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2005

2005 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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International Pinot Noir Celebration, McMinnville, Oregon, July 29 – 31, 2005





19th Annual International Pinot Noir Celebration

July 29 - July 31

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welcome!



WELCOME TO THE NINETEENTH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Welcome to a weekend of international friendship, wine, food and fun, where winemakers and wine lovers 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 an extremely difficult variety to grow. 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. Their wines reflect these differences, as well as a common thread of care and dedication required to transform this fickle grape into fine wine.

Pinot noir has enjoyed much success since the first International Pinot Noir Celebration was launched eighteen years ago. The number of regions producing Pinot noir wines, and the number of excellent Pinot noir producers worldwide, has grown apace with the increase in overall quality and public appreciation of Pinot noir. It is a shared passion that continues to inspire this annual celebration, where winemakers from four continents and both hemispheres bring their wines to explore and enjoy.

This year we gather once again, not in competition, but in the spirit of friendship and the common pursuit of Pinot noir in all its grand diversity.

GENERAL INFORMATION

IPNC Concierge Desk and Gift Shop

Guest messages, Lost and Found and logo items such as t-shirts and Riedel glassware can be found at the concierge desk, which is located in the Campus Information Center in Riley Hall (#3). To reach the concierge, please call 503/883-2610.

Hours:

Thursday from 3:00 p.m. – 6:00 p.m.

Friday from 7:30 a.m. – 8:00 p.m.

Saturday from 9:00 a.m. – 8:00 p.m.

Sunday from 9:00 a.m. – 3:00 p.m.

Complimentary Shuttle Service

A shuttle to 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 (#16) and at the concierge desk in Riley Hall (#3). You will also find a copy in your registration packet.

Room Keys


You will be able to pick up your keys when you register. At the end of the weekend, please return your keys to the concierge desk or in the drop boxes in Dillin Hall (#16) or to the Conferences office in Cozine Hall (#10). Do not leave your keys in your room. **Linfield will charge you for lost keys.**

Telephones

Phones are located in Dillin Hall (#16), Riley Hall (#3) and the Physical Education Building (#34). 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.



*Thank you for the pleasure
of your company at the
Nineteenth Annual International
Pinot Noir Celebration.*

Save the date! The Twentieth Annual International Pinot Noir Celebration will be held at Linfield College, July 28-30, 2006.

Wine Service During Meals

A selection of wines will be brought to your table by the maîtres d'hôtel during the meals. While there is always plenty of wine, there are usually no more than twelve 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.

The maîtres d'hôtel for the 2005 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from across the nation who donate their time to insure our guests' fine service. Please feel free to ask them about the wines. Our thanks to them for their outstanding efforts on behalf of this event. A special thank you to Riedel Crystal for providing stemware throughout the weekend.

Maîtres d'Hôtel

Megan Ankrum <i>ripe</i> Portland, Oregon	Bryan Hill <i>Brasa Restaurant</i> Seattle, Washington
Fred Armstrong <i>In Good Taste</i> Portland, Oregon	Dennis Kelly <i>The French Laundry</i> Napa, California
Vanessa Bazzani <i>Carafe</i> Portland, Oregon	Erica Landon Newberg, Oregon
Matt Berson <i>Oregon Wines on Broadway</i> Portland, Oregon	Shawn Mead Seattle, Washington
Jim Biddle <i>Nick's Italian Café</i> McMinnville, Oregon	Megan Moffat <i>Café Soriah</i> Eugene, Oregon
Michael Biggs <i>The Peerless Restaurant</i> Ashland, Oregon	Chris Murphy <i>Eddie Martini's</i> Wauwatosa, Wisconsin
Tom Bean <i>Rivers Restaurant</i> Portland, Oregon	Tysan Pierce <i>The Heathman Restaurant & Bar</i> Portland, Oregon
Jackie Cooke <i>Bearfoot Bistro</i> Whistler, British Columbia, Canada	Reagan Pollard <i>Red Star Tavern & Roast House</i> Portland, Oregon
Kinn Edwards <i>Big River</i> Corvallis, Oregon	Philip Pratt <i>21 Club</i> New York, New York
Cyril Frechier <i>Rover's</i> Seattle, Washington	Lyle Railsback <i>Paley's Place</i> Portland, Oregon
Randy Goodman <i>Wildwood</i> Portland, Oregon	Otis Rubottom <i>Gotham Building Tavern</i> Portland, Oregon
Jeff Groh <i>London Grill at The Benson Hotel</i> Portland, Oregon	Michael Stiller <i>Tina's</i> Dundee, Oregon
Adam Hadley <i>Cascade Trade</i> Seattle, Washington	Mary Thompson <i>Spice Market</i> New York, New York
Kiyallah Heatherstone <i>Café Zenon</i> Eugene, Oregon	Juan Valdez <i>Alessandro's</i> Portland, Oregon
	Jeffrey Wilson <i>Savoy</i> Portland, Oregon

Thursday, July 28

3:00 – 6:00 p.m.

REGISTRATION

on the patio of Riley Hall (#3)

Friday, July 29

7:30 – 8:30 a.m.

REGISTRATION

on the patio of Riley Patio (#3)

8:30 – 9:00 a.m.

OPENING CEREMONIES

Linfield Commencement Green (#1)

IPNC Board President Adam Godlee Campbell welcomes you to the Celebration followed by the Introduction of the Featured Winemakers.

9:00 a.m.

TEAM UP

After the Opening Ceremonies, guests will divide into two teams: Group A and Group B. See the "Team Events" descriptions on the following page for more details.

9:00 a.m. – 3:00 p.m.

GROUP A

After viewing a short documentary in Melrose Auditorium (#2), Group A boards the buses outside Dillin Hall (#16) promptly at 9:30 a.m. for the Ménége à Trois seminar. Following the seminar in the vineyard and winery, you will stay for an intimate winery luncheon created by one of our Featured Guest Chefs. Friday's culinary touring company includes:

Adam Bernstein, *Adam's Place*
Seattle, Washington

Morgan Brownlow, *clarklewis*
Portland, Oregon

Richard and Nancy Gehrts, *Red Hills Provincial Dining*
Dundee, Oregon

Molly Schaefer Priest
Portland, Oregon

Charles Ramseyer, *Ray's Boathouse*
Seattle, Washington

Rolland Wesen, *Rivers Restaurant*
Portland, Oregon

10:00 a.m. – 3:00 p.m.

GROUP B

Group B remains on campus for the Everybody's A Critic seminar held in Dillin Hall (#16). Following the seminar, Guest Chefs **Brad Root** (*Roots*, Vancouver), **Jason Smith** (*The Dundee Bistro*, Dundee) and **Stu Stein** (*King Estate Winery*, Eugene) create a lavish luncheon to be enjoyed outdoors on the charming Linfield campus at noon in the Oak Grove.

2005 program

Ménage à Trois:

A Tri-Continent Bus Tour

While winery practices and vintage conditions shape the character of a wine, so do erupting volcanoes, carving glaciers and shifting oceans...albeit thousands or millions of years ago. As the history of the world has shaped the current geology, you will see how today's resulting climate, terrain and soil composition give life to vineyards in these three principal Pinot noir growing regions. Begin the day with a short film directed by Matt Giraud and Mike Corrigan, created especially for the 2005 IPNC. This beautiful documentary exploring the geological roots of the *terroir* of Burgundy, Oregon and New Zealand will serve as a visual introduction to the seminar. Buses will depart from in front of Dillin Hall (#16) immediately following the film to take your team to a local vineyard to begin your tour. Your destination Oregon vineyard will serve as a backdrop for a conversation with winemakers from these three diverse continents. A tasting of their wines and a panel discussion will follow. Afterward, you'll enjoy an intimate luncheon prepared by one of the Northwest's top chefs. Lunch will be paired to match wines from your host's cellar as well as selections from a California guest winery.

Everybody's A Critic:

A guided tasting with **Michel Bettane, Michael Broadbent, Bob Campbell, Elin McCoy, and Pierre-Antoine Rovani**

For this event, your team will stay on campus to meet our panel of five of the world's most highly respected wine writers. Andrea Robinson will moderate this seminar in which each panelist will walk you through his or her personal tasting process. Here, we will explore how we can best benefit from what the critics say, given that each person's palate is unique. The panel will engage you, your palate, and your critical capabilities, as you taste exemplary wines from the new world and old. An alfresco luncheon will immediately follow, prepared by a selection of our Guest Chefs.

Friday session wines to be poured include:

2003 Beaune Grèves Vigne de l'Enfant Jésus
Domaine Bouchard Père et Fils

2003 Block 3
Felton Road

2002 Casteel Reserve
Bethel Heights Vineyard

2001 Knox Alexander, Estate: 5705
Au Bon Climat

1999 Clos des Forêts St. Georges
Domaine de l'Arlet

Saturday session wines to be poured include:

2003 Volnay Caillerets Ancienne Cuvée Carnot
Domaine Bouchard Père et Fils

2003 Block 3
Felton Road

2003 Freedom Hill Vineyard
Bethel Heights Vineyard

2001 Isabelle
Au Bon Climat

2002 Clos des Forêts St. Georges
Domaine de l'Arlet

3:00 – 5:00 p.m.

YOUR CHOICE

All guests will reunite on campus where a selection of activities and small-group presentations include (all located near Riley patio #3):

New Zealand Sauvignon Blanc and Ceviche Discover this unexpected pairing provided by our winemakers and *Taqueria Nueve* Chef Billy Schumaker. Taste for yourself how the acid from this lime-cured Mexican dish complements the wines from "the land of the long, white cloud".

Wine Speak Burnt toast? Wet cement? Petrol? Delve into the wild world of words with Andrea Robinson as you elucidate wine critics' strangely accurate yet often bizarre wine descriptors (held in Melrose Auditorium).

Authors' Reception

Meet some of our featured wine and food authors and take home an autographed copy of their latest releases. See insert in your registration packet for a list of authors.

ASideways Glance Taste California wines featured in the movie *Sideways*.

6:00 – 8:00 p.m.

ALFRESCO TASTING

on the patio of Murdock Hall (#13).

Winemakers and owners from the Featured Wineries will pour the 2002 Pinot noir they have selected to be showcased at the Celebration. (Note: winery name signs at each table indicate the page number in this program where the winery is described and Featured Wine is indicated.)

8:00 – 11:00 p.m.

THE GRAND DINNER

A Tri-Continent Exhibition
Intramural Field (#60)

In step with the Tri-Continent seminar, three chefs representing three different continents prepare a meal that illuminates each of their region's favorite unions of food and wine. Featured chefs will include special Guest Chef **Alister Brown** of *Logan Brown* in Wellington, New Zealand, French Master Chef **Thierry Rautureau** of *Rover's* in Seattle, and celebrated local Chef **Cory Schreiber** of *Wildwood* in Portland. A whimsical dessert by Chef **Sue McCown** of *Earth & Ocean* in Seattle will complete this otherworldly meal.

SHUTTLE SERVICE

to off-campus lodging will depart from the east corner of Riley Hall at posted times after dinner. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).

Saturday, JULY 30

7:30 – 9:00 a.m.

CONTINENTAL BREAKFAST

9:00 a.m.

TEAM UP

Today, Group A and Group B switch team events.

9:00 a.m. – 3:00 p.m.

GROUP B

Group B will view the film in Melrose Auditorium (#2) then immediately board the buses outside Dillin Hall (#16) for the *Ménage à Trois* seminar (description on page #6).

Following the morning seminar, you will enjoy an intimate lunch at the winery prepared by one of our featured Bus Tour chefs:

Leif Benson, *Timberline Lodge*
Timberline, Oregon

Paul Beppler, *26 Founders*
Portland, Oregon

John Newman, *Stephanie Inn*
Cannon Beach, Oregon

Rob Pando, *Red Star Tavern & Roast House*
Portland, Oregon

Pascal Sauton, *Carafe*
Portland, Oregon

Lisa Schroeder, *Mother's Bistro & Bar*
Portland, Oregon

Ethan Stowell, *Union*
Seattle, Washington

10:00 a.m. – 3:00 p.m.

GROUP A

Group A remains on campus for the Everybody's A Critic seminar (description on page #6) inside Dillin Hall (#16). After the seminar, enjoy an alfresco luncheon specially designed by Chefs **Mark Hosack** (*Hudson's at The Heathman*, Vancouver), **Tom Hurley** (*Hurley's*, Portland) and **John Sundstrom** (*Lark*, Seattle). Lunch begins at noon on the Intramural Field (#60).

3:00 – 5:00 p.m.

YOUR CHOICE

All guests reunite on campus to enjoy a variety of activities including:

Tasting Group with Elin McCoy

Apply what you learned in the morning Critics seminar in this casual setting (held in Riley Hall on the second floor). There will be two sessions; the first from 3:00 – 3:45 and the second from 4:15 – 5:00.

California Blancs

Taste a variety of alternative California white wines alongside a collection of the state's best artisan cheeses.

Authors' Reception

Meet some of our featured wine and food authors and take home an autographed copy of their latest releases. See insert in your registration packet for a list of authors.

Kiddie Pool Party

Soak your feet and cool off with iced tea and jazz from the Warren Rand Trio.

5:30 – 7:30 p.m.

ALFRESCO TASTING

on Murdock Patio (#13)

Winemakers and owners from the Featured Wineries will pour the 2003 Pinot noir that they have selected to be showcased at the Celebration. (*Note: winery name signs at each table indicate the page number in this program where the winery is described and Featured Wine is indicated.*)

7:30 – 11:30 p.m.

