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# WINE SCENE

Spring 2018

*LIVING BETWEEN THE VINES*



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Jenn & Ross Allen of 2 Hawk Winery  
©David Gibb Photography



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It’s the ideal time to visit Southern Oregon’s eclectic mix of tasting rooms and enjoy our wide variety of award-winning wines.

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# EDITOR'S LETTER / READING BETWEEN THE VINES



Wine has always played an important part in Southern Oregon's history and heritage. And today, as never before, wine is shaping our local culture and quality of life. As evidenced by increased visitor traffic and wine sales, the popularity of our tasting rooms as "destinations" is on the rise. Likewise, more people are moving to the area, creating a corresponding boom in the construction sector. "Cheers" to those of you who first came here as wine country explorers and then decided to live here!

Some of the top reasons for residing here include milder weather, excellent public amenities and a world-class health care network. Other draws are rich outdoor and cultural attractions, including the Oregon Shakespeare Festival, Britt Music Festival, Crater Lake National Park, the Rogue River and of course, acres of vineyards supporting dozens of wineries and tasting rooms. Indeed, culture abounds here—and to highlight this, we've included several features on how wine and life here are intertwined...or should I say "inter-wined."

In "William Weaves Wine & Wit," Rhonda Nowak delves into how William Shakespeare wove "wine" into his plays, several of which will be performed at this year's Oregon Shakespeare Festival in Ashland. With more than 400,000 local and visiting attendees each season, OSF has established itself as one of the area's top cultural destinations...that's shaping the economic landscape of the region, including the wine industry.

On that note, the Britt Music Festival is another cultural gem attracting locals and visitors alike. Peter Britt, for whom the music festival is named, planted Oregon's very first vineyards on the slopes of his Jacksonville home. In "Searching for the Original Valley View Vineyard," MJ Daspit does a good "deed," taking us on a scholarly tour to locate Britt's larger, more expansive vineyards. A true Renaissance man, Peter Britt was not only the first person to plant grapes in the state of Oregon, he was the first person to photograph Crater Lake...another of Southern Oregon's top destinations.

Skipping ahead more than 100 years, Chris Cook's cover piece, "The First Family of Agriculture," introduces us to the Naumes family and fills us in on their recent entry into the wine business. By diversifying its century-old farming business, you'll discover how the family is poised for the future with new vineyards and a full-scale winery operation.

In these and other stories, wine is truly "inter-wined" and intertwined in the Southern Oregon Wine Scene. Thanks for taking this copy of Wine Scene along on your cultural journey of discovery and Cheers to Living Between the Vines!

Whitman Parker

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ABOUT THE COVER:  
The Naumes family gathers together on the site of their newly-planted hillside vineyards, captured in this stunning photo by local photographer Jim Craven.

## OUR CONTRIBUTORS



Retired Naval Officer MJ Daspit moved from San Diego, CA with husband Gary Greksouk to Ashland in 2004, where she began a second career as a writer. Daspit's published works include the pictorial history *ROGUE VALLEY WINE*, co-authored with winemaker Eric Weisinger (Arcadia Publishing, 2011) and a historical novel, *LUCY LIED* (Fireship Press, 2014).



With a 30-year career in marketing, "Capiche" owner Chris Cook focuses on the region's growing wine industry. Combining expertise in branding with her passion for entrepreneurship, she helps smaller wineries find their audience. When not gardening or hiking, you'll probably find her in a tasting room doing "research."



Food and lifestyle writer Sarah Lemon gathers inspiration from cooking, gardening and exploring all things epicurean in her native Oregon. She frequently contributes articles to the *Mail Tribune* newspaper, which also hosts her blog, The Whole Dish. She has represented Southern Oregon as an ambassador for Travel Oregon, and often serves as a judge for the region's various culinary competitions and festivals.

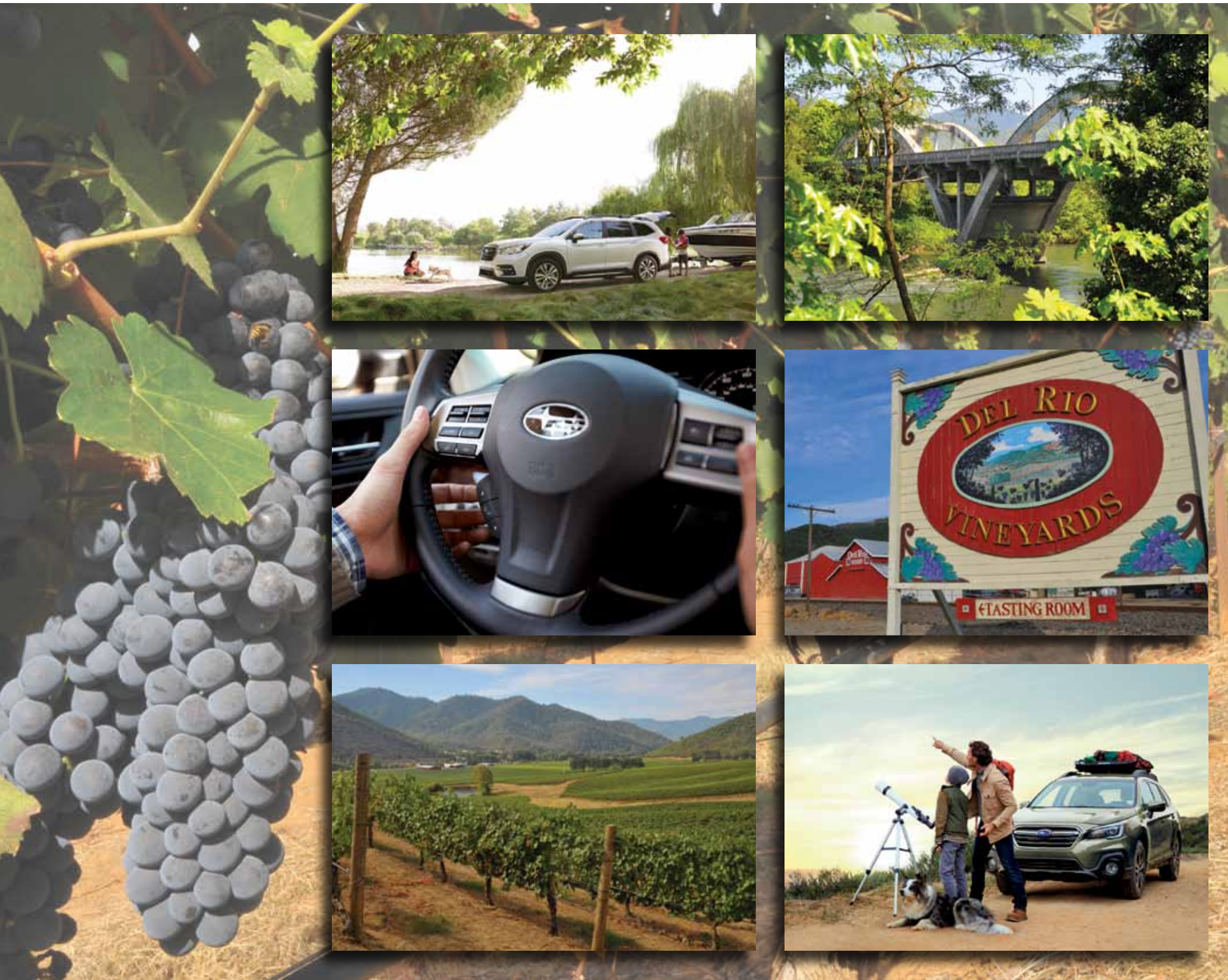


Rhonda Nowak is a teacher, writer, gardener and wine lover who lives and works in the Rogue Valley. She has taught literature and language arts for 25 years; the last six at Rogue Community College. She writes a column, "The Literary Gardener," for the *Mail Tribune* and *Jacksonville Review* and is the editor of *Ashland Living* magazine. She is currently creating a Shakespeare garden at the historic Hanley Farm in Central Point.



For Steven Addington, photography has been a lifelong passion, cultivated during his family's travels across the United States and Europe. Specializing in capturing people and events, his unique style and exceptional ability captures the essence of the moment. Steven's work has been featured in many articles and magazines from coast to coast.

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by CHRIS COOK

*Winemaker Chris Graves, Joe Naumes, Laura Naumes, Elliot Anderson, and Sean Naumes*

# NAUMES

## The First Family of Agriculture

*All photos supplied by the Naumes family - by Jim Craven Photography*



*Mike Naumes*

# NAUMES FAMILY VINEYARDS



You've seen the name "Naumes" around the Rogue Valley—mostly on pear packing crates. Soon, you'll be seeing it on more and more wine labels—for both the Naumes Family Vineyards brand and on the select clients of the Naumes Crush & Fermentation operation in Medford.

One of the few 3rd-generation family farming operations in the Rogue Valley, the Naumeses are best known for their internationally and domestically distributed pears. With orchards in California, Oregon and Washington, the family also grows apples and cherries on 3,000 acres. So why wine?

"We like to grow things. And we had a lot of bare ground from taking out acres of apples. They don't do well here and farmers don't like bare ground," Mike Naumes explained with a smile. "Plus, Laura had a real passion and a drive to be in the wine industry. She learned the fine points of viticulture and enology through classes at the Southern Oregon Wine Institute."

As they walked the land with Chris Hubert of Results Partners, a vineyard development and management company, it was clear that their old orchard sites were the perfect spot to grow wine grapes. And what started in 2012 as six acres of grapes has now grown to 85 acres. The planting work is far from over, with new acres planned for the next several years, and a goal of around 200 by 2020.

Every vine in a Naumes vineyard is planted after months of labor to make sure each plant has the best growing conditions. Each is trained to grow to produce the best grapes. Many have been trained by Laura herself. She can regularly be found out in the vineyards in the early mornings trimming the dew-covered vines by hand. It's because Laura has a passion for wine and grape growing, and also because the family believes that to best manage something, they need to understand every step of the process.

Last harvest, the Naumeses brought-in 442 tons of grapes—which equals roughly 26,500 cases! And while this would make Naumes one of the Rogue Valley's biggest producers, they sell most of the grapes—mostly to Napa and the Willamette Valley. They are currently making 2,500 cases of Naumes Family Vineyards wines, focusing on Chardonnay, Pinot Noir, Pinot Gris, Grenache and Rosé.

To ensure the quality during the grapes-to-wine process, the family built a start-of-the-art crush and fermentation facility in 2014 at one of Naumes' former packing sites. The facility houses equipment to expertly store, process, sort, ferment and barrel around 30,000 cases of wine per year. Complimenting this processing equipment is a fully appointed wine laboratory. "Laura does everything top notch," says winemaker Chris Graves. Chris, a graduate of UC Davis, began his career at Wente Brothers in Livermore, Calif. Before moving his family to Jacksonville and starting at Naumes in 2014, he

built two successful boutique brands in Livermore Valley. He is assisted by Dustin Andries, an OSU graduate with experience around the world, including Australia, New Zealand, South Africa, Napa and the Willamette Valley.

In addition to making the Naumes Family Vineyard wines, the team also makes what is called "custom crush" wines for notable brands including JAXON Vineyards, Trium Wine, Upper Five Vineyard and Pebblestone Cellars. According to Pebblestone owner Dick Ellis, "We were very impressed with the investment in top-of-the-line equipment. This, coupled with the solid technical and practical background of winemaker Chris Graves, was instrumental in our decision to move our winemaking operations to their facility two years ago. We are now selling the first vintage of whites and barrel tasting the reds from the first vintage made at Naumes and are very impressed with the results. Furthermore, we have found the Naumes organization a pleasure to work with as a partner in the wine community."

Speaking of custom crush, you should know that like Mike, Laura also grew up in a farming family in the Rogue Valley—the Earnest family. There's a story that while at Phoenix High School, Laura was the homecoming queen. When a frost threatened, she and her date were called to the orchard to light the smudge pots. According to Laura, "That wasn't uncommon back then. I think half the prom party left!"

The Earnests and the Naumeses were direct competitors, both growing pears and apples. Laura has done everything in the family business from fruit sales to running the packing house. Even as a young girl, Laura was moving sprinkler pipe and helping with orchard heating. While in college at Oregon State University, Laura came home every weekend to help in the orchards.

According to Mike, the only way he could get a date with her was to help her load the trucks. "I figured that since Laura and her father were beating me in the market, we needed to join forces," Mike joked. And so they did. When Laura's father passed away, the Naumes family bought Laura's mother's interest in the Earnest pear orchards, adding the orchards to the Naumes Medford pear operations.

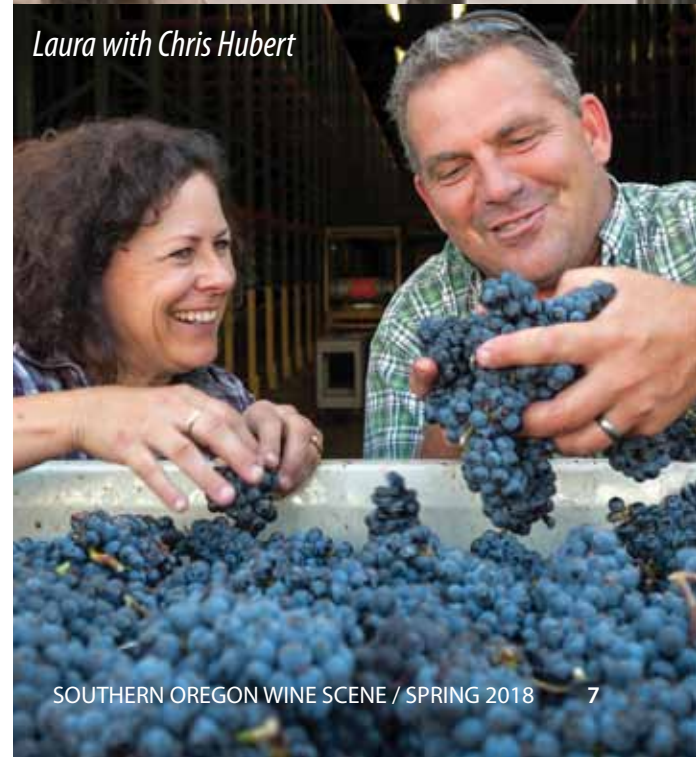
Married now for 36 years, the Naumeses are still keeping the business in the family. The Naumes triplets, now in their late 20s, are the third generation to jump in. Joe is the IT department head, Cynthia handles online marketing and Sean works on special projects, most notably a new tasting room coming in 2019. Surrounded by 600 acres of orchards with 50 acres of grapes to come, the 1920s farm house on Suncrest Road in Talent, will embrace the farm-to-table movement and the family's farming heritage. Stay tuned. There is much more to come from the Naumes family (hint: a distillery).



*The Crew*



*Winemaker Chris Graves*



*Laura with Chris Hubert*

## Wine Country Heritage:

# In Search of Peter Britt's Original Valley View Vineyard by MJ DASPIT

Peter Britt, self-portrait, 1860s.

PETER BRITT:  
Jacksonville's Iconic  
Pioneer Photographer,  
Horticulturalist  
and Winemaker

While compiling *Rogue Valley Wine*, a pictorial history of the local wine industry co-authored with Eric Weisinger (Arcadia Publishing, 2011), I became familiar with Jacksonville's iconic pioneer photographer, horticulturalist and winemaker Peter Britt (1819-1905). Today his name is synonymous with the summer music festival held above First Street in Jacksonville. And with the growing reputation of Southern Oregon's wine culture, Britt becomes all important as the starting point of our story. Telling that story and relating Britt's early wine enterprise to today's wineries and vineyards is key to establishing our heritage as a wine region.

We know that Britt kept grapevines in the garden downslope from his residence and winery on the hilltop site of today's Britt Festival grounds. We also know there was another Britt vineyard, larger than the several rows in his garden. This second vineyard, called "Valley View," was said to be north of town. A more exact location was not to be had, so as a writer without a day job, I decided to see if I could pinpoint it.

As I set out, I anticipated two questions that needed to be addressed at the outset:

Question one was, "Isn't Valley View the winery belonging to the Wisnovsky family?" Yes, there is a modern-day Valley View Winery in Ruch with original vineyards planted in 1972 and it's entirely different from Britt's Valley View Vineyard planted in the early 1870's.

Question two was, "What's the point of finding the exact location of Britt's Valley View?" I may be vulnerable to the same impulse, albeit on a more modest scale, that prompts Easterners to put signs on buildings claiming George Washington slept here! But apart from that, I realized locating the site could lead to discovery of old vineyard rows containing plant material. If plant material were recovered it could be analyzed to determine variety...a slim chance, admittedly, but you don't know until you look.

The first step in this sort of research was to find out what others had discovered before. The foremost local historian of the Rogue Valley wine industry is retired doctor turned winemaker Willard Brown. I consulted his account, "Wine in the Rogue Valley: Peter Britt and the Beginnings." I also consulted an exhaustive biography of Peter Britt completed in 1972 by Alan C. Miller as a Master's Degree thesis. Though never published commercially, apart from a collection of photographs with brief text based on the thesis (Photographer of the Frontier: The Photographs of Peter Britt; Interface, 1976) Miller's professionally-documented work remains the definitive biography of Britt.

Both Brown and Miller tell the story of how in 1873 Britt got into trouble with the Internal Revenue Service for failure to pay taxes and license fees for his winemaking venture. In a letter to the judge deciding his case, Britt claimed to be growing just a few grapes in his garden to make small quantities of wine for occasional sale to his neighbors. This explanation apparently didn't cut it, because in short order Britt paid up, named his business "Valley View Vineyard" and began advertising. Brown points out that this was the first commercial winery in the state of Oregon.

Another source cited by both historians is an 1890 report by the Oregon State Board of Agriculture titled "The Resources of Southern Oregon." This contemporary source names seventeen Southern Oregon grape growers, ten in the Jacksonville area. The report locates Britt's five-acre vineyard (it eventually grew to fifteen acres) a mile and a half north of Jacksonville, and notes the harvest is nearly all made into wine.

The next step in my research was to view the Britt diaries archived at the Southern Oregon Historical Society library. Faithfully kept over



*Man, wagon, horses in Britt Vineyard gathering grapes - Southern Oregon Historical Society #04534*

decades starting in January 1859, the crabbed handwriting in a German-Swiss dialect poses an all but insurmountable challenge to the researcher. But one brave soul, the late Elly Beck of Medford, spent years translating the diaries using a magnifying glass, gloves, paper and pencil. Beck, who died in 1994, got as far as the end of 1883. The translations show Britt recorded mostly weather observations and cash accounts with occasional notes on travels or plant acquisitions. There are also terse entries about vineyard and winery activities that distinguish between the “garden” vines planted around Britt’s house and those on the “farm” or “ranch.” The earliest entry on the latter is from October 14, 1872: “got grapes from the farm.” Through 1887, entries about grapes from the farm or ranch generally note the superiority of wine made from these grapes as compared to those harvested around the house.

Based on Britt’s earliest diary entry about a harvest from the farm, I concluded Valley View must have been planted before 1872. This led me to an “aha” moment. Why not figure out where Valley View was by searching Britt’s property deeds for any land he had acquired north of Jacksonville before 1872?

Jackson County Recording Supervisor Carmen Helman showed me the historical index that lists deeds back to the mid-1800’s and demonstrated how to find digital images of the hand-written

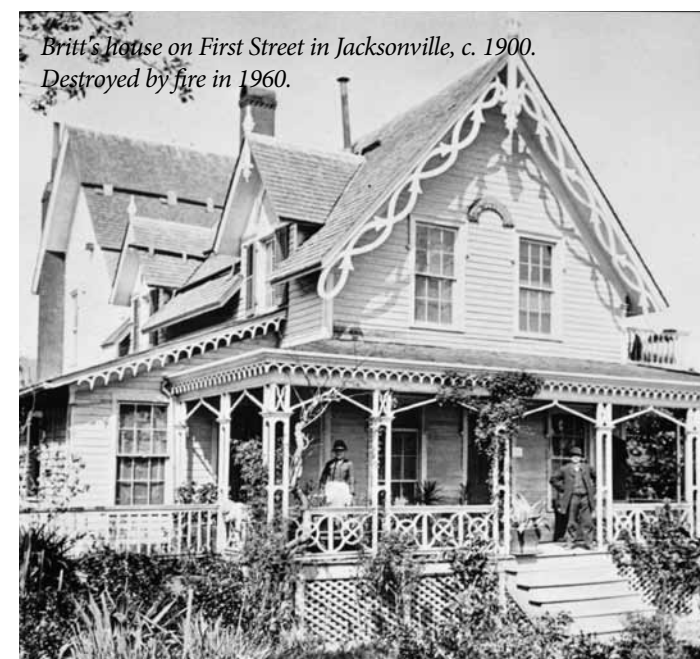
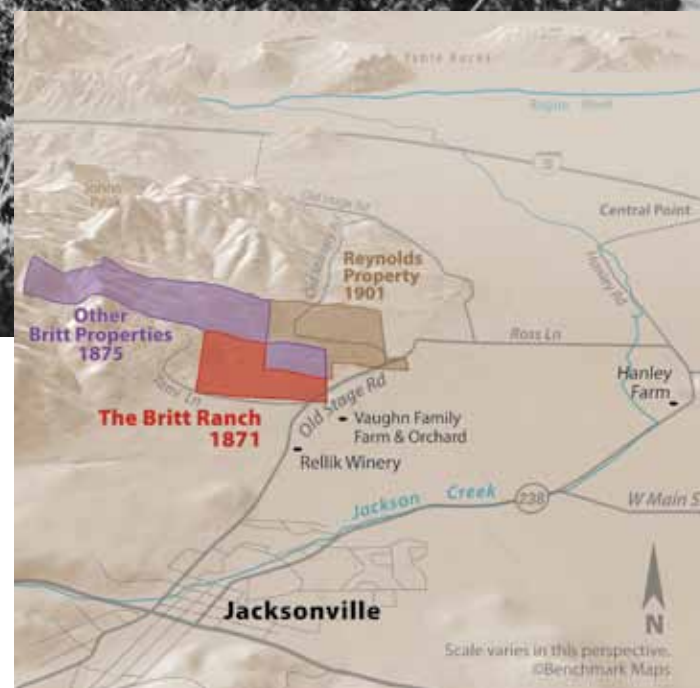
deeds in the county online database. Through a blend of old and new technologies, I was soon squinting at close-spaced lines of tiny cursive in forty-seven Britt deeds.

