
Willamette Valley Archival Documents - IPNC

1993

1993 International Pinot Noir Celebration Program

International Pinot Noir Celebration

Follow this and additional works at: https://digitalcommons.linfield.edu/ipnc_docs



Part of the [Viticulture and Oenology Commons](#)

Recommended Citation

International Pinot Noir Celebration, "1993 International Pinot Noir Celebration Program" (1993).
Willamette Valley Archival Documents - IPNC. Program. Submission 5.
https://digitalcommons.linfield.edu/ipnc_docs/5

This Program is protected by copyright and/or related rights. It is brought to you for free via open access, courtesy of DigitalCommons@Linfield, with permission from the rights-holder(s). Your use of this Program must comply with the [Terms of Use](#) for material posted in DigitalCommons@Linfield, or with other stated terms (such as a Creative Commons license) indicated in the record and/or on the work itself. For more information, or if you have questions about permitted uses, please contact digitalcommons@linfield.edu.

1 9 9 3

PROGRAM



Seventh Annual

International

Pinot Noir

Celebration

McMinnville, Oregon

Table of Contents

Welcome	3
Program	4
Friday	4
Saturday	8
Sunday	13
Wine Producers	15
Australia	15
France - Burgundy	16
Italy	22
New Zealand	23
United States	24
California	24
New York	34
Oregon	35
Washington	45
Guest Speakers	46
Guest Chefs	50
Guest Artists	54
Board of Directors	55
Thank You	56
Alphabetical Index of Wine Producers	58

Welcome

Welcome to the International Pinot Noir Celebration! Welcome to a weekend of international friendship, food, wine and fun. In what has become an annual event, winemakers and wine lovers from around the world gather to celebrate this controversial, difficult, elusive and wonderful gift of nature—Pinot noir.

One of the world's oldest known grape varieties, Pinot noir is an extremely difficult variety to grow. There are only a few regions in the world where it can be grown successfully. In the winery, too, it must be treated with great care, respect and dedication by those who guide the transformation of grapes to wine.

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

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

Program 1993

Friday, July 23

8:00 am - 5:00 pm Registration & Information

Renshaw Hall will house the information center, gallery shop, art exhibit, and registration area during the weekend. Messages will be posted on a message board near the entrance to Dillin Hall. For help of any kind during the weekend, look for people with the "Welcome" ribbon on their name tags.

8:00 - 10:00 am Continental Breakfast
Renshaw Patio.

11:00 am - 12:00 pm Welcome and Opening of the Seventh IPNC. Keynote Address by David Rosengarten and Joshua Wesson. Melrose Hall.

Master of Ceremonies, David Lett, The Eyrie Vineyards, will welcome guests and introduce the keynote speakers.

12:15 - 2:00 pm Meet the Winemakers Luncheon. Dillin Hall.

The opening lunch will be designed and presented by Chefs Nick Peirano of Nick's Italian Cafe, McMinnville, Oregon, and Michael Wild, The Bay Wolf, Oakland, California.

Nancy Ponzi, President of the IPNC, will introduce the Chefs and Maitres d'Hotel for the Celebration, and special guest Georg Riedel, who will present a gift to Celebration participants from Riedel Crystal. The principals from each of the featured wineries will then step forward and introduce themselves.

A NOTE ON WINE SERVICE DURING MEALS. A selection of wines will be brought to your table by your Maitre d'Hotel during the meals. While there is always plenty of wine, there are usually no more than 12 bottles of any single wine. Those wines which are small in quantity and high in demand will be circulated among the tables by the Maitres d'Hotel, so as many people as possible will have the chance to taste each wine.

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

MAITRES D'HOTEL

- ✓ Mark Baisch, Deluxe Billiard Parlor, McMinnville
- ✓ Beverly Calder, Bella Gourmet, McMinnville
- ✓ Stephen Earnhart, The Heathman Hotel, Portland
- ✓ Don Francis, The Heathman Hotel, Portland
- ✓ Julian Frigo, Zefiro Restaurant, Portland
- ✓ Daniel Johnnes, Montrachet, New York
- ✓ John Poston, The Heathman Hotel, Portland
- ✓ Scott Smith, The Heathman Hotel, Portland
- ✓ Ron Wolf, The Heathman Hotel, Portland

Friday, July 23, continued

2:30 - 2:45 pm "Somewhereness or Someoneeness:" Introduction. Melrose Hall.

Does the ultimate Pinot noir express a place or a personality? After a brief introduction to the topic by seminar moderator **Kevin Chambers** of Chateau Benoit, participants will separate into small groups for tasting and discussion led by teams of winemakers. Finally, participants will reconvene at Melrose Hall for a panel discussion of the results.

2:45 - 3:45 pm "Somewhereness or Someoneeness:" Tasting. Assigned classrooms.

Please check your registration information for your group assignment.

Tasting Group A	Graf Hall 109
Tasting Group B	Renshaw - Wold
Tasting Group C	Riley Campus Center 201
Tasting Group D	Taylor Hall 101
Tasting Group E	Taylor Hall 106
Tasting Group F	Walker Hall 302
Tasting Group G	Walker Hall 311

Participants will taste and compare three pairs of Pinot noir, each pair consisting of wines made from the same specific "somewhere" by two different winemakers. Each group will taste the same pairs:

<i>Gevey-Chambertin:</i>	Christian Serafin 1990
<i>Côte de Nuits, Burgundy</i>	Bruno Clair 1990
<i>Sanford & Benedict Vineyard:</i>	Foxen 1991
<i>Lower Santa Ynez Valley, Santa Barbara County, CA</i>	Sanford 1991
<i>Seven Springs Vineyard:</i>	St. Innocent 1991
<i>Eola Hills, Polk County, OR</i>	Adelsheim 1991

3:45 - 5:30 pm "Somewhereness or Someoneeness:" Panel discussion. Melrose Hall.

Panelists are **Clive Coates**, *The Vine*, London, England; **Robert Kacher**, Robert Kacher Selections, Washington D.C.; **Dan Kravitz**, Hand Picked Selections, Warrenton, Virginia; **Bruno D'Alfonso**, Sanford Winery, California; **Terry Casteel**, Bethel Heights Vineyard, Oregon. Moderator: **Kevin Chambers**, Chateau Benoit, Oregon.

Notes

Friday, July 23, continued

6:00 - 7:30 pm Alfresco tasting of the 1991 Vintage. Murdock Patio.

Winemakers and owners from the presenting wineries will pour their Pinot noirs selected to be featured at the Celebration.

7:30 - 10:00 pm The Grand Dinner. Dillin Hall.

Linfield President **Vivian Bull** will welcome the International Pinot Noir Celebration to Linfield College. Chef **Thierry Guillot** from the Michelin-starred Restaurant La Côte d'Or in Nuits-Saint-Georges has designed a four-course menu of classic Burgundian dishes.

9:30 - 11:00 pm IPNC shuttle service

Complimentary shuttle service to your motel or inn, returning in time for breakfast on Saturday. Board the IPNC van in front of Dillin Hall.

Saturday, July 24

7:30 - 8:30 am Continental Breakfast. Dillin Hall.

Coffee and breakfast pastries to go, for those who don't make it in time to sit down—but don't miss the bus!

8:30 am - 1:00 pm *"Back to the Future:"*
Visiting Oregon Wine Country

This is your chance to get "off-campus" and into the vineyards and wineries where the grapes are actually grown and made into wine.

Board your assigned bus outside Dillin Hall promptly at 8:30 am. We cannot wait for stragglers, and we cannot accommodate late-comers once we have left the campus. All groups will have the same tour, starting at different points along the route.

Today's tour will take us to two wineries, one of Oregon's early 1960's pioneers and the other a "newcomer" to Oregon from a very old tradition. Our hosts are Knudsen Erath Winery and Domaine Drouhin Oregon.

Join us as we take a look "back to the future" with two of Oregon's finest producers.

Notes

Saturday, July 24, continued

1:00 - 3:30 pm "Complements" of the Chef.
Dillin Hall.

The Heathman Hotel's acclaimed Executive Chef **Greg Higgins** has designed an elaborate *dégustation* luncheon, designed to explore the interaction of specific taste sensations in food with distinctly different styles of wine. Three Chardonnays will be served with the first flight of tastes, and three Pinot noirs with the second flight. The wines will be tasted blind, and the same wines will be served to everyone. Participants will be asked to select their own favorite match-ups, before the wines are unmasked.

A panel of experienced sommeliers, with Chef **Michael Wild** serving as panel moderator, will challenge their own palates in this tasting along with Celebration guests, and discuss the results. Panelists are **Daniel Johnnes**, Montrachet, New York; **John Poston**, The Heathman Hotel, Portland; and **Ginna Shannon**, Shaw's Crab House, Chicago.

Notes

3:30 - 6:00 pm Seventh Inning Stretch:
A menu of optional activities

Artists and Authors Reception. Renshaw Gallery. Artists and authors of the 1993 Celebration will be on hand for discussion and autographs. Refreshments will be served.