TRADITIONAL NORTHWEST SALMON BAKE

In the Oak Grove in front of Melrose Hall (#2)

(*Note: you must show your orange Salmon Bake ticket, included in your registration packet, at the entrance to be admitted to this event. Your name badge will not be sufficient.*)

Salmon prepared native Northwest style on alder stakes over a huge fire pit and accompanied by an extravagant outdoor buffet designed by Chefs **Kevin Kennedy** (*Sterling Restaurant Management*), **Frank Ostini** (*The Hitching Post of Sideways* fame), and **Roger Sprague and company** (*Depoe Bay*), with desserts by Chef Instructors **Charles Drabkin**, **Emily Moore** and their students (*Edmonds Community College*). After dinner, enjoy dancing under the stars in the lantern-lit Oak Grove with music provided by the Warren Rand Trio and Soul Vaccination.

SHUTTLE SERVICE

to off-campus lodging will depart from the east corner of Riley Hall (#3) at posted times after dinner. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).

Sunday, July 31

10:00 a.m. – noon

SPARKLING FINALE

Dillin Hall (#16)

The Celebration concludes with a sumptuous brunch buffet of favorite dishes from five of the Portland area's most popular restaurants, served with an international selection of sparkling Pinot noir wines. Guest Chefs include:

Alexis Bakouros and Gerasimos Tsirimiagos

Alexis Restaurant

Portland, Oregon

Mark Bemetich, *Hayden's Lakefront Grill*

Tualatin, Oregon

John Gorham, *Viande Meats & Sausage Co.*

Portland, Oregon

Hiroshi Kojima, *Bush Garden*

Tualatin, Oregon

Laura Ohm, *Grand Central Baking Co.*

Portland, Oregon

Sparkling wines to be served with brunch will be:

1999 Argyle Brut

1999 J Vintage Brut, Russian River Valley

Boizel Brut Réserve NV

2:00 – 5:30 p.m.

IPNC'S PASSPORT TO PINOT

in the Dak Grove in front of Melrose Hall (#2)

Welcome to the International Pinot Noir Celebration!

Designed especially for those who did not attend the full three-day event, this walk-around tasting includes all the featured Pinot noir wines. (Note: winery name sign at each table indicates the page number in this program where the winery is described.) The afternoon will start with a grand tasting of the 2002 vintage, poured by thirty-three of our featured Winemakers. Mid-day you'll take a break to be introduced to all sixty-five of our Featured Winemakers who have traveled from around the globe to meet you and show you their wines. Following the introductions, return to the tasting to explore the diversity of another thirty-two wines, this time from 2003. Take advantage of this rare opportunity to meet the winemakers who crafted these outstanding Pinot noir wines. The wines will be accompanied by culinary delights from Chefs **Scott Dolich** (*Park Kitchen*), **Ken Forkish** (*Ken's Artisan Bakery*), **Tommy Habetz** (*Gotham Building Tavern*), **Pierre Kolisch** (*Juniper Grove Farm*), **Laura Ohm** (*Grand Central Baking Co.*), **Billy Schumaker** (*Taqueria Nueva*), **Marco Shaw** (*Fife*), **Susan Chaney** and **John Taboada** (*Navarre*), and **Cheryl Wakerhauser** (*Pix Pâtisserie*).

featured wineries

Canada

WINCHESTER CELLARS

6170 Old West Saanich Road

Victoria, British Columbia V9E 2G8

tel: 250/544-8217, fax: 250/544-8218

www.winchestercellars.com

Represented by Ken Winchester and Fiona Gilseman

Featured Wine: 2003 Sharp Rock Vineyard

Ken Winchester studied Enology and Viticulture at California's UC Davis. After starting Winchester Cellars in Paso Robles, Ken decided to move to Canada in 2002. He taught Viticulture for Okanagan University College, the first such program on Vancouver Island. Winchester Cellars is Ken's self-described "winemaking studio"—a two-story barn full of French oak and aging wine on the Saanich Peninsula north of Victoria. He leases Barking Dog Vineyard, the only certified organic vineyard on Vancouver Island. Ken's methods involve gentle destemming, long fermentation in small lots, punch-down by hand, the best French oak, and ample aging in barrel and bottle. The result is elegant and expressive wines that reflect their vineyard roots, a philosophy that is echoed on Winchester's label: a woodcut depicting the underground life of the grapevine.



France - Burgundy

ALEX GAMBAL

14, boulevard Jules Ferry, 21200 Beaune
tel: 33/3 80 22 75 81, fax: 33/3 80 22 21 66
www.alexgambal.com
Represented by Alex Gambal
Featured wine: 2003 Volnay, Premier Cru les Santenots

Maison Alex Gambal is a small 4,500-case winery in Beaune specializing in handcrafted red and white Burgundies from the Côte d'Or. They purchase grapes, grape must and raw wine (either before or after malolactic fermentation). The wines are produced by hand in an artisan manner in small lots averaging six to ten barrels. The wine is moved during *élevage* without pumps and is bottled by gravity with the reds neither fined nor filtered. Alex's goal is to make wines that have soul, personality and the character of the vintage and the place from which they come.

DOMAINE BIZOT

9, rue de la Grande Velle, 21700 Vosne-Romanée
tel: 33/3 80 61 24 66, fax: 33/3 80 61 24 66
Represented by Jean-Yves Bizot
Featured wine: 2001 Vosne-Romanée, Les Jachées

Domaine Bizot is one of the smallest family estates in Burgundy. Yields are kept low at this six-acre estate. Depending on the vintage, between 500 to 800 cases are produced annually, 95% of which is Pinot noir. Five different bottlings disclose the particularities of each area of production, emphasizing an expression of *terroir* over the hand of the winemaker. Believing that *terroir* is a state of mind, a humbler attitude in front of nature, Jean-Yves Bizot seeks the intrinsic qualities contained in each vineyard site through limiting intervention and by farming his vineyard organically. The exemplary vineyard and cellar work performed by the conscientious Jean-Yves Bizot moved Robert Parker to call him a "rising star" whose name every consumer should commit to memory.

DOMAINE CHARLES AUDOIN

7, rue de la Boulotte, 21160 Marsannay-la-Côte
tel: 33/3 80 52 34 24, fax: 33/3 80 58 74 34
Represented by Cyril Audoin and Nathan Cloutier
Featured wine: 2002 Marsannay, Les Longeroies

Domaine Charles Audoin is located in the Marsannay appellation just south of Dijon, which is known as the "Gateway to Burgundy." The domaine began in 1972 with just three hectares of vines. Along with his wife, enologist Marie-Françoise Audoin, Charles Audoin has since built up their domaine to fourteen hectares. Their son Cyril has been on board since 2000, and together they are continuing the Burgundian tradition of respecting the *terroir*. Their vines on average are forty-five years old. In the winery, they bottle without fining or filtering and produce about 4,000 cases annually.

DOMAINE D'ARDHUY

Clos des Langres, 21700 Corgoloin
tel: 33/3 80 62 98 73, fax: 33/3 80 62 95 15
Represented by Carel Voorhuis
Featured wine: 2003 Corton Pougets Grand Cru

Domaine d'Ardhuy is located at the very heart of Burgundy, in the Côtes de Nuits, at the border of the Côte de Beaune. It is settled in the Clos des Langres, which has been known for the quality of its wines since the monks of the Abbaye de Cîteaux planted the vineyards in the 10th century. The d'Ardhuy family has been managing this 45-hectare estate for three generations. The vineyards stretch from Puligny-Montrachet to Gevrey-Chambertin and produce over forty different wines, including several Grands Crus, including Clos de Vougeot, Corton Charlemagne, Corton Renardes, Corton Pougets, Corton Combes, Corton Clos du Roi, and Corton Hautes Mourottes. The average production of the domaine is 24,000 cases.

DOMAINE EDMOND CORNU ET FILS

Le Meix Gobillon, 21550 Ladoix-Serrigny
tel: 33/3 80 26 40 79, fax: 33/3 80 26 48 34
Represented by Pierre Cornu
Featured wine: 2003 Ladoix, Vieille Vigne

Domaine Edmond Cornu et Fils is a family-run domaine; today it is managed by Pierre Cornu and his wife Edith as well as Pierre's parents, Edmond and Yvette. Together they manage over fourteen hectares of estate vineyards. Pierre is said to look after his vines as a gardener would look after his flowers: in complete delicacy and aestheticism. He remains curious about technical methods and agricultural practices, attending seminars and conferences year round. He also started a tasting club with fellow *vignerons* in his village of Ladoix. Everyone tastes the wines of their colleagues to share ideas on vinification, *terroir*, and the ever elusive character of Pinot noir.

DOMAINE FOUGERAY DE BEAUCLAIR

44, rue de Mazy, 21160 Marsannay-la-Côte
tel: 33/3 80 52 21 12, fax: 33/3 80 58 73 83
www.fougeraydebeauclair.fr
Represented by Patrice Ollivier
Featured wine: 2003 Bonnes Mares

In 1972, Jean-Louis Fougeray created Domaine Jean-Louis Fougeray from a vineyard passed down from his grandfather. Over the years, this domaine grew to twenty-five acres of vineyards, from Marsannay to Savigny-les-Beaune. In 1986, Jean-Louis partnered with Bernard Clair, to form Domaine Fougeray de Beauclair. Now this estate owns over fifty-four acres of vines and bottles the only Bonnes Mares originating from the Morey St.-Denis side of this Grand Cru. The current annual production is 10,000 cases of red, white, rosé, and Aligoté. Patrice Ollivier has been winemaker since 1999. The domaine also started a new wine house in the Languedoc in 1999 and produces both whites and reds AOC and *vin pays de l'hérault*, totaling about 8,000 cases.

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
Represented by Régine Roy and Alexandrine Roy
Featured wine: 2003 Gevrey-Chambertin, Clos Prieur

Domaine Marc Roy has been in the family for three generations. The estate includes nine acres of Pinot noir and one acre of Chardonnay, producing about 1,800 cases annually. Owner/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. Daughter Alexandrine, though working vintage 2005 in New Zealand, has begun to take on responsibilities at the family estate so she can succeed her father. Their aim is to produce the best wine by giving intensive attention to the soils, bringing about low yields of top quality. Traditional winemaking processes yield wines that reflect Gevrey's specific and unique *terroir*.

DOMAINE PAVELOT

1, chemin des Guettottes, 21420 Savigny-les-Beaune
tel: 33/3 80 21 55 21, fax: 33/3 80 21 59 73
Represented by Hugues Pavelot
Featured wine: 2002 Savigny-les-Beaune Aux Gravains

Currently managed by father and son Jean-Marc and Hugues Pavelot, the domaine has remained in the family for several generations. Situated in the Côte de Beaune, the vineyards of Savigny-les-Beaune cover two hillsides and the valley just below, giving the grapes different typicity due to the nature of the soil, exposure, and altitude. Jean-Marc and Hugues meticulously manage these twelve hectares of vineyards, recognizing that great wines come from healthy, high quality vines that are cared for year round.

DOMAINE RENÉ LECLERC

27, route de Dijon, 21220 Gevrey-Chambertin
tel: 33/3 80 34 39 14, fax: 33/3 80 34 53 72
Represented by Catherine Leclerc and Steve Pignatiello
Featured wine: 2003 Gevrey-Chambertin, Lavaux St. Jacques

In 1976, René Leclerc created his domaine in the hills above Gevrey-Chambertin, starting with about seven acres of Premier Cru vines from his father Roger. Purchases have brought the estate to about twenty-five acres with a full range of AOC appellations, Bourgogne to Grand Cru. René is faithful to his father's traditions, passing them along to his son François. Traditions involve a pre-fermentation cold maceration (about eight days), followed by a long *alcoolique* fermentation (two to three weeks) at a maximum temperature of 90°F. Having aged in French oak barrels (30% new) for eighteen months, the wines are neither filtered nor fined. 3,500 cases are produced annually.

MAISON AMBROISE

Rue de l'Église, 21700 Prémieux-Prissey
tel: 33/3 80 62 30 19, fax: 33/3 80 62 38 69
Represented by Bertrand and Ludivine Ambroise
Featured wine: 2003 Nuits-St.-Georges, Vieilles Vignes

The Ambroise family settled in Prémieux-Prissey, near Nuits-St.-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 *négoçant* that also draws on the family's forty acres, which includes two Premiers Crus in Nuits-St.-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.

MAISON CAMILLE GIROUD

3, rue Pierre Joigneaux, 21200 Beaune
tel: 33/3 80 22 12 65, fax: 33/3 80 22 42 84
Represented by David Croix
Featured wine: 2002 Vosne-Romanée

Maison Camille Giroud was founded in 1865 and is one of the last small *négoçant* firms in Burgundy. Always having specialized in wines that will age, Giroud still has small stocks in the cellars of vintages going back to 1937. The company continues to purchase finished wines and began to vinify several years ago when it could no longer fully rely on raw material from its traditional sources. Maison Giroud was purchased in 2002 by an American group. Winemaker David Croix is not a "modernist" but believes that the most important factor in producing Burgundies true to their appellation is the work that is done in the vineyards. Giroud uses a wooden press for its red wines, open wooden vats for fermentation, and no new oak barrels.



