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2004

## 2004 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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### Recommended Citation

International Pinot Noir Celebration, "2004 International Pinot Noir Celebration Program" (2004).  
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International Pinot Noir Celebration, McMinnville, Oregon, July 23 – 25, 2004





# 18<sup>th</sup> Annual International Pinot Noir Celebration

July 23 – July 25

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# welcome!



## WELCOME TO THE EIGHTEENTH 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 seventeen 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 five 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 glassware will be found at the Concierge desk, which will be 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  
Eighteenth Annual International  
Pinot Noir Celebration.*

The Nineteenth Annual Pinot Noir Celebration will be held at Linfield College, July 29th through the 31st, 2005.

## 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 2004 International Pinot Noir Celebration are distinguished sommeliers and wine stewards from across the nation that donate their time to ensure 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

Vanessa Bazzani Portland, Oregon	Erica Landon <i>The Dundee Bistro</i> Dundee, Oregon
Matt Berson <i>Oregon Wines on Broadway</i> Portland, Oregon	Pauly Miller <i>Higgins</i> Portland, Oregon
Jim Biddle <i>Lucy's Table</i> Portland, Oregon	Chris Murphy <i>Eddie Martini's</i> Wauwatosa, Wisconsin
Michael Biggs <i>The Peerless Restaurant</i> Ashland, Oregon	Ken Pahlow <i>St. Innocent</i> Salem, Oregon
Rachel Blythe <i>Three Doors Down</i> Portland, Oregon	Tysan Pierce <i>The Heathman Restaurant &amp; Bar</i> Portland, Oregon
Jeremiah Centrella <i>Rivers Restaurant</i> Portland, Oregon	Reagan Pollard <i>Red Star Tavern &amp; Roast House</i> Portland, Oregon
Tom Doughty <i>C Restaurant</i> Vancouver, British Columbia	Phil Pratt <i>21 Club</i> New York, New York
Kinn Edwards <i>Big River</i> Corvallis, Oregon	Tammy Reussenberg <i>Olives at Bellagio</i> Las Vegas, Nevada
Cyril Frechier <i>Rovers</i> Seattle, Washington	Otis Rubottom <i>Southpark</i> Portland, Oregon
Brook Fuller <i>Marché</i> Eugene, Oregon	Michael Stiller <i>Tina's</i> Dundee, Oregon
Jeff Groh <i>Inn at Otter Crest</i> Otter Rock, Oregon	Natacha Taylor <i>The Vineyard Home</i> Beaverton, Oregon
Adam Hadley <i>Cascade Trade</i> Seattle, Washington	Juan Valdez <i>Alessandro's</i> Portland, Oregon
Bryan Hill <i>Brasa Restaurant</i> Seattle, Washington	

# 2004 program

Thursday, July 22

3:00 – 6:00 p.m.

**REGISTRATION**

on the patio of Riley Hall (#3)

Friday, July 23

7:30 – 8:30 a.m.

**REGISTRATION**

on the patio of Riley Hall (#3)

7:30 – 9:00 a.m.

**CONTINENTAL BREAKFAST**

on the patio of Riley Patio (#3)

8:30 – 9:00 a.m.

**OPENING CEREMONIES**

Linfield Graduation Green (#1)

IPNC Board President Steven Westby

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**

Group A boards the buses outside Dillin Hall (#16) promptly at 9 a.m. for the Translating Terroir seminar. Afterward, travel to a local winery for a luncheon created by one of our featured guest chefs. The Friday culinary touring company includes:

Eric Laslow, *Malanga*  
Portland, Oregon

Vitaly Paley, *Paley's Place*  
Portland, Oregon

Caprial & John Pence, *Caprial's Bistro & Wine*  
Portland, Oregon

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

Rolland Wesen, *Rivers*  
Portland, Oregon

Karl Zenk, *The Heathman Restaurant & Bar*  
Portland, Oregon

10:00 a.m. – 3:00 p.m.

**GROUP B**

Group B remains on campus for the Burgundy seminar held in Dillin Hall (#16). Following the seminar, guest chefs Stephanie Pearl Kimmel (*Marché*), Brad Root (*Roots*) and Cory Schreiber (*Wildwood*) create a lavish luncheon to be enjoyed outdoors on the charming Linfield campus at noon in the Oak Grove.

# Team Events

## Translating Terroir

Buses will depart at 9 a.m. to take your team on a fascinating tour illustrating what four diverse winemakers can do with grapes from the same vineyard. Winemakers Jimi Brooks (*Brooks Wine Co.*), Steve Doerner (*Cristom Vineyards*), Luisa Ponzi (*Ponzi Vineyards*), and Rob Stuart (*R. Stuart and Co.*) each used grapes from the same vineyard at Domaine Drouhin Oregon to craft a set of experimental wines especially for the IPNC 2004. You will tour the vineyard, taste the wines and participate in a seminar, moderated by Doug Frost, in which Véronique Drouhin and our four vintners will attempt to untangle the complex relationship between *terroir* and the influence of the winemaker. Afterward, you'll travel to another winery for 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.

## Le Nouveau Visage de La Bourgogne

For this event, your team will stay on campus to bathe your senses—and your intellect—in Burgundy. A new generation of *vignerons* has taken root in the homeland of Pinot noir. Seven of Burgundy's youthful visionaries pour examples of their Pinot noir wines to demonstrate how their fusion of time-honored traditions and experimental techniques is propelling their wines to a new level. "Burghound" Allen Meadows leads the discussion with these energetic representatives of the *nouveau visage* of Burgundy to explore the emergence of a new frontier of the region's winemaking.

### Wines to be poured include:

2002 Marsannay, Les Longeroies  
Domaine Charles Audoin  
Winemaker, Cyril Audoin

2002 Fixin Clos Marion  
Domaine Fougeray de Beauclair  
Winemaker, Patrice Ollivier-Fougeray

2002 Morey St.-Denis  
Domaine Lignier-Michelot  
Winemaker, Virgile Lignier

2002 Chambolle-Musigny, La Combe d'Orveaux  
Domaine Henri Perrot-Minot  
Winemaker, Christophe Perrot-Minot

2001 Vosne-Romanée, Les Jachées  
Domaine Bizot  
Winemaker, Jean-Yves Bizot

2001 Chambolle-Musigny, Les Gruenchers  
Maison Alex Gambal  
Winemaker, Alex Gambal

2001 Nuits St.-Georges, Les Pruliers  
Domaine Taupenot-Merme  
Winemakers, Virginie Taupenot-Daniel and  
Romain Taupenot

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):

**An Introduction to Pairing Pinot Noir with Japanese Cuisine** (3:00 – 3:30 only) In preparation for the evening's innovative Grand Dinner, Chef Minoru Odashima explains what fuels this intriguing new take on global food and wine pairing. (*Follow signs from Riley patio to lower level of Melrose Hall #2.*)

**Sake to Me** Rice wine infiltrates the domestic domain of Pinot noir! Gear up for dinner with a sampling of the finest from Japan and America.

**California Gems** Surf through the regions of the Golden State in this viticultural tour of California. Taste the wines and chat with winemakers from California's defining grape-growing appellations.

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 2001 vintage 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.*)

8:00 – 11:00 p.m.

### THE GRAND DINNER

**An Evening of Pinot Noir and Japanese Cuisine**  
Intramural Field (#60)

The Sheridan Taiko Players from the Sheridan Japanese School welcome you to Friday's Grand Dinner featuring one of the oldest culinary forms in the world. Chef **Minoru Odashima** of *Kappo Odashima* in Tokyo creates a multi-course Japanese meal that is paired with dozens of Pinot noir wines from all over the planet. Taste for yourself why Chef Odashima's experiences living in France convinced him that Pinot noir is the perfect complement to Japanese cuisine.

### 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).

Saturday, JULY 24

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 boards the buses outside Dillin Hall (#16) for the Translating Terroir seminar (description on page 6).

Following the morning seminar, travel to a local winery for an intimate lunch prepared by one of our featured Bus Tour chefs:

Cathy Whims

Portland, Oregon

John Newman, *Stephanie Inn*

Cannon Beach, Oregon

Mark Hosack, *Hudson's Bar & Grill*

Portland, Oregon

Rob Pando, *Red Star Tavern & Roast House*

Portland, Oregon

Mike Siegel, *Dining Room*

Portland, Oregon

Pascal Sauton, *Carafe*

Portland, Oregon

Tamara Murphy, *Brasa Restaurant*

Seattle, Washington

10:00 a.m. – 3:00 p.m.

### GROUP A

Group A remains on campus for the Burgundy seminar inside Dillin Hall (description on page 6). After the seminar, enjoy the culinary talents of chefs Chris Keff (*Flying Fish*), Eric Tanaka (*Tom Douglas Restaurants*) and Jason Smith (*The Dundee Bistro*) with an on-campus alfresco luncheon beginning at noon, located on the Intramural Field (#60).

3:00 – 5:00 p.m.

### YOUR CHOICE

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

### Great Expectations

Back by popular demand is the IPNC's much-loved Spitting Olympics. Experts will teach you the art of spitting cleanly and accurately — an indispensable skill for wine tasters (Intramural Field #60).

### Jazz and Iced Tea on the Lawn

Relax on the grass and soak up the July sunshine while you sip iced tea and listen to some of the Portland jazz scene's premier musicians, led by saxophonist Warren Rand (Riley patio #3).

### Terroir and the Winemaker

At the 1998 IPNC, three Oregon winemakers exchanged fruit, and each presented a version of the others' grapes. Taste how these wines have evolved over the last six years (Riley patio #3).

### Marketing Pinot Noir in Japan

Japan is developing a taste for American Pinots. In this informative discussion, discover how a winery might benefit from a foray into this untapped market. (Follow signs from Riley patio to the lower level of Melrose Hall #2).

5:30 – 7:30 p.m.

### ALFRESCO TASTING

on Murdock Patio (#13)

Winemakers and owners from the featured wineries will pour the 2002 Pinot noir wines 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.)

5:30 – 7:30 p.m.

### AUTHORS' RECEPTION

on Murdock patio (#13)

Meet some of our featured wine and food authors and take home an autographed copy of their latest releases. Authors will include John Winthrop Haeger (*Northwest Pinot Noir*), Kerry McDaniel Boenisch (*Vineyard Memoirs*), Charles Ramseyer (*Ray's Boathouse: Seafood Secrets of the Pacific Northwest*), and Cory Schreiber (*Wildwood: Cooking From the Source in the Pacific Northwest*).

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 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*), and Roger Sprague and company (*Depoe Bay*), with desserts by Nancy Lindaas and Autumn Martin (*IPNC Dieties of Dessert*). After dinner, enjoy dancing under the stars in the lantern-lit Oak Grove with music provided by the Dave Cooley Band.

### 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 25

10:00 a.m. – Noon

## SPARKLING FINALE

Dillin Hall (#16)

The Celebration concludes with a sumptuous brunch buffet of favorite dishes from six 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 Bernetich, *Hayden's Lakefront Grill*

Tualatin, Oregon

John Gorham, *Viande Meats & Sausage*

Portland, Oregon

Hiroshi Kojima, *Bush Garden*

Tualatin, Oregon

Lisa Schroeder, *Mother's Bistro*

Portland, Oregon

Tom Clark & Mel Darbyshire, *Grand Central Baking Co.*

Portland, Oregon

Sparkling wines to be served with brunch will be:

Domaine Meriwether Discovery

René Muré Crémant d'Alsace Prestige Cuvée

Dumont Père et Fils Brut

1998 Soter Beacon Hill Brut Rosé

2:00 – 5:30 p.m.

## A SUNDAY AFTERNOON OF PINOT NOIR

in the Oak 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 noirs. (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 2001 vintage, poured by 30 of our featured winemakers. Mid-day you'll take a break to be introduced to all 60 of our 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 30 wines, this time from 2002. Take advantage of this rare opportunity to meet the winemakers who crafted these outstanding Pinot noir wines. The wines will be accompanied by the culinary delights from Chefs Scott Dolich (*Park Kitchen*), Ken Forkish (*Ken's Artisan Bakery*), Tommy Habetz (*Ripe*), Pierre Kolisch (*Juniper Grove Farm*), Laura Ohm (*Grand Central Baking Co.*), Billy Schumaker (*Taqueria Nueva*), Marco Shaw (*Fife*), Leather Storrs (*Noble Rot*), John Taboada (*Navarre*), and Cheryl Wakerhauser (*Pix Pâtisserie*).

