

SOUTHERN OREGON

WINE SCENE

Summer 2018

LIVING BETWEEN THE VINES





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EDITOR'S LETTER / READING BETWEEN THE VINES



Now that you have Southern Oregon’s favorite winery directory in-hand, it’s time to venture forth and discover unique wine destinations. Along the way, you’ll be meeting winery folks who enjoy sharing their stories and passion for wine, including a line-up of some “pink” creations.

As you may know, Southern Oregon vineyards grow an astounding number of grape varietals—making our wine scene incredibly unique compared to the rest of the grape-growing planet. This bounty is one of the reasons so many make it a point to visit our region and then fall in love with our local wines!

This summer, while out and about discovering new spots to sip and savor, add a rosé wine to your tasting adventure alongside your favorite reds and whites! Crafted by some of the best winemakers in the area, rosé wines are quickly racking up medals...and fans. To bring you up-to-date on

the trend, we sent wine writer/author Amira Makansi on a field trip to interview three top-notch winemakers. In her cover piece, *The Rise of Rosé*, learn how some of Southern Oregon winemakers have upped the game with their tasty rosé of pinot noir, Grenache rosé, rosé of tempranillo and other “pink” wines. You’ll learn how each winemaker lovingly blends their grapes with their own personal style, leading to unique, must-try, summer wines.

As always, we’ve packed this issue with other stories about the special people in the wine scene. In *Year of the Winery Dog*, Peggy Dover takes a look at how man’s best friend is making winery life more enjoyable for visitors. In *Vintage Gardens*, Rhonda Nowak takes us on tour of the fabulous gardens at Schmidt Family Vineyards, where the gardens are as exceptional as the wines. For anyone who loves cooking *and* wine, Sarah Lemon shows us why new cooking classes at Irvine & Roberts Vineyards will inspire all foodies! In *De-Vine Couples*, MJ Daspit introduces us to the passionate couple behind Ledger David Cellars and how their busy family “operates” so well together! In addition, savor our pieces on the Applegate Valley Lavender Trail, get a glimpse of the culinary creativity at the 2018 Oregon Wine Experience, and meet Russ & Margaret Lyon of Daisy Creek Vineyards in *The Grape in Your Glass*.

While exploring our incredible wine scene, make it a tasty summer and Cheers to Living Between the Vines!

Whitman Parker

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OUR CONTRIBUTORS



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.



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).



Peggy Dover has called the Rogue Valley home for thirty-five years. As a freelance writer, her column, *Southern Oregon Journal*, appears in the *Sunday Mail Tribune*, where she relishes the people connections and adventures that make up her subjects. She genuinely appreciates and promotes the arts, and when she’s not reading a great book or watching old movies, she’s out discovering another tasting room.



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.



While making wine in California’s Central Coast, Amira Makansi met with unexpected success when her first book series, the *Seeds* trilogy, was optioned for a film. Now based in Ashland, Amira is a full-time novelist as well as a wine and food writer. Her forthcoming book *Literary Libations: What to Drink with What You Read* is due out in September 2018.



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.

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THE RISE OF ROSÉ by AMIRA MAKANSI

Imagine this scene: It's a hot summer evening in the Rogue Valley. You come home from work and the patio is calling your name. You open the fridge, looking for a cold drink. What do you reach for? The answer, of course, is rosé. Crisp, juicy and revitalizing, rosé wines are the perfect thing to keep you refreshed all summer long.

Rosé today is a far cry from the saccharine White Zinfandel of yesteryear. As more American winemakers craft their rosés in a dry, European style, consumers are taking note, and rosé has surged in popularity. In Southern Oregon, we are fortunate to have a number of winemakers creating a wide variety of thoughtful rosés, giving everyone something to try.

At Quady North in Jacksonville, owner Herb Quady is strongly influenced by Provençal rosés from southern France. "I fell in love with rosé when I visited Bandol in 1994," Quady says. Twenty years later, his Grenache-Syrah-Mourvedre Rosé has been fine-tuned into a delicate, fruit-forward expression of Rogue Valley terroir. "We use grapes from a dozen vineyards," winemaker Brian Gruber says. "It truly is a pan-Southern Oregon blend." For Quady and Gruber, making rosé is about intentionality. "We've spent years developing sites specifically for rosé," Quady says. "You can tell when the fruit is grown for rosé by the clarity and brightness of the wine." Their 2017 GSM Rosé is an elegant, ballerina pink, with aromas of almost-ripe strawberries, white flower and citrus zest.

Rosé is made differently from red or white wine. Grapes for white wines are immediately pressed and fermented as juice, while red grapes ferment on the skins for anywhere from a few days to many weeks. But rosé falls somewhere in between. Winemaker Vince Vidrine of Ashland's Irvine & Roberts Vineyards offers insight into the process. "We start by picking the rosé blocks for higher acidity and lower sugar." After

destemming, "we leave the juice to macerate for a number of hours and taste throughout the day. We then press carefully, looking for the perfect nexus between flavor, texture and fruit aroma." The goal, Vidrine says, is "to create a wine that's effortless." By that standard, they have succeeded. The 2017 Irvine & Roberts Rosé of Pinot Noir is vividly pink, with a smooth, elevated texture and aromas of crushed raspberries, strawberries and peach blossom.

At Red Lily Vineyards in the Applegate Valley, owner and winemaker Rachael Martin is aiming for a different style. "I love big reds," she says. "So our rosé has a little more punch." Their Lily Girl Rosé is named after Martin's daughter, and the label features a drawing by the titular Lily from when she was eight. The wine inside is no shrinking violet: Tempranillo balances with floral Grenache and vibrant Graciano to create a full-bodied rosé with structure and acidity, tasting of dark cherry and plum, sure to please even Martin's fellow fans of hearty reds.

It is impossible to talk about rosé in Southern Oregon without mentioning Cliff Creek, where owner Ruth Garvin excitedly announced that their 2017 Pink Pink, a rosé of Cabernet Franc from their Sam's Valley Vineyard, was awarded 93 points and a gold medal in the 2018 Experience Rosé competition in Healdsburg. Pink Pink is part of Cliff Creek's Red Red Wine Project, wherein 5% of all sales are donated to OHSU's Knight Cancer Research Institute. Content in the knowledge that your dollars are going to a good cause, it's even easier to justify relaxing with a glass of rosé.

With rosés gaining in quality and popularity, and local producers crafting gems to tempt even the most hesitant drinkers, there's never been a better time to enjoy these wines. So get out there and experiment to find your favorite style, and pick up a bottle (or several) to share on the patio with your friends.

OVER \$20,000,000 IN LOCAL *Vineyard & Winery* SALES FOR 2017



COOPER RIDGE VINEYARD

9 BD | 10 BA | 7,450 SF | 25.24 ACRES | \$7,800,000

Cooper Ridge Vineyard offered for sale including 7 varieties of established grapes, winery building with new processing equipment, current inventory of red and white wine, a tasting room with panoramic views, 20 acres of irrigation, wine club member guest house plus a 2400sqft guest house, and a 7450sqft Frank Lloyd Wright inspired home; all situated on 600+ ft of river frontage. Enjoy a picturesque setting in Umpqua Valley's wine country. This successful business is a rare turn-key opportunity.