I took the property descriptions culled from the deeds to Benchmark Maps, thinking even if the antique land references meant nothing today, I’d still get some cocktail party conversation out of it. (“Well, as I said to my cartographer . . .”)

Benchmark’s Neil Allen agreed to take on the task of plotting the Britt properties, ultimately producing a map (*below*) of what we came to call Area 42, about 110 acres that Britt acquired in 1871. It lies to the north of Jacksonville on the west side of Old Stage Road between Tami Lane and Old Military Road. By 1875 Britt had added another 480 contiguous acres to the original tract.

A 1911 letter from Britt’s son Emil to his sister Mollie describes a brush fire that had spread to the ranch from the neighboring ‘Renolds’ property. Again using property descriptions in deeds, I found one ‘Reynolds’ property abutting Britt’s post-1875 northeast property line, lending support to the conclusion that Area 42 was the original tract known as “the ranch.”

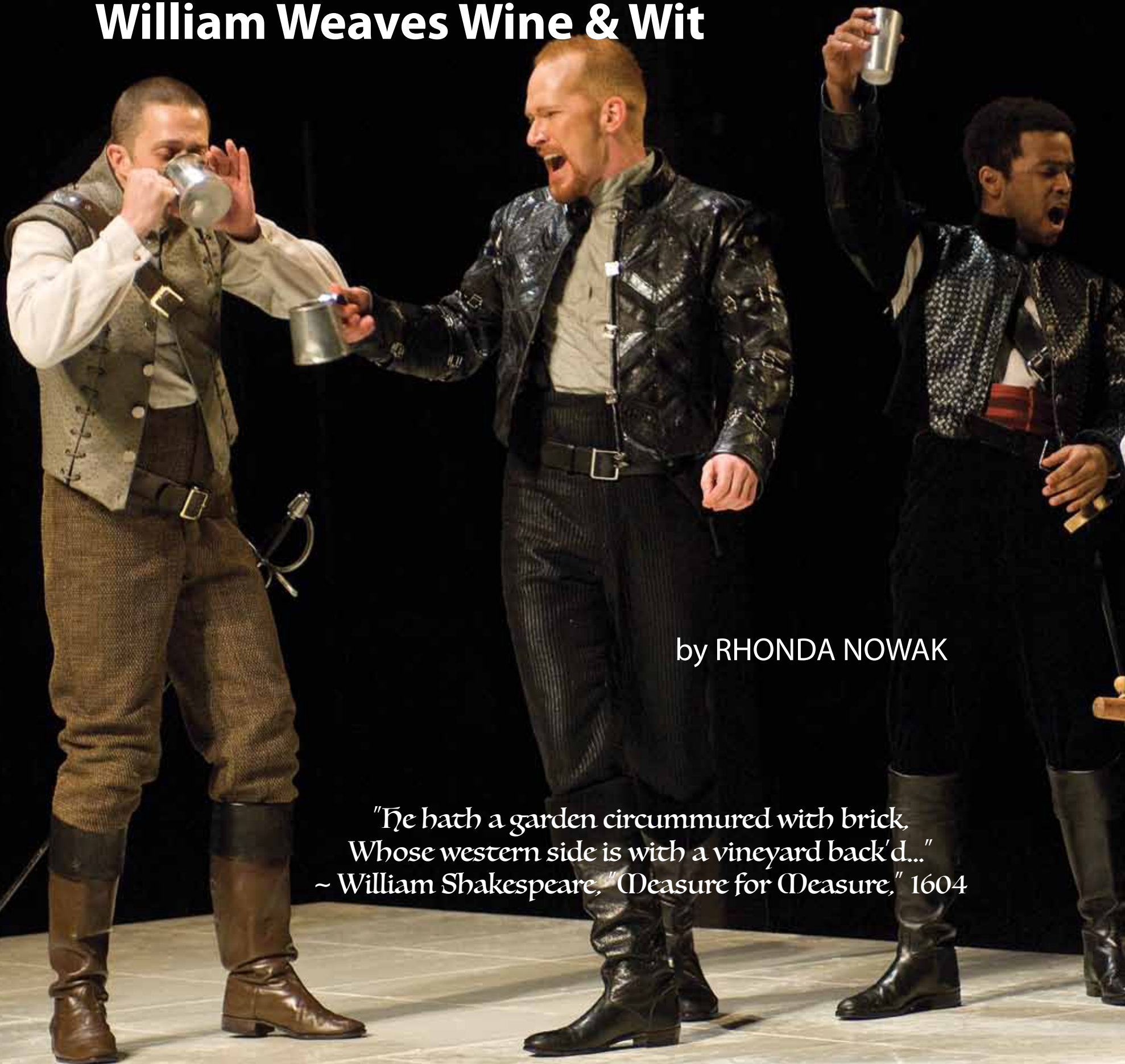
I’m satisfied it’s safe to say Britt’s fifteen-acre Valley View Vineyard lies within the 110 acres of the 1871 property boundary. The next question was, what was planted there? Stay tuned for those findings in the next installment of Wine Country Heritage.



*Britt's house on First Street in Jacksonville, c. 1900. Destroyed by fire in 1960.*

# Vintage Shakespeare

## William Weaves Wine & Wit



by RHONDA NOWAK

*"He hath a garden circummured with brick,  
Whose western side is with a vineyard back'd..."  
~ William Shakespeare, "Measure for Measure," 1604*

## "Crush a cup of wine"

*"My master is the great rich Capulet; and if you be not of the house of Montagues, I pray, come and crush a cup of wine. Rest you merry!"*  
~ Servant in *Romeo and Juliet*,  
Act I, Scene 2

A servant encounters Romeo and his cousin, Benvolio, on the streets of Verona, Italy, and invites them to a masked ball that evening at the house of Capulet. In those days, "crush a cup of wine" was a common phrase for "let's party!"

The two young men can't resist the offer of a good time even though Romeo is, indeed, the son of Capulet's arch enemy, Montague. At the ball, Romeo encounters Juliet, his "heart's dear love," and, perhaps emboldened by wine, he kisses her shortly after they meet.

This festive scene begins one of the most famous love stories of all time. Of course, we know their brief romance ends tragically when Romeo mistakenly believes Juliet is dead and drinks from a cup of poison. If only he would stick to drinking wine, the couple might live happily ever after!

*Romeo and Juliet* is not the only play in which Shakespeare uses wine (or poisonous potions) as a clever plot device. In fact, the Bard mentions wine more than 100 times in 26 of 39 plays that are attributed to him. William's drinking habits are a mystery, as is most of his life aside from writing plays and poetry. But with so many mentions of wine throughout his work, surely Shakespeare took to heart the observation of Pliny the Elder, a philosopher and commander of the early Roman Empire who wrote in the first century A.D.: "in vino veritas" ("in wine there is truth").

In fact, vino plays a role in all four of the performances from Shakespeare's canon during the 2018 season of the Oregon Shakespeare Festival. *Othello* kicked-off the season on February 16 and runs through October 28 in the Angus Bowmer Theatre. *Henry V* plays through October 27 in the Thomas Theatre. Summer performances in the outdoor Allen Elizabethan Theatre include *Romeo and Juliet*, June 5-October 12, and *Love's Labor's Lost*, June 7-October 14. Tickets for all 11 of this season's OSF plays are available online at [www.osfashland.org](http://www.osfashland.org).

When experiencing this year's selection of Shakespeare's tragedies, history, and comedy plays, theatergoers will mind-travel to the places Shakespeare's stories are set. *Romeo and Juliet* fall in love in Verona, Italy; *Othello* and Desdemona fall apart on the island of Cyprus. In *Henry V*, the Duke of Burgundy makes an impassioned plea for peace from King Charles' palace in France; and in *Love's Labor's Lost*, everyone enjoys a day in the park at King Ferdinand's palace in the Kingdom of Navarre, set between France and Spain.

Intriguingly, Shakespeare's stories are set in places that have famous wines. For example, the ancient Greeks called Romeo and Juliet's Italy "Enotria," land of wine; indeed, the Romans were the first



viticulturists to understand the importance of terroir to winemaking. They were pioneers in matching specific grape varieties to particular regions in Italy.

Today, the picturesque city of Verona is part of the Veneto region in northeast Italy where three widely exported wines are produced: Soave, a white wine made from Garganega grapes; Valpolicella, a light red made from Corvina, Molinara and Rondinella grapes; and Bardolino, a red blend made from the same grapes used for Valpolicella with other varieties.

One of the most famous wines of the Veneto region is Amarone of Valpolicella, a vibrant red produced with grapes that are left to raisin on the vine for up to four months in order to maximize the concentration of sugar and spicy aromas.

We'll never know if Shakespeare imagined Romeo and Juliet toasting their brand-new love with a cup of Amarone, but the townspeople of Verona know a good story when they hear one. Today, a house that is said to be built from the foundation of the house of Capulet, now called Casa di Giulietta, boasts the most famous balcony in the world. Every day, couples of all ages and nationalities toast their eternal love beneath the balcony, paying homage to Shakespeare, romance—and wine.

## "Have a stoup of wine"

The first act of *Othello* is set close to Verona in Venice, Italy, but most of the drama unfolds on the island of Cyprus in the Eastern Mediterranean.

*Othello* has often been called one of Shakespeare's most intimate romantic tragedies. Just like Romeo and Juliet, the passionate love shared by Othello and Desdemona is doomed by social pressures. Whereas Romeo and Juliet are kept apart by their family feud (and a cup of poison), Othello and his lady love are thwarted on multiple fronts.

To begin with, Othello is a black, Muslim soldier who, despite his reputation as a heroic warrior for Venice, confronts prejudice and bigotry from Desdemona's family after the couple elopes. Even one of his closest officers, Iago, delights in making racial slurs behind Othello's back. In fact, Iago is obsessed with bringing Othello down by any means.

*"Come, lieutenant, I have a stoup of wine; and here without are a brace of Cyprus gallants that would fain have a measure to the health of black Othello."*  
~ Iago in *Othello*, Act II, Scene 3

Enter a stoup, or jug, of wine that Iago offers to Othello's lieutenant, Cassio, with evil intent. "If I can fasten but one cup upon him... he'll be as full of quarrel and offence as my young mistress's dog," Iago reveals to the audience after Cassio has admitted his "very poor and unhappy brains for drinking." Iago's malicious plan is for Cassio to disgrace himself in front of Othello, and then Iago can convince Othello that the unworthy Cassio and Desdemona are fooling around.

Iago's complicated plan actually works because he is so wickedly brilliant at finding everyone's weak spot. As it turns out, Othello's Achilles heel is the "green-eyed monster" that lurks beneath his calm, self-assured demeanor. Iago chips away relentlessly at Othello's trust in Desdemona's faithfulness, until finally Othello's jealousy leads to a tragic ending in which both lovers share Romeo and Juliet's fate, except without the poison.

In *Othello*, things might turn out better if Cassio did not drink the wine Iago offers to him. Then again, Cassio is the only one out of the four key characters still alive at the end of the play, so things actually turn out relatively well for him.

Iago tells Cassio that "good wine is a good familiar creature," and that is certainly the case for Cypriot wines, which are considered some of the oldest wines of the world. The most famous and oldest named wine still in production is Commandaria, an amber dessert wine made from Mavro blue grapes and white xynisteri grapes. The grapes are picked slightly over-ripe for their sweetness, and then undergo a slow fermentation and aging process. The result is a rich, caramel aroma that is deliciously paired with after-dinner chocolate.

Commandaria got its name from the Knights Templar who settled on Cyprus after King Richard the Lionhearted conquered the island in the 12th century. Legend has it that Commandaria was served at King Richard's wedding to Princess Berengaria of Navarre in 1191, and there Richard proclaimed Commandaria "the wine of kings and the king of wines!"

The knights made and exported large quantities of Cypriot wine to the royal courts of Europe, including the court of King Henry III who is credited for hosting the first-ever wine-tasting event in 1224. A Commandaria wine imported from Cyprus won first place.

CONTINUED

## "Her vine, the merry cheerer of the heart"

Nearly 200 years later, in Shakespeare's History of Henry V, the English monarch seriously upsets the oak barrel in France when his army ends up victorious in the battle at Agincourt and Henry proclaims himself King of France.

Of course, this doesn't sit well with King Charles VI, who may be more concerned about the loss of his French vineyards than with Henry's demand to marry his daughter, Princess Catherine, as one of the terms of the peace treaty. However, Charles' uncle, the Duke of Burgundy, pleads for peace between England and France:

*"Why that the naked, poor and mangled Peace, dear nurse of arts and joyful births, should not in this best garden of the world, our fertile France, put up her lovely visage? Alas, she hath from France too long been chased..."*

~ The Duke of Burgundy in Henry V, Act V, Scene 2

The Duke continues his 45-line speech before King Henry, King Charles and Queen Isabel by comparing the unrest in France to an untended vineyard:

"Her vine, the merry cheerer of the heart, unpruned dies...And as our vineyards, fallows, meads and hedges, defective in their natures, grow to wildness, even so our houses and ourselves and children have lost, or do not learn for want of time, the sciences that should become our country; but grow like savages..."

In the end, King Henry has his way with France and Princess Catherine. Of course, it all comes apart later during the reign of Henry VI; however, at the end of *Henry V*, peace is negotiated and the vineyards of France (although under English rule) are kept tidy and productive.

In fact, over the centuries, the Burgundy wine region in eastern France has become famous for producing world-class Pinot Noir and Chardonnay grapes and wines. The red and white Burgundy wines are widely acclaimed for the exceptionally high-quality terroir of the region and its unique effect on the aroma and flavor of the wines made there.

Today, Burgundy vineyards are classified by four levels, depending on how exceptional the plot of land is considered to be for growing Pinot Noir and Chardonnay grapes: Grand Cru (2 percent of all wines produced in the region); Premier Cru (12 percent); Village wines (36 percent); and the rest are Regional wines made from a variety of Village vineyards.

## "If you grow so nice"

The OSF's production of *Love's Labor's Lost* opens in early June, a fitting time as the entire play is set in the King of Navarre's park. The comedic events unfold as King Ferdinand and his three attending lords, Berowne, Longueville and Dumain, first make a pact not to get involved with women and then all promptly, but secretly, break the agreement upon the arrival of the Princess of France and her three ladies-in-waiting, Rosaline, Catherine and Maria.

*Love's Labor's Lost* is known as the first of Shakespeare's lyrical plays because more than 60 percent of the lines are rhymed, and the dialogue is loaded with the Bard's witty language play.

Indeed, games play a prominent role in *Love's Labor's Lost*, with the characters dressing up as someone else and playing games of dice. During the last, long scene, Lord Berowne, impersonating a "frozen Muscovite," thinks he's playing a game of dice with his "secret" love, Rosaline, but it's really the disguised Princess of France who is sparring with him, using both dice and double-entendres.

Lord Berowne asks for "one sweet word" with Rosaline-actually-the-Princess, to which she cleverly

replies: "Honey, and milk, and sugar; there is three" (sweet words). But Berowne is witty with words, too:

*"Nay then, two treys, and if you grow so nice, Metheglin, wort, and malmsey: well run, dice! There's half-a-dozen sweets."*

~ Berowne in *Love's Labor's Lost*, Act V, Scene 2

Berowne is saying he's rolled two threes with the dice, and if Rosaline-actually-the Princess is shy about giving him her favors, perhaps some alcoholic beverages will sweeten her up a bit.

He mentions three sweet drinks by name. Metheglin, also called mead, was a mixture of fermented honey and water, popular during the Elizabethan period because it was homemade. Most people in Shakespeare's day could not afford imported wines, which cost up to 12 times more than ale. Berowne also mentions wort, a sweet unfermented beer, and malmsey, a sweet wine made from Malvasia grapes.

The English imported large quantities of malmsey wine from Portugal and Spain. We know it today as Madeira, named after the island in Portugal where the wine is still produced. Malvasia grapes are grown in the warmest coastal regions of Madeira.

As the name of the play suggests, Berowne's labors of love for Rosaline are ultimately lost, as are the hopes of his lordly comrades and King Ferdinand, when all of the women return to France with only vague promises for the future. Alas, the men are left with only their jugs of sweet wine to console themselves.

Whether making a quick cameo appearance in *Love's Labor's Lost* and *Romeo and Juliet*, or playing more substantial parts in *Henry V* and *Othello*, wine takes on a full complement of roles in OSF's 2018 season. Scheming Iago is undoubtedly a bad guy in *Othello*, but he makes a lot of good sense when he sings to Cassio, "A life's but a span; why then... let's drink some wine!" Rest you merry!

END



## "CASSIO" IS ACTUALLY AN OENOPHILE!

The tragedy part of *Othello* really begins in scene three when sneaky Iago sings his way into Cassio's head, leading him to overindulge in the specialty of the house on the island of Cyprus: sweet Commandaria wine.

Just like Iago figures will happen, Cassio gets into a loud fight, which disturbs Othello from his lovemaking with Desdemona so he fires Cassio. One thing leads to another, all villainously orchestrated by Iago, until nearly everyone is dead when the final curtain closes.

Except Cassio. He's still alive, but his reputation is in tatters and this is important to him. He curses: "O thou invisible spirit of wine, if thou

hast no name to be known by, let us call thee devil!" and he laments his downfall to Iago: "Reputation, reputation, reputation! O, I have lost my reputation! I have lost the immortal part of myself, and what remains is bestial!"

Shakespeare's Cassio is no wine lover; in fact, he tells Iago he is "unfortunate in the infirmity."

But, wait, there's a new Cassio in town, and his name is Derek Garza. This Cassio is not only a burgeoning oenophile, but he is also looking forward to visiting as many Southern Oregon wineries as possible during his 10-month contract with the Oregon Shakespeare Festival.

Derek, a Chicago-based actor with many stage and film/TV credits, arrived with the New Year to play Cassio in *Othello* and Tybalt in *Romeo and Juliet*. He says he's excited about both roles, in part because they are so different.

"Shakespeare's villains are so much fun to play!" Derek laughed about Tybalt, who is Juliet's cousin. "He loves to drink, he's in every fight, and he has an epic death!"

On the other hand, Cassio's character is more complex. Derek says he wants to play the role so audiences will understand that Cassio is pivotal in Iago's plan to destroy Othello.

A member of the Wichita Nation, Derek says he understands Othello's sense of "otherness" and Cassio's preoccupation with reputation. "When

you are seen as an 'other,' you're going to work harder and that heightens the tragedy when things go wrong" he said. "Cassio's reputation makes him who he is, and that makes his fall even harder."

In fact, OSF artistic director, Bill Rauch, selected *Othello* for the 2018 season after an 11-year hiatus because he said the theme of "otherness" is timely in the context of our society's ongoing struggle with polarizing differences. Only three of the actors in *Othello* identify as white, a casting strategy intended to expand the play's themes.

For Derek, playing Cassio and Tybalt is personally fulfilling on several levels. Cassio's reputation speech was the first monologue he gave to a beloved acting professor who passed away last year. And Tybalt was his first professional role 15 years ago. "I feel like I've come full circle," Derek said.

This is Derek's first visit to Oregon, and he plans to make the most of it while he's here. His wife, Tahani, mother-in-law, Feda, and two children, Blaze, 3, and Storm, 1, arrived in February, and he's looking forward to taking his family camping in between shows.

Of course, Derek's also looking forward to trying some of Southern Oregon's wines. A red-wine specialist, Derek said his favorites include Malbec, Petite Syrah, and Pinot Noir. "I'm sure my palette will get bigger while I'm here," Derek laughed.