### Special Tasting:

**Terroir and the Winemaker** In 1998, the IPNC conducted a groundbreaking experiment in which three Oregon winemakers exchanged fruit, and each presented wines made from the grapes of the others. Taste these nine wines and see how they have evolved over the last six years.



# wine producers

## Canada

### **CEDAR CREEK ESTATE WINERY**

5445 Lakeshore Road  
Kelowna, British Columbia V1W 4S5  
tel: 250/764-8866, fax: 250/764-2603  
www.cedarcreek.bc.ca

Represented by Gordon Fitzpatrick and Tom Di Bello  
Featured wine: 2001 Platinum Reserve

This house was established in 1986, when Senator Ross Fitzpatrick purchased Uniacke Winery. It is located just south of Kelowna near the middle of the Okanagan Valley's viticultural region. The winery is nestled on a 96-acre estate and Cedar Creek farms a total of 80 acres. Being a member of the British Columbia VQA (*Vintner's Quality Alliance*), all 30,000 cases they produce each year meet set standards (100% BC grapes, and then certification by a tasting panel as to varietal typicity and lack of flaws). The Pinot noir is 100% estate grown and mixes several clones. Their maxim is: "Respect the land, cultivate tradition, pursue perfection."

### **QUAILS' GATE ESTATE WINERY**

3303 Boucherie Road  
Kelowna, British Columbia V1Z 2H3  
tel: 250/769-4451, fax: 250/769-3451  
www.quailsgate.com

Represented by Ben R. Stewart and Grant Stanley  
Featured Wine: 2001 Family Reserve

Quails' Gate Estate Winery and Vineyard is nestled in the beautiful Okanagan Valley in the southern interior of British Columbia. The 115-acre estate vineyard is owned and operated by the Stewart family, pioneering horticulturists since the turn of the 20<sup>th</sup> century. As innovative leaders of viticultural and enological techniques, Quails' Gate produces more than 20 different wines including Pinot noir, Chardonnay, Merlot and Cabernet Sauvignon. Although best known for their Family Reserve products, they also have a loyal following for their Allison Ranch, Limited Release and dessert wines. Presented with more than 85 international awards over the last year, including being named British Columbia's Winery of the Year for 2004 by Wine Press Northwest, Quails' Gate prides itself on their superb handcrafted wines.

## Chile

### **KINGSTON FAMILY VINEYARDS**

Fundo Santa Rita, Casablanca  
tel/fax: 56/ 32 742658  
www.kingstonvineyards.com

Represented by Courtney Kingston Pflaum and Byron Kosuge  
Featured wine: 2003 Casablanca

Carl John Kingston came to Chile in the early 1900's looking for gold. Five generations later, his descendants still farm the family ranch he founded in the Casablanca Valley. While C.J. Kingston didn't find the mother lode in his lifetime, he left behind a hillside estate that, while poor for gold, is excellent for grapevines. Kingston Family Vineyards specializes in small-production Pinot noir, being among the few *garagistes* in Chile; 450 cases were produced their first vintage in 2003. Coastal Casablanca is mostly known for its white wines, but the family is championing its potential for cool-climate reds. Winemaker Brian Kosuge is formerly of Saintsbury and Assistant Winemaker Brian Denner joined the team from Williams Selyem.



## France - Burgundy

### DOMAINE BIZOT

9, rue de la Grande Velle, 21700 Vosne-Romanée

tel: 33/03 80 61 24 66, fax: 33/03 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 coaxes out 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 young and 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: 33/03 80 52 34 24, fax: 33/03 80 58 74 34

Represented by Cyril Audoin

Featured wine: 2001 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 12 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 45 years old. In the winery, they bottle without fining or filtering.

### DOMAINE FOUGERAY DE BEAUCLAIR

44, rue de Mazy, 21160 Marsannay-la-Côte

tel: 33/03 80 52 21 12, fax: 33/03 80 58 73 83

www.fougeraydebeauclair.fr

Represented by Laurence and Patrice Ollivier-Fougeray

Featured wine: 2002 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 25 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 54 acres of vines and bottles the only Bonnes Mares originating from the Morey St.-Denis side of this Grand Cru. The current production is 100,000 bottles a year of red, white, rosé, and Aligoté. In 1999, they started a new wine house in the Languedoc, producing both whites and reds AOC and *vin pays de l'hérault*, totaling about 2,000 cases.

### DOMAINE HENRI PERROT-MINOT

54, Routes des Grands Crus, 21220 Morey St.-Denis

tel: 33/03 80 34 32 51, fax: 33/03 80 34 13 57

Represented by Henri and Christophe Perrot-Minot

Featured wine: 2002 Gevrey-Chambertin

This 26-acre holding has been family-run for three generations, now producing an average of 5,000 cases of Pinot noir annually. In addition to the Charmes-Chambertin, this estate bottles Premiers Crus from Morey St.-Denis and Chambolle-Musigny and a village Gevrey-Chambertin. Perrot-Minot employs a green harvest at the end of July every year to limit yield and improve concentration and sorts grapes at harvest to eliminate unsound fruit. A pre-fermentation cold maceration of several days is practiced. The Grands Crus are aged in 40% new oak.

### DOMAINE LIGNIER-MICHELOT

11, Rue Haute, 21220 Morey St.-Denis  
tel: 33/03 80 34 31 13, fax: 33/03 80 58 52 16  
Represented by Virgile Lignier  
Featured wine: 2002 Morey St.-Denis, Façonnières

Maurice Lignier began his venture between the two World Wars, on land that was used for both fields and vineyards. In the 1960's, Lignier's son Maurice took over the vineyard, and because of his passion for viticulture, abandoned the fields to work only with the vines. He soon left the local co-op to vinify the wines of the domaine himself. In the early eighties, the couple's son Virgile joined them after his Enology studies in Beaune. In 2000, Virgile took charge of the domaine, and today he strives to gain a certain precision and definition of *terroir*. Domaine Lignier-Michelot's motto remains the same: *Qualité et respect des terroirs* (quality and respect for *terroir*).

### DOMAINE MARC ROY

8, avenue de la Gare, 21220 Gevrey-Chambertin  
tel: 33/03 80 51 81 13, fax: 33/03 80 34 16 74  
Represented by Alexandrine Roy and Dominique Mahe  
Featured wine: 2001 Gevrey-Chambertin, Clos Prieur

Domaine Marc Roy has been in the family for three generations. The estate includes 3.5 hectares of Pinot noir and 0.5 hectares 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 manages the sales and reception of guests at the winery. Daughter Alexandrine, though working vintage 2004 in Australia, 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 TAUPENOT-MERME

33, Route des Grands Crus, 21220 Morey St.-Denis  
tel: 33/03 80 34 35 24, fax: 33/03 80 51 83 41  
Represented by Virginie Taupenot-Daniel  
and Romain Taupenot  
Featured wine: 2002 Mazoyères-Chambertin

In 1963, Denise Merme married viticulturist Jean Taupenot and took control of Domaine d'Armand Merme, which had been in the family for five generations. This alliance of passion and creativity gained them the prestigious reputation they maintain today. Upon graduating with a degree in Enology from *L'Université de la Vigne et du Vin* in Dijon, seventh generation Virginie Taupenot-Daniel joined her parents at the family-run winery in 1995. Three years later, her brother Romain finished his viticulture studies in Beaune and also returned to help in the family business. The enthusiasm and expertise of Jean and Denise, along with the eager minds and international experience of Virginie and Romain, combine to create a convivial and lively family-run domaine in the heart of Burgundy.

### MAISON ALEX GAMBAL

4, rue Jacques Vincent, 21200 Beaune  
tel: 33/03 80 22 75 81, fax: 33/03 80 22 21 66  
[www.alexgambal.com](http://www.alexgambal.com)  
Represented by Alex Gambal and Diana Williams  
Featured wine: 2001 Chambolle-Musigny

Maison Alex Gambal is a small 4-5,000-case winery in Beaune specializing in handcrafted red and white Burgundies from the Côte d'Or. In addition to the five acres of vines the house controls (*sur pied*), 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.

## MAISON AMBROISE

Rue de l'Eglise, 21700 Prémieux-Prissey  
tel: 33/03 80 62 30 19, fax: 33/03 80 62 38 69  
Represented by Bertrand and Ludivine Ambroise  
Featured wine: 2002 Corton, Le Rognet

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 *négociant* that also draws on the family's 40 acres, which includes two Premiers Crus in Nuits St.-Georges. They now produce 11,000 cases a year with bottlings of Chardonnay and Aligoté in addition to Pinot noir. Bertrand views winemaking as a dialogue between traditionalists and modernists.

## RENÉ MURÉ/DOMAINE DU CLOS ST. LANDELIN

Route du Vin, RN 83, 68250 Rouffach  
tel: 33/03 89 78 58 00, fax: 33/03 89 78 58 01  
[www.mure.com](http://www.mure.com)  
Represented by René and Thomas Muré  
Featured wine: 2002 Clos Saint Landelin

The Clos Saint Landelin is located in Rouffach in the south of Alsace. The Muré family has been the grower since 1650 and is the owner of this south-exposed, 15-hectare vineyard. The clay and limestone terroir produces long-aging white wines and Pinot noir. The vines grow on terraces surrounded by drystone walls and are cultivated by organic farming. René also produces a delightful Crémant that will be served at this year's Sparkling Brunch.

## Israel

### GOLAN HEIGHTS WINERY

P.O. Box 183, Katzrin 12900  
tel: 972/4 696 8420, fax: 972/4 696 2220  
[www.yardenwines.com](http://www.yardenwines.com)  
Represented by Victor Schoenfeld and Micah Vaadia  
Featured wine: 2000 Yarden

Founded in 1983 in the village of Katzrin in northeastern Israel, Golan Heights Winery ushered in a new era in Israel's 6,000-year-old wine culture. It led the way with Yarden, its flagship brand, by bringing in experts from California, trained in modern winemaking technology. The winery grows classic vinifera varieties in the highest regions of the Golan Heights using state-of-the-art viticulture. With well-drained volcanic basalt soil and vineyard elevations ranging from 1,300 to 3,900 feet, the cold northern Golan boasts an ideal combination of geology and climate that chief winemaker Victor Schoenfeld thought would be perfect for Pinot noir. He couldn't resist trying, noting that "suffering to make good Pinot is a grand tradition among winemakers; I didn't want to lose out on all the fun."



## Italy

### FATTORIA MANCINI

Strada dei Colli 35, 61100 Pesaro

tel: 39/0721 51828, fax: 39/0721 390623

[www.fattoriamancini.com](http://www.fattoriamancini.com)

Represented by Luigi Mancini and Paolo Leone

Featured wine: 2001 Colli Pesaresi Focara Riserva

The Pinot noir grape was brought to the Pesaro area by the Napoleonic Empire in the early nineteenth century. The French administration introduced the cultivation of this noble grape in a few areas, including land seized from the Church, and incorporated it into a state-run farm. Towards the end of that century, the Mancini family purchased one of these areas, which in the meantime had been taken over by the Sovereign Military Order of Malta. Wine growers for five generations, the Mancini family maintains the cultivation of Pinot noir in this coastline region. The natural tendency of Pinot noir to spontaneously mutate and its centuries-old ability to adapt to climate and soil create a variety with unmistakable characteristics. Fattoria Mancini only produces a Reserve wine when the vintage warrants.