New Zealand

BELL HILL VINEYARD

PO Box 24, Waikari 8276, North Canterbury

tel/fax: 64/3 379 4374

Represented by Marcel Giesen and Sherwyn Veldhuizen

Featured wine: 2003 Bell Hill Vineyard

Bell Hill Vineyard was established by Marcel Giesen and Sherwyn Veldhuizen in 1997 and is situated at a 1920s lime quarry in the Weka Pass, North Canterbury. Their one-hectare vineyard is planted on limestone-derived soils on a north-facing slope. Marcel and Sherwyn aim to express the soil and environment of their site through the wines. The Chardonnay has a mineral focus overlying flinty complexity. The Pinot noir has tannin structures that will allow development over time. The Old Weka Pass Road Pinot Noir is their second label and represents their earlier releases. The integrated acidity is resultant from chalk soils and gives longevity to the wine. Bell Hill also has a sparkling wine program with base lots from 1999 to 2004 from which to draw.

ESCARPMENT VINEYARD MARTINBOROUGH

PO Box 15, Te Muna Road, Martinborough

tel: 64/6 306 9301, fax: 64/6 306 8301

www.escarpment.co.nz

Represented by Larry and Sue McKenna

Featured wine: 2003 Escarpment Vineyard Martinborough

Escarpment Vineyard has been established to produce "tomorrow's definitive new world Pinot noir, Pinot gris, and Chardonnay." Sixty acres of flat alluvial gravel terrace soils have been developed since 1999 in the Martinborough district of New Zealand's lower North Island. This site is considered a "cool climate" with annual rainfall of twenty-eight inches. It forms part of the now recognized, world famous Martinborough Terraces. 2003 saw the completion of a gravity-fed winery built with an underground barrel room.

FELTON ROAD

Bannockburn RD2 Cromwell, Central Otago

tel: 64/3 445 0885, fax: 64/3 445 0881

www.feltonroad.com

Represented by Blair Walter and Nigel Greening

Featured wine: 2003 Felton Road

Established in 1991 with the first wines released in 1997, Felton Road is situated on north-facing slopes in Bannockburn, Central Otago. The winery is supplied exclusively from their own intensively managed thirty-two hectare vineyards over three sites, thereby ensuring full control over quality from pruning to bottling. The vineyards are managed by an increasing organic and biodynamic regime to ensure outstanding quality grapes. Minimal intervention in the winemaking allows the unique vineyard characteristics to express their complexities and personality in the finished wine. They produce Chardonnay and Riesling, in addition to Pinot noir, to the tune of 10,000 cases per year. The wines have very quickly attracted considerable attention around the world and are now exported to over twenty countries worldwide.

FOXES ISLAND WINES

153 Giffords Road, Marlborough

tel: 64/3 572 7940, fax: 64/3 572 7941

www.foxes-island.co.nz

Represented by John Belsham

Featured wine: 2002 Marlborough

In 1977, a chance encounter for John Belsham in the Medoc in France led to five years of training as a winemaker at a small family-owned *château*. Returning home to New Zealand, John's dream of developing his own winery has now been realized. Foxes Island is a family-owned company producing small volumes of premium classic varieties from the renowned Marlborough region. John is a perfectionist and his wines reflect the passion with which he practices his trade. All fruit for the Foxes Island label is hand selected and vinified in a style to express the elegance and strength of the classic varieties. Each vintage is carefully evaluated and released only if it truly expresses the Foxes Island philosophy, which is one of quality and complexity.

GYPSY DANCER ESTATES

86 Gibbston Back Road, RD1 Queenstown

tel: 64/3 409 0855, fax: 64/3 409 0856

www.gypsydancerestates.com

Represented by Gary Andrus and Emily Stoller

Featured wine: 2003 Gibbston Home Estate Vineyard

American winemaker and owner Gary Andrus believes that there are few regions that make truly great Pinot noir and has chosen two of the greatest new world appellations known for producing the highest-quality, traditional-style Pinot noir: Willamette Valley, Oregon and Central Otago, New Zealand. Gary returned to making wine after retiring in 2001 from his past Napa Valley and Oregon wineries. Gypsy Dancer is the exploration of two new world appellations under the hands of one winemaker. Both are ideal environments for Pinot noir with cool climates, free-draining soils, and wide temperature swings from day to night contributing to the subtle complexity of Pinot noir. Named for his daughter, Gypsy, Gary aims to keep the winery small, quality-driven and family-oriented, while exercising his signature style.

NEUDORF VINEYARDS

Neudorf Road, RD2, Upper Moutere, Nelson

tel: 64/3 543 2643, fax: 64/3 543 2955

www.neudorf.co.nz

Represented by Tim Finn

Featured wine: 2003 Moutere Home Vineyard

Tim and Judy Finn planted their first vines in 1978 alongside the tiny hamlet of Neudorf and soon earned an international reputation for their concentrated, mineral Chardonnay. However, it is their elegant and complex Pinot noir that has attracted recent attention. The vines spill down a gentle north-facing slope overlooking the Moutere Valley, at the top of New Zealand's South Island. Shallow sandy loam overlays a draining clay subsoil based on the weathered gravels of an ancient river system. A combination of high plant density and low production produces the fruit concentration and palate length characteristic of the label. Shoots are thinned, and fruit is dropped at veraison to achieve the required crop level and uniformity of ripeness.



South Africa

HAMILTON RUSSELL VINEYARDS

PO Box 158, Hermanus 7200, Cape of Good Hope

tel: 27/28 312 3595, fax: 27/28 312 1797

Represented by Hannes Storm

Featured wine: 2003 Hamilton Russell Vineyards

Located in the cool, southerly, maritime Walker Bay appellation, in a beautiful valley behind the old fishing village of Hermanus, Hamilton Russell Vineyards specializes in producing internationally acclaimed, *terroir* driven Pinot noir and Chardonnay. Low vigor, stony, clay-rich soils and cool sea breezes from the South Atlantic Ocean combine with naturally low yields and a long growing season to produce concentrated wines of great individuality and finesse. To express the specific *terroir* of the region, Hamilton Russell Pinot noir gives rise to a certain tightness, tannin lines and elevated length to balance the natural richness and generosity of the varietal. Annual production is approximately 8,000 cases.



United States - California

ACACIA VINEYARD

2750 Las Amigas Road
Napa, California 94559
tel: 707/226-9991, fax: 707/226-1685
www.acaciavineyard.com

Represented by Anthony King and Matthew Glynn
Featured wine: 2002 St. Clair Vineyard, Carneros

Founded in 1979, Acacia Vineyard is in the Napa Valley's Carneros region. The Carneros region enjoys the cooling influence of the Pacific Ocean and summer fog, which makes it an ideal growing area for Pinot noir and Chardonnay. In the early days, the winery fashioned itself after a Burgundian model of site-specific, single-vineyard Pinot noir and Chardonnay wines. Acacia continues to pursue this passion for distinctive sites with their single-vineyard series and also produces Carneros appellation wines that are both delicious and affordable. Through the years, Acacia's goal has remained consistent: to produce Pinot noir and Chardonnay with the purity, intensity and complexity typical of the Carneros region.

AU BON CLIMAT

PO Box 113
Los Olivos, California 93441
tel: 805/937-9801, fax: 805/937-2539
Represented by Jim Clendenen and Steve Acronico
Featured wine: 2002 Knox Alexander Estate Grown,
Santa Maria Valley

Upon graduating from the University of California at Santa Barbara in pre-law, Jim Clendenen visited Burgundy and Champagne, convincing him to attempt a career in wine instead of law. After three harvests in both Australia and Burgundy, Jim started his own winery in 1982. Au Bon Climat, which means "a well-exposed vineyard", has grown to over 30,000 cases and has an international reputation for its Pinot noir, Chardonnay and Pinot blanc. In 1989 and again in 1990, Au Bon Climat was on Robert Parker's short list of "Best Wineries in the World". *Food & Wine* magazine named Jim "Winemaker of the Year" in 2001 and one of the world's "50 Most Influential Winemakers" in 2004. Also in 2004, *Wein Gourmet*, Germany's leading wine magazine, named Jim "Winemaker of the World".

CLOS LACHANCE WINERY

1 Hummingbird Lane
San Martin, California 95046
tel: 408/686-1050, fax: 408/686-1052
www.clos.com
Represented by Bill Murphy and Stephen Tebb
Featured wine: 2002 Santa Cruz Mountains

Clos LaChance Winery has been producing Pinot noir from the esteemed Santa Cruz Mountains appellation since the winery's first vintage in 1992. Dedicated to producing top-quality Mountain Pinot noir, the winery has increased its production of the varietal from one hundred cases in 1992 to over 2,500 forecasted for the 2005 vintage. The winery is also planning to release several limited release single-vineyard bottlings of Pinot noir over the next several years. Finding unique and quality-focused vineyards is a passion of winemaker Stephen Tebb. Co-founded by Bill and Brenda Murphy, Clos LaChance currently produces 30,000 cases, including Estate Bordeaux and Rhône varietals, along with Chardonnay and Pinot noir from the cooler Santa Cruz Mountains. The winery is located in San Martin, about thirty miles south of San Jose.

CUVAISON ESTATE WINES

4550 Silverado Trail North
Calistoga, California 94515
tel: 707/942-6266, fax: 707/942-5732
www.cuvasion.com
Represented by Steven Rogstad and Jay Schuppert
Featured wine: 2002 Estate Selection

Cuvasion Estate Wines has been producing 100% estate-grown Pinot noir from their Carneros vineyard since 1987. Their newly constructed state of the art winery in the vineyard was designed specifically to meet the challenges of producing fine Pinot noir with particular attention paid to gravity flow processing, grape sorting, open top tanks tailored to their vineyard blocks and dedicated temperature and humidity controlled barrel aging. Cuvasion believes they have one of the finest sites in Carneros for growing Pinot noir and now they have the proper home to unlock its full potential. Currently producing about 4,500 cases of Pinot noir annually, lots are divided into three estate-grown bottlings: Carneros, Mariafeld and their Estate Selection.

J VINEYARDS & WINERY

PO Box 6009, 11447 Old Redwood Highway

Healdsburg, California 95448

www.jwine.com

tel: 707/431-3646, fax: 707/431-5410

Represented by Oded Shakked and Robert Watkins

Featured wine: 2002 Robert Thomas Vineyard

J is for Judy Jordan. Raised in a family of geologists and winegrowers, Judy's love of the earth is ingrained. After earning a geology degree from Stanford University, she founded J Vineyards & Winery in 1986. The winery's mission is to create world-class wines that reflect the rich *terroir* of Sonoma County's Russian River Valley. The winery started out by producing J Vintage Brut, which will be poured at the IPNC's Sparkling Brunch. The family of J wines later grew to include Pinot noir and Pinot gris, all from their own vineyards in the Russian River Valley. J Vineyards & Winery remains steadfastly devoted to the land whose bounty is gently enhanced by the artistic hand of winemaker Oded Shakked.

MACMURRAY RANCH

9015 Westside Road

Healdsburg, California 95448

tel: 707/431-5507, fax: 209/341-1952

www.macmurrayranch.com

Represented by Susan Doyle and Kristina Kelley

Featured wine: 2003 River Cuvée, Russian River Valley

MacMurray Ranch is located in the heart of the Russian River Valley. A unique setting, the winery is situated in spectacular redwoods, surrounded by the foothills and mountains of the Pacific Coastal Range. The Ranch was purchased from the Porter family by famed actor Fred MacMurray in 1941, where Fred raised his family and enjoyed the natural wonders of Sonoma County. The wines of MacMurray Ranch are crafted by winemaker Susan Doyle, who has a patient, gentle approach for the two varietals the winery produces, Pinot noir and Pinot gris. Susan's winemaking is an exercise in finesse, guiding the wines of MacMurray Ranch to achieve both depth and the finely nuanced range of flavors that expresses the nature of the place where they were born.

NAVARRO VINEYARDS

PO Box 47, 5601 Highway 128

Navarro, California 95463

tel: 800/537-9463, fax: 707/895-3647

www.navarrowine.com

Represented by Jim Klein and Bill Mitchell

Featured wine: 2003 Deep End Blend

Navarro Vineyards is a sustainable farm owned by Ted Bennett and Deborah Cahn in the Anderson Valley of coastal Mendocino. Founded in 1974, Navarro has become a leading producer of Alsatian style wines in the new world. The vineyard began by planting five acres of Pinot noir clone UCD-4 in 1975. Today there are thirty-three acres with nine clones on eight unique parcels, ranging from 350 to 1,500 feet in altitude. Navarro's Deep End Pinot Noir is a reserve made exclusively from the coolest growing sites on the Navarro property, while Méthode à l'Ancienne Pinot Noir is produced both from Navarro's estate fruit and vineyards located throughout the Anderson Valley. All wines are fermented in small half- to five-ton lots; the winery works exclusively with Burgundian coopers.

ORTMAN FAMILY VINEYARDS

1360 Marsh Street

San Luis Obispo, California 93401

tel: 805/787-0810, fax: 805/787-0825

www.ortmanvineyards.com

Represented by Matt Ortman and John Hrdlicka

Featured wine: 2003 Santa Rita Hills

Led by the father-and-son winemaking team of Chuck and Matt Ortman, San Luis Obispo-based Ortman Family Vineyards specializes in limited-production Pinot noir from the Santa Rita Hills and the Willamette Valley. The Ortman's vision is to capture a pure fruit expression while also attaining the textural layers and flavor nuances that define truly great Pinot noir. Their 2003 Pinot noir from the Santa Rita Hills merges fruit from Fiddlestick and Rancho Santa Rosa vineyards. Both sites offer the exceptional quality for which the Santa Rita Hills are renowned and ultimately bring synergistic elements to the wine, resulting in a Pinot noir of exquisite character and dimension.