Welcome to the Southern Oregon wine scene, Derek. As Shakespeare would say, "Come crush a cup of wine!"



From Shakespeare to new plays to musicals...  
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Emily Ota & William Thomas Hodgson in *Romeo and Juliet*



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*The Book of Will*  
*Love's Labor's Lost*

# Wine Country Cuisine PEERLESS RESTAURANT & BAR

Executive Chef David Taub with  
Chef de Cuisine Harlan Brooks

by SARAH LEMON



was run-down and in need of a vision for revitalization. Relocating to the Rogue Valley with her late husband, Donovan saw potential in historical but dilapidated structures that still summoned nostalgia for Ashland's railroad heyday.

"It was a ghost-town down here," recalls Donovan.

The red-brick building that formerly housed Peerless Rooms boarding house sat vacant for a decade before Donovan stepped in and, after a two-year renovation, transformed it into a boutique inn that boasts status on the National Register of Historic Places and a listing in the best-selling book "1,000 Places to See Before You Die." Donovan's restaurant opened two years after the hotel.

"We love the concept of being a neighborhood restaurant."

The Peerless' reputation, however, has spread far and wide. Reviewed in *New York* magazine, The Peerless is singled out as the "most beautiful restaurant in all of Oregon" on *Onlyinourstate.com*. Its wine catalog made Oregon Wine Board's 2017 A-List, and it was voted last year by *USA Today* one of the 10 best wine-country hotels.

"Our menu has strengthened; our wine selection has strengthened," says Donovan.

Characterizing the "extensive local wine list" as a "very useful tool," Chef de Cuisine Harlan Brooks plans menus seasonally to showcase Pacific Northwest bounty prepared with classical French and fusion techniques. His innovation is tempered with Executive Chef David Taub's five decades in the profession and training at Culinary Institute of America.

Best done the "old-school way," duck confit, with purple rice and juniper gastrique, makes an ideal match for pinot noir from Irvine & Roberts Vineyards of Ashland, say Brooks and Taub.

**AN INVITATION** to sample a diverse array of starters and small plates updates Peerless Restaurant & Bar's dinner menu.

The concept encourages diners to try a variety of wines along with the food, says owner Crissy Donovan.

"That's a way to let people taste and not be committed."

The Peerless committed to Ashland's Railroad District 26 years ago, when the neighborhood

"It's a pretty pinot," says Donovan, whose husband, Michael Donovan is Irvine & Roberts' managing director. "It's light-bodied, and it's so food-friendly...we want the food to be wine-friendly."

Lobster's affinity for lemon is enriched with crème fraîche, bacon lardons and truffle oil, all spooned into small Yukon gold potatoes. Irvine & Roberts chardonnay, says Brooks, lightens the dish's fat without fading behind the lemon.

The decadent dish numbers among eight starters and mid-plates featuring prawns, ahi tuna, Dungeness crab and steamed pork buns with accents of harissa, togarashi, tamari, hoisin sauce and wakame seaweed. Donovan, Brooks and Taub also cite the Upper Rogue's Kriselle Cellars, Jacksonville's Quady North, Talent's Upper Five Vineyard and Ashland's Weisinger Family Winery as integral to Peerless diners' enjoyment. The restaurant's list, says Donovan is "pretty exclusive" to Washington, California and Oregon's Willamette Valley, along with Southern Oregon.

"We definitely have the possibility here," she says, explaining that the region's soil, climate and topography make for prime grape-growing that produces "very good wine" with plenty of potential for attaining the next level of recognition.

"I think Southern Oregon is still a very young industry."

Industry veterans, Donovan and Taub, formerly co-owner with Michael Donovan of Ashland's erstwhile Chateaulin, both say they have seen consumer confidence return over the past few years to the restaurant industry. New labels and better wines have rewarded local patrons and travelers alike. In turn, restaurateurs like Donovan assist new and well-established vintners with "supper-style" events for wine-club members and with special occasions, such as the summer 2017 debut of Irvine & Roberts' new tasting room.

"We are great supporters of our local wine industry."

Crissy Donovan





# The Culinarium

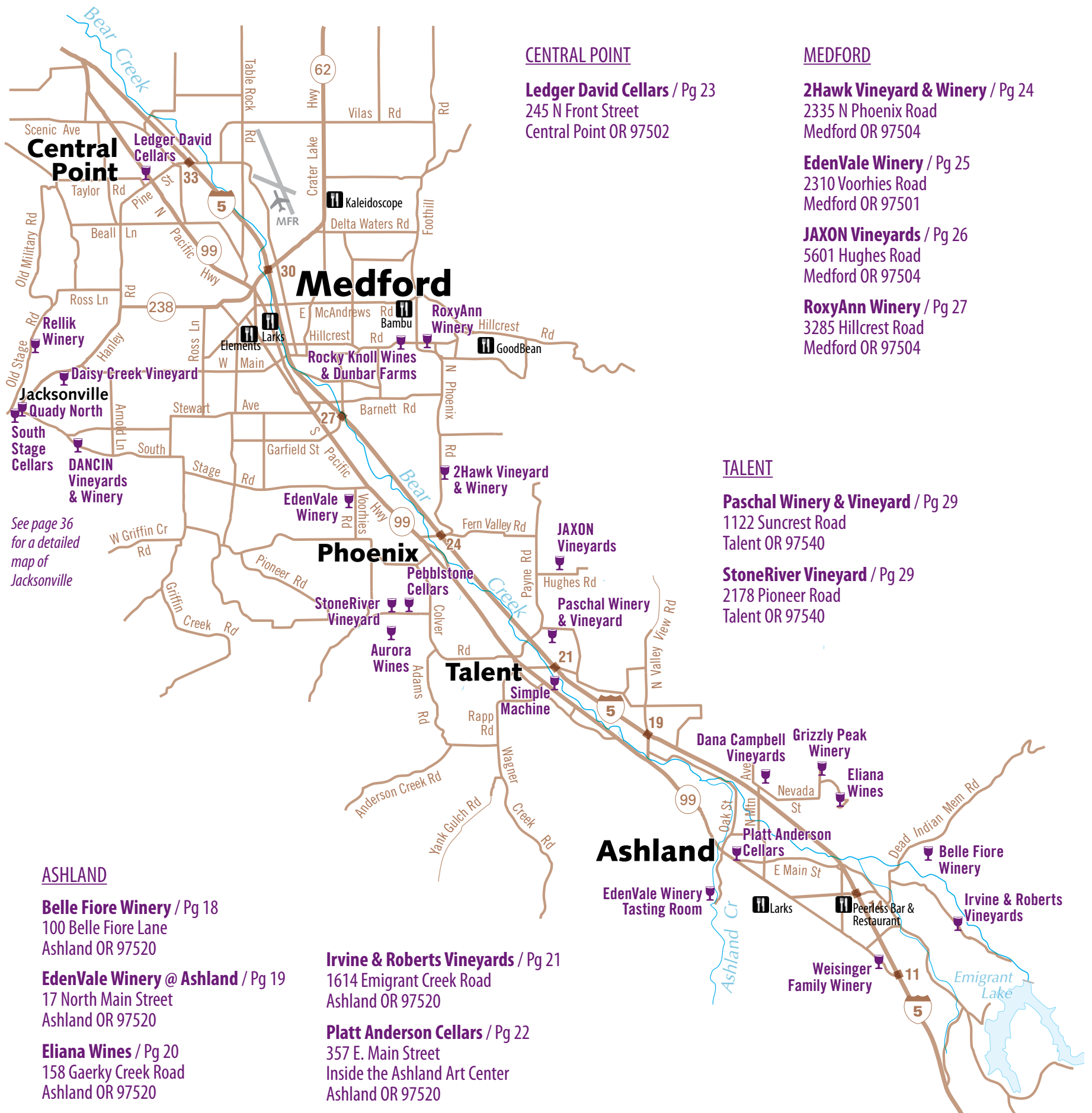
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# ROGUE VALLEY



## CENTRAL POINT

**Ledger David Cellars** / Pg 23  
245 N Front Street  
Central Point OR 97502

## MEDFORD

**2Hawk Vineyard & Winery** / Pg 24  
2335 N Phoenix Road  
Medford OR 97504

**EdenVale Winery** / Pg 25  
2310 Voorhies Road  
Medford OR 97501

**JAXON Vineyards** / Pg 26  
5601 Hughes Road  
Medford OR 97504

**RoxyAnn Winery** / Pg 27  
3285 Hillcrest Road  
Medford OR 97504

## TALENT

**Paschal Winery & Vineyard** / Pg 29  
1122 Suncrest Road  
Talent OR 97540

**StoneRiver Vineyard** / Pg 29  
2178 Pioneer Road  
Talent OR 97540

## ASHLAND

**Belle Fiore Winery** / Pg 18  
100 Belle Fiore Lane  
Ashland OR 97520

**EdenVale Winery @ Ashland** / Pg 19  
17 North Main Street  
Ashland OR 97520

**Eliana Wines** / Pg 20  
158 Gaerky Creek Road  
Ashland OR 97520

**Grizzly Peak Winery** / Pg 21  
1600 E Nevada Street  
Ashland OR 97520

**Irvine & Roberts Vineyards** / Pg 21  
1614 Emigrant Creek Road  
Ashland OR 97520

**Platt Anderson Cellars** / Pg 22  
357 E. Main Street  
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Ashland OR 97520

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# 

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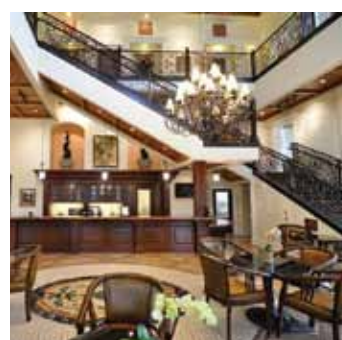
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## BELLE FIORE WINERY



BELLE FIORE WINERY is a place of unparalleled elegance. A classical French chateau with state-of-the-art winery, the Italianate Wine Pavilion surrounded by vineyards on the slopes above Emigrant Creek—Belle Fiore's landscaping, architecture and décor are nothing short of eye-popping.

Each year, Belle Fiore crafts 8,000 cases of thoughtfully-crafted, artisanal wines. Their talented winemaking team has won numerous medals for many wines including Best in Class for Pinot Noir and Best of Show for their Bordeaux blends as well as for their Syrah and Riesling. Wine aficionados will not want to miss the Bordeaux, Burgundy and Rhone vintages or such unusual gems as Montepulciano, Teroldego, Verdejo, and Caprettone.

Belle Fiore offers live music Wednesday through Sunday, wine-food pairings, special events, art exhibits, and exclusive winemaker dinners. For interested artists, their Artist Series Annual Wine Label Competition opens in January, providing area artists an opportunity to create a label for Belle Fiore's "Belle Arte" label.

For anyone seeking the perfect venue for a private party, wedding or event, there's no more sumptuous or welcoming spot! Belle Fiore is an extraordinary, must-see gem in the Rogue Valley!



Belle Fiore Winery  
100 Belle Fiore Lane  
Ashland OR 97520  
541-552-4900  
bellefiorewine.com

Hours: \*  
Monday-Tuesday, noon-4pm  
Wednesday-Sunday, noon-8pm,  
with live music nightly, 6-8pm

\*Hours subject to change, please  
check website.



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## EDENVALE WINERY TASTING ROOM @ ASHLAND



EdenVale Winery Tasting Room  
& Wine Bar  
17 North Main Street  
Ashland OR 97520  
541-482-3377  
edenvalleyorchards.com

Winter Hours:  
February-March,  
Monday-Thursday, 1-6pm  
Friday & Saturday, 1-7pm  
Sunday, 1-6pm

Spring Hours:  
April-May,  
Sunday-Thursday, 1-6pm  
Friday & Saturday, 1-8pm  
First Friday Artwalk & Live Music

Varietals:  
Cabernet Sauvignon  
Chardonnay  
Grenache  
Malbec  
Merlot  
Pinot Gris  
Pinot Noir  
Sparkling Brute & Rosé  
Syrah  
Tempranillo  
Viognier  
Hard Pear Cider



EDENVALE WINERY @ ASHLAND is the second tasting room for EdenVale Winery, conveniently located in the very center of Ashland's downtown Plaza. The lively tasting room is on the ground level of the historic Granite Building, a retail condominium, featuring top-rated restaurants, Loft, Granite Tap House and the newest, Ex Nihilo. The tasting room is the perfect place to relax between plays or as a great stop on your way to dinner. EdenVale is within walking distance of most downtown hotels, making getting around and taking in all that Ashland has offer, easy and enjoyable.

EdenVale offers a wide selection of hand-crafted, barrel- and bottle-aged wines, all crafted from Rogue Valley grapes by the tasting flight or glass/bottle. They also offer a light, bistro-style menu to pair with wines, making lingering and people watching from the second-level lounge a great alternative activity.

This unique and urban-chic tasting room is part of the larger EdenVale wine experience. The winery and hospitality center is located between Ashland and Jacksonville just off Hwy 99 and South Stage Road in Medford (see page 27). Both facilities offer premium wines, but deliver very different experiences. Enjoy concierge-level service at either location with knowledgeable staff, all of whom are happy to help assist with and enhance your Southern Oregon visitor experience. The hospitality doesn't stop at just tastings and glasses: entertain your business associates or friends with a private wine tasting or gathering with groups 6 or larger. The restaurant neighbors make this location the perfect place to create the ideal gathering spot. Check out the website for more details on daily adventures.



*"We feel so fortunate to be living this amazing Southern Oregon lifestyle!"*



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## ELIANA WINES



Eliana Wines  
 158 Gaerky Creek Road  
 Ashland OR 97520  
 541-690-4350  
[elianawines.com](http://elianawines.com)

Summer Hours:  
 Tuesday-Saturday, noon-5pm

Varietals:  
 Bordeaux Blend  
 Cabernet Franc  
 Cabernet Sauvignon  
 Merlot  
 Tempranillo

ELIANA WINES is the label of Brian and Carien Jordaan. Brian, a one-time commercial grower of roses, adapted his "soft-handed" horticultural technique to his wine grapes. Since 2008, Brian and his family have tended Belle Vista Vineyard in the Pompadour Bluff area east of Ashland planted to Merlot, Cabernet Franc and Cabernet Sauvignon. The vines, now nearly twenty years-old, have yielded exquisite fruit under Jordaan's care.

Since 2011, Jordaan has added Tempranillo to his wine list of exquisite Bordeaux varietals and blends. From Thistlecroft Vineyard, a close neighbor to Belle Vista, the Tempranillo is a lush mélange of aromas and flavors featuring ripe strawberry and dark cherry notes. Made in very limited lots, Eliana wines reflect a unique terroir, earning gold at the 2017 San Francisco Chronicle and 2016 Oregon Wine Experience competitions.

The best way to try Eliana is to stop by the tasting room, where Brian and Carien love sharing their elegant wines with visitors. The intimate indoor wine bar offers cozy warmth while the outdoor seating offers incomparable vistas of the vineyard with the Siskiyou Mountains and Pilot Rock in the distance.



## GRIZZLY PEAK WINERY



### GRIZZLY PEAK WINERY

Grizzly Peak Winery  
1600 E Nevada Street  
Ashland OR 97520  
541-482-5700  
[grizzlypeakwinery.com](http://grizzlypeakwinery.com)

Hours:  
April-October,  
Thursday-Sunday, noon-4pm  
  
November-March,  
Saturday & Sunday, noon-4pm

Varietals:  
Cab Franc  
Cabernet Sauvignon  
Chardonnay  
Malbec  
Marsanne  
Merlot  
Pinot Gris  
Pinot Noir  
Roussanne  
Syrah  
Tempranillo  
Viognier



GRIZZLY PEAK WINERY is nestled on a protected mountain slope just minutes from downtown Ashland. The high-elevation site produces top-quality wine grapes and provides visitors incomparable vistas and an intimate tasting room experience. The estate grounds feature magnificent gardens and established oak trees, offering the perfect place to take a leisurely stroll. In winter and spring, the winery proudly hosts intimate, indoor concerts featuring musicians touring the west coast.

Established in 1998 by Al and Virginia Silbowitz, wine offerings have grown to include Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Syrah, Pinot Gris, Viognier, Chardonnay and several blends.

Grizzly Peak proudly produces private label wines for the Ashland Tudor Guild, the Southern Oregon Symphony and the Oregon Caberet Theater. The winery has won numerous Double Gold, Gold and Silver medals from competitions, including the Women's International Wine Competition, INDY International, TEXSOM, Oregon Wine Awards, SavorNW, and, most recently, they took home a handful of medals from the renowned San Francisco Chronicle Wine Competition.

Al and Virginia's wine-savvy daughter, Naomi Fuerte, presides in the tasting room, the perfect spot for sipping wines with friends. For those planning events, Grizzly Peak offers several indoor and outdoor event spaces, suitable for fundraisers, cultural events, private parties, weddings and more! Check the website for details and availability.

## IRVINE & ROBERTS VINEYARDS



Irvine & Roberts Vineyards  
1614 Emigrant Creek Road  
Ashland OR 97520  
541-482-9383  
[irvinerobertsvineyards.com](http://irvinerobertsvineyards.com)

Hours:  
May-October,  
Daily, noon-6pm

November-April,  
Wednesday-Sunday, noon-6pm

Varietals:  
Chardonnay  
Pinot Meunier  
Pinot Noir  
Rosé of Pinot Noir



IRVINE & ROBERTS VINEYARDS is a family winery owned by Doug & Dionne Irvine and Duane & Kelly Roberts that produces award-winning Pinot Noir, Chardonnay, Pinot Meunier and Rosé of Pinot Noir in this special setting five minutes from the heart of downtown Ashland.

Overlooking the expansive vineyards, the new tasting room features exquisite wines with focused food pairings in a relaxed atmosphere. With a stunning tasting bar, fireplace, cozy chairs and couches, you will feel right at home. Ample outdoor seating and floor-to-ceiling windows welcome guests with breathtaking vineyard views.

The 2,100 foot elevation vineyard is blessed with distinctive soils, climate, and an east-facing slope that yields wines that are extraordinarily expressive of the grape varietals. The Irvine and Roberts families believe great wine comes from great soil, so they strive to be conscientious stewards of the land, protecting vineyard soils through practices that are certified sustainable by LIVE.

With the completion of the new state-of-the-art winery, winemaker Vince Vidrine is ambitious and focused on producing wines at the highest level of quality, and brings extensive experience from some of the world's most renowned wineries located in both France and Oregon. Southern Oregon native Anna Mantheakis has also joined the team as Assistant Winemaker, bringing skills she developed while working harvests and fermentations in Argentina and Australia.



## PLATT ANDERSON CELLARS



Platt Anderson Cellars  
357 E. Main Street  
Inside the Ashland Art Center  
Ashland OR 97520  
206-714-3345  
ashlandwine.net

Hours:  
January-March  
Thursday-Sunday, noon-6pm

April-December  
Tuesday-Sunday, noon-6pm

Wines:  
Whites:  
Albariño  
Chardonnay  
Grenache Blanc  
Sauvignon Blanc  
Vermentino Grenache-  
Sangiovese Rosé Blend

Reds:  
Dolcetto  
Grenache  
Malbec  
Merlot and Bordeaux Blend  
Pinot Noir  
Sangiovese  
Tempranillo



PLATT ANDERSON CELLARS' tasting room on Ashland's main drag combines the best of art and science—literally. Located in the Ashland Art Center, the intimate space with two high top tables, a settee and a wine bar is surrounded by the work of over forty local artists. The entire art center is a licensed premise, so you can take your wine with you as you stroll the galleries and studios at your leisure. Or, sit and sip comfortably and watch the Ashland scene through picture windows fronting Main Street.

And the science? That would be the science of making great wine as practiced by retired medical doctor turned enologist Gill Anderson. Gill and his wife Shelby Platt established Ashland's first urban winery when they turned their garage into a fully permitted production space. Sourcing grapes from Southern Oregon's finest vineyards, Platt Anderson produces only 500 cases annually, a quantity that allows for hands-on involvement at every step of the process. Over a dozen wines—four of which won awards at the 2018 San Francisco Chronicle Wine Competition—are available by taste, glass or bottle. The bottle shop also carries vintages from five other local wineries, giving guests a wide palate of style and varietal to choose from. Be sure and watch their website for upcoming chef's dinners and gallery events at this unique gem right downtown.