## New Zealand

### AKARUA WINERY

Cairnmuir Road RD 2, Cromwell, Central Otago

tel: 64/3 445 0897, fax: 64/3 445 0898

[www.akarua.com](http://www.akarua.com)

Represented by Carol Bunn and Susan Cleaver

Featured wine: 2002 Akarua

Established in 1996 by long-time Otago icon Sir Clifford Skeggs, Akarua's vineyard is located in Central Otago, the world's southernmost winemaking region. The terrain is mountainous, rising to over 2,000 meters with the vines planted amongst spectacular alpine scenery. The land was historically used for gold mining and to grow fine merino wool. The vineyard now covers 51 hectares of north sloping river terraces with 70% planted to Pinot noir. Akarua's philosophy is to reflect the unique characters of the Bannockburn sub-region's *terroir* in each bottle. Every vintage so far has produced a gold medal for their Pinot noir and 2002 has been the most successful vintage to date. Akarua's passion is reflected by consistently producing vintages of superior quality.

### DRY RIVER

PO Box 72, Martinborough

tel: 64/6 306 9388, fax: 64/6 306 9275

Represented by Neil and Dawn McCallum

Featured wine: 2002 Dry River

Neil and Dawn planted their first vines at the home vineyard in 1979. Early wines were also made of fruit from the nearby Craighall vineyard, which was eventually bought in 1999. Neil remains as chief winemaker, and the planted vineyards total about ten hectares. The soil type is predominately alluvial gravels, and the climate is relatively dry and cool, with a heat summation similar to Dijon but with cooler summers, very stable autumns and an extended growing season. This promotes color and fruit expression in the wines. Winemaking and viticulture have consequently evolved in a somewhat individual direction to accommodate the differences in this maritime climate-derived fruit. The result tends to be wines with firm, ripe, phenolic structures, which can be quite long-lived.

## FROMM WINERY

Godfrey Road, Blenheim

tel: 64/3 572 9355, fax: 64/3 572 9366

www.frommwineries.com

Represented by Georg Fromm and William Hoare

Featured wine: 2001 Clayvin Vineyard, La Strada

Fromm Winery – La Strada is owned and managed by Georg Fromm and Pol Lenzinger. Georg is a fourth generation winemaker and viticulturist in Switzerland, and Pol is equally passionate about great wine as their marketing manager. A pioneer in Marlborough Pinot noir, Fromm Winery was established in 1992. Sustainable viticulture practices, densely planted vines and Marlborough's sunny but cool climate provide ideal growing conditions, while low yields produce healthy and highly concentrated grapes. Winemakers Hätsch Kalberer and William Hoare gently guide the winemaking process with minimum intervention and the use of wild yeasts to create wines with personality and true expression of vintage and *terroir*. Fromm slowly matures its wines by using seasoned French oak barrels.

## WITHER HILLS VINEYARDS

211 New Renwick Road, Blenheim

tel: 64/3 578 4036, fax: 64/3 578 4037

www.witherhills.co.nz

Represented by Ben Glover

Featured wine: 2002 Marlborough

In 1978, John Marris planted the first contract-grown grapes in Marlborough. Inspired, his son Brent later established his own brand, Wither Hills. What has followed has been an unparalleled award history, including the 1999 Air New Zealand Trophy for Wine of Show. Brent's nurturing approach is consistent from the vineyards to the winemaking process, employing minimal intervention and a respect for traditional techniques. In 1998, Ben Glover joined the team. He is winner of the New Zealand scholarship to attend the inaugural Len Evans Tutorial in Australia. The pristine environment of cool, translucent waters, green grass and brilliant blue skies reflect the specialties of Wither Hills, which are Sauvignon blanc, Chardonnay and Pinot noir. Wither Hills produces true Marlborough regional styles with their own distinct characters.



## Switzerland

### FROMM WINERY

Weinbau, 7208 Malans

tel: 41/8 13 22 53 51, fax: 41/8 13 22 81 31

www.frommwineries.com

Represented by Georg Fromm and William Hoare

Featured wine: 2002 Malanser

Bedded in a gentle hollow at the foot of the mighty mountain Vilan lies the village of Malans. Above the Rhine River valley in the southeast of Switzerland, Malans sits near the borders of Liechtenstein and Austria. The warm summer climate and the often stormy warm winds in autumn are conducive to varieties such as Riesling, Pinot gris, Gewürztraminer, Chardonnay, and Pinot blanc. Until only a few years ago, it was prohibited to plant any other red wine variety but Pinot noir.



## United States – California

### ARCADIAN

P.O. Box 1395

Santa Ynez, California 93460

tel: 805/688-1876, fax: 805/686-5501

[www.arcadianwinery.com](http://www.arcadianwinery.com)

Represented by Joseph Davis and Jill Goldworn

Featured wine: 2001 Fiddlestix, Santa Rita Hills

The team at Arcadian Winery strives to create wine that fully expresses the distinct characteristics of each vineyard along California's Central Coast region. To this end, whenever possible they gain control over the vineyard by leasing the land as opposed to simply purchasing the grapes at harvest. Grape quality is intensified by limiting yields to one kilogram per plant. The resulting wine speaks more about where it came from than about the hands that made it. This "somewhereness" versus "someoneness" concept appeals to Arcadian because they believe the best wine is made in the vineyard rather than in the winery.

### CHALONE VINEYARD

P.O. Box 518, Stonewall Canyon Road and Highway 146

Soledad, California 93960

tel: 831/678-1717, fax: 831/678-2742

[www.chalonevineyard.com](http://www.chalonevineyard.com)

Represented by Dan and Kathy Karlsen

Featured wine: 2002 Chalone Vineyard

A pioneer in the California wine industry, Chalone Vineyard began in 1919 in an area so distinctive, it was granted its own American Viticulture Area. The winery and appellation sit at 1,800 feet, 1,500 feet above the Salinas Valley. The label depicts the extinct volcanoes of the Pinnacles National Monument that border the vineyard in the Gavilan Mountain Range of Monterey County, just northeast of Soledad. The 189-acre vineyard, rich in limestone, benefits from spare, well-drained land, limited rainfall and low crop levels, producing wines with full bouquets and hedonistic flavors unique to this vineyard. The winery has been under present ownership since 1965 and now produces 35,000 cases a year of Chardonnay, Pinot noir, Pinot blanc, and Chenin blanc.

### DOMAINE ALFRED

7525 Orcutt Road

San Luis Obispo, California 93401

tel: 805/541-9463, fax: 805/546-2744

[www.domainealfred.com](http://www.domainealfred.com)

Represented by Terry Speizer and Mike Sinor

Featured wine: 2001 Califa

Domaine Alfred was born from a tradition of excellence, merged with innovative approaches and blessed by the wonders of the Central California coast. Located in the heart of the Edna Valley, its goal is to make world-class wine. Domaine Alfred produces 3,000 cases of Pinot noir, Chardonnay, Pinot gris, and Syrah, all unfiltered and from estate fruit, aged in French oak. Fruit is sourced from the Chamisal Vineyard, which has a history of producing top quality grapes for over 30 years. Because of the fame of these grapes, Domaine Alfred lets them dictate the winemaking process, making every year different.

### ETUDE

P.O. Box 3382, 1250 Cuttings Wharf Road

Napa, California 94558

tel: 707/257-5300, fax: 707/257-6022

[www.etudewines.com](http://www.etudewines.com)

Represented by Tony Soter and Nicole Carter

Featured wine: 2002 Carneros

Tony Soter established Etude Wines in 1980 in the Napa Valley. Etude literally means "study". By the use of this name Soter hopes to convey his philosophy of winemaking, which is fundamentally an exploration of the elements of style and a search for the mastery of the craft. The grapes for the production of Pinot noir are sourced from meticulously farmed and ecologically responsible vineyards throughout the Carneros Appellation and are secured by the acre rather than by the ton. In the fall of 2003, Etude relocated to a new winery in Carneros. The winery occupies a picturesque site with beautiful French-style masonry buildings amidst mature landscaping. Soter favors this ideal location because of its proximity to Etude's Pinot noir sources.

## FLOWERS VINEYARD & WINERY

28500 Seaview Road  
Cazadero, California 95421  
tel: 707/847-3661, fax: 707/847-3740  
www.flowerswinery.com  
Represented by Ross Cobb and Tina Martin  
Featured wine: 2002 Sonoma Coast

Having owned Moon Nurseries for more than 35 years, the oldest nursery in the country dating back to 1767, Joan and Walt Flowers have a deep passion for growing. They now own 80 acres of Pinot noir and Chardonnay vineyards on the Sonoma Coast; Camp Meeting Ridge and Flowers Ranch are both located less than two miles from the Pacific Ocean with steep hillside vineyards at elevations ranging from 1,350 to 1,850 feet. The vineyards are warm sites in a cool climate, producing grapes with intense flavor and color. Their gravity flow winery is outfitted with many high-tech features allowing minimal intervention, all the while being respectful of traditional Burgundian techniques. Winery expansion is currently underway to accommodate an increase in Pinot noir production.

## FOLEY ESTATES VINEYARD & WINERY

1711 Alamo Pintado Road  
Solvang, California 93463  
tel: 805/688-8554, fax: 805/688-9327  
www.foleywines.com  
Represented by Alan Phillips and Mark Dirickson  
Featured wine: 2001 Barrel Select

Founded in 1997 by local Santa Barbara businessman William Foley II, the Foley Estates Winery is a boutique producer crafting multiple small lots of Pinot noir each year. Historically, Winemaker Alan Phillips has sourced exceptional fruit from Santa Barbara County's best growers. With the 2002 vintage, the entirety of Foley's production will be estate produced from the spectacular Rancho Santa Rosa Vineyard, located in the cool Santa Rita Hills AVA.

## GOLDENEYE WINERY

P.O. Box 137, 9200 Highway 128  
Philo, California 95466  
tel: 800/208-0438, fax: 707/895-3792  
www.goldeneyewinery.com  
Represented by Zach Rasmuson and Suzanne Hagins  
Featured wine: 2001 Anderson Valley

Goldeneye began making premium quality Pinot noir from its estate winery in the Anderson Valley in 1997. Blending grapes from five estate vineyards planted to nineteen clones of Pinot noir on eleven different rootstocks, Goldeneye has a broad palette available when crafting its Pinot noir wines. Only a small percentage of the vines in the estate vineyards are selected to contribute to Goldeneye's bottlings; its wines are concentrated, elegant and complex, showing the true potential of the cool climate in the Anderson Valley.

## HITCHING POST WINES

406 East Highway 246  
Buellton, California 93427  
tel: 805/688-0676, fax: 805/686-1946  
www.hitchingpostwines.com  
Represented by Frank Ostini and Gray Hartley  
Featured wine: 2001 Highliner, Santa Barbara County

Frank Ostini, owner/chef of The Hitching Post restaurant in Buellton, California, and Gray Hartley, a commercial salmon fisherman, began making Pinot noir in 1981 and started the Hitching Post brand in 1984. They continue to create handcrafted, food-friendly, "soulful Pinots, year in, year out," says friend Jim Lauby. They are convinced that the maritime influenced coastal vineyards of Santa Barbara, with their long cool growing season and favorable harvest conditions, present special opportunities to craft unique and wonderful Pinot noir. They are currently working with nine vineyards in the Santa Maria Valley and Santa Rita Hills. Ostini is also one of the chefs of the IPNC Saturday night traditional Salmon Bake.



## ROBERT MONDAVI WINERY

7801 Saint Helena Highway  
Oakville, California 94562  
tel: 888/766-6328, fax: 707/265-5382  
www.robertmondaviwinery.com  
Represented by Gustavo Gonzalez  
Featured wine: 2002 Carneros District Reserve

Robert Mondavi Winery has been producing Pinot noir since 1968. The grapes are grown in the Huichica Hills vineyard, a 450-acre ranch on rolling hills located in the Los Carneros AVA. For decades the team at Mondavi has researched ideal clones, site exposure and cultivation practices that yield fruit with excellent balance of color, flavor and acidity. The recipient of numerous environmental awards, this vineyard uses earth-friendly, state-of-the-art viticultural practices, including intensive clonal research, vertical trellising, close spacing, and integrated pest management. The Pinot noir grapes are hand-harvested and fermented on-site, using small gravity-fed, open-top, oak fermenters.