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Melrose Vineyards is made up of 271 acres on the bench of the Umpqua River on the outskirts of Roseburg, OR. With 205 planted acres and 11 different varieties, Melrose is a staple of the Umpqua Valley AVA. Included is a huge event center area, tasting room, state of the art winery facility, equipment, farm housing and nearly a mile of river-frontage. Located one short hour south of Eugene, OR., Melrose Vineyards is well known and respected throughout the Northwest.



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AGATE RIDGE VINEYARD



SCHULTZ WINES



SERRA VINEYARDS

YEAR OF THE WINERY DOG

by PEGGY DOVER

Since 2018 is the Chinese Year of the Dog, the time seems right to lift a glass in honor of winery dogs and their unheralded roles. Recently, I visited four Southern Oregon vineyards to meet their resident canines.

I first met with Matt and Ashley Cates and their furry family members, Syrah, Nova and Captain at Agate Ridge Vineyard in Eagle Point.

Syrah, a rescue pup, born at Southern Oregon Humane Society, is a gorgeous two-year-old Siberian Husky/Black Lab mix, who has literally grown up among the vines. While she enjoys socializing, she knows the meaning of the word, “work,” and cries when Matt doesn’t head to the vineyard soon enough.

The pup, Nova, also a rescue, nips alongside as Syrah’s crazy sidekick until the real work begins. Feisty Captain, whose breeding mix reads longer than two of him, is a combo Pomeranian/Poodle/Dachshund. Captain may be the smallest and most mature of the pack at nearly ten, but he keeps the young whelps in line, barking the command, “Get squirrels!” Since Syrah has been clocked at 34 mph, area squirrels and rabbits should dine elsewhere. “She’s saved us thousands of dollars,” Ashley says. “Squirrels and rabbits can do a lot of damage.”

A natural forager, Syrah sometimes nibbles grapes on the sly. Grapes and raisins can be highly toxic for dogs, possibly causing immediate renal failure. So far, they haven’t affected Syrah, but her humans definitely discourage the habit.

Ashley says it best. “They’re living the dream out here.”

Next, I drove through the breathtaking Applegate Valley to meet owners, Greg and Debbie at Schultz Glory Oaks Vineyard. Mick, the red, tri-colored Australian Shepherd, and Kayla, a black tri-color greeted me, ushering me to their tasting room. Their mission complete, they lay quietly as Greg and Debbie talked about their pups.

Mick and Kayla are Louisiana dogs, having made the long trek with their humans, and as everyone knows, Southern hospitality is second to none. “They’re our greeters. Especially Mick,” Greg explained. “He’s usually at the car door before it opens, looking to see who’s coming in.”

But one day, Kayla surprised everyone with her hidden talents. The Schultzes had leased a herd of sheep to mow and fertilize the vineyard, and as Greg shares, “Kayla, (13) went out there and, to our horror, started after those sheep. They saw her coming, and the next thing we knew, 20-25 sheep were penned.



She had ‘em cornered in the field.” They apologized to the owner but she assured the Schultzes that Kayla’s instincts were spot on.

Not to be shown up by Kayla, Mick came through when about 15 dairy cows grazing in a separate pasture ambled through a gate left open. Mick had the shepherding instinct, but no experience. He waited patiently, while he and Debbie circled behind, then she gave the command. Mick moved them expertly back to the gate.

The Schultz dogs act as trainers by running trails with their humans. Plus, they have the distinction of having their portrait on the “Shepherd” wine label of a 2013 Syrah.

Mick escorted me to my car, and I’m sure I heard, “Y’all come back now.”

Not far from Schultz Wines sits Serra Vineyards. Soon after entering the tasting room, I sensed a large presence to my left. Liz Wan, Assistant Winemaker and Robert Van Wyk, General Manager, introduced me to (Sir) William, a regal Great Dane all in black that they rescued from Sanctuary One. William escorted me to a table on the deck to enjoy a rare, warm February afternoon together.

Meanwhile, scooting around us at warp speed was Nellie, a rescue puppy, born at the Grants Pass Humane Society. Her expertise at vacuuming stray morsels accounts for the nickname, “Roomba.”

At eight years, Sir William relishes his lie-downs. But Nellie’s roguish influence causes William to forget his age and go traipsing the hills after adventure. “Nellie widens her horizons when she’s got a friend to explore with,” Robert says.

William and Nellie sometimes serve as babysitters for children who visit the winery with their parents, but Nellie’s job description doesn’t end there according to Liz. “When the grapes ripen . . . the clusters get really long, and the turkeys come in and basically eat the bottom third of the cluster. So having someone to chase them out of the vines has been wonderful.” Nellie’s also available to herd the brazen grape gobblers into the hills when they return for an evening view from the deck.

William schools Nellie in daily inspections of the perimeter of Robert’s mother’s property, located just over the hill. William sent me off with a generous kiss, and I am in love.

Aurora Vines owner, Vicki Nickerson, and her canine beauty, Lily Diamond bid me welcome in Talent. Lily is half Husky and half Border Collie, with eyes as pale as glacier ice.

Lily trotted around us as Vicki took me through the Aguila Vineyard vines aboard her motorized mule. Vicki says, “Lily greets the customers, and runs right back to the door, and they follow her right in.” I began to see a common thread among these friendly animals.

But Lily represents something deeper for Vicki. Several years ago, she bid good bye to another beloved canine companion. Heartbroken, Vicki refused to consider a replacement. But her grandson, Chandler, had located a litter of puppies in Grants Pass and convinced his grandma to “just take a look.” She fell hard for Lily Diamond. Now, when she looks into those crystalline eyes, she remembers the grandson she lost not long ago and his loving nature through the gift he left her.

For those new to the experience, wine-tasting may seem intimidating. Having these furry friends around helps a visitor feel like family, and their welcome is genuine.

Cheers to dogs everywhere in the wine scene!

Vintage Gardens

The Gardens at Schmidt Family Vineyards are Immeasurably Beautiful

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



Judy Schmidt

The bard's "Measure for Measure" is set in Vienna where Shakespeare knew gardens and vineyards flourished side by side. More than four centuries later in Southern Oregon, the relationship between gardens and vineyards is still appreciated by Judy and Cal Schmidt, owners of Schmidt Family Vineyards in Grants Pass.

Along with fertile vineyards, green lawns and a large pond, the picturesque setting boasts several acres of vegetable, herb and flower gardens, orchard trees and two greenhouses. Visitors can stroll along the walking paths, enjoying their wine and all of the beauty that surrounds them. No wonder the Schmidts have hosted many private events on the grounds over the years.

The property didn't always look like a gardener's paradise. In fact, when Cal and Judy bought the old Bennett Ranch in 2000, nothing much was there besides grazing land. One of their first gardening projects was to replace an old goat pen with a few vegetable beds.

The landscape has continued to develop since then. "I can't say that I am a gardener who makes a plan and then plants," Judy says. "I just do it, and let it evolve."

Yet, Judy and Cal are both experienced gardeners. Cal grew up on a wheat farm in Kansas, and now he focuses on growing vegetables. In the summertime, the outdoor raised beds are filled with "most every vegetable there is," Judy says, including about 100 different kinds of tomatoes that are used to make sauce for the wood-fired pizzas and other food items available at the winery.