## WEISINGER FAMILY WINERY



Weisinger Family Winery  
3150 Siskiyou Boulevard  
Ashland OR 97520  
541-488-5989  
weisingers.com

Hours:  
October-April,  
Wednesday-Sunday, 11am-5pm  
Monday & Tuesday  
by Appointment

May-September,  
Daily, 11am-6pm

Wines:  
Bordeaux Blends  
Cabernet Sauvignon  
Chardonnay  
Dry Gewürztraminer  
Malbec  
Pinot Noir  
Rosé  
Sauvignon Blanc  
Syrah  
Tempranillo  
Viognier



WEISINGER FAMILY WINERY is the first wine tasting room visitors entering Oregon on Interstate 5 encounter after descending the Siskiyou Summit—and there could be no better beginning to Rogue Valley wine country. With a list including cool climate, dry Gewürztraminer and Pinot Noir along with Bordeaux, Spanish and Rhône varietals, Weisinger offers a taste of the region's diversity at their very first stop. Most recently, the 2014 Estate Tempranillo won Double Gold and the 2014 Malbec took Silver at the 2018 San Francisco Chronicle Competition. The 2014 Estate Tempranillo also took Double Gold at both the 2017 Wine Press NW Platinum Judging and the 2017 Oregon Wine Experience, where the 2014 Malbec again took Silver.

Celebrating 30 years of winemaking in 2018, Weisinger wines are made by second-generation winemaker Eric Weisinger, whose resumé includes experience in California's Russian River, New Zealand and Australia. Whether inside the spacious tasting room or relaxing on the tasting room deck with a nosh plate and glass of award-winning wine, enjoy beautiful views of the estate vineyard and the rugged Cascade Range in the distance. In support of the local arts scene, the work of a local artist is displayed in the tasting room each month.

Be sure and ask about the newly-renovated vineyard cottage and hosting private events!



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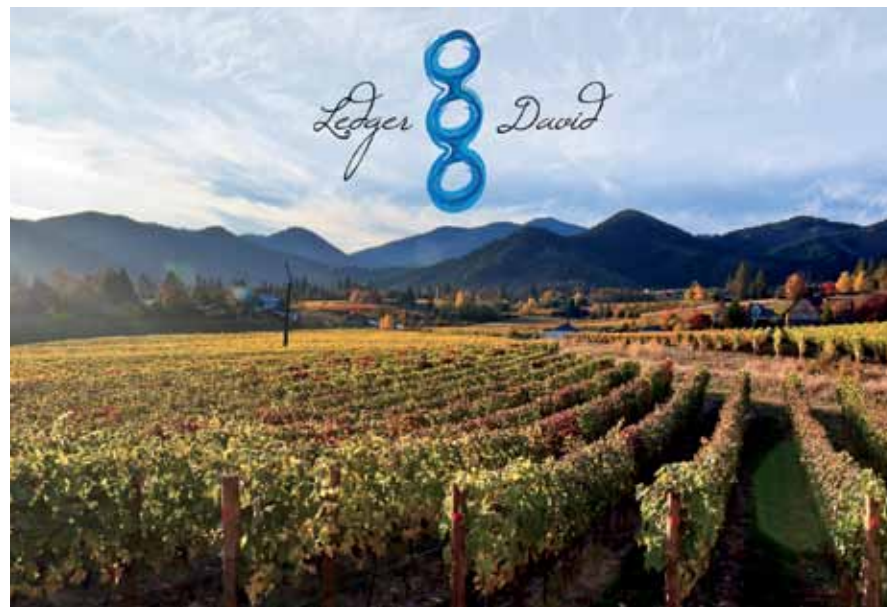
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- **Jacksonville** 650 G Street • 541-702-0700
- **Talent** 245 W Valley View Rd • 541-512-6077
- **Ashland Downtown** 310 Oak St • 541-201-2444
- **Ashland South** 2205 Ashland St • 541-201-2450

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## LEDGER DAVID CELLARS



LEDGER DAVID CELLARS' Central Point venue, dubbed "Le Petit Tasting Room," is located between the world-renowned Rogue Creamery and equally-famous Lillie Belle Chocolates. Amid these culinary stars, Ledger David shines brightly, burnishing its reputation for premium estate wines with several of its vintage wines earning top awards. Most recently, Ledger David garnered seven medals on estate wines at the 2018 San Francisco Chronicle Wine Competition for the 2015 Syrah, 2015 Tempranillo, 2015 Malbec, and 2016 Viognier, 2014 Sangiovese, 2016 Chardonnay and 2016 Sauvignon Blanc.

Ledger David also garnered high praise from The Pour Fool (Nearly Speechless in Seattle) which said, "Ledger David Cellars...completely rewrites what you know about their region...the most exciting, memorable, engrossing, game-changing...wine in years."

Southern Oregon has been home to the Ledger David family for nine generations, and while their wines might be in the stars, their feet are planted firmly on the ground. Their focus is on producing single vineyard estate wines and edgy white & red blends from their vineyard in Talent, planted in 2007. With so many stellar selections on its list, it's no wonder Ledger David's label was designed around an artist's conception of three stars of Orion's belt.

Ledger David Cellars  
245 N Front Street  
Central Point OR 97502  
541-664-2218  
ledgerdavid.com

Hours:  
Daily, noon-5pm

Varietals:  
Cabernet Franc  
Chardonnay  
Chenin Blanc  
Malbec  
Malvasia Bianca  
Petit Verdot  
Sangiovese  
Sauvignon Blanc  
Syrah  
Tempranillo  
Viognier





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## 2HAWK VINEYARD & WINERY



2Hawk Vineyard & Winery  
2335 N Phoenix Road  
Medford OR 97504  
541-779-WINE  
2hawk.wine

Hours:  
Daily, 1-7pm

Varietals:  
Malbec  
Tempranillo  
Grenache  
Pinot Noir  
Cabernet Franc  
Cabernet Sauvignon  
Sauvignon Blanc  
Chardonnay  
Viognier



2HAWK owners Ross and Jen Allen say raising the bar on wine quality is equally important as creating a memorable guest experience. They are doing both. Ross brings 30+ years farming experience to his vineyard management using sustainable practices and a blend of tradition and technology to maximize fruit quality. Jen's expertise—customer service and business management—ensures that each visitor enters as a guest, leaves as a friend, and returns regularly to experience the exceptional estate tasting room and awe-inspiring views of Mt. Ashland and the Rogue Valley.

The Allens' vision has resulted in 19 medals in wine competitions in 2017 and the tasting room being voted as one of the best places to visit in the Rogue Valley. A new, state-of-the-art winery is bringing 2Hawk's winemaking into precise focus to define it as an industry leader.

Experience 2Hawk's rustic charm, engaging staff and the variety of small plate options that add a gourmand touch to any wine tasting. This spring, stay warm by the outdoor fire pit or get cozy inside and simply enjoy a fine wine. Wine makes every moment an occasion. Take yours to new heights at 2Hawk.



EDENVALE WINERY



EdenVale Winery  
2310 Voorhies Road  
Medford OR 97501  
541-512-2955 x2  
edenvalleyorchards.com

Summer Hours:  
May -October  
Sunday-Wednesday, 11am-6pm  
Thursday-Saturday, 11am-7pm

Winter Hours:  
November-April  
Sunday-Wednesday, 11am-5pm  
Thursday-Saturday, 11am-6pm

- Varietals:
- Cabernet Sauvignon
  - Chardonnay
  - Grenache
  - Malbec
  - Merlot
  - Pinot Gris
  - Pinot Noir
  - Sparkling Brute & Rosé
  - Syrah
  - Tempranillo
  - Viognier
  - Hard Pear Cider



EDENVALE WINERY is one of the Rogue Valley’s most unique winery and destination facilities, located just-off Hwy 99 between Ashland and Jacksonville. The winery is sited on the oldest commercial orchard land in Oregon, nestled on the valley floor with breathtaking views of the Siskiyou Mountains and surrounded by orchards and vineyards. The Eden Valley Orchards property takes you back to an era of gracious hospitality with the on-site 1890’s Voorhies Mansion and formal gardens, complimented by heritage pear trees and a demonstration vineyard. The estate is the perfect place to taste barrel- and bottle-aged wines, handcrafted by winemaker Ashley Campanella.

In addition to her fine line of EdenVale wines, Ashley produced her first hard cider from the estate orchard in the fall of 2016. Eden Valley Orchards Pear House Cider was quickly rewarded with numerous prestigious international medals in 2017 with the release of its estate-grown, fresh-pressed, organic hard cider. The estate-grown pears are pressed within hours of harvest, preserving the delicate and delicious flavors of Rogue Valley pears. Cider is available at the Medford or Ashland tasting rooms—by the glass or by the bottle.

The EdenVale property offers multiple indoor and outdoor private event spaces, the perfect venues for events, weddings and celebrations.

Annual events include the Annual Crab Feed in February and the Easter Brunch and Egg Hunt. EdenVale Winery is the Grand Marshall for this year’s Pear Blossom Festival with the theme, “Timeless Treasure – Our People and Places.” Look forward to lots of pear history and celebration of the property’s contribution to pear and agriculture history and culture.



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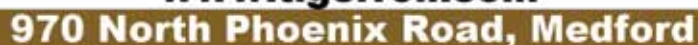


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## SOUTHERN OREGON WINE SCENE / SPRING 2018

ROXYANN WINERY



RoxyAnn Winery  
3283 Hillcrest Road  
Medford OR 97504  
541-776-2315  
roxyann.com

Hours:  
Monday-Thursday, noon-7pm  
Friday, 11am-9pm  
Saturday & Sunday, 11am-7pm

Varietals:  
Cabernet Franc  
Cabernet Sauvignon  
Chardonnay  
Claret  
Malbec  
Merlot  
Pinot Gris  
Pinot Noir  
Sauvignon Blanc  
Syrah  
Tempranillo  
Viognier



ROXYANN WINERY was originally the pear growing and packing operation known as Hillcrest Orchard. But Jack Day, grandson of the Seattle businessman who became owner and manager of Hillcrest in 1908, had other ideas. Day planted wine grapes on 20 acres of the south-facing slope of RoxyAnn Peak where shallow clay soils are perfect for Bordeaux varietals. With the first harvest in 2001, RoxyAnn Winery was born.

Today the RoxyAnn estate vineyard runs to 70 acres from which the winery produces 15,000 cases of award-winning Claret, Pinot Gris, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Viognier, Syrah, Pinot Noir, and Chardonnay. Recently, their 2012 Claret was awarded Double-Gold at the 2016 Oregon Wine Experience! Many of the original Hillcrest Orchard buildings, added to the National Register of Historic Places in 1984, are still used by the winery. Visitors will enjoy the warm, old-fashioned atmosphere of the tasting room featuring premium estate wines and gourmet items. The quaint setting notwithstanding, RoxyAnn adheres to enlightened sustainable farming practices and employs state-of-the-art methods in wine production, supporting preservation of the natural surroundings while ensuring the finest fruit and superior wines. The tasting room is open seven days a week.



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## Looking for a central place

where the Rogue Valley's wine trails converge? Downtown Medford's newest wine bar is opening soon at 36 South Central! Featuring locally crafted wines and cheeses, The Rogue Grape is sure to become your new favorite hangout. "We believe in living local and bringing our community together with the sharing of wine, food, chocolate and music," says owner Natasha Hopkins. Check for an opening date this spring: [theroguegrape.com](http://theroguegrape.com).

The **ROGUE GRAPE** 



## PASCHAL WINERY & VINEYARD



Paschal Winery & Vineyard  
1122 Suncrest Road  
Talent OR 97540  
541-535-7957  
paschalwinery.com

Hours:  
Daily, noon-6pm

Varietals:  
Cabernet Sauvignon  
Malbec  
Pinot Gris  
Pinot Noir  
Tempranillo  
Viognier  
Blends



PASCHAL WINERY AND VINEYARD was started in 1990 by Roy Paschal and reflects the love for his family and for the beautifully-handcrafted artisan wines that bear the Paschal family label. When visiting, be sure and take notice of 5 new acres planted to Tempranillo, Malbec and Cabernet Sauvignon plus expanded Pinot Noir and Syrah plantings.

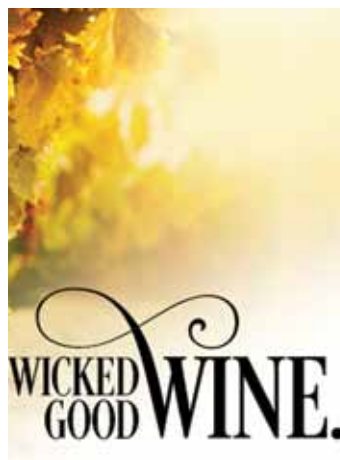
Visitors to the Italianate tasting room will enjoy a wide range of crowd-pleasing varietals and blends made to the Paschal family's exacting specifications.

The tasting room also offers magnificent vistas of the vineyard and pear orchard, the Cascade foothills and the Siskiyou peaks. Paschal is the perfect setting for private parties, weddings and meetings, event spaces, including an outdoor heated patio, all available throughout the year, rain or shine.

Not-to-be-missed are a variety of special winery happenings such as the Cork 'n' Fork Dinners on Wednesday evenings, with menus catered by a number of local restaurants. Paschal also hosts art openings, concerts and regular wine and food pairings. If you can't get enough in one afternoon or evening, you can book the estate Dream Cottage, a luxury apartment overlooking the vineyards offering stunning sunset views and amenities including a spa-like bathroom with Jacuzzi tub, fully-furnished kitchen, massage chair and more!



## STONERIVER VINEYARD



StoneRiver Vineyard  
2178 Pioneer Road  
Talent OR 97540  
541-864-9234  
stonerivervineyard.com

Hours:  
May-October,  
Wednesday-Monday, Noon-6pm  
Closed Tuesday

November-April,  
Saturday & Sunday, noon-5pm

Varietals:  
Cab Franc  
Crimson Blend  
Grenache  
Petite Syrah  
Pink Moon Rosé  
Pinot Gris  
Pinot Noir  
Syrah  
Tempranillo



STONERIVER VINEYARD is in the heart of the Bear Creek Valley on historic Brookbank Orchards, one of Oregon's earliest-registered farms. The property has a long history, dating back to the early 1900s, of producing some of the valley's most exceptional and mouth-watering fruit. StoneRiver Vineyard is located in a beautiful countryside setting mid-way between Ashland and Medford on the west side of I-5. Take Talent Exit 21 and follow the signs.

When you step into the tasting room, you'll immediately feel the warmth of Old-World charm infused with a unique sense of being at home. The tasting room is housed in a converted wood barn, which for most of the last century, was used as the Pioneer Orchards country store. It has a casual atmosphere that is second-to-none in the valley and offers a vintage, free-to-play jukebox, awesome board games, a player piano, and shuffleboard. With several newly-introduced wines, guests will enjoy sipping in a lovely outdoor setting, the perfect place to play yard games and enjoy a bring-your-own picnic!

StoneRiver Vineyard is pleased to offer wines for every palate. Come experience breathtaking scenery, friendly people and wicked good wine. See you soon!



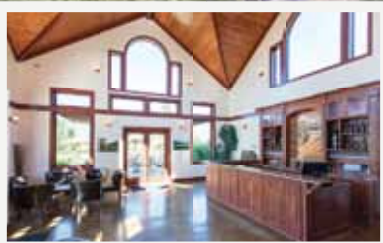
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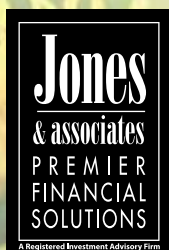
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## UPPER ROGUE

### GOLD HILL

**Cliff Creek Cellars / Pg 32**  
1015 McDonough Road  
Gold Hill OR 97525

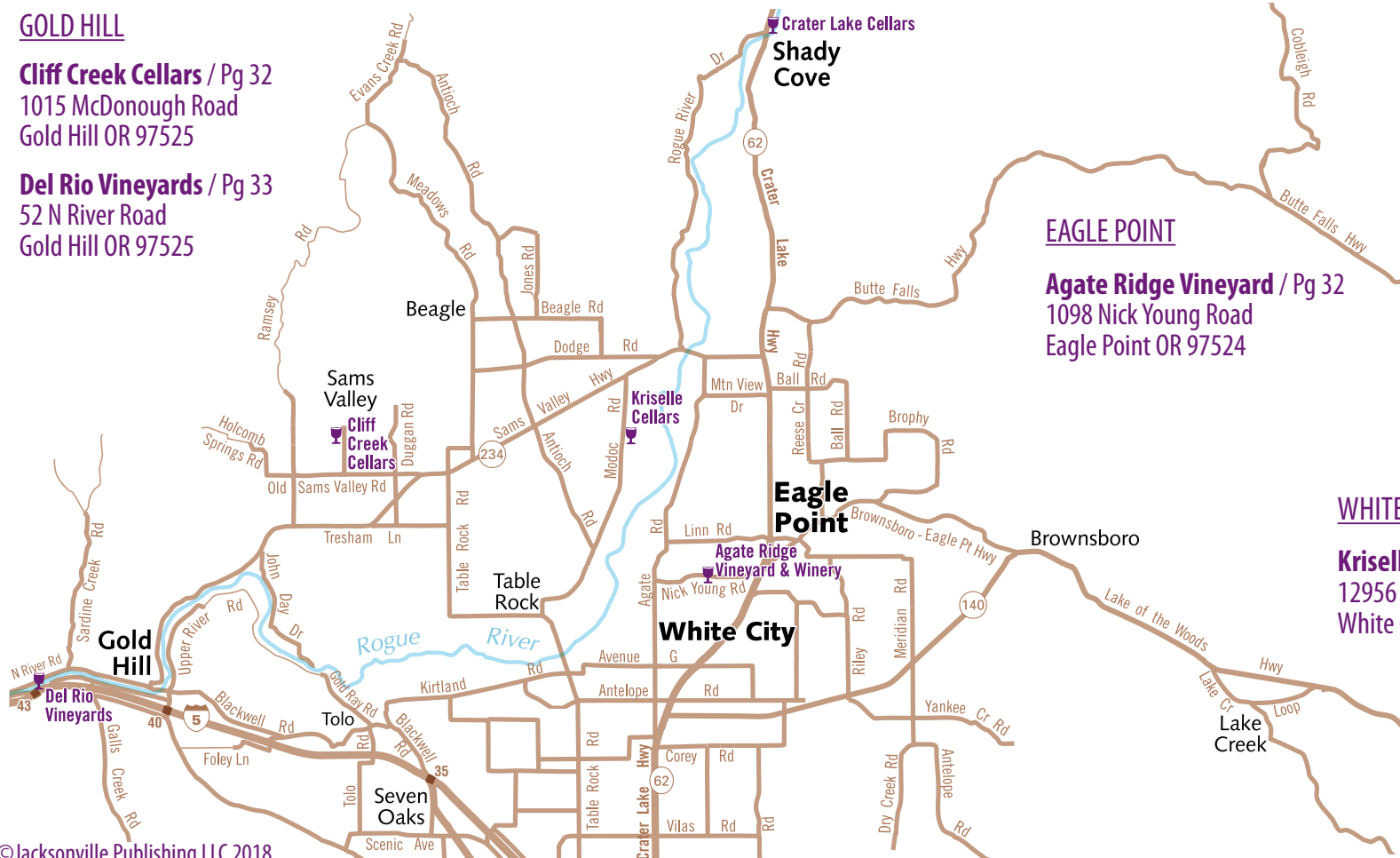
**Del Rio Vineyards / Pg 33**  
52 N River Road  
Gold Hill OR 97525

### EAGLE POINT

**Agate Ridge Vineyard / Pg 32**  
1098 Nick Young Road  
Eagle Point OR 97524

### WHITE CITY

**Kriselle Cellars / Pg 33**  
12956 Modoc Road  
White City OR 97503



## AGATE RIDGE VINEYARD



*Agate Ridge*  
VINEYARD

Agate Ridge Vineyard  
1098 Nick Young Road  
Eagle Point OR 97524  
541-830-3050  
agateridgevineyard.com

Hours:  
October-April, Friday, Saturday  
& Sunday, noon-5pm

May-September, Daily, noon-6

Varietals:  
Cabernet Sauvignon  
Malbec  
Petite Sirah  
Pinot Noir  
Primitivo  
Syrah

Pinot Gris  
Sauvignon Blanc  
Viognier



AGATE RIDGE VINEYARD was founded by the Kinderman Family in 2002 with visions of family farming, land preservation and pursuing a passion for wine. Located on 126 acres featuring an iconic 105-year old farmhouse tasting room, the family carefully selected a southern-facing slope to plant 30 acres to 17 varietals. With spectacular mountain views, Agate Ridge hosts a variety of fun events spring and summer events including the music series, "Rockin at the Ridge," "Bonfire Fridays," vineyard dinners, plein air art classes, and celebrations. See the website for a full list of winery events.

Taking pride in producing exclusively-estate wines, winemaker Matt Cates alongside the family have total creative control from vine to wine. The unique microclimate and volcanic soils provide the foundation for the caliber of fruit that allows Agate Ridge to have produced highly-esteemed, award-winning wine for nearly a decade. At the 2018 San Francisco Chronicle Wine Competition, the 2015 Petite Sirah and the 2015 Ridge Rock Red were both awarded gold medals.