## SCHERRER WINERY

966 Tiller Lane  
Sebastopol, California 95472  
tel: 707/823-8980, fax: 707/823-8980  
www.scherrerwinery.com  
Represented by Fred and Judi Scherrer  
Featured wine: 2001 Russian River Valley

Proprietor Fred Scherrer began producing wines under the Scherrer label in 1991 while making wine at Dehlinger Winery. The first six vintages were exclusively from Zinfandel vines planted by his grandfather in 1912 and by his father in the 1970's and early 1980's. Cabernet Sauvignon and Chardonnay, also from Ed Scherrer's vineyard, were added in 1997. Pinot noir purchased from vineyards in the Russian River Valley and Sonoma Coast has been part of the winery's production only since 1999. The sixteen years of prior experience of vinifying over a hundred Pinot noir lots has sped the familiarity with new grape sources. Scherrer Winery strives to work closely with growers to cultivate viticultural practices that promote more sensitive, expressive vinification of Pinot noir.

## SIDURI WINES

980 Airway Court, Suite C  
Santa Rosa, California 95403  
tel: 707/578-3882, fax: 707/578-3884  
www.siduri.com  
Represented by Adam Lee and David Novy  
Featured wine: 2002 Rosella's Vineyard

Siduri Wines is named for the Babylonian Goddess of wine. At their gravity-flow Sonoma County winery, winemakers/owners David Novy and Adam Lee produce single-vineyard Pinot noirs from cool climate locations in the Willamette Valley and throughout coastal California. Low yields, hands-on vineyard management and non-interventionist winemaking techniques allow Siduri to bottle distinctive wines reflecting the *terroir* of each site. Siduri produces about 5,000 cases split between sixteen different wines, including twelve vineyard-designated Pinots. Siduri Wines has received consistent praise from wine writers including Robert Parker and Stephen Tanzer.

## SKEWIS WINES

P.O. Box 1895  
Healdsburg, California 95448  
tel: 707/431-2160, fax: 707/431-2160  
www.skewiswines.com  
Represented by Hank and Maggie Skewis  
Featured wine: 2001 Demuth Vineyard, Anderson Valley

After working the 1993 harvest in Meursault, Burgundy, in the cellar of Domaine des Comtes Lafon, Hank Skewis returned to Sonoma County knowing he wanted to make high quality Pinot noir under his own label. The following year Skewis purchased grapes from the Floodgate Vineyard in Anderson Valley and made their first Skewis Pinot noir. Annual production has grown from 70 cases to 900 cases. Each of the five vineyards has been carefully selected based on site, type of clone and rootstock and the opportunity to work closely with growers who are committed to producing the highest quality fruit from low yielding vines.

## VISION CELLARS

P.O. Box 1756  
Windsor, California 95492  
tel: 707/837-9314, fax: 707/837-8593  
www.visioncellars.com  
Represented by Mac and Lil McDonald  
Featured wine: 2002 Vision Cellars

Mac McDonald was born the son of a Texas moonshine maker. Though Mac grew up around distilled spirits and fruit wine, it was not until he tasted his first Burgundy in 1965 that he fell in love with fine wine. He vowed that he would someday create a wine as fine as that. Years later, after tasting wines from around the world and following several trips to Burgundy, his vision to become a winemaker was realized with the release of their 1997 Pinot noir. They now produce Pinot noir with fruit sourced from the counties of Sonoma, Monterey and Marin. The label was designed with Mac's heritage in mind.

## United States - Oregon

### 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 David Paige  
Featured wine: 2001 Elizabeth's Reserve Yamhill County

Founded by David Adelsheim and Ginny Adelsheim in 1971, the winery began with a 15-acre site on the southern slopes of the Chehalem Mountains. After more than 25 vintages, Adelsheim now focuses on the bigger issues that affect grape growing, winemaking and the international image of Oregon. Adelsheim holds an aggressive vineyard approach in managing soil nutrition, drought stress and crop size, while finding ways to become ever more sustainable. A new gravity-flow winery and underground, vaulted barrel caves was finished in 1997 and winemaker Dave Paige joined the winery just before the 2001 harvest. Adelsheim Vineyard is best known for its several tiers of Pinot noir wines, but applies the same creativity to its whites including Chardonnay, Pinot gris, Pinot blanc, Tocai Friuliano, and Auxerrois.

### AIRLIE WINERY

15305 Dunn Forest Road  
Monmouth, Oregon 97361  
tel: 503/838-6013, fax: 503/838-6279  
www.airliewinery.com  
Represented by Suzy Gagné and Mary Olson  
Featured wine: 2001 BeckenRidge Vineyard

Established in 1986, Airlie Winery and Dunn Forest Vineyard is the combined passion of owner, Mary Olson, and winemaker, Suzy Gagné. Over the last eight years, their skills and sensibilities have gained them a reputation for crafting outstanding Burgundian-style Pinot noir. The BeckenRidge and Dunn Forest single-vineyard designate wines are both made from twenty-five-year-old Pommard vines; Gagné Vineyard has added the dimension of new Pinot clones. Airlie wines are defined through a dedication to experimentation and gentle winemaking techniques. In 1991, Airlie was one of the first to plant Dijon-clone Chardonnay in the Willamette Valley. Nestled in the coastal mountain range of Oregon's Willamette Valley, Airlie is a scenic and welcoming destination.

## AMITY VINEYARDS

18150 Amity Vineyards Road  
Amity, Oregon 97101  
tel: 888/264-8966, fax: 503/835-6451  
www.amityvineyards.com  
Represented by Myron Redford and Vikki Wette  
Featured wine: 2002 Sunnyside Single Vineyard

In 1974, winemaker Myron Redford came to Oregon with a dream to build a winery that would specialize in Burgundian-style Pinot noir. He has supplemented his on-the-job training with short courses and seminars at both the University of California at Davis and Oregon State University. An innovator and iconoclast, he was the first in the U.S. to produce a sulfite-free wine from organically grown grapes in 1990. Tired of the heavy new oak flavor in many Pinot noirs, Myron uses no new oak, relying on the natural traits of the grapes for body and structure. In 1993 Myron grafted over his Chardonnay to Pinot blanc believing that Oregon's future lay in its Pinots: noir, gris and blanc.

## ANDREW RICH WINES

Carlton Winemakers Studio  
801 North Scott Street  
Carlton, Oregon 97111  
tel: 503/284-6622, fax: 503/284-6622  
www.andrewrichwines.com  
Represented by Andrew Rich and Justin Van Zanten  
Featured wine: 2002 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 varietals and Willamette Valley Pinot noir. Production is just under 5,000 cases.

## ARGYLE WINERY

691 Highway 99W  
Dundee, Oregon 97115  
tel: 888/427-4953, fax: 503/538-2055  
www.argylewinery.com  
Represented by Rollin Soles and Allen Holstein  
Featured wine: 2002 Nuthouse

Established in 1987, Argyle Winery long ago discovered the importance of encouraging their grapevines to use the Willamette Valley's limited sunlight and heat for flavor production. In cooler vintages, the fruit flavors benefit sparkling wine production, while warmer vintages feature riper flavors for table wines of Pinot noir and Chardonnay. In addition to winemaking, Argyle farms over 350 acres of some of the best vineyard spots in the Red and Eola Hills. This focus on farming vintage-driven wines from great sites is the cornerstone to Argyle's full spectrum of prestige wines.

## BRANDBORG VINEYARD & WINERY

P.O. Box 506, 345 1<sup>st</sup> Street  
Elkton, Oregon 97436  
tel: 541/584-2870, fax: 541/584-2871  
www.brandborgvineyardandwinery.com  
Represented by Terry and Sue Brandborg  
Featured wine: 2002 Umpqua Valley Barrel Select

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

## BRICK HOUSE WINE COMPANY

18200 Lewis Rogers Lane  
Newberg, Oregon 97132  
tel: 503/538-5136, fax: 503/538-5136  
www.brickhousewines.com  
Represented by Doug Tunnell and Melissa Mills  
Featured wine: 2002 Les Dijonnais

With a 26-acre vineyard on Willakenzie soil on an east/southeast slope of Chehalem Mountain, Tunnell focuses on growing Pinot noir, Chardonnay and Gamay noir. He obtained organic certification from Oregon Tilth in 1990 and now farms all 26 acres without the use of synthetically compounded pesticides. Brick House Vineyard also sells grapes to three other Oregon wineries. Their objective is to produce true expressions of *terroir* with methods including indigenous yeasts, minimal handling and, beginning in 1996, Oregon oak barrels.

## BROADLEY VINEYARDS

25158 Orchard Tract Road  
Monroe, Oregon 97456  
tel: 541/847-5934, fax: 541/847-6018  
www.broadleyvineyards.com  
Represented by Morgan and Jessica Broadley  
Featured wine: 2002 Claudia's Choice

Family owned, Broadley Vineyards was established in 1982 in the hills west of the town of Monroe, an area known to old farmers as the "banana belt" of the Willamette Valley. The soil on the 30-acre vineyard is hazelair, a deep well-drained rocky clay, which ensures that the vines struggle to produce a small crop. A lyre, or U-shaped trellis, is used to produce the highest quality fruit. The winery was opened in 1986 in a 1930's era automotive dealership located on the main street in Monroe. Broadley Vineyard is committed to producing wines that express the unique *terroir* of this southern Willamette Valley site. Traditional and old-fashioned methods are used to produce intensely flavored wines.

## BROOKS WINES

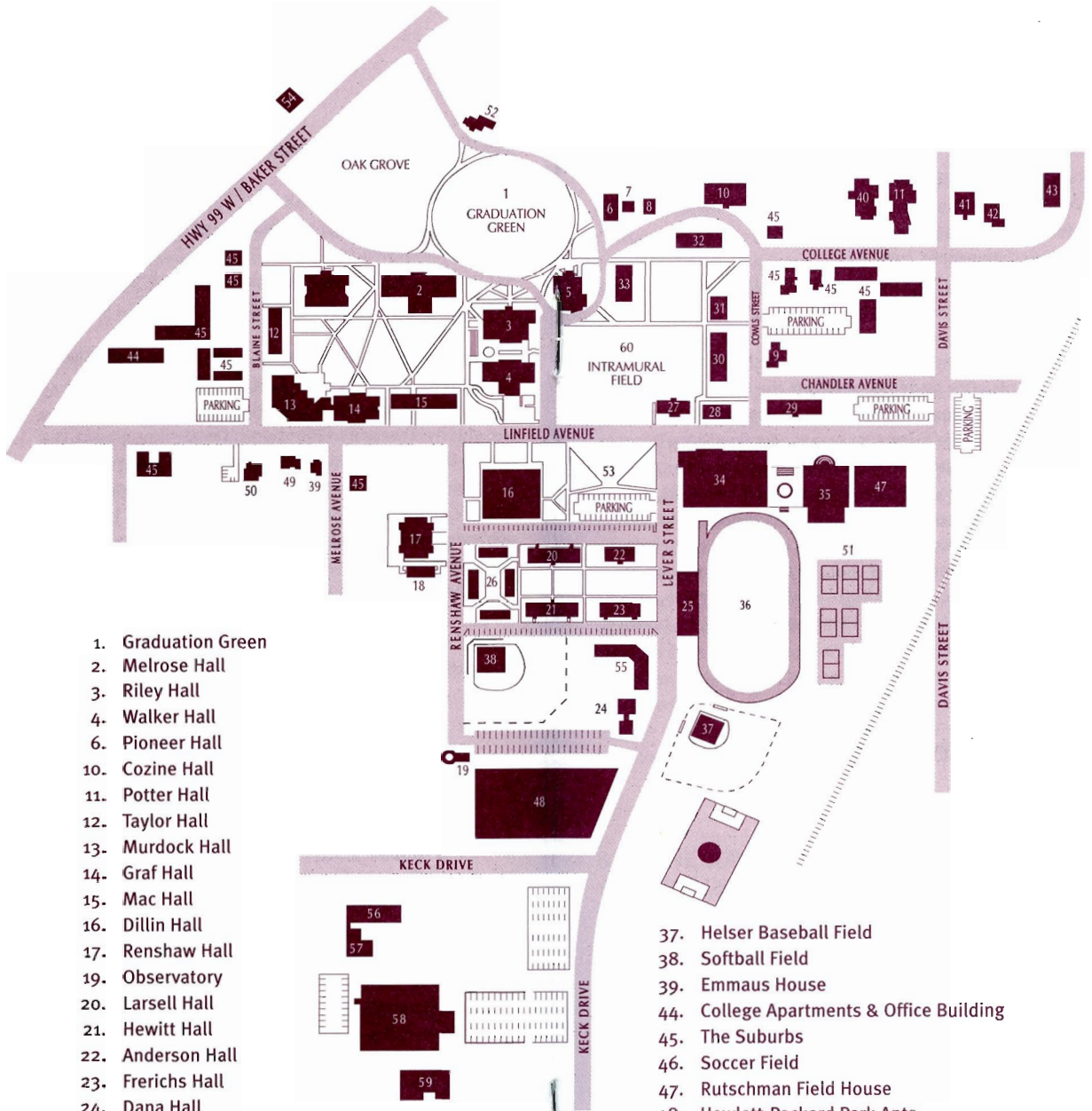
1043 NE 4<sup>th</sup> Street  
McMinnville, Oregon 97128  
tel: 503/435-1278, fax: 503/843-3434  
www.brookswines.com  
Represented by Jimi Brooks and Christian Krögstädt  
Featured wine: 2002 Janus