Featuring: artists **C.W. Potzz** and **Bill Kucha** (1993 IPNC poster artist), who are exhibiting a collection of their paintings of the International Pinot Noir Celebration; cookbook authors **Joan Drabkin** and **Marilyn Gilbaugh**, who are presenting their first edition IPNC Recipe Collection; co-authors **David Rosengarten** and **Joshua Wesson**, who will autograph their popular book *Red Wine with Fish*; and **Georg Riedel**, who will discuss the incomparable Riedel Vinum and Sommelier wine glasses.

Jazz and Iced Tea (the drink). In the Cozine Ravine: follow the path behind the Linfield President's Home. Soft music, cool refreshments, and a shady spot to relax for a few minutes or a couple of hours.

California vs. Oregon: The Tennis Match. Linfield Tennis Courts. **Mel Knox** (François Frères) and **Jim Clendenen** (Au Bon Climat) vs. **John Miller** (Mahonia Vineyard) and **Ken Wright** (Panther Creek Wine Cellars). Not just a bunch of pretty knees. Mel says this is the final battle for the water rights to the Columbia River.

Walking Tours of Linfield College and Downtown McMinnville. Depart from Renshaw Gallery at 3:45.

Tour A: Linfield is a comprehensive liberal arts college with an excellent academic reputation. Founded in 1849 by Baptist pioneers, it is one of

the oldest colleges in the Pacific Northwest. Conference Director **Larry Southers** will conduct this tour of the campus.

Tour B: Visit historic, flourishing downtown McMinnville with Downtown Manager **Malcolm Johnstone**. See such famous Third Street landmarks as the Cozine House, the Blue Moon Tavern, Nick's Italian Cafe, and Piontek's Bakery where Ken Piontek will demonstrate the correct way to roll a classic baguette.

6:30 - 7:30 pm Alfresco tasting of the 1990 Vintage. Murdock Patio.

Winemakers and owners from the presenting wineries will pour their Pinot noirs selected to be featured at the Celebration.

7:30 - 11:30 pm Traditional Northwest Salmon Bake. In the Oak Grove in front of Melrose Hall. Ticket required.

The trees will be strung with lanterns, and chinook salmon fillets will be cooked Native Northwest-style on alder stakes over a huge fire pit. Chef **Mark Gould**, Atwater's Restaurant, Portland, will present a buffet of accompaniments to the salmon, and an array of international wines will be served. After dinner there will be dancing to the beat of the Bouncing Baby Boomer Band, and carriage rides in the moonlight.

9:00 pm - midnight IPNC shuttle service

Complimentary shuttle service to your motel or inn, returning in time for brunch on Sunday. Board the IPNC van in front of Melrose Hall.

Sunday, July 25

10:00 am - 12:00 pm Sparkling Finale. Dillin Hall.

Chefs from five of Oregon's top restaurants create a sumptuous and eclectic buffet to accompany sparkling Pinot noir for this traditional grand finale. Featured chefs this year are **Alexis Bakouros** and **Gerasimos Tsirimiagos** of Alexis Restaurant, **Fred Carlo** of Salumeria di Carlo, **Chris Israel** and **Monique Siu** from Zefiro, **Jungi Suzuki** and **Yuki Narita** from Bush Garden, and **Eugen Bingham** from Perlina.

The four sparkling Pinot noir wines to be served with brunch are:

Argyle 1987 Rosé Brut (Oregon)
Chandon Blanc de Noirs (Carneros, California)
Drappier Brut, Carte d'Or (Reims, Champagne)
Bellavista Cuvée Brut (Franciacorta, Italy)

Keynote speakers **David Rosengarten** and **Joshua Wesson** will extend farewells to our guests and conclude the 1993 International Pinot Noir Celebration

**2:00 - 5:00 pm The Open Tasting:
An Afternoon of Pinot Noir.** Dillin Hall.

Designed especially for those who cannot attend the full three-day event, this walk-around tasting presents all 61 of the featured wines and winemakers of the 1993 International Pinot Noir Celebration. The tasting is accompanied by an afternoon buffet of imaginative dishes prepared by Chef **John Memering** to complement the wines.

Wine Producers

AUSTRALIA

Dromana Estate Vineyards

Harrisons Road, Dromana, Victoria 3936
Telephone: (61) 59 87 3275, FAX: (61) 59 81 0714
Represented by Garry Crittenden and
Margaret Crittenden

Featured Pinot noir: 1991 Dromana Estate

Dromana Estate is a small, family-owned vineyard on Victoria's Mornington Peninsula, established by Garry Crittenden in 1982 after a three-year search for the right block. Established on French lines of close spacing and vertical trellising, the viticultural practices are aimed at achieving maximum sunlight interception on the berries. The vines are trimmed and leaf plucked, and supplementary irrigation is used. Ten acres produce 12,000 cases, including Chardonnay, Cabernet Sauvignon and Pinot noir.

Henschke

P.O. Box 100, Keyneton, S. A. 5353
Telephone: (61) 85 64 8223, FAX: (61) 85 64 8294
Represented by Stephen Henschke and
Prue Henschke

Featured Pinot noir: 1991 Lenswood Giles

Johann Henschke arrived in South Australia in 1841, and in 1861 planted a small vineyard and began producing wine in the Northern Adelaide Hills region. Henschke Cellars is today under the control of Stephen Henschke, the fifth generation of the family, producing 35,000 cases per year of Semillon, Riesling, Chardonnay, Shiraz, Cabernet Sauvignon, Merlot and Pinot noir from 200 acres in the cool, high altitude area around Keyneton, Eden Valley and Lenswood.

FRANCE — Burgundy

Domaine des Beaumont

7, Avenue de la Gare
21220 Gevrey Chambertin
Telephone: (33) 80 34 33 97

Represented by Thierry Beaumont

Featured Pinot noir: 1990 Morey-Saint-Denis
1er Cru "Les Millandes" ✓

Thierry Beaumont cultivates 15 acres of vineyard, consolidating family holdings in Morey-Saint-Denis and Gevrey-Chambertin. The domaine includes two premier crus and a grand cru, Charmes Chambertin. Vinification is traditional: cold maceration for two or three days before fermentation, post-fermentation maceration up to 20 days; and partial use of new oak depending on the vintage and the appellation. The wines are sold exclusively through the company of Maurice Chenu in Montagny-les-Beaune.

Domaine Pierre Bitouzet

13 Rue de Citeaux, 21420 Savigny les Beaune
Telephone: (33) 80 21 53 26, FAX: (33) 80 21 58 29

Represented by Pierre Bitouzet *served*
Featured Pinot noir: 1990 Aloxe Corton *1st*
1er Cru "Valozières" (49)

Since 1954 Pierre Bitouzet has been general manager at the domaine of the Prince de Mérode at Chateau de Serrigny. During these years he has also created a small domaine of his own, including premier cru appellations in the communes of Savigny-les-Beaune and Aloxe-Corton. Since 1992 he has added to his estate some parcels of Corton grand cru, Pommard and Pommard premier cru. His style of vinification for red wines is "classic": temperature-controlled open fermentation, 15 to 18 months in barrel, one-third new.

24 gevey
12 red lost



✓ 24 bottles here Morey

6 magg aloxe Corton
88

15 Valozières ok

5 Corton - magg

6 Savigny - 90

lost 15 red
= 1 white mag



✓ 20 Nuits - 91 Côte
Nuits St. Georges
"Le Fleuriers"

91 Côte - only 5 Bottles
10 Vosgne-Romanée
10 Chambolle
5 Nuits Chateau
5 Clos Vougeot

lost 2 red.

15 Pommard

+5 - ?

5 - ?

12 aligote

12 - ?

lost: 16 red
7 white

Tasting Notes

Domaine Jean-Jacques Confuron

21700 Premeaux-Prissey

Telephone: (33) 80 62 31 08, FAX: (33) 80 61 34 21

Represented by Alain Meunier and

Sophie Meunier-Confuron

Featured Pinot noir: 1991 Côte de Nuits

Alain Meunier and Sophie Meunier-Confuron represent the third generation working this family estate, where estate-bottling of the wines was begun by Jean Confuron in the 1930s. Seventeen acres of vines are cultivated in the Côte de Nuits, including two grand crus and three premier crus, with emphasis on control of yields to produce the best possible fruit. They produce 3,000 cases of wine annually, following traditional methods of vinification, including manual punching down, and no more than 50 percent new oak.

Domaine de la Créa

21200 Bligny les Beaune

Telephone: (33) 80 26 37 37, FAX: (33) 80 24 14 81

Represented by Marie Cécile Chenu

Featured Pinot noir: 1990 Pommard

The Chenu family has been cultivating vineyards for 15 years. In 1988 Cécile Chenu decided to create her own small estate, Domaine de la Créa, with the acquisition of some parcels in Pommard, Auxey-Duresses and Saint Romain. She is especially interested in promoting the Saint Romain appellation which she believes deserves more attention than it has received. The domaine produces about 3,000 cases of red and white Burgundy from 15 acres, following traditional vinification practices.

