

2016

2016 International Pinot Noir Celebration Program

International Pinot Noir Celebration

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INTERNATIONAL PINOT NOIR CELEBRATION

MCMINNVILLE

30th
ANNUAL

OREGON USA

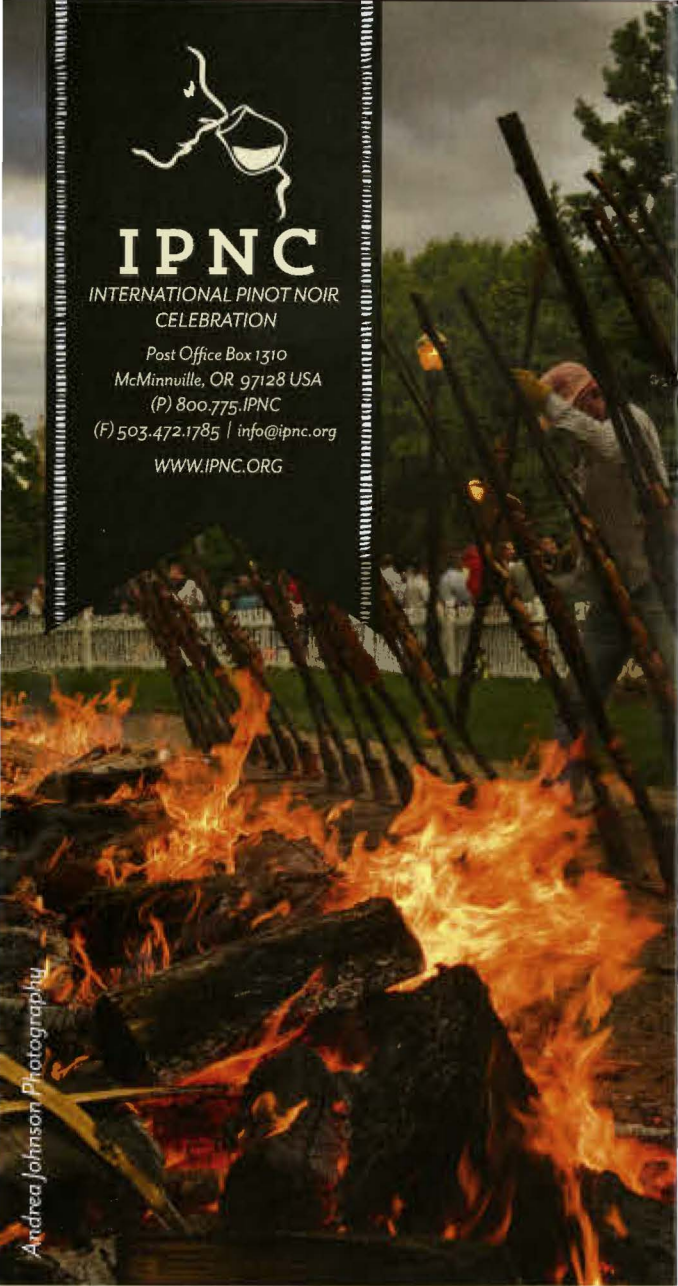
JULY 29TH - 31ST, 2016



IPNC

INTERNATIONAL PINOT NOIR
CELEBRATION

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Andrea Johnson Photography

This book belongs to:





IPNC
THIRTIETH ANNUAL
INTERNATIONAL PINOT NOIR CELEBRATION
JULY 29 - JULY 31, 2016

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WELCOME!

30TH ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION

Thank you for the pleasure of your company at the 30th Annual International Pinot Noir Celebration! The history and camaraderie shared between members of the Pinot noir community are unique in the world of wine. For the past 30 years, the IPNC has been uniting Pinot devotees and gourmands for three luxurious days of eating, drinking, learning, and celebrating together in Oregon wine country. We are honored to share this weekend with you.

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

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

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

EARLY, EARLY BIRD SPECIAL - SAVE THE DATE!

The **Thirty-First Annual Celebration** will be held at Linfield College, July 28-30, 2017. We invite you to benefit from an exclusive *EARLY, EARLY BIRD SPECIAL*. Tickets to the 2017 IPNC are available to you for \$1,095.00, a \$200.000 savings off of the full ticket price for 2017. This offer ends Sunday, July 31, 2016. Tickets are sold on a first come, first served basis. Drop off the registration form found in your registration packet at the IPNC Market & Concierge in Riley Hall (#2) or at the entrance to the Sparkling Brunch Finale on Sunday.

GENERAL INFORMATION

IPNC MARKET & CONCIERGE

IPNC logo wear, wine-related merchandise, specialty foods, and Riedel glassware can be found at the IPNC Market & Concierge, located in Riley Hall (#2). The Concierge is available to answer questions and direct you to transportation. Lost and found items will be held at the Concierge. To reach the IPNC Market & Concierge, please call 503/883-5757.

HOURS

Thursday: 3:00 p.m. – 6:00 p.m.

Friday: 7:30 a.m. – 7:30 p.m.

Saturday: 8:00 a.m. – 5:00 p.m.*

Sunday: 9:30 a.m. – 12:30 p.m.**

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

***relocated to The Oak Grove from 2:00 p.m. - 6:00 p.m.*

ROOM KEYS FOR CAMPUS LODGING

You will be able to pick up your room keys during registration. If you arrive after registration, keys will be available in Dillin Hall(#33) until 7:00 p.m. Keys can be picked up after 7:00 p.m. at Cozine Hall (#18). At the end of the weekend, please return your keys to the drop boxes at brunch, in Riley Hall (#2), or to Cozine Hall (#18). **Do not leave your keys in your room. Linfield will charge you for lost keys.**

TELEPHONES

Phones are located in Riley Hall at the IPNC Market & Concierge (#2) and in the Health & Human Performance building (#48). All campus phones require a calling card for long-distance calls. Please press “9” to dial out. Be sure to include the area code for local calls.

BUILDING NUMBERS

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

INTERNET

Internet and WiFi are available on campus. Instructions for connecting to the internet are available in your registration packet and at the Concierge.

RESTROOMS

Located in Melrose Hall (#1), Riley Hall (#2), Walker Hall (#3), and TJ Day Hall (#8) throughout the weekend and in Whitman Hall (#24), Jane Failing Hall (#27), Dillin Hall (#33), and Health & Human Performance (#48) for selected events.

SMOKING

Linfield is a smoke-free campus, including cannabis and vapor based smoking devices. Thank you for not smoking.

PERFUME & COLOGNE

We ask you to please refrain from using strong perfume or cologne, as it can be disruptive at sense-intensive seminars.

SCHEDULE GROUP A

Your group assignment is indicated on your name badge.
For individual event descriptions, see pages 8 - 9.

THURSDAY, JULY 28

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

FRIDAY, JULY 29

REGISTRATION 7:30 - 9:00 a.m.
On the north side of Riley Hall (#2)

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

OPENING CEREMONIES 8:30 - 9:15 a.m.
The Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:15 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:15 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event
Descriptions (p. 13).

ALFRESCO TASTING 5:00 - 7:00 p.m.
The Dormitory Quad (#38)

THE GRAND DINNER 7:30 - 11:00 p.m.
The Intramural Field (#64)

SATURDAY, JULY 30

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
The Riley Hall Lawn (#2)

THE GRAND SEMINAR 9:30 - 11:00 a.m.
Master Class Australia: Pinot Noir in the Antipodes
Health & Human Performance (#48)

LUNCH ON THE LAWN 11:30 a.m. - 1:30 p.m.
The Intramural Field (#64)

UNIVERSITY OF PINOT 2:00 - 3:30 p.m.
Dillin Hall (#33) and TJ Day Hall (#8). See the back of your name
badge for your assigned class and exact location.

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event
Descriptions (p. 13).

ALFRESCO TASTING 5:00 - 7:00 p.m.
The Dormitory Quad (#38)

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

SUNDAY, JULY 31

SPARKLING BRUNCH FINALE 10:00 a.m. - 12:00 noon
The Riley Hall Lawn (#2)

SCHEDULE GROUP B

Your group assignment is indicated on your name badge.
For individual event descriptions, see pages 8 - 9.

THURSDAY, JULY 28

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

FRIDAY, JULY 29

REGISTRATION 7:30 - 9:00 a.m.
On the north side of Riley Hall (#2)

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

OPENING CEREMONIES 8:30 - 9:15 a.m.
The Riley Hall Lawn (#2)

THE GRAND SEMINAR 9:30 - 11:00 a.m.
Master Class Australia: Pinot Noir in the Antipodes
Health & Human Performance (#48)

LUNCH ON THE LAWN 11:30 a.m. - 1:30 p.m.
The Oak Grove (#63)

UNIVERSITY OF PINOT 2:00 - 3:30 p.m.
Dillin Hall (#33) and TJ Day Hall (#8). See the back of your name
badge for your assigned class and exact location.

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event
Descriptions (p. 13).

ALFRESCO TASTING 5:00 - 7:00 p.m.
The Dormitory Quad (#38)

THE GRAND DINNER 7:30 - 11:00 p.m.
The Intramural Field (#64)

SATURDAY, JULY 30

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
The Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:15 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:15 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the Event
Descriptions (p. 13).

ALFRESCO TASTING 5:00 - 7:00 p.m.
The Dormitory Quad (#38)

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

SUNDAY, JULY 31

SPARKLING BRUNCH FINALE 10:00 a.m. - 12:00 noon
The Riley Hall Lawn (#2)

TRANSPORTATION

TAXI

For 24-hour taxi service, please call one of the following*:

Super Cab Taxi - 503/714-4224

Rick Shaw Taxi - 503/883-3668

**Taxi service is limited. To minimize your wait, request a pick-up time at least an hour in advance.*

COMPLIMENTARY SHUTTLE SERVICE

A shuttle to and from participating off-campus lodging locations will depart Linfield College from Riley Hall (#2) (McMinnville) and the Memorial Fountain Lawn (#34) (Newberg) at posted times throughout the weekend. The detailed schedule is included in your registration packet, posted online at ipnc.org/travel, and available at the Concierge in Riley Hall (#2).

Shuttle Schedule Overview*

Morning: 7:00 a.m. to 9:00 a.m.

Afternoon: 3:45 p.m. to 6:00 p.m.

Evening: 10:00 p.m. to 1:00 a.m.

Sunday: All Day

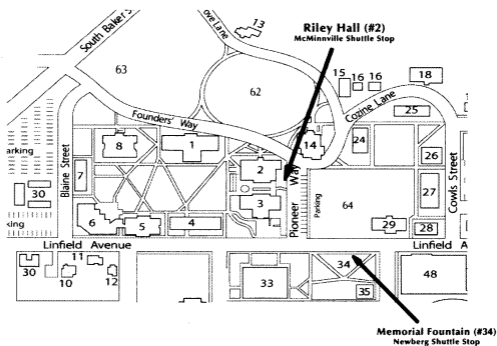
**For specific shuttle times, refer to the schedule included in your registration packet or available at the Concierge.*

The McMinnville shuttle services:

- Comfort Inn
- GuestHouse Vineyard Inn
- McMenamin's Hotel Oregon
- Red Lion Inn & Suites

The Newberg shuttle services:

- The Allison Inn & Spa
- The Inn at Red Hills



EMERGENCIES

In case of emergency, we encourage you to stay put and call 911. The nearest hospital is Willamette Valley Medical Center, located at 2700 SE Stratus Ave, McMinnville, OR 97128.

MASTER OF CEREMONIES

JAMES HALLIDAY, AM

James Halliday is considered the preeminent authority on Australian wine. He co-founded Brokenwood in the Hunter Valley in 1970, Coldstream Hills in the Yarra Valley in 1985, and was a hands-on winemaker with both. He was the most senior and active wine judge in Australia from 1977-2008. He has written over 70 books since 1979, and has been a significant contributor to others, including the *Oxford Companion to Wine* and *Hugh Johnson's Pocket Guide*. James' website winecompanion.com.au includes over 90,000 tasting notes and reviews of over 2700 wineries, along with hundreds of articles. In short, the IPNC is honored to have James present as master of ceremonies and as a leader of our Grand Seminar Master Class on Australian Pinot Noir.

THE GRAND SEMINAR

MASTER CLASS AUSTRALIA: PINOT NOIR IN THE ANTIPODES

Traveling north from Tasmania to the Macedon Ranges, you'll discover that world-class Pinot noir has found, within the vast country of Australia, a variety of exciting new homes. Locating the perfect combination of soil, sunlight, precipitation, and elevation in a place well-matched to Pinot noir's short growing season is a challenge, to say the least. But only in such a place can this fickle grape produce wines that are elegant, delicate, and expressive.

Master of Ceremonies James Halliday, AM, staked his claim in the Yarra Valley back in 1985 where he founded the now legendary Coldstream Hills. Michael Hill Smith, AM, MW, discovered his favored niche for Pinot noir at the acclaimed Tolpuddle Vineyard in the Coal River Valley in southeastern Tasmania. Tom Carson crafts his Yabby Lake Pinot noir in Tuerong, located in the northern reach of the Mornington Peninsula. Together these three Australian wine luminaries will lead you through an extensive tasting of Australia's best Pinots, many of which seldom reach the United States...we suspect Australians love their Pinot noir so much they simply like to keep it for themselves! Wines to include:

Coldstream Hills Deer Farm Vineyard Pinot Noir 2015

Mac Forbes Woori Yallock Pinot Noir 2014

Mount Mary Vineyard Pinot Noir 2013

Stonier Family Vineyard Pinot Noir 2015

Paringa Estate Pinot Noir 2014

Yabby Lake Block 2 Pinot Noir 2013

Bindi Kaye Pinot Noir 2014

Bass Phillip Premium Pinot Noir 2013

By Farr Sangreal Pinot Noir 2012

Home Hill Estate Pinot Noir 2014

Tolpuddle Vineyard Pinot Noir 2014

Dawson James Pinot Noir 2014

Ashton Hills Reserve Pinot Noir 2014

Tapanappa Foggy Hill Vineyard Pinot Noir 2012

EVENT DESCRIPTIONS

REGISTRATION

North side of Riley Hall (#2), at the main entrance

Early registration is strongly encouraged, as the celebration begins early in the morning on Friday with the Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:15 a.m. for the Vineyard Tour & Winery Lunch.

BREAKFAST ON THE PATIO

On the patio of Riley Hall (#2)

Begin each day with a wide array of locally baked breads and pastries, Oregon stone fruits, cured meats, and other savory items. Coffee and tea will be provided.

OPENING CEREMONIES

The Riley Hall Lawn (#2)

IPNC President Maria Stuart welcomes you and introduces you to Master of Ceremonies James Halliday and the 2016 Featured Winemakers.

THE GRAND SEMINAR

MASTER CLASS AUSTRALIA: PINOT NOIR IN THE ANTIPODES

Health & Human Performance (#48)

Traveling north from Tasmania to the Macedon Ranges, you'll discover that world-class Pinot noir has found, within the vast country of Australia, a variety of exciting new homes. Locating the perfect combination of soil, sunlight, precipitation, and elevation in a place well-matched to Pinot noir's short growing season is a challenge, to say the least. But only in such a place can this fickle grape produce wines that are elegant, delicate, and expressive. For more information and speaker bios, see page 7, 10 - 12.

LUNCH ON THE LAWN

The Oak Grove (#63)-Friday / The Intramural Field (#64)-Saturday

Relax with featured winemakers and fellow guests as you savor an exquisite meal of homegrown ingredients prepared by Chefs Noah Bekofsky of *Sodexo* (Friday), Carlo Lamagna of *Clyde Common* (Friday), Cheryl Wakerhauser of *Pix Patisserie* (Friday), Chris Flanagan of *The Dundee Bistro* (Saturday), Brian Scheehser of *Trellis* (Saturday), and David Briggs of *Xocolatl de David* (Saturday).

VINEYARD TOUR & WINERY LUNCH

Various Wineries (Group assignment indicated on name badge)

Travel through the vine-covered countryside to a nearby Willamette Valley winery to stroll through a vineyard. Afterward, engage in a seminar exploring the impact that macroclimate, microclimate, elevation, vine-age, soil and clones have on Pinot noir. A multi-course lunch crafted by one of our esteemed guest chefs, and paired with an array of wines from your host winery, will follow.

AFTERNOON ACTIVITIES

Various Locations

See page 13 for descriptions of all afternoon activities.

UNIVERSITY OF PINOT

TJ Day Hall (#8) & Dillin Hall (#33)

The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who did not preselect a course have been placed in a course where space allowed. Please refer to the insert in your name badge holder for your assigned seminar. Full descriptions of the classes offered in 2016 can be found on pages 14 and 15.

ALFRESCO TASTINGS

The Dormitory Quad (#38)

Each evening before dinner, the IPNC hosts grand, outdoor tastings where you have the rare opportunity to meet winemakers and taste, discuss, and compare the 2013 and 2014 vintages from your favorite wineries and Pinot regions.

THE GRAND DINNER

The Intramural Field (#64)

Celebrate under the stars with Pinot noir from around the world. A quintet of northwest chefs partner to create a stunning menu of regional ingredients. Featuring the talent of local chefs Aaron Adams of *Farm Spirit*, Adam Sappington of *The Country Cat Dinnerhouse & Bar*, Jason Stoneburner of *Stoneburner*, and Allen Routt of *The Painted Lady*. Throughout the evening, IPNC Maitres d'Hôtel will pour an outstanding collection of wines from the IPNC wine library.

NORTHWEST SALMON BAKE

The Oak Grove (#63)

A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. We invite you to bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world accompany an extravagant outdoor buffet designed by local chefs Matt Christianson of *Urban Farmer*, Ben Dyer, David Kreifels, and Jason Owens of *Laurelhurst Market*, Philip Oswalt of *Multnomah Athletic Club*, and Jason Stoller Smith of *Timberline Lodge*. Sample an extraordinary assortment of delectable desserts prepared by Jamie DeRaeve-Lewis of *Blue Raeven Pie*, Tim Corrigan and Ahmee Corrigan of *Carlton Bakery*, Traci Edlin of *Edmond's Community College*, pastry chef Lisa Horness, and Jacqueline Schultz and Amber Olsen of *Elephants Delicatessen*. After dinner, enjoy music and dancing under the stars.

SPARKLING BRUNCH FINALE

The Riley Hall Lawn (#2)

Raise your glass in a festive toast as you bid farewell to the 2016 Celebration at our sumptuous brunch paired with fine sparkling wines. Chefs Paul Bachand of *Recipe*, Maylin Chavez of *Olympia Oyster Bar*, Sunny Jin of *JORY at The Allison Inn & Spa*, Kate Koo of *Zilla Sake*, and Bonnie Morales of *Kachka* will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:

Champagne Bérèche et Fils, Extra Brut NV
Champagne Marie-Courtin, Résonance NV
Champagne Henri Giraud, Fût de Chêne MV
R. Stuart & Co., Rosé d'Or, Brut NV

IPNC SPEAKERS

The IPNC is pleased to welcome a variety of guest speakers, who will share their knowledge throughout the weekend in The Grand Seminar and a selection of University of Pinot courses.

GUILLAUME D'ANGERVILLE,
DOMAINE MARQUIS D'ANGERVILLE

(GEOGRAPHY 411)

See page 28 for complete biography

TALIA BAIOCCHI, PUNCH

(GENETICS 325)

Talia Baiocchi is a Brooklyn, N.Y.-based writer who specializes in wine, restaurants and culture. After graduating from New York University with a degree in journalism and political science, she swore off the idea of law school and decamped for Italy. She worked the wine harvest in Piedmont in 2006 and traveled to every winemaking region she could before running out of cash. Upon her return, she landed a job at Italian Wine Merchants, a New York wine shop. During this time, she began writing Synesthesium, a blog about music, art and wine. Talia was the wine editor for *Eater.com*, where she covered everything from restaurant wine programs to the stuff rappers drink. She has written about wine for many print and digital publications. In 2011, *Time Out Magazine* called her one of New York's "New Wine Prophets." She is the author of *Sherry: A Modern Guide to the Wine World's Best-Kept Secret, with Cocktails and Recipes* and *Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes*. You can now read her various musings about wine and spirits at *PUNCH.com* where she is Editor-in-Chief.