Inside a large hoophouse, 11 bench beds contain an assortment of herbs and greens: dill, cilantro, parsley, basil, arugula, even cucumbers. It's heavenly to linger in the enclosed space, breathing in the earthy fragrance of living things growing.

Judy's passion, on the other hand, is ornamental plants. "My grandmother gave me a pothos houseplant when I was 7 or 8; that started it," Judy says.

Over the years, Judy has had a garden everywhere she's lived. Her participation in the Josephine Master Gardener program in 2003 added to her gardening knowledge.

One of the lessons she's learned is not to be afraid to make changes. For example, the first raised flower beds were made from cedar, but they were replaced with longer-lasting stone beds that allow Judy to tend to the gardens while sitting on the ledge instead of constantly bending over.

Judy has also replaced some herbaceous perennials in the flowerbeds with roses because many of the roses bloom year-round. Today, she grows about 125 different kinds of roses including hybrid teas, floribundas and climbers. Judy says, "I love the roses because these days there is so much variety in color and size, and the new varieties are much easier to care for." Her favorites are the "Knock Out" shrub roses and carpet, or groundcover, roses.

Orchard trees are also scattered throughout the gardens, including Red and Yellow Delicious apple trees, Bartlett pear, Asian pear, Santa Rosa plum, crabapple and fig trees. Many of these fruits find their way into delectable, creative dishes offered on the winery's kitchen menu.

Besides tending the flower gardens, Judy enjoys spending time in her conservatory, built in 2003, where she keeps her extensive collection of succulents, as well as ferns and potted geraniums. Judy says, "I love the succulents in the greenhouse because they can take the cool days of winter without too much heat." Some of Judy's succulents are truly otherworldly, such as the pig's ear succulent and the brain cactus.

In fact, all of Judy and Cal's indoor and outdoor gardens are out of this world, which is exactly the feeling Judy hopes visitors experience at Schmidt Family Vineyards. "We have actually had several memorial services here because people find it such a peaceful, serene place," Judy says. "The world is so crazy these days. I think a garden can be a relief from that."

I'm sure Shakespeare would agree, immeasurably.



Tasting Room Cooking School is Cool at Irvine & Roberts Vineyards

by SARAH LEMON



*Michael Donovan of Irvine & Roberts Vineyards,
Sarah Lemon and Will Clelland*



LEARNING ABOUT WINE BECKONS GUESTS TO TASTING ROOMS ACROSS SOUTHERN OREGON. Learning to cook is whetting wine enthusiasts' appetites at Irvine & Roberts Vineyards near Ashland, where the region's best restaurants are hosting some delicious demonstrations.

"We've got a lot of great restaurants, and we've got a lot of great wineries," says Rebekah McAnally, an Irvine & Roberts wine club member. "You can create it in your home for your friends."

Recreating some menu mainstays from Medford's Elements restaurant, chef Michael Hite also revealed some tricks of his trade. Scalding milk, separating eggs and caramelizing sugar preceded filling ramekins with Spanish-style flan. Guests sniffed the caramel sauce, simmered in a shallow skillet, rather than a deep saucepan, so the cook can keep a closer eye on the process, says Hite.

"I have burned it so many times," says McAnally.

Putting dessert first allowed the individual custards to set while guests observed—and enjoyed—Hite's preparation of Andalusian-style arugula salad with black mission fig vinaigrette, tortilla Espanola and "lollipops" of lamb merguez sausage. Recipes accompanied each dish, paired with wine from the Irvine & Roberts portfolio.

"When you get to taste the 2015, 2016 and 2017 wines, you're going to love these wines," says Michael Donovan, who hosted the event for Irvine & Roberts.

The 2017 Pinot Noir Rosé greeted guests arriving for the evening with Elements. The first release by winemaker Vince Vidrine, the varietal's bright raspberry and cherry flavors lightened syrupy sweet dried figs blended into Elements' signature vinaigrette. Irvine & Roberts' dry interpretation of rosé also relieved the richness of Serrano ham, Marcona almonds and Rogue Creamery smoky blue cheese mingled with arugula leaves.

"I get beautiful spring flowers," says Donovan, describing the wine's flavor profile.

Situated on some of the oldest soils in the Western United States, Irvine & Roberts faces east for the most favorable sun. Unlike heat-loving grape varieties, pinot noir and chardonnay benefit from Irvine & Roberts' high elevation and prevailing winds, which cool the Emigrant Creek Road vineyard, particularly after a few minutes of overhead watering, says Donovan.

"This wine showed us that we could do chardonnay in the Rogue Valley," says Donovan of the winery's 2014 vintage.

Poured with the evening's second course, the slightly creamy chardonnay complemented manchego and idiazabal cheeses, two quintessential types from Spain. Enriched with both cheeses, eggs layered with fried potatoes, onion, garlic, spinach and bell peppers composed the tortilla, Spain's version of an omelet or frittata.

"I'm feeling Easter brunch happening here," says McAnally, watching the tortilla take shape.

"This is all good party food," confirms Hite. "You can have it done ahead of time."

Playing up the party atmosphere, Hite grilled skewers of spiced lamb sausage, formed into bite-sized balls, perfect for dipping in parsley-infused olive oil while sipping 2014 Pinot Noir. The rich wine matched the meat's deep savor.

Pinot from the vineyards' two most valuable blocks, clone 777, concluded the meal with the barely-chilled flan—and a round of applause.

"The texture of this is perfect," says McAnally, who says she later replicated the dessert for a friend's Latin-themed dinner party. "It turned out phenomenal."

As an Irvine & Roberts wine-club member, McAnally is among the guests who get first pick of winery events, including twice-monthly cooking classes. But those in the know, perhaps by following Irvine & Roberts on social media, often can score seats at the table, says Donovan.

