Registration and the Vineyard Tour & Winery Lunch.

The Stemware Logistics Team, for all their hard work ensuring that glassware is readily available at each and every event.

Our friends at Third Street Books for coordinating and hosting our Author Book Signing.

Western Oregon Waste for graciously donating compost services for the IPNC weekend.

SUPPORTERS

The International Pinot Noir Celebration is a not-for-profit organization. We are grateful for the annual contributions of our vendor partners and we value their continued support as an important part of the ongoing success of the IPNC. Thank you!



BOARD OF DIRECTORS & STAFF

IPNC BOARD OF DIRECTORS

Mimi Casteel, *Bethel Heights Vineyard*
 Tysan Dutta, *The Herbfarm*
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Walt Gowell, *Haugeberg, Rueter, Stone, Gowell*

IPNC STAFF

Whitney Gauger, Executive Director
 Anne Nisbet, Culinary Director
 Katie Kamilos, Assistant Director
 Kate Barrett, Event Assistant
 Brian Richardson, Event Intern

COMMITMENT TO SUSTAINABILITY

We view the below efforts as an ongoing commitment to preserve our world and improve the IPNC:

- Use post-consumer recycled paper whenever possible
- Adopt cork recycling with Cork Re-Harvest
- Use bio-diesel in buses and campus vehicles whenever possible
- Donate unused food goods to charity
- Sell organic logowear in IPNC gift shop
- Utilize local, organic, sustainably grown ingredients and products whenever possible
- Rent reusable items in lieu of purchasing
- Keep all campus events within walking distance
- Compost food waste
- Reduce printed materials with email and website updates
- Provide shuttle service to local accommodations
- Recycle whenever possible
- Linfield President Thomas Hellie signed the American College and University Presidents Climate Commitment, pledging to neutralize green house gasses and support research on re-stabilizing the earth's climate

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