## CLIFF CREEK CELLARS AT THE VINEYARD



Cliff Creek Cellars at the Vineyard  
1015 McDonough Road  
Gold Hill OR 97525  
541-855-5330  
cliffcreek.com

Hours:  
Thursday-Monday, noon-5pm

*Mention "Wine Scene" on  
a weekday and receive one  
complimentary tasting*

Wines:  
Cabernet Franc  
Cabernet Sauvignon  
Merlot  
Sangiovese  
Syrah

Blends:  
Claret  
Pink Pink Wine (Rosé)  
Red Red Wine (table blend)  
Super Tuscan  
MRV (White Rhone blend)  
White White Wine (table blend)



CLIFF CREEK CELLARS' tasting room is located in the middle of the vineyard, putting you right where the magic happens at this charming, family-owned property. Visitors can expect world-class wines and a wonderful staff in a relaxed and rustic setting.

The estate vineyard, "Sams Valley Vineyard," includes 70 acres of vines on the 250 acre Garvin family farm. Taking advantage of the warmth and sunlight, the acreage is planted to Cabernet Franc, Cabernet Sauvignon, Merlot, Sangiovese & Syrah.

Be sure to visit on a Saturday or Sunday, for a fun "twist" on your usual tasting. You might walk into a tasting of beautifully-aged library wines, or a delicious food pairing... highlights this spring include the "Red Red Wine" party over Memorial Day weekend and the Father's Day Putting Contest on June 16 & 17. Be especially sure to get out for "Roam the Rogue" on May 5th, where one ticket gets you access to tastings and food pairings at 5 local wineries. Check the website ([www.cliffcreek.com](http://www.cliffcreek.com)) to get the most up-to-date information.

Events and setting aren't the only reasons to visit, as Cliff Creek boasts a lineup of award-winning wines. From the 2011 Claret, and 2013 Cabernet Sauvignon, fresh off double-gold medal wins at the Wine Press NW Platinum judging, to the 2016 Red Red Wine, a gold medal winner at the 2018 San Francisco Chronicle Wine Competition, there's a great glass for anyone in your group.



DEL RIO VINEYARDS



DEL RIO  
VINEYARD ESTATE

Del Rio Vineyards  
52 N River Road  
Gold Hill OR 97525  
541-855-2062  
delriovineyards.com

Hours:  
Daily, 11am-5pm

Varietals:  
Cabernet Franc  
Cabernet Sauvignon  
Chardonnay  
Claret  
Malbec  
Merlot  
Muscat  
Pinot Gris  
Pinot Noir  
Syrah  
Viognier



DEL RIO VINEYARDS is both a place deeply rooted in history and a winery reflecting the latest in viticulture and enology. The tasting room was built in 1864 and served for many years as the Rock Point Stage Hotel. The parcel of land that comprises one of the largest wine-growing operations in the Rogue Valley was a payment to the original owner for his service in the Rogue Indian Wars. The big red building displaying the Del Rio name that today houses the winery began as the fruit packinghouse of Del Rio Orchards.

Del Rio's estate Cabernet Sauvignon, Chardonnay, Malbec, Merlot, Muscat, Pinot Gris, Pinot Noir, Syrah and Viognier, reflect the time-honored traditions of Old World winemaking blended with New World innovation by winemaker Jean-Michel Jussiaume.

As the weather warms up, spring and summer bring with it fun activities at Del Rio Vineyards! Come and enjoy wine tasting and picnicking in our beautiful backyard as you take in breathtaking views of our 300 acre vineyard. Our concert series runs throughout the summer, featuring local bands and tantalizing food trucks. By late summer, come pick a beautiful bouquet of flowers for yourself and a loved one in our "Flower it Forward" Zinnia garden. And in August, spend an elegant evening dining al-fresco in our vineyard during our annual, "Dinner Under the Stars," event with exquisite catering by the Jacksonville Inn paired with our delicious Del Rio Wines.



KRISELLE CELLARS



KRISELLE  
cellars

Kriselle Cellars  
12956 Modoc Road  
White City OR 97503  
541-830-VINO (8466)  
krisellecellars.com

Hours:  
Beginning on April 1<sup>st</sup>  
Open Daily, 11am-5:30pm

See website and Facebook for  
special hours and events

Varietals:  
Cabernet Franc  
Cabernet Sauvignon  
Malbec  
Red Blends (Di'tani and S/CS)  
Sangiovese  
Sauvignon Blanc  
Tempranillo  
Viognier



KRISELLE CELLARS is all about inspiration. The 30-acre vineyard and tasting room are sited on a south-facing slope overlooking the ranchland between the Upper Table Rock Plateau and the Rogue River. The vineyard is comprised of alluvial soils studded with round river stones that inspire the wine label with its embossed silver wine bottle emerging from the soil, expressing Kriselle Cellars' dedication to the land.

The tasting room crowning the hill and overlooking the vineyard is in Grand Lodge-style and features a soaring roofline and breathtaking views. An indoor great-room fireplace and outdoor fire-pit keep the atmosphere warm and inviting any time of year.

Kriselle Cellars welcomes you to enjoy food and wine pairing options. Cheese plates are available daily, and on weekends, savor a wood-fired pizza, crafted to complement the wines.

This spring, join Kriselle and celebrate Roam the Rogue (May 5), Mother's Day Fest (May 13), Memorial Day/National Wine Day Celebration (May 25-26), Rosé Day (June 9), and Father's Day (June 17).

And, for an experience of a lifetime, join Kriselle Cellars and their wine principals in Europe for a Danube River cruise with Ama Waterways in August. (Learn more at [www.journeytoandfro.com](http://www.journeytoandfro.com) and see ad on page 23).

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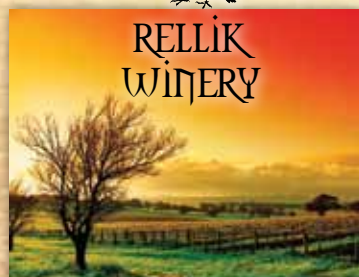
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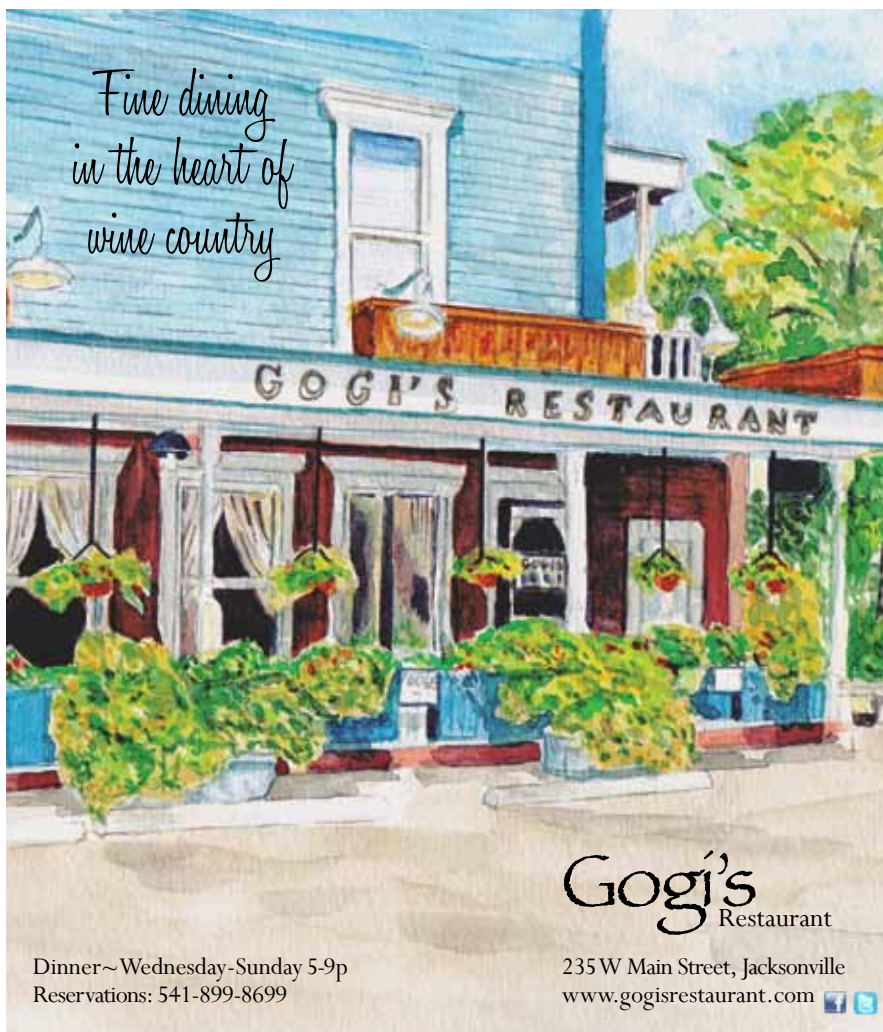
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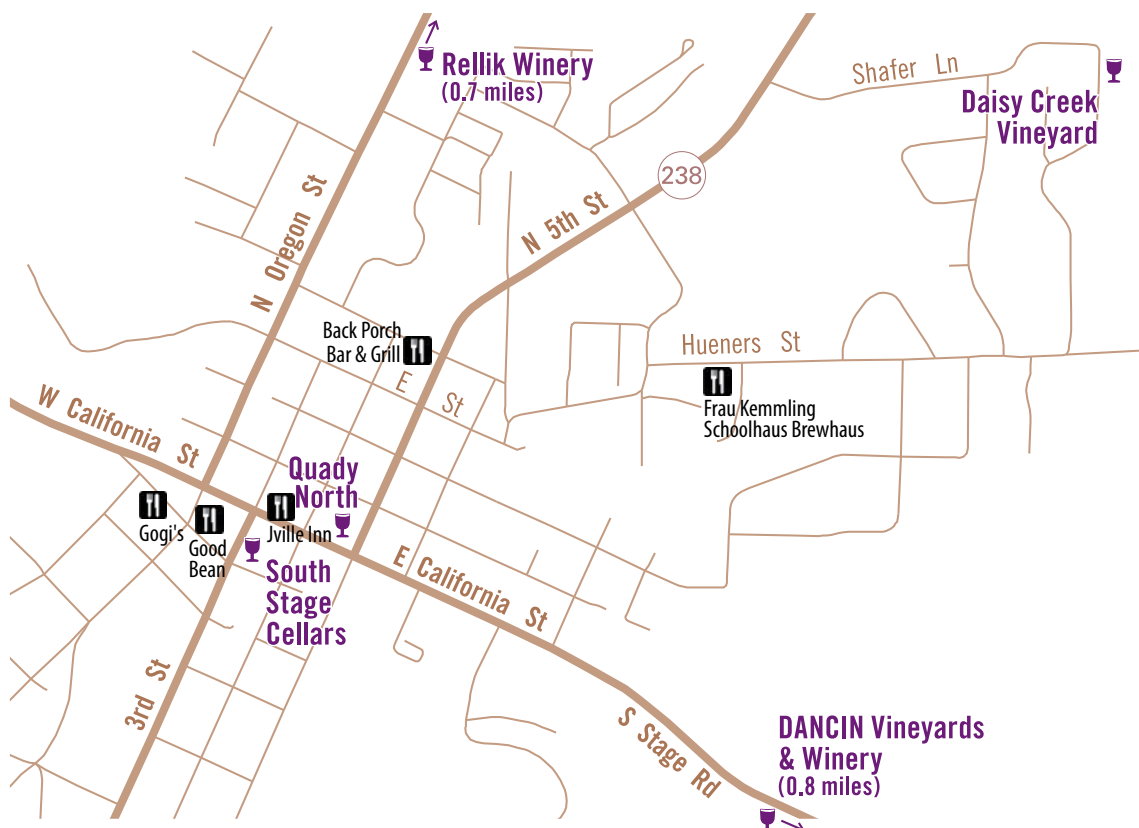


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# JACKSONVILLE



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675 Shafer Lane  
Jacksonville OR 97530

**DANCIN Vineyards & Winery** / Pg 38  
4477 South Stage Road  
Medford OR 97501  
(One mile East of downtown Jacksonville)

**Quady North** / Pg 39  
255 California Street  
Jacksonville OR 97530

**Rellik Winery** / Pg 40  
970 Old Stage Road  
Central Point OR 97502

**South Stage Cellars** / Pg 41  
125 South Third Street  
Jacksonville OR 97530

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DAISY CREEK VINEYARD



Daisy Creek Vineyard  
675 Shafer Lane  
Jacksonville OR 97530  
541-899-8329  
daisycreekwine.com

Hours:  
May-October,  
Thursday-Sunday, noon-5pm  
November-April, Closed

Varietals:  
Whites:  
Double Play Blend  
Marsanne  
Riesling  
Roussanne  
Triple Play Blend  
Viognier  
Reds:  
Lyon Red Blend  
Malbec  
Merlot  
Petit Verdot



DAISY CREEK VINEYARD owners Russ and Margaret Lyon came to Jacksonville in 1994 looking for a place similar to the Northern Rhone Valley’s famous Côte Rotie, (roasted slope) the perfect place to grow Syrah and Viognier. On a 23-acre tract where fortune-seekers once panned Daisy Creek for gold, the Lyons planted a couple of acres of vines. Thanks in large part to the mineral-laden soils washed down from the Siskiyou Mountains by the creek, and in larger part to the hard work of the couple tending the vines, the fruit they’re growing turned-out to be good—really good.

Today the vineyard occupies over half of the property and produces eight wine grape varietals that include Viognier, Marsanne, Roussanne, Riesling white wines, and Malbec, Syrah, Merlot and Petit Verdot.

Virtually all the single vintage varietals have won medals at prestigious competitions including the San Francisco Chronicle Wine Competition, Sunriver Sunfest, Savor Northwest, Greatest of the Grape and the Oregon Wine Experience.

The Lyons are delighted to offer visitors a tasting and might even point-out the location of the remains of a slurry mine, a reminder of the old-timers who came seeking gold. Most of them never found any. Margaret and Russ certainly did.





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## DANCIN VINEYARDS & WINERY



**2017 Oregon Winery of the Year**  
-Wine Press Northwest Magazine



DANCIN Vineyards & Winery  
4477 South Stage Road  
Medford OR 97501  
541-245-1133  
dancinvineyards.com

Hours:  
May-September,  
Wednesday, 4pm-8pm  
Thursday-Sunday, noon-8pm

October-April,  
Thursday-Sunday, noon-7pm

Or by appointment

Varietals:  
Chardonnay  
Barbera  
Pinot Noir  
Port  
Syrah  
Zinfandel



DANCIN is a love story. It is the marriage of science and art. The pairing of simple Italian fare and fine wine. And the sincere passion of Dan and Cindy. They formed DANCIN in 1995 and planted their first vineyard in 2009, and thus began their annual dance with the sun and rain, with man and machine, with vines and wines, with creation and creativity.

DANCIN is the discipline of cultivating seven separate clones of Pinot noir along with four distinct clones of Chardonnay to create several exquisite expressions of Oregon Pinot noir and Chardonnay. We blend these clones the way an artist mixes hues on a painter's palette. We also artfully craft Barbera, Sangiovese, Syrah, Zinfandel and Port-style Pinot noir. Thus, our various wines and vintages are named after movements within ballet, a form of dance wherein dedication and discipline are integral to the grace and beauty of the final performance.

Every bottle of DANCIN, each glass of our award-winning wine, is the harmonious interplay of art and science—a dynamic dance of soil, sun, ancient alchemy, modern technology and human touch. You are invited to join in the process, and taste the transformation.

Situated just minutes from Ashland, Medford and Jacksonville, our Tasting Room is the perfect setting to drink in the views of the Table Rocks, Mt McLoughlin and the Rogue Valley while savoring award-winning, estate-grown wines along with artisan wood-fired pizzas and much more... all served tableside!



QUADY NORTH



Quady North  
255 California Street  
Jacksonville OR 97530  
541-702-2123  
quadynorth.com

Hours:  
Labor Day-Memorial Day  
Wednesday-Sunday, 11am-6pm  
Monday, noon-5pm

Memorial Day-Labor Day  
Wednesday-Sunday, 11am-7pm  
Monday, noon-5pm

Varietals:  
Cabernet Franc  
Grenache  
Marsanne  
Merlot  
Muscat  
Port  
Rousanne  
Syrah  
Viognier

QUADY NORTH's Jacksonville tasting room is located in a charming brick building, reckoned by some to be the old telephone exchange, at the corner of 5th and California Streets. The modest premises belie the big wines inside.

Quady North is the name of Herb Quady's Applegate Valley wine venture, a scion of his parents' Fresno area Quady Winery. QN is known for big, bold Bordeaux and Rhone varietals. After working as Assistant Winemaker at the California Central Coast Bonny Doon Vineyard, Herb came to Oregon to found his own brand, convinced that the truly-compelling wines were being made from grapes grown in cooler areas.

In 2005, the family planted their first 15 acres of Syrah, Cabernet Franc and Viognier on an Applegate Valley hillside. Today, the list of varietals has expanded to include Grenache, Grenache Blanc, Marsanne, Rousanne, Malbec, Mourvedre, and Merlot. Quady North is committed to producing small lot, minimally-handled wines sourced primarily from the estate. The focus remains premium Viognier, Cabernet Franc and Syrah, what Herb calls his "love triangle."

Quady North, now entering their 10th vintage, recently received several 90+ point scores from leading publications such as *Vinous*, *Wine Advocate*, *Wine Enthusiast* and more. Their Steelhead Run Vineyard Viognier was also named to "Wine Enthusiast's Top 100 List 2017," coming in at #62.



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- Brian O'Donnell, Belle Pente Winemaker



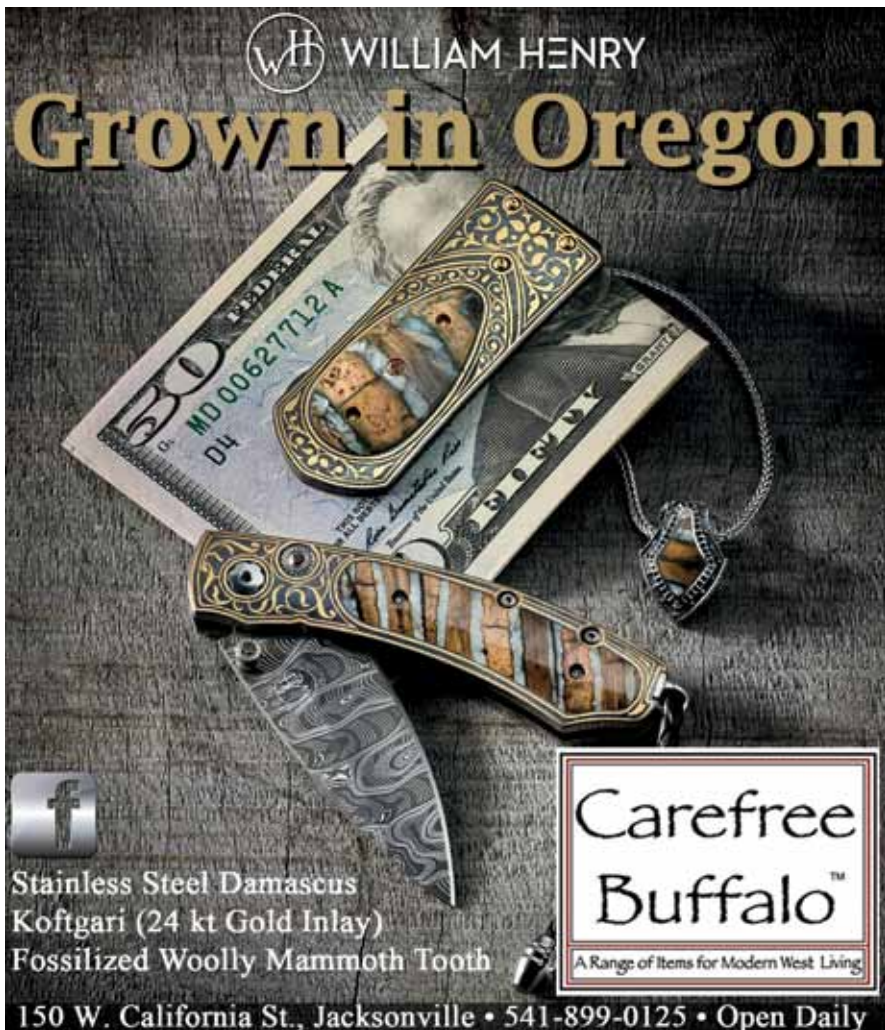


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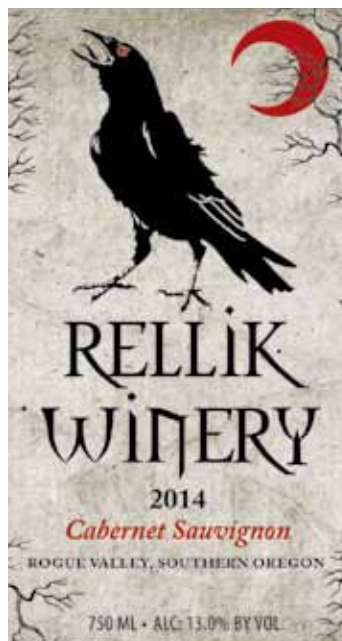
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## RELLIK WINERY



Rellik Winery  
 970 Old Stage Road  
 Central Point OR 97502  
 541-499-0449  
 rellikwinery.com

Hours:  
 Thursday-Monday, 11am-6pm  
 Hours extended in summer

Varietals:  
 Blush  
 Cabernet Sauvignon  
 Chardonnay  
 Chardonnay Reserve  
 Claret  
 Gewürztraminer  
 Port  
 Viognier



RELLIK WINERY is the newest addition to the array of stellar attractions in and around Jacksonville. Only one and a half miles from the Britt Music Festival, Rellik is owned by Delando and Zoey Pegan, locals since 2016, and Bay Area partners Christopher and Jessica Wallace. The two couples joined forces to rejuvenate the former Caprice Winery.