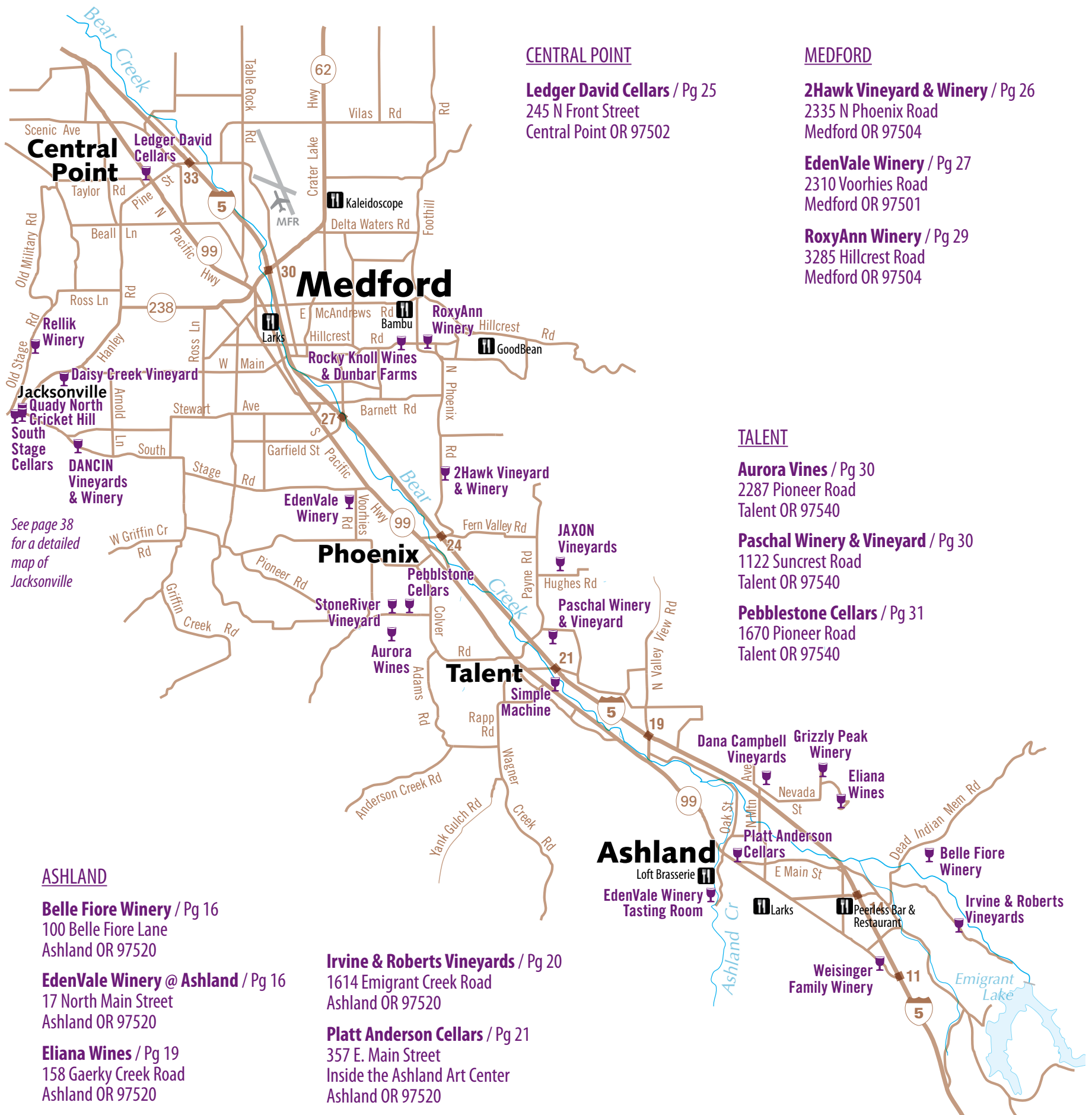
Upcoming dinners likely will feature fare popular at Larks, Plancha, Smithfields and Peerless restaurants, as well as one of Ashland's newest fine-dining ventures, MAS by Josh Dorcak. Chefs all welcome the chance to step away from their kitchens for an evening to make deeper connections with an appreciative audience.

"I call these field trips," says Hite, whose expertise kept guests engaged and ready to ask questions.

"Even if I pick up one technique or one idea, it's so worth it to me," says McAnally.

For more information, see www.irvinerobertsvineyards.com.

ROGUE VALLEY



CENTRAL POINT

Ledger David Cellars / Pg 25
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Central Point OR 97502

MEDFORD

2Hawk Vineyard & Winery / Pg 26
2335 N Phoenix Road
Medford OR 97504

EdenVale Winery / Pg 27
2310 Voorhies Road
Medford OR 97501

RoxyAnn Winery / Pg 29
3285 Hillcrest Road
Medford OR 97504

TALENT

Aurora Vines / Pg 30
2287 Pioneer Road
Talent OR 97540

Paschal Winery & Vineyard / Pg 30
1122 Suncrest Road
Talent OR 97540

Pebblestone Cellars / Pg 31
1670 Pioneer Road
Talent OR 97540

ASHLAND

Belle Fiore Winery / Pg 16
100 Belle Fiore Lane
Ashland OR 97520

EdenVale Winery @ Ashland / Pg 16
17 North Main Street
Ashland OR 97520

Eliana Wines / Pg 19
158 Gaerky Creek Road
Ashland OR 97520

Grizzly Peak Winery / Pg 19
1600 E Nevada Street
Ashland OR 97520

Irvine & Roberts Vineyards / Pg 20
1614 Emigrant Creek Road
Ashland OR 97520

Platt Anderson Cellars / Pg 21
357 E. Main Street
Inside the Ashland Art Center
Ashland OR 97520

Weisinger Family Winery / Pg 22
3150 Siskiyou Boulevard
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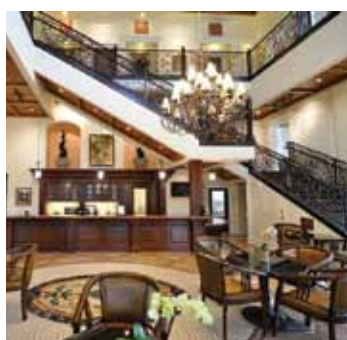
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Ashland OR 97520
541-552-4900
bellefiorewine.com

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

**Hours subject to change, please
check website.*



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 6,000 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!



EDENVALE WINERY TASTING ROOM @ ASHLAND



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

Summer Hours:
June-October,
Monday-Thursday, 1-7pm
Friday & Saturday, 1-8pm
Sunday, 1-7pm

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.





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ELIANA WINES



Eliana Wines
158 Gaerky Creek Road
Ashland OR 97520
541-690-4350
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 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. Most recently, they earned Double Gold at the 2017 San Francisco International Wine Competition and Gold at the 2017 New York International Wine Competition for the Right Bank Bordeaux blend.

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
1600 E Nevada Street
Ashland OR 97520
541-482-5700
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.

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! From June 29 through August 31, be sure and catch their Friday night outdoor summer concert series in the oak grove!





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- **Talent** 245 W Valley View Rd • 541-512-6077
- **Ashland Downtown** 310 Oak St • 541-201-2444
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IRVINE & ROBERTS VINEYARDS



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.

Learn more about Irvine & Roberts Vineyards in the feature story, Cooking School is Cool, on page 12.



Irvine & Roberts Vineyards
1614 Emigrant Creek Road
Ashland OR 97520
541-482-9383
irvinerobertsvineyards.com

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

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

Varietals:
Chardonnay
Pinot Meunier
Pinot Noir
Rosé of Pinot Noir



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

Join us at the Ashland Art Center
for these Special Events:
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07/14/18 Robbie DaCosta, 6-8pm
08/11/18 Danielle Kelly Trio, 6-8pm

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.



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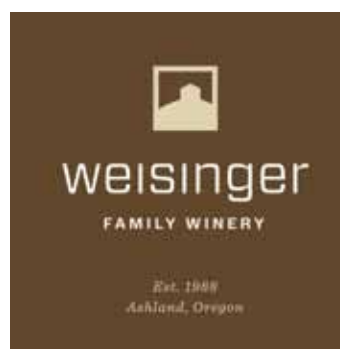


Loft

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WEISINGER FAMILY WINERY



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

Hours:
May-September,
Daily, 11am-6pm

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

Wines:

- Sauvignon Blanc
- Viognier
- Chardonnay
- Rosé
- Pinot Noir
- Grenache
- Malbec
- Tempranillo
- Syrah
- Cabernet Sauvignon
- Bordeaux Blends



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 award-winning Estate Tempranillo and Pinot Noir along with Bordeaux, Spanish and Rhône varietals, Weisinger offers guests a taste of the region's diversity at their very first stop. Most recently, the 2015 Viognier took Gold, 91 points, at the Savor NW Wine Awards and the 2014 Estate Tempranillo won Double Gold at the 2018 San Francisco Chronicle Wine 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 it was also awarded Best of Show.