Domaine Michel Goubard

Basseville, 71390 Saint Désert

Telephone: (33) 85 47 91 06, FAX: (33) 85 47 98 12

Represented by Michel Goubard

Featured Pinot noir: 1990 Bourgogne

Côte Chalonnaise

The Goubard family has been cultivating the vine since the 1600s. Michel Goubard took over the family estate in the Côte Chalonnaise in 1963 and has since built it from 13 to 54 acres, including a 38-acre gravelly hillside vineyard designated "Mont-Avril." More than 11,000 cases of wine are produced annually, including red and white Burgundy and Aligoté. Quality is assured by keeping vineyard yields at a reasonable level and practicing traditional vinification techniques.

Domaine A.F. Gros

21630 Pommard

Telephone: (33) 80 22 61 85, FAX: (33) 80 24 19 33

Represented by Anne-Françoise Gros

Featured Pinot noir: 1990 Vosne Romanée

"Aux Réas"

Several years ago Jean Gros of Vosne Romanée gave his daughter Anne-Françoise some parcels of his vineyards, including the appellations Vosne Romanée Aux Réas, Vosne Romanée Maizières, Richebourg and Bourgogne Hautes Côtes de Nuits. Anne-Françoise added a patch of Echezeaux, creating an estate of ten acres. She manages the business of her own domaine in total independence from her husband's Domaine Parent, although François Parent manages most technical operations in his wife's cellars. Anne-Françoise exports approximately 90 percent of her wines.



low 4 red
low 2 red double
mag

21 - Aux Réas ok



7 Bottles only of featured
wines

16 White

lost 20 white
17 red

30 Morey 1er
21 Domaine

lost 9

S.C.E.A. H. et P. Jacqueson

71150 Rully

Telephone: (33) 85 91 25 91, FAX: (33) 85 87 14 92

Represented by Henri Jacqueson,

Paul Jacqueson and Pierrette Jacqueson

Featured Pinot noir: 1990 Rully 1er Cru

"Les Cloux"

The Jacqueson family domaine was founded in 1946 by Henri Jacqueson, and has grown gradually to 22 acres by the acquisition of premier cru parcels in Rully and Mercurey. Henri's son, Paul, has worked with his father since his childhood, later pursuing academic training in viticulture and enology. In the early years, most of the production of Rully, including Jacqueson's, went into sparkling wines, but Henri Jacqueson's determined pursuit of quality in his red wines has earned a new appreciation for the Rully appellation.

Domaine des Lambrays

34, rue Basse, 24220 Morey-Saint-Denis

Telephone: (33) 80 51 84 33, FAX: (33) 80 51 81 97

Represented by Thierry Brouin

Featured Pinot noir: 1990 Clos des Lambrays

This 21-acre vineyard in Morey-Saint-Denis has existed since the fourteenth century, and today remains the largest grand cru vineyard belonging to a single proprietor. Legendary wines were made from Clos des Lambrays in the 1930s and 40s, but these were followed by decades of neglect and decline, until 1979 when it was purchased intact and completely replanted and renovated by the Saier brothers. In 1981, Clos des Lambrays received the rare honor of being elevated from premier cru to grand cru status.

Domaine Lamy-Pillot

31, Route de Santenay
21190 Chassagne Montrachet
Telephone: (33) 80 21 30 52, FAX: (33) 80 21 30 02
Represented by René Lamy and
Marie Thérèse Lamy
Featured Pinot noir: 1990 Saint-Aubin 1er Cru
"Les Castets"

Members of the Lamy family have been *vignerons* in Burgundy since 1640. René Lamy spent five years as manager at Domaine du Duc de Magenta, while acquiring enough vines by rent and purchase to create a small estate in 1973. The marriage of René Lamy and Marie-Thérèse Pillot, whose family originated in 1595 in the commune of Chassagne-Montrachet, created Domaine Lamy-Pillot, which now includes 49 acres of vines in Chassagne-Montrachet, Santenay and Saint-Aubin. About 8,000 cases of wine are produced annually, of which 40 per cent are exported.

Olivier Leflaive Frères

Place du Monument
21190 Puligny Montrachet
Telephone: (33) 80 21 37 65, FAX: (33) 80 21 33 94
Represented by Hélène Jaeger
Featured Pinot noir: 1990 Volnay 1er Cru
"Clos de la Barre"

Olivier Leflaive founded his firm in 1984, as a negotiant focused on the wines of the Côte de Beaune. He owns 25 acres of vineyards and buys grapes from a range of growers. The company first established a reputation for white wines from Meursault, Puligny and Chassagne, but now is producing more and more reds in the house style, very fresh and appealing.



14 Bottles featured ok

10/16 white
20 red

27 Volnay featured
10/9

10/16 white
7 red } total

41 Puligny (seminar)
7 lost



- 6 Clos le Meix -
lost 18 - serve
Sunday
- 11 Pm Cru (lost 1)
serve evenings
- 8 Villages lost 4
serve meals

15 featured wine
lost 9

3 - 82 Pommard
lost 9

20 - 89 Pommard
epitome

Domaine Monthélie Douhairet

21190 Monthélie

Telephone: (33) 80 21 21 01, FAX: (33) 80 21 65 79

Represented by André Porcheret

Featured Pinot noir: 1990 Monthélie

"Clos le Meix Garnier"

André Porcheret began his career as a cooper, then worked for the negotiant Clerget in St. Aubin. From 1977 to 1987 he was *maître des vignes* and chief winemaker for the 125-acre estate of the Hospices de Beaune. Since 1988 he has worked for Mme. Lalou Bize-Leroy, renovating and managing the former Noëllat estate in Vosne Romanée which became Domaine Leroy in 1988. For more than ten years, in his free time, Porcheret has also helped the venerable Mlle. Armande Douhairet manage her 15 acres in Volnay, Pommard, Meursault, and Monthélie.

Domaine Parent

Place de l'Eglise, 21630 Pommard

Telephone: (33) 80 22 15 08, FAX: (33) 80 24 19 33

Represented by François Parent

Featured Pinot noir: 1990 Pommard 1er Cru

"Les Chaponnières"

Winegrowers in Burgundy since 1650, the Parent family today produces premier cru red wines from 45 acres in the Côte de Beaune, including Volnay, Pommard, and Aloxe Corton. It is a typical Burgundian family business, run by François Parent and his father, Jacques. They hope three-year-old Mathias will be the fourteenth winegrower of their lineage. In 1787 Etienne Parent (eighth of the name) established a friendship with Thomas Jefferson, then U.S. ambassador in Paris, and later became the first supplier of great Burgundy vintages to the White House, a precursor of Burgundy exportation across the Atlantic.

Domaine Serafin

21220 Gevrey Chambertin

Telephone: (33) 80 34 35 40, FAX: (33) 80 58 50 66

Represented by Christian Serafin

Featured Pinot noir: 1990 Gevrey Chambertin

The Serafin family arrived in Burgundy from Poland in 1937 and began buying vineyards. The domaine now includes 11 acres, and the cellars are on the hillside behind the village of Gevrey-Chambertin. Christian Serafin's winemaking practices include a rather hot fermentation, a three-and-a-half week maceration, and 20 months of aging in 40 percent new oak, except for his grand cru, Charmes-Chambertin, which sees 100 percent new oak. For years, most of the wines were sold to private clients in Switzerland, but recently have become available outside Europe.

ITALY

Bellavista

Terre di Franciacorta S.r.l., Loc. Bellavista

25030 Erbusco (Brescia)

Phone: (39) 30 776 0276, FAX: (39) 30 776 0386

Represented by Mattia Vezzola

Featured Pinot noir: 1990 Casotte

Founded in 1976 with just seven acres, Bellavista is now the pre-eminent estate of Franciacorta, with 240 acres under vine and 40,000 cases of wine produced annually. The winery includes over 3,000 square meters of underground cellars, perfect for the maturation of *méthode champenoise* sparkling wine, the speciality of the estate. The vineyards include primarily Chardonnay, Pinot Bianco, and 30 acres of Pinot noir—the largest planting of Pinot noir in Franciacorta.



48 Gevrey-Chamb 90
~~12~~ 11 Gevrey-Chamb 91
Cst 1



Cantina J. Hofstätter

Piazza Municipio 5, 39040 Termeno (BZ)
Phone: (39) 471 860 161, FAX: (39) 471 860 789
Represented by Martin Foradori
Featured Pinot noir: 1990 "Villa Barthenau"
Vigneto S. Urbano

The Hofstätter vineyards and winery in Tramin (Termeno) in the South Tyrol were founded in 1907, and united with the Foradori family vineyards in 1959. The estate includes the Villa Barthenau, where 150 years ago a grape variety was planted which was unknown in the region at that time: Pinot noir. Paolo Foradori and his son Martin have continued "sailing against the wind" in pursuit of Pinot noir. Years of experimentation with clonal selection and viticultural methods have yielded a Pinot noir "that has more than repaid us for all this work."