As part of a long range plan, the Cabernet Sauvignon and Chardonnay vineyards originally planted in 1990 are being improved and expanded to include new varietals. In April, look for the first wines made by Chris Graves of Naumes Crush and Fermentation bottled under the Rellik label, with its iconic raven.

Also slated for spring is the opening of the tasting room, remodeled to feature comfortable gathering places for leisurely sipping and a new kitchen that will furnish tapas specially prepared to complement the estate vintages. With indoor and patio seating areas, a scenic pond and eventually an onsite Bed and Breakfast, with a pool, firepit and BBQ area, families will want to stay and play.

As if that weren't enticing enough, fifteen alpacas and two llamas reside on the property to delight animal lovers of all ages. Prepare to love Rellik, an experience designed for pleasure down to the last detail.



## SOUTH STAGE CELLARS



South Stage Cellars  
125 South Third Street  
Jacksonville OR 97530  
541-899-9120  
southstagecellars.com

Hours:  
February-April (Closed January)  
Closed Monday & Tuesday  
Wednesday & Saturday, 1-8pm  
Thursday, Friday, Sunday, 1-7pm

May-December:  
Open 7 days  
Mon, Tues, Thurs, Sunday, 1-7pm  
Wed, Friday, Saturday, 1-8pm

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SOUTH STAGE CELLARS offers 28 wine varietals representing all regions of the world.

The tasting room is located in the historic Robbie Collins home, one of Jacksonville's oldest and most charming brick buildings, built in 1865. Visitors will delight in recent updates to the property. The interior now allows the bar area to flow into two adjacent rooms, creating an expansive yet intimate space. An enlarged wine garden now features a new stage for musicians, a fire pit and a charming landscaped alley with access from California Street.

Each week, the tasting room features live music and dinners catered by local restaurants, along with special educational and art events. Now, using the new "Wine Food & Music reservation" link on the website, you can easily reserve a table, order wine and food in-advance and have your table ready upon arrival.

All wines are crafted by a number of Oregon's finest winemakers from grapes grown on 13 Quail Run vineyard sites in the Rogue Valley. Each vineyard offers a unique terroir that allows the Moore family, among the pioneers of the Southern Oregon wine industry, to grow 28 different grape varietals and introduce their guests to new wines and flavors. No matter the wine, at South Stage Cellars, you'll discover a tasting experience like no other.

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APPLEGATE VALLEY

## The Grape in Your Glass:

by MJ DASPIT

# The Cowboy Winemaker Propagating Heirloom Varieties at Plaisance Ranch

**F**or the second installment of this series on lesser known Rogue Valley varietals, *Wine Scene* spotlights Plaisance Ranch, where several of the eighteen wines produced under its label are unusual if not unique in Oregon. On a perfect autumn day at the close of the 2017 harvest, founding owner and winemaker Joe Ginét shared the story of how his winery evolved into an eclectic, award-winning brand, founded on one special heirloom grape.

That story begins long before Joe and his wife Suzi planted their first vines in 1998—a hundred years before, to be exact. It was in 1898 that Joe's grandfather, the first Joe Ginét, a native of the village of St. Jean de la Porte in the Savoie region of France, immigrated to the United States following his discharge from the French army. On Sterling Creek near Jacksonville he established a homestead which he called "Plaisance Orchard." In 1904, grandfather Joe returned to his family home in France, ostensibly to marry, but returned to Oregon with cuttings from the family vineyards instead of a bride. He propagated vines from these "sticks," as the present day Joe aptly calls them, and prospered through the sale of his wine, fruit and grape plants. In 1912 he married a mail order bride and had five children, four daughters and a son born in 1928, two months after his father's death. This son was

also named Joe Ginét. Because he died young, the second Joe Ginét plays a limited but crucial role in the family story, that of father to the Joe Ginét who now presides over the vineyards and winery of Plaisance Ranch.

Situated on gently sloping acreage in Williams, the modern Plaisance Ranch began life as a dairy farm, but Joe dreamed of continuing the family tradition of raising vines and making wine. After thirty years of keeping milk cows, Joe sold the herd and began the process of establishing his vineyards. He began by setting up a greenhouse and propagating grape plants from cuttings just as his family in France had done for generations. Among the Ginets still residing in Savoie, Joe has three cousins in the grapevine nursery business. "Each cousin does three million grafts a year," he explains. "So we're talking nine million grafts a year from my family there. They make grapevines for the world."

By 1998 the Plaisance Ranch vineyards were planted to Cabernet Sauvignon, Pinot Noir and Syrah, but getting the vineyard established was slow going because the lion's share of the grape varieties propagated on the ranch—dozens of different clones—were sold as nursery stock. "It took us forever to get our vineyards planted," Joe says, "because at that time the cash money from the plants was more

important than getting the vineyard going.” That said, there was one variety he would never sell, the hallmark variety of Savoie that was to become the signature vintage of Plaisance Ranch—Mondeuse. It was Mondeuse that grandfather Joe had brought back from the family vineyards in France over a century ago. And it was that heritage that the modern Joe Ginét set out to honor and continue.

The Savoie wine region—it gets one page right before the section on Italy in *The World Atlas of Wine* (Johnson & Robinson, 7th Edition)—is alpine country bordered to the west by the upper reaches of the Rhône River, to the north by Lake Geneva and on the east by Italy. Though Savoie is predominantly known for white varietals, Mondeuse is the principal red grape of the region. Ginét refers to the *Kermit Lynch Wine Merchant* newsletter (March 2017) in which Anthony Lynch describes the Savoyard vineyards as “impossibly steep . . . planted at high altitudes on the rockiest soil imaginable.” Lynch describes Mondeuse as, “somewhere in between a fine cru Beaujolais and classic northern Rhône Syrah from an appellation like Saint Joseph—lively, juicy, floral, low in alcohol, and supremely elegant with a touch of meatiness you can chew on.”

“The old cobblestone road to Rome goes right through the village we’re from,” Joe adds, “and it’s where all the wars were fought. That region of France has been a part of Italy, Spain, Austria—even Ghengis Kahn was there. Everybody owned it at one time or other, so every little hill has a castle on it because that’s where they fought all the wars. Everything was decided in those mountain passes.”

The first varietal Plaisance Ranch Mondeuse was made from the 2013 harvest. Even for a hard worker like Ginét, getting to the stage where he could bottle a wine of over 75% pure Mondeuse was no picnic. The vines imported from his family vineyards in Savoie were put into quarantine in 1999 for three years at Missouri State University. “After they cleared quarantine, two dormant plants were cut up into sticks. So then you have to propagate plants from those sticks. And in three years you can cut some sticks off of those first plants that you’ve grown to make more. So you do that every year for about five years until you have enough plants to make a row. When all those plants get mature enough you can finally make a barrel of wine. The next hurdle was that the TTB didn’t recognize Mondeuse as a varietal, so I had to discuss with them that it really was. And then the wine spent two years in the barrel. The biggest ingredient in fine wine,” he adds in wildly understated fashion, “is patience. You’re talking about a fifteen year project.”

It’s little wonder that Plaisance Ranch is the only source of Mondeuse, as far as Ginét knows, in Oregon and that quantities are still quite limited. “This year we got three barrels, which is 75 cases. But we’ve planted some more so next year we may get twice that.” The winemaker smiles, “When it gets 92 points in *Wine Enthusiast* it kind of makes it all worth it.” That was for the Mondeuse-based blend called “Rouge Prestige” bottled in 2012, a Gold Medal winner at the 2015 Oregon Wine Experience (OWE). The 2013 varietal Mondeuse was also awarded a Gold Medal at OWE the following year.

Ginét speaks in down-to-earth terms about his winemaking style which has evolved from making garage wine in the 90’s. The high-quality is attributable to making wine in small lots so attention to detail is possible. “That’s the main thing, just attention to detail and boutique care—only 2000 cases over eighteen different wines—no huge lots, no pump-overs. It’s all pretty much old-fashioned and hands-on. I don’t think I do anything special. It’s just a combination of attention to detail and my dirt.”

With the mention of his dirt he resorts to an old saw: good wine is made in the vineyard. What does that really mean? He gives a few specifics about his site. “I’m about two to three degrees cooler than Applegate or Medford every day of the growing season. We’re a little higher up and a north-facing here whereas they’re facing south. It doesn’t seem like much, but it’s two or three degrees every day. The degree-days really add up over a season. It makes my wines different along with the dirt, of course. I have some cobbly clay here that all these grapes are grown on. It’s of average age—not young red clay or old blue clay either—with big cobble and it’s shallow, only 18-24 inches deep, then it goes right down to hardpan. During the dairy years, the vineyard site was the least productive ground we had. Now it’s the most productive.”

Another valuable attribute of his wines comes from the way the vineyards evolved from the nursery selection of some 42 different types of grapes. “I had eight clones of Tempranillo and six clones of Pinot Noir and eight clones of Syrah because in the plant business you never had what people wanted. They always wanted some designer clone. So you try to make people happy and you end up with a huge variety. But in the end I think that gives my wines some complexity because those different strains ended up in my vineyards.”



Of the eighteen different wines Ginét produces, here are three other distinctive varietals that you won’t often see on local wine lists:

- **Carmenère**—A Bordeaux red that Ginét first bottled in 2010. Joe remarks, “I’ve never met a wine like Carmenère before. What’s interesting is that the palate does not deliver what the nose promises. You smell it and you get the fruit and a lot of really peppery green smell, but then when you taste it it’s just violets and floral and fruit—and it has a total chocolate finish.” Plaisance Ranch 2013 Carmenère earned a Double Gold at the 2016 Oregon Wine Experience competition and was #5 in the *Seattle Times* Top Fifty Wines of the Northwest.
- **Petit Verdot**—A red Bordeaux that requires a long ripening season. Several acclaimed vintages come from the Columbia Valley and Walla Walla. Ginét sources this varietal from the Missouri Flat area of the Applegate. Apart from his 2015 vintage he doesn’t recall seeing a varietal bottling of it from Southern Oregon.
- **Petite Sirah**—A red Rhône varietal now grown principally in California. Ginét explains that that the proper name for the grape is really Durif. “In the 1800’s when the French immigrants were coming into California and planting their Syrah vineyards they noticed some of the vines weren’t Syrah, but they didn’t know what they were. The clusters were smaller than the Syrah clusters so they called it Petite Sirah. For the next hundred years we called it Petite Sirah until Carole Meredith at UC Davis did DNA testing on all the varieties and figured out that our Petite Sirah is really Durif.”

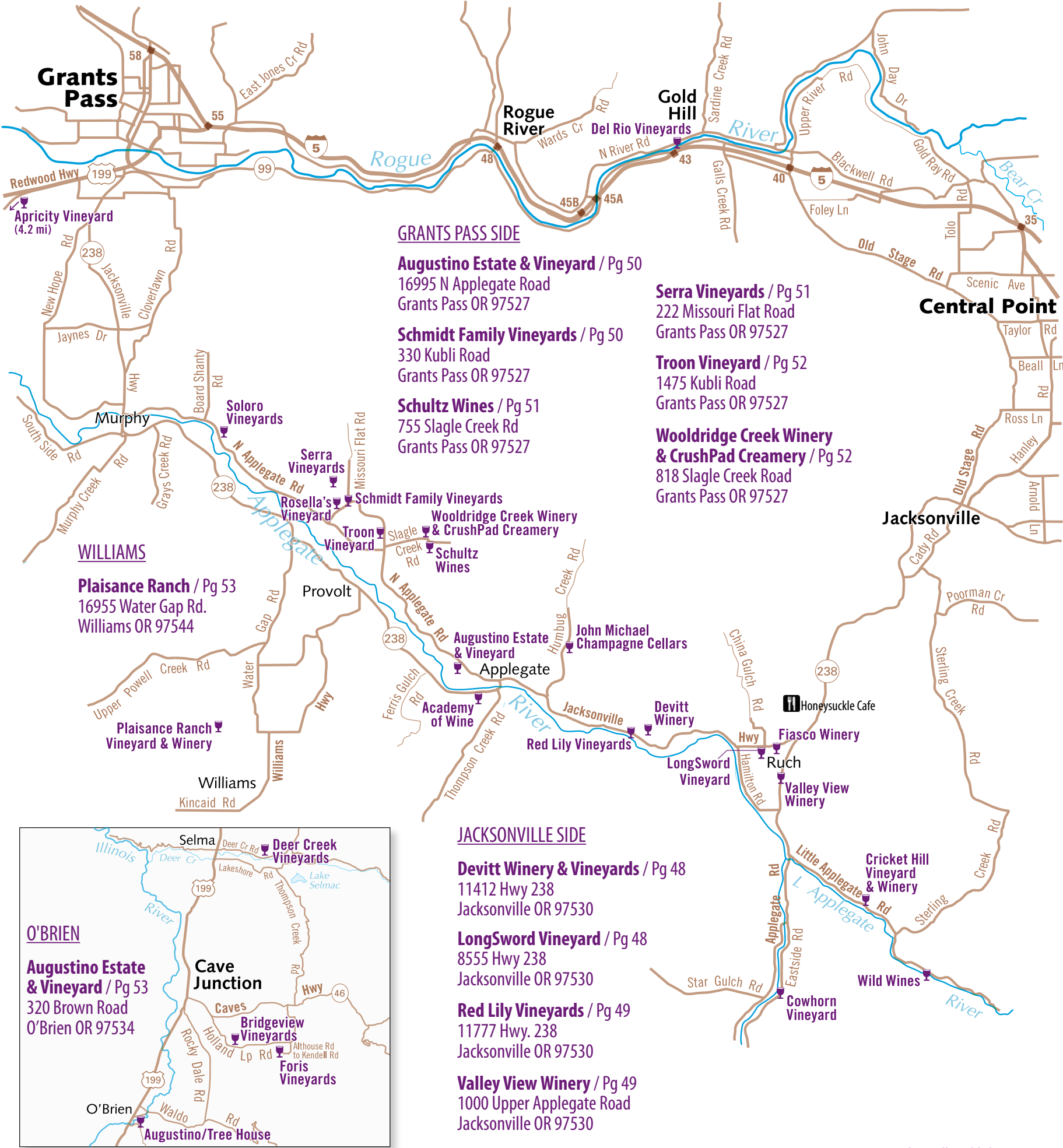
As if that weren’t enough, there will soon be a new addition to the list of Plaisance Ranch’s uncommon varieties. Several years ago Ginét imported Persan, an ancient wine grape variety, all but abandoned in Savoie in favor of Mondeuse.

*New York Times* wine columnist Eric Asimov describes Persan in his article, “12 Wine Grapes Worth Discovering,” (24 March 2017) as a red grape once common to Savoie and Isère in eastern France that largely disappeared due to phylloxera and a root-destroying aphid. It has recently been revived by a few Savoyard growers who treasure indigenous varieties. Asimov writes, “The wine is deep, dark and almost exotically fruity, with a lovely aroma almost like pomegranate juice blended with flowers and earth.”

After four years in quarantine at UC Davis Foundation Plant Services, Ginét’s Persan may be available to plant next season. “If I get it this spring you can look for it in five or six years.”

The Persan forecast provides a fitting coda to the Plaisance Ranch story, with a winemaker’s tip of the hat to patience and the promise of a new wine unique in Oregon that will be worth the wait.

# APPLEGATE VALLEY



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330 Kubli Road  
Grants Pass OR 97527

#### Schultz Wines / Pg 51

755 Slagle Creek Rd  
Grants Pass OR 97527

#### Serra Vineyards / Pg 51

222 Missouri Flat Road  
Grants Pass OR 97527

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Jacksonville OR 97530

#### Red Lily Vineyards / Pg 49

11777 Hwy. 238  
Jacksonville OR 97530

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Plan your trip @ [www.applegatewinetrail.com](http://www.applegatewinetrail.com)



## DEVITT WINERY



DEVITT WINERY was founded in 2003 by James (Jim) Devitt, with the intention of supplementing his retirement. Not wanting to get fully involved in the wine business, he opted at first for growing grapes. The winery soon followed when Jim couldn't find a buyer for his grapes and his wife, Sue, uttered those fateful words: "We'll build a winery when pigs fly!"

In January 2017, grandson Brendan Butler took over the day-to-day tasks of running Devitt Winery. Brendon has had ten years of on-the-job training as Jim's intern, supplemented with enology classes at Umpqua Community College and U.C. Davis.

The vineyard focuses on Pinot Noir, Viognier, Syrah, Cab Franc and Merlot. Devitt Winery also includes experimental blocs, used primarily for blends and starting new plants. The wines are aged in-barrel to produce a pleasant mouth feel with full-body characteristics. Visitors to the tasting room will find bottles of all vintages ready to take home and enjoy.

In keeping with family tradition, Sue Devitt is keeping a watchful eye out to make sure the Devitt label standards are maintained, while keeping it small and still having fun!



Devitt Winery & Vineyards  
11412 Hwy 238  
Jacksonville OR 97530  
541-899-7511  
sldevitt1@yahoo.com

Hours:  
Daily, noon-5pm

Varietals:  
Cabernet Franc  
Cabernet Sauvignon  
Merlot  
Pinot Noir  
Syrah  
Tempranillo  
Viognier



## LONGSWORD VINEYARD



LONGSWORD VINEYARD offers an unforgettable slice of Southern Oregon wine culture by serving unique wines of quality and distinction in an inviting atmosphere. Winemaker Matt Sorensen specializes in creative, small-batch wines that are as approachable as they are enjoyable; while his niece, Kate, enjoys hosting a tasting room and a wine club that truly reflect the fun, relaxed culture of the Applegate Valley.

Located in the heart of the Applegate Valley, the tasting room affords stunning panoramic views of the surrounding mountains, including the famed Woodrat Mountain, which serves as the launch point for local paraglider and hang glider pilots. LongSword also offers a home to a lovely collection of free-range farm animals including a flock of 28 Plymouth Barred Rock Chickens, four pilgrim geese, three Baby Doll Southdown rams, and the owners' dogs—Rogue & Zoey.

This spring, LongSword will be hosting two exciting events: the third annual Kite Festival and the first ever Applegate Open Paragliding Competition. The Kite Festival takes place on Saturday, May 12th in partnership with the Rogue Valley Windchasers. This event is free to attend, family-friendly, and a great Mother's Day weekend activity! The Applegate Open is a week-long, international paragliding competition that features two public viewing parties: the "Launch" Party on Saturday, June 9th and the "Landing" Party on Saturday, June 16th, in which guests can sip wine, listen to live music, and watch dozens of paragliders land at LongSword. More information about special events can always be found on LongSword Vineyard's Facebook page.



LongSword Vineyard  
8555 Hwy 238  
Jacksonville OR 97530  
541-899-1746  
LongSwordVineyard.com

Hours:  
Daily, noon-5pm

*Saturday, May 12th, 2018*  
*Kite Festival*

*June 8th-16th, 2018*  
*Applegate Open - Paragliding Event*

*Saturday, June 9th, 2018*  
*"Launch" Party*

*Saturday, June 16th, 2018*  
*"Landing" Party*

Varietals:  
Chardonnay  
Dolcetto  
Gewürtztraminer  
Merlot  
Sparkling Chardonnay  
Sparkling Rosé  
Tempranillo  
Viognier



RED LILY VINEYARDS



Red Lily Vineyards  
11777 Hwy 238  
Jacksonville OR 97530  
541-846-6800  
redlilyvineyards.com

Hours:  
May-October,  
Daily, 11am-5pm

November-April,  
Thursday-Sunday, 11am-5pm

Varietals:  
Graciano  
Grenache  
Tempranillo  
Verdejo  
Dessert Wines

RED LILY VINEYARDS is a boutique, family-owned winery in the beautiful Applegate Valley, specializing in classic Spanish wines, including Tempranillo and Verdejo. Red Lily is named for Bolander’s Lily, a rare species of red lily growing in the nearby Siskiyou Mountains, and for the owner’s daughter, Lily.