ADAM CAMPBELL, ELK COVE VINEYARDS

(GENETICS 325)

See page 44 for complete biography

TOM CARSON, YABBY LAKE

(THE GRAND SEMINAR)

See page 19 for complete biography

JIM CLENDENEN, AU BON CLIMAT

(GENETICS 325)

See page 20 for complete biography

NICK DOUGHTY, ELEPHANTS DELICATESSEN

(GASTRONOMY 202)

Born and raised in Napa, California, Nick started his career in specialty foods at the age of 16, manning the cheese counter at Oakville Grocery. While attending graduate school in Northern Ireland, he ran Feast Belfast, the region's first cheese shop, while hosting a monthly cheese show on BBCNI radio. Upon returning to the Napa Valley, Nick worked at Palisades Market before taking over the cheese and charcuterie counter at Dean & DeLuca and becoming passionate about wine. Nick and his wife came to Portland, Oregon in 2006, and he has managed *Elephants Delicatessen* ever since. Nick has been featured in Bobby Flay's *Boy Meets Grill*, *National Geographic Traveler*, and National Public Radio. Outside of work, Nick hikes with his daughter, gardens, and spends way too much time on pyrography.

CLAUDE GIRAUD, *CHAMPAGNE HENRI GIRAUD*

(ENVIRONMENTAL STUDIES 370)

See page 30 for complete biography

ANTOINE GOUGES, *DOMAINE HENRI GOUGES*

(GENETICS 325)

See page 30 for complete biography

MICHAEL HILL SMITH, AM, MW,

TOLPUDDLE VINEYARD

(THE GRAND SEMINAR)

See page 19 for complete biography

ROB HOOS, *NOSSA FAMILIA COFFEE*

(BEVERAGE SCIENCE 210)

Rob can best be described as ‘the coffee whisperer’ of *Nossa Familia*. He has a diverse range of experience within the specialty coffee industry, including training, roasting, and green coffee purchasing. He holds the highest level certificates with the Roasters Guild of America and was recently elected to its Executive Council for 2016-17. He also works as a subject matter expert, content developer, and instructor for the Specialty Coffee Association of America (SCAA). He is a Certified Trainer for Loring Smart Roast and travels around the world instructing on roasting methodology. In March 2015 Rob published a book on coffee roasting, *Modulating the Flavor Profile of Coffee – One Roaster’s Manifesto*, which has sold nearly 3,000 copies worldwide. Rob manages the entire coffee program at Nossa Familia Coffee, developing relationships with coffee farmers and importers, ensuring quality control for green coffee, and managing roast profiles.

HARRY PETERSON-NEDRY, *CHEHALEM*

(GERONTOLOGY 312)

See page 39 for complete biography

CHRIS REMY, *ELEPHANTS DELICATESSEN*

(GASTRONOMY 202)

Originally from New York, Chris Remy cooked in the burgeoning food scene of numerous restaurants in New York City and Oregon before falling in love with cheese and charcuterie. Hanging up his clogs and moving into mongering, Chris helmed the cheese and charcuterie counter as the manager and co-owner of New York’s *Stinky Bklyn*, one of the nation’s most influential shops. After five years in Brooklyn, Chris and his wife returned to Portland, Oregon where he shaped the cheese, charcuterie and specialty grocery programs at *Elephants Delicatessen*. Chris has appeared in numerous publications including the *The New York Times* and Alex Guarnaschelli’s *Alex’s Day Off*. In his spare time, Chris can be found obsessing over baseball, records, Broadway musicals, or a salted pig’s leg hanging from his basement rafters.

IPNC SPEAKERS

HÅKON SKURTVEIT, *VINMONOPOLET*

(PSYCHOLOGY 101)

The core of Håkon Skurtveit's task at his day job can be summarized in one question: What makes this particular type of wine worth appreciating? He has been in charge of a sensory panel specializing in wine, beer and liquor for 16 years and still finds it inspiring as well as challenging to answer that question. Håkon grew up at Skurtveit, a small farm on an island off the west coast of Norway. The sensory quality of vegetables, fruits, and berries was part of the family's daily conversations. Maybe that background explains why he has a passion for trying to understand the different methods of viticulture and winemaking too. In his spare time he loves hiking and biking, and prefers high mountains before forests, wool before cotton, ice before snow, owls to sea gulls, deciduous trees to conifers and apples to peaches.

VAJRA STRATIGOS, *FIFTH GROUP RESTAURANTS*

(GERONTOLOGY 312)

Learning the importance of food, cooking, and dining has been paramount throughout Vajra's life. During the 1990s, Vajra travelled extensively, training with notable chefs in Italy, California, and France. He shifted his focus toward wine in the fall of 1993 and continued his education at Colorado University. Now in Atlanta, Vajra is a partner with Fifth Group Restaurants and day-to-day he holds the role of Director of Food and Beverage Standards. Vajra oversees and collaborates with all company chefs on special event menus and supervises general direction of all beverage and culinary offerings for eight concepts, and the group's events and design company, Bold American Events and Catering. Among other awards, Vajra has achieved certifications from the International Sommelier Guild, the Court of Master Sommeliers, the Society of Wine Educators, and the Wine and Spirits Education Trust. He received the People's Choice Award at the High Museum Wine Auction's "Oscars of Wine" and was named the 2007 "Rising Star Sommelier" by *Starchefs.com*.

ANTHONY TELLIN, *SMITH TEAMMAKERS*

(ALCHEMY 225)

In 1998, Tony Tellin moved to Portland, Oregon from a small town in his home state of Iowa. He grew up drinking sun tea on the farm and had no idea how tea was grown, or made, or even what tea was really. Tellin started at Tazo Tea Company the day after he moved to Portland and has been a tea advocate ever since. During his time at Tazo, he worked with founder, Steve Smith, to source ingredients and create blends, as well as traveling to India, China, Indonesia, Sri Lanka, and Nepal to develop relationships with key producers. Tellin followed his mentor to Smith Teammakers and now holds the position of Head Teamaker.

VANESSA WONG, *PEAY VINEYARDS*

(GERONTOLOGY 312)

See page 24 for complete biography

FRIDAY AFTERNOON ACTIVITIES

On Friday afternoon from 3:30 to 5:00 p.m., enjoy a variety of formal and informal activities. All activities take place on The Riley Hall Lawn (#2), unless indicated otherwise.

RIESLING & CEVICHE

Enjoy an informal, walkaround tasting of Riesling from our Featured Wineries paired with light and refreshing ceviche.

AUTHORS' RECEPTION

Join Talia Baiocchi (*PUNCH.com*), James Halliday (*Coldstream Hills*), and Chef Adam Sappington (*Country Cat Dinnerhouse & Bar*) for a book signing. Meet the authors and pick up a signed copy of their most recent work.

BARREL BASKETBALL

Try for a slam dunk... and score a prize!

SUPPORTERS TASTING TENT

Sample a range of artisan foods and beverages courtesy of IPNC supporters: *Nicky USA*, *Nossa Familia*, *Smith Teamakers*.

HYDRATION STATION

Beat the heat with icy *Aqua Panna*, *San Pelligrino* and *HOTLIPS* sodas. *Nossa Familia Coffee* will be on hand to perk you up with Toddy Cold Brew.

SATURDAY AFTERNOON ACTIVITIES

On Saturday afternoon from 3:30 to 5:00 p.m., enjoy a variety of formal and informal activities. All activities take place on The Riley Hall Lawn (#2), unless indicated otherwise.

ROSÉ & RILLETES

Taste a selection of rosés from our Featured Wineries alongside pork rillettes and honey hazelnut pâté from Elias Cairo of *Olympia Provisions*.

SABERING SPECTACLE

Learn the physics behind this party trick! Join members of our Maitres d'Hôtel team for a lesson on how to open a Champagne bottle with a saber...or an assortment of other objects.

PINOT RING TOSS

Old-fashioned ring toss pins have been replaced with wine bottles. Ring the bottle and win a prize.

AUTHOR'S RECEPTION *IPNC Market - Riley Hall (#2)*

Join Judy Nedry for a signing of her trio of books.

JAZZ & ICED TEA

Enjoy a glass of *Smith Teamakers'* Exceptional Iced Tea, and rest your feet as you relax to music from long-time IPNC jazz ensemble, the *Warren Rand Quartet*.

HYDRATION STATION

Beat the heat with icy *Aqua Panna*, *San Pelligrino* and *HOTLIPS* sodas. *Nossa Familia Coffee* will be on hand to perk you up with Toddy Cold Brew.



UNIVERSITY OF PINOT

The University of Pinot offers guests a wide variety of informative seminars. All of these small-format seminars are held concurrently in the early afternoon after lunch and are included for all full-weekend guests. Guests were encouraged to enroll in their top class choice in advance of the IPNC. Guests who did not preselect a course have been placed in a course where space allowed. Please refer to the insert in your name badge holder for your assigned seminar.



PSYCHOLOGY 101 | MINDFUL APPRECIATION OF PINOT NOIR

TJ DAY HALL (#8), ROOM 103

Ever wonder where to start when it comes to approaching a blind tasting? Håkon Skurtveit (p.12) suggests practicing mindfulness: bravely paying attention only to the wine, without regard to prestige, scoring, or 'getting it right'. Discover new depths in Pinot noir: the meditative red grape.



GERONTOLOGY 312 | AGING GRACEFULLY

TJ DAY HALL (#8), ROOM 108

What's so amazing about a well-aged Pinot noir, and why are some winemakers so committed to age-worthiness? In this seminar, taste current release vintages of Pinot noir from Burgundy, California, and Oregon alongside an older vintage preserved in the IPNC library. Decide for yourself if it is worth the wait. Panelists include Harry Peterson-Nedry of Chehalem (p. 39), Vajra Stratigos of Fifth Group Restaurants (p.12), and Vanessa Wong of Peay Vineyards (p. 24).



GASTRONOMY 202 | PINOT NOIR AND CHARCUTERIE

TJ DAY HALL (#8), ROOM 104

Pairing wine and food isn't as simple as red with meat and white with fish. Considerations as to saucing, seasoning, and preparation dramatically influence wine selection. Using charcuterie as the medium and a selection of Pinot noir as the inspiration, Nick Doughty (p. 10) and Chris Remy (p. 11) of *Elephants Delicatessen* guide the conversation on how texture, flavor, and richness impact the pairing quotient.



BEVERAGE SCIENCE 210 | COFFEE: FROM SEED TO CUP

TJ DAY HALL (#8), ROOM 102 *FRIDAY ONLY

Rob Hoos (p. 11) of *Nossa Familia Coffee* takes you on a journey of coffee from seed to cup. Topics covered will include coffee species, terroir, harvesting, processing, drying, and roasting, and how they impact the final brew.



ENVIRONMENTAL STUDIES 370 | CLAUDE GIRAUD: THE MAN WHO WHISPERS TO THE OAKS OF THE FOREST
TJ DAY HALL (#8), ROOM 222

In this unique seminar, Claude Giraud of Champagne Henri Giraud (p. 30) will explain how the forest of Argonne – the traditional source for the oak barrels of Champagne – displays different and distinct terroirs. Each terroir in the forest impacts the flavor of the oak barrels made from its trees. Experience the distinct flavors and aromas of the forest in still wines from Champagne Henri Giraud fermented in the terroirs of Chatrice, la Controlerie, and les Haut-Batis. At the end, taste the final product, the “Argonne Cuvée”, which stands among the very best and most highly rated wines that Champagne has ever produced.



GENETICS 325 | EVOLUTION OF HOUSE STYLE
DILLIN HALL (#33)

Is it nature, or is it nurture? Adam Campbell of Elk Cove Vineyards (p. 44), Jim Clendenen of Au Bon Climat (p. 20), and Antoine Gouges of Domaine Henri Gouges (p. 30) will explore the concept of “house style”, and try to untangle the complex web of factors that create each winemaker’s unique signature. Moderated by Talia Baiocchi (p. 10).



GEOGRAPHY 411 | DOMAINE MARQUIS D’ANGERVILLE
TJ DAY HALL (#8), ROOM 219

Established in 1507, the Clos des Ducs is one of the most prized premier cru monopoles in the Côte de Beaune. Domaine Marquis d’Angerville (p. 28) watches over this venerable parcel, among others, maintaining traditional practices in the vineyard and the winery, and holding ultimate respect for terroir. Guillaume d’Angerville will guide you as you travel from north to south down the RN 73 tasting five wines from vineyards owned and farmed biodynamically by the domaine. Experience the diversity of this historic hillside, including the 2.9 hectare Clos des Ducs.



BEVERAGE SCIENCE 211 | TEA: PREPARATION, PRESENTATION AND EVALUATION

TJ DAY HALL (#8), ROOM 102 *SATURDAY ONLY

Tea and wine both offer a wide variety of experiences to the palate, some of which are impacted by the preparation, serve ware and presentation. With tea, specific temperature, time, concentration and serve ware can elevate any experience and bring out the best from any leaves. In this hands-on class, we will prepare and evaluate artisan-made green, black and oolong teas, prepared in different methods and with different materials to highlight the impact on flavor, aroma, and overall character. We will explore the “appropriate” serve ware and process for all tea types and occasions while showcasing both timeless tea experiences as well as more modern ways of preparing and enjoying tea.

FEATURED WINERIES

ARGENTINA

CHACRA

General Roca, Rio Negro

Tel: +54 (2) 9416 05125

www.bodegachacra.com

Represented by Piero Incisa della Rocchetta

Featured Wine: 2015 Cincuenta y Cinco



Chacra, founded in 2004, is an organic and biodynamic winery located in the Rio Negro Valley of Patagonia founded by Piero Incisa della Rocchetta, grandson of Mario Incisa della Rocchetta – creator of Sassicaia. Chacra focuses on making single vineyard pinot noir from ungrafted vines dating as far back as 1932. The cornerstones of Chacra are quality and an organic and biodynamic philosophy producing pure, natural, energetic, and elegant wines that convey the taste of this special place on earth. The wines are fermented in cement vats and fermentation occurs with indigenous yeast and are aged in french oak which is lightly toasted. The wines are then bottled without filtering or fining. Chacra currently produces 7 wines: treinta y dos, cincuenta y cinco, barda, sin azufre, mainqué rosé, mainqué merlot, and amor seco.

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AUSTRALIA

BINDI WINES

Gisborne, VIC

Tel: +61 (3) 5428 2564

www.bindiwines.com.au

Represented by Michael Dhillon

Featured Wine: 2015 Dixon Vineyard



Michael Dhillon was born in the town of Gisborne (where his family on his mother Kaye's side have been since 1853), 55kms northwest of Melbourne, and grew up at Bindi, a 170 hectare farm just outside the township. Today he and his family produce Chardonnay and Pinot from their vineyard at Bindi, which Bill and Michael Dhillon established in 1988. Michael Dhillon served as assistant winemaker to Stuart Anderson from 1991 until 1998 when he assumed full responsibility. Michael learned his craft working with Stuart as well as experiencing vintages in Europe, where he spent time with the Champagne house Jean Vesselle in Bouzy, with Alain Graillot in Croze-Hermitage and four vintages in Tuscany at Tenuta di Valgiano. After 26 vintages of wide row viticulture Bindi is progressing with four new plantings at over 11,000 vines per hectare in a 1.1m x 0.8m configuration and some at 1.1m x 0.4m.

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COLDSTREAM HILLS

Gruyere, VIC

Tel: +61 (3) 5960 7000

www.coldstreamhills.com.au

Represented by James Halliday, AM

Featured Wine: 2015 Single Vineyard Hazeldene

Coldstream Hills was founded by James Halliday and wife Suzanne in 1985. The winery and surrounding vineyard are situated on a hillside property in the Yarra Valley, one hour east of Melbourne. Planting began in 1985 in a natural amphitheatre, the lion's share to Pinot noir and Chardonnay. There are now five separate vineyards in the Lower and Upper Yarra Valley, 100 hectares/247 acres under vine, over 50% is Pinot noir and Chardonnay. The generally preferred (and planted) Pinot clone is MV6, from an 1832 importation (ex Clos de Vougeot). It is considered superior to all Davis clones and most of the new Dijon clones. Substantial ongoing grape purchase contracts are also in place. Chardonnay and Pinot noir may be made (vintage-dependent) in four levels: basic varietal denominated, single named vineyards, Reserve and rarely an Amphitheatre Pinot noir. The first winery was built in 1988 with a capacity of 500 tonnes, and a major new complex was completed in 2010, lifting capacity to 1500 tonnes, over-filled in 2016.

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DAWSON JAMES

Derwent Valley, TAS

Tel: +61 (4) 1981 6335

www.dawsonjames.com.au

Represented by Peter Dawson

Featured Wine: 2013 Dawson James

Peter Dawson and Tim James are winemakers who have always been driven by quality and innovation. With a collective winemaking experience of more than 70 years, their interest in wine is much more than purely professional, and it was inevitable that at some point down the track, the two would work in collaboration. Their ambition to make a great Pinot noir drew them to the cool climate of Tasmania where they have committed to making both Pinot noir and Chardonnay from a unique vineyard site in the Derwent Valley. The first release of their 2010 vintage wines was much anticipated within the industry which, over the decades, has benefited from the talent and experience of these two stalwarts. They have worked across the industry in a wide range of capacities: as winemakers, judges, educators, lobbyists and directors. The Chardonnay and Pinot vineyard patches selected by Dawson James were planted in 1989. Consequently vine-age plays an important part in the development of flavour and the balance of the fruit.

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MAC FORBES WINES

Healesville, VIC

Tel: +61 (3) 9005 5822

www.macforbes.com

Represented by Mac Forbes

Featured Wine: 2014 Yarra Junction

Born and raised in Victoria's Yarra Valley, where grape-growing dates back to the mid 1800s, Mac grew up when the modern history of the Yarra Valley was commencing. In 2004, after many years of making wine abroad, Mac returned to the Yarra with one key question – What makes the Yarra so distinct? Since Mac's first vintage under his eponymous label in 2005, Mac has assembled a collection of older vineyards where plants are adapted to site. His committed team works with a strong focus on soil and plant health. Grape growing defines the subsequent winemaking, with the sole ambition of capturing the unique environment of the Yarra. Winemaking is low-tech and hands-on. With over 100 parcels of Pinot noir made every year, Mac captures all of the nuances observed in the various sites, along with small plantings of Yarra Chardonnay and Cabernets, and Riesling from Strathbogie Ranges.

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STONIER WINES

Merricks, VIC

Tel: +61 (3) 5989 8300

www.stonier.com.au

Represented by Mike Symons

Featured Wine: 2015 Stonier Family Vineyard

Stonier was established in 1978 by Noel and Brian Stonier in the cool coastal town of Merricks, one hour's drive south of Melbourne on the Mornington Peninsula. As one of the region's pioneering wineries, Stonier played a large role in recognizing the affinity of the Mornington Peninsula's rolling hills and cool maritime climate with Pinot noir, a variety that was little understood at the time in Australia.

Throughout the 1980s and 1990s, Stonier gradually expanded its vineyard holdings, planting its own vineyards, and working with land holders in chosen sites across the Peninsula. With a focus solely on Chardonnay and Pinot noir, Stonier has now established an enviable collection of mature premium vineyards across the region, with their personalities most aptly displayed in their selected single vineyard releases each year.

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TOLPUDDLE VINEYARD

Coal River Valley, TAS

Tel: +61 (8) 8398 0500

www.tolpuddlevineyard.com

Represented by Martin Shaw & Michael Hill Smith

Featured Wine: 2012 Tolpuddle Vineyard

Winemaker Martin Shaw and Master of Wine Michael Hill Smith, the duo behind Shaw + Smith, purchased the Tolpuddle Vineyard in southern Tasmania in 2011. The vineyard takes its name from the Tolpuddle Martyrs: English convicts transported to Tasmania for forming an agricultural union. The 20 hectare vineyard, planted in 1988, is on a gentle north-east facing slope. The soil is light silica sand over sandstone, and is of moderate to low vigour. The climate is cold and dry producing wines of great aromatic intensity and brightness. In 2006, it won the inaugural Tasmanian Vineyard of the Year Award. Tolpuddle Vineyard scooped the pool at the 2015 International Wine Challenge in London winning trophies for Best Tasmanian Pinot noir, Best Australian Pinot Noir and Best Australian Red Wine. Shaw and Hill Smith are fully committed to seeing Tolpuddle recognized as one of Australia's great single vineyards

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YABBY LAKE VINEYARD

Tuerong, VIC

Tel: +61 (3) 5974 3729

www.yabbylake.com

Represented by Tom Carson

Featured Wine: 2012 Single Vineyard

Yabby Lake was established by the Kirby family in 1998 in Tuerong, on Victoria's Mornington Peninsula. Over the past decade, the vineyard has built a reputation for single vineyard Pinot noir and Chardonnay of great purity and character. Led by winemaker Tom Carson, the Yabby Lake philosophy is to craft wines that are a clear reflection of the site and the season in which they were grown. It's the attention and care in the vineyard that is most critical to allowing this expression. Each parcel is hand selected and handled separately in the winery, and along the way, if something stands out for its individual personality, a small parcel will be bottled separately under the 'Single Block Release' label. Yabby Lake has received great recognition in recent years, including a history-making Jimmy Watson Memorial Trophy (the first Pinot noir to achieve this honor after 52 years of the revered award). The vineyard also continues to gain high critical acclaim abroad, from such international wine authorities as *Decanter* (UK), Matthew Jukes, Jancis Robinson and Jamie Goode.