Brooks Wines was established in the fall of 1998. The company is a one-man, many-good-friend operation committed to pursuing, capturing and understanding the elusive essence of Pinot noir. Owner Jimi Brooks is a firm believer that wine is produced in the vineyard, so much time is spent among the vines. He believes that organic and biodynamic farming is paramount to achieving any sense of place or *terroir*. The 2002 "Janus" is a blend of Hyland Wadensville and Momtazi 777. The idea behind this blend is to craft a wine that is elegant, powerful, balanced, and seamless. The current annual total production is 2,000 cases. In 2002, 425 cases of the Janus were produced.

## CHEHALEM

31190 NE Veritas Lane  
Newberg, Oregon 97132  
tel: 503/538-4700, fax: 503/537-0850  
www.chehalemwines.com  
Represented by Harry Peterson-Nedry  
Featured wine: 2002 Reserve

Chehalem, owned by Harry Peterson-Nedry and Bill and Cathy Stoller, is a tiny premium winery that aims to stay small. The owners believe that bigness should be reserved for wine style, not winery size. Three estate vineyards, Ridgecrest, Stoller and Corral Creek, provide all the fruit Chehalem needs, plus enough for friends. These estate vineyards give Chehalem three different soils, elevations and aspects, which contributes to unique single vineyard wines. Additionally they make a "best barrel" single vineyard wine. The wines of Patrice Rion of Nuits St.-Georges inspire their "Rion Reserve".



- 1. Graduation Green
- 2. Melrose Hall
- 3. Riley Hall
- 4. Walker Hall
- 6. Pioneer 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. Hewlett-Packard Park Apts.
- 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

## CRISTOM

6905 Spring Valley Road  
Salem, Oregon 97304  
tel: 503/375-3068, fax: 503/391-7057  
www.cristomwines.com  
Represented by Paul Gerrie and Steve Doerner  
Featured wine: 2002 Eileen 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 was winemaker Steve Doerner and vineyard manager Mark Feltz. The more than 50-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

P.O. Box 700  
Dundee, Oregon 97115  
tel: 503/864-2700, fax: 503/864-3377  
www.domainedrouhin.com  
Represented by Véronique Drouhin and Scott Paul Wright  
Featured wine: 2001 Willamette Valley

Established in 1988 by the Drouhin winemaking family of France, Domaine Drouhin Oregon's estate is comprised of 225 acres, 90 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 MERIWETHER

Carlton Winemakers Studio  
801 North Scott Street  
Carlton, Oregon 97111  
tel: 541/345-5224, 541/431-0476  
www.meriwetherwines.com  
Represented by Jack and Harriet Bagdade  
Featured wine: 1998 Thomas Jefferson Prestige Cuvée Brut

Physician-scientist Jack Bagdade envisioned producing a world-class sparkling wine from Oregon grapes as far back as 1975, when he and two friends started *Pike & Western Wine Merchants*, a retail wine store in Seattle. In 1991, Bagdade finally took the plunge, and hired Jean-Louis Denois, a sixth generation grower from Champagne, as winemaker for Domaine Meriwether. Together, Bagdade and Denois follow the traditional approaches to sparkling wine that were established in Champagne over many centuries. They seek Pinot noir, Chardonnay and Pinot Meunier from a variety of clones grown at cooler sites in geographically distinct locations. This critical process of vineyard selection contributes to the complexity and nuance of their sparkling wine, including their recent addition of still Pinot noirs to their portfolio.

## DOMAINE SERENE

6555 Hilltop Lane  
Dayton, Oregon 97114  
tel: 503/864-4600, fax: 503/864-4500  
www.domaineserene.com  
Represented by Grace and Ken Evenstad  
Featured wine: 2001 Evenstad Reserve

Grace & Ken Evenstad established Domaine Serene in 1989. The vineyards of the domaine include three separate estates in Yamhill County. The Evenstad Estate crowns the southernmost of the Dundee Hills with seven vineyards facing south, east and west, including Grace and Mark Bradford Vineyards, and all three of Domaine Serene's single-vineyard Chardonnays. Winery Hill Estate, one mile north in the Dundee Hills, is planted solely to Dijon clone Pinot noir and is also the site for their spectacular new five-level gravity flow winery. The newest estate is Jerusalem Hill, planted to a variety of Pinot noir clones and located on the east side of the Eola Hills. Domaine Serene consistently produces elegant, complex, concentrated wines through ultra-low crop yields and careful winemaking practices.

## ELK COVE VINEYARDS

27751 NW Olson Road  
Gaston, Oregon 97119  
tel: 877/355-2683, fax: 503/985-3525  
www.elkcove.com  
Represented by Adam Godlee Campbell  
and Shirley Brooks  
Featured wine: 2002 Roosevelt

Founded in 1974 by Pat and Joe Campbell, Elk Cove Vineyards is one of Oregon's oldest and most respected wine producers. The estate vineyard was planted in a protected valley where the namesake Roosevelt elk migrate each spring. Elk Cove Vineyards proudly remains a family-owned and operated winery. Winemaker Adam Godlee Campbell produces his wines from outstanding vineyards in the Northern Willamette Valley of Oregon. They employ gravity flow and gentle handling to protect the inherent qualities of the estate-grown fruit. Their focus is on Willamette Valley Pinot noir, Pinot gris and the "Ultima", a dessert wine made from Riesling, Gewürztraminer and, in 2002, Viognier. Elk Cove Vineyards has produced single vineyard Pinot noirs since 1979. Yields are kept to less than two tons per acre for the special reserve bottlings.

## ERATH VINEYARDS WINERY

9409 NE Worden Hill Road  
Dundee, Oregon 97115  
tel: 800/539-9463, fax: 503/538-1074  
www.erath.com  
Represented by Dick Erath and Steve Vuylsteke  
Featured wine: 2002 Prince Hill

Dick Erath was a pioneer who came to Oregon in the late 1960's, driven by the belief that the future of Pinot noir was in the Willamette Valley. Now, more than 30 years later, Erath Vineyards Winery is a well-known producer of excellent wines that, with wonderful flavors and textures, demonstrate the essence of the surrounding Willamette Valley. The winery sources its grapes primarily from premier vineyards in the Red Hills of Dundee, and notably from its Prince Hill, Juliard and Neiderberger Vineyards. Winemakers Dick Erath and Gary Horner take pride in making a range Pinot noirs, from the Willamette Valley blend to single-vineyard reserve bottlings. They blend the best of innovative and traditional techniques, both in the winery and the vineyard.

## THE EYRIE VINEYARDS

P.O. Box 697  
Dundee, Oregon 97115  
tel: 503/472-6315, fax: 503/472-5124  
Represented by David Lett and Kelley Fox  
Featured wine: 2001 Estate

The Eyrie Vineyards is the oldest producing vinifera vineyard in the Willamette Valley. David and Diana Lett planted their pioneer site in 1966 in the Red Hills of Dundee (their winery is in McMinnville). Thus, David Lett has been producing Pinot noir from a single vineyard longer than any winemaker in the United States. For more than 30 years, the wines have emphasized balance, harmony and elegance. Lett's philosophy has always emphasized grape-growing techniques that encourage the expression of true varietal flavors. In the winery, manipulation is kept to a minimum. Production is close to 10,000 cases, consisting mostly of Pinot noir, Pinot gris and Chardonnay, along with some Pinot blanc and Pinot Meunier.

## FIRESTEED CELLARS

2200 West Pacific Highway  
Rickreall, Oregon 97371  
tel: 503/623-8683, fax: 503/623-0908  
www.firesteed.com  
Represented by Howard M. Rossbach, E.G. Morgan  
and Bryan Croft  
Featured wine: 2001 Willamette Valley

For over ten years, Firesteed has been committed to making premium quality varietal wines at prices people can truly afford. Started as a "virtual" winery, Firesteed now has its own winery in Rickreall, Oregon nestled in the Eola Hills, just west of the state capitol, Salem, in the heart of Oregon's Willamette Valley. Firesteed produces award-winning Oregon Pinot noir, Willamette Valley Pinot noir, Citation Pinot noir, Firesteed's Reserve, along with Pinot gris in Oregon and Barbera d'Asti in Italy.

## HAMACHER WINES, INC.

Carlton Winemakers Studio  
P.O. Box 207, 801 North Scott Street  
Carlton, Oregon 97111  
tel: 503/852-7200, fax: 503/852-9519  
www.hamacherwines.com  
Represented by Eric Hamacher  
Featured wine: 2001 Hamacher

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.

## HENRY ESTATE WINERY

P.O. Box 26, 687 Hubbard Creek Road  
Umpqua, Oregon 97486  
tel: 800/782-2686, fax: 541/459-5146  
www.henryestate.com  
Represented by Scott Henry IV and Jennifer Henry  
Featured wine: 2001 Barrel Select

After a career in the California aerospace industry, Scott Henry and his wife Sylvia returned to Oregon and began planting wine grapes in the Umpqua Valley in 1972, on the family land the Henrys have been farming for over 80 years. The first crush in the new winery was in 1978. With mentoring from friend Gino Zepponi, they developed the distinctive style of Henry Estate. Vineyard research and innovative trellising techniques in the 1980's led to the development of the "Scott Henry Vertical Trellis," now used worldwide. Son Scott Henry IV is now winemaker and production manager. Continued research focuses on clones, rootstocks, and experimental varieties that showcase the diversity and versatility of the Umpqua Valley. With 40 acres of vineyard, annual production is 14,000 cases, half of which is Pinot noir.

## J.K. CARRIERE

30295 Highway 99W  
Newberg, Oregon 97132  
tel: 503/554-0721, fax: 503/460-0579  
www.jkcarriere.com  
Represented by Jim Prosser and Erika Polmar  
Featured wine: 2001 Willamette Valley

Established in 1999 by owner/winemaker Jim Prosser, J.K. Carriere operates from a 100-year-old former hazelnut-drying barn. The winery's name is a combination of Jim's grandfathers' names, and the wasp that features prominently on the label is there because it has twice nearly killed him. J.K. Carriere produces only Pinot noir, where nuance, movement and grace are the goal. Vines up to 23 years of age, five proposed AVAs, four clones, and soils in three counties bring distinctive characters to the grapes, sourced from Shea, Temperance Hill, Anderson Family, Momtazi, Gemini, and Chehalem's Corral Creek. The wines are built utilizing wild yeast ferments, wild malolactic, no fining, and no filtering. Small production (1,300 cases) and numerous overnights in the barn allow J.K. Carriere to make outstanding wine on a barrel-by-barrel basis.