PAUL HOBBS WINERY

3355 Gravenstein Highway North
Sebastopol, California 95472
tel: 707/824-9879, fax: 707/824-5843
www.paulhobbs.com

Represented by Matt Hobbs

Featured wine: 2002 Hyde Vineyard, Carneros

Paul Hobbs believes that great wines are made in the vineyard and that this is best achieved by limiting the size of a crop to concentrate the flavor and character of the fruit. The wines maintain these complexities after harvest because naturally occurring yeasts and organisms are allowed to induce the primary and secondary fermentations. They are aged exclusively in French oak barrels and are bottled unfiltered and unfinned. Since the 1991 vintage, Paul Hobbs has been producing Pinot noir from the Hyde Vineyard and completed construction of its winery at the site of its first estate vineyard in 2003. The winery's Russian River Valley Pinot Noir is a wonderful blend of fruit from Lindsay Estate and neighboring vineyards.

PEAY VINEYARDS

1117B South Cloverdale Boulevard #172
Cloverdale, California 95425
tel: 707/894-8720, fax: 707/894-8723
www.peayvineyards.com

Represented by Andy Peay and Vanessa Wong

Featured Wine: 2003 Estate, Sonoma Coast

Peay Vineyards is located in the far northwestern corner of the true Sonoma Coast approximately four miles from the Pacific Ocean. The vineyard sits at 900 feet on a south facing hilltop and is often enveloped by the coastal fog that shoots up the canyon from the ocean, accounting for a long growing season and unique expression of *terroir*. Nick and Andy Peay planted the first thirty acres of the 48-acre vineyard in 1998 with the remaining planted in 2001 and 2002 under Nick and Vanessa Wong's guidance. Vanessa crafts wines with elegance that captures the cool climate location and expresses the minerality and fruit complexity that have become the hallmark of the vineyard. In addition to Pinot noir, Peay grows and produces Syrah, Chardonnay, Viognier, Roussanne and Marsanne.

SAINTSBURY

1500 Los Carneros Avenue
Napa, California 94559
tel: 707/252-0592, fax: 707/252-0595
www.saintsbury.com

Represented by Jérôme Chéry and Jonathan Nahrgang

Featured wine: 2002 Brown Ranch

Saintsbury was named in honor of George Saintsbury, English man of letters and professor who is best known to wine lovers as the author of *Notes on a Cellar Book*. The winery was founded in 1981 by winemakers Richard Ward and David Graves, their objective being pretty straightforward: Dick and Dave were going to disprove the notion that California Pinot noir was "only marginally different from jug reds". Three styles of Pinot noir are produced: "Garnet" is a fresh, lively wine, "Carneros" is a more classic rendition and with the planting of Saintsbury's Brown Ranch vineyard in 1991, the winery now produces a small but very special bottling of this Pinot noir. They also specialize in Chardonnay, which is fermented and aged in barrels coopered in Burgundy.

SEA SMOKE

PO Box 1953
Lompoc, California 93436
tel: 805/737-1600, fax: 805/737-1620
www.seasmokecellars.com

Represented by Kris Curran and Victor Gallegos

Featured wine: 2002 Southing

In 1999, fulfilling a long-held dream of owner Bob Davids, a sought-after stretch of land in the western end of Santa Barbara's Santa Rita Hills AVA became Sea Smoke Vineyard. On summer evenings, the Santa Ynez River canyon funnels a cool maritime fog layer (sea "smoke") across the hillsides, slowing the ripening process and providing the extended maturation period essential to the development of top-quality Pinot noir. The shallow clay soils are planted to French clones on vigor-reducing rootstocks, resulting in fewer grape clusters of intense flavor. An artisan approach to winemaking results in wines that are a reflection of the unique land on which they are grown. Sea Smoke's rare geography and commitment to quality have produced wines of exceptional complexity and grace.

STEELE WINES

PO Box 190, 4350 Thomas Drive at Highway 29

Kelseyville, California 95451

tel: 707/279-9475, fax: 707/279-9633

www.steelewines.com

Represented by Steve Tylicki

Featured wine: 2002 Bien Nacido Vineyard,
Santa Barbara County

Steele Wines was founded in 1991. Prior to that time, winemaker/owner Jed Steele was the founding winemaker, general manager, and VP of Production at Kendall Jackson. Now entering his fifth decade as part of the California wine business, Jed has decided to put his winemaking skills and philosophy into his own label. Over the years, Jed has blended thousands of tons and millions of gallons of wine from the best vineyards California has to offer and has come to realize that the ultimate creation can only be achieved if one goes beyond the *terroir*. The winery produces close to 60,000 cases consisting mostly of Chardonnay, Pinot noir, Zinfandel and Pinot blanc. Production also includes small quantities of Viognier, Syrah, Cabernet franc and Merlot.

STEPHEN ROSS WINE CELLARS

4910 Edna Road

San Luis Obispo, CA 93401

tel: 805/594-1318, fax: 805/594-0178

www.stephenrosswine.com

Represented by Stephen and Paula Dooley

Featured wine: 2002 Edna Valley

Stephen Ross Dooley founded his artisanal winery Stephen Ross in 1994 after seventeen 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. Their new estate vineyard in the Edna Valley called Stone Corral Vineyard yielded its first wine in 2003; its world premiere will be at this year's IPNC.

TALLEY VINEYARDS

3031 Lopez Drive

Arroyo Grande, California 93420

tel: 805/489-0446, fax: 805/489-0996

www.talleyvineyards.com

Represented by Brian Talley and David Block

Featured wine: 2003 Estate, Arroyo Grande Valley

Though Talley Vineyards began producing estate bottled wines in 1986, three generations of the Talley Family have worked to extract the very best from their soils since Oliver Talley began growing vegetables in the Arroyo Grande Valley in 1948. Biologically based low-yield farming and non-interventionist winemaking reflect Talley's goal to produce Chardonnay and Pinot noir that best express the unique attributes of each of the four family vineyards in southern San Luis Obispo County. Their Pinot noir is fermented entirely with wild yeasts and bottled without filtration.



United States – Michigan

BEL LAGO VINEYARDS & WINERY

6530 South Lake Shore Drive

Cedar, Michigan 49621

tel: 231/228-4800, fax: 231/228-4888

www.bellago.com

Represented by Charles E. Edson and Lee Lutes

Featured wine: 2002 Leelanau Peninsula, Estate Bottled

A family operation, Bel Lago was founded in 1987 by Domenic, Ruth and Amy Iezzoni and Charles Edson, and the first commercial vintage was produced in 1997. Pinot noir is a passion at Bel Lago with over thirty different clones planted in a quest to find those that give ripe fruit, elegance, balance, and finesse. This includes one of the oldest plantings of Dijon clones of Pinot noir in the eastern U.S. (first planted in 1987). The 2002 Pinot noir was grown on a beautiful south slope in soils containing significant amounts of shale. Bel Lago also produces Pinot gris, Chardonnay, Auxerrois, Cayuga white, Riesling, Pinot blanc, Gewurztraminer, Pinot meunier, Cabernet franc, Regent, and several others. Annual production is about 5,000 cases.



United States – Oregon

ADEA WINE COMPANY

26423 NW Highway 47

Gaston, Oregon 97119

tel: 503/662-4509, fax: 503/662-5231

www.adeawine.com

Represented by Dean and Ann Fisher

Featured wine: 2002 Dean-o's Pinot

Dean and Ann Fisher fell in love with the Pinot noir grape in the late 1980's. In 1990 they planted Pinot noir at their home. An acronym for members of the Fisher family (Ann, Dean, Erica and Adam), ADEA is a boutique winery located in Yamhill County focusing on production of wines of the North Willamette Valley's premium *terroir*. Blending the fruit from varying soils, elevations, microclimates and clones is essential to creating wines that express all the Willamette Valley has to offer. With the 1995 vintage, what was a hobby became the real thing, and Fisher Family Cellars roomed with the Medici winery through the 1998 harvest. After spending 1999 through 2001 at the Lemelson Winery, the next step was moving to a permanent location in 2002.

ADELSHEIM VINEYARD

16800 NE Calkins Lane

Newberg, Oregon 97132

tel: 503/538-3652, fax: 503/538-2248

www.adelsheim.com

Represented by David Adelsheim and Dave Paige

Featured wine: 2003 Elizabeth's Reserve, Yamhill County

Founded by David and Ginny Adelsheim in 1971, the winery began with a fifteen-acre site on the southern slopes of the Chehalem Mountains. After more than twenty-five vintages, Adelsheim is an almost entirely estate-grown winery, with 160 acres of vines and a case production of 24,000. Winemaker Dave Paige, after joining the winery in 2001, remade its white wine program to emphasize the fruit profiles of each variety. The winery's vineyard approach intensely focuses on managing soil nutrition, drought stress and crop size. Having always practiced sustainable farming methods, they are now working towards organic certification. Adelsheim Vineyard produces several tiers of Pinot noir wines, as well as a creative line of whites including Chardonnay, Pinot gris, Pinot blanc, Tocai Friuliano, Auxerrois and Deglacé.

ANDREW RICH WINES

Carlton Winemakers Studio
801 North Scott Street
Carlton, Oregon 97111
tel/fax: 503/284-6622
www.andrewrichwines.com
Represented by Andrew Rich and Justin Van Zanten
Featured wine: 2003 Willamette Valley

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 varieties and Willamette Valley Pinot noir. Production is just under 5,000 cases.

ARCHERY SUMMIT

18599 NE Archery Summit Road
Dayton, Oregon 97114
tel: 503/864-4300, fax: 503/864-4038
www.archerysummit.com
Represented by Anna Matzinger and Leigh Bartholomew
Featured wine: 2003 Arcus Estate

Since 1993, Archery Summit has been committed to producing superior quality Pinot noir from their one hundred acres of estate vineyards in the Red Hills of Dundee. There the Jory soils of the Dundee Hills AVA make this geographic area one of the finest Pinot noir producing regions of the world. Four vineyards are densely planted, vertically trellised and sustainably farmed to ensure the greatest quality fruit. The wines are moved through a state-of-the-art facility entirely by gravity, which does not compromise this delicate varietal's integrity and subtle nuances. Fruit is sourced from Archery Summit Estate, Arcus Estate, Red Hills Estate and Renegade Ridge Estate. Expressive wines from each of these vineyards also create the backbone of the exceptional blend, Premier Cuvée.

BELLE PENTE

12470 NE Rowland Road
Carlton, Oregon 97111
tel: 503/852-9500, fax: 503/852-6977
www.bellepente.com
Represented by Brian and Jill O'Donnell
Featured wine: 2002 Estate Reserve

Belle Pente produced their first Pinot noir in 1996. The name means "beautiful slope" and was selected by owners Jill and Brian O'Donnell as a perfect description for their historic seventy-acre farm near Carlton. It also reflects their commitment to making wines that capture the essence of each individual vineyard site. Eleven acres of densely planted young estate Pinot noir are supplemented by vineyard leases and per-acre contracts that include several blocks over twenty years old. Reserve Pinot noir wines spend eighteen months in barrel and are gravity bottled without fining or filtration.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304
tel: 503/581-2262, fax: 503/581-0943
www.bethelheights.com
Represented by Terry Casteel and Ben Casteel
Featured wine: 2003 Casteel Reserve

Planted between 1977 and 1979, Bethel Heights was one of the first vineyards in the Eola Hills, a chain of hills in the heart of the Willamette Valley. Their first wines were made in 1984. Bethel Heights now produces around ten thousand cases each year, most of which comes from its seventy-acre vineyard and the newly planted Justice Vineyard. The winery produces several Pinot noir wines, including a the carefully crafted, age-worthy "Estate", and several block-designated special bottlings, usually the "Flat Block" and the "Southeast Block", vinified separately from adjoining parts of the vineyard which have different *terroir* as they were formed by different volcanic events. A barrel selected, blended reserve, the "Casteel Reserve", has been recently added to this stellar collection.

BRICK HOUSE WINE COMPANY

18200 Lewis Rogers Lane

Newberg, Oregon 97132

tel/fax: 503/538-5136

www.brickhousewines.com

Represented by Doug Tunnell and Melissa Mills

Featured wine: 2003 Les Dijonnais

With a 28-acre vineyard on the sedimentary soils of Ribbon Ridge, Doug Tunnell grows Pinot noir, Chardonnay and Gamay noir. He obtained organic certification for his forty-acre farm from Oregon Tilth in 1990 and in 2002 began incorporating biodynamic methods in his farming. All Brick House wines are estate-grown and produced. Unfiltered and, in most years, unfined, they are the result of indigenous yeast fermentations. No enzymes or other production aids that might alter the natural character of the harvested fruit are used. The objective: an unadulterated expression of vintage and the Brick House *terroir*.