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CALIFORNIA

AU BON CLIMAT

Santa Maria, California

Tel: (805) 937-9801

www.aubonclimat.com

Represented by Jim Clendenen & Marc Piro

Featured Wine: 2013 Bien Nacido Vineyard



One of the lions of the wine industry, Jim Clendenen, the “Mind Behind” Au Bon Climat since 1982, was essential, early on, in elevating Burgundian varietals on California’s Central Coast, and continues to be a driving force. He has cultivated an international reputation for balanced, classically styled Pinot noir and Chardonnay, sourcing grapes from several highly regarded vineyards including Clendenen’s own Le Bon Climat Vineyard, and estate plantings at the legendary Bien Nacido Vineyard – both in the Santa Maria Valley appellation of Santa Barbara County. Among Jim’s accolades, he has been named Winemaker of the Year by Food & Wine Magazine; one of the Fifty Most Influential Winemakers by Wine & Spirits Magazine; one of the Fifty World Wide Creators of Modern Classic Wine by Oz Clark; inducted into the James Beard Foundation’s Who’s Who; and deemed One of the Best Wineries in the World by Robert Parker.

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BENOVIA WINERY

Santa Rosa, California

Tel: (707) 526-4441

www.benoviawinery.com

Represented by Mike Sullivan & Jen Walsh

Featured Wine: 2013 Martaella Vineyard

Founded in 2005 by Joe Anderson and Mary Dewane, and winemaker Mike Sullivan, Benovia Winery farms 71.7 acres of Pinot noir, Chardonnay, and Zinfandel from estate vineyards in the Russian River Valley and its surrounding wine growing area. Farming three vineyards and having a new state of the art winery gives a high degree of control over its handcrafted Pinot noir. Benovia embraces a winemaking philosophy that exclaims ‘exceptional vineyard sites produce wines with remarkable personality and extraordinary character.’ Our wish is to showcase the uniqueness of our estate vineyards and explore the diverse expression of Pinot noir throughout the Russian River and Northern California. Our wines are hand-crafted; we will always maintain a high level of personal involvement in farming wines with a sense of place. Total production is currently 7000 cases.

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CUVAISON

Napa, California

Tel: (707) 942-2455

www.cuvaison.com

Represented by Steven & Virginia Rogstad

Featured Wine: 2014 Estate Carneros

Cooled by fog from the San Pablo Bay, the rolling hills of this certified sustainable estate have produced distinctive Chardonnay and Pinot noir wines for over 30 years. Dedicated to a philosophy of producing vineyard-driven wines, Cuvaision employs block-by-block farming methods and a hand-crafted vineyard-to-bottle winemaking approach. The resulting wines are balanced and complex, showcasing the distinctive characteristics of this cool climate estate. Winemaker Steve Rogstad joined Cuvaision in 2002, enticed by the winery's estate vineyard in Carneros and by the opportunity to build a winery from the ground up. He oversaw the construction of the new winery, ensuring it was "purpose built" to optimally handle the fruit from Cuvaision's estate vineyard.

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DUTTON-GOLDFIELD WINERY

Sebastopol, California

Tel: (707) 823-3887

www.duttongoldfield.com

Represented by Jeff Restel

Featured Wine: 2014 Freestone Hill Vineyard

Dutton-Goldfield Winery began in 1998 when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them – to craft wines that express the personalities of their cool-climate vineyards, and they would enjoy drinking at their own dinner tables. After moving to Tahoe in the late 1990s to pursue his dream of Olympic Freestyle Skiing, Jeff Restel inevitably landed in the perfect "work nights and play days" industry of restaurants. This is where wine was first introduced to the future winemaker. Fast-forward through a failed ski career, thirteen years in restaurants, a narrow escape from opening a brick and mortar wine shop in New York, and Jeff found himself as a "mature" student in the UC Davis Viticulture and Enology program. Post-graduation, a short stint at Long Meadow Ranch in St. Helena, CA, led to a position at the esteemed Dutton-Goldfield Winery where Jeff is currently the Associate Winemaker.

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FAILLA WINES

St. Helena, California

Tel: (707) 963-0530

www.faillawines.com

Represented by Ehren Jordan & Matt Nauman

Featured Wine: 2014 Occidental Ridge Vineyard

Ehren Jordan began his winemaking career with a two-year apprenticeship in the Rhône Valley, followed by years of making wines for Neyers Vineyards and Turley Wine Cellars. Along the way, Ehren purchased a plot of land out on the rugged Sonoma Coast (Cazadero to be specific) and planted it to Chardonnay and Syrah. Shortly after, he founded Failla Wines (1998), eventually adding Pinot noir to those Estate Vineyard plantings in 2002. Failla has since built a winery and cave into the hillside along the Silverado Trail of Napa Valley. In 2011, Ehren added to his vineyard holdings with the purchase of the Olivet Vineyard. Located in the “middle reach” of the Russian River Valley, this vineyard gives him another 14 acres to farm as he sees fit. Ehren’s viticultural training in France has forever infused his farming and winemaking choices, ideals that have allowed him to coax out the various incarnations of his favorite varieties from different climates, soil types, and rootstocks. Inspired by Pinot noir, Chardonnay and Syrah, Ehren has molded relationships with great farmers and added to his estate holdings and plantings (30 acres) to produce bottlings that capture the essence of California’s finest regions.

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FLOWERS VINEYARDS & WINERY

Cazadero, California

Tel: (707) 847-3661

www.flowerswinery.com

Represented by Chantal Forthun & Eric Pahl

Featured wine: 2014 Sonoma Coast

Perched on top of soaring coastal ridges and just two miles from the rugged Pacific Ocean, the two estate vineyards of Flowers Vineyards & Winery were some of the first planted on the “extreme” Sonoma Coast. Elevation, ranging from 1,150 to 1,875 feet, ensures that maritime breezes and coastal fogs cool the vineyards during the heat of summer allowing fruit to fully mature with fresh, complex flavors and lively acidity. The well-known San Andreas Rift comes ashore nearby at Ft. Ross and is responsible for much of the geological movement in the region and has influenced both Sea View Ridge and Camp Meeting Ridge vineyards. The underlying, or parent material of the vineyard soils was once ocean floor. Through cataclysmic events of fault movements that generated great heat and pressure, the marine sedimentary rock was transformed into fault gouge material consisting of rocks like schist, shale, sandstone, greywacke, and greenstone. These ancient rocks and weathered soils help to control vine vigor on our estate and create wines of depth with bright fruit, earth, and mineral characteristics – wines that reflect a true “sense of place.”

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FREEMAN VINEYARD & WINERY

Sebastopol, California

Tel: (707) 823-6937

www.freemanwinery.com

Represented by Akiko & Ken Freeman

Featured Wine: 2013 Gloria Estate

Located in the green, rolling hills of western Sonoma County, family-owned Freeman Vineyard & Winery is dedicated to expressing the purest essence of cool climate California Pinot noir. Winemaker Akiko Freeman works with high quality fruit from estate vineyards and select growers in the rugged Sonoma Coast and the coldest reaches of the Russian River Valley to create balanced wines of delicate refinement and beauty. Two estate vineyards, Gloria and Yuki, enjoy a perfect combination of soil, climate and elevation, and are at the heart of Freeman's small-lot Pinot noir program. Akiko and her team conduct as many as 50 individual clonal fermentations each vintage to create elegant, transparent wines that are imbued with a unique Japanese sensibility. These are rare, award-winning wines beloved of fans and critics worldwide.

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LUTUM WINES

Lompoc, California

Tel: (805) 345-6544

www.lutumwines.com

Represented by Gavin Chanin

Featured Wine: 2013 Bien Nacido Vineyard

LUTUM was born from a shared vision between Bill Price, entrepreneur and owner of Price Family Vineyards, and winemaker Gavin Chanin. Their wine focuses on small-production, single-vineyard Pinot noir and Chardonnay from prime vineyard sites in California. The name LUTUM is Latin for dirt or soil, referencing their mission to make wines that express these great sites, with little to mask the vineyards' natural character. Gavin Chanin is the winemaker for LUTUM. He was named one of Forbes' "30 under 30" in 2011, a "winemaker to watch" by San Francisco Chronicle in 2012, one of Food & Wine's "winemakers of the year" in 2012, and was featured in Wine Enthusiast Magazine's "40 under 40" tastemakers in the wine industry for 2013.

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MASÚT VINEYARD & WINERY

Redwood Valley, California

Tel: (707) 485-5466

www.masut.com

Represented by Jake & Ben Fetzer

Featured Wine: 2014 Eagle Peak Estate

In 1992, Robert Fetzer purchased a 1200 acre cattle ranch in the mountains of northern Mendocino County and named it Masút, a Native American word meaning “dark, rich earth.” He and his family had just sold their namesake brand, and he was eager to begin a new focused project with his sons Ben and Jake. In 1997, they planted the first Pinot noir vines in this new, rugged location, and began selling the fruit to many interested wineries. In 2006, Robert passed away in a rafting accident, and the brothers became more determined than ever to continue what their father had started. They established what is now the Eagle Peak Mendocino County AVA, and developed a winery in an old barn that their father had built years back. Ben took on the role as rancher, and Jake learned to make the wine. The brothers are dedicated to pioneering this new region for exceptional Pinot noir, and to continuing their family heritage in the wine business.

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PEAY VINEYARDS

Annapolis, California

Tel: (707) 894-8720

www.peayvineyards.com

Represented by Andy Peay & Vanessa Wong

Featured Wine: 2014 Pomarium Estate

Peay Vineyards was founded in 1996 with the goal of making elegant, pure and focused wines that would capture the timeless expression of the great wines of the world. To realize this vision, Andy and Nick Peay decided it was critical for them to farm their own grapes in a climate much cooler than they had experienced in the New World. They bought a piece of land on a ridge overlooking the Pacific Ocean on the extreme West Sonoma Coast – where folks said it was too cold to ripen wine grapes – and began planting in 1998. Fortunately for the brothers, Vanessa Wong joined Peay Vineyards as winemaker before their first harvest in 2001. She started her career at Chateau Lafite-Rothschild in Bordeaux, Domaine Jean Gros in Vosne Romanee, and, prior to joining Peay, had been winemaker at Peter Michael Winery in Sonoma. This allowed Nick to turn his attention to farming the 51 acre organic vineyard and Andy to spreading the word of Peay Vineyards.

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PHILLIPS HILL

Elk, California

Tel: (707) 859-2209

www.phillipshill.com

Represented by Toby Hill & Natacha Durandet

Featured Wine: 2013 Terroirs

A native Californian and grandson of a grape grower, Toby Hill earned a BFA from the California College of the Arts – San Francisco. After honoring the Phillips side of the family with his artistic pursuits and profession in the visual arts, Toby found a new obsession within a new medium, Pinot noir. In 1997, Toby Hill purchased land in the Mendocino Ridge appellation, overlooking the Anderson Valley. Pilgrimages to Burgundy, France, have influenced Toby's pursuit of a refinement and elegance in style. Here he established collaborative relationships with Burgundian winemakers. Using old world winemaking practices from new world vineyards, he aspires towards terroir driven wines. Using native yeast, less intervention, and believing less is more, Toby's intent is for each wine to be a genuine expression of the land.

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SANDHI

Lompoc, California

Tel: (805) 618-2707

www.sandhiwines.com

Represented by Rajat Parr & Sashi Moorman

Featured Wine: 2013 Sanford & Benedict

Born in Calcutta, Rajat Parr credits his uncle in London for first introducing him to great wines. After earning a bachelor's degree in hotel administration, Rajat entered the Culinary Institute of America in New York. He began his wine career as an apprentice to one of the industry's most acclaimed master sommeliers, Larry Stone, at Rubicon in San Francisco. Over the next few years, Rajat traveled extensively around the world, visiting the best vineyard sites and meeting the great winemakers of our time. This began the cultivation of Rajat's deep understanding and appreciation of the distinctness of terrior and the vital but delicate role of winemaker. In 2011, Rajat launched Sandhi, which produces Pinot noir and Chardonnay in partnership with Charles Banks and Sashi Moorman.

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SMALL VINES WINES

Sebastopol, California

Tel: (707) 823-0886

www.smallvines.com

Represented by Paul & Kathryn Sloan

Featured Wine: 2014 TBH Vineyard

Farmed and crafted by husband and wife team Paul and Kathryn Sloan, Small Vines Wines are 100% Estate Grown, exclusively from high-density, organic vineyards planted in the northern coastal regions of CA. Pioneering Vigneron, Paul Sloan innovated Grand-Cru, high-density growing methods and adapted them to California's terroir to achieve concentrated, fresh-picked flavors and beautifully balanced wines. With careful site selection, PhD level soil science and precise vineyard architecture, the Sloan's balance physically small plants to use the vine's on nature to reduce the yields, improve natural acidity and concentration. Paul and Kathryn's Pinot noirs and Chardonnays are prized for their purity, with intense aromatics and an inner-power at lower alcohol levels. To shepherd these wines of authenticity, they focus on fastidious farming and the essence of the vineyard, not supplemental cellar techniques. Try for yourself: the proof is in your glass!

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SPELL ESTATE

Santa Rosa, California

Tel: (877) 371-9653

www.spellestate.com

Represented by Andrew Berge & Allisun Groat

Featured Wine: 2013 Umino Vineyard

Bill and Tiki Spell founded Spell Winery in 2006 with the goal of producing world class Pinot noir from Northern California. Pinot noir when at its best captures a sense of time and place. In producing single vineyard designated wines our mission is for each wine to have a distinctive characteristic unique to each vineyard from each vintage. The portfolio consists of four Pinot noirs – one cuvée and three single vineyards, one Chardonnay, and one Vin Gris. Winemaker Andrew Berge — Germany born, Minnesota raised — is a careful and thoughtful winemaker with a strong understanding of the vineyards in which he works. He is known for making single-vineyard wines that are balanced and elegant. He comes to Spell with a pocketful of degrees in food science, deep experience in winemaking and a farmer's love of the land.

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THOMAS FOGARTY WINERY

Portola Valley, California

Tel: (650) 851-6777

www.fogartywinery.com

Represented by Tommy Fogarty & Nathan Kandler

Featured Wine: 2013 Rapley Trail Vineyard

In 1976, Dr. Thomas Fogarty, a practicing heart surgeon and noted inventor of medical devices, decided that he would dedicate his approximately 350 acres in the north end of the Santa Cruz Mountains to open space with an agricultural purpose. Once he made the decision to plant the Estate to the cool-weather wine varieties Pinot noir and Chardonnay, Dr. Fogarty was introduced to Michael Martella, a fourth generation grape grower in California. In 1977, Martella and Fogarty began removing brush to plant the first two vineyards on the property. The almost 30 acres under vine are today farmed organically with minimal (if any) irrigation, and the property remains in the Williamson Act, which means that the entire Estate of 350 acres is preserved as Heritage Oak and Fir forest. Now, we carry forth the vision of our founders, Dr. Thomas Fogarty and Michael Martella, hand-farming and raising these wines from the small mountain vineyards of our Estate.

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CANADA

BLUE MOUNTAIN VINEYARD & CELLARS

Okanagan Falls, BC

Tel: (250) 497-8244

www.bluemountainwinery.com

Represented by Ian & Christie Mavety

Featured Wine: 2013 Reserve



Located in BC's South Okanagan, Blue Mountain Vineyard and Cellars is distinctive among Canadian wineries in that all its wines are produced exclusively from grapes grown on the estate's vineyards. To the Mavety family, "estate" means more than the piece of land; it extends to the practice of both viticulture and winemaking by the same owner-operators. Current owners Ian, Jane, Matt, and Christie Mavety continue to work to realize the potential of the region, utilizing sustainable farming methods and winemaking practices. Blue Mountain produces complex, age-worthy varietal wines that are consistent in style while allowing the expression of both the terroir and the individual growing season. In the burgeoning wine industry of the Okanagan Valley, Blue Mountain can make the rare claim of over 45 years of continuous grape production by one family. Celebrating the 25th anniversary of its first vintage this year, Blue Mountain continues to offer complex and cellar-worthy varietal wines.

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FRANCE



MAISON AMBROISE

Premeaux-Prissey, France

Tel: +33 (0)3 80 62 30 19

www.ambroise.com

Represented by Ludivine Ambroise

Featured Wine: 2014 Nuits-Saint-Georges

1er Cru En rue de Chaux

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

NOTES: _____

DOMAINE MARQUIS D'ANGERVILLE

Volnay, France

Tel: +33 (0)3 80 21 61 75

www.domainedangerville.fr

Represented by Guillaume d'Angerville

Featured Wine: 2012 Volnay 1er Cru

Guillaume d'Angerville returned to the family estate in Burgundy in 2003, after a 25-year investment banking career. Domaine Marquis d'Angerville, based in Volnay, farms 15 hectares in Volnay, Meursault and Pommard, of which 12.5 hectares are Volnay 1er cru. The domaine also produces Volnay Village and regional appellations (Bourgogne Rouge, Bourgogne Blanc, Aligoté and Passetoutgrain). Guillaume favors minimal human intervention during vinification and in the winemaking process, so that each wine produced most accurately reflects the terroir where it was grown. The domaine is farmed 100% biodynamically. In 2012, Guillaume and partner François Duvivier started Domaine du Pélican in Arbois, Jura. Domaine du Pélican farms 15 hectares biodynamically (of which 5 hectares from Jacques Puffeney's estate) and produces three cuvées : Trois Cépages, Chardonnay and Savagnin Ouille. The first vin jaune was produced in 2015. Guillaume is President of Climats, terroirs of Burgundy | World Heritage site.

NOTES: _____

DOMAINE CHARLES AUDOIN

Marsannay-la-Côte, France

Tel: +33 (0)3 80 52 34 24

Represented by Cyril Audoin

Featured Wine: 2013 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, oenologist Marie-Françoise Audoin, Charles Audoin has since built up their Domaine to 14 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 and produce about 4,000 cases annually.

NOTES: _____

MAISON FOUGERAY DE BEAUCLAIR

Marsannay-la-Côte, France

Tel: +33 (0)3 80 52 21 12

www.fougeraydebeauclair.fr

Represented by Patrice Ollivier

Featured Wine: 2014 Marsannay “Les St. Jacques”

It was in the late 1970’s that Maison Fougeray de Beauclair came to life by the acquisition of renowned appellations in the Côte de Nuits and the Côte de Beaune, such as Bonnes Mares Grand Cru. Maison Fougeray de Beauclair’s philosophy is based on “top quality.” By employing such methods as limited output, strict sorting of the grapes, vinification under heat control, and maturing in new or recent barrels, they have made it possible for the different appellations to hold the top ranks among the most famous Burgundian domaines. These methods have enabled Maison Fougeray de Beauclair’s wines to be offered in the finest restaurants, cellars, and specialty shops throughout the world.

NOTES: _____

CHAMPAGNE HENRI GIRAUD

Aÿ, France

Tel: +33 (0)3 26 55 18 55

www.champagne-giraud.com

Represented by Claude Giraud

Featured Wine: Fût de Chêne MV

Claude Giraud represents the 12th generation of the Giraud-Hémart family. In 1982, he took over the management of the Henri Giraud Champagne house. His project was twofold: to develop new and exceptional cuvées and to extend the company's notoriety by means of a selective distribution network. Combining cutting-edge technology with traditional work with small oak barrels, he helped the house to entirely revamp pressing and vinification. His philosophy: "Like all great wine, Champagne is indissociable from a great terroir, a great forest, and a great history."