NEW ZEALAND

Ata Rangi Vineyard

P.O. Box 43, Martinborough, New Zealand
Telephone & FAX: (64) 6 306 9570
Represented by Clive Paton
Featured Pinot noir: 1991 Ata Rangi

Ata Rangi (meaning "dawn sky" in Maori), founded in 1980 by Clive Paton, is located at the southern end of New Zealand's North Island. Clive and partner Phyllis Pattie are both hands-on winemakers/growers. Clive crafts the red wines, Pinot noir and Célèbre (a Cabernet/Merlot/Syrah blend), while Phyllis is responsible for the Chardonnay. The fruit comes from vineyards planted on Martinborough's free-draining gravel terrace, which produces shy bearing vines and fruit of unusual intensity.

UNITED STATES — California

Anderson's Conn Valley Vineyards

680 Rossi Road, St. Helena, CA 94574
Telephone: 707-963-8600, FAX: 707-963-7818
Represented by Gus Anderson and
Phyllis Anderson

Featured Pinot noir: 1991 Valhalla Vineyard

The Anderson family planted their 28.5 acres of vineyard in 1984-85. They began producing wine in 1987, expanding gradually from 500 to 4,500 cases, primarily Pinot noir and Cabernet Sauvignon. Their 1988 Estate Reserve Cabernet was selected as best Cabernet of the year by the *Wine Spectator*. The Pinot noir vineyard is located east of the city of Napa on an east-facing hillside. Grape production is limited to 1.5 to 2.5 tons per acre. Gus Anderson and his son Todd are the winemakers.

Au Bon Climat

P.O. Box 113, Los Olivos, CA 93441
Telephone: 805-688-8630, FAX: 805-686-1016
Represented by Jim Clendenen and
Steve Acronico

Featured Pinot noir: 1991 "La Bauge au dessus"

Au Bon Climat was founded in 1982 by Jim Clendenen and Adam Tolmach. Annual production has risen to 10,000 cases of Chardonnay, Pinot noir and Pinot blanc produced primarily from grapes grown at Bien Nacido Vineyards, where their winemaking facility is located. The winery was chosen as one of the top producers of the year in 1989, and again in 1990, by Robert M. Parker, Jr. Jim Clendenen was named winemaker of the year in December, 1992, by the *Los Angeles Times* (wine writer Dan Berger).





Bouchaine Vineyards

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

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

Brandborg Cellars

P.O. Box 730, Fairfax, CA 94978-0730
Telephone: 415-453-6104, FAX: 415-777-9511
Represented by Terry Brandborg
Featured Pinot noir: 1990 Santa Maria Valley,
Bien Nacido Vineyard

Beginning as hobby winemakers, Terry and Susan Brandborg obtained a use permit from the town of Fairfax to operate a bonded winery as a home occupation in 1986. They expanded production gradually from 400 cases in 1986 to 1,500 cases in 1990. In 1991 they moved their winery out of their home to its current location in Richmond, California, allowing them to double their production to the current level of 3,000 cases annually of premium Pinot noir, Zinfandel, Charbono, Sauvignon blanc and Riesling.

David Bruce Winery

21439 Bear Creek Road, Los Gatos, CA 95030
Telephone: 408-354-4214, FAX: 408-395-5478
Represented by David Bruce and Jan Bruce
Featured Pinot noir: 1990 Estate

David Bruce founded this winery overlooking the Monterey Bay in 1961. His 30-acre vineyard, located in the Santa Cruz Mountains, produces estate bottled Pinot noir and Chardonnay. Year by year, the vineyard trellising is slowly being retrofitted from a single-wire to upright system. In the winery, all the red wines are fermented whole-cluster in a rotating press for better tannin management. Annual production has grown to 35,000 cases of Pinot noir, Chardonnay, Cabernet Sauvignon and Rhone-style wines.

Davis Bynum Winery

8075 Westside Road, Healdsburg, CA 95448
Telephone: 707-433-5852, FAX: 707-433-4309
Represented by Hampton Bynum and
Gary Farrell
Featured Pinot noir: 1990 Russian River Valley
Limited Release

Davis Bynum founded his winery in 1965 in a plumbing-supply warehouse in Albany, California. In 1973 he and his family moved to the Russian River Valley, purchased the 83-acre River Bend Ranch, and made the first-ever Pinot noir to carry a Russian River designation. Gary Farrell joined the Bynum family winery in 1974 and assumed complete winemaking responsibilities in 1978. Current production is 22,000 cases annually of premium Pinot noir, Chardonnay, Fumé blanc, Gewürztraminer and Merlot.





Creston Vineyards

679 Calf Canyon Highway, Creston, CA 93432
Telephone: 805-434-1399, FAX: 805-238-1496
Represented by Larry Rosenbloom and
Stephanie Rosenbloom
Featured Pinot noir: 1991 Paso Robles

In 1980 Stephanie and Larry Rosenbloom purchased the abandoned, ramshackle Indian Creek Ranch in the Paso Robles region of California's central coast, 1,700 feet above sea level. They planted 155 acres of vineyard on the gravelly limestone soil. The winery was founded in 1982, with Victor Hugo Roberts as winemaker. Current annual production is 44,000 cases of Sauvignon blanc, Pinot noir, Cabernet Sauvignon, Merlot, Zinfandel, Semillon and Chardonnay.

Edna Valley Vineyards

2585 Biddle Ranch Road
San Luis Obispo, CA 93401
Telephone: 805-544-9594, FAX: 805-544-0112
Represented by Stephen R. Dooley
Featured Pinot noir: 1991 Estate Bottled

The Edna Valley Vineyard, started in 1977, is the fruit of a successful alliance between Paragon Vineyard Company, owned by the Niven family, and the Chalone Wine Group of San Francisco. The winery produces 100 percent varietal estate bottled wines from 700 acres of vineyard in the Edna Valley, a cool coastal valley lying to the southeast of San Luis Obispo. They produce 2,500 cases of Pinot noir and 62,000 cases of Chardonnay annually.

El Molino Winery

P.O. Box 306, St. Helena, CA 94574

Telephone: 707-963-1231, FAX: 707-963-1647

Represented by Reg Oliver

Featured Pinot noir: 1990 Napa County

El Molino Winery was founded in 1871, one of the first wineries to be built in Napa. It was operated until Prohibition and then restored by the Oliver family in the 1980s, using a replica of the original label introduced in 1871. The original cellar is three stories underground, accessed through a hand-dug tunnel, and gravity feed is used extensively. Current annual production is 1,000 cases, two-thirds Pinot noir and one-third Chardonnay, primarily from grapes grown in Rutherford and Carneros.

Fetzer Vineyards

P.O. Box 227, Redwood Valley, CA 95470

Telephone: 707-485-7634, FAX: 707-485-3040

Represented by Bob Blue

Featured Pinot noir: 1990 Reserve

Barney Fetzer established Fetzer Vineyards in 1958 to raise grapes for home winemakers. In 1968 the family began making wine commercially, and in 1981, ten of Barney Fetzer's eleven children took over management of the company, building it to two million cases annual production. In 1992 the company was purchased by Brown-Forman of Louisville, Kentucky. Fetzer Vineyards purchases grapes from about 140 of the top growers in California, and is the nation's leader in organic grape growing.





Foxen Vineyard, Inc.

Route 1, Box 144-A, Santa Maria, CA 93454

Telephone: 805-686-4343

Represented by Bill Wathen and Becky Wathen

Featured Pinot noir: 1990 Santa Maria Valley

Foxen was established in 1987 by Bill Wathen and Richard Doré on a family-owned ranch dating back to 1835. Located in the cool Santa Maria Valley in Santa Barbara County, the winery produces 4,000 cases of wine annually, including Chardonnay, Chenin blanc and Cabernet Sauvignon, as well as Pinot noirs from Sanford & Benedict Vineyard, Sierra Madre Vineyard and Bien Nacido Vineyard.

Gundlach-Bundschu Winery

P.O. Box 1, Vineburg, CA 95487

Telephone: 707-938-5277, FAX: 707-938-9460

Represented by Linda Trotta and

Antoine Favero

Featured Pinot noir: 1990 Rhinefarm Vineyards

Gundlach-Bundschu will begin its 135th consecutive grape harvest in 1993. Jim Bundschu is the sole owner. Lance Cutler is general manager. Linda Trotta has been winemaker for "two splendid years." The winery produces 120,000 gallons and owns 345 acres. The Pinot noir is estate bottled. Twenty-five percent is barrel-fermented and a 10 percent Chardonnay exchange is used during fermentation.