BRYCE VINEYARD

801 North Scott Street

Carlton, Oregon 97111

tel/fax: 503/391-9978

www.brycevineyard.com

Represented by Marcia and Bryce Bagnall

Featured wine: 2003 Bryce Vineyard, Ribbon Ridge

After spending a year visiting small family-run domaines in Burgundy, the Bagnall family settled in Oregon's Willamette Valley to plant a vineyard and to create a life for themselves. Marcia and Bryce believe it is this complete experience that creates the most full and purposeful life and from that, the most honest, satisfying Pinot noir. In 1999, they planted a small yet spectacular four-acre vineyard in the Ribbon Ridge appellation. The lot is just about what one family can manage themselves; they spend the year pruning, tending, harvesting, vinifying, and of course, celebrating. Bryce Vineyard is proud to be one of the few select wineries at the Carlton Winemakers Studio, annually producing 315 cases of Pinot noir and ninety cases of Viognier. The wines of Bryce Vineyard exist in small quantities and can be had only for a limited time.

CARABELLA VINEYARD

17085 Chapin Way

Lake Oswego, Oregon 97034

tel: 503/699-1829, fax: 503/675-1964

www.carabellawine.com

Represented by Cara and Michael Hallock

Featured wine: 2002 Carabella Vineyard

It's about vineyard site. That's the belief of geologist/winemaker Mike Hallock, who produces only estate-grown wines. The hillside vineyard is the culmination of a twelve-year search for an outstanding location combining the best of Oregon and French *terroir*. Trained as a winemaker in Colorado and at UC Davis, he brought his tanks and equipment over the mountains for his first vintage in 1998. Pinot noir is the main emphasis, with five clonal blocks fermented separately, then blended to exhibit the complexity of the vineyard, focusing on purity of fruit and elegance of style. Carabella also produces a crisp Pinot gris as well as a Dijon 76 Clone Chardonnay in the tradition of the Chardonnays of the Côte d'Or: minimal oak, complex fruit and crisp acidity.

CRISTOM

6905 Spring Valley Road NW

Salem, Oregon 97304

tel: 503/375-3068, fax: 503/391-7057

www.cristomwines.com

Represented by Steve Doerner and John D'Anna

Featured wine: 2002 Louise Vineyard

In 1992, Paul and Eileen Gerrie established Cristom Vineyards after having moved from the East Coast to start a winery that could express their passion for Pinot noir. Present from the beginning were winemaker Steve Doerner and vineyard manager Mark Feltz. The more than fifty-acre estate sits on an east-facing slope in the Eola Hills, with high-density spacing planted to Dijon clones on specifically selected rootstocks. Cristom's techniques include minimal handling, native yeast fermentation with up to 50% whole clusters and bottling without filtration. Chardonnay, Pinot gris and Viognier make up the balance of their 9,000-case production.

DOMAINE DROUHIN OREGON

PO Box 700

Dundee, Oregon 97115

tel: 503/864-2700, fax: 503/864-3377

www.domainedrouhin.com

Represented by David Millman and Arron Bell

Featured wine: 2002 Willamette Valley

Established in 1988 by the Drouhin winemaking family of France, Domaine Drouhin Oregon's estate is comprised of 225 acres, ninety currently under vine. The vineyards are planted on a high-density Burgundian template, which encourages greater plant competition in order to produce less fruit per vine, with more resulting concentration of flavors in the wines. The winery is a landmark, an eight-story facility built into the slopes high in the Red Hills of Dundee. It has four working levels that move all fruit and wine by gravity. Production is now 12,000 cases per year of Pinot noir and nearly 2,000 cases of Chardonnay.

DOMAINE SERENE

6555 NE Hilltop Lane

Dayton, Oregon 97114

tel: 503/864-4600, fax: 503/864-4500

www.domaineserene.com

Represented by Grace and Ken Evenstad and Tony Rynders

Featured wine: 2002 Evenstad Reserve

A passion for Pinot noir led Ken and Grace Evenstad to Oregon in 1989. The intense purity of fruit that comes from this area of Oregon was the driving factor for the establishment of Domaine Serene in the Northern Willamette Valley. Domaine Serene produces exquisite estate-grown Pinot noir and Chardonnay. The winery also produces 100% Oregon Syrah under the Rockblock label. Domaine Serene's flagship wine is the Evenstad Reserve Pinot Noir. Yamhill Cuvée Pinot Noir is also produced from estate fruit grown only in Yamhill County. Estate single-vineyard bottlings for national distribution are Mark Bradford Vineyard and Grace Vineyard Pinot Noir, and Côte Sud Vineyard, Clos du Soleil and Etoile Vineyard Chardonnay.

EUGENE WINE CELLARS

255 Madison Street

Eugene, Oregon 97402

tel: 541/342-2600, fax: 541/342-1132

www.eugenewinecellars.com

Represented by Greg Sothras and Scott Pendarvis

Featured wine: 2002 Pendarvine Vineyard

Eugene Wine Cellars has over 50 years of Oregon wine industry experience. Bruce Biehl, owner of Eugene Wine Cellars, has been involved in the Oregon wine industry since 1978. Since his humble beginnings, Bruce has planted over 140 vineyard sites throughout Oregon and continues his vineyard management. His brother Brad Biehl began a similar journey in the early 1980's in the Provence region of France. In the mid-1980's Brad returned to Oregon to build one of Oregon's largest premium wineries. Today, the brothers work together at Eugene Wine Cellars. Collectively, the two bring over 50 years of experience in producing exceptional quality Pinot noir, Pinot gris, Viognier, and Chardonnay. Eugene Wine Cellars produces about 5,000 cases.

EVESHAM WOOD VINEYARD & WINERY

3795 Wallace Road NW

Salem, Oregon 97304

tel: 503/371-8478, fax: 503/763-6015

www.eveshamwood.com

Represented by Russell and Mary Raney

Featured wine: 2003 Cuvée J

Evesham Wood's small subterranean winery produces four varieties with its 3,500 case annual production, from grapes grown on its thirteen-acre estate vineyard, "Le Puits Sec", and other nearby vineyards, mostly within the Eola Hills west of Salem. All wines bearing the "Le Puits Sec" designation are produced from certified organically grown fruit. The winery's guiding philosophy calls for traditional techniques with little or no intervention. None of its wines are produced from irrigated vineyards, nor is filtration practiced with Pinot noir and vineyard-designated Chardonnay. This approach, together with a commitment to indigenous solutions to vine care, yields wines that are an authentic expression of their birthplace, thus giving Evesham Wood wines their distinctive character.



1. Commencement Green
2. Melrose Hall
3. Riley Hall
4. Walker Hall
5. Pioneer Hall
6. Newby Hall
10. Cozine Hall
11. Potter Hall
12. Taylor Hall
13. Murdock Hall
14. Graf Hall
15. Mac Hall
16. Dillin Hall
17. Renshaw Hall
19. Observatory
20. Larsell Hall
21. Hewitt Hall
22. Anderson Hall
23. Frerichs Hall
24. Dana Hall
25. Memorial Hall
27. Cook Center
28. Latourette Hall
29. Miller Hall
30. Jane Failing Hall
31. Grover Hall
32. Campbell Hall
33. Whitman Hall
34. Physical Education Building
35. Aquatics Building

36. Maxwell Field
37. Helser Baseball Field
38. Softball Field
39. Emmaus House
44. College Apartments & Office Building
45. The Suburbs
46. Soccer Field
47. Rutschman Field House
48. Lever Street Park
49. Upward Bound
50. Michelbook House
51. Tennis Courts
52. President's Home
53. Memorial Fountain
55. South Hall
56. Keck Campus Building 1
57. Keck Campus Building 2
58. Keck Campus Building 3
59. Physical Plant and Safety Dept.
60. Intramural Field

FORIS VINEYARDS WINERY

654 Kendall Road

Cave Junction, Oregon 97523

tel: 541/592-3752, fax: 541/592-4424

www.foriswine.com

Represented by Steve Harriman, Julianne Allen and Dena Trinity

Featured wine: 2002 Maple Ranch

Six miles from California in the coastal Siskiyou Mountains, Foris is the Pacific Northwest's southernmost winery. The diverse Rogue Valley appellation comprises three distinct valleys with progressively warmer microclimates. The estate vines grow in the western reach, where mountain and oceanic influence are strongest. Here, Foris has pioneered growing Alsatian and Burgundian varieties on the varied soils of the Siskiyou terrace. Foris strives to combine viticultural excellence with traditional winemaking to consistently produce wines of ripe, concentrated varietal intensity, rich texture and inherent balance, reflective of the soils and climate unique to the Rogue Valley.

HAMACHER WINES

Carlton Winemakers Studio

PO Box 279

Carlton, Oregon 97111

tel: 503/803-6073, fax: 503/214-9929

www.hamacherwines.com

Represented by Eric Hamacher and Greg McClellan

Featured wine: 2002 Willamette Valley

When winemaker/owner Eric Hamacher moved to Oregon he brought with him a degree from UC Davis, the experience of having worked fifteen harvests around the world and a passion for Pinot noir. In 2002, Hamacher Wines moved into Oregon's first co-operative winery at the Carlton Winemakers Studio. This studio is the nation's first "green" LEED certified winery. Believing the best wines are made by resisting the temptation to "do something", Eric uses wild yeasts and bacteria, ages the wine about eighteen months before gentle racking and blends and bottles by gravity.

IRIS HILL WINERY

PO Box 137

Lorane, Oregon 97405

tel: 541/747-7400, fax: 541/746-2590

www.iris-hill.com

Represented by Pamela Frye and Richard Boyles

Featured wine: 2002 Estate

Iris Hill Winery specializes in producing small quantities of quality, hand crafted Pinot noir, Pinot gris and Chardonnay. Since the first plantings in 1996 at the winery's Lorane Valley Vineyard, Iris Hill has been dedicated to growing high quality fruit through sustainable viticultural practices. Richard Boyles and Pamela Frye have chosen prime vineyard land in the southern Willamette Valley, which produces fruit that give their wines exceptional characteristics that are typical of high quality Oregon wines. Production is currently close to 4,000 cases.

KING ESTATE WINERY

80854 Territorial Road

Eugene, Oregon 97405

tel: 541/942-9874, fax: 541/942-9867

www.kingestate.com

Represented by Ed King, Bill Kremer and John Albin

Featured wine: 2002 Domaine

Located southwest of Eugene, King Estate represents an unparalleled commitment to producing wines of truly exceptional quality. The beautiful thousand-acre estate, resplendent with 250 acres of organic vineyards, a grapevine grafting and propagation facility, nursery, orchards and a lush organic garden, is crowned by a majestic, state-of-the-art winery crafted in the style of a grand European *château*.

LACHINI VINEYARDS

18225 Calkins Lane

Newberg, Oregon 97132

Tel: 503/864-4553, fax 503/961-9291

www.lachinivineyards.com

Represented by Marianne and Ron Lachini

Featured wine: 2003 Estate, Willamette Valley

The pursuit and passion to produce world-class Pinot noir led Ron and Marianne Lachini to Oregon in 1997, in hopes of establishing a way of life for future generations. Lachini Vineyards began producing limited single-vineyard Pinot noir with the 2001 vintage. Estate wines are hand crafted to capture the elegance, finesse and complexity of their 45-acre vineyard's distinctive *terroir*. Lachini Vineyards embraces the time-honored principles of uncompromising desire for quality and long-term stewardship of the lands from which they harvest. Their commitment begins as growers of grapes with a desire to have them turn into exquisite wines that bear measurement against the test of time and other leading wines of the world. Total production for 2004 was approximately 1,900 cases, consisting almost entirely of Pinot noir.

LANGE WINERY

PO Box 8, 18380 NE Buena Vista Drive
Dundee, Oregon 97115
tel: 503/538-6476, fax: 503/538-1938
www.langewinery.com

Represented by Wendy and Don Lange
Featured wine: 2003 Three Hills Cuvée

Wendy and Don Lange founded their estate winery in 1987. Their first vintage yielded 1,000 cases, while current production has now reached 14,000 cases annually. Winemaker Don Lange's program of single-vineyard Pinot noir wines reaches across a broad spectrum of microclimate and *terroir*, and he typically bottles more than five separate Pinots a year. Don feels that texture is a vital component of wine and therefore appreciates the Pinot family for its "rich, velvety feel on the palate". 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, Lange Winery offers spectacular vistas of Mt. Hood and Mt. Jefferson.

LEMELSON VINEYARDS

12020 NE Stag Hollow Road
Carlton, Oregon 97111
tel: 503/852-6619, fax: 503/852-6119
www.lemelsonvineyards.com

Represented by Eric and Jennifer Lemelson
Featured wine: 2002 Jerome Reserve

Eric Lemelson moved to Portland in 1979 to attend Reed College in Portland and soon fell in love with Oregon. He received a J.D. in environmental law from Lewis and Clark Law School in 1992. Eric was seduced by the siren song of Pinot noir in the mid-1990's, after planting and tending two acres of wine grapes on a hillside farm near Sherwood. He enjoyed viticulture so much that he soon quit his job directing a research center on water law to grow wine grapes full-time and build a gravity-flow winery in 1999. Lemelson Vineyards now owns and manages six vineyards in three of Yamhill County's AVAs and produces Pinot noir, Chardonnay, Pinot gris and a wee bit of old-vine dry Riesling.