NOTES: _____

DOMAINE HENRI GOUGES

Nuits-Saint-Georges, France

Tel: +33 (0)3 80 61 04 40

www.gouges.com

Represented by Antoine Gouges

Featured Wine: 2011 Nuits-Saint-Georges

1er Cru Les Pruliers

At Domaine Henri Gouges, man takes root in the soil like the ancient vines he produces. Once, it was Henri, then Michel and Marcel, today it is Pierre, Christian and their successors, Grégory and Antoine. For nearly eighty years, the soil has soaked up the sweat of these enthusiasts on the fifteen hectares that make up the family domaine. Since the beginning of the century, all the work in the Gouges family can be summarized in the maxim: "It is whilst still on the vine that a fine wine matures." Gouges' holdings in Nuits-Saint-Georges represent some of the most beautiful selections from the Côte d'Or.

NOTES: _____

DOMAINE HUGUENOT

Marsannay-la-Côte, France

Tel: +33 (0)3 80 52 11 56

www.domainehuguenot.com

Represented by Bertrand Leulliette & Jerome Hasenpflug

Featured Wine: 2014 Marsannay Champs Perdrix

The Huguenot family has been making wine for ten generations. Philippe Huguenot and his father Jean-Louis are the winemakers today. The domaine expanded greatly under the guidance of Jean-Louis and Eliane, who assembled the terroirs of the domaine. These terroirs are a gift handed over generation after generation. Jean-Louis and Eliane also worked tirelessly to promote the establishment of the Marsannay appellation. In 2001, Philippe's wife Valerie joined the Domaine. Philippe's goal is to continue the love of the terroir handed down to him from his parents and grandparents. Always concerned with the environment and soil health, Domaine Huguenot was certified BIO ECOCERT in 2013.

NOTES: _____

PHILIPPE PACALET

Beaune, France

Tel: +33 (0)3 80 25 91 00

www.philippe-pacalet.com

Represented by Philippe & Monica Pacalet

Featured Wine: 2013 Gevrey-Chambertin

Philippe Pacalet was born to a winemaker's family, whose tradition in winemaking started in 1780. After ten years making wine for a renowned estate in Vosne Romanée, Philippe started producing his own "Haute Couture" wines from sustainable and organic viticulture of the best parcels found in the finest appellations of Côte de Nuits and Côte de Beaune. Each of his wines is representative of its terroir by a specific taste, and not due to technological methods. Thus, Philippe Pacalet is about the art of expressing the terroir and Burgundy's nature through wine to give pleasure and emotion to people.

NOTES: _____

DOMAINE MARC ROY

Gevrey-Chambertin, France

Tel: +33 (0)3 80 51 81 13

www.facebook.com/domainemarcroy

Represented by Alexandrine Roy

Featured Wine: 2014 Gevery-Chambertin Clos Prieur

Domaine Marc Roy includes nine acres of Pinot noir in Gevery-Chambertin split into three distinctive “Cuvées.” “Vieilles Vignes” is made from a selection of the oldest vines of the estate (about 70 years old). “Clos Prieur” is made from this specific climat, ideally located just below the Grand Cru “Mazis-Chambertin.” “Cuvée Alexandrine” was first created in 2005 and made from a selection of *millerandées* grapes. One other acre is planted with Chardonnay to produce a rare white Marsannay “Les Champs Perdrix.” After wine studies in Beaune, Alexandrine took over as the fourth generation owner/winemaker of Domaine Marc Roy in 2003. She continued to further her wine knowledge through experiences in Australia (2004) and New Zealand (2005). Additionally, since 2007 she has been the consulting winemaker for Phelps Creek Vineyards in Oregon. Because great wines are born in the vineyards, Alexandrine gives strong attention all year long to the soils and vines to bring low yields of top quality grapes. Then, traditional winemaking with 100% destemmed-grapes, fermentation with native yeasts, punch downs by foot and moderated oak maturation treatments allows Alexandrine to craft wines with soul that reflect Gevery-Chambertin’s specific and unique terroirs.

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DOMAINE VACHERON VIGNERONS

Sancerre, France

Tel: +33 (0)2 48 54 09 93

Represented by Jean-Laurent Vacheron

Featured Wine: 2013 Sancerre Rouge Belle Dame

The cultivation of the vine runs deep within the family of Vacheron. Beginning in the last years of the 1880s, the first generation cultivated vines in addition to other crops on borrowed land and raised horses. In the early 1990s, with little more than one hectare of vines, Maurice Vacheron formally established the family domaine. Today, Jean-Louis Vacheron and his son Jean-Dominique together with Denis Vacheron and his son Jean-Laurent, pilot the family’s 47 hectares of vines, which produce some of the finest Sancerre blanc (Sauvignon blanc), and Sancerre rouge (Pinot noir). Their parcels are spread over some of the most intriguing terroirs of the Sancerre region. The vines and the winery were certified biodynamic in 2004, as part of the new generation’s quest for quality. They have come a long way from a few borrowed acres and a horse.

NOTES: _____

GERMANY

BURG RAVENSBURG

Sulzfeld, Baden

Tel: +49 6723 9195 115

www.burg-ravensburg.de

Represented by Claus Burmeister

Featured Wine: 2013 Löchle



Weingut Burg Ravensburg is located in Sulzfeld. First documented in 1251, it can look back on a history that spans more than 760 years. The mineral-rich gypsum keuper soils here are more than 230 million years old and yield well-structured, straightforward wines with a firm body. Burg Ravensburg's premium wines are from the Grosse Lage sites Dicker Franz, Husarenkappe, and Löchle. Riesling predominates, followed by Blaufränkisch and members of the Pinot family. Blaufränkisch, by the way, is the same red grape variety known in Württemberg as Lemberger. As of 2014, in order to emphasize the individuality of Kraichgau wines, Burg Ravensburg has opted for the designation that is used more often in international circles.

NOTES: _____

HEITLINGER

Östringen-Tiefenbach, Baden

Tel: +49 6723 9195 115

www.weingut-heitlinger.de

Represented by Claus Burmeister

Featured Wine: 2013 Königsbecher

Weingut Heitlinger is located in Östringen-Tiefenbach. The soils consist of loess and colored marl. The latter is typical in the Kraichgau, but with the exception of a few patches in France (in the Jura, Burgundy, and the Rhone Valley), colored marl is seldom found elsewhere in the world. This type of soil lends the wines a special, fruity-mineral character that is particularly prevalent in the premium wines from the so-called Grosse Lagen (vineyards classified by the VDP as the very finest of a respective region). Heitlinger cultivates vines in the Grosse Lage sites Spiegelberg, Heinberg, Eichelberg, Königsbecher, Schellenbrunnen, and Hassapfel. Members of the Pinot family, "Burgunder" in German, account for 70 percent of all plantings, including Pinot gris, Pinot blanc, Pinot noir, Chardonnay, and Auxerrois. Germany's first Auxerrois wine from a Grosse Lage – the Hassapfel site – was produced in 2012.

NOTES: _____

MICHIGAN



WYNCROFT MARLAND

Pullman, Michigan

Tel: (269) 409-1855

www.wyncroftwine.com

Represented by James Lester & Daun Page

Featured Wine: 2013 Avonlea

Wyncroft is a family-owned estate winery founded in 1998, located in the glacial moraine hills of southwest Michigan. The proximity to Lake Michigan provides a unique microclimate, perfect for growing many of the noble vinifera grape varieties from which the world's greatest wines are made. They pattern their super-premium wines in this classical tradition, operating in the style of a tiny French garagiste winery. Wyncroft wines are single-vineyard designated, from low-yield estate vineyards in the Lake Michigan Shore and Fennville appellations. Jim Lester, the winemaker and owner, has been growing vines and making wine in Michigan for more than 30 years. Their limited releases are available primarily through a mailing list, online wine shop and select restaurants.

NOTES: _____

NEW ZEALAND

Craggy Range

Havelock North

Tel: +64 (0)6 873 7126

www.craggyrange.com

Represented by Matt Stafford

Featured Wine: 2013 Te Muna Road Vineyard



Matt Stafford has travelled extensively throughout the world, working with grapes from a variety of wine regions including France, California, Australia, and New Zealand. Matt joined the Craggy Range winemaking team in 2006. The company's ambition of being an equal in the fine wine world and creating an enduring family legacy spoke to Matt's own desire to craft fine wines that speak of their sense of place. His interest in winemaking stemmed from an affinity with the land and a desire to better understand its power and capabilities. "I love our great estates and feel a strong connection to their complexities and subtleties. Our craft is one in which the learning experiences are endless yet we can convey what we have learnt each year in a bottle of wine and share this wine with people the world over." A scientific mind, with strong attention to detail and an ability to listen to the wines are the hallmarks of Matt's style. This approach allows the wines to develop a certain reserve, depth and maturity with many achieving international acclaim.

NOTES: _____

PEREGRINE

Queenstown, Central Otago

Tel: +64 (0)3 442 4000

www.peregrinewines.co.nz

Represented by Nadine Cross

Featured Wine: 2014 Pinot noir

The quest for quality in all aspects is the hallmark of Peregrine, evidenced by the global acclaim for their wines, and the highest international architectural accolades for their beautiful wing spanned winery. Set majestically in the rugged mountainous beauty of Central Otago in the South Island of New Zealand, Peregrine is committed to enhancing the environment with both their organically certified estates and winery and their 'hands on' involvement in the conservation of New Zealand's native birds, the Saddleback and Mohua. Only the very best hand-picked fruit is sourced from 11 sites around the Lowburn, Bendigo and Gibbston sub-regions. Peregrine produced its first vintage in 1998, and although known as a specialist Pinot noir house, it also produces excellent Riesling, Pinot gris, Chardonnay and Sauvignon blanc. Winemaker Nadine Cross has been making wine for the past 18 years; after completing a Post Graduate Diploma in Viticulture and Oenology at Lincoln University. Having grown up on a sheep farm on Dunedin's Otago Peninsula, it was exciting for her to be located closer to home when she joined Peregrine Wines in 2010.

NOTES: _____

OREGON

ALEXANA ESTATE VINEYARDS & WINERY



Newberg, Oregon

Tel: (503) 537-3100

www.alexanawinery.com

Represented by Bryan Weil & Dr. Madaiah Revana

Featured Wine: 2014 Revana Vineyard

Alexana Estate Vineyard and Winery was born out of a chance meeting between veteran Oregon winemaker Lynn Penner-Ash and Dr. Madaiah Revana, owner of Revana Family Vineyard in St. Helena, California. With the guidance of Penner-Ash, Dr. Revana acquired an 80-acre estate located on the Northwestern edge of the Dundee Hills where iron-rich volcanic soils converge with the ancient marine sedimentary soils of the Yamhill-Carlton AVA. With a total of 18 unique soil types, each vineyard block of Pinot noir, Chardonnay, Riesling and Pinot gris is individually cultivated in celebration of the properties' diverse soils, clonal selections and microclimates using LIVE certified sustainable farming practices. In the cellar, Managing Winemaker Bryan Weil carries out Penner-Ash's minimalist approach to winemaking by focusing on small lot fermentations and native yeasts to produce wines that express a distinct sense of time and place.

NOTES: _____

ANAM CARA CELLARS

Newberg, Oregon

Tel: (503) 537-9150

www.anamcaracellars.com

Represented by Sheila & Nick Nicholas

Featured Wine: 2014 Reserve Nicholas Vineyard

Nick and Sheila Nicholas started this small family winery in 2001 primarily devoted to Pinot noir from estate grapes with smaller amounts of Chardonnay and Riesling. 36 acres are owned and farmed in Newberg. The initial winemaker was noted Oregon veteran Aron Hess (Daedalus and others). The wines have been very impressive, garnering high scores from the wine press. Sheila is very active in Oregon wine events including the annual International Pinot Noir Celebration and ¡Salud!, The Oregon Wine Auction.

NOTES: _____

ARCHERY SUMMIT

Dayton, Oregon

Tel: (503) 864-4300

www.archerysummit.com

Represented by Chris Mazepink & Nicole Pattalochi

Featured Wine: 2014 Arcus

Since its inception in 1993, Archery Summit has been devoted to crafting exceptional Pinot noir from its 120 acres across six estate vineyards. Inspired by the remarkable growing conditions provided by the Willamette Valley, their team approaches each step of the winemaking process with particular thoughtfulness and care. Their philosophy is driven by a commitment to understand the intricacies and unique personalities of each estate vineyard, allowing them to craft wines that vividly express their distinct places of origin. Over the past twenty years Archery Summit has developed an international reputation for producing wines among the finest and most luxurious of new world Pinot noir.

NOTES: _____

AYRES VINEYARD

Newberg, Oregon

Tel: (503) 538-7450

www.ayresvineyard.com

Represented by Brad & Kathleen McLeroy

Featured Wine: 2014 ONE Estate

“We grow it. We make it. We live it. We love it.” Three generations live among the vines at Ayres Vineyard & Winery, located in Oregon’s Ribbon Ridge AVA. In 2001, an old filbert orchard was removed and a vineyard was born with three acres of Pinot noir, clone 667. The vineyard is now home to 18 acres of various Pinot noir clones, an experimental plot of white grape varieties, as well as an underground winery. Ayres believes great dirt makes great wine. “We farm sustainably. To us there is no other choice. Our vineyard is our backyard. It is where our kids play and where our dogs roam. Our grapes enjoy warm days and cool nights and we enjoy what we do”.

NOTES: _____

BERGSTRÖM WINES

Newberg, Oregon

Tel: (503) 554-0468

www.bergstromwines.com

Represented by Josh & Caroline Bergström

Featured Wine: 2013 Bergström Vineyard

Bergström Wines is a family-owned and operated artisan producer of Pinot noir and Chardonnay. It was started in 1999 by Dr. John and Karen Bergström, with the help of their son Josh Bergström and his wife Caroline. Josh is general manager, vineyard manager and winemaker. He pulls his expertise from his education in Burgundy, France and his 18 years of experience making wines in Oregon's northern Willamette Valley. Bergström focuses on handcrafting small lots of wines from their five estate vineyards. All estate acreage is farmed biodynamically and all wines express the wonderful diversity of Oregon's many great terroirs.

NOTES: _____

BRICK HOUSE WINE COMPANY

Newberg, Oregon

Tel: (503) 538-5136

www.brickhousewines.com

Represented by Doug Tunnell & Melissa Mills

Featured Wine: 2014 "Les Dijonnais"

With a 29-acre vineyard on the sedimentary soils of Ribbon Ridge, Doug Tunnell and Melissa Mills grow and produce wines from the three great varieties of Burgundy: Pinot noir, Chardonnay, and Gamay noir. All Brick House wines are estate-grown and produced in the old horse barn that serves as the farm's winery. They are fermented with indigenous yeasts and bottled by hand to preserve the natural character of the harvested fruit. Brick House Vineyards obtained organic certification from Oregon Tilth in 1990 and Demeter Biodynamic™ certification in 2005. Producing just 4,000 cases on average, our goal is to craft elegant, handcrafted wines in harmony with Mother Nature.

NOTES: _____

BRITTAN VINEYARDS

McMinnville, Oregon

Tel: (503) 989-2507

www.brittanvineyards.com

Represented by Robert & Ellen Brittan

Featured Wine: 2014 Basalt Block

Brittan Vineyards was founded by veteran winemaker Robert Brittan and his wife Ellen, who left Napa Valley to pursue their dream of making cool climate Pinot noir and Chardonnay in Oregon. The Brittans purchased their 128-acre property in the foothills of the Coastal Range in the McMinnville AVA, where they have 24 acres planted to Pinot noir. Robert brings extensive viticultural and winemaking experience to their venture, having worked as winemaker at Far Niente, St. Andrew's and Stags' Leap Winery before heading north to the Willamette Valley. On his rocky, exposed hillside Robert believes he has found a vineyard site that allows him to craft wines that speak of a unique place. The Pinot noirs from Brittan are intense, rich wines that have great structure, yet are balanced, elegant and very age-worthy. While Robert oversees the vineyards and winemaking, Ellen focuses on the sales, marketing and financial side of the family business. Ellen and Robert now reside at their home at Brittan Vineyards in McMinnville, where they intend to spend the rest of their lives doing what they love to do, growing and making fine wines and sharing them with fellow hedonists.

NOTES: _____

CHEHALEM

Newberg, Oregon

Tel: 503-538-4700

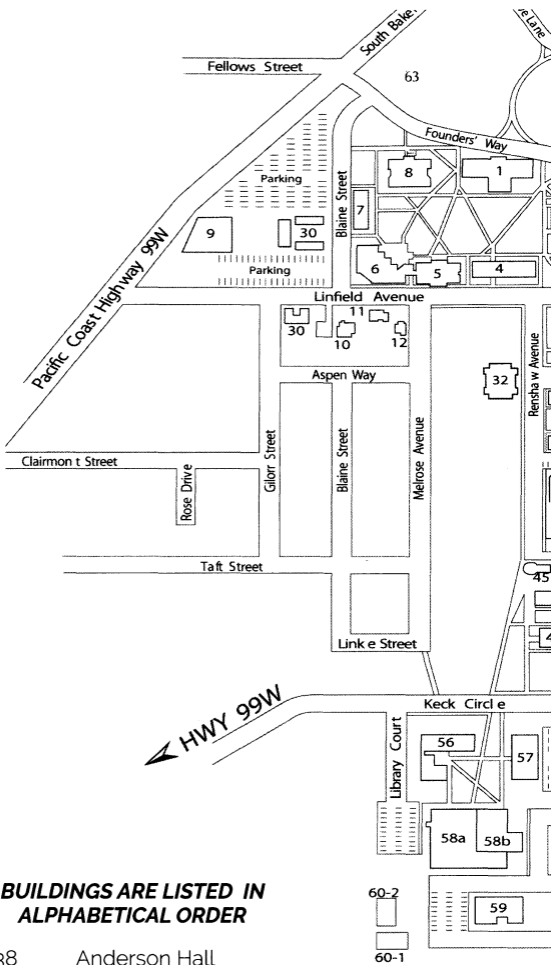
www.chehalemwines.com

Represented by Harry Peterson-Nedry &
Wynne Peterson-Nedry

Featured Wine: 2013 Reserve

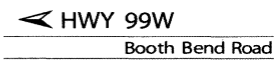
Chehalem is known for Pinot noir, but also equivalently for white wines. They are proud to make wines that speak eloquently to the first half of a meal as well as the last half. Over half of production is white; ranging from Riesling — their passion, to groundswelling new Oregon Chardonnay, to exceptional Pinot gris, and exciting smaller productions of Grüner veltliner and Pinot blanc. Everything is grown sustainably on the estate vineyards. The climate and winemaking style reveal wines that emphasize balance, elegance, and texture rather than power and size. This openness allows the vintage and three terroirs farmed in the Ribbon Ridge, Dundee Hills, and Chehalem Mountains to express themselves, not with words, but with wines of startling distinction. Mature vineyards, mature winemaking, consistently great wines.