Red Lily’s winery and tasting room are located in an idyllic setting on the banks of the Applegate River with an amazing riverside beach and sitting area.

Red Lily features a rustic-chic tasting room, an outdoor patio with gorgeous views of the valley, a historic 80-year-old pole barn, expansive grounds with lush grass areas dotted with picnic tables, and charming indoor nooks where you can relax and enjoy fabulous wines and food offerings no matter the time of year or weather.

Red Lily offers an array of Spanish-inspired wines, including their flagship Red Lily Tempranillo, a signature white Stargazer Verdejo—verdejo is a Spanish white grape relatively unknown in the U.S. that produces amazingly complex and layered wines. Recently, the 2014 Tempranillo and the 2016 Tempranillo Rosé took home well-deserved medals at the San Francisco Chronicle Wine Competition and the truly unique 2014 Night School port-style dessert wine won DOUBLE GOLD at the 2016 Oregon Wine Experience.



VALLEY VIEW WINERY



Valley View Winery  
1000 Upper Applegate Road  
Jacksonville OR 97530  
541-899-8468  
valleyviewwinery.com

Hours:  
Daily, 11am-5pm

Varietals:  
Cabernet Franc  
Cabernet Sauvignon  
Chardonnay  
Pinot Noir  
Riesling  
Syrah  
Tempranillo  
Viognier



VALLEY VIEW is an iconic name in the Rogue Valley. Not only is it the name of Peter Britt’s original Jacksonville winery, circa 1858, but it also became the name of the first modern winery in the Rogue Valley. Founded by Frank and Ann Wisnovsky, Valley View first made wine in 1976. Using fruit from his Applegate Valley estate, planted in 1972, Wisnovsky made Bordeaux varietals up until his death in 1980 when Valley View operations were passed on to Ann and sons.

The winery, celebrating its fortieth anniversary, is now operated by Mark and Michael Wisnovsky. The vineyard has more than doubled in size since the original planting and now includes Merlot, Cabernet Sauvignon, Pinot noir, Tempranillo, Viognier, Malbec and Syrah. Wines have been made by UC Davis-trained enologist John F. Guerrero since 1985. Wines offered at the Applegate Valley Wine Pavilion in Ruch include Rogue Valley red and white blends, as well as Chardonnay, Viognier, Syrah, Tempranillo, Pinot Noir, Cabernet Sauvignon, Cabernet Franc, several dessert wines and a Port-style wine bottled under the premium Anna Maria label. Visitors are encouraged to bring a picnic and enjoy fine wines and some of the best views of the Applegate Valley from the tasting room, patios and expansive lawn areas.



APPLEGATE VALLEY

## AUGUSTINO ESTATE & VINEYARD



Augustino Estate & Vineyard  
16995 N Applegate Road  
Grants Pass OR 97527  
541-846-1881  
augustinoestate.com

Hours:  
Thursday-Sunday, noon-6pm

Varietals:  
Cabernet Sauvignon  
Celebration White Blend  
Chardonnay  
Pinot Grigio  
Pinot Noir  
Pinot Port "Caramella"  
Syrah



AUGUSTINO APPLGATE is the second tasting venue of Augustino Estate, the label that recently made a splash with the debut of its Illinois Valley tree house tasting room. Ever since owners Reggie Boltz and Debbie Spencer opened Augustino Applegate in 2017, guests have been delighted with the newest Applegate venue. Augustino Estate is bringing its special brand of ranch chic to the big red barn on North Applegate Road. At the 2018 San Francisco Wine Competition, the 2014 Reserve Syrah was awarded "Best of Class," and the 2014 Reserve Pinot Noir took Silver. Other recent awards include Gold and Silver medals at the 2017 Oregon Wine Experience. One of the just-released wines, the Pinot Noir "Caramella," has been described as "candy in a bottle."

A landmark familiar to wine country sojourners, the beautiful, historic red barn tasting room has had an extensive make-over with upscale country appointments, a player piano and a new "wine mine," the perfect place for upcoming winemaker dinners and private group tastings. Future plans for the property include a new patio, fire pits, manicured grounds and even a path down to the Applegate River for those who feel like strolling!



## SCHMIDT FAMILY VINEYARDS



Schmidt Family Vineyards  
330 Kubli Road  
Grants Pass OR 97527  
541-846-9985  
sfvineyards.com

Hours:  
Daily, noon-5pm, all year  
Friday Night Music, 5-8pm

See our website or join our  
email list for event updates  
and wine releases

Varietals & Blends:  
Albariño  
Cabernet Franc  
Cabernet Sauvignon  
Chardonnay  
Malbec  
Merlot  
Pinot Gris  
Pinot Noir  
Riesling  
Rosés  
Sauvignon Blanc  
Syrah  
Tempranillo  
Touriga Nacional  
Vermontino  
Viognier  
Zinfandel



SCHMIDT FAMILY VINEYARDS was established by Cal and Judy Schmidt on the 75-acre Bennett Ranch in the Missouri Flat section of the Applegate Valley. Recently, their estate-crafted wines have won big, including Double Gold at the 2018 San Francisco Chronicle Wine Competition (SFCWC) and an 87-point rating from *Wine Enthusiast* for the 2014 Cabernet Sauvignon, Double Gold at the 2018 SFCWC for the 2014 Touriga Nacional plus a 91-point rating and Editor's Choice award from *Wine Enthusiast*, Double Gold at the 2018 SFCWC for the 2016 Reserve Chardonnay in addition to a host of other well-deserved medals for other fine wines.

A visit to the winery is a must—picture a classic craftsman structure nestled in sumptuous gardens against magnificent mountain vistas and you almost have it. You'll marvel at the recently expanded, casually-elegant main tasting room, with soaring ceilings, stone fireplace and expansive windows that let the outdoors inside. In the spacious barrel room mercantile, find wines for sale along with a selection of artisan clothing, jewelry, wine accessories and more.

With two tasting rooms, two covered stone patios and lush gardens, you can enjoy the wines with an antipasto plate, pizza, calzone or other fare from the outdoor wood-fired pizza oven. And, on Friday nights from 5-8pm, enjoy the Friday Night Music series featuring local artists!



SCHULTZ WINES



SCHULTZ WINES

Schultz Glory Oaks®  
755 Slagle Creek Rd  
Grants Pass OR 97527  
541-414-8448  
schultzwines.com

Hours:  
Saturday & Sunday, noon-5pm  
and by appointment

MINORS NOT PERMITTED

- Varietals:
- Chardonnay
  - Merlot
  - Pinot Gris
  - Pinot Noir
  - Syrah
  - Tempranillo Dessert Wine
  - Tempranillo Rosé
  - Viognier



SCHULTZ GLORY OAKS Vineyard & Farm is one of the newer venues in the Applegate Valley. Owners Greg and Debbie Schultz took their first steps toward becoming viticulturists while living in Baton Rouge, Louisiana. Their journey began with a few classes on wine at LSU that sparked a tasting trip to Southern Oregon, where it was love at first sight. Greg and Debbie were enchanted by the beauty of the land, the friendliness of the people, and the opportunities in the wine industry. Schultz Wines was established in 2010 and their wines have been made by Linda Donovan and her talented team at Pallet Wine Company ever since.

The first bottling of Schultz Wine was a 2010 Chardonnay and not long after, they purchased the property that would become Glory Oaks. Tempranillo, Malbec, and most recently Petit Verdot and Viognier are now planted and the existing ranch house has been converted into a solar-powered tasting room, offering stunning views of the vineyard and valley. They offer Pinot Noir with fruit sourced from the Willamette Valley, and Merlot, Chardonnay, Viognier, Syrah, Pinot Gris and red dessert wine with fruit sourced from the Applegate Valley. Their first estate wine is a Tempranillo Rosé!

Bring a picnic lunch and enjoy deck-seating with views of the surrounding hills and valleys, and the sounds of birds and the creek. It's the perfect pairing—a great story and fine wines! (Please note: minors are not permitted on the premises.)



SERRA VINEYARDS



Serra Vineyards  
222 Missouri Flat Road  
Grants Pass OR 97527  
541-846-9223  
serravineyards.com

Hours:  
Daily, 11am-5pm

- Varietals:
- Cabernet Franc
  - Cabernet Sauvignon
  - Malbec
  - Merlot
  - Pinot Noir
  - Tempranillo
  - Syrah
  - Viognier



SERRA VINEYARDS winery & tasting room sits on an 80-acre estate located on the Applegate Valley's famed Kubli Bench. With over 30 acres under vine, Krissa and Scott Fernandes annually produce 1000+ cases of wine showcasing estate-grown Viognier, Pinot Noir, Tempranillo, Malbec, Cabernet Sauvignon, Cabernet Franc, Merlot, and Syrah. The result, as expressed by the array of medals Serra Vineyards wines receive from both national and international wine competitions throughout the year, is a flight of medal-winning wines for all of our guests! Recently, Serra won Gold for their 2014 Barrel Reserve Cabernet Franc at the 2018 San Francisco Chronicle Wine Competition and “best of class” medals for their 2011 Pinot Noir and 2012 Cabernet Sauvignon at the Seattle Wine Competition.

Open 7 days-a-week, year-round, Serra Vineyards is a picnic, pet and family-friendly destination with legendary views of the vineyards below and the infinite, surrounding mountain ranges. Serra Vineyards boasts one of the most spectacular settings in Southern Oregon and one of the nicest patio decks in the Applegate Valley! Offering something for everyone, come enjoy our local artisan marketplace, local craft brews and regular foodie flights & instant picnic menu!

As Serra Vineyards is a must-see on your winery tour, we invite you to come experience our award-winning wines enhanced by true Southern Oregon hospitality.



APPLEGATE VALLEY

## TROON VINEYARD



TROON VINEYARD is an historic estate winery surrounded by the majestic Siskiyou Mountains and the pristine beauty of the Applegate Valley. Their mission is to produce world-class, estate bottled wines. Troon's work has been rewarded as their wines have been recognized by wine critics across the country, who have awarded them more than fifty ratings of ninety or more points just within the last two years.

Troon focuses on producing natural wines, crushing all of their grapes by foot and using only native yeasts and no additives to craft their wines. Their vineyard is already certified L.I.V.E. and Salmon Safe sustainable and they are working hard to achieve their organic and biodynamic certifications in the near future. Everything at Troon is dedicated to making truly memorable and exciting wines, which are selected from classic Mediterranean grape varieties like Vermentino, Tannat, Syrah and Montepulciano, which are ideally suited to their Applegate Valley climate and vineyard.

In addition to their exceptional wines and the stunning views from their tasting room, you can relax and picnic on the patio or in the garden, featuring a bocce ball court and other games. You can also create your own light picnic from their picnic bar. Troon's goal is creating a warm and welcoming experience for all guests.

While many people first visit Troon for the incredible views, be assured that your second visit will be for the incredible wines.

Troon Vineyard  
1475 Kubli Road  
Grants Pass OR 97527  
541-846-9900  
troonvineyard.com

Hours:  
Daily, 11am-5pm

*Appointments not required,  
except for large groups.*

Varietals:  
Malbec  
Montepulciano  
Sangiovese  
Syrah  
Tannat  
Vermentino  
Zinfandel  
Creative Co-Ferments



## WOOLDRIDGE CREEK WINERY & CRUSHPAD CREAMERY



Wooldridge Creek Winery  
& CrushPad Creamery  
818 Slagle Creek Road  
Grants Pass OR 97527  
541-846-6364  
wcwinery.com

Hours:  
Daily, 11am-5pm

Varietals:  
Cabernet  
Chardonnay  
Gewürztraminer  
Malbec  
Merlot  
Pinot Noir  
Riesling  
Sauvignon  
Syrah  
Tempranillo  
Viognier  
Zinfandel



WOOLDRIDGE CREEK WINERY & CRUSHPAD CREAMERY is home to a winery, vineyard, a creamery...and now a charcuterie! And, it's a story about a place, a partnership and a plan. The place is a hillside vineyard deep in the Applegate Valley winegrowing region of Southern Oregon. The partnership arose between the couple who planted the vineyard back in 1977 and the couple who wanted to add a winery to that vineyard. The plan came together in 2005 when the winery was built and Wooldridge Creek vineyard became Wooldridge Creek Vineyard and Winery.

The great thing is this: the formation of the Wooldridge Creek team has stood the test of time. It continues to make sense and make exceptional vintages. The original 18-acre vineyard has expanded to 56, planted to Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Chardonnay, Pinot Noir, Viognier, Gewürztraminer, Zinfandel, Malbec, Riesling and Tempranillo. The two couples are still committed to the vision that brought them together. And the plan has succeeded beyond belief.

The sustainably-designed winery offers unparalleled mountain and valley views—the perfect spot to gather with friends. Today, visitors can now sample cheeses and salami made on-site, making it the first combined winery, creamery & charcuterie in Oregon!



PLAISANCE RANCH VINEYARD & WINERY



Plaisance Ranch  
16955 Water Gap Rd.  
Williams OR 97544  
541-846-7175  
plaisanceranch.com

Hours:  
March-October:  
Daily, noon-6pm, Closed Tuesdays

November-February:  
Friday-Monday, noon-5pm

- Varietals:
- Cabernet Franc
  - Carménère
  - Chardonnay
  - Malbec
  - Merlot
  - Mondeuse
  - Mourvèdre
  - Persan - coming soon!
  - Petite Sirah
  - Petite Verdot
  - Pinot Noir
  - Ranch Red
  - Sauvignon Blanc
  - Syrah
  - Tempranillo
  - Viognier



PLAISANCE RANCH traces its roots to a pioneering French vintner, Joseph Ginet, who established a vineyard on Sterling Creek outside Jacksonville in the 1890’s called “Plaisance Orchards.” Along with selling grapes and grape plant starts, he produced various orchard fruits.

In 1998, a third-generation, Joe Ginet, grandson of Joseph, with help from cousins from Savoie, France, established the modern-day vineyard in the Williams Valley, planting 18 varieties and six rootstocks on 17 acres of the 210 acre ranch.

A winery with such a heritage could hardly be ordinary, evidenced by the slew of accolades, including three consecutive years of 90+ ratings from *Wine Spectator*. Plaisance Ranch also earned 91 points in *Wine Enthusiast*, took #5 on the *Seattle Times*’ Top 50 Wines of the Pacific Northwest, and captured a Silver, two Double Golds and Best of Show at the 2016 Oregon Wine Experience.

Winemaker Joe Ginet and his wife Suzi welcome visitors to their tasting room to taste wines produced according to family tradition. They also produce certified organic grass-fed beef, so don’t be surprised if you leave with a few pounds of premium beef in addition to a few bottles of exquisite wine.

The ranch offers a unique Southern Oregon experience. After all, Plaisance means “with great pleasure!” Please read more about Plaisance Ranch in our feature story, “The Grape in Your Glass,” on page 44.



AUGUSTINO ESTATE & VINEYARD



Augustino Estate & Vineyard  
400 Brown Road  
O’Brien OR 97534  
541-596-2818  
augustinoestate.com

Hours:  
Friday-Sunday, noon-5pm  
or by appointment

See our new Applegate location at  
16995 N Applegate Road  
Grants Pass OR 97527  
541-846-1881

- Varietals:
- Cabernet Sauvignon
  - Celebration White Blend
  - Chardonnay
  - Pinot Grigio
  - Pinot Noir “Caramella”
  - Pinot Port
  - Syrah



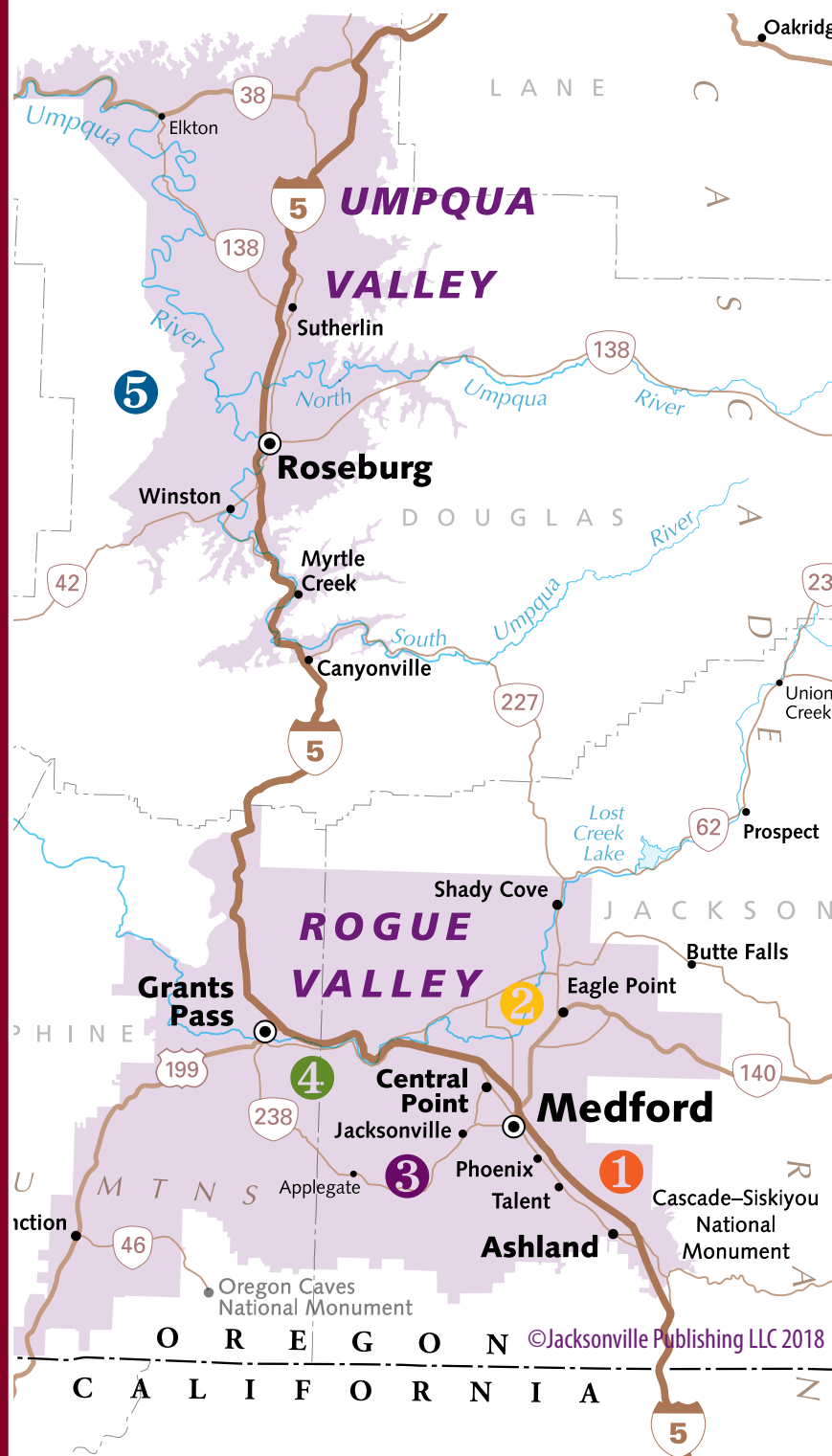
AUGUSTINO ESTATE, located in O’Brien, is unlike any tasting room in Southern Oregon. Surrounded by mountains and bordered by a rushing river, Augustino’s location offers a place to enjoy one of the most unique tasting experiences anywhere on the West Coast. At the 2018 San Francisco Wine Competition, the 2014 Reserve Syrah was awarded “Best of Class,” and the 2014 Reserve Pinot Noir took Silver. Other recent awards include Gold and Silver medals at the 2017 Oregon Wine Experience.

The unique 1500 square foot “Treeloon” tasting room—a combination tree house/tasting room perched in the tree tops, offers guests a magical location to relax and enjoy one of the region’s most incredible settings with stunning views. The “Treeloon” was showcased on a 2016 episode of the DIY network’s hit show, “The Treehouse Guys!”

The Augustino family’s 400-acre Rock’n R Ranch has grown to include the new tasting room, 50 acres of vineyard plantings, a wedding and special events venue, a Tipi Village, and an 8-acre private lake with lakeside bar. Overnight cabin rentals will also be available in the near future, making for the perfect wine tasting getaway destination in the Illinois Valley! And, it’s just a short drive away from majestic Redwood forests, several rivers and the Oregon/California Coast, making this a must-visit wine tasting destination for anyone interested in tasting fine wines in an exquisite, natural setting.



# SOUTHERN OREGON



**1 ROGUE VALLEY MAP / Pg 16**  
Winery Info & Pairings / Pgs 18-29

**2 UPPER ROGUE MAP / Pg 31**  
Winery Info & Pairings / Pgs 32-33

**3 JACKSONVILLE MAP / Pg 36**  
Winery Info & Pairings / Pgs 37-41

**4 APPLGATE VALLEY MAP / Pg 46**  
Winery Info & Pairings / Pgs 48-53

**5 UMPQUA VALLEY**  
[umpquavalleywineries.org](http://umpquavalleywineries.org)

## Service Icons

- Food Available
- Picnicking
- Wheelchair Accessible
- Dog Friendly
- Wifi Available
- RV Parking
- Family Friendly



## Tasting Terms:

**Acidity**—In winemaking, ‘acidity’ refers to sour or tart flavors, in-balance or out of balance with sweet and bitter components of a wine.