PATRICIA GREEN CELLARS

15225 NE North Valley Road
Newberg, Oregon 97132
tel: 503/554-0821, fax: 503/538-3681
www.patriciagreencellars.com

Represented by Patty Green and Jim Anderson
Featured wine: 2003 Notorious

Patricia Green Cellars is located in the Ribbon Ridge district of Yamhill County on the 52-acre estate purchased in 2000 by Patty and Jim. The winery, thus the two friends, are noted for producing a tremendously broad selection of Pinot noir wines from far flung vineyards representing some of the better sites in the Dundee Hills, Chehalem Mountains, Eola Hills, and the Sonoma Coast. The winery is maintained solely by the two proprietors, though the bulk of their leasehold vineyards are maintained by a crew of hard-working and loyal Hispanic workers, without whom the high-quality of viticulture in this part of the world could not be maintained. The 6,500-case winery focuses on Pinot noir but dabbles in Chardonnay and wishes it could produce more Sauvignon blanc.

SINEANN

PO Box 10
Newberg, Oregon 97132
tel: 503/341-2698
www.sineann.com

Represented by Peter Rosback and David O'Reilly
Featured wine: 2003 Resonance

Here's the story: they like great wine. Sineann settles for nothing less on the dinner table and they aim to drink what they produce. This is their guarantee that they will not release mediocre wine. Toss in some great Pinot noir vineyards, meticulously tended, and it's a formula that works.

TORII MOR

240 SE 5th Street

Dundee, Oregon 97115

tel: 503/554-0105, fax: 503/554-6740

www.toriiimorwinery.com

Represented by Donald and Margie Olson and Jacques Tardy

Featured wine: 2002 Deux Verres Reserve

Since its inception in 1993, tiny lots of handcrafted, vineyard-designated Pinot noir have been the focus at Torii Mor. Founded by Donald Olson, M.D., the winery was initially a small project that was intended to showcase the fruit from his vineyard. Olson Vineyard, formerly McDaniel Vineyard, was planted in 1972, and is one of the oldest in Yamhill County. The winemakers believe that wine is for pleasure, and Pinot noir is peerless in its ability to provide it. They believe color, bouquet, fruit forward cherry-blackberry, soft mouthfeel, and a long, lengthy finish are essential characteristics in each of their wines. In the cellar, the fruit is handled minimally, in small lots with constant attention. The resulting wines, as with life, exhibit balance and harmony.

WESTREY WINE COMPANY

PO Box 386

Dundee, Oregon 97115

tel: 503/434-6357, fax: 503/474-9487

www.westrey.com

Represented by David Autrey and Amy Wesselman

Featured wine: 2002 Reserve

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 twelve acres of Pinot noir, Pinot gris and Chardonnay, planted between 1977 and 2001, on their fifty-acre parcel of land in the Red Hills of Dundee. They named the new vineyard "Oracle" out of reverence for the importance of "consulting the land first" when making decisions in the winery.

WILLAKENZIE ESTATE

19143 NE Laughlin Road

Yamhill, Oregon 97148

tel: 503/662-3280, fax: 503/662-4829

www.willakenzie.com

Represented by Bernard Lacroute, Ronni Lacroute and Thibaud Mandet

Featured wine: 2002 Pierre Léon

In 1991, Bernard and Ronni Lacroute purchased a 420-acre ranch in the rolling hills of the Chehalem Valley, which strongly reminded Bernard of his Burgundian origins. Since 1992, over a hundred acres have been planted to the Pinot family of grapes. In 1995, they built their modern gravity-flow winery into the hillside of the estate. In order to access the most intense and intriguing elements of its specific *terroir*, the Willakenzie soil after which it is named, WillaKenzie Estate emphasizes sustainable viticulture, clonal and rootstock diversity, estate-grown fruit, and gentle winemaking practices.

Guest Speakers

Easily the most influential wine writer in France, **Michel Bettane** spent nearly twenty years tasting wines and sharing his opinions about them for the monthly wine review *La Revue du Vin de France*. With Thierry Desseauve, he has also co-authored the annual guide *Classification of the Best Wines and Estates of France* every year since 1996. Though he adores the wines of his own country, Michel also appreciates the great strides being made in the wine growing regions of the new world.

Michael Broadbent has enjoyed a long and distinguished career, celebrating fifty years in the wine trade in 2002. Head of Christie's Wine Department in London for over twenty years, a Master of Wine and an auctioneer, Michael has published several books and contributes to numerous high profile publications. His tasting notes are legendary and the release of his latest book on *Domaine de la Romanée Conti* is eagerly awaited this fall.

In 1990, New Zealand wine guru **Bob Campbell** founded The Wine Gallery, an Auckland-based wine school, and thousands of people have been attending his famed wine courses ever since. A Master of Wine, he is the wine editor of *Cuisine* magazine, is the wine columnist for New Zealand's business weekly, *The Independent* and is a regular contributor to publications in New Zealand and seven overseas countries including the *Wine Spectator*.

Elin McCoy's most recent of several books, *The Emperor of Wine: The Rise of Robert M. Parker, Jr. and the Reign of American Taste*, debuted this summer. She is a wine columnist for *Bloomberg* and is a contributing editor at *Food & Wine* magazine. She has written hundreds of wine articles for other national magazines, including *Organic Style*, *Forbes*, *House & Garden* and *House Beautiful*.

With five books, a television program, and several wine columns to her credit, energetic wine educator **Andrea Robinson** is now launching a DVD series entitled "Andrea's Complete Wine Course". Standouts among her impressive list of accolades include "Best Sommelier in the U.S." by the Sommelier Society of America and "Wine & Spirits Professional of the Year 2004" from *Bon Appetit*.

Pierre Antoine-Rovani joined *The Wine Advocate* in 1996, adding for the first time a second voice to Robert M. Parker, Jr.'s influential journal. Pierre is responsible for tasting and reviewing the wines of Oregon, Burgundy, New Zealand, Alsace, Washington State, the Loire, Languedoc, Roussillon, Austria, Germany, South Africa and other regions for the *Advocate* as well as the best-selling *Wine Buyer's Guides*.

Guest Chefs

ALEXIS BAKOUROS & GERASIMOS TSIRIMIAGOS

Alexis Restaurant
215 West Burnside Street
Portland, Oregon 97209
tel: 503/224-8577
www.alexisfoods.com

Alexis Bakouros opened *Alexis Restaurant* in 1981 with his brother-in-law, Gerasimos Tsirimiagos. Alexis is a member of a large family that emigrated from Greece to Portland. Reminiscent of an airy taverna, *Alexis Restaurant* is home to Portland's most authentic Greek cuisine. Locally renowned for their *kalamarakia*, *Alexis Restaurant* serves over 2,000 pounds of this tender specialty weekly along with their housemade tzatziki sauce.

LEIF BENSON

Timberline Lodge
Timberline, Oregon 97028
tel: 503/622-7979
www.timberlinelodge.com

Leif Benson has been the Certified Executive Chef for *Timberline Lodge* the past twenty-six years. As President of the Oregon Chefs de Cuisine Society, he founded and managed the Oregon Culinary Olympic Team. In 1988 and in 1992, the team competed in Frankfurt, Germany, winning sixteen medals for their entries featuring products from the Pacific Northwest. In 1997, Chef Benson was inducted into the American Academy of Chefs for his outstanding contribution to the culinary arts. He has served as a culinary consultant and guest chef internationally for several past Oregon governors and at renowned resorts and five-star hotels throughout China, Thailand, Russia, Taiwan and the U.S. In the fall of 2002, Chef Benson's culinary program at *Timberline* was featured on the PBS documentary "The Great Lodges of America".

PAUL BEPLER

26 Founders
1849 SW Salmon Street
Portland, Oregon 97205
tel: 503/223-6251
www.themac.com

Originally from Seattle, Chef Paul Beppler attended Washington State University studying Hotel & Restaurant Administration. After leaving WSU he pursued culinary training through the *American Culinary Federation* apprenticeship program. He received his initial training at *The Davenport Hotel* in Spokane, Washington before moving on to completion at *Salishan Lodge*. Paul then spent the next eight years working around the western United States as well as Switzerland, Sweden, New Zealand and Germany. Paul returned to Portland in 1994 to assist his mentor, Franz Popperl, at 26 Founders in the Multnomah Athletic Club, taking over as Executive Chef in 1999. Paul is an active member of the Chefs Collaborative and the American Culinary Federation and also supports the Food Alliance.

MARK BERNETICH

Hayden's Lakefront Grill
8187 SW Tualatin-Sherwood Road
Tualatin, Oregon 97062
tel: 503/885-9292
www.haydensgrill.com

After his graduation from the *Western Culinary Institute*, Mark Bernetich began his career as Sous Chef at *The Heathman Hotel* in Portland. Through his travels in France he learned the cooking techniques of Alsace and Burgundy. While Executive Chef at *Ron Paul Catering and Charcuterie* he won the Critic's Choice award for three years. As a chef, Mark has explored everything from pub-style food to haute cuisine. *Hayden's Lakefront Grill* offers an upscale but casual dining experience with an emphasis on seafood and Pacific Northwest cuisine.

ADAM BERNSTEIN

Adam's Place Restaurant
30 East Broadway
Eugene, Oregon 97401
tel: 541/344-6948
www.adamsplacrestaurant.com

A native New Yorker, Adam Bernstein, Executive Chef and Proprietor of *Adam's Place* in Eugene, is a third-generation restaurateur, beginning his career at the tender age of nine in his aunt's professional kitchen. Chef Bernstein cooked at restaurants throughout Colorado before attending the *Culinary Institute of America* in Hyde Park, New York. He later opened his own catering company, *The Discriminating Palate*. In 1992, Chef Bernstein sold the business and relocated to Eugene. In 1996, he opened *Adam's Place*, where he and his staff focus on preparing seasonal foods that are locally farmed and raised in a sustainable manner. He is a member of the Lane County Food Coalition, Seafood Choice Alliance, *Slow Food* and *Salmon Nation* and teaches classes at Lane Community College.

ALISTER BROWN

Logan Brown
192 Cuba Street
Wellington, New Zealand
tel: 64/4 801 5114
www.loganbrown.co.nz

After graduating from the *New England Culinary Institute* in Vermont and cooking around the globe, Alister Brown was appointed Chef for the New Zealand Embassy in Brussels. Upon his return to his native New Zealand, he and business partner Steve Brown opened the award winning *Logan Brown*. Eight years going strong, Alister contributes the success of *Logan Brown* to their simple dishes cooked to perfection and their passion for excellent hospitality.

MORGAN BROWNLOW

clarklewis
1001 SE Water Street, Suite 160
Portland, Oregon 97214
tel: 503/235-2294
www.ripepdx.com

Although a native of Portland, Morgan Brownlow's culinary journey began in San Francisco, where, for ten years, he worked with various chefs including three James Beard Award winners: Cory Schreiber at *Cypress Club* (whom he would later assist with the *Wildwood Cookbook*, sourcing local products and preparing menu items for the book's luscious photographs), Tracy des Jardins at *Rubicon* and Paul Bertolli at *Oliveto* (Brownlow's recipes can be seen in Bertolli's book, *Cooking By Hand*). Brownlow returned to Portland in 2000. After meeting Michael and Naomi Heberberoy of *ripe*, he became a chef of their now famous family supper. In 2003, the three opened *clarklewis*, which specializes in rustic Italian cuisine using produce and supplies from numerous local farms and growers.

SUSAN CHANEY & JOHN TABOADA

Navarre

10 NE 28th Avenue
Portland, Oregon 97232
tel: 503/232-3555

Susan and John opened *Navarre* in 2002, serving up some of the most innovative cuisine in town. An eclectic wine list accompanies an even more eclectic menu, which features small tapas-style plates that vary from an otherworldly lentil salad to crab crepes. A favorite of local foodies, the dining room is usually full of chefs and winemakers, a testament to the quality of Taboada's down-to-earth, hand-made cuisine. *Pastiche*, a new collaboration between John Taboada and dessert whiz Cheryl Wakerhauser of *Pix Pâtisserie* offers creative small dishes for three dollars or less, like pulled-pork napoleons or passion fruit mousse. With her husband Kyle, Susan Chaney is about to open a café and grocery, *Busy Corner*, in an historic neighborhood grocery store building located at SE 41st and Raymond.

DEPOE BAY CHAMBER OF COMMERCE

PO Box 21, 70 NE Highway 101
Depoe Bay, Oregon 97341
tel: 877/485-8348
www.depoebaychamber.org

The authentic Northwest Native American-style Salmon Bake is a Saturday night tradition at the IPNC. For forty-seven years, representatives from the Depoe Bay Chamber of Commerce have worked their culinary magic, cooking fresh Oregon Coast 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 for the last eighteen IPNCs.

SCOTT DOLICH

Park Kitchen

422 NW 8th Avenue
Portland, Oregon 97209
tel: 503/223-7275
www.parkkitchen.com

Nestled in an historic building along the peaceful North Park Blocks, *Park Kitchen* brings people together in a setting that melds the core of the kitchen with a sophisticated urban dining experience. Chef/Owner Scott Dolich says of the restaurant's location, "This setting and its scale allow me to create food that is very personal – dishes that reflect and are inspired by our surroundings. The physical space sets up guests' expectations before they ever taste the food or see the menu." A short stroll from the myriad galleries and shops in the Pearl District, and within walking distance from downtown, *Park Kitchen* successfully blends these urban influences with the authentic feel of a favorite neighborhood restaurant.