Morgan Winery

526 Brunken, Salinas, CA 93901
Telephone: 408-422-9855; FAX: 408-422-9880
Represented by Joseph and Ben Davis
Featured Pinot noir: 1991 Reserve Monterey

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



10-33-30

Pinnacles Vineyard

P.O. Box 407, Rutherford, CA 94573
Telephone: 707-963-7111; FAX: 707-963-7867
Represented by Patrick Pickett
Featured Pinot noir: 1991 Pinnacles

Nestled in the foothills of the Gavilan Mountains on the eastern boundaries of the Monterey Valley, the 100-acre Pinnacles Vineyard site was selected for conditions favorable to the Burgundian varietals. The region is cool, moderated by the influence of ocean fog during the summer months, allowing for long, slow ripening. The vineyard is situated high above the valley floor, allowing the vines ample sun exposure. 6,000 cases of Pinot noir and Chardonnay are produced annually.

left at abbey 8/6/93

PN 89 Pinnacles - 3 cases

PN 91 Pinnacles - 2 cases

Chard 91 Pinnacles - 1 case
6

returned to Lemna

2 - 91 PN
1 - 89 PN
1 - 91 Chard 2 - 91
 1 - 89
 1 - Chard

Tasting Notes

keep - 2 89 PN



Kent Rasmussen Winery

2125 Cuttings Wharf Road, Napa, CA 94559

Telephone: 707-252-4224, FAX: 707-252-6973

Represented by Kent Rasmussen and

Celia Ramsay

Featured Pinot noir: 1990 Kent Rasmussen

Kent Rasmussen and Celia Ramsay planted their 11-acre vineyard in the Carneros region of Napa in 1978. The winery, established in 1986, produces around 5,000 cases annually, primarily estate Pinot noir and Chardonnay. They like to keep things simple: winemaking is done in a low-tech, hands-off fashion using somewhat archaic equipment. The grape cluster on the label is a copy of a watermark from the Gutenberg Bible, reflecting Celia's academic expertise in letterpress printing.

Saintsbury

1500 Los Carneros Avenue, Napa, CA 94559

Telephone: 707-252-0592, FAX: 707-252-0595

Represented by Dick Ward and Byron Kosuge

Featured Pinot noir: 1991 Carneros

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

Sanford Winery

7250 Santa Rosa Road, Buellton, CA 93427
Telephone: 805-688-3300, FAX: 805-688-7381
Represented by Bruno d'Alfonso and
David Greene

Featured Pinot noir: 1990 Santa Barbara
County

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

Robert Sinskey Vineyards

6320 Silverado Trail, Napa, CA 94558
Telephone: 707-944-9090, FAX: 707-944-9092
Represented by Rob Sinskey and Morgan Tural
Featured Pinot noir: 1991 Los Carneros

Robert Sinskey Vineyards is a family owned winery producing about 10,000 cases of wine per year, with 100 acres of vineyard in Carneros and five acres of recently planted vineyard next to the winery. The stone and redwood winery is located in the northeastern section of the Stags Leap District. Currently, RSV is producing Pinot noir, Merlot, Chardonnay and a Merlot-based proprietary wine, "Carneros Claret." RSV believes that the vineyard should dictate the style of the wine and it is the winemaker's responsibility to complement the vintage with a delicate winemaking technique. The goal is to make regional wines that are cuisine oriented, and not solely designed to win blind tastings.





Stonestreet

4611 Thomas Road, Healdsburg, CA 95448
Telephone: 707-433-9000, FAX: 707-433-9469
Represented by Stephen Test and Mick Unti
Featured Pinot noir: 1991 Sonoma County

In the low hills of Sonoma County's Alexander Valley, a rare combination of soil and climate produces vibrant estate Cabernet, Merlot and Red Meritage wines. Proprietor Jess Jackson and winemaker Stephen Test also share a passion for Pinot noir and Chardonnay, and choose prime fruit from Sonoma County's coolest growing regions for their rich, round and supple wines. Pinot noir production: 4,000 out of a total of 20,000 cases.

Wild Horse Winery

P.O. Box 910, Templeton, CA 93465
Telephone: 805-434-2541, FAX: 805-434-3516
Represented by Ken Volk and Tricia Volk
Featured Pinot noir: 1991 Central Coast

Wild Horse Winery is situated on a beautiful mesa above the Salinas River. It boasts panoramic views of the Santa Lucia mountain range through which evening fog drifts from Morro Bay. This unique setting provides the perfect growing conditions for vinifera grapes. The names Wild Horse and Ken Volk have been synonymous since 1986, when the first release of his Pinot noir put Wild Horse on the map. Wild Horse has since gone on to garner national and international acclaim as a high quality, premium wine institution. At 35,000 cases, Wild Horse is committed to traditional winemaking techniques, excellence and value to consumer, and a long-term pledge to the superb wines of the central coast.

Zaca Mesa Winery

P.O. Box 899, Los Olivos, CA 93441
Telephone: 805-688-9339, FAX: 805-688-8796
Represented by Dan Gehrs and Jim Fiolek
Featured Pinot noir: 1990 Reserve,
Santa Barbara County

Zaca Mesa Winery, located in the Santa Ynez Valley, is owned by John C. Cushman, III. Founded in 1972, when the first vineyards were planted, the property now consists of a total of 715 acres, of which 203 acres are planted with various varietal grapes. Their focus varietals are Chardonnay, Pinot noir and Syrah. Located on this property is a 65,000-case-capacity winery, with a visitor center for wine tasting, tours and special events.

UNITED STATES — *New York*

Dr. Frank's Vinifera Wine Cellars & Chateau Frank

9749 Middle Road, Hammondsport, NY 14840
Telephone & FAX: 607-868-4884
Represented by Willy Frank and Margrit Frank
Featured Pinot noir: 1990 New York
Finger Lakes

When Dr. Konstantin Frank arrived as an immigrant from Europe in 1951, no one grew vinifera grapes in the eastern United States. Now, some forty years later, more than half of the eastern wineries grow vinifera varieties, and Dr. Frank's winery is recognized as the pillar of the New York premium wine industry. His son, Willy, continues the legacy, annually producing up to 19,000 cases of premium wines from vinifera varieties, including Pinot noir from the oldest commercial Pinot noir vineyards in the East.



UNITED STATES — Oregon

Amity Vineyards

18150 Amity Vineyards Rd., Amity, OR 97101

Telephone: 503-835-2362, FAX: 503-835-6451

Represented by Myron Redford and

Vikki Wetle

Featured Pinot noir: 1990 Estate

Owners Janis Checchia, Ione Redford and her son, Myron Redford, began production at their winery in 1976. The first of their 15-acre vineyard was planted in 1970. Amity is known in the Northwest for its Pinot noir, Dry Gewürztraminer, Gamay noir, Dry Riesling and a sulfite-free Pinot noir from organic grapes called Eco Wine. Current annual production is 10,000 cases.

Autumn Wind Vineyard

15225 NE North Valley Road,

Newberg, OR 97132

Telephone: 503-538-6931

Represented by Tom Kreutner and

Wendy Kreutner

Featured Pinot noir: 1990 Reserve

One of the newest wineries in Yamhill County, Autumn Wind was started by Tom and Wendy Kreutner when they purchased the 52-acre site in 1983. The 11-acre vineyard was planted in 1984 on the hillside overlooking the north Chehalem Valley. Their first crush was in 1987. They currently produce 6,000 gallons of wine from Pinot noir, Pinot gris, Sauvignon blanc, Chardonnay and Muller-Thurgau grapes.

Bethel Heights Vineyard

6060 Bethel Heights Rd. NW, Salem, OR 97304
Telephone: 503-581-2262, FAX: 503-581-0943
Represented by Ted Casteel, Terry Casteel,
Marilyn Webb & Pat Dudley
Featured Pinot noir: 1990 Estate

Planted between 1977 and 1979, Bethel Heights was one of the earliest vineyards in the Eola Hills, an independent hill chain in the center of Oregon's Willamette Valley. The winery was established in 1984. Current annual production is 8,500 cases of estate bottled wines from the 51-acre vineyard, specializing in Pinot noir and Chardonnay. Bethel Heights is owned and operated by brothers Terry and Ted Casteel, and sisters-in-law Marilyn Webb and Pat Dudley.

Bridgeview Vineyard & Winery

4210 Holland Loop Road
Cave Junction, OR 97523
Telephone: 503-592-4688, FAX: 503-592-2127
Represented by Robert Kerivan,
Laurent Montalieu and Lelo Kerivan
Featured Pinot noir: 1990 Winemakers Reserve

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





Broadley Vineyards

P.O. Box 160, 265 S. 5th St., Monroe, OR 97456

Telephone: 503-847-5934, FAX: 503-847-6018

Represented by Craig Broadley and

Claudia Broadley

Featured Pinot noir: 1991 Reserve

The Broadleys left careers at City Lights Books in San Francisco to plant their 17-acre vineyard on eastern-facing slopes overlooking Monroe, Oregon in 1981. Their first vintage was 1986. In 1988 the winery opened in a sixty-year-old brick building on the banks of the Long Tom River on Highway 99 W. They currently produce 2,000 cases of wine annually, primarily Pinot noir and Chardonnay.

Cooper Mountain Vineyards

9480 SW Grabhorn Road, Beaverton, OR 97007

Telephone: 503-649-0027

Represented by Robert Gros and

Rich Cushman

Featured Pinot noir: 1990 Reserve

Cooper Mountain, an extinct volcano site overlooking the Tualatin Valley, is the home of this 75-acre vineyard and winery. The winery is located on the Cooper Homestead, settled in 1865. Planting began in 1978 and the winery began production almost ten years later. Production is limited to 2,000 cases annually, including Pinot noir, Pinot gris and Chardonnay.