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. Enjoy local art in the tasting room as well; the work of a new local artist is displayed in the tasting room each month.

Be sure and ask about the vineyard guest cottage and hosting private events!





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Lena Varner & David Traul of Ledger David Cellars

by MJ DASPIT

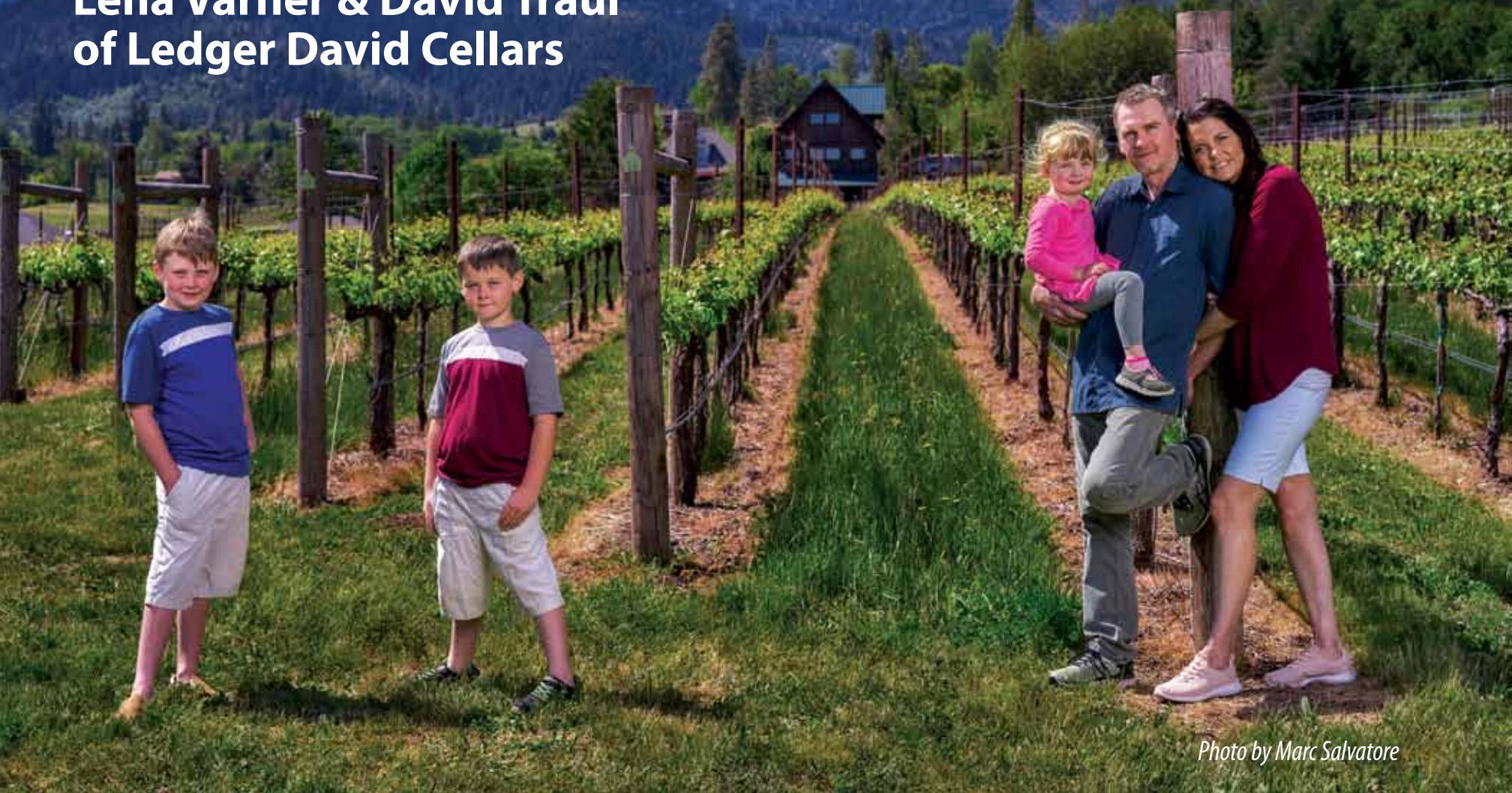


Photo by Marc Salvatore

LENA VARNER AND DAVID TRAU, the couple behind the Ledger David label, were literally operating together long before their dream of having a vineyard and producing wine became a reality. In 1999 David, a vascular surgeon, moved to Southern Oregon and met Lena, an Operating Room nurse, who was pursuing a medical degree. Lena explains, “I took a leave of absence from medical school at OHSU and became his assistant. I had worked as a surgery nurse since ’97, so I knew about the OR and began working with him in surgery.”

So how did working together in health care morph into a partnership in the wine industry? Initially the instigator was David. His parents were wine enthusiasts who introduced their son to many fine vintages and encouraged him to develop his palate. David in turn introduced Lena to wine.

But it’s Lena who has a long family history tied to the land, a heritage that goes back nine generations from her son and continues with the 26 acre farm in Talent known since 2006 as the Varner-Traul vineyard. “I’ve always felt a connection with a lot of relatives here in Southern Oregon and knew that I was, quote, homegrown,” she says. “It really means a lot to me and to be actively doing something now that’s so connected to the land.”

Lena’s connection is anything but metaphorical. As David maintained his surgical practice and became

the face of the franchise at events and in the Central Point tasting room, it was Lena who headed-up vineyard operations. Her involvement started even before the vines were planted in 2007. She recalls consultations with climatologist Greg Jones and viticulturalist Randy Gold that resulted in the experts’ list of varieties that would thrive on their land. “My new interest in wine helped guide our direction as well. We had just tasted a Vouvray and I fell in love with this grape from the Loire Valley. On our list was Sauvignon Blanc and Cab Franc. These are Loire Valley varieties, so why couldn’t we do a Chenin Blanc?” Her intuition was right. Chenin Blanc became a flagship varietal for Ledger David.

“We took a risk on some varieties,” she adds. “David really loves Malvasia Bianca so we put in a few hundred plants of that, and then a few hundred plants of Petit Verdot. Variety was a big part of what we were going for in the beginning. We saw the entire vineyard as a test vineyard.” Parenthetically, it’s fair to say the couple has achieved test results to be proud of: a slew of awards from gold to best in show in competitions ranging from Savor Northwest to the *San Francisco Chronicle* and recently a first 90 from *Wine Enthusiast* for their 2014 Syrah.

As their vineyard and wine business grew, David maintained a full-time surgical practice and Lena’s

involvement with the vines intensified. In 2009, the first year they had a vintage in production, the couple had their first child, son Ledger. Lena was harvesting grapes two days after giving birth. “My grandmother was there to watch the baby with my niece that day.”

Today, as a mother of three, Lena still actively manages the vineyard. “My sister Heather and I are out there working those vines all the time. If you don’t have time to pay attention to your vines, you lose track of the wine. You’ve got to be proud of what you put into the bottle.”

Up to this point, putting it into the bottle has meant custom crush, but come autumn, David is transitioning to a part-time surgical practice in order to begin planning for an estate winery. “There’s always that drive to make it completely your own,” Lena observes, “to have the winery and tasting room on your land. We set those goals and have those plans, but David has to slow down the surgery for us to continue as a team. Come harvest, he’s going to go right into being just as busy.”