## MAYSARA ESTATE WINERY

15765 Muddy Valley Road  
McMinnville, Oregon 97128  
tel: 503/843-1234, fax: 503/843-3434  
Represented by Moe and Flora Momtazi  
Featured wine: 2001 Estate Cuvée

Maysara Estate Winery was founded in 1998 by Moe and Flora Momtazi. The 540-acre estate is nestled in the foothills of the Oregon Coast Range just west of McMinnville. 175 acres were planted almost exclusively to Pinot noir with the balance planted to Pinot gris and Pinot blanc. Maysara strives to attain balance in the vineyard and in their wines, pursuing a "sense of place" by practicing holistic farming methods that encompass both organic and biodynamic disciplines. The microclimates yield wines that are deeply colored, intense and full of the flavors of chocolate and black fruits. The 2001 Estate Cuvée is an excellent example of the characteristics of the property. Jimi Brooks is the winemaker and annual production is 4,800 cases.



## **PANTHER CREEK CELLARS**

455 North Irvine Road  
McMinnville, Oregon 97128

tel: 503/472-8080, fax: 503/472-5667

[www.panthercreekcellars.com](http://www.panthercreekcellars.com)

Represented by Michael Stevenson and Jack Rovics

Featured wine: 2002 Bednarik Vineyard

Panther Creek Cellars, located in McMinnville's historic power station, has produced "powerhouse" Pinot noir since 1986. Panther Creek dictates the viticultural strategies at each of the eight vineyards from which it buys fruit (under long-term contracts for specific acreage). All its wines are unfinned and unfiltered. While Pinot noir is the focus of Panther Creek's 7,500-case production, the winery also makes small amounts of Melon, Pinot gris, and Chardonnay. From the hand sorting of the grapes at harvest, to the polishing of each bottle, attention to detail is the hallmark of the winemaking process at Panther Creek.

## **PONZI VINEYARDS**

14665 SW Winery Lane  
Beaverton, Oregon 97007

tel: 503/628-1227, fax: 503/628-0354

[www.ponziwines.com](http://www.ponziwines.com)

Represented by Nancy and Richard Ponzi

Featured wine: 2002 Reserve

For more than three decades, wine pioneers Dick and Nancy Ponzi have set the standard for Oregon's viticultural innovation while maintaining an unwavering commitment to a tradition of winemaking excellence. Today, this philosophy is carried on by the family's second generation. Formally educated in Burgundy, winemaker Luisa Ponzi combines her European training with her father's world-class expertise to continue the signature Ponzi style, earning international respect for its Pinot noir, Pinot gris, Pinot blanc, Chardonnay, Dolcetto, Arneis, and white Riesling. The family's focused vineyard program encompasses the integration of old vines, new plantings, diverse clones, and varying soils and sites, with the most current viticultural techniques.

## **REX HILL VINEYARDS**

30835 North Highway 99W  
Newberg, Oregon 97132

tel: 800/739-4455, fax: 503/538-1409

[www.rexhill.com](http://www.rexhill.com)

Represented by Paul Hart and Aron Hess

Featured wine: 2002 Jacob-Hart Vineyard

Rex Hill Vineyards was the realization of a dream for actuary Paul Hart and his wife Jan Jacobsen. The first crush under the Rex Hill label occurred in 1983 with grapes from ten different vineyard sites. Rex Hill's philosophy is to focus on each barrel in order to create elegant wines that express the quality fruit characteristics of each vineyard. Winemaker Aron Hess has played an integral role in creating the distinctive style for which the winery has earned a worldwide reputation as a leading producer of outstanding Pinot noirs. His fascination with wine leads Aron to continually experiment with a wide range of viticultural and winemaking techniques. Aron's passion and dedication to Pinot noir will continue to keep Rex Hill in the forefront of the Oregon wine industry.

## **R. STUART & CO.**

845 NE 5<sup>th</sup> Street

McMinnville, Oregon 97128

tel: 866/472-6990, fax: 503/472-7940

[www.rstuartandco.com](http://www.rstuartandco.com)

Represented by Rob and Maria Stuart

Featured wine: 2002 Willamette Valley

After more than twenty years of making wine for other people, most recently at Erath Vineyards, Rob Stuart is finally tending his own fire. The team at R. Stuart & Co. includes winemaker Rob, and his wife Maria who manages public relations and collaborates with Trish Rogers on marketing, as well as "champagne-ophile" Frank Blair. The winery is located in an old granary in downtown McMinnville, affectionately known as the "Pinot Quarter," and it is here where carefully selected fruit from favorite sites around the state are gathered to make Pinot noir, Pinot gris and, next year, sparkling wine. The "autograph" bottlings emphasize Rob's signature style. Everyday Pinots are bottled with the Big Fire label – a whimsical reflection of the passion for new adventure and of course, for wine.

## **SOKOL BLOSSER WINERY**

P.O. Box 399, 5000 NE Sokol Blosser Lane

Dundee, Oregon 97115

tel: 800/582-6668, fax: 503/864-2710

www.sokolblosser.com

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

Featured wine: 2001 Estate, Old Vineyard Block

Susan Sokol Blosser and Bill Blosser planted their first vines in 1971 and now have 71 acres of producing grapes adjacent to their winery in the Dundee Hills. Planted primarily to Pinot noir, the vineyard was recently certified organic with transitional status. Over the years, Sokol Blosser has led the way with research in vineyard cover crops, crop load, canopy management, and the implementation of sustainable, environmentally friendly vineyard and winery practices. 1998 was the first vintage for winemaker Russ Rosner at Sokol Blosser and this year's featured wine represents one of his limited bottlings from Sokol Blosser's earliest plantings of Pinot noir, all self-rooted vines. Alex Sokol Blosser represents the second generation of this wholly family owned winery.

## **VAN DUZER VINEYARDS**

11975 Smithfield Road

Dallas, Oregon 97338

tel: 800/884-1927, fax: 503/623-4310

www.vanduzer.com

Represented by Carl Thoma and Jim Kakacek

Featured wine: 2002 Dijon Blocks

Nestled in the foothills of the coast range, Van Duzer is among the first to benefit from cool evening breezes. The temperate ocean breezes are carried to the Willamette Valley through the Van Duzer Corridor. The vineyards are planted with a selection of clones that are perfectly suited for the location. Pinot noir vines dominate the vineyard with seven clonal varieties, ensuring optimal maturity in addition to the range of flavors and textures offered by the different clones each vintage. From the beginning, Van Duzer wines have been praised for their balance and subtlety. The grapes mature slowly over a sustained growing season, gaining character and nuance while preserving the crisp, balanced character that pairs well with food.

## **WESTREY WINE CO.**

P.O. 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: 2001 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 50-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.

## **WILLAMETTE VALLEY VINEYARDS**

8800 Enchanted Way SE

Turner, Oregon 97392

tel: 503/588-9463, fax: 503/588-8894

www.wvv.com

Represented by Jim Bernau and Forrest Klaffke

Featured wine: 2002 Freedom Hill Vineyard

Led by winegrower Jim Bernau, Willamette Valley Vineyards was founded in 1983 by thousands of Oregon wine enthusiasts united by a dream to create a world-class winery with wines expressive of the unique character of the Willamette Valley appellation. *Wine Enthusiast Magazine* has named Willamette Valley Vineyards as one of "America's Great Pinot Noir Producers". Tualatin Estate Vineyard was purchased from pioneering winemaker Bill Fuller in 1997, which included some of the oldest Pinot noir vines (planted 1973) in Oregon. The people of Willamette Valley Vineyards are deeply committed to being good stewards of the land, using natural means to promote soil nutrition and vine health.

## WITNESS TREE VINEYARD

7111 Spring Valley Road SW

Salem, Oregon 97304

tel: 888/478-8766, fax: 503/362-9765

www.witnesstreevineyard.com

Represented by Bryce Bagnall and Carolyn Devine

Featured wine: 2001 Vintage Select

Witness Tree believes that only by tending their own vines can they produce the finest wines, using only grapes grown in their 49 acres of vineyard. Located nine miles northwest of Salem, nestled in the Eola Hills, the site benefits from a southeasterly exposure, which allows the vineyard to warm early in the morning sun and stay warm all day. The vineyard is farmed using sustainable agricultural practices and is certified by both the LIVE and Salmon Safe organizations. Witness Tree Vineyard mainly produces premium quality Pinot noir but also grows limited quantities of Chardonnay, Viognier, Pinot blanc, and Dolcetto. The winery is owned by Dennis and Carolyn Devine. Bryce Bagnall, in his tenth year at Witness Tree, is winemaker and vineyard manager.

## YAMHILL VALLEY VINEYARDS

16250 SW Oldsville Road

McMinnville, Oregon 97128

tel: 800/825-4845, fax: 503/843-2450

www.yamhill.com

Represented by Stephen Cary and Sonia Cox

Featured wine: 2000 Estate Reserve

Yamhill Valley Vineyards is located on a 150-acre estate in the rolling foothills of Oregon's Coast Range Mountains. They are dedicated to producing Pinot noir, Pinot gris and Pinot blanc. From their beginning, they have been stubbornly dedicated to the pursuit of a character that is distinctively Oregon and distinctively Yamhill Valley. Their goal is to bring forth the finest possible expression of intensity, charm and uniqueness from the vineyard. Yamhill Valley firmly believes that, when grown in the right climate, the Pinot family possesses an extraordinary depth of fruit character and wonderfully bright complexity of structure.



## Guest Speakers

**Doug Frost** is one of only three people in the world to possess both the Master of Wine and the Master Sommelier titles. Doug contributes his wine knowledge and great sense of humor to numerous regional and national publications. His first book, *Uncorking Wine*, was released in 1996 to critical acclaim. His latest book, *On Wine, a Master Sommelier and Master of Wine Tells All*, is described as "fabulous, witty and wise" by *The Washington Post*.

**Allen Meadows** left behind a career as a financial executive in 1999 and in 2001 launched *Burghound.com*, an online quarterly review devoted exclusively to Burgundy. The review was the first of its kind to offer specialized coverage of a specific wine region and now has readers in 35 countries. Allen spends four months a year in Burgundy, visiting more than 300 domaines. 2004 marks his 25th year of surveying the region and visiting producers.

**Minoru Odashima** trained at several restaurants in Japan before moving in 1969 to Paris, where he spent two years working as the chef at the Japanese restaurant *Takara* and exploring his passion for wine. In 1971, he returned to Tokyo and opened his first restaurant. Six years of success and several new restaurants later, he launched *Kappo Odashima* in Roppongi, earning widespread acclaim for his innovative pairing of Japanese cuisine and wines.



## Guest Chefs

### ALEXIS BAKOUROS & GERASIMOS TSIRIMIAGOS

*Alexis Restaurant*

215 W Burnside Street, Portland, Oregon 97209  
tel: 503/224-8577

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 *kalamaraka*, *Alexis Restaurant* serves over 2,000 pounds of this tender specialty weekly along with their housemade *tzatziki* sauce.

### MARK BERNETICH

*Hayden's Lakefront Grill*

8187 SW Tualatin/Sherwood Road,  
Tualatin, Oregon 97062  
tel: 503/885-9292  
[www.haydensgrill.com](http://www.haydensgrill.com)

After his graduation from the *Western Culinary Institute*, Mark Bernetich began his career as Sous Chef at *The Heathman Hotel*. 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.

### DEPOE BAY CHAMBER OF COMMERCE

P.O. Box 21, 70 NE Highway 101, Depoe Bay, Oregon 97341  
tel: 877/485-8348  
[www.depoebaychamber.org](http://www.depoebaychamber.org)

The authentic Northwest Native American-style salmon bake is a Saturday night tradition at the IPNC. For 47 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 and Bill Ellsworth have all withstood the heat of the fire each year to provide this succulent treat for our guests for the last seventeen IPNCs.

### SCOTT DOLICH

*Park Kitchen*

422 NW 8<sup>th</sup> Avenue, Portland, Oregon 97209  
tel: 503/223-7275  
[www.parkkitchen.com](http://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.

### KEN FORKISH

*Ken's Artisan Bakery*

338 NW 21<sup>st</sup> Avenue, Portland, Oregon 97209  
tel: 503/248-2202  
[www.kensartisan.com](http://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*.