Domaine Drouhin Oregon

P.O. Box 700, Dundee, OR 97115

Telephone: 503-864-2700, FAX: 503-864-3377

Represented by Robert J. Drouhin and
William J. Hatcher

Featured Pinot noir: 1991 Oregon

In 1987, Robert Drouhin, the third-generation head of Maison Joseph Drouhin of Burgundy, purchased 100 acres in Yamhill County to be developed as a Pinot noir vineyard. Forty acres of vines were planted in 1988, closely spaced in the Burgundian style to achieve small yields of superior quality. In 1990, a four-level, gravity-flow winery was established, with Robert Drouhin's daughter Véronique as winemaker. Pinot noir production has increased gradually to 10,000 cases in 1992.

The Eyrie Vineyards

P.O. Box 697, Dundee, OR 97115

Telephone: 503-472-6315, FAX: 503-434-5038

Represented by David Lett, Diana Lett and
Beth Rapp

Featured Pinot noir: 1991 Willamette Valley,
Yamhill County

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





Foris Vineyards Winery

654 Kendall Road, Cave Junction, OR 97523
Telephone: 503-592-3752, FAX: 503-592-4796
Represented by Sarah Powell and

Elizabeth Berard

Featured Pinot noir: 1991 Rogue Valley

Foris is the southernmost winery in the Pacific Northwest, located just seven miles from the California border in the coastal Siskiyou Mountains. Bonded in 1987, it produces 10,000 cases annually of Pinot noir, Cabernet Sauvignon, Merlot and Gewürztraminer. The vineyard, established in 1975, is one of the oldest in the Rogue region. It now includes the largest-bearing acreage of the new Dijon clones of Pinot noir and Chardonnay in the United States.

Henry Estate Winery

P.O. Box 26, Umpqua, OR 97486
Telephone: 503-459-5120, FAX: 503-459-5146
Represented by Scott Henry IV

Featured Pinot noir: 1990 Barrel Select

Owners Scott and Sylvia Henry returned to the family farm and began planting their vineyard in 1972. The winery was completed in 1978. Now their son, Scott IV, has entered the business. Henry Estate has 33 acres of vineyard and an annual production of 13,500 cases of Pinot noir, Chardonnay, Gewürztraminer, White Riesling and Cabernet Sauvignon. The Pinot noir and Chardonnay are aged only in American oak. Vineyard research on trellising in the early 1980s has led to development of the "Scott Henry Vertical Trellis," now used internationally.

Hinman Vineyards - Silvan Ridge Winery

27012 Briggs Hill Road, Eugene, OR 97405

Telephone: 503-345-1945, FAX: 503-345-6174

Represented by Joe Dobbles

Featured Pinot noir: 1991 Silvan Ridge Reserve

The Hinman family planted their seven-acre vineyard in 1972 in the foothills of the Oregon Coast Range outside of Eugene. The winery was established in 1979, when the first 600 cases were produced. Since then, production has grown to 26,000 cases per year of Pinot noir, Pinot gris, Chardonnay, Gewürztraminer and Sauvignon blanc. This year the winery will introduce a new line of vineyard-designated wines, late harvest wines, and other special wines under the new Silvan Ridge Winery Reserve label.

Kramer Vineyards

26830 NW Olson Road, Gaston, OR 97119

Telephone & FAX: 503-662-4545

Represented by Trudy Kramer and
Keith Kramer

Featured Pinot noir: 1991 Estate Bottled

Owners Trudy and Keith started as amateur winemakers, winning ribbons at the Oregon State Fair and other events. They began planting 12 acres of vineyards in 1984, including Pinot noir, Chardonnay, Pinot gris, Riesling and Raspberry, and opened a winery in 1990. Kramer Vineyards produces 3,600 cases per year, as well as hosting interesting festivals, events and contests.





Montinore Vineyards

3663 SW Dille Road, Forest Grove, OR 97116
Telephone: 503-359-5012, FAX: 503-357-4313
Represented by Leo G. Graham, Jacques Tardy,
Mark T. Graham, Ron Engle,
Ken Hicks, and Geoffrey Kridel
Featured Pinot noir: 1990 Willamette Valley

Montinore Vineyards produces 100 percent varietal wines, all estate grown, produced and bottled. Oregon's largest producing vineyard specializes in Pinot noir, Pinot gris, Chardonnay and White Riesling. The vineyard also produces Gewürztraminer, Müller-Thurgau and Chenin blanc in marketable quantities. Montinore Vineyards started its national marketing program in 1992, with distribution in Washington, California, Hawaii, Virginia, Maryland, Washington, D.C., Florida and Canada, as well as Oregon. The company has sales staff located on the East Coast and in California and the Northwest.

Ponzi Vineyards

14665 SW Winery Lane, Beaverton, OR 97007
Telephone: 503-628-1227, FAX: 503-628-0354
Represented by Dick & Nancy Ponzi,
Anna Maria Ponzi and Luisa Ponzi
Featured Pinot noir: 1991 Reserve

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

Redhawk Vineyard

2995 Michigan City Ave. NW, Salem, OR 97304

Telephone: 503-362-1596

Represented by Tom Robinson

Featured Pinot noir: 1990 Stangeland Vineyard
Reserve Unfiltered

The vineyard, first planted in 1979, is on a small southeast facing slope that is perfectly suited for growing richly flavored, spicy Pinot noir and Chardonnay grapes. These grapes, fermented in small lots and given extended aging in French oak barrels, consistently make estate wines with "a full-flavored intensity not often found in Oregon wines." Small amounts of Pinot gris, true Pinot blanc and a dry Gewürztraminer are also made. Other wines include the cultish Grateful Red and Chateau Mootom. Cabernet Sauvignon, Merlot and Cabernet franc are also produced, all grown in southern Oregon. Annual production is 6,000 cases.

Rex Hill Vineyards, Inc.

30835 N Highway 99W, Newberg, OR 97132

Telephone: 503-538-0666, FAX: 503-538-1409

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

Featured Pinot noir: 1990 Archibald Vineyards

Owners Paul Hart and Jan Jacobsen purchased and refurbished an old, historic nut processing plant and turned it into a modern winery. Rex Hill Vineyards was founded in 1982; their first vintage was 1983. Under winemaker Lynn Penner-Ash, production has grown to 32,000 cases, including 16,000 cases of Pinot noir. Rex Hill now has 100 acres of producing vineyards, and over 100 acres under development in Yamhill County.





St. Innocent Winery

2701 22nd Street SE, Salem, OR 97302

Telephone: 503-378-1526

Represented by Mark Vlossak and
Jennifer Green

Featured Pinot noir: 1990 Seven Springs
Vineyard

Founded in 1988 by Mark Vlossak, St. Innocent is named for Mark's father, John I. (Innocent) Vlossak, who kept a large wine cellar and taught his son to love and appreciate fine wine. Production in 1992 was 3,200 cases. The production goal is 5,000 to 6,000 cases. The winery has no vineyards of its own, but produces vineyard-designated Pinot noir and Chardonnay, and *methode champenoise* sparkling wine with grapes from Eola Hills vineyards.

Tualatin Vineyards

10850 NW Seavey Rd., Forest Grove, OR 97116

Telephone: 503-357-5005, FAX: 503-357-1702

Represented by William L. Fuller

Featured Pinot noir: 1990 Estate Bottled

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

Van Duzer Wines

1775 Lincoln Avenue, P.O. Box 3989
Napa, CA 93427

Telephone: 707-224-6565, FAX: 707-257-2990

Represented by Bill Hill and John Mayes

Featured Pinot noir: 1991 Oregon Reserve

Van Duzer winemaker William Henry (Bill) Hill, highly respected for his celebrated Napa Valley Cabernet Sauvignon and Chardonnay, has recently shown a commitment to produce great wines in the Burgundian style by purchasing 800 acres in the Eola Hills of Oregon's Willamette Valley, near Salem and McMinnville. In 1991, William Henry Hill introduced the portfolio of Van Duzer wines as distinctive from his Napa Valley wines, which were recently acquired by the Wine Alliance, a division of Allied-Lyons. The Van Duzer wines include Dry Riesling, Reserve Chardonnay and Reserve Pinot noir.

Veritas Vineyard

11322 SW Riverwood Rd., Portland, OR 97219

Telephone: 503-538-1470, FAX: 503-636-0836

Represented by John Howieson and
John Eliassen

Featured Pinot noir: 1990 Willamette Valley

The Howiesons began planting their vineyards in 1983. Their first vintage in 1983 produced only 270 cases of Pinot noir. They have since grown to 5,500 cases. Varieties include Pinot noir, Chardonnay, Pinot gris and White Riesling. Their 30 acres of vineyards and the winery are located northeast of Newberg. John Eliassen is the winemaker.