With a third child now in preschool, Lena says she has slowed down enough to enjoy the fruits of their labor. “We’re out in the vineyard and the kids are walking with us every night in the summer, tasting grapes ... there’s a connection that comes from that. It’s more than a legacy. It’s a lifestyle.” Sounds de-vine!

LEDGER DAVID CELLARS



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



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. Ledger David garnered seven medals on estate wines at the 2018 San Francisco Chronicle Wine Competition.

The brightest varietal? Ledger David’s 2015 Cabernet Franc won gold both in San Francisco and at this year’s *SavorNW* wine awards and was included in *Enobytes*’ “The Cabernet Franc Report” published in April 2018. The 2015 vintage held its own among Cabernet Francs from around the world earning 93 points and a decadent description as, “Exceptionally delicious, this chewy, tannic dark cherry Cabernet Franc is bold and lively...”

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.

Learn more about Ledger David Cellars in the feature story, De-Vine Couples, on previous page.



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"Since its original planting, our vineyard's skies have been graced by two red-tailed hawks—our namesakes. They remind us of our connection with the earth and inspire in us mindfulness and gratitude. Our estate-grown, handcrafted wines express the vineyard's unique terroir. We invite you to share in its bounty." ~Jen and Ross Allen, owners

Experience 2Hawk's rustic elegance, engaging staff, and a variety of sumptuous small plates that add a gourmand touch to any wine tasting. This summer, stay cool on our patio, play a game of bocce, or simply enjoy a fine wine with friends.

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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



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.

Summer is a great time to enjoy a wide variety of experiences at EdenVale. Check out our Summer Music Series—concerts in our formal garden space. We also have a family-oriented Friday Night Fun with special menus to please kids and parents. Bring your whole group and enjoy an adult night out with the kids playing lawn games and in our on-site playhouse.



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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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AURORA VINES



Aurora Vines
2287 Pioneer Road
Talent OR 97540
541-897-0592
auroravines.com

Hours:
May-October,
Thursday-Sunday, 1-5pm

November-March
Saturday & Sunday, 1-5pm

or by appointment

Varietals:
Pinot Gris
Pinot Noir
Syrah
Tempranillo
Viognier



AURORA VINES is your ideal winery experience if you crave delicious sips in an atmosphere as cordial and as comfortable as your own living room. As you enter the tasting room, with its sun-bright floral decor and light wood tones, you'll feel your mood lift even before you taste the luscious vintages offered by owner and consummate hostess, Vicki Nickerson.

The Aurora Vines wine list of Rogue Valley favorites includes Pinot Noir, Syrah, Tempranillo, Pinot Gris, Viognier, and Rosé of Tempranillo. In addition to the intimate tasting room, there is a large, airy deck where visitors can enjoy a view of the surrounding 87-acre mountain estate while tasting the fruit in the glass. The twenty-five-year-old Aguila Vineyard vines, the source of Aurora Vines' most popular vintages, surrounds a rustic antique barn, a classic structure that will inspire you to grab your camera.

A member winery of the Bear Creek Wine Trail, Aurora Vines is just minutes from Ashland, Medford and Jacksonville and other Southern Oregon attractions. But you may just want to linger on the deck to soak in the beautiful setting and the wonderful wine!



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!



PEBBLESTONE CELLARS



PEBBLESTONE CELLARS, established in 2004, is a 27-acre vineyard estate situated at the base of the foothills midway between Ashland and Medford. The vineyard site is located at 1600 feet above sea level in the middle of an ancient alluvial fan of sandy, rocky well-drained (Pebblestone) soil. The location and the cool nights and warm, sunny Southern Oregon days enable the owners to produce balanced, award-winning wines of intense varietal aroma and flavor.

Pebblestone Cellars
Tasting Room
1670 Pioneer Road
Talent OR 97540
541-512-1655
pebblestonecellars.wine

Hours:
April-November,
Daily except Tuesdays, noon-5pm

December-March
Friday, Saturday & Sunday,
noon to 5pm

Varietals:
Albariño
Cab Franc
Cabernet Sauvignon
Grenache Rosé
Malbec
Mélange-Bordeaux Blend
Merlot
Petit Verdot
Pinot Gris
Syrah
Tempranillo
Viognier



The spacious tasting room is the perfect place to enjoy stunning views of Wagner Butte and Mount Ashland while enjoying a glass of Pebblestone wine. Also, every Sunday, visitors can enjoy live music from the outdoor deck.

Recent accolades from the 2018 San Francisco Chronicle Wine Competition include Double Gold for the 2017 Tempranillo and a Gold medal for the 2016 Pinot Gris.

Pebblestone Cellar wines are also available at many fine restaurants and retail outlets throughout the Rogue Valley.



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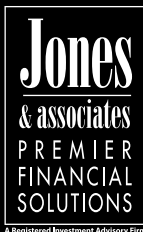
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UPPER ROGUE

GOLD HILL

Cliff Creek Cellars / Pg 34
1015 McDonough Road
Gold Hill OR 97525

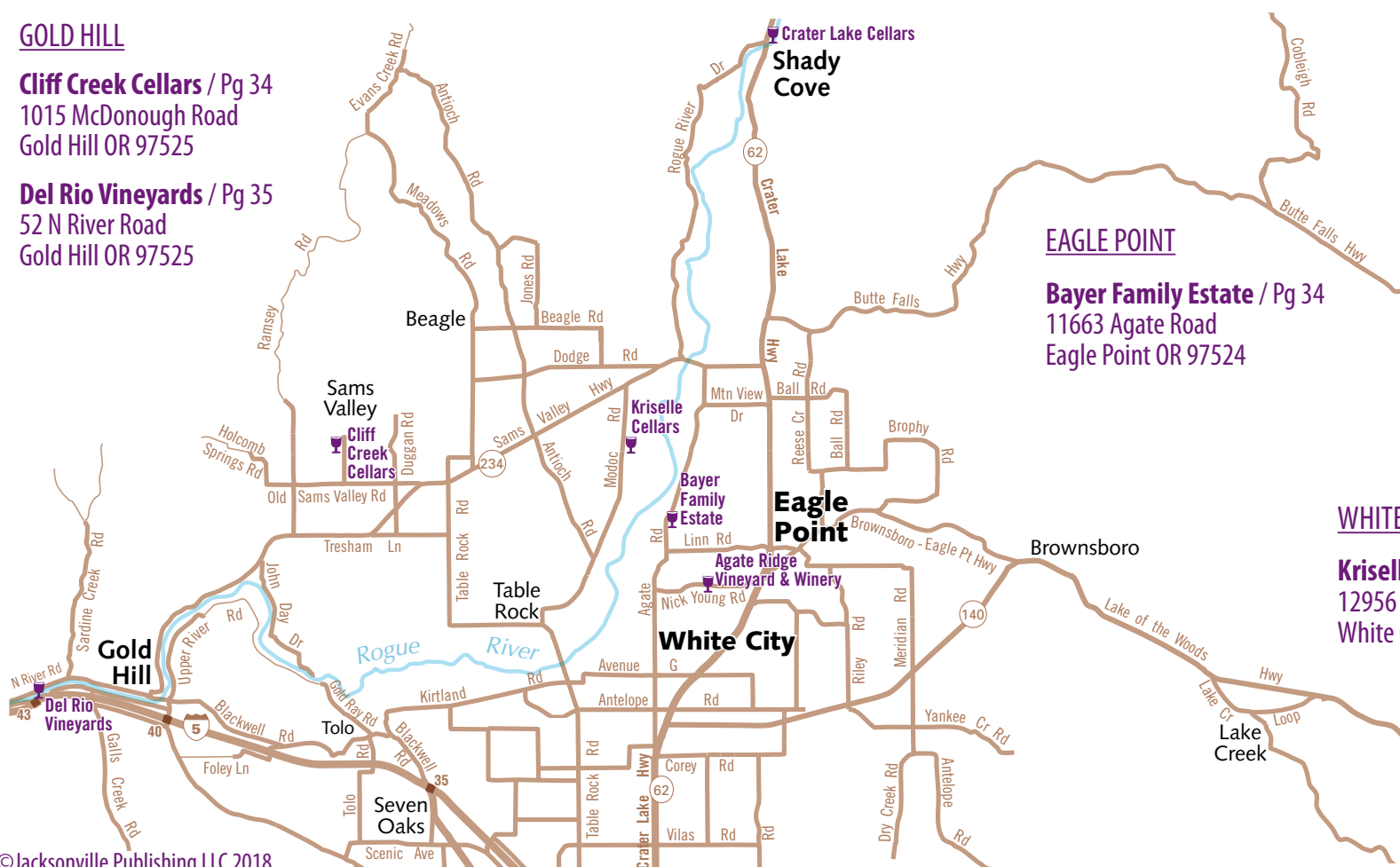
Del Rio Vineyards / Pg 35
52 N River Road
Gold Hill OR 97525