CHARLES DRABKIN

Edmonds Community College
20000 68th Avenue W
Lynnwood, Washington 98036
tel: 425/640-1473
www.edcc.edu

Charles is the first intergenerational culinarian to be featured at the IPNC. His mother, Joan Drabkin, was the culinary coordinator from the Celebration's inception until 1999 and continues to serve as an inspiration. Growing up in McMinnville, food, wine and a relationship with the earth were instilled in Charles from an early age. Working his way in through the restaurant industry, he came to appreciate the splendors of working with foods in season. Teaching students has given Charles a chance to share his passion for food and wine with the next generation of America's chefs. In addition to teaching fulltime, Charles sits on the board of the Seattle chapter of Chefs' Collaborative.

KEN FORKISH

Ken's Artisan Bakery
338 NW 21st Avenue
Portland, Oregon 97209
tel: 503/248-2202
www.kensartisan.com

After having trained at the *San Francisco Baking Institute*, the *National Baking Center*, *CIA Greystone, Toscana Saporita* in Tuscany, and the *Paul Bocuse Institute* in France, Ken Forkish opened *Ken's Artisan Bakery* in November 2001. His bakery, which is also a café, is known for organic rustic breads, classic Parisian baguettes and pastries 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*, *ripe*, *Fife* and *Park Kitchen*. *Ken's Artisan Bakery* has been featured in *Gourmet* magazine's Best Restaurants in America and in *Bon Appetit* magazine. Ken was also featured on The Food Network and is a purveyor at this year's *Cascadia Culinary Alliance*.

NANCY AND RICHARD GEHRTS

Red Hills Provincial Dining
276 Highway 99 West
Dundee, Oregon 97115
tel: 503/538-8224

Situated in a beautifully restored craftsman home in the heart of Oregon's wine country, Red Hills is a destination restaurant and catering company dedicated to the efficacious matching of fine food and wine. Richard Gehrts was raised in an extended family of immigrant restaurateurs where he developed a penchant for fine food and wines. Nancy Gehrts has worked in restaurants her entire life including the management of one of New England's finest catering companies. Unique to the Oregon, *Red Hills* is a ten-year recipient of the *Wine Spectator's* "Best of" Award of Excellence.

JOHN GORHAM

Viante Meats & Sausage Co.
735 NW 21st Avenue
Portland, Oregon 97210
tel: 503/221-3012
www.simpaticacatering.com

John Gorham began his culinary career at the age of fifteen. After completing an apprenticeship at the *American Chef Federation* in Williamsburg, John made his way to Eugene, Oregon. Learning all he could about *charcuterie* at *Café Zenon*, he migrated to the San Francisco Bay Area, fine-tuning his craft at *Citron* and *LuLu*. He had the opportunity to work with former Executive Chef of *Chez Panisse*, Jean-Pierre Moullé, and open *Caffe Centro*. After relocating to Oregon, John was Chef at *Tuscany Grill*, winning Best Italian Restaurant from City Search. In November 2003, John and his partner Benjamin Dyer purchased *Viante Meats and Sausage Co.* John is also hosting *Simpatica*, a Sunday night event at *Bridge's Café* in NE Portland, expressing his passion for seasonal and local ingredients.

TOMMY HABETZ

Gotham Building Tavern
2240 North Interstate Avenue
Portland, Oregon 97227
tel: 503/235-2294
www.ripepdx.com

Tommy Habetz recently opened *Gotham Building Tavern* with Michael and Naomi Heberoy of *ripe* family supper fame. Tommy moved to Portland three years ago, working in the kitchens of *Lucere* and *Genoa*. After getting his start in New York City, where he worked at *Mesa Grill*, he was then Sous Chef for Mario Batali at *Po* and *Lupa*, Tommy later moved to Florida to open a restaurant for Drew Nieporent called *Lucca*. Now Tommy has made his way to Portland where he is making his mark with his Italian soul food. Taking full advantage of Oregon's incredible produce and beautifully crafted wines, Tommy believes that you should cook globally and eat locally.

MARK HOSACK

Hudson's Bar & Grill
7801 NE Greenwood Drive
Vancouver, Washington 98662
tel: 360/816-6100
www.heathmanlodge.com

A graduate of New York's *Culinary Institute of America*, Mark has been cooking in the Portland area for twelve years. As Executive Chef of *Hudson's Bar & Grill*, he contributes his extensive knowledge of classic American comfort foods. He has a deep appreciation for the freshness of ingredients available to area chefs. In addition to visiting local farmers markets, he deals directly with local producers and growers to procure the finest ingredients. Chef Hosack is a member of the American Culinary Federation and has appeared as a guest chef at the famous *James Beard House* in New York and won the Portland Iron Chef competition in 2003.

TOM HURLEY

Hurley's
1987 NW Kearney Street
Portland, Oregon 97209
tel: 503/295-6487
www.hurleys-restaurant.com

Tom Hurley opened *Hurley's* in 2003 to rave reviews, quickly establishing it as a Portland classic. Tom was formerly Sous Chef at *Jake's Grill* at *The Governor's Hotel* in Portland and gained experience at the prestigious *Eleven Madison Park* in New York City where he also assisted Master Chefs Andre Soltner and Jacques Pépin at the world-renowned International Culinary Theatre. A fifth-generation fire fighter, Tom was ordered to retire after being blown from a burning building. He acquired his culinary training at the *French Culinary Institute* in New York City. When not in the kitchen, Tom is an active member of the Portland community, volunteering for various non-profits including the Boys & Girls Club and hosting cooking classes at *In Good Taste* in the Pearl District.

KEVIN KENNEDY

Sterling Restaurant Management Group
3203 SE 66th Avenue
Portland, Oregon 97206
tel: 503/740-4967
www.urbanfondue.com

Kevin Kennedy and his business partner Mark Byrum operate *Sterling Restaurant Management Group* in Portland. As Executive Chef, Kevin oversees menu development and operations for *The Roosevelt*, *Voodoo Lounge*, *Bartini* and *Urban Fondue* as well as *The Ashland Springs Hotel* in Ashland, Oregon. A graduate of the *Culinary School of Seattle*, Kevin began his career in Zürich as Sous Chef at the *Hotel Stern*. Returning to the U.S. in 1984, he worked as Executive Sous Chef at the five-star Oregon coast resort, *The Salishan Lodge*. Kevin spent four years with The Heathman Group as Executive Chef at the *Pavilion Grill* near Portland and assisting with the opening of other restaurants.

HIROSHI KOJIMA

Bush Garden
8290 SW Nyberg Road
Tualatin, Oregon 97062
tel: 503/691-9744

A Portland tradition for over forty years, *Bush Garden* serves fine Japanese cuisine featuring delicious specialties of sushi, sashimi, tempura and teriyaki dishes. *Bush Garden Tualatin* provides lakeside outdoor dining during the summer with Friday concerts by the lake in July and August. Many international visitors make this restaurant their home away from home. *Bush Garden's* sushi has become a tradition at the IPNC's Sparkling Finale Brunch.

PIERRE KOLISCH

Juniper Grove Farm
2024 SW 58th Avenue
Redmond, Oregon 97756
tel: 541/923-8353

Started by E. Pierre Kolisch in 1987, *Juniper Grove Farm* is a farmstead goat dairy producing thirteen varieties of goat milk cheese. The sunny central Oregon climate, the rich alfalfa from volcanic soils and the continued respect for traditional techniques learned in France all contribute to the *typicité* of the cheeses. Working exclusively with their own herd's milk, the team at *Juniper Grove Farm* patiently produces such raw milk cheeses as *Tumalo Tomme*, *Buche* and *Crottin* and sends their *crus* to destinations all over the U.S.

SUE MCCOWN

Earth & Ocean

1112 Fourth Avenue
Seattle, Washington 98101
tel: 206/264-6060
www.earthocean.net

Sue McCown knows that the only serious part of being a pastry chef is making sure that ingredients and flavors are extraordinarily delicious. Always employing a sweet nod to fun, Sue never ceases to wow even the most jaded dessert lover. From the seasonal "Sex, Lies & Apricots", a tender sweet pastry rolled around luscious apricots served hot with amaretto ice cream, to the sexy "Karma Sutra", a creamy caramel mousse layered with smooth chocolate and candied rice krispies, her amazing creations are not to be missed. Sue, also known as the "Diva of Desserts", has been recognized by *CitySearch.com* as the Editorial Winner of the Best Desserts 2002 category. She was also named Seattle's Best Pastry Chef 2001 by *Seattle Magazine*.

EMILY MOORE

Edmonds Community College
20000 68th Avenue W
Lynnwood, Washington 98036
tel: 425/640-1473
www.edcc.edu

Known for wondrous flavor combinations and beautiful, artful presentations, Emily Moore has received top reviews from publications including *Bon Appetit*, *Travel and Leisure*, *The San Francisco Chronicle* and *The New York Times*. Emily studied in Paris at the esteemed culinary institute *L' Ecole Jean Ferrandi*, passing the national culinary boards to gain France's Certificate d'Aptitude Professionnelle (CAP). Emily is well known in the Northwest for her association with many of the area's top restaurants including Seattle's *Painted Table* and *Theoz*, Portland's *Pazzo Ristorante* and *Sweetlips La Jolla Seafood Grill*. In 1997, Emily began *Emily's Kitchen*, a diversified, multi-service culinary company. She currently teaches Culinary Arts at Edmonds Community College and is developing a line of signature food items for national distribution under the *Emily's Kitchen* label.

JOHN NEWMAN

Stephanie Inn

2740 South Pacific Avenue
Cannon Beach, Oregon 97110
tel: 800/633-3466
www.stephanie-inn.com

A California native, John Newman has worked in France, Switzerland, Hawaii, New York and San Francisco. John was the first guest chef to cook for the *James Beard House* 100th Birthday Celebration Chef Series in 2003 and was invited back in late 2004 to prepare a special Oregon Coastal Winemaker's Dinner as part of the Great Regional Chefs of America Dinner series. John has been Executive Chef/ Restaurant Manager at the Stephanie Inn in Cannon Beach, Oregon, for more than seven years.

LAURA OHM, TOM CLARK AND MEL DARBYSHIRE

Grand Central Baking Company
2230 SE Hawthorne Boulevard
Portland, Oregon 97214
tel: 503/232-0575
www.grandcentralbakery.com

In 1993, Laura moved to North Carolina to explore her romantic vision of The South. Hungry, in love with butter, and needing to pay rent, Laura talked her way into a job at an artisan bread bakery. It was there she got her first experience of learning about the vagaries of yeast and flour, the quiet of the wee early hours and the need for good shoes. In 1998, Laura came to *Grand Central Bakery* in Portland. Honing her laminated dough expertise at the *viennoiserie* class taught at the *National Baking Center*, Laura was soon immersed in her love of butter by producing croissants and puff pastries as *Grand Central's* Pastry Production Manager.

Co-manager Tom Clark moved to Portland from New York City and was hired at *Grand Central* in 1998, after a stint at *Elephant's Deli*. He soon worked his way up through the ranks to become Wholesale Production Manager at *Grand Central's* sister company, *Black Bear Bakery*. Since the closure of *Black Bear* in 2001, Tom has been managing the production crew with co-manager Mel Darbyshire. Mel started at the Multnomah location in 1996 and quickly moved to pastry and then bread production. By 1997, she was Head Baker at the Multnomah *Grand Central*. In 2000, she moved briefly to Seattle to work for the acclaimed *Macrina Bakery*, but returned to *Grand Central* in 2001 where she has been working ever since.

FRANK OSTINI

The Hitching Post

406 East Highway 246
Buellton, California 93427
tel: 805/688-0676
www.hitchingpost2.com

Frank Ostini's *The Hitching Post* in Santa Barbara's wine country features an "oakfire-inspired" cuisine and his own Pinot noir in a casual roadside steakhouse. *Gourmet* magazine calls *The Hitching Post* the "Granddaddy" of all steakhouses; *The L.A. Times* says "perfect steaks." And Frank Prial says, "A major stop for beef and Pinot lovers." Though *The Hitching Post* has been especially deluged with Pinot lovers since being featured in the film *Sideways*, veteran IPNC guests have been "in on the secret" since Frank's first appearance at the Salmon Bake in 1992.

ROB PANDO

Red Star Tavern & Roast House

503 SW Alder Street
Portland, Oregon 97204
tel: 503/222-0005
www.kimptongroup.com

The *Red Star Tavern & Roast House* rekindles American regional cuisine with the ingredients of the Northwest. These are foods that celebrate the diverse flavors and substantial traditions of American cooking: everything from the Heartland to the Southwest, New England, Deep South and Northwest. Rob gets his signature aromatics by cooking with a wood-fired brick oven, open grills and traditional rotisserie. Comfort in the kitchen, a sense of community and "good heartland foods" are three traditions that Rob Pando brings to *Red Star*. He takes full advantage of the city's proximity to wine country and the nearby coast to capitalize on the culinary riches and vinous opportunities of the Northwest.

CHARLES RAMSEYER

Ray's Boathouse

6049 Seaview Avenue NW
Seattle, Washington 98107
tel: 206/789-3770
www.rays.com

Swiss-born, Charles Ramseyer discovered his love of cooking as a teenager and apprenticed at the exclusive *Hotel Vorderen Stemen* in Zürich. He traveled the world by the time he was twenty and in 1980 immigrated to Vancouver B.C., first working for *Hilton Hotels* and then the *Four Seasons*. Charles became known for combining experimental flavors with his classic culinary expertise as Executive Chef at Seattle's four-star *Alexis Hotel*. In 1993, *Ray's Boathouse* lured him to its breathtaking Puget Sound restaurant where he continues to cultivate his passion for deliciously simple and unusual pairings of Pacific Northwest ingredients. Charles has been a guest chef at the *James Beard House* three times and was named one of "America's Most Inventive Fish Chefs" by *Wine Spectator* in March 2004.