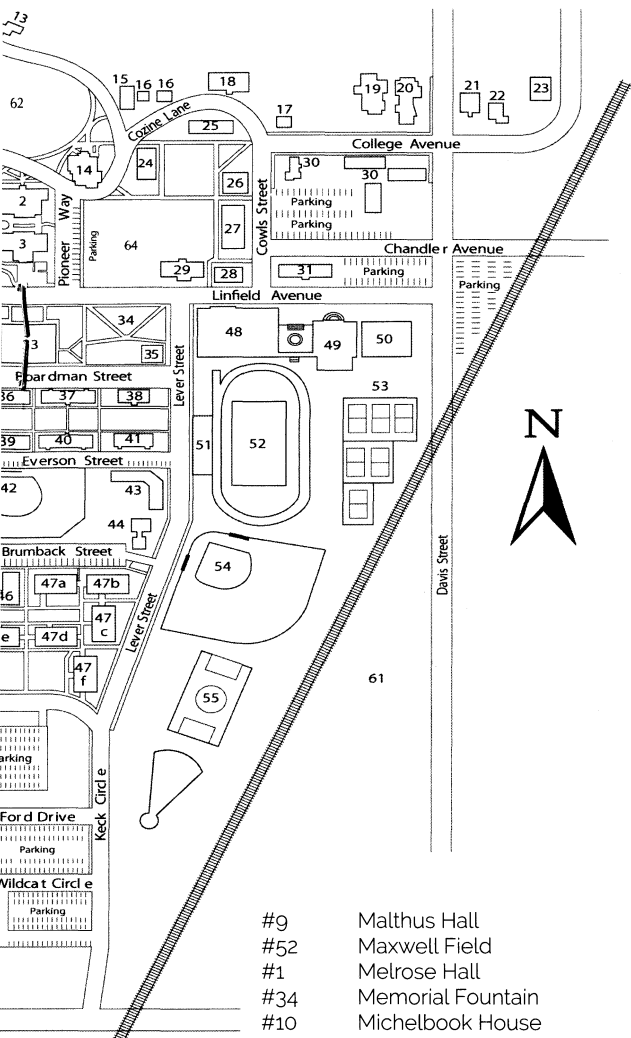
NOTES: _____



BUILDINGS ARE LISTED IN ALPHABETICAL ORDER

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





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

COLENE CLEMENS VINEYARDS

Newberg, Oregon

Tel: (503) 662-4687

www.coleneclemens.com

Represented by Stephen Goff

Featured Wine: 2014 Adriane

Colene Clemens Vineyards is characterized by steep, rocky, south-facing slopes, an array of Pinot-friendly soils, and a handful of carefully selected clones. Owners Joe and Vicki Stark enjoy a collaborative effort with their talented and dedicated winemaker and vineyard manager Stephen Goff. No compromise has been made in an all-out effort to produce the finest estate Pinot noir possible. Farming practices, which include the use of organic compost, extreme fruit thinning, and leaf removal as needed are matched equally by meticulous, old world winemaking techniques. The beautiful, but efficient, state of the art winery sits atop the property overlooking the vineyards, the valley far below, Bald Peak above, and the Coast Range far to the west.

NOTES: _____

CRISTOM VINEYARDS

Salem, Oregon

Tel: (503) 375-3068

www.cristomvineyards.com

Represented by Tom Gerrie & Steve Doerner

Featured Wine: 2013 Louise Vineyard

Cristom Vineyards began over twenty years ago as a collaboration between three men: an engineer, a biochemist, and a farmer, who each possessed a deep-rooted respect for the land, the natural winemaking process, and Pinot noir. Nearly a quarter of a century later, our winemaker Steve Doerner and vineyard manager Mark Feltz still tend these fields and produce our elegant, dynamic wines, while second-generation proprietor Tom Gerrie carries on his family's legacy. Our winemaking philosophy begins with respect for our land and estate vines, as well as the natural process of fermentation. We're proud to be Certified Sustainable by Low Input Viticulture & Enology (LIVE), both in our winery which we run responsibly, and in our fields that are thoughtfully and meticulously farmed with a focus on quality.

NOTES: _____

DOMAINE SERENE

Dayton, Oregon

Tel: (503) 864-4600

www.domaineserene.com

Represented by Erik Kramer & Ryan Harris

Featured Wine: 2013 Evenstad Reserve

A passion to produce exquisite Pinot noir led Ken and Grace Evenstad to Oregon in 1989. When the time came to pursue their longtime dream of planting vineyards and producing world-class Pinot noir, they invested in a 42-acre hilltop estate property that had just been logged in the Dundee Hills of Oregon. Today, Domaine Serene produces wines from six diverse vineyard estates, planted exclusively to Pinot noir and Chardonnay. Each estate offers a diversity of soils, clones, rootstocks, microclimates, slopes and elevations that add distinguishing complexity and elegance to the wines. Ken and Grace insist on dry-farming their low-yielding, LIVE certified-sustainable vineyards, ensuring maximum expression of complexity and balance in the fruit. In 2001, the Evenstads completed construction of their picturesque, state-of-the-art, five-level, gravity flow winery that was built to over vintage wines in barrel while also holding up to three vintages in bottle prior to release. Guided by an unwavering commitment to quality, philanthropy and multi-generational sustainability, the Evenstads have garnered global recognition as iconic producers of Pinot noir and Chardonnay.

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DROUHIN OREGON ROSEROCK

Salem, Oregon

Tel: (503) 864-2700

www.roserockoregon.com

Represented by David Millman & Arron Bell

Featured Wine: 2014 Zéphirine

Drouhin Oregon Roserock continues the Drouhin Family's commitment to Oregon, and is the next chapter in a four-generation story that began with Joseph Drouhin in 1880. In 1987, Robert Drouhin established Domaine Drouhin Oregon in the Dundee Hills, and today, Philippe, Véronique, Laurent & Frédéric Drouhin run the family business. Roserock, purchased in 2013, is an exceptional terroir in the Eola-Amity Hills, and is marked by volcanic soils, cooler temperatures and an ideal elevation range. The vineyard is certified sustainable according to the LIVE principles. Roserock reflects the singular Drouhin approach, as seen in Véronique Drouhin's winemaking. She celebrates patience and nuance, elegance and complexity, and above all, finesse.

NOTES: _____

ELK COVE VINEYARDS

Gaston, Oregon

Tel: (503) 985-7760

www.elkcove.com

Represented by Adam Campbell & Shirley Brooks

Featured Wine: 2014 Mount Richmond

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

NOTES: _____

FORIS

Cave Junction, Oregon

Tel: (541) 592-3752

www.foriswine.com

Represented by Ted & Terri Gerber

Featured Wine: 2014 Cedar Ranch

Nestled in a pristine, alpine valley in southwestern Oregon's Siskiyou Mountains, Foris has been a true viticulture pioneer for 42 years. Ted Gerber planted his first Pinot field in 1974, envisioning a family-owned winery that would evolve on the national stage as one of Oregon's finest. Years of stewardship, hard work, and dedication have brought Foris to the precipice of that vision. Today, Foris specializes in estate grown Pinot noir and Alsatian varieties. The natural beauty of their surroundings is reflected in single vineyard Pinot noirs, noted for a classic Burgundian style and complexity. Complementing Ted's dedication in the vineyards is winemaker, Bryan Wilson, who brings years of experience and expertise to the cellar, crafting stylish, quality Pinot noir with distinct character, expressive of varying soils and carefully selected clones planted in 135 acres of estate vineyards. Discover one of Oregon's best kept secrets—a true jewel in the rough!

NOTES: _____

HARPER VOIT

Gaston, Oregon

Tel: (503) 583-4221

www.harpervoit.com

Represented by Drew Voit & Aaron Kendall

Featured Wine: 2013 Strandline

An eighteen-year veteran of the Oregon wine industry, Drew is intimately familiar with exceptional vineyard sites. While serving as the associate winemaker at Domaine Serene Winery, and then as winemaker for Shea Wine Cellars, he worked with some of the best vineyards in the Willamette Valley. Harper Voit is the logical progression of that work: seeking out great sites, excellent fruit, and long-term relationships with growers. Drew also consults for a number of wineries in the Willamette Valley and operates a custom winemaking operation for small ultra-premium brands.

NOTES: _____

J. CHRISTOPHER WINES

Newberg, Oregon

Tel: (503) 554-9572

www.jchristopherwines.com

Represented by Jay Somers & Ronda Newell-Somers

Featured Wine: 2013 Sandra Adele

J. Christopher winery is located in Oregon's northern Willamette Valley, in the Chehalem Mountains AVA. This small winery specializes in Pinot noir made using the traditional methods of Burgundy. The winery, one of the few in Oregon to produce Sauvignon blanc, is modeled after the great wines of Sancerre. Owner Jay Somers has been making wine in Oregon for more than 15 years, and established the J. Christopher brand in 1996. Jay's wines are hand-crafted in small lots and are sourced from some of the best vineyards in Oregon. His philosophy is to produce wines that emphasizes focus, length and balance. "We do not make fruit bombs. We want wines that have a fine balance of fruit, acidity and texture . . . wines that are complete." Jay firmly believes the key to this is patient winemaking, allowing the wines to develop naturally.

NOTES: _____

J.K. CARRIERE

Newberg, Oregon

Tel: (503) 554-0721

www.jkcarriere.com

Represented by Jim Prosser & Chris Burrough

Featured Wine: 2013 Vespidae

Twenty-two years in, Jim Prosser has moved like a glacier across the landscape of the northern Willamette Valley. More quiet and ever forward, he has forged Pinot noirs worth cracking. From the cellar and tractor of eight wineries around the globe all the way to the cellar and tractor of one: J.K. Carriere winery and St. Dolores Estate. His mythology is without parallel. Yes, there are no parallels, no straight lines that can be drawn on him. Widely reviled by glossy magazines and held in only minor contempt by his peers, he is held exclusively in their hearts and in their cellars. A producer of vibrant, acid-driven Pinot noir, Chardonnay and sparkling wines meant for a table and built to age, he more believes in center punching the farming and cellar, than bluster and noise. He is on the board of the Chehalem Mountain Winegrowers, the dry-farming Deep Roots Coalition and the Quiet Producers Alliance. He prefers the number 26, his favorite color is green and his porn name would be Spot Wallace.

NOTES: _____

JOHAN VINEYARDS

Rickreall, Oregon

Tel: (503) 623-8642

www.johanvineyards.com

Represented by Dag Sundby & Dan Rinke

Featured Wine: 2014 Estate

Johan Vineyards owner and founder Dag Johan was first introduced to Oregon wines in 2004. The purity of the Pinot noir grape sparked a new curiosity and his enthusiasm led him to look into investment opportunities in the Willamette Valley. On a cold and rainy day in January 2005, Dag walked a property located just west of Salem. Although the fog was thick as pea soup in the steady drizzle, he fell in love with what was to become Johan Vineyards. Within three years, Dag was settled in the area with his wife Alison, and their two daughters Sofia and Hanna. Johan Wines have been crafted by winegrower Dan Rinke since 2007. Following Biodynamic® principles in the cellar all fermentations are un-inoculated and, with the exception of minimal amounts of sulfites, the wines are free of additives. We seek textural complexity, as well as flavor and aroma complexity, in all of our wines. For our whites, we do not stir the lees to increase texture, but rely instead on the quality of fruit to provide concentration in the wine. All white wines see some skin contact ranging from as little as 12 hours to as long as 30 days. Whole-cluster fermentation on the red wines contributes an additional textural dimension by imparting dusty tannins along with flavors of cinnamon and pepper.

NOTES: _____

LA CREMA WINERY

Windsor, CA - fruit from Willamette Valley

Tel: (800) 314-1762

www.lacrema.com

Represented by Sam Jamison & Eugenia Keegan

Featured Wine: 2013 Yamhill-Carlton

For over 30 years, our family-owned and operated winery has focused almost exclusively on Chardonnay and Pinot noir from premier cool-climate appellations, with this focus recently extending into Oregon's renowned Willamette Valley. Winemaker Elizabeth Douglas uses gentle, time-intensive techniques to produce La Crema wines that are distinctively balanced and elegant. A leader in sustainable vineyard and winery practices, we combine traditional farming methods with new technologies to positively impact all aspects of winemaking from the conservation of water to use of alternative energy to produce each of our wines.

NOTES: _____

LANGE ESTATE WINERY

Dundee, Oregon

Tel: (503) 538-6476

www.langewinery.com

Represented by Don & Wendy Lange

Featured Wine: 2013 Estate Dundee Hills

Thirty years ago, Don and Wendy Lange founded their estate winery in the Dundee Hills of Oregon's northern Willamette Valley. The year 1987 marked the Langes' first vintage and consisted of the three varietals they embrace today: Pinot noir, Pinot gris, and Chardonnay. Lange Estate is known for crafting beautifully balanced wines from fruit grown on the winery estate along with additional fruit from the best vineyards in the surrounding area. Long-standing relationships with these blue-ribbon sites have helped the winery establish a well-deserved reputation for consistency and complexity in the wines. Jesse Lange, Don's son, joined the winemaking team in 2004, continuing the legacy of Lange Estate. Their winemaking philosophy is guided by a simple commitment to making exceptional wines that express their varietal and regional characters. That is to say, wines that taste like Oregon Pinot noir: pure and complex.

NOTES: _____

LAZY RIVER VINEYARD

Yamhill, Oregon

Tel: (503) 662-5400

www.lazyrivervineyard.com

Represented by Ned & Kirsten Lumpkin

Featured Wine: 2014 Lazy River Vineyard

Lazy River Vineyard's reputation for spectacular fruit and wine comes from its soil type (Jory), its direct southern exposure and a cooler site, which results in smaller clusters of grapes with intense fruit flavors. Generally its wines are fruit forward, balanced, and with a smooth, rounded and complete palate. Located in the Northwest section of the Yamhill-Carlton AVA, the 40-acre vineyard grows Pinot gris, Chardonnay and nine clones of Pinot noir – LIVE and Salmon Safe certified. Planted in 2000, the vineyard continues an Oregon farming tradition, which began with Kirsten Lumpkin's family who homesteaded in 1885. The 146-acre property showcases a natural riparian area, vegetable and fruit gardens, and 30 acres of Oregon white oak and maple trees. The wines are made at The Carlton Winemakers Studio as a collaboration between winemaker Isabelle Meunier and owners Ned and Kirsten Lumpkin.

NOTES: _____

OWEN ROE

Newberg, Oregon

Tel: (503) 678-6514

www.owenroe.com

Represented by David & Angelica O'Reilly

Featured Wine: 2014 "The Kilmore"

Established in 1999, Owen Roe has evolved to showcase the unique terroir within the prestigious grape growing regions of the Willamette and Yakima Valleys. Co-Owners David & Angelica O'Reilly and Ben & Julie Wolff share a passion and history dedicated to fine wines. Together they have developed a diversified portfolio that has been recognized globally by critics, wine writers and consumers. Winemaker David O'Reilly came to Oregon over 26 years ago to fulfill his quest for perfect Pinot noir. As a team, Owen Roe seeks to express each site through minimal handling and full flavors. Their pursuit of rich textures, flavors, and fragrance, lead them to work with distinctive exceptional vineyard sites and families. Their Pinot noirs now include the Yamhill-Carlton, Dundee Hills, Eola-Amity Hills, and Chehalem Mountain AVAs; each uniquely characteristic of the fullest expression of these great Willamette Valley Pinot noir areas.

NOTES: _____

PANTHER CREEK CELLARS

Dundee, Oregon

Tel: (503) 472-8080

www.panthercreekcellars.com

Represented by Christie Shertzer

Featured Wine: 2014 Kalita Vineyard

In 1986, at a time when very few people really cared about Pinot noir or knew where to grow it, founder Ken Wright planted his artisan winemaker flag deep in the ancient volcanic and alluvial soils of Oregon's Willamette Valley. Panther Creek quickly established a reputation for making single-vineyard wines and signature blends. Thirty years later, Panther Creek's iconic black label is instantly recognizable and reinforces the visionary history of the winery. Renowned winemaker, Tony Rynders has now taken over the winemaking for Panther Creek and is still discovering new vineyards to produce wines that express purity of fruit, complexity and place of origin.

NOTES: _____

R. STUART & CO. WINERY

McMinnville, Oregon

Tel: (503) 472-6990

www.rstuartandco.com

Represented by Rob & Maria Stuart

Featured Wine: 2013 Autograph

R. Stuart & Co. Winery was founded in January 2002 in an old granary in downtown McMinnville. After decades spent working for others, veteran winemaker Rob Stuart set out to stake his own claim. Alongside him are his wife Maria, who manages direct sales, hospitality and PR; Trish Rogers who is the National Sales Manager; and friend and fellow Champagne lover, Frank Blair. Sourcing fruit from their favorite vineyards around the state including Menefee, Daffodil Hill, Lazy River and Weber, R. Stuart & Co. makes Pinot noir, Pinot gris, and their beloved sparkling wines, Rosé d'Or and Bubbly. The wines are made in the classic Rob Stuart style; true to the fruit each vineyard offers, graceful, honest, and warm. The Autograph Pinot noir is the wine they consider the quintessential Rob Stuart Pinot noir. The everyday wines are bottled with the Big Fire label, a whimsical reflection of their passion for all the good things in life. The newest label to join the R. Stuart family is Love, Oregon – taste this place of dreams.

NOTES: _____

REX HILL

McMinnville, Oregon

Tel: (503) 538-0666

www.rexhill.com

Represented by Michael Davies & Carrie Kalscheuer

Featured Wine: 2013 REX HILL

REX HILL has been making elegant Pinot noirs for over 30 years in the Willamette Valley. Visitors are welcomed daily in the historic tasting room where classes and tours by appointment are also offered. Estate vineyards, including the crown jewel Jacob-Hart Estate Vineyard, are farmed to Biodynamic tenets and the winery itself is LIVE and B Corp certified. Now owned by the families at A to Z Wineworks, REX HILL is less than 2% of their production, demonstrating a total commitment to the highest quality for REX HILL wines. The group brings combined Oregon winemaking experience that spans more than three decades and three continents to continue the legacy of superior REX HILL Willamette Valley Pinot noirs.

NOTES: _____

SHEA WINE CELLARS

Newberg, Oregon

Tel: (503) 241-6527

www.sheawinecellars.com

Represented by Dick & Peter Shea

Featured Wine: 2014 Estate

In the late 1980s, native New Yorkers Dick and Deirdre Shea purchased a rolling hillside pasture in an untried area of marine sediment soil in Oregon's northern Willamette Valley. They planted several clones of Pinot noir and Chardonnay on the 200 acre site and named it Shea Vineyard. The quality of the fruit was soon recognized and sought out by premier winemakers in both Oregon and California. In 1996, the Sheas produced their first barrel of wine for their own label, Shea Wine Cellars. While 75% of Shea Vineyard's fruit is still sold to over 20 other wineries, the Sheas have grown their own production to 6,500 cases of exceptional Pinot noir and 350 cases of elegant Chardonnay, all from fruit grown at Shea Vineyard.

NOTES: _____

SINEANN

St. Paul, Oregon

Tel: (503) 341-2698

www.sineann.com

Represented by Peter Rosback & Patrick McElligott

Featured Wine: 2013 Yates-Conwell Vineyard

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

NOTES: _____

SOKOL BLOSSER

Dayton, Oregon

Tel: (800) 582-6686

www.sokolblosser.com

Represented by Alison Sokol-Blosser & Robin Hawley

Featured Wine: 2013 Big Tree Block

The Sokol Blosser family has been perfecting Pinot Noir for 45 years, even before there was an Oregon wine industry. Since founders Susan Sokol Blosser and Bill Blosser planted their first vines in 1971, the family has pursued excellence through environmentally friendly winemaking techniques. Today, situated on a certified organic 85-acre property in the Dundee Hills appellation, B Corp-certified Sokol Blosser remains committed to a sustainable approach. This respect for nature has consistently captured the terroir of the region; showcasing its essence through the brilliance of its estate fruit. Now with the second generation of Sokol Blossers at the helm, the winery is poised to enter a new millennium of winemaking and sustainability under the guidance of CEO and co-president Alison Sokol Blosser, along with winemaker and co-president Alex Sokol Blosser. As the new generation continues the legacy of Sokol Blosser's founders, the focus remains on crafting exemplary wines through sustainable methods, enhancing the excellence of Sokol Blosser's Pinot noir.

NOTES: _____

SOLENA

Yamhill, Oregon

Tel: (503) 662-3700

www.solenaestate.com

Represented by Laurent Montalieu & Anthony Van Nice

Featured Wine: 2014 Domaine Danielle Laurent

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage in 2000. In May 2002, they launched Soléna by bottling their first vintage of Domaine Danielle Laurent Pinot Noir and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the French and Spanish words soleil and luna, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter. Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today, Laurent and Danielle are producing world-class Pinot noir and Chardonnay from their estate vineyards.

NOTES: _____

ST. INNOCENT WINERY

Salem, Oregon

Tel: (503) 378-1526

www.stinnocentwine.com

Represented by Mark & Vickianne Vlossak

Featured Wine: 2014 Zenith Vineyard

St. Innocent Winery was founded in 1988 by Mark Vlossak, our winemaker. We produce small lots of handmade, vineyard-designated wine from some of the best vineyards in the Willamette Valley, including Shea, Freedom Hill, Momtazi and our estate, Zenith Vineyard. Year after year, St. Innocent Winery has received the highest recognition from throughout the country and around the world for its outstanding Pinot noir, beautifully crafted white wines, and fair pricing. Mark was honored by the Wine Advocate in 2002 and 2004 as one of the "Wine Personalities of the Year." St. Innocent wines have been included in Burghound's "Top Oregon Pinot Picks" for every vintage since 2006. Mark works closely with each grower to fine tune the viticultural practices in St. Innocent's vineyard blocks. His goal is to reveal the distinctive terrior of each vineyard by defining the individual textures and flavors in the wine from each site. Mark chooses winemaking techniques to produce wines with balanced complexity, a backbone of acidity, and the ability to age. Together these qualities ensure St. Innocent's place at the dinner table.