EAGLE POINT

Bayer Family Estate / Pg 34
11663 Agate Road
Eagle Point OR 97524

WHITE CITY

Kriselle Cellars / Pg 35
12956 Modoc Road
White City OR 97503



BAYER FAMILY ESTATE



Bayer Family Estate
11663 Agate Road
Eagle Point OR 97524
541-826-8953
bayerfamilyestate.com

Hours:
Thursday-Sunday, noon-6pm

Varietals:
Barbera
Chardonnay
Dolcetto
Nebbiolo
Primitivo
Sangiovese



BAYER FAMILY ESTATE is the newest winery to open in the Rogue Valley and is a not-to-be-missed stop on your winery tour. Be among the first to enter the iron gates of Bayer Family Estate as they open their doors to the public for the first time this summer! Nestled along the banks of the Rogue River, enjoy a glass of Brook Horse wine and take in the scenery at this world-class equestrian estate.

Beginning in 2010, the Bayer family combined their passion for horses and good wine on this 90 acre river-front estate. Drawing on their love of the Italian countryside, the Pheasantbrook Vineyard block and tasting room are a nod to the hills of Tuscany. You can experience award-winning wines, stroll through the picturesque grounds, or relax by one of the many lily ponds.

Bayer Family Estate grows six different varietals including Barbera, Primitivo, Sangiovese, Nebbiolo, Dolcetto, and Pinot Noir. With plans to expand their vineyard and bring production onsite, the Bayer's will continue to grow their selection of estate-grown wines.

The Brook Horse 2013 Zinfandel won gold at the 2017 San Francisco Chronicle Wine Competition and the 2014 Zinfandel took gold at the 2017 SF International Wine Competition. The 2015 Barbera took double gold at the 2018 San Francisco Chronicle Wine Competition and the 2016 Brook Horse Rosé won silver at the 2017 Oregon Wine Experience as one of the select few rosés to medal.



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 and 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 summer include the "Battle of the Bacon" bacon pairing on July 28th and the ever-popular Labor Day Prize Wheel, to be spun by every taster over Labor Day weekend (Sept 1-3). Check the website (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 MRV, a Rhone-style white blend that was named Best in Show at the 2017 Oregon Wine Competition, to the 2013 Super Tuscan, a gold medal winner at the 2018 Savor NW 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-6pm

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

Hours:
Daily, 11am-5:30pm

June 21-Aug 31: Open until
7pm on Thursdays & Fridays

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

Summer Specials:
Grenache Rosé
Albariño



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, breathtaking views and state-of-the-art geothermal air conditioning! Kriselle Cellars’ owner and winemaker, Scott Steingraber, produces award-winning varietals and distinctive blends including Cabernet Sauvignon, Tempranillo, Malbec, Sauvignon Blanc, Sangiovese, Cabernet Franc, and Viognier.

Starting on the Summer Solstice, (June 21st-August 31st) the tasting room and patio will be open on Thursdays & Fridays until 7pm. You will enjoy live music every Thursday from 5-7pm along with food for purchase that compliments the wines as you can linger and enjoy a warm summer evening.

In addition to enjoying live music on Saturdays, look for new wine releases through the summer! See the website or Facebook page for the musical line-up or join the mailing list.



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JUL 28



AUG 03



AUG 04



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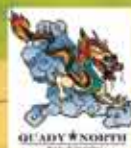