## JOHN GORHAM

*Viande Meats & Sausage*

735 NW 21<sup>st</sup> Avenue, Portland, Oregon 97210

tel: 503/221-3012

www.viande.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 *Viande Meats and Sausage*. 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

*Ripe*

2240 North Interstate Avenue, Portland, Oregon 97227

tel: 503/493-9500

www.ripepdx.com

While a relative newcomer to Portland, Tommy Habetz is already right at home as the chef of *Ripe's Family Supper*. Tommy moved to Portland two years ago, working in the kitchens of *Lucere* and *Genoa*. After getting his start in New York City, where he worked at *Mesa Grill*, and was Sous Chef for Mario Batali at *Po* and *Lupa*, Tommy then 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.

## CHRIS KEFF

*Flying Fish*

2234 1<sup>st</sup> Avenue, Seattle, Washington 98121

tel: 206/728-8595

www.flyingfishseattle.com

Following her extensive training at *Four Seasons Restaurant* in New York, Chef Christine Keff traveled throughout the United States and Asia, where she gained experience that would be an inspiration to her cuisine today. Upon arrival in Seattle, she became Executive Chef at *McCormick and Schmick's*, and in 1992 joined the Sorrento Hotel's prestigious *Hunt Club* restaurant as Executive Chef, where she was honored as Seattle's Best Chef by *Pacific Northwest Magazine*. In 1995, Chef Keff achieved her lifelong ambition and opened *Flying Fish*. The restaurant has been honored by publications across the country, including the *New York Times*, *Bon Appetit*, *Gourmet*, and *Wine Spectator*. In 1999, Chef Keff was awarded the nationally recognized *James Beard Award* as Best Chef in the Northwest/Hawaii.

## KEVIN KENNEDY

*Sterling Restaurant Management Group*

3203 SE 66<sup>th</sup> Avenue, Portland, Oregon 97206

tel: 503/740-4967

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* and a third restaurant currently in progress, 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. He recently served as Executive Chef at *Rivers Restaurant* in Portland.

## STEPHANIE PEARL KIMMEL

*Marché*

296 East 5<sup>th</sup> Avenue, Eugene, Oregon 97401

tel: 541/342-3612

www.marcherestaurant.com

In 1972, Stephanie opened the *Excelsior Café* in Eugene, pioneering a Northwest culinary movement with her use of seasonal menus that celebrated the bounty of the region. The *Excelsior* was also the first restaurant of its kind in Oregon to feature wines of the young Oregon wine industry. After selling the *Excelsior* in 1993, Stephanie explored the regional markets and vineyards of France, further sharpening her focus and commitment to market-oriented cooking. Later she was chosen by King Estate Winery to develop an intensive culinary program, where she compiled and edited *The King Estate Pinot Gris Cookbook* and *The King Estate Pinot Noir Cookbook*. Currently Stephanie is Chef/Owner of two restaurants in Eugene: *Marché* and *Marché Café*.

## HIROSHI KOJIMA

*Bush Garden*

8290 SW Nyberg Road, Tualatin, Oregon 97062

tel: 503/691-9744

A Portland tradition for over 40 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 58<sup>th</sup> Avenue, Redmond, Oregon 97756

tel: 541/923-8353

Started by E. Pierre Kolisch in 1987, Juniper Grove Farm is a farmstead goat dairy producing 13 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 US.

## ERIC LASLOW

*Malanga Cocina Cubana*

4627 NE Fremont Street

Portland, Oregon 97213

tel: 503/528-2822

Chef Laslow brings with him 27 years of experience in the food and wine industry. Originally from New York and of Cuban heritage, Eric's exposure to exotic flavors began early in life, growing up in a cuisine-oriented family. As co-owner of *Malanga Cocina Cubana*, Chef Eric Laslow and his wife Connie have garnered rave reviews since their opening in June 2003. *Malanga* opened to a packed house that summer and quickly established itself as a haven for those seeking traditional Cuban fare in a lively tropical setting. At *Malanga*, Eric's cuisine has evolved to reflect the flavor of Eric's life, his ancestry and his community and is meant as a means to bond family and friends.

## NANCY LINDAAS AND AUTUMN MARTIN

*IPNC Dieties of Dessert*

In the culinary industry for 26 years, Nancy Lindaas is currently Chef/Instructor/Department Chair at Edmonds Community College in Lynnwood, Washington, instructing new talent in the culinary arts. Under her leadership, the Culinary Arts Department has grown in stature and popularity. Lindaas implemented many new programs to increase enrollment, which has tripled in the past year, attesting to the positive changes. Under her recent supervision and guidance, Lindaas's culinary students have taken control of the Marketplace Cafeteria at Edmonds Community College, providing them with real life experience in running a restaurant. She donates her talents as a guest chef at the Children's Hospital, The March of Dimes, The Women's Alliance and many other deserving causes.

Autumn Martin currently serves as pastry chef at the Seattle icon, *Canlis Restaurant*. She started her work there while still in culinary school. Autumn is responsible for menu selection, production of all desserts and pastries served in the main dining room as well as for banquets at the restaurant. She has participated at the International Pinot Noir Celebration at McMinnville the last two years and serves on the Advisory Board of the Edmonds Community College Culinary Arts Program. A Seattle-native, Autumn explores farm to table and organic initiatives.

## TAMARA MURPHY

*Brasa Restaurant*

2107 3<sup>rd</sup> Avenue, Seattle, Washington 98121

tel: 206/728-4220

www.brasa.com

Tamara Murphy opened *Brasa Restaurant* in 1999 and has since been awarded many national accolades. Tamara's prior achievements include "Best Chef in the Pacific Northwest" by the James Beard Foundation and "Top Ten Chefs in America" by *Food and Wine* magazine. Her food reflects what she refers to as "Mediterranean Rim Cuisine" in which she explores Morocco, Spain and Portugal as well as other coastal areas surrounding the Mediterranean Sea. *Brasa*, meaning "live coals" in Portuguese, holds true in her kitchen; the fires burn hot, both in her wood burning oven and grill. The flavors created by her wood-fired cookery, her use of regional products, and her inspirations from an area of the world so rich in food and history are ingredients that have made *Brasa* successful.

## JOHN NEWMAN

*Stephanie Inn*

P.O. Box 219, 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 in January 2003 to cook for the *James Beard House* 100th Birthday Celebration Chef Series, and he will return for another visit this November to participate in the Great Regional Chefs of America Dinner. He was one of five Oregon chefs selected for the Capitol Holiday Tree dinner in Washington D.C. in 2002. Recently featured as Chef for the Classic Wine Auction in Portland, John has been Executive Chef/Restaurant Manager at the *Stephanie Inn* in Cannon Beach, Oregon for over six years.

## MINOURU ODASHIMA

*Kappo Odashima*

Minato-ku Roppongi 7-18-24

Tokyo, Japan

Minoru Odashima trained at several restaurants in Japan before moving in 1969 to Paris, where he spent two years working as the chef at the Japanese restaurant *Takara* and exploring his passion for wine. In 1971, he returned to Tokyo and opened his first restaurant. Six years of success and several new restaurants later, he launched *Kappo Odashima* in Roppongi, earning widespread acclaim for his innovative pairing of Japanese cuisine and wines.

## 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." Frank is also representing his own winery, *Hitching Post Wines*, at this year's IPNC.

## VITALY PALEY

*Paley's Place*

1204 NW 21<sup>st</sup> Avenue, Portland, Oregon 97209-1609

tel: 503/243-2403

[www.paleysplace.citysearch.com](http://www.paleysplace.citysearch.com)

A native Russian, Vitaly Paley studied to be a concert pianist at the *Julliard School of Music*, but the excitement of cooking lured him to the restaurant business, earning a Grand Diploma from the *French Culinary Institute* in New York. He worked at noted New York restaurants *Union Square Café* and *Chanterelle* and at *Moulin de la Gorce* near Limoges, France. Opening *Paley's Place* in 1995, his menus reflect his love of regional Northwest ingredients and French cuisine. *Paley's Place* was lauded as best representing Oregon's bounty by *Gourmet* magazine editor Ruth Reichl and was the only West Coast restaurant featured in the *Wine Advocate's* annual issue "Most Memorable Meals." In June, Vitaly was Guest Chef at the *James Beard House* in New York.

## ROB PANDO

*Red Star Tavern & Roast House*

503 SW Alder Street, Portland, Oregon 97204

tel: 503/222-0005

[www.kimptongroup.com/restaurants.html](http://www.kimptongroup.com/restaurants.html)

*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 America 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.

## CAPRIAL & JOHN PENCE

*Caprial's Bistro & Wines*

7015 SE Milwaukee Avenue, Portland, Oregon 97202

tel: 503/236-6457

[www.caprialandjohnskitchen.com](http://www.caprialandjohnskitchen.com)

Caprial & John Pence met while studying at the *Culinary Institute at Hyde Park*. Since then, they have wound their way through a series of impressive kitchens including Fuller's and Café Sport in Seattle. In 1992, the couple opened *Caprial's Bistro & Wines*. The restaurant's eclectic menu is styled around the seasons, and the wine list includes 350 different selections. In January of 2002, they opened a cooking school, Caprial & John's Kitchen, which caters to inspiring home chefs. Caprial and John also host the OPB series, *Caprial & John's Kitchen*. Caprial is the author of eight cookbooks, the most recent, *Caprial and John's Kitchen: Recipes for Cooking Together*, was co-authored with John.

## CHARLES RAMSEYER

*Ray's Boathouse*

6049 Seaview Avenue, Seattle, Washington 98107

tel: 206/789-3770

[www.rays.com](http://www.rays.com)

Swiss-born, Charles Ramseyer discovered his love of cooking as a teenager and apprenticed at the exclusive *Hotel Vorderen Sternen* in Zurich. He traveled the world by the time he was 20 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 Guest Chef at the *James Beard House* three times. He will be signing copies of his cookbook, *Ray's Boathouse: Seafood Secrets of the Pacific Northwest*, at this year's IPNC.

## BRAD ROOT

*Roots*

19215 SE 34<sup>th</sup> Street #110, Camas, Washington 98607

tel: 360/260-3001

[www.rootsrestaurantandbar.com](http://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, which he showcases at his restaurant *Roots*. Brad studied at *Western Culinary Institute* in Portland, in Alsace, France under the tutelage of Chef Josef Matter for the *Hotel les Vosges*, and in Los Angeles at the *Guitar Institute*, studying jazz and blues guitar. He returned to Portland in 1988 and soon became Executive Sous Chef at *The Heathman Hotel*. When Chef Greg Higgins opened *Higgins* Brad joined him and was again Executive Sous Chef for one of the finest restaurants in the Northwest. He later joined Chef Cory Schreiber at *Wildwood*, where he worked for seven years.



## PASCAL SAUTON

*Carafe*

200 SW Market Street, Portland, Oregon 97201

tel: 503/248-0004

www.carafebistro.com

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.

## CORY SCHREIBER & GRETCHEN GLATTE

*Wildwood Restaurant & Bar*

1221 NW 21<sup>st</sup> 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 11. He will be signing copies of his cookbook, *Wildwood: Cooking from the Source in the Pacific Northwest*, at this year's IPNC.

Gretchen cites her Grandmother's daily-baked pies as the origin of her love affair with all things sweet. Her career as a pastry chef began in Taos at *Casa Fresen*, a gourmet scratch bakery. From there, she wound her way through the kitchens of *Firefly* and *Northstar* restaurants and the *Little Dipper Bakery*, all in San Francisco. After a side trip working as pastry chef at the North Cascades' breathtakingly beautiful *Sun Mountain Lodge*, she returned to her native Oregon to join the team at *Wildwood*.

## LISA SCHROEDER

*Mother's Bistro & Bar*

409 SW 2<sup>nd</sup> 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 January 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*, and "Best Comfort Food," "Best Brunch" and "Best Lunch Spot" by *Citysearch*. 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 *Lepinasse* in New York City.