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TENDRIL WINE CELLARS

Gaston, Oregon

Tel: (503) 858-4524

www.tendrilwines.com

Represented by Tony Rynders & Ben Frisen

Featured Wine: 2013 Tight Rope

Tendril Wine Cellars was developed and launched in 2008 by wine industry veteran Tony Rynders. The focus at Tendril is exclusively on small lot Oregon Pinot noir and Chardonnay. Rynders has a Masters degree in enology and viticulture from University of California at Davis, and has made wine in Napa, northern Italy, South Australia, Tuscany, and Oregon. In addition to Tendril, Tony consults on custom wines, winery design, vineyard design, wine quality improvement, and brand establishment.

NOTES: _____

TRISAETUM

Newberg, Oregon

Tel: (503) 538-9898

www.trisaetum.com

Represented by James & Andrea Frey

Featured Wine: 2014 Ribbon Ridge Estate

Trisaetum is a family-owned and operated winery located in the heart of the Ribbon Ridge AVA in Oregon's Willamette Valley. Our fruit comes from founders Andrea and James Frey's three estate vineyards: a 22-acre vineyard in the Yamhill-Carlton AVA, a 17-acre vineyard in the Ribbon Ridge AVA, and an eight acre vineyard in the Dundee Hills AVA. James Frey is also Trisaetum's winemaker and crafts the wines at our winery located at the Ribbon Ridge Estate outside Newberg. A devout believer in the ability of both Pinot noir and Riesling to depict the site upon which they are planted, James not only bottles eight different Pinot noirs, but also eight different Rieslings, each vintage. In addition to his role as Winemaker and Proprietor at Trisaetum, James is a nationally recognized artist with paintings sold to collectors and corporations throughout the world. His work is currently on display as near as The Allison Inn and Spa in Newberg, Oregon to as far away as The Clarion Post in Gothenburg, Sweden and Masion Louis Jadot in Beaune, France.

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WALTER SCOTT WINES

Salem, Oregon

Tel: (971) 209-7786

www.walterscottwines.com

Represented by Erica Landon & Ken Pahlow

Featured Wine: 2013 Sojourner Vineyard

Walter Scott was started in 2008 by partners Ken Pahlow and Erica Landon after years of living, studying and working within the Oregon wine industry. Ken spent 18 years working for some of Oregon's top winemakers, learning both production and marketing. Erica is both an Advanced Sommelier and wine educator, focusing much of her passion on the Willamette Valley. In 2012, Sue and Andy Steinman joined the winery, helping the business realize goals and grow production to 3000 cases. The winery specializes in Pinot noir, Chardonnay and Pinot blanc from exceptional vineyards sourced primarily from the Eola-Amity Hills sub-AVA of the Willamette Valley. Our focus is to produce wines of elegance and purity, while conveying transparency of site and character of vintage.

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WINDERLEA VINEYARD & WINERY

Dundee, Oregon

Tel: (503) 554-5900

www.winderlea.com

Represented by Bill Sweat & Donna Morris

Featured Wine: 2013 Winderlea Vineyard

Winderlea Vineyard & Winery is a boutique winery specializing in the limited production of Pinot noir and Chardonnay from Oregon. Transplanted Bostonians Bill Sweat and Donna Morris founded Winderlea in 2005 with the purchase of the renowned Goldschmidt Vineyard in the Dundee Hills. The earliest plantings on Winderlea's 20 acre estate vineyard date back to 1974 and include Pommard, Wädenswil and the Coury clones. In 2006, they introduced sustainable practices allowing the vineyard to earn its LIVE and Salmon Safe certifications in 2008, a year in which they started to farm organically. In 2009, they began employing biodynamic practices and with the 2015 vintage earned biodynamic certification. In April of 2015, Winderlea announced it became the 2nd winery in Oregon and 4th winery globally to have achieved B Corp certification. Winderlea wines are made by veteran winemaker Robert Brittan who moved to Oregon in 2005 after 16 years leading winemaking at Stags' Leap winery in Napa and Far Niente and St. Andrews before that. In addition to the estate vineyard, Winderlea makes wine with fruit from nearby vineyards in the Dundee Hills as well as Shea, Crawford-Beck and Meredith Mitchell Vineyards.

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WITNESS TREE VINEYARD

Salem, Oregon

Tel: (503) 585-7874

www.witnesstreevineyard.com

Represented by Steven Westby & Carolyn Devine

Featured Wine: 2014 "Vintage Select"

At Witness Tree Vineyard, we believe that only by tending our own vines can we produce the finest wines and therefore, we use only grapes grown in our 52 acres of vineyard. Located nine miles northwest of Salem, nestled in the Eola Hills, the site benefits from a southeastern exposure, which allows the vineyard to warm early in the morning sun and stay warm all day. The vineyard is farmed using sustainable agricultural practices. 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 the Devine and Westby families. Steven Westby is winemaker and vineyard manager.

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VIRGINIA

ANKIDA RIDGE VINEYARDS

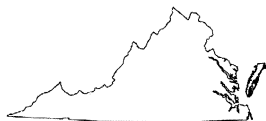
Amherst, Virginia

Tel: (434) 922-7678

www.ankidaridge.com

Represented by Christine Vrooman & Tamara Vrooman Lucas

Featured Wine: 2014 Ankida Ridge



Ankida Ridge Vineyards was planted in 2008 on a steep, rocky slope at 1800 ft in Virginia's Blue Ridge Mountains by the Vrooman family of Virginia Beach. Known as "Virginia's Little Burgundy", the micro-boutique, family-run vineyard of Pinot noir and Chardonnay incorporates sustainable viticulture practices, using sheep and other farm animals in the vineyard. With their high altitude climate, meticulous canopy management, porous soils and attention to detail in the cellar, Ankida Ridge has been able to craft distinctive wines with a strong sense of place since their first vintage in 2010. Christine and Dennis Vrooman started a veterinary practice together in Virginia Beach, VA and grew it into a thriving, multi-veterinarian practice. Their son, Nathan, left the financial industry in Denver in 2009 and joined the family business to become their winemaker. Their award winning wines have received accolades from around the world for their freshness and unique expression of place. The vineyard, one hour south of Charlottesville in Amherst County, has been recognized for having one of the most beautiful vineyard views in the country.

NOTES: _____

WASHINGTON

SYNCLINE WINERY

Lyle, Washington

Tel: (509) 365-4361

www.synclinewine.com

Represented by James & Poppie Mantone

Featured Wine: 2013 Celilo Vineyard



James and Poppie Mantone met in 1997 while working together in vineyards and wineries in Oregon. By 1999, they were madly in love, married, and venturing into their first vintage of Syncline wine, focusing on Rhône varietals grown in Washington State. With their combined passion and experience, they sought out exceptional vineyard sites in the Columbia Gorge, Horse Heaven Hills, Yakima and Red Mountain AVAs. They now farm their estate vineyards in the Columbia Gorge using Biodynamic philosophy, and continue to explore the great potential of late ripening mediterranean varietals in eastern Washington. One exception from their Rhône focus is a real gem from Washington – Celilo Vineyard. Celilo is one of the oldest vinifera plantings in the state. Each year Syncline produces a treasured amount of still and sparkling Chardonnay and Pinot noir from Celilo.

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FEATURED CHEFS

Over 60 guest chefs team up with Northwest farmers to transform locally sourced, sustainable ingredients into edible art every year. Featured Chefs are listed alphabetically by restaurant.

ATAULA

Chefs Cristina Báez & José Chesa

1818 NW 23rd Pl, Portland OR 97210

Tel: (503) 894-8904 www.ataulapdx.com/

Featured Meal: Winery Lunch

As a young girl, Cristina Báez was always seduced by the art of cooking. She remembers spending countless hours sitting at the kitchen countertop watching her mom and grandmother cook the recipes from the previous generations. Since she can remember, the kitchen became her sanctuary, a fun and loving place where she has spent many hours honing her craft. After graduating from culinary school and traveling she found the perfect place to call home in Portland, OR. Nowadays she is a full time working mama and she runs some of Portland's hottest spots, starting in 2013 with *Ataula*, which offers modern tapas with a PNW twist. In early 2016 she co-founded Portland's first xurros (churros) shop, *180* with husband Jose Chesa and partner David Martin. Also in 2016 Cristina opened her 3rd Spanish restaurant with her husband Jose, *Chesa* honoring Spanish cuisine cooking over charcoal and bringing Spaniard tradition to Portland. On her time off she does a Puerto Rican pop-up, *Patria* where she shares her roots and the soul food she grew up with in the Caribbean island.

José Chesa is a chef. Cooking is not just his job, it is his life. The son of an Aragonian chef, José was exposed to quality food from day one. He grew up cooking alongside his father and grandmother, and he began to display his own talent and acute palate at a very early age. It soon became clear that he had inherited his family's passion for gastronomic excellence, and with it, José began traveling the globe, honing his craft at prestigious venues including *Arpège*, *Can Fabes*, and *Fleur-de-Sel*. Portland became home for his family and new restaurant *Ataula* in 2014. In early 2016 he co-founded Portland's first xurros (churros) shop, *180* with wife Cristina and partner David Martin. Also in 2016 José opened his second Spanish restaurant with his wife Cristina and partner, Emily Metivier, *Chesa*, which is dedicated to his father. In 2014, José was chosen as *Portland Monthly's* Chef of the Year and in 2016, he was nominated for Best Chef NW by the James Beard Foundation.

BESAW'S

Chef Dustin Clark

1545 NW 21st Ave, Portland, OR 97209

Tel: (503) 228-2619 www.besaws.com

Featured Meal: Winery Lunch

A South Dakota native, Dustin Clark began working in restaurants as a teenager after having spent his youth fishing, hunting and gardening. At the age of 18, he enrolled in the New England Culinary Institute in Montpelier, Vermont. He did one of his externships at *Wildwood Restaurant* in Portland, Oregon, where he then went on to work for over a decade

under the mentorship of its founder Cory Schreiber, eventually becoming Executive Chef. Dustin joined Portland's beloved *Besaw's* in the fall of 2015, when they opened their new location at NW 21st and Raleigh.

BLUE RAEVEN PIE

Chef Jamie DeRaeve-Lewis

20650 OR-99W, Amity, OR 97101

Tel: (503) 835-0740 www.blueraevenfarmstand.com

Featured Meal: Salmon Bake Desserts

Ron and Jamie Lewis are a third generation farming family and owners of Blue Raeven Farms south of Amity. They have been growing berries on the farm for over 30 years mainly selling the berries to the wholesale processors. In 2007, Ron and Jamie opened Blue Raeven Farmstand, located on the south end of Amity. They were hoping to sell more of their produce directly to the customers. They included a certified kitchen in the building, which created the opportunity to have a bakery. This is where they bake their mouth-watering pies using their own berries from their farm. Time after time, customers say, "This pie reminds me of my grandmother's pie."

CAFÉ CAMPAGNE

Chef Daisley Gordon

1600 Post Alley, Seattle, Washington 98101

Tel: (206) 728-2233 www.cafecampagne.com

Featured Meal: Winery Lunch

After college, Gordon worked a few years in restaurants to enhance his understanding of the business. He graduated from The Culinary Institute of America in Hyde Park, New York, which included an internship with a certified Master Chef. In 1995, he landed at *Campagne Restaurant*, Seattle's standard-bearer of regional French cuisine. He never left. Gordon went from cook to sous chef, chef, and eventually chef/partner. At the now 20-year-old *Café Campagne*, he focuses on bringing out full flavors and celebrating the bounty of the Pacific Northwest seasons in the French style. He maintains a passion for French culinary traditions and the French obsession with product quality. His commitment to excellence centers on a loyal patronage of some of the Northwest's most esteemed purveyors. In 2008, Gordon was a competitor on *Iron Chef America's* fresh berries challenge. The beneficiaries of Gordon's charitable work include the Pike Place Market Foundation and the Fred Hutchinson Cancer Research Center.

CARLTON BAKERY

Chefs Tim Corrigan & Ahmee Corrigan

305 W Main Street, Carlton, Oregon 97111

Tel: 503/852-6687 www.carltonbakery.com

Featured Meal: Salmon Bake Desserts

When *Carlton Bakery* co-owner Tim Corrigan was living in Japan, he became interested in a particular bakery that was making incredible European-style pastries and breads. For Tim, the allure was two-fold: he loved eating the bread and pastries, and he wanted to learn to make them. Tim worked some early mornings at the bakery for two years, learning the essentials of bread and pastry making. **(continued on next page)**

(Carlton Bakery, continued from previous page.) Tim also studied baking at *Brauthaus Bakery*, *King Arthur Flour* in Vermont, and at The San Francisco Baking Institute. After a career in project management, Tim chose to pursue his passion and open a bakery. Tim's wife Ahmee, co-owner of the *Carlton Bakery*, shares a love for good food. Ahmee brings much talent to the *Carlton Bakery*, in the form of creativity, culinary ability, and a passion for excellence. Tim and Ahmee work with a dedicated staff to create all of the homemade products.

CLYDE COMMON

Chef Carlo Lamagna

1014 SW Stark Street, Portland, Oregon 97205

Tel: (503) 228-3333 www.clydecommon.com

Featured Meal: Friday Lunch on the Lawn

Carlo Lamagna is the executive chef at *Clyde Common* where he leads the kitchen in preparing simple, exquisitely-executed food from a menu that has no boundaries or borders. Lamagna was born in the Philippines and lived in Canada and Michigan until he was a teenager, at which time he returned to the Philippines. Starting out as a psychology major in college, it wasn't long until he discovered his passion for cooking and moved back to Michigan at age 20 to begin his culinary career. At *Clyde Common*, Lamagna's dishes are a glimpse into his life: where he has come from and where he has been, coming together to make something new. He uses classic techniques with modern, beautiful plating, and his food is old school flavor with new school style.

COQUINE

Chef Katy Millard

6839 SE Belmont Street, Portland, Oregon 97215

Tel: (503) 384-2483 www.coquinepdx.com

Featured Meal: Winery Lunch

Katy began her culinary career in Paris in 2002. A summer backpacking trip through Europe turned into five years in fine dining kitchens in France. She returned stateside in 2008, drawn to San Francisco's dining scene, continuing her kitchen training as sous chef at Daniel Patterson's celebrated *Coi Restaurant*. In 2011, she moved to Portland and met her now husband Ksandek by chance. Together they created *Coquine*. For three years they staged farm dinners and pop-ups around Portland and Willamette Valley's wine country. Along the way, they befriended farmers, foragers, and food lovers alike. In the summer of 2015 they opened their brick and mortar restaurant in the charming neighborhood at the top of Mount Tabor in southeast Portland. The restaurant was promptly named "Rising Star Restaurant of the Year" by *Portland Monthly* and was nominated for a *James Beard Award* for "Best New Restaurant". Most recently, *Coquine* was named "2016 Portland Restaurant of the Year" by *Portland Monthly*.

THE COUNTRY CAT DINNERHOUSE & BAR

Chef Adam Sappington

7937 SE Stark St, Portland, OR 97215

Tel: (503) 408-1414 www.thecountrycat.net

Featured Meal: Grand Dinner

Adam Sappington is the Executive Chef at *The Country Cat*

Dinnerhouse & Bar, the premier made-from-scratch, farm-to-table restaurant located in Southeast Portland. Known for his whole animal butchery and American craft cooking, Adam's passion for food dates back to his upbringing on the central Missouri farmlands. He moved to Portland to attend Western Culinary Institute and landed at *Wildwood Restaurant* where he worked his way up from Pantry Cook to Executive Chef over 11 years. Lauded as one of the pre-eminent butchery chefs in America, Adam believes his butchery skill set has made him a more well rounded chef while also supporting farmers and minimizing waste. Adam has been nominated as a James Beard Award semifinalist for Best Chef Northwest in 2012, 2013 and 2014. The Country Cat has been featured on many national TV programs: Food Network's *Diners, Drive-Ins & Dives* in 2013, ABC's *The Chew* in 2014, and Adam and wife Jackie both competed – and won! – on Food Network's *Chopped* program in March 2015. The duo debuted their first cookbook – *Heartlandia: Heritage Recipes from The Country Cat* (Houghton Mifflin Harcourt) – in September 2015.

DOC

Chef Brian Christopher

5519 NE 30th Ave, Portland, OR 97211

Tel: (503) 946-8592 www.docpdx.com

Featured Meal: Winery Lunch

Brian's passion for restaurants began in high school when he was mentored by Vitaly Paley. He decided to create his own restaurant for his senior project. The project consisted of a four-course meal for 36 guests in his own dining room. From then on, he knew the culinary world was the right fit. He spent two years at *Paley's Place* before moving to New York City to begin his formal training at the French Culinary Institute. Brian's love of butchery led him to Brooklyn's renowned Heritage Foods USA. There he worked directly with farmers, breeders and butchers devoted to raising and producing heritage breeds of pork, beef and lamb. Although he loved New York and his job, it wasn't home. He headed back to Portland and was at *Davis Street Tavern* before joining the *DOC* team, where he is now head chef.

THE DUNDEE BISTRO

Chef Chris Flanagan

100 SW 7th St, Dundee, OR 97115

Tel: (503) 554-1650 www.dundeebistro.com

Featured Meal: Saturday Lunch on the Lawn

Christopher Flanagan, executive chef of *The Dundee Bistro*, is a native of Oregon wine country; his family still lives in the small wine town of Carlton. His culinary style is inherently wine friendly, light, and intuitive. Flanagan's lifelong experience of living in one of America's finest food and wine regions is the foundation of his flavorful and unpretentious foods. His epicurean journey started with a high school senior project featuring culinary arts – a month-long internship at *The Dundee Bistro* and acquaintance with then-Executive Chef Jason Stoller-Smith, who remains Flanagan's friend, culinary mentor, and confidant. That teen-age opportunity changed his life; he fell in love with cooking. He went on to culinary school and kitchen positions in some of Portland's finer restaurants. Flanagan's natural talent and ability to combine flavors and textures reward his guests with every dish, whether an epicurean creation or a simple, satisfying meal.

EAT: AN OYSTER BAR & THE PARISH

Chefs Tobias Hogan and Ethan Powell

3808 N Williams Ave #122, Portland, OR 97227

Tel: (503) 281-1222 www.eatoysterbar.com

Featured Meal: Volunteer Welcome Dinner

Tobias Hogan and Ethan Powell first met while cooking at Portland's *Everett Street Bistro*. In 2008, they opened *EaT: An Oyster Bar*, a neighborhood restaurant and bar with a New Orleans-inspired menu. With catfish po' boys, jambalaya, and a wide assortment of farm-direct raw oysters, the partners were excited to bring their innovative southern fare to the emerging North Williams St. neighborhood. In 2012, when Tobias and Ethan researched locations for their next concept, they returned to the Pearl District. *The Parish*, presenting traditional Cajun food, alongside the more urban and European-inspired Creole cuisine is named after the counties, or "parishes," found in Louisiana. *The Parish* is part of a resurgence of independent chef-owned restaurants dotting the new landscape of Portland's Pearl District. As chefs committed to supporting local producers, Ethan and Tobias see the opportunity to open a second restaurant as a positive boost to local farmers, winemakers, and regional oyster farmers, as well as culinary tourists seeking farm-to-table dining within Portland's downtown hub.

EDMONDS COMMUNITY COLLEGE

Chef Traci Edlin

20000 68th Ave W, Lynnwood, WA 98036

www.edcc.edu

Featured Meal: Salmon Bake Desserts

A chef instructor at Edmonds Community College, Traci Edlin's passion for food and cooking started early. She grew up in the Pacific Northwest eating locally grown foods. Fond memories of family vacations involved salmon fishing, clamming and crabbing in Puget Sound, and going to eastern Washington to pick apples, tomatoes, nectarines, and asparagus. She remembers coming home from school to help her mom make pasta, drying it all over the kitchen. Being at Edmonds Community College for the past 14 years has allowed her to take her passion and convey it to her students. "One of my greatest joys is watching students grow from the time they enter our program where they have never held a knife to when they graduate and have started a successful career in the hospitality industry."