**Aroma**—Describes the smells attributed to the grape varietal such as blackberry, apricot, cherry, strawberry, etc.

**Body**—A term for the way wine feels in the mouth, generally “light” or “full” bodied.

**Bouquet**—A set of smells given-off, such as vanilla and honey in Chardonnay or anise in Cabernet Sauvignon.

**Brix**—The Brix scale is a system used in the United States to measure the sugar content of grapes and wine.

**Clarity**—Describes how clear wine is... when ready to drink, wine should be clear.

**Corked**—A flawed wine that has taken on the smell of cork as a result of an unclean or faulty cork that smells like wet cardboard.

**Fermentation**—The process by which grape juice is turned into wine.

**Finish**—How a wine is perceived and the sensations it delivers after swallowing.

**Flight**—Describes a sampling of wines, usually from 3-8 smaller glasses, tasted to compare.

**Horizontal Flight Tasting**—Tasting of several wines from different wineries within the same vintage, to see how each is expressed.

**Lees**—Sediment remaining in a barrel or tank during and after fermentation.

**Legs**—The droplets that drip down the side of a wine glass when wine is swirled, often used to judge the amount of alcohol. Slower drips = higher alcohol content.

**Maceration**—During fermentation, the steeping of the grape skins and solids in the wine, where alcohol acts as a solvent to extract color, tannin and aroma from the skins.

**Malolactic Fermentation**—A technique of fermenting where the grape’s malic acid is converted into lactic acid, resulting in a richer, fuller wine.

**Nose**—Describes aromas that a wine gives-off.

**Racking**—The practice of moving wine by hose from one container to another, leaving sediment behind for purposes of aeration or clarification.

**Reserve**—A term for wines of higher-quality, created by either selecting the best fruit or aging it longer in-bottle before selling.

**Sediment**—A bi-product of yeast in wine that eat-up the sugars present, leaving small, dark granules, that are completely harmless.

**Sulfite**—A preservative used to prevent oxidation.

**Swirl**—The act of rapidly moving wine in a glass in a circular motion to expose more of the wine to oxygen in order to release more aromas and flavors during sensory analysis.

**Tannins**—Complex compounds within the grape skins, stems and seeds that result in an astringent, puckering effect in the mouth.

**Terroir**—A French word for the sum of environmental factors that influence a given vineyard site including amount of sunshine, soil type, altitude, amount of rain, fog, and wind.

**Varietal**—The variety of a grape such as Pinot Noir, Tempranillo or Cabernet Sauvignon.

**Vertical Flight Tasting**—A tasting of multiple vintages of the same wine from the same winery to show the variations in each vintage.

**Vintage**—The year in-which the grapes were grown and made into wine.

**Vintage Date**—Indicates the year that a wine was made. In order to carry a vintage date in the United States, a wine must come from grapes that are at least 95 percent from the stated calendar year.

**Viticultural Area**—A legally-defined grape-growing area distinguished by geographical features, climate, soil, elevation, history and other definable boundaries.

**Yeast**—Micro-organisms that produce the enzymes which convert sugar to alcohol and are necessary for the fermentation of grape juice into wine.

*Southern Oregon's 1st Choice*

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"It all started with a summer patio party, I thought how nice it would be to have music outside and to be able to control it from anywhere. I had an outdated system with remotes for Stereo, TV's, DVR's you name it. It was frustrating to say the least.

But then I remember seeing an Accurate Electronic Interiors (AEI) slogan: **Technology Makes it Possible, AEI Makes It Simple!** Dennis and his team came out and in no time I had an unbelievable music system that I can control from anywhere with my smart phone. And an awesome remote (**just one!**) that could control music, TV, and DVR. With one push of a button!

As a longtime resident of the Rogue Valley and busy, professional Real Estate broker, every minute counts. The team at AEI saved me so much time and even more important... frustration. I love coming home now and just relaxing! AEI really does **"make it simple!"** I would recommend them highly."

-Gail Schoeneberg, RE/MAX Integrity Broker



**Technology Makes It Possible, AEI Makes It Simple!**

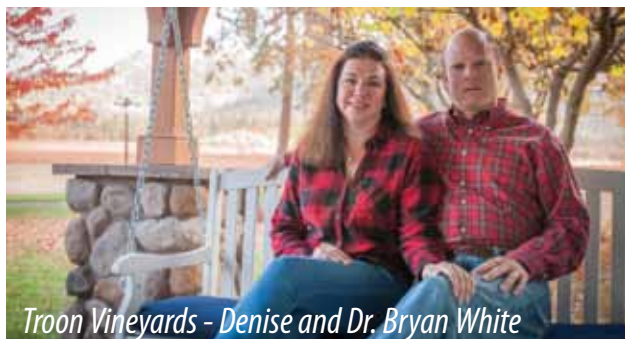
aeinteriors.com | 541.245.3100 | 5360 Bierson Way, Central Point, OR 97502

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CCB #153444



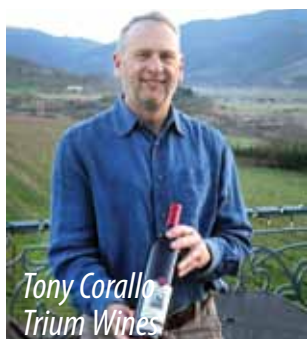
*Rellik Winery at former Caprice Winery*



*Troon Vineyards - Denise and Dr. Bryan White*



*Apricity at former Crow & Bear*



*Tony Corallo  
Trium Wines*



*Natasha Hopkins  
The Rogue Grape*



*Fences - Jody and David Lennon*



*Ashland Wine Cellar*

# Southern Oregon Wine Industry Updates

## Caprice is Now "Rellik Winery"

Dr. Jim and Jeannie Davidian, who opened their Jacksonville Caprice Winery tasting room in 2009, recently sold the property to Delando and Zoe Pegan and their Bay Area partners, Christopher and Jessica Wallace. This spring, guests will be treated to newly-released wines along with multiple on-site changes, including a renovated tasting room, kitchen and grounds. The Pegan family, who now live Jacksonville, will continue to be involved in the "Rellik Tavern," their Benicia, California nightclub, for whom the winery is named. Read more about Rellik on page 40.

## Troon Going Biodynamic!

Dr. Bryan and Denise White purchased Troon Vineyards in December 2017. The couple will reside part-time in Texas where they've raised four children, and divide their time between both locations. Fine wine veteran winemaker Steve Hall and Troon's general manager Craig Camp will remain on staff to oversee the conversion of Troon's hand-crafted wines to biodynamic farming practices for the production of exclusively estate-bottled wines. Read more about Troon on page 52.

## Crow & Bear is Now "Apricity"

Noah Lowery and Lalani Cook are the new owners of the former Crow & Bear Vineyard and tasting room in Grants Pass. Both are west coast natives who care deeply for the ground and look forward to completing tasting room renovations to provide for a direct market, locally-farmed product in the community. Meaning "the warmth of the sun," the duo say the renovated property will reopen this spring, when the vineyards' first 2016 estate vintage will be released.

## Trium Name Carries On

Long time wine club member and supporter Tony Corallo is the new owner of the Trium label. Tony was raised in the Rogue Valley, and for over a decade has been part of the Trium Wines family. He is continuing to make Trium Wines from the Pheasant Hill Vineyard fruit and other local vineyards for his first crush. Many years of successful winemaking and a legacy for quality will continue with Tony's commitment for providing outstanding varietals. Look for new wines to be released next spring and fall, and for the announcement of a new tasting room location. In the meantime, Trium Wines will continue to be available to order on [triumwines.com](http://triumwines.com), and in select restaurants, wine bars, and retail outlets.

## New Wine Bar Opening in Downtown Medford

Looking for a central place where the Rogue Valley's wine trails converge? Downtown Medford's newest wine bar is opening this summer at 36 South Central Avenue! Featuring locally-crafted wines and cheeses, The Rogue Grape is sure to become your new favorite hangout. "At The Rogue Grape we believe in living local and bringing our community together with the sharing of wine, food, chocolate and music. Our focus is to showcase some of the many fine wines and winemakers from right here in Southern Oregon!" says owner Natasha Hopkins. With a rotating wine list, you are sure to find something you recognize or possibly discover a new local favorite! Come and discover the bounty that Southern Oregon has to offer in a relaxing and inviting environment. Check the website for an opening date <http://www.theroguegrape.com/>.

## FENCES Takes a "Best in Class" Medal

One of the Rogue Valley's newest and smallest labels, "FENCES," took home a prestigious "Best in Class" medal at this year's San Francisco Chronicle Wine Competition. Sourcing fruit from their 8-acre, single-varietal Bellinger Lane vineyard in Medford, owners David and Jody Lennon won big for their 2014 Cabernet Sauvignon. They also landed Silver for their 2014 Reserve Cabernet Sauvignon. After relocating from New York six years ago, the couple aptly named the vineyard in reference to having been "fenced-in" on the east coast! For details on upcoming on-vineyard wine tasting events and where to find FENCES wines, see the website at [fenceswinery.com](http://fenceswinery.com).

## New Oregon-Wines-Only Wine Club

The Ashland Wine Cellar, 38 Lithia Way, has announced two new wine clubs. The clubs will feature boutique and limited-release wines from across the state with a focus on Southern Oregon. "The benefit of belonging to Ashland Wine Cellar's clubs is that members get to enjoy a variety of wines from different wineries throughout the state," said co-owner Lisa Dunagan. "Most wine clubs are winery-specific, so their selection is limited." The locals-only wine club, called "Taste of Oregon," provides two bottles monthly with a pick-up party every 2nd Saturday with free wine tasting that day. If you live outside the area, you can join the Oregon Wine Club, receiving either six or 12 bottles in May and November. Members receive numerous discounts and special offers.

## 2018 San Francisco Chronicle Wine Competition Wine Scene Winery Winners

Congratulations to the following Southern Oregon wineries for a great showing at the 2018 San Francisco Chronicle Wine Competition – the largest competition of American wines in the world! We invite you to read more about these outstanding local wineries in this issue of *Wine Scene*.

### Best of Class

Augustino Estate 2014 Reserve Syrah  
Del Rio Vineyards, Rock Point Wines 2016 Estate Pinot Gris  
FENCES 2014 Cabernet Sauvignon

### Double Gold

Belle Fiore 2015 Pinot Noir  
Pheasantbrook Vineyards 2015 Brook Horse Estate  
Single Vineyard Barbera  
DANCIN Vineyards 2015 Tribute Barbera  
Del Rio Vineyards, 2015 Estate Pinot Noir  
Pebblestone Cellars 2014 Estate Tempranillo  
Schmidt Family Vineyards 2014 Estate Cabernet Sauvignon  
Schmidt Family Vineyards 2014 Estate Touriga Nacional  
Schmidt Family Vineyards 2015 Reserve Estate Chardonnay  
Weisinger Family Winery 2014 Estate Tempranillo

### Gold

2Hawk Winery 2015 Malbec  
2Hawk Winery 2016 Darow Series Pinot Noir  
Agate Ridge Vineyard 2015 Estate Petite Sirah  
Agate Ridge Vineyard 2015 Estate Ridge Rock Red  
Belle Fiore Winery 2014 Siderio  
Cliff Creek 2016 Red Red Wine  
DANCIN Vineyards 2015 Coda Pinot Noir  
DANCIN Vineyards 2015 Ecarte Pinot Noir  
DANCIN Vineyards 2016 Chaine Chardonnay  
Del Rio Vineyards 2015 Estate Cabernet Sauvignon  
Del Rio Vineyards 2016 Estate Pinot Gris  
Pebblestone Cellars 2016 Block 1 Estate Pinot Gris  
Del Rio Vineyards, Rock Point Wines NV Estate River Rock White  
Schmidt Family Vineyards 2016 Estate Albarino  
Serra Vineyards 2014 Barrel Reserve Cabernet Francley

### Silver

Augustino 2014 Estate Bottled Reserve Pinot Noir  
Belle Fiore 2014 Syrah  
Pheasantbrook Vineyards, Brook Horse 2015 Estate  
Single Vineyard Dolcetto  
Pheasantbrook Vineyards, Brook Horse 2016 Barrel Aged  
Chardonnay  
Pheasantbrook Vineyards, Brook Horse 2016 Estate  
Single Vineyard Ros    
Cliff Creek 2013 Merlot  
Cliff Creek 2013 Syrah  
Cliff Creek 2014 Tempranillo  
DANCIN 2015 Adagio Pinot Noir  
DANCIN 2015 Danseur Syrah  
DANCIN 2015 Pas de Trois Pinot Noir  
DANCIN 2015 Trata Estate Grown and Produced Pinot Noir  
DANCIN 2016 Chasse Chardonnay  
Del Rio Vineyards 2014 Estate Grown; Produced and  
Bottled Claret  
EdenVale, 2016 Organically-grown Pear House Cider  
EdenVale, 2009 Bottle Aged Barrel Aged Heritage Red  
Grizzly Peak 2014 Estate Marsanne / Roussanne  
Grizzly Peak 2014 Estate Merlot  
Grizzly Peak 2014 Estate Tempranillo  
Irvine & Roberts Family Vineyards 2015 777 Certified  
Sustainable by LIVE Estate Grown Pinot Noir  
Irvine & Roberts Family Vineyards 2015 Certified  
Sustainable by LIVE Estate Grown Chardonnay  
Irvine & Roberts Family Vineyards 2015 Certified  
Sustainable by LIVE Estate Grown Pinot Noir

Kriselle Cellars 2016 Sauvignon Blanc  
Ledger David Cellars 2015 Estate Grown Single Vineyard Syrah  
Ledger David Cellars 2015 Estate Grown Single Vineyard  
Tempranillo  
Ledger David Cellars 2015 Estate Single Vineyard Malbec  
Ledger David Cellars 2016 Estate Single Vineyard Viognier  
Red Lily Vineyards, Life of Riley 2014 Tempranillo  
Pebblestone Cellars 2012 Ellis Vineyards Syrah  
Pebblestone Cellars 2016 Block 8 Viognier  
Platt Anderson Cellars 2014 Barrel Aged Sangiovese  
Del Rio Vineyards, Rock Point Wines 2016 Estate Pinot Noir  
Del Rio Vineyards, Rock Point Wines NV Estate Grown  
River Rock Red  
Schmidt Family Vineyards 2014 Estate Grown; Produced  
and Bottled Merlot  
Schmidt Family Vineyards 2014 Estate Grown; Produced  
and Bottled Syrah  
Schmidt Family Vineyards 2014 Estate Grown; Produced  
and Bottled Tempranillo  
Schmidt Family Vineyards 2016 Estate Grown; Produced  
and Bottled Pink  
Schmidt Family Vineyards 2016 Estate Grown; Produced  
and Bottled Viognier  
Schultz Wines, 2014 Stand Sure Vineyard Freedom  
Unfined & Unfiltered Pinot Noir  
Serra Vineyards 2014 Barrel Reserve Malbec  
Weisinger Family Winery, 2014 Malbec

### Bronze

2Hawk Winery 2016 Grenache Rose  
Agate Ridge Vineyard 2016 Estate Grown; Produced and  
Bottled Pinot Gris  
Agate Ridge Vineyard 2016 Estate Grown; Produced and  
Bottled Sauvignon Blanc  
Belle Fiore, Belle Arte, 2015 Pinot Noir  
Brook Horse 2015 Estate Single Vineyard Zinfandel  
Cliff Creek 2016 MRV  
DANCIN 2016 Allegro Zinfandel  
Elana 2008 Reserve  
Elana 2011 Estate Reserve  
Grizzly Peak 2014 Estate Cabernet Franc  
Kriselle Cellars 2014 Tempranillo  
Ledger David Cellars 2014 Estate Single Vineyard Sangiovese  
Ledger David Cellars 2016 Estate Single Vineyard Chardonnay  
Ledger David Cellars 2016 Estate Single Vineyard Sauvignon Blanc  
Red Lily Vineyards, Lily Girl, 2016 Tempranillo Rose  
Pebblestone Cellars 2012 Estate Grown Melange  
Pebblestone Cellars 2013 Estate Grown Cabernet Franc  
Platt Anderson Cellars 2015 Barrel Aged Tempranillo  
Platt Anderson Cellars 2016 Single Vineyard Grenache Blanc  
RoxyAnn 2013 Estate Malbec  
RoxyAnn 2013 Estate Claret  
RoxyAnn 2013 Estate Tempranillo  
RoxyAnn 2015 Estate Viognier  
Schmidt Family Vineyards 2014 Estate Pinot Noir  
Schmidt Family Vineyards 2016 Estate Pinot Gris  
Schmidt Family Vineyards 2016 Lot 1 Estate Riesling  
Schultz 2013 Steelhead Run Vineyard Blessed Merlot  
Simple Machine 2013 Grenache  
Simple Machine 2013 the Vector  
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South Stage Cellars 2014 Pleasant View Vineyards Pinotage  
South Stage Cellars 2014 Estate Merlot

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# 2Hawk Supports First Responders

by CHRIS COOK



Photos ©David Gibb Photography

*"To those who serve,  
who run toward danger,  
who protect us, who do  
selfless work, we honor  
you through this wine."*

*This is our tribute  
to your service,  
sacrifice, integrity and  
dedication."*

*~Jen and Ross Allen*



This spring, 2Hawk Vineyard & Winery gave out \$10,080 in grants to Jackson County Fire District #5 and Applegate Valley Fire District #9 from its new 9-1-1 Fund.

The 9-1-1 Fund is an act of generosity that benefits the entire Jackson County community. It was a natural choice for 2Hawk Vineyard & Winery owners Jen and Ross Allen when they were looking for a way to show support of the community.

Captain/Paramedic Chuck Glose, Medford Fire-Rescue explains the genesis of the idea. "Ross contacted me about finding a local first responder charity that he and Jen could support, but there weren't a lot of options," Glose said. "That's when the Allens decided to start something themselves."

Ross's 17-year background in law enforcement has given the Allens a deep appreciation for the men and women who often put themselves in peril to keep the rest of us safe. The new 9-1-1 Fund will support projects and equipment purchases for first responder agencies in Jackson County. 2Hawk donated more than 50 percent of the proceeds from the 9-1-1 wine's first release. "We made a pallet of this wine—56 cases," Jen said. "We had \$10,080 to give away, and we will do it again next year, hopefully in larger numbers."

The wine was released September 27th at a party in honor of National First Responders Day. It was attended by first responders, their friends and family to celebrate all they do to keep our citizens safe.

Working from three fire stations, Jackson County Fire District #5 covers approximately 25,000 residents over 115 square miles of southern Jackson County, including the cities of Phoenix and Talent, and the unincorporated areas around the City of Ashland. Their use of the funds to

purchase backcountry and rope rescue equipment will provide enhanced technical rescue response locally and regionally for wildland firefighters and other backcountry rescues. According to Chief Charles Hanley, "This grant is a bounty to the district. Our regular funding takes care of the day-to-day expenses but doesn't leave much to go toward these types of purchases. This equipment will not be funding a one-time purchase but a long-term investment in the future of this organization and the well-being of our members and customers."

In addition, this equipment will benefit visitors to the area. As Hanley noted, "We have people up and down I-5 visiting—in the winter with snowmobiles and in the summer with ATVs. They sometimes get themselves in trouble not knowing the area, and we are making steep terrain rescues to get them out of the danger zone quickly."

Working from seven fire stations, Applegate Valley Fire District #9 covers approximately 10,000 people and more than 181 square miles from Jacksonville to Grants Pass in the Applegate Valley. According to Fire Chief Mike McLaughlin, "We are excited to be able to invest in a helmet flashlight for each of our 40 firefighters. Currently, firefighters are only issued one flashlight that is a hand-held. Providing a helmet flashlight to each firefighter will allow them to have better lighting and both hands available to complete their tasks. The flashlights will be used during structure fires, motor vehicle accidents, and other calls that require additional lighting."

"We are so happy to have the opportunity to help create a better, safer community," Jen adds. "These districts cover a lot of ground and their requests were for equipment to help them do their jobs better and more safely. It helps us all."

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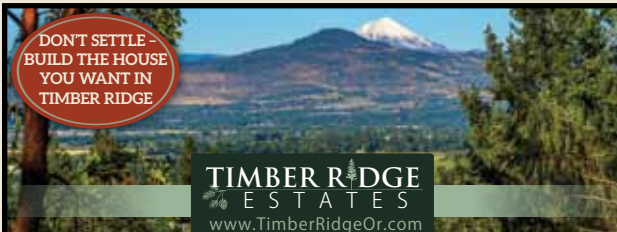


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