THIERRY RAUTUREAU

Rover's

2808 East Madison Street
Seattle, Washington 98112
tel: 206/325-7442
www.rovers-seattle.com

Over the last seventeen years that James Beard award winner Thierry Rautureau has owned *Rover's*, the restaurant and chef have received incredible press recognition including Mobil 4 Star and AAA 4 Diamond ratings for a decade, continuing accolades from the Zagat Survey, a *Wine Spectator* "Best of Award of Excellence" and a feature in the Collector's Edition of *Gourmet* magazine. Thierry was honored by his native French government with a medal in recognition of his contribution to the gastronomic arts. With his gracious personality, he has hosted some of the world's most renowned chefs and celebrities as gourmands all around come to enjoy "The Chef in the Hat!"'s innovative cuisine where he turns dinner into fine art. Thierry will have a new cookbook out this fall.

BRAD ROOT

Roots Restaurant and Bar
19215 SE 34th Street, Suite 110
Vancouver, Washington 98607
tel: 360/260-3001
www.rootsrestaurantandbar.com

Brad Root grew up in the Pacific Northwest, developing an appreciation for the natural ingredients used in making the cuisine of the region unlike any food in the world. Featuring local farm products, he shares their unique qualities by emphasizing the simple preparation of daily foods. During the summer, Brad offers cooking classes with the 800-pound stainless steel grill he designed. In the spring, Brad offers winemaker dinners to showcase local wines paired with his delicious food. Brad's enormous influence in Northwest cooking and cuisine shines brightly in the many years he has cooked at some of the finest establishments in the Portland area including *The Heathman Restaurant & Bar*, *Higgins* and *Wildwood*. Brad has also contributed his talents as Kitchen Manager for the IPNC since 2003.

PASCAL SAUTON

Carafe
200 SW Market Street
Portland, Oregon 97201
tel: 503/248-0004

With a French foundation, masterful cooking on three continents and a passion for Northwest ingredients, Pascal Sauton makes *Carafe's* kitchen his studio for the senses. An active member of the Chefs' Collaborative, his trips to the farmers market often dictate the day's menu. A Parisian native, he received his apprenticeship at the three-star restaurant *Lasserre* then took his talents to Cayenne, French Guyana. In 1985, he ventured to North America, where he was Executive Chef at *The Pear & The Partridge Inn* in Pennsylvania, then at the NYC branch of *Tentation*, the famous French caterer, and most recently in Portland at *Lucere in the RiverPlace Hotel*. Beyond the workplace, Pascal lends himself to fundraisers such as "Share Our Strength" and the Oregon Food Bank. He was inducted as a French Master Chef in 2005.

MOLLY SCHAEFER PRIEST

Portland, Oregon

Upon graduating from DePaul University in Chicago, Molly jump-started her culinary career as Sous Chef at *Le Cochonnet*, a small French bistro in the shadow of Wrigley Field, later working as a pastry Sous Chef at *The 95th*. After falling in love with the natural beauty of Oregon, she moved to the Northwest. Volunteering at the IPNC in 1994 she met Cathy Whims of *Genoa* in Portland where Molly spent nine years responsible for the seasonal regional Italian menus. Anyone who has played Molly at ping-pong is familiar with Molly's keen competitive spirit, winning the 2002 Wild About Game Cook-off. A member of the board of the Portland Culinary Alliance, she is also a frequent volunteer for Our House and Roseburg Women's Shelter.

CORY SCHREIBER

Wildwood Restaurant & Bar
1221 NW 21st Avenue
Portland, Oregon 97209
tel: 503/248-9663
www.wildwoodrestaurant.com

After opening in May of 1994, *Wildwood Restaurant* established itself as one of the premier restaurants in the Pacific Northwest. Cory Schreiber, Executive Chef and Owner, was named "Best Chef in the Pacific Northwest" by the James Beard Foundation in 1998. A fifth generation Oregonian who cherishes the land, his philosophy emphasizes organic produce of the Pacific Northwest prepared in ways that allow the natural beauty and flavor to shine. His family started the historic *Dan & Louis Oyster Bar*, where he began his cooking career at age eleven. Cory also authored a cookbook entitled *Wildwood: Cooking from the Source in the Pacific Northwest*.

LISA SCHROEDER

Mother's Bistro & Bar
409 SW 2nd Avenue
Portland, Oregon 97204
tel: 503/464-1122
www.mothersbistro.citysearch.com

Lisa Schroeder opened *Mother's Bistro & Bar* with her partner, Rob Sample, in 2000. *Mother's* was chosen as "Restaurant of the Year" by *Willamette Week*, one of "America's Top Restaurant Bargains" by *Food and Wine* magazine. In addition to the main menu of traditional motherly favorites from around the world, Chef Schroeder features the cuisine of a different mother each month (called the "M.O.M."). This ever-changing special menu allows her to work with seasonal ingredients, highlighting a Ukrainian mother in December and a Mediterranean mother July, for example. Lisa is a graduate of the *Culinary Institute of America* and worked at *Le Cirque* and *Lespinasse* in New York City. Lisa's Portland fans were delighted upon the recent opening of *Mama Mia Trattoria* right next door.

SOKOL BLOSSER WINERY

PO Box 399, 5000 NE Sokol Blosser Lane
Dundee, Oregon 97115
tel: 503/864-2282, fax: 503/864-2710
www.sokolblosser.com

Represented by Susan Sokol Blosser, Alex Sokol Blosser
and Russ Rosner

Featured wine: 2002 Estate Cuvée, Dundee Hills

Susan Sokol Blosser and Bill Blosser planted their first vines in 1971, part of the early wave of Oregon wine pioneers. Sokol Blosser's seventy-two acres of estate vineyards in the Dundee Hills are all organically farmed with some biodynamic blocks. Over the years, Sokol Blosser has led the way with research in vineyard cover crops, crop load, canopy management, and sustainable vineyard and winery practices. Their barrel cellar set 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. Winemaker Russ Rosner joined the winery in 1998. Alex Sokol Blosser represents the second generation of this wholly family-owned winery.

SOLÉNA CELLARS

PO Box 1069, 213 South Pine Street
Carlton, Oregon 97111
tel: 503/852-0082, fax: 503/852-9553
www.solenacellars.com

Represented by: Danielle Andrus Montalieu and
Laurent Montalieu

Featured wine: 2003 Domaine Danielle Laurent

After years in the Oregon wine industry, Laurent Montalieu and Danielle Andrus Montalieu came together to create an exciting new family-operated winery. Soléna, the combination of two names that signify the sun and the moon, is the name given to the couple's daughter. The winery first opened its doors in May of 2002 and began its national debut with its 2003 vintage Pinot noir and Pinot gris, at which point production grew from 1,000 to 4,000 cases. The eighty-acre estate, Domaine Danielle Laurent, is covered in densely planted Burgundy clones, and is carefully managed to produce low-yielding vines and high-quality fruit. The couple explores all aspects of viticulture, including biodynamics, in order to create a wine marked by the site.

SOTER VINEYARDS

PO Box 400
Yamhill, Oregon 97148
tel: 503/662-5600; fax: 503/662-5606
www.sotervineyards.com

Represented by Tony Soter and James Cahill

Featured wine: 2003 Beacon Hill

Tony and Michelle Soter are honored to have the opportunity to share one of their current releases during the 2005 IPNC. The 2003 Pinot Noir is a product of the Soters' Beacon Hill Vineyard, a twenty-acre hillside on the north fork of the Chehalem Valley. The goal of this family domaine is to grow and produce very limited quantities of superb wines with an emphasis on ecologically managed, estate-grown fruit. The Soters' philosophy is to craft wines that fully express their sites, and in doing so remain stewards of the land and conscious of the well being of future generations.

TERRITORIAL VINEYARDS & WINE COMPANY

907 West Third Avenue
Eugene, Oregon 97402
tel: 541/684-9463, fax: 541/434-8463
www.territorialvineyards.com

Represented by John Jarboe, Buzz Kawders and Alan Mitchell

Territorial Vineyards produces ultra premium varietals from estate-owned and estate-managed vineyards in Lane County. Winemaker John Jarboe builds Pinots lot by lot from a diverse palette made up of three distinct sites planted to six different clones of Pinot noir, including the coveted Jackson clone. Territorial's vineyards lie west of Eugene in the foothills of the coast range. Sustainable agricultural methods and practices combined with aggressive canopy and yield management ensure the highest quality fruit possible. Owners Jeff and Victoria Wilson-Charles and Alan and April Mitchell have been growing grapes for a combined total of over thirty years. Territorial Vineyards also produces Pinot gris and limited quantities of Chardonnay and rosé.

ETHAN STOWELL

Union

1400 First Avenue
Seattle, Washington 98101
tel: 206/838-8000
www.unionseattle.com

Chef and Co-owner Ethan Stowell creates exquisite daily menus inspired by family traditions and unique ingredients at *Union*, just steps from the city's world famous Pike Place Market. Opened in 2003, *Union* has received accolades from publications including *Food & Wine*, *Wine & Spirits*, *Wine Spectator* and *Gourmet*, as well as being named one of "The 21 Best New Restaurants in the USA", by John Mariani for his annual article in *Esquire*. Ethan has worked with Seattle chefs Philip Mihalski of *Nell's Restaurant*, Tim Kelley of *The Painted Table*, and his long time mentor, Joe McDonnal of *The Ruins*, as well as Guenter Seeger of *Seeger's* in Atlanta. Ethan traces his passion and creativity with cuisine back to the family kitchen, where every night was a culinary experiment of blending traditional dishes with contemporary ingredients and preparation.

JOHN SUNDSTROM

Lark

926 12th Avenue
Seattle, Washington 98122
tel: 206/323-5275
www.larkseattle.com

John Sundstrom trained at the *New England Culinary Institute* and went on to complete the two-year program with honors. Upon moving to Seattle in 1991, John was Chef at *Dahlia Lounge* and then left in 1999 for *Carmelita*, a vegetarian Mediterranean restaurant, where he began to invest in organic, foraged and heirloom ingredients and flavors. In 2000, he happily reintroduced fish and meat to his repertoire when he took over the kitchen at *Earth & Ocean* where he was named a *Food & Wine* Best New Chef for 2001. In 2005 John was nominated for a James Beard Award, Best Chef Northwest/Hawaii. He opened *Lark* in December of 2003 with his wife J.M. Enos and partner Kelly Ronan.

CHERYL WAKERHAUSER

Pix Pâtisserie

3402 SE Division Street
Portland, Oregon 97202
tel: 503/232-4407
www.pixpatisserie.com

Pastry Chef Cheryl Wakerhauser (a.k.a. "Pix") is known for her devotion to sweets and her distinctive style that magically intertwines tastes and textures. After a short-lived career studying to be an astronaut, she trained at the *pâtisserie* of MOF Philippe URRACA in France. *Pix Pâtisserie* brings European flair and innovative edible art to Portland with an assortment of elegant pastries and handmade chocolates. To enhance each delectable masterpiece, *Pix Pâtisserie/Brasserie* serves an array of dessert wines and Belgian beers to compliment the eclectic dessert menu. Watch for her second location opening this fall on North Williams Street in Portland.

ROLLAND WESEN

Rivers Restaurant

0470 SW Hamilton Court

Portland, Oregon 97239

tel: 503/802-5850

www.avalonhotellandspa.com

Rolland Wesen is Executive Chef at *Rivers Restaurant* at the *Avalon Hotel and Spa*. A restaurant long known for its exceptional Willamette River views, Chef Rolland has completely revised and rejuvenated the food, receiving accolades from *The Oregonian* and *Northwest Palate* magazine. He brings eight years of New York City experience from restaurants including *Gramercy Tavern*, *The Rainbow Room* and *L'Absinthe* and has also worked at the three-star restaurant *Troisgros* in France. Chef Rolland moved to Oregon in 2002 and describes the Pacific Northwest as "Chef's Paradise." He says, "Anyone can make great tasting food with caviar and truffles and foie gras, but the greatest cooks can prepare peas and carrots and onions and make their guests think, 'These are the best peas and carrots I've ever tasted!'"



ipnc

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Laurie Chang, Albany, Oregon
Chris Chennell, McMinnville, Oregon
Cindy Stinson-Chennell, McMinnville, Oregon
Joan Cirillo, Portland, Oregon
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Wayne Van Loon, **Rob Kowal** and the wine room team for orchestrating the delivery of every wine to each event.

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Matt Giraud, **Mike Corrigan** and **Rob Kowal** for translating the above research into a beautiful film to accompany our Tri-Continent seminar

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Brad Root of **Roots Restaurant & Bar** for wearing two hats exceptionally well.

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Steve Smith and **TAZO Tea** for their generous contribution of tea products for the IPNC guests' enjoyment and their continued support of the event.

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Mark Cooley, a.k.a. Mark Riedel, for ensuring proper stemware distribution all weekend and for providing insight and support to your wife all year.

David Autrey for moving mountains on behalf of the IPNC, his wife, their winery, and their children.

Espresso Machine Experts for the use of their espresso carts during IPNC weekend.



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