ELEPHANTS DELICATESSEN

Chefs Amber Olson & Jacqueline Schultz

115 NW 22nd Ave, Portland, OR 97210

Tel: (503) 299-6304 www.elephantsdeli.com

Featured Meal: Salmon Bake Desserts

Jacqueline Schultz is the Desserts Supervisor at *Elephants Delicatessen*. Her passion for food stems from her desire to eat delicious food. Most importantly, things filled with sugar, butter, and flour. Armed with a Graphic Design Degree and 13 years of cake making, her goal is to expand the *Elephants* desserts department making it a household name for Portland. Her free time is spent cooking, hosting solo dance parties, and soaking up the sun as much as possible.

Amber Olson has been working for *Elephants Delicatessen* for two years and has spent that time growing her skills in cake decorating and dessert production. Amber recently graduated from Linfield College with a Business Management degree and she will one day combine that knowledge with the skills that she has learned in the food industry to open her own bakery. In the meantime, she loves to produce delicious desserts and provide them to anyone who is in the need of a good smile.

FARM SPIRIT

Chef Aaron Adams

1414 SE Morrison St, Portland, OR 97202

www.farmspiritpx.com

Featured Meal: Grand Dinner

Aaron Adams did not come to a culinary career in the usual family-dinner-around-the-kitchen-table kind of way. Growing up a latch-key in a divorced household in California's east bay, he loved watching the PBS chefs (Julia, Jacques, Yan) as an escape into a world that was warm and welcoming, and certainly divergent from the occasional dinners out at Olive Garden and Sizzler. After too much time avoiding "adult life," Aaron headed to Guam on a whim with a friend and dabbled in cooking. He fell in love with it, but didn't love the typhoon season, so he moved to Miami where his grandparents were now living and decided to give the culinary arts his full attention. A year later, he was Johnson and Wales' highest-achieving graduate. He honed his culinary chops in New York for several years, but after 9/11 felt ready for another change of scene and a new challenge. Aaron opened his first restaurant, *Spontane*, in Jacksonville, Florida in 2002.

Ever the nomadic spirit, Aaron found himself in Portland in 2005, following his brother who was just starting a family here. Upon arrival, Aaron discovered veganism, which spoke to his heart and his stomach. Unfortunately he did not think it would speak to the greater dining public. "I simply thought a cooking career without animal products was not possible," says Adams. So he quit. After a stint as a machinist, he went back to cooking, eventually opening the very successful *Portobello Vegan Trattoria* with partner Dinae Horne in 2008. Now, 20 years after his first foray into the restaurant world, Aaron has opened *Farm Spirit*, a true expression of his desire to create an oasis for "anyone and everyone to gather in an authentic and intimate setting, and just appreciate what's been growing around us."

IRVING STREET KITCHEN

Chef Sarah Schafer

701 NW 13th Ave, Portland, OR 97209

Tel: (503) 343-9440 www.irvingstreetkitchen.com

Featured Meal: Winery Lunch

Chef Schafer is often called a "chef's chef" due to her classical French training, respect for her purveyors, and quiet daily pursuit of excellence. Sarah's love of food can be traced to her childhood in Boston, where she was immersed in a world of cooking by her mother and great grandmother, both ardent fans of Julia Child. After graduating from the Culinary Institute of America, Sarah worked for Chef Ken Orringer in Boston, then in New York City at *Gramercy Tavern*, (**continued on next page**)

(Irving Street Kitchen, continued from previous page) for Chef Tom Colicchio, who quickly promoted her to Sous Chef, giving her the distinction of being the first female Sous Chef in a Danny Meyer restaurant. She then opened *Eleven Madison Park* as Executive Sous Chef where she remained happily until accepting an offer to work as Chef de Cuisine for Chef Daniel Patterson at *Frisson* in San Francisco, and became Executive Chef upon his departure. While in San Francisco, Sarah was named Executive Chef at the new *Anchor and Hope*, a New England style fish house. After 2 years there, she accepted the opportunity to move to Portland, Oregon to open *Irving Street Kitchen* and lead as Executive Chef, where she remains today. Sarah's understanding of the important relationship between restaurant and community, she credits to her long working relationship with iconic restaurateur Danny Meyer, whom she considers her mentor. Sarah's commitment to community includes acting as Chef Chair for Taste of the Nation Portland, and hosting the annual No Kid Hungry dinner at *Irving Street Kitchen*, both of which benefit Share Our Strength, whose mission it is to end childhood hunger in America. To date, her efforts have raised over \$250,000. By using her talents to help benefit the community, Chef Schafer's love of cooking comes full circle. Chef Schafer is known for her soulful approach to food deeply rooted in slow cooking and for her unwavering commitment to the highest standards of conduct.

JORY AT THE ALLISON INN & SPA

Chef Sunny Jin

2525 Allison Ln, Newberg, OR 97132

Tel: (503) 554-2525 www.theallison.com

Featured Meal: Sparkling Brunch

Graduating at top of his class from Portland's Western Culinary Institute where he received the Grand Toque Award, Chef Sunny Jin went on to complete his externship at Napa Valley's famed *French Laundry* working for three years under renowned chefs Thomas Keller and Corey Lee. In this capacity, Jin created and executed new menus every day at the highest level of quality. Following this experience, Jin worked at the top rated restaurant in the southern hemisphere, Sydney, Australia's *Tetsuya's*, working alongside chef owner Tetsuya Wakuda. His experience was heightened by side visits throughout Australia, New Zealand, Vietnam, and Thailand. His return to the U.S. was marked by the rare assignment of preparing for a season at *El Bulli*, the world's top rated restaurant, located in Catalonia where he worked under Ferran Adria and Oriol Castro. Returning to the U.S., Jin remembered with fondness his formative school experiences and recognized the emergence of Oregon as one of the country's preeminent food and wine destinations. His search led him to *JORY at The Allison Inn & Spa* which has been among the state's best reviewed new restaurants since its opening.

KACHKA

Chef Bonnie Morales

720 SE Grand Avenue, Portland, Oregon 97214

Tel: (503) 235-0059 www.kachkapdx.com

Featured Meal: Sparkling Brunch

The first-generation American daughter of Russian immigrants, Bonnie Morales grew up in Chicago and has a unique view on the culture and cuisine of the former Soviet Union. Briefly working for a design consultancy in New York, Bonnie left product design to pursue a career in food – honing her skills in several of New York and Chicago's Michelin starred restaurants. Bonnie opened *Kachka*, her dream restaurant devoted to the cuisine of Russia and former Soviet republics such as Ukraine, Belarus, Georgia, and Uzbekistan, in 2014 to much acclaim. Despite being open for just over two years, *Kachka* is already a staple in the Portland restaurant community and has received accolades from publications like *The Oregonian*, *Bon Appétit*, *The Wall Street Journal*, and *The New York Times*. When Bonnie isn't in the kitchen, she spends her time with her husband, Israel, and her son.

LAURELHURST MARKET

Chefs Ben Dyer, David Kreifels, & Jason Owens

3155 E Burnside Street, Portland, Oregon 97214

Tel: (503) 206-3097 www.laurelhurstmarket.com

Featured Meal: Salmon Bake

Ben Dyer, David Kreifels, and Jason Owens are co-owners of *Laurelhurst Market*, *Simpatica Catering and Dining Hall*, *Ate-Oh-Ate Hawaiian Restaurant*, and *Reverend's BBQ*.

Ben Dyer

Ben has been cooking for the last 19 years, cutting his teeth under chef Bill Hatch at *Café Zenon* in Eugene before moving to Portland in 2003. Originally from Kona on the Big Island of Hawaii, Ben has a deep background in charcuterie and all things meat. He is a proud member of the board of directors for the IPNC and looks forward to celebrating his 13th year as a guest chef at the event.

David Kreifels

David was born in Portland and has enjoyed the opportunity to watch the Portland food scene grow from its infancy into the full-fledged food city it has become. It is very important to David to work closely with local farmers and food providers, and he is constantly striving to find the best that the region has to offer. David came to *Simpatica* when the dining hall was built in January of 2006 and became a co-owner the following year.

Jason Owens

Jason moved to Portland in 1996 after graduating from the *New England Culinary Institute* in Montpelier, Vermont. After working with two highly talented chefs, Mark Gould of *Atwaters* and Vitaley Paley of *Paley's Place*, he decided that Portland was the only place for a cook interested in working with the motherlode of edibles that Oregon offers. In the summer of 2003, Jason teamed up (**continued on next page**)

(**Laurelhurst Market**, continued from previous page) with long-time friend David Padberg of *Park Kitchen* to start *Axis Supper Club*, cooking dinners in his backyard with an assortment of produce from the garden. *Axis Supper Club* went on to cook at many different locations (*Pix*, *Shogren House*, *Park Kitchen*) until December 2004. In January of 2005, Jason joined the *Simpatica* team as chef and part owner.

CHEF LISA HORNESS

Featured Meal: Salmon Bake Desserts

Pastry chef and cake designer Lisa Horness began her career in 2007 after graduating from Western Culinary Le Cordon Bleu. She has worked in all areas of the pastry world – from fine dining establishments locally and in France to independent bakeries and cake shops in Arizona and Oregon. Lisa's passion for blending the chemistry of baking and the artistic elements of decorating is evident in her flavors and designs. She is excited to return to IPNC after nearly a decade to share her love of finely crafted cakes.

MARCHÉ

Chef Karl Zenk

296 E 5th Ave #226, Eugene, OR 97401

Tel: (541) 342-3612 www.marcherestaurant.com

Featured Meal: Winery Lunch

Before joining the *Marché* team in 2012, Karl spent more than a decade in some of Portland's best kitchens: *The Heathman Hotel*, *Jake's Grill* and the *Governor Hotel*. Karl is steeped in the French tradition, the ingredients and seasons of Oregon and the fabulous culinary community that has been building so quickly in the Pacific Northwest. At *Marché*, his focus has been on developing new concepts, taking our show on the road with catering and making sure that the excellence and panache that *Marché* is known for shows on every plate, whether it's a Salade Niçoise at the *Museum Café*, a pizza from *Provisions*, a bowl of wood-oven mussels in the restaurant or an alfresco wine dinner at the wine bar.

MULTNOMAH ATHLETIC CLUB

Chef Philip Oswalt

1849 SW Salmon Street, Portland, Oregon 97205

Tel: (503) 223-6251 www.themac.com

Featured Meal: Salmon Bake

An Oregon native, Philip Oswalt was raised in a family of chefs and restaurateurs. He started his first kitchen job at age 13 and learned the importance of working with Willamette Valley farmers early on. A graduate of the New England Culinary Institute, his culinary path has taken him to Washington, Colorado, Florida, and France. Returning to Portland, he found a home at the *Heathman Restaurant*, then the Multnomah Athletic Club, where he currently oversees four restaurants.

OLYMPIA OYSTER BAR

Chefs Maylin Chavez

4214 N Mississippi Ave, Portland, OR 97217

Tel: (503) 841-6316 www.olympiaoysterbar.com

Featured Meal: Sparkling Brunch

Take one part Wisconsin, one part Mexico, add a heavy dash of Baja and Southern California life and copious amounts of oysters and seafood and you have a recipe for an oyster bar called Olympia. Maylin's passion and respect for oysters and the bounty of the ocean inspired her to share her approach to cuisine with the world. After touring the Pacific Coast, hundreds of days and thousands of oysters later, Maylin packed her bags from sunny San Diego to move to Portland OR to launch her dream, Olympia Oyster Bar, a Pacific Coast focused oyster bar, where oysters are king. She now calls N. Mississippi Avenue in Portland her humble home. Come have a seat at the oyster bar and experience oysters raw, naked, dressed. You'll thank her later.

OLYMPIA PROVISIONS

Chefs Alex Yoder and Ben Reaves

107 SE Washington St, Portland, OR 97214

Tel: (503) 954-3663 www.olympiaprovisions.com

Featured Meal: Winery Lunch

Born in NE Portland to a family of cooks, Alex Yoder quickly learned the value of preparing seasonal, locally-sourced cuisine. At *Chateaulin*, *Castagna*, and *Clyde Common*, Yoder worked from line cook to sous chef, before taking the helm at *Olympia Provisions* on as executive chef in 2010. Yoder prefers to spend his free time with a cookbook, and counts octopus, sardines and oxtails among his best friends. He takes an ingredient-driven approach to formulating his Mediterranean-influenced menu.

Ben Reaves is the Executive Chef of *Olympia Provisions* Northwest in Portland. His menu reflects an innovative approach to the traditions of rustic Spanish and Mediterranean cooking, with an infusion of local, Pacific Northwest driven-ingredients. He attended the California Culinary Academy in San Francisco, California, an affiliate of Le Cordon Bleu. During his time at CCA, he staged at well-known San Francisco restaurants such as *Boulevard* and *A16*. After graduating from CCA, Reaves moved to Chicago and accepted an internship at Michelin star-rated restaurant, *Boka*, where he was offered a full time job as a line cook after the internship ended. After *Boka*, he headed to another Michelin star-rated restaurant, *Graham Elliot Bistro*, to which he credits his experience as most influential on his career, thanks to the wide variety of skills he learned during his tenure. He eventually moved onto working for the well-known Chicago restaurant group Lettuce Entertain You, where he was sous chef at Chicago's first tapas restaurant, *Café Babareeba*. In 2015, Reaves and his then-pregnant wife decided it was time to be closer to family and moved to Portland, Oregon. In 2015 he was hired as Chef de Cuisine at *Olympia Provisions*.

THE PAINTED LADY

Chef Allen Routt

201 S College Street, Newberg, Oregon 97132

Tel: (503) 538-3850 www.thepaintedladyrestaurant.com

Featured Meal: Grand Dinner

While it's true most ten-year-old Boy Scouts aren't spit-roasting Cornish game hens on campouts, such was the passion of Allen Routt. That passion has only grown as Routt continues to create delightfully unexpected, creative meals to guests at Oregon's only four-star, Four-Diamond restaurant, *The Painted Lady*, nestled in the heart of Oregon's wine country. Routt and his wife Jessica Bagley named *The Painted Lady* after the principles with which they restored the Victorian home housing the restaurant. The couple delivers the same philosophy to the table. Routt prepares meals using contrasting and interesting ingredients, balancing dishes in a felicitous way, and always highlighting the food's natural flourishes and flavors.

PIX PÂTISSERIE

Chef Cheryl Wakerhauser

2225 E Burnside St, Portland, OR 97214

Tel: (971) 271-7166 www.pixpatisserie.com

Featured Meal: Friday Lunch on the Lawn

Pastry chef and entrepreneur Cheryl Wakerhauser (a.k.a. Pix), is known for combining bold flavors and textures into small, adorable packages – be it a dessert, macaron, or pintxo. After a short-lived career studying to be an astronaut, Cheryl headed to Southern France and trained at the prestigious pâtisserie of MOF Philippe Urraca. President since 2003 of the Meilleurs Ouvriers de France Pâtisiers, M. Urraca was also featured in the 2009 documentary *Kings of Pastry* and is one of the most notable pastry chefs in Europe at this time. Taking her French training first to our local farmer's market and afterwards to the then desolated SE Division St, Cheryl established what is now a 15 year old Portland institution. These days, E. Burnside is home to Pix with an added savory side – *Bar Vivant*, a proper tapas bar modeled after those in San Sebastián.

Her other love? Champagne. Some women buy shoes, Cheryl buys champagne. The collection has grown to over 350 cuvées, including vintage and large format, with a focus on small grower producers. Her goal is to make quality wine accessible and affordable and, most importantly, provide a fun atmosphere to drink it in. The list was awarded World's Best Champagne and Sparkling Wine List in both 2014 & 2015 by London's *World of Fine Wine Magazine*. With over 90 types of sherry, the list was also voted one of *Wine Enthusiast's* Best Sherry Bars in the Nation in 2015. What more can we say to that but "cheers!"

PURA VIDA

Chef Ricardo Antunez

313 NE 3rd St, McMinnville, OR 97128

Tel: (503) 687-2020 www.puravidamac.com

Featured Meal: Winery Lunch

Pura Vida is about living a peaceful, grateful, simple, uncluttered life with a deep appreciation for nature, family, and friends. The name of the business is reflected in the way that everyone is welcomed and treated at the restaurant. It is reflected in the way

food and drinks are prepared and enjoyed. It is reflected in the art on the walls, and most of all, in the experiences that guests have. Ricardo Antunez and Carmen Borrásé came together in April of 2013 hoping to find a space to share their respective crafts with the community. Ricardo, a chef with a passion for Latin American cuisine, and Carmen, an artist with Costa Rican roots, united their talents to create *Pura Vida Cocina & Arte*. *Pura Vida* believes strongly in supporting the local community. To that end, most of their ingredients are grown and produced locally, with a menu dictated by the changing seasons and Ricardo's imagination.

RECIPE, A NEIGHBORHOOD KITCHEN

Chef Paul Bachand

115 N Washington Street, Newberg, Oregon 97132

Tel: (503) 487-6853 www.recipenewbergor.com

Featured Meal: Sparkling Brunch

Recipe, A Neighborhood Kitchen opened its doors to the community in the spring of 2011, showcasing rustic, yet refined preparations of wine country cuisine while always enthusiastically adapting to the seasons. Time honored cooking methods and techniques, along with long-standing family recipes, take the forefront when composing daily menus. Chef/owner Paul Bachand's artisanal philosophies carry through in the kitchen at *Recipe*, with an ever changing selection of cured and smoked meats, hand-formed cheeses, pastas, and old world charcuterie.

THE SALMON CREW

Featured Meal: Salmon Bake

Inspired by the Northwest Salmon Bake featured at IPNC every year, White House head usher Daniel Shanks encouraged First Lady Michelle Obama to invite chef Jason Stoller Smith of *Timberline Lodge* to recreate the elaborate spread for President Obama and the First Lady at the Annual Congressional Picnic in June 2010. After assembling the "DC Salmon Crew," comprised of longtime IPNC volunteers, retired McMinnville teachers, friends, and family, Jason accepted the challenge and, with support from IPNC, headed to the nation's capitol. The Crew built a 60-foot long fire in front of the Oval Office and served up Alaskan King salmon to 1800 members of the Congress and their families. It was an overwhelming honor and privilege to represent the Pacific Northwest at the White House. It is with the same enthusiasm and pride that the Crew pays tribute to the 30th Annual IPNC.

SODEXO

Chef Noah Bekofsky

Tel: (503) 883-2266

Featured Meal: Friday Lunch on the Lawn

Noah Bekofsky has always known he wanted to be a chef. Raised in the Pacific Northwest on macrobiotic principles in an organically-minded household, he sees his decision as a natural one. "I was always around food, and Mom was always in the kitchen cooking. The garden was out back, so I was hands-on with that and in the kitchen." **(continued on next page.)**

(Sodexo, continued from previous page) Realizing his comfort behind the stove, he got to work as soon as he could, making salads and washing dishes at a four-star restaurant when he was 14. From there he traveled to Europe to open his mind to other cultures while eating on a backpacker budget. He stayed in Germany to work at a hotel restaurant in Garmisch-Partenkirchen. He returned to Eugene, Oregon, and was hired as the executive chef of the *Excelsior Café*. In 1994, Bekofsky headed for Hyde Park, New York to pursue a degree at the Culinary Institute of America. Over the next 20 years he worked across the United States in Austin, Miami, Sun River, Oregon, Maui, Chicago, and Scottsdale before joining Sodexo as district chef at Linfield College in McMinnville, Oregon.

ST. JACK

Chef Aaron Barnett

1610 NW 23rd Ave, Portland, OR 97210

Tel: (503) 360-1281 www.stjackpdx.com

Featured Meal: Winery Lunch

After graduating from the California School of Culinary Arts' Cordon Bleu, Aaron did an externship in his native Canada at *Lumière* in Vancouver, BC and was immediately taken with the flavors and produce available in the Pacific Northwest. He went on to work under Gary Danko in San Francisco, shortly thereafter taking a sous chef position at *Myth* under Sean O'Brien. Reminiscing of the Pacific flavors that caught his palate during his externship, Aaron headed back up north to Oregon. After working in Portland kitchens for a couple of years, he opened *St. Jack* in 2010. *St. Jack* has won multiple awards in Portland, including the Oregonian's Rising Star. In addition, Aaron was given the Portland Rising Star award in 2011, as well as received a nod from James Beard Foundation in 2012. In 2015, Aaron opened his second project, *La Moule*, a Belgian-inspired gastropub in SE Portland.