UNITED STATES — Washington

Salishan Vineyards

35011 North Fork, La Center, WA 98629

Telephone and FAX: 206-263-2713

Represented by Joan Wolverton and
Linc Wolverton

Featured Pinot noir: 1990 Washington

Joan and Lincoln began planting their 12-acre vineyard in 1971. Salishan's first vintages were made at other facilities; in 1982 their own winery was completed. Located 25 miles north of Portland and the Columbia River, Salishan produces between 1,500 and 2,000 cases per year. Forty percent of its production is Pinot noir.

Guest Speakers

Bruno d'Alfonso began enjoying and collecting wine while in college at Cal Poly. After graduating with a degree in soil science, he enrolled in enology at the University of California at Davis. From 1980 to 1983 he worked as assistant winemaker at Edna Valley Vineyards, where he met Richard Sanford, who was then using Edna Valley's facilities until his own winery was assembled. When Sanford invited D'Alfonso to become the winemaker at his new winery in 1983, the opportunity was irresistible. D'Alfonso has been winemaker at Sanford ever since.

Dr. Vivian Bull became the eighteenth president of Linfield College less than a year ago, in August, 1992. She came to Oregon from a post as Professor of Economics at Drew University in Madison, New Jersey, specializing in international economics. In welcoming the International Pinot Noir Celebration to Linfield this year, Dr. Bull continues a six year tradition of Linfield hospitality towards the IPNC established by her predecessor, Dr. Charles Walker.

Terry Casteel is winemaker and co-owner of Bethel Heights Vineyard in the Eola Hills northwest of Salem, Oregon. Originally trained as a psychologist, he left a sensible professional position in Seattle and moved with his family to Oregon in 1978, where they purchased 75 acres and started planting vines. He began making wine in his basement as soon as the first crop was borne in 1981, and has been at it ever since.

Kevin Chambers, a fifth-generation Oregonian, has spent his entire career in the wine business. He started as a wine merchant, then worked in

the wholesale trade and is now in production and sales with Chateau Benoit winery and Chambers Estate Vineyard. Along the way, he has written many wine columns and judged wine internationally. His newest project is an Oregon wine reference book.

Clive Coates MW is author and publisher of *The Vine*. He originally trained as a hotelier, but moved into the British wine trade, where he spent 20 years. He is the author of *Claret* (1982), *Wines of France* (1990) and, soon to be published, *The Great Wines of Bordeaux*. He is becoming increasingly well-known in the United States as a lecturer and seminar leader. This is his second visit to the Celebration, where he was keynote speaker in 1990.

Daniel Johnnes is Sommelier at Montrachet restaurant in New York, and also directs the wine program for the popular TriBeCa Grill. Montrachet, named by *The Wine Spectator* as one of three four-star restaurants, has received the *Spectator's* "Award of Excellence" for three consecutive years. Johnnes has also introduced a line of French regional wines to the New York market under the label "A Daniel Johnnes Selection." His selections are made through contacts developed while working in restaurants in France for several years.

Robert Kacher has been involved in the wine trade for 20 years, but it is only since he established his Washington D.C.-based import company in 1987 that his name (he is universally known as "Bobby" among serious American enophiles) has become a household word. Kacher's portfolio of producers in Burgundy, Alsace, the Rhone Valley and Southwest France reads like an all-star team of French vigneron. The "Robert Kacher Selections" imprint on a

label is a virtual guarantee of high-quality wine.

Dan Kravitz was born in Brooklyn, New York in 1946. In 1963, at Saint John's College in Annapolis, Maryland, he learned at a Monday night poker game that gallons of Gallo Zinfandel were better than gallons of Gallo Burgundy. In 1985 he founded his own wine import and distribution company, "Hand Picked Selections," dedicated primarily to importing fine wines from France. He is especially well known for discovering outstanding wines from obscure viticultural areas. In 1992 he acquired an interest in the Congress Springs wine brand in California.

John Poston first became interested in wine while studying German in Freiburg during his college years. He worked at a winery near Alsace for two years, developing an enduring attachment to Alsatian wine and food. He then migrated to Portland, where he worked as a waiter in various restaurants, then spent several years as sommelier to Donald and Ivana Trump at the Plaza Hotel in New York. A fondness for fly-fishing brought Poston back to the Northwest, where he has since served as Sommelier at the Heathman Hotel.

David Rosengarten has written extensively about wine and food for a long list of leading publications. He collaborated in the production of *Hugh Johnson's Wine Cellar* (Simon & Schuster, 1986), a food-and-wine computer program, served as associate editor for *A Dictionary of American Wines*, and in 1989 co-authored the critically acclaimed *Red Wine with Fish* (Simon & Schuster) with Joshua Wesson. He currently writes regularly for *Food & Wine* magazine, *New York Newsday*, *The New York Observer*, and *The Wine Spectator*. He also teaches and lectures on

a wide range of culinary and enological topics.

Ginna Shannon has been in the restaurant business for 15 years. She has spent the last four as General Manager of Shaw's Crab House in Chicago, a three-star restaurant specializing in fresh seafood, where she has concentrated on developing the content and design for a predominantly American wine list. Recipient of many awards and critical acclamations, she is actively involved in a number of local and national food and wine organizations, especially Les Dames D'Escoffier.

Joshua Wesson began his career in 1979 at Parnache in Boston, where he developed his first award-winning wine program. He was named America's "Sommelier of the Year" in 1984, and one of the top five sommeliers in the world in the "International Sommelier" competition in 1986. He has since consulted for many of America's finest restaurants, and written extensively on food and wine. Recent successes include the award-winning *Red Wine with Fish* (Simon & Schuster, 1989), and the regular "Winning" column in Manhattan's highbrow weekly, *The New York Observer*, both co-authored with David Rosengarten.

Michael Wild opened his restaurant, the Bay Wolf, in Oakland, California in 1975. Before that, he taught comparative literature at San Francisco State University for ten years. Born in Paris in 1940, he has lived in California since 1947, but still returns to France periodically to renew his roots. A regular contributor to the culinary success of the IPNC since the beginning, Michael says he has been matching food and wine for so long, "it is almost something akin to intuitive."

Guest Chefs

Brothers-in-law **Alexis Bakouros** and **Gerasimos Tsirimiagos** are members of a large family which came from Greece to Portland, where they opened **Alexis Restaurant** in 1981, with the idea of sharing their family recipes. It has since become famous for its warm, festive atmosphere and authentic Greek cuisine. Some say you won't find better calamari this side of the Aegean—it has become an annual tradition at the IPNC Sparkling Finale.

Eugen Bingham, recently appointed executive chef at **Perlina** in Portland, is a newcomer to the Northwest. Raised behind the counter of his parents' small family style restaurant in California, he moved to Europe at a young age and was formally trained there as a chef. Eventually returning to the United States, he most recently worked at some of the better hotels and restaurants in San Francisco before his move to Portland.

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

Mark Gould was appointed executive chef at **Atwater's Restaurant and Lounge** in Portland in April, 1992. Formerly executive sous chef at Chicago's prestigious The 95th, Mark has also worked at Le Gourmandin in Lyon, Hotel Uplandia in Uppsala, and Chefs de France in

Florida's Epcot Center. Last summer he was one of 36 chefs selected from around the country to attend the exclusive School for American Chefs at Beringer Vineyards in California.

Thierry Guillot began his culinary career in 1980 as a kitchen apprentice at l'Hotel de l'Europe in his native town of Cholet. From 1982 through 1988 he served as assistant chef in several restaurants in Burgundy, including Mont d'Or under Chef Paul Bocuse in 1985. After working his way up to the top rank at the Restaurant la Côte d'Or in Nuits-Saint-Georges, he eventually purchased the establishment in January, 1990, and was awarded the Michelin star in March of 1990. This is his second appearance as guest chef at the IPNC.

Greg Higgins was raised in upstate New York, and traveled extensively in North America, Europe and Asia, working in major hotels and fine restaurants before ultimately landing in the Pacific Northwest. Greg is now executive chef at Portland's **Heathman Hotel**, a showcase of regional culinary excellence which has garnered numerous awards and honors for its food program. Greg and his staff from the Heathman have been the backbone of the IPNC kitchen from the beginning.

Chris Israel graduated from U.C. Berkeley with a degree in Art History, and then worked at the Zuni Cafe and Square One in San Francisco before coming to Portland to open **Zefiro** in September, 1990, with Bruce Carey and Monique Siu. Chris describes himself as a cook, since he has had no formal training as a chef.

John Memering was trained at the Western Culinary Institute in Portland, and has worked since 1985 in several of Portland's top restau-

rants, most recently as executive chef at Thirty-One Northwest, and as chef to various movie companies filming in the Northwest. He is an active member of the Chefs de Cuisine Society of Oregon and the Oregon Culinary Olympic Team, and a dedicated community service volunteer.

Nick Peirano. Nick's Italian Cafe opened in McMinnville 16 years ago. Since then, Nick's interest in good food, good wine and good friends has been reflected in the hospitality and warmth of his restaurant. People come from all over to enjoy Nick's style of Italian cooking. One of the original founders of the International Pinot Noir Celebration, Nick continues to contribute to its success.