## BILLY SCHUMAKER

*Taqueria Nueve*

28 NE 28<sup>th</sup> Avenue, Portland, Oregon 97232

tel: 503/236-6195

Billy Schumaker picked up the basics of cooking from his parents while growing up on a fruit and vegetable farm in Port Clinton, Ohio. As a way to support himself through college, he began cooking in a professional kitchen at one of his favorite restaurants, *Trotters Tavern*. He quickly developed a love and talent for cooking, and after graduating from Bowling Green State University, he moved to Portland, Oregon to continue cultivating his knowledge of cooking. In 1999, he and his business partner traveled to Mexico to research the culture and cuisine before opening *Taqueria Nueve*. Since opening in November of 2000, Billy continues to travel to Mexico yearly to hone his skills and bring back authentic Mexican dishes for his restaurant.

## MARCO SHAW

*Fife*

4440 NE Fremont Street, Portland, Oregon 97213

tel: 971/222-3433

www.fiferestaurant.com

After receiving his Bachelor's degree in Psychology and Sociology from Randolph-Macon College in 1991, Marco Shaw went on to acquire a degree in Restaurant Management from J. Seargent Reynolds Community College in 1994. The subsequent year he became a Certified Chef by the *American Culinary Association*. After cooking at various restaurants in Virginia, New Orleans and New York City, he spent two years in Santa Fe, New Mexico at the *Coyote Café*. Thereafter, Marco found himself in Portland where he was Lead Line Cook at *iOba! Restaurante*. Following a four-year tenure at *Tuscany Grill*, Marco opened *Fife* in December of 2002.

## MIKE SIEGEL

### *Dining Room*

3449 NE 24<sup>th</sup> Avenue, Portland, Oregon 97212  
tel: 503/288-5500  
www.diningroomrestaurant.com

Voted Best Comfort Food by AOL City Guide and one of Portland's Top Five Brunches by *City Search*, *Dining Room* features Italian food influenced by the bounty of local organic ingredients. Opened in February of 2003, the restaurant has a casual, comfortable appeal, offering an extensive wine list, creative cocktails and alfresco dining in the warmer months. A native New Yorker, Chef Mike Siegel is a former corporate accountant who followed his passion for food and wine, attending the *New York Restaurant School*. After running a successful catering company in Manhattan, he moved to Portland in 1995, opening *Compass Bistro*. Mike strongly believes in community involvement and participates in numerous charitable events such as Taste of the Nation, Our House and Edgefield Cooking for Kids.

## JASON SMITH

### *The Dundee Bistro*

100-A SW 7<sup>th</sup> Street, Dundee, Oregon 97115  
tel: 503/554-1650  
www.dundeebistro.com

Jason Smith joined *The Dundee Bistro* as Chef de Cuisine in January 2002. Completely self-taught, Smith was Executive Sous Chef at *Timberline Lodge* at Mt. Hood. With experience as a culinary arts instructor, special event chef and caterer for the wine industry, he represented the Pacific Northwest as Foods Promotion Chef at the *Amari Atrium Hotel* in Bangkok, Thailand. In April 2003, Smith presented his cuisine at the James Beard Centennial Dinner in New York City. Smith recently engaged in a round-the-world trip of culinary discovery, which included participation at Pinot Noir New Zealand. Returning with inspiration, insight and energy, Smith knows he has one chance to make an impact on a guest, preparing each dish with care so each leaves with a positive experience.

## LEATHER STORRS

### *Noble Rot*

2724 SE Ankeny St., Portland, Oregon 97214  
tel: 503/233-1999  
www.noblerotpdx.com

Leather Storrs, a native Portlander, grew up watching his dad cook. He received formal training at the *Culinary Institute of America in Hyde Park*, New York. Formative cooking experiences include stints at *Chez Panisse* in Berkeley and *The French Laundry* in Yountville, California. In 1996, Storrs began serving dinner at the *Bijou Café*, in downtown Portland. In his own words, "it flopped." The humbled Storrs went to work for Doug Tunnell at Brick House Wine Company in the Willamette Valley. In addition, he took out his culinary frustrations on other cooks as a restaurant critic for the *Portland Tribune* and *Citysearch*. Wiser, but still cheeky, Storrs now works with his wife Courtney and her partner Kimberly Bernosky at *Noble Rot*, a nifty little wine bar on 28<sup>th</sup> and Ankeny.

## JOHN TABOADA

### *Navarre*

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

Located in an up and coming neighborhood on SE 28<sup>th</sup> Street in Portland, *Navarre* serves 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 other-wordly 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.

## ERIC TANAKA

### *Tom Douglas Restaurants*

2030 Fifth Avenue, Seattle, Washington 98121  
tel: 206/448-2001  
www.tomdouglas.com

After graduating from the University of California at Irvine, Eric Tanaka decided to pursue his true passion for food. He started by washing carrots and peeling potatoes at *Michael's Restaurant* in Santa Monica, California but was soon promoted to Sous Chef and later opened *Michael's New York*. After spending time in the small northern Italian town of Monforte d'Alba, he returned to New York, obtaining more experience within the big-city restaurant business at *Gotham Bar & Grill*. In 1994, on a family vacation to Seattle, Eric met restaurateur Tom Douglas. Today, Eric Tanaka is Executive Chef at all of Tom's three Seattle restaurants, *Dahlia Lounge*, *Palace Kitchen* and *Etta's Seafood*. Chef Tanaka was awarded the 2004 James Beard Award for Best Chef in the Northwest/Hawaii.

## CHERYL WAKERHAUSER

*Pix Pâtisserie*

3402 SE Division Street, Portland, OR 97202

tel: 503/232-4407

[www.pixpatisserie.com](http://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 flare 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. *Pix's* delights are also available wholesale and are currently featured at local favorite food outlets such as *Pastaworks*, the Portland Farmers Market and *Navarre*.

## ROLLAND WESEN

*Rivers Restaurant*

0470 SW Hamilton Court, Portland, Oregon 97201

tel: 503/802-5850

[www.avalonhotelandspa.com/htm/restaurant.htm](http://www.avalonhotelandspa.com/htm/restaurant.htm)

Rolland Wesen is the 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!'"

## CATHY WHIMS

Cathy Whims spent eighteen years at *Genoa*, including ten years as Executive Chef and co-owner, building its reputation as Portland's finest Italian restaurant. She has been a student of Madeleine Kamman, Marcella and Victor Hazan and Anna Tasca Lanza. Since leaving *Genoa* last year, Cathy has been teaching (at *In Good Taste* and *Sur La Table* in Portland and *Cooks, Pots & Tabletops* in Eugene), consulting and continuing her travels to Italy. Respected for her knowledge of Italian culinary history, many of her recipes are inspired by the classic regional cuisine of Italy. Cathy participates in numerous community events including the Classic Wine Auction, Share Our Strength, and Slow Food.

## KARL ZENK

*The Heathman Hotel Restaurant & Bar*

1001 SW Broadway, Portland, Oregon 97205

tel: 503/790-7752

[www.heathmanhotel.com](http://www.heathmanhotel.com)

For six years Karl Zenk has been cooking at *The Heathman Restaurant* under French Master Chef Philippe Boulot. As Chef de Cuisine, Karl sees to the daily operations of the restaurant and menu development; many dishes bear his signature. Karl grew up in Portland and pursued a degree in humanities and French at the University of Oregon. His junior year found him in Poitiers, France where he discovered the joys of French cuisine. After honing his skills at a number of restaurants in Portland and Eugene, he spent eight years in the busy and creative kitchen of the *Café Zenon* in Eugene. Ready for the challenge, Karl took Chef Boulot's offer to work the grill station at *The Heathman Restaurant* and quickly moved up the ranks.



  
**IPNC Chefs'  
Support Team**

Adam Bernstein, Adam's Place, Eugene, Oregon  
Laurie Chang, Linn-Benton C.C., Albany, Oregon  
Chris Chennel, McMinnville, Oregon  
Cindy Chennel, McMinnville, Oregon  
Millie Chennel, McMinnville, Oregon  
Lane Crowther, Amity, Oregon  
Cheryl Crumbley, Eugene, Oregon  
Ray Duffield, Tigard, Oregon  
Vern Fenske, Salem, Oregon  
Helen Fenske, Salem, Oregon  
McKay Fenske, Salem, Oregon  
Donna Freeman, Portland, Oregon  
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Donald Gose, Linn-Benton C.C., Albany, Oregon  
John Isom, Adam's Place, Eugene, Oregon  
John Jarschke, Linn-Benton C.C., Albany, Oregon  
Charity Haworth, Linn-Benton C.C., Albany, Oregon  
Eric Lundeen, McMinnville, Oregon  
Paul Martin, Adam's Place, Eugene, Oregon  
Richard Nelson, McMinnville, Oregon  
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Pamela Nelson-Munson, Eugene, Oregon  
John Newman, Stephanie Inn, Cannon Beach, Oregon  
David Nielsen, Adam's Place, Eugene, Oregon  
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Molly Priest, Genoa, Portland, Oregon  
Ryan Saiani, Beaverton, Oregon  
Joan Schindelar, McMinnville, Oregon  
John Schindelar, McMinnville, Oregon  
Gary Snyder, Linn-Benton C.C., Albany, Oregon  
Jack Strong, Adam's Place, Eugene, Oregon  
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## Thank You

The International Pinot Noir Celebration is a non-profit corporation that receives no financial support from any other organization. The event is made possible by the contributions of a great many people who donate their time, their expertise, their services and their products. We especially wish to thank the following:

Our deepest thanks go to **Dr. Vivian Bull**, President of Linfield College and the staffs of the Conferences and Events Planning Department and the Physical Plant Department in providing their facilities, assistance and overwhelming support.

**Georg Riedel** of Riedel Crystal for lending us more than 8,000 Riedel glasses for the weekend.

**Martine Saunier** of Martine's Wines and **Bob Liner** and **Matt Elsen** of Galaxy Wines for their help importing our international wines.

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

**Howard Rossbach**, Firesteed Corporation, for the donation of Ramlösa sparkling water for all the meals of the Celebration.

**Peter Kirscher** of Golden Valley Brewery, for brewing handcrafted beer for the Oregon wine country and for the Salmon Bake.

**Wayne Van Loon**, **Rob Kowal** and the wine room team for orchestrating the delivery of every wine to each event.

**Naomi Bruce-Ricks** and **Shanna Dixon** at Mes Amies in McMinnville, for keeping the IPNC office well caffeinated and well dressed.

**Greg Casteel**, Prestige Limosine, Portland, for his help in organizing the bus tour.

**Patty Crowley**, **Steve Crowley**, **Brian Eckfeldt** and **Linda Levy**, good-humored supply hut superheroes, for keeping track of everything and everything on track.

**Yasko Cadby** for acting as a liaison to our Japanese participants.

**Jill McDonald** and **Grand Central Bakery** for their continued support of IPNC and for creating beautiful breads and pastries for us.

**Renee Borgault**, **Torrefazione Italia** and **Starbucks** for providing freshly brewed coffee and espresso throughout the Celebration this year and the last 13 as well.

**Crystal Springs Water Company/Danone Waters of North America** for providing water to keep us hydrated all weekend.

**Brad Root**, our exceptional kitchen manager, for coming back to do it again.

**Rage Crowley**, a.k.a. **BevRage**, chief strategist of liquid refreshment distribution and a few thousand other details.

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

**Mark Cooley**, a.k.a. **Mark Riedel**, for stemware logistical support and distribution and for being a good sport about losing your wife to the IPNC each July.

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



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Luisa Ponzi, *Ponzi Vineyards*

Rob Stuart, *R. Stuart & Co.*

Pascal Sauton, *Carafe*

Alex Sokol Blosser, *Sokol Blosser Winery*

Sam Tannahill, *Francis-Tannahill*

Wayne Van Loon, *Bethel Heights Vineyards*

Steven Westby, *Witness Tree Vineyard*

## STAFF

Amy Wesselman, Executive Director

Anne Nisbet, Culinary Coordinator

Janelle Haskell, Assistant Director

Kari Blankenship, Event Assistant

Karley Herrick, Culinary Assistant

*This year we celebrate especially in memory  
of 2003 IPNC President Joni Weatherspoon.*

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P.O. BOX 1310  
MCMINNVILLE, OREGON 97128 USA  
TEL: 503/472-8964 FAX: 503/472-1785  
[www.IPNC.ORG](http://www.IPNC.ORG)