STOLLER FAMILY ESTATE

Chef Sean Charles McKee

16161 NE McDougall Rd, Dayton, OR 97114

Tel: (503) 864-3404 www.stollerfamilyestate.com

Featured Meal: Winery Lunch

Sean Charles McKee is a French trained chef with a passion for all things culinary. Sean, chef/owner of *Flavor Memories* in Portland went on to learn his craft at Eugene's *Café Zenon*. After moving to Portland and being voted Best New Chef in 2008 by the *Portland Sentinel*, he has studied under four James Beard Award winners and has traveled the globe in pursuit of his culinary passion. His impressive resume includes experience at *Daniel* New York City, *La Belle Vie* Minneapolis, *Pramil* in Paris and Michelin two star restaurant *Chambard* in Alsace. Sean has been a fixture in the Portland food scene for over a decade, leading the crews of *Roux*, *Brasserie Montmartre* and *Higgins Restaurant*. Living and working in Oregon's beautiful wine country has always been a passion and dream of Sean's. He is both excited and inspired to realize that dream as the Culinary Director at Stoller Family Estate.

STONEBURNER

Chef Jason Stoneburner

5214 Ballard Avenue NW, Seattle, Washington 98107

Tel: (206) 695-2051 www.stoneburnerseattle.com

Featured Meal: Grand Dinner

Jason Stoneburner is the chef of Seattle's *Bastille Café & Bar* and chef/owner of *Stoneburner*. He is dedicated to procuring products from small farms and thoughtfully sourcing ingredients.

STUMBLING GOAT BISTRO

Chef Joshua Theilen

6722 Greenwood Ave N, Seattle, WA 98103

Tel: (206) 784-3535 www.stumblinggoatbistro.com

Featured Meal: Winery Lunch

Chef Joshua Theilen's deep appreciation for culinary excellence was developed at a young age, growing up outside Lake Tahoe, CA where he was exposed to a variety of foods that would nourish his lifelong passion for cooking. Josh moved to Seattle in 1997 to attend the Art Institute of Seattle, graduating in 1999. He started his career working at places such as *The Hunt Club* in the Sorrento Hotel, *Restaurant Zoë* and *Lowell Hunt Premier Catering*. Just before taking the helm at the *Stumbling Goat Bistro*, he was the executive sous chef at *Trellis Restaurant* in the Heathman Hotel where he won the Northwest Stir publication's 2008 "Young Lion – Sous Chef" award. In addition to his regular job, Chef Josh volunteers his time working with groups like FareStart, American Cancer Society, and Phinney Ridge Neighborhood Association. Also, for a little fun, he enjoys competing in events such as Wild About Game, the Bite Cooks! and Plaza Del Toro Versus competition.

SYBARIS BISTRO

Chef Matt Bennett

442 W 1st Ave, Albany, OR 97321

Tel: (541) 928-8157 www.sybarisbistro.com/

Featured Meal: Winery Lunch

Matt is the chef/owner of three restaurants in historic downtown Albany. Originally from Michigan, he graduated Summa Cum Laude from Michigan State's Hospitality Business School in 1993 and moved to Oregon in 1994. After working in several area restaurants including the *Inn at Orchard Heights*, *Morton's Bistro*, Roth's Vista Market and *The Joel Palmer House*, he and his wife, Janel, opened *Sybaris* in 2001. He has won several culinary gold, silver and bronze medals in Michigan, Portland and Seattle. Matt was the first chef to prepare a dinner at the James Beard House using Northwest Native American ingredients in 2011 and was honored to be nominated for Best Chef Northwest by the James Beard Foundation in 2011 and 2012. Matt and Janel currently live in Albany with their two daughters.

TIMBERLINE LODGE

Chef Jason Stoller Smith

27500 E Timberline Road, Timberline Lodge, Oregon 97028

Tel: (503) 272-3391 www.timberlinelodge.com/dining

Featured Meal: Salmon Bake

Executive Chef Jason Stoller Smith is a self-made professional. Rather than attend European-styled cooking schools, he pulled himself up by the proverbial bootstraps, starting his cooking career at the young age of 16, and immersing himself in commercial kitchens, primarily in the Ashland, Oregon area. His first executive chef position was at the *Budd Bay Café*, a popular seafood restaurant in Olympia, Washington. Next, he moved to Oregon's National Historic Landmark *Timberline Lodge*, where he saw an opportunity to pursue his passion for true seasonal food preparation and cooking. Within his first year, he rose to the rank of executive sous chef. After 4 years under the tutelage of *Timberline's* chef, Leif Eric Benson, Jason left to become a partner in *The Dundee Bistro*, where he ran the kitchen and directed the culinary program of what became Oregon's premier wine country restaurant. Jason's career came full circle in 2010, when he returned to *Timberline Lodge* as executive chef upon the retirement of chef Benson. His close ties and support of Oregon farmers, ranchers, vintners, and fishermen continues to nurture his reputation for utilizing locally grown sustainable food products.

TRELLIS AT THE HEATHMAN

Chef Brian Scheehser

220 Kirkland Ave, Kirkland, WA 98033

Tel: (425) 284-5900

www.heathmankirkland.com/trellis-restaurant

Featured Meal: Saturday Lunch on the Lawn

Trellis Restaurant's award winning Executive Chef Brian Scheehser wears many toques: farmer, cheesemaker, brewer, budding winemaker and seasoned artisan foodie. Hand-tending an 18-acre plot at the South 47 Farm in Woodinville, he supplies the fresh produce that is showcased on his contemporary up-to-the-minute menu. "Immersing myself in the earth has given me a unique understanding of food's inherent flavor and texture," says Scheehser.

Trained at the Culinary Institute of America – Hyde Park, Brian has over three decades of culinary experience. Following his graduation, he started as an apprentice to Chef Lucien Verge at Chicago's *L'Escargot*, remaining at the restaurant for 11 years. He then moved to Chicago's *Hotel Nikko* restaurant and later joined the Sheraton. Scheehser was drawn to Seattle when an opportunity presented itself, and he spent more than ten years as executive chef of the Sorrento Hotel's renowned *The Hunt Club*.

He has appeared on the PBS Emmy nominated *Chefs of Field* series as well as *Bon Appétit*, *Travel + Leisure*, *Gourmet*, *Sunset*, *Alaska Airlines* and *Seattle* magazines. Chef Brian has been nominated for the James Beard Award Best Chef Northwest and named Best Green Chef by *Seattle* magazine. Scheehser has also been featured at the James Beard House in New York City as part of its Best Hotel Chefs in America series and annually hosts an out-of-house dinner for this prestigious culinary organization.

URBAN FARMER

Chef Matt Christianson

525 SW Morrison Street, Portland, Oregon 97204

Tel: (503) 222-4900 www.urbanfarmerportland.com

Featured Meal: Salmon Bake

Chef Matt Christianson focuses on redefining the modern steakhouse with an emphasis on sustainable Northwest ingredients and simple, straightforward preparations in his role as executive chef at *Urban Farmer* in The Nines Hotel. He loves the idea of a food community and treating ingredients as well as your neighbor treats them. He emphasizes this philosophy at *Urban Farmer* by maintaining excellent relationships with farmers and being “farmer-centric.” Fresh out of culinary school, Christianson traveled across the country to work with Bradley Ogden and the Lark Creek Restaurant Group, quickly working his way up the ranks to executive chef at the group’s *Lark Creek Inn*. While there, Christianson got a taste for farm-to-table cuisine, and loved cultivating relationships with local farmers and growers. Christianson later accepted a position as chef de cuisine at Ogden’s *One Market* in San Francisco. Lured to Boulder, Colorado, to be near family, Christianson became the executive chef at *Q’s Restaurant* in the historic Hotel Boulderado. From Boulder, Christianson settled in Portland, where he became the executive chef at *Urban Farmer*.

VALLEY COMMISSARY

Chef Jesse Kincheloe

920 NE 8th St, McMinnville, OR 97128

Tel: (503) 883-9177 www.valleycommissary.com/

Featured Meal: Winery Lunch

Jesse was born and raised in Healdsburg, California in the heart of Sonoma. He moved to the Northwest to attend the Western Culinary Institute’s Le Cordon Bleu in Portland. After graduating he received an externship at *Crush* restaurant in Seattle, which later won *Food & Wine* magazine’s Best Chef award along with a James Beard Foundation award. Jesse has worked in high-end restaurants all over the Northwest while finding his style from local products and seasons. Jesse moved to Oregon’s wine country to help open *The Allison Inn & Spa* in Newberg. Jesse and his wife Erica then moved to McMinnville where he became the opening chef of *Community Plate* and later, *Walnut City Kitchen*. They opened *Valley Commissary* in July 2014. Jesse and Erica were blessed during this time with the birth of their first child, Jackson.

XOCOLATL DE DAVID

Chef David Briggs

Portland, Oregon

<http://www.xocolatldedavid.com/>

Featured Meal: Lunch on the Lawn

David Briggs is the owner and chocolatier of *Xocolatl de David* in Portland, Oregon. Briggs grew up in the San Francisco Bay Area, save four years living in Australia and Singapore, which led to extensive travels through Asia and heavily influenced both David’s childhood and his culinary interests. After graduating from the Culinary Institute of America, David accepted a job at *Park Kitchen* as sous chef. While at *Park Kitchen*,

(continued on next page)

(Xocolatl de David, continued from previous page) David started *Xocolatl de David* informally, and unintentionally, in 2005 while just “playing around with chocolate.” Briggs works with as many local farmers as possible and sources his single origin chocolate from sustainable and fair trade sources. While his focus is certainly chocolate, David’s confections stand out due to their savory and sweet nature. David has been featured in *Bon Appétit*, *Cooking Light*, *The Wall Street Journal*, *Sunset*, and *Mix* magazine. He won a Good Food Award for his Salted Caramel Chocolate Bar in 2011.

ZILLA SAKE

Chef Kate Koo

1806 NE Alberta St, Portland, OR 97211

Tel: (503) 288-8372 www.zillasakehouse.com/

Featured Meal: Sparkling Brunch

Kate Koo and Sam Saltos are chef/owners at *Zilla Sake* in Portland’s Alberta Arts district. Their focus is on ingredient driven food using traditional preparation and technique. Sam’s diverse culinary background includes graduating from the Culinary Institute of America in 2009 and Michelin star experience in both the US and Europe. He has cooked at a wide range of restaurants and found a home at *Zilla Sake* in 2010. Kate began her sushi career in Phoenix in 2000 and apprenticed under two Japanese sushi chefs in Arizona and Oregon. Also making sushi in Washington and Hawaii, she has loved working with a variety of unique ingredients. She opened the sushi bar at *Zilla Sake* in 2008.

IPNC SUNDAY PASSPORT TO PINOT

The IPNC would like to acknowledge and thank the following chefs and food artisans who will be participating in the Sunday afternoon Passport to Pinot tasting:

Anniepies, Annie Portlock (Portland, OR)

The Barberry, Jonathan Ocampo (McMinnville, OR)

Biscuit & Pickles, Dustin Joseph (McMinnville, OR)

Briar Rose Creamery, Sarah Marcus (Dundee, OR)

Feastworks, Ethan & Ashley Bisagna (Portland, OR)

Ken's Artisan Bakery, Ken Forkish (Portland, OR)

La Rambla, Harold Gruetzmacher (McMinnville, OR)

Red Hills Market, Jody Kropf (Dundee, OR)

Ruddick / Wood, Paul Losch (Newberg, OR)

Salt & Straw, Tyler Malek (Portland, OR)

Subterra, Martin Bleck (Newberg, OR)

Taqueria Nueve, Billy Schumaker (Portland, OR)

Tina's, Norma Bucholz & Michael Stiller (Dundee, OR)

Tournant, Jaret Foster & Mona Johnson (Portland, OR)

The Sunday afternoon Passport to Pinot is not included as a part of the full weekend. Please note, you will have had the opportunity to taste the featured wines served on Sunday during the Alfresco tastings on Friday and Saturday.

If you are interested in attending Passport to Pinot, please check with the Concierge in Riley Hall (#2) for ticket availability.

IPNC CHEF SUPPORT TEAM

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

Ian Anderson, Albany, OR
Kelsee Blain, Portland, OR
Ryan Born, Portland, OR
Hayley Botts, Oregon City, OR
Heidi Brown, Portland, OR
Chris Chennell, McMinnville, OR
Alfredo Cisneros, Corvallis, OR
Chris Deitz, Spokane, WA
Chase Dopson, Portland, OR
Jonas Drake, Bellingham, WA
Adrienne Ewanchyna, Corvallis, OR
Helen Fenske, McMinnville, OR
Vern Fenske, McMinnville, OR
McKay Fenske, King City, OR
Kevin Finch, Spokane, WA
Karen Gambée, Portland, OR
Juel Gregory, Albany, OR
Levi Gridley, Bend, OR
Red Hauge, Yamhill, OR
Mark Hosack, Bend, OR
John Jarschke, Albany, OR
Sasha Kaplan, Portland, OR
Alizebeth Luengo-Carter, Portland, OR
Dick Nelson, McMinnville, OR
Amy Newman, Brush Prairie, WA
Alfred Ono, Portland, OR
Bob Parry, Lake Oswego, OR
Sam Salsman, Lynnwood, WA
Joan Schindelar, McMinnville, OR
John Schindelar, McMinnville, OR
Elliott Swogger, Salem, OR
Peter Szymczak, Dundee, OR
David Touvell, Sisters, OR
Robert Tucker, Wills Point, TX
Abby Van Hoef, McMinnville, OR
Ruby Wynn, Albany, OR

...

We are grateful for the support of
Nina Tuthill and the students of the
Oregon Culinary Institute, Portland, OR

WINE SERVICE

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

MAÎTRES D'HÔTEL CAPTAINS

Matt Berson, *Love & Squalor Wine*, McMinnville, OR
Jessica Endsworth, *Angela Estate Winery*, Carlton, OR
Bryan Hill, *àMaurice Cellars*, Walla Walla, WA
Jeff Lindsay-Thorsen, *W.T. Vintners, RN74*, Seattle, WA
Savanna Ray, Portland, OR
Dawn Smith, *John Howie Steak & Fat Cork*, Seattle, WA
Kristen Young, *Bastille*, Seattle, WA

MAÎTRES D'HÔTEL

Vanessa Bazzani, *Bergström Wines*, Newberg, OR
Caryn Benke, *Ava Gené's*, Portland, OR
Derek Bigham, *Laurelhurst Market*, Portland, OR
Ken Bolick, *JORY Restaurant - The Allison Inn & Spa*, Newberg, OR
Brent Braun, *Castagna*, Portland, OR
Gregory Cantu, *Handcrafted, D'Vine Wines*, Portland, OR
Tom Champine, *Montinore Estate*, Forest Grove, OR
Jane-Paige B. D'Huyvetter, Sommelier Consultant, Houston, TX
Cyril Frechier, *American Northwest Distributors*, Seattle, WA
Patrick Gaffney, *Bow & Arrow Wines*, Portland, OR
Michael Garofola, *Holden Wine Company, Beast*, Portland, OR
Kyle Gartlan-Close, *Le Crocodile Restaurant*, Vancouver, BC
Stacey Gibson, *The Woodsman Tavern*, Portland, OR
Tyler Hauptman, *Pizza Jerk*, Portland, OR
Jennifer Helmbold, *Coopers Hall*, Portland, OR
Kristen Koors, *Laurelhurst Market*, Portland, OR
Cortney Lease, *Martine's Wines*, Seattle, WA
David W. Leischner, *Metropolitan Grill*, Seattle, WA
David Lusby, *Amazon Wine*, Seattle, WA
Leah Moorehead, *Filament*, Dallas, TX
Chris Murphy, *Eddie Martini's Restaurant*, Milwaukee, WI
Julianne Nelson, *Ken Wright Cellars*, Carlton, OR
Jeffery Passerotti, *rye food & drink*, Eugene, OR
Phillip Patti, *Marché Restaurant*, Eugene, OR
Jess Pierce, *Brooks Wines*, Amity, OR
Anthony Puccia, *Four Seasons Resort*, Jackson Hole, WY
Vanessa Puglisi, *Le Pigeon*, Portland, OR
Derek Reijmer, *Matsuhisa Aspen*, Aspen, CO
Aaron Schreiber, *Caldera House*, Jackson Hole, WY
Christopher Sky Westmoreland, *Restaurant St. Jack*, Portland, OR
Josh Wiesenfeld, *Besaw's*, Portland, OR

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Anne Nisbet, Culinary Director
Anneka Miller, Office Manager & Event Coordinator
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Brian Richardson, Event Consultant

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Walt Gowell, *Haugeberg, Rueter, Gowell, Fredricks & Higgins, P.C.*

COMMITMENT TO SUSTAINABILITY

The below efforts are an ongoing commitment to preserve our world and improve the IPNC:

- Use post-consumer recycled paper whenever possible
- Adopt cork recycling with Cork Re-Harvest
- Use bio-diesel in buses and campus vehicles whenever possible
- Donate unused food goods to charity
- Sell organic logowear in IPNC gift shop
- Utilize local, organic, sustainably grown ingredients and products whenever possible
- Rent reusable items in lieu of purchasing
- Compost food waste
- Reduce printed materials via email and website updates
- Provide shuttle service to local accommodations
- Recycle

NOTE: The IPNC reserves the right to refuse admittance or service to any individual prior to, or during the event, and to remove any person(s) from the event whose actions are inappropriate, unauthorized, or unlawful. The IPNC has a zero tolerance policy for the violation of OLCC rules and regulations.

THANK YOU

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

Our deepest thanks go to Dr. Thomas Hellie, President of Linfield College, and the staffs of Facilities & Auxiliary Services, especially Allison Horn, Beth Garcia, and Chris Adams, in providing their facilities, assistance, and overwhelming support.

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

David Autrey and the IPNC Wine Room, for orchestrating the delivery of every wine to each event throughout the weekend and for being the awesome wine librarians that they are.

Linda Levy, Brian Eckfeldt, Lori Ulbricht, Dondi Dickey, and Charlie Benson, and the entire bad-ass team of Supply Hut Superheroes!

Chef Andrew Biggs and Chef Philip Oswalt, IPNC Kitchen Managers, who make it happen each and every meal. We couldn't do it without you!

Jameson Maspaitella and his crew for keeping us well fed throughout the weekend.

Lending their considerable hospitality skills, the "Front of House" team puts together seminars, tastings and dining rooms for hundreds like nobody's business. Lisa Dawson, Bruce Eckfeldt, Amilia Forsberg, Dawniel Giebel, Renee Holland, Karri Norton, Gretchen Phelps, and Danielle Reghi make it happen.

Vicki Farris, Bill Masullo, Noah Bekofsky, and Linfield Campus Dining Services for their expertise, hospitality, and generous support. Along with their staff, they are an essential part of IPNC's success.

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

Special thanks to the amazing team in the dish room who toil endless hours each day to ensure our supply of china, flatware, and crystal clear stemware throughout the weekend.

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

Mark Cooley for his technical expertise and construction prowess.

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

THANK YOU

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

Heater Allen for providing beer for the Salmon Bake and afternoon activities.

Elk Cove Vineyards for the generous loan of their bio-diesel "Gators." We "wheely" couldn't do it without you.

A Special Thank You to
Zero Waste McMinnville

and

Ramsey McPhillips

Patriciafaye Marshall

Beth Dell

Steve Iversen

for helping the IPNC work towards their goal
of becoming a zero waste event by 2025.

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- Bindi Wines
- Blue Mountain Vineyard
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- Owen Roe
- Panther Creek Cellars
- Peay Vineyards
- Peregrine
- Philippe Pacalet
- Phillips Hill
- R. Stuart & Co. Winery
- REX HILL
- Domaine Marc Roy
- Sandhi
- Shea Wine Cellars
- Sineann
- Small Vines Wines
- Sokol Blosser
- Soléna
- Spell Estate
- St. Innocent Winery
- Stonier Wines
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