Ken Piontek, inspired by his Alsatian grandmother, began experimenting with french bread recipes in college. He started a french bread bakery in Willamina, Oregon in 1981, and created a loyal following by producing the closest thing to a classic french baguette available outside of Portland. In 1992 he opened a full retail bakery in downtown McMinnville, producing a wide variety of loaf breads and bagels, as well as the classic baguette.

Monique Siu grew up in Berkeley and moved to Portland in 1970 to attend Reed College. She met Chris Israel and Bruce Carey in 1989 while all three were working for Briggs & Crampton catering company. In 1990 the three became partners and established Portland's popular **Zefiro Restaurant**, where Monique is the pastry chef.

Jungi Suzuki and **Yuki Narita** bring a taste of **Bush Garden** to the IPNC for the first time this year. A Portland tradition for over 30 years,

Bush Garden is located across from the Galleria, and serves the city's finest Japanese cuisine, including sushi and sashimi specialties.

Michael Wild, making his first appearance as an IPNC guest speaker this year, has starred in the IPNC kitchen since the beginning. He has been ably assisted since 1990 by **Joe Nouhan**, a graduate of the California Culinary Academy, veteran of City Cafe and Cody's Books and Cafe in Berkeley, and sous chef at Michael Wild's the **Bay Wolf** since 1989.

Guest Artists

C.W. Potzz and Bill Kucha are two well known Oregon artists who were invited by the IPNC, in conjunction with Gango Gallery of Portland, to paint their impressions of the International Pinot Noir Celebration. Their works will be on display in Renshaw Gallery throughout the weekend. One of Bill Kucha's pieces was selected to be the 1993 IPNC poster.

Bill Kucha's mixed media paintings are very sensual and are meant to be looked at and felt rather than read about or explained. Bill continually investigates possibilities of perception through endless exploration of color, texture, light and movement. In his figurative pieces, he conveys a feeling of the person or event, concentrating on an emotional likeness rather than a physical one.

C.W. Potzz' paintings are a celebration of life, with their spontaneous compositions, bold and energetic gestures and brilliant colors. For Potzz, painting provides a form of communication, mostly with herself, but sometimes with others. She does not analyze while at work, but paints intuitively, believing that it is the doing of the painting that is important; the final product being merely a record of where she has been.

International Pinot Noir Celebration Board of Directors

David Adelsheim	Adelsheim Vineyards
Marylou Andrist	Retired - US Bank
Greg Casteel	Prestige Limousine
Terry Casteel	Bethel Heights Vineyard
Joan Erath	Knudsen Erath Winery
Donna Gettel	Red Hills Pottery
Candy Gormley	Wine Country Tours Elegance & Fun
Walt Gowell	Attorney
Doug Hurl	Mac Rental
David Lett	The Eyrie Vineyards
Mike Passo	Stonebridge and Passo
Nick Peirano	Nick's Italian Cafe
Judy Peterson-Nedry	<i>The Northwest Palate</i>
Nancy Ponzi	Ponzi Vineyards
Peter Richardson	Linfield College
Susan Sokol Blosser	Sokol Blosser Winery
Hans Schouten	CPA
Doris Steiger	Steiger Haus
Steve Vuylsteke	Oak Knoll Winery

Executive Director:	Pat Dudley
Food Coordinator:	Joan Drabkin
Office Staff:	Carol Jedan

Thank You

The International Pinot Noir Celebration is an independent group of individuals who volunteer their time to produce an annual event at which to share Pinot noir with their friends. It is not dependent on any outside organization for funding or support. It could not be done without the help of a great many people who have contributed their time, expertise and products, including especially the following:

Dr. Vivian Bull, President of **Linfield College**, McMinnville, Oregon, for Linfield's continuing hospitality to the IPNC.

Gary Battles of **Henny-Hinsdale Wines**, Salem, Oregon, for bringing the wines from Europe for the IPNC through their import channels.

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

Georg Riedel of **Riedel Crystal**, Kufstein, Austria, for the gracious donation of a Vinum Pinot Noir glass to each participant in the 1993 IPNC.

Margaret Reavis Larson, McMinnville, Oregon, for handling all the registrations for the IPNC for the last six years, and for handsewing 570 bags this year for the Riedel wine glasses, with her sister-in-law, **Ruth Garvie**.

Jackie Gango and **Martha Lee** of **Gango Gallery**, Portland, Oregon, for organizing the art exhibit and co-sponsoring the poster commemorating the 1993 IPNC.

Joay Tapp of **Tapp Technologies** in Langley, British Columbia, for printing the cover of this program.

Rob Pounding of **Salishan Lodge**, Gleneden Beach, Oregon, for his invaluable help in finding ocean-trawled chinook salmon for the Northwest Salmon Bake.

Barbara Spear and **Howard Rossbach** of **Vintage Northwest Inc.**, Seattle, Washington, for the donation of **Ramlosa** sparkling water for all the meals throughout the Celebration.

Pasquale Madeddu, of **Torrefazione Italia**, Seattle, Washington, for providing fresh brewed coffee and espresso for all the meals throughout the Celebration.

Stephen McCarthy of **Clear Creek Distillery**, Portland, Oregon, for providing his Grappa of Pinot noir to top off the Friday night Grand Dinner.

Thierry Guillot of **Restaurant La Côte d'Or** in Nuits-Saint-Georges, France, and **Grand Marnier** for donating a large quantity of the real thing for the Grand Marnier mousse served at the Friday night Grand Dinner.

Twila Friberg, McMinnville, Oregon, for donating Twila's English Toffee for the Artists and Authors reception on Saturday afternoon and for the Sunday Afternoon of Pinot Noir.

Armand Cottin and **Jean Noel Christe** of **Labouré Roi**, Nuits-Saint-Georges, France, for a donation of red Burgundy wine for one of the weekend seminars.

Pierre Kolisch of **Juniper Grove Farm**, Redmond, Oregon, for donating his goat cheese for the weekend menu.

Shari Thomas of **Classic Country Rabbit**, Hillsboro, Oregon, for donating rabbit for the buffet at the Sunday Afternoon of Pinot Noir.

Alphabetical Index of Wine Producers

Amity Vineyards (OR)	35
Anderson's Conn Valley Vineyards (CA)	24
Ata Rangi Vineyard (New Zealand)	23
Au Bon Climat (CA)	24
Autumn Wind Vineyard (OR)	35
Domaine des Beaumont (France)	16
Bellavista (Italy).....	22
Bethel Heights Vineyard (OR)	36
9 Domaine Pierre Bitouzet (France)	16
Bouchaine Vineyards (CA)	25
Brandborg Cellars (CA).....	25
Bridgeview Vineyard & Winery (OR).....	36
Broadley Vineyards (OR)	37
David Bruce Winery (CA)	26
Davis Bynum Winery (CA)	26
Domaine Jean-Jacques Confuron (France)	17
Cooper Mountain Vineyards (OR)	37
Domaine de la Créa (France)	17
Creston Vineyards (CA)	27
Domaine Drouhin Oregon (OR)	38
Dromana Estate Vineyards (Australia)	15
Edna Valley Vineyards (CA).....	27
El Molino Winery (CA)	28
The Eyrie Vineyards (OR)	38
Fetzer Vineyards (CA)	28
Foris Vineyards Winery (OR)	39
Foxen Vineyard, Inc. (CA).....	29
Dr. Frank's Vinifera Wine Cellars & Chateau Frank (NY)	34
Domaine Michel Goubard (France).....	18
Domaine A.F. Gros (France)	18
Gundlach-Bundschu Winery (CA)	29
Henry Estate Winery (OR)	39
Henschke (Australia)	15
Hinman Vineyards - Silvan Ridge Winery (OR)	40

Cantina J. Hofstätter (Italy)	23
S.C.E.A. H. et P. Jacqueson (France)	19
Kramer Vineyards (OR)	40
Domaine des Lambrays (France)	19
Domaine Lamy-Pillot (France)	20
Olivier Leflaive Frères (France)	20
Domaine Monthélie Douhairet (France)	21
Montinore Vineyards (OR)	41
Morgan Winery (CA)	30
Domaine Parent (France)	21
Pinnacles Vineyard (CA)	30
Ponzi Vineyards (OR)	41
Kent Rasmussen Winery (CA)	31
Redhawk Vineyard (OR)	42
Rex Hill Vineyards, Inc. (OR)	42
Saintsbury (CA)	31
Salishan Vineyards (WA)	45
Sanford Winery (CA)	32
Domaine Serafin (France)	22
Robert Sinskey Vineyards (CA)	32
St. Innocent Winery (OR)	43
Stonestreet (CA)	33
Tualatin Vineyards (OR)	43
Van Duzer Wines (OR)	44
Veritas Vineyard (OR)	44
Wild Horse Winery (CA)	33
Zaca Mesa Winery (CA)	34

TAPP

A DISTINCTIVE
BOTTLE OF WINE
DESERVES TO BE
DRESSED IN
STYLE ~



TELEPHONE (604) 533-3294
FACSIMILE (604) 533-3296