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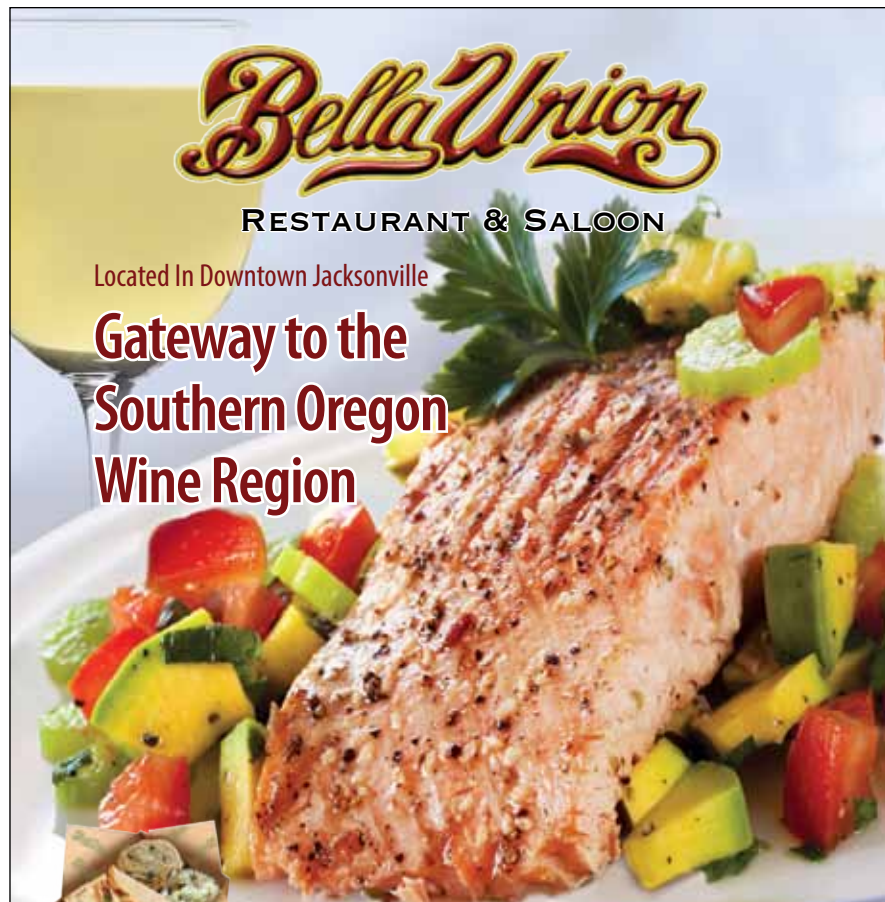
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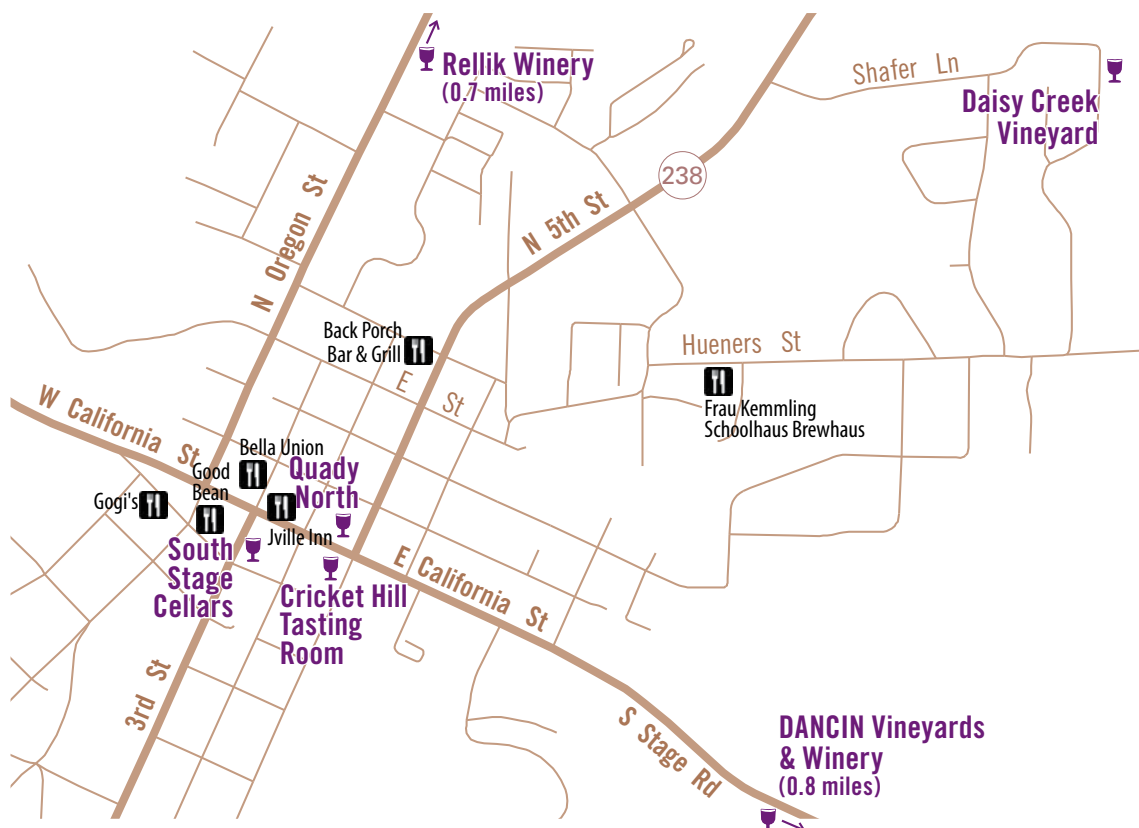
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675 Shafer Lane
Jacksonville OR 97530

DANCIN Vineyards & Winery / Pg 42
4477 South Stage Road
Medford OR 97501
(One mile East of downtown Jacksonville)

Quady North / Pg 43
255 California Street
Jacksonville OR 97530

Rellik Winery / Pg 44
970 Old Stage Road
Central Point OR 97502

South Stage Cellars / Pg 45
125 South Third Street
Jacksonville OR 97530

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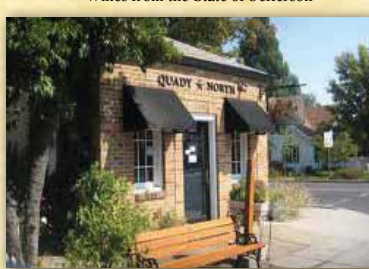
SOUTH  STAGE
CELLARS



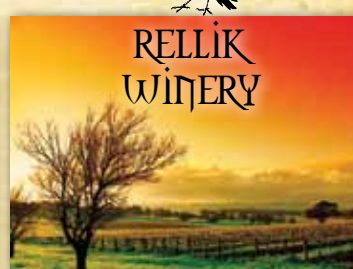
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daisycreekwine.com



4477 South Stage Rd.
Medford, OR 97501
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dancinvineyards.com



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quadynorth.com



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- Brian O'Donnell, Belle Pente Winemaker



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240 E. California Street
Jacksonville OR 97530
541-326-7490
crickethillwinery.com

Summer Hours:
Thursday-Sunday, noon-6pm

Varietals:
Classic "Right Bank" Bordeaux
Merlot
Cabernet Franc
Rosé of Cabernet Franc



CRICKET HILL WINERY is bringing their signature "Right Bank" Bordeaux-style wines, hospitality and understated flair to historic downtown Jacksonville.

Since their first vintage, Cricket Hill wines have been sought out and held in high esteem by locals and visitors from around the world fortunate enough to discover this reclusive, little winery. Small wonder! Cricket Hill is dedicated to producing only classic "Right Bank" Bordeaux wines—wines known in France as the most drinkable wines of Bordeaux. And they do them right! If wines are measured by medals, Cricket Hill has an enviable batting average they seldom mention. Nearly 20 years of major competitions, where every wine submitted brought home a medal of some color. Usually nothing below silver.

But there's more. The location! Their Victorian garden and tasting room in the historic McCully House is the perfect place to sit and sip through a fantasy afternoon.

Great wine and a relaxing atmosphere—what more is there to life? Oh yeah, there's food. Cricket Hill's chef prepares only one limited-availability dish daily, typically, a savory European-style treat created purposely to pair with their wines. Never excessive—rather more of a delicacy to tease and please the palate and complete your experience.

In short, Cricket Hill is a little gem set into Jacksonville's wine scene. Bon Appetite!



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.

Learn more about Daisy Creek Vineyard in the feature story, The Grape in Your Glass, on page 58.



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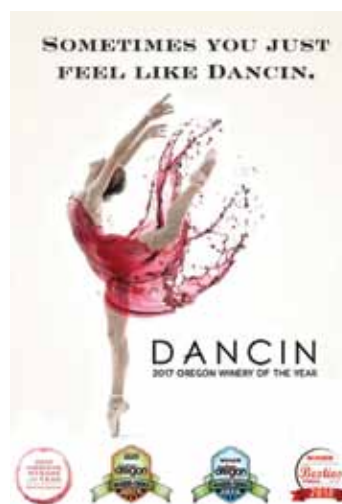
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DANCIN Vineyards & Winery
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Hours:
May-September,
Wednesday, 4pm-8pm
Thursday-Sunday, noon-8pm

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

Labor Day-Memorial Day
Wednesday-Sunday, 11am-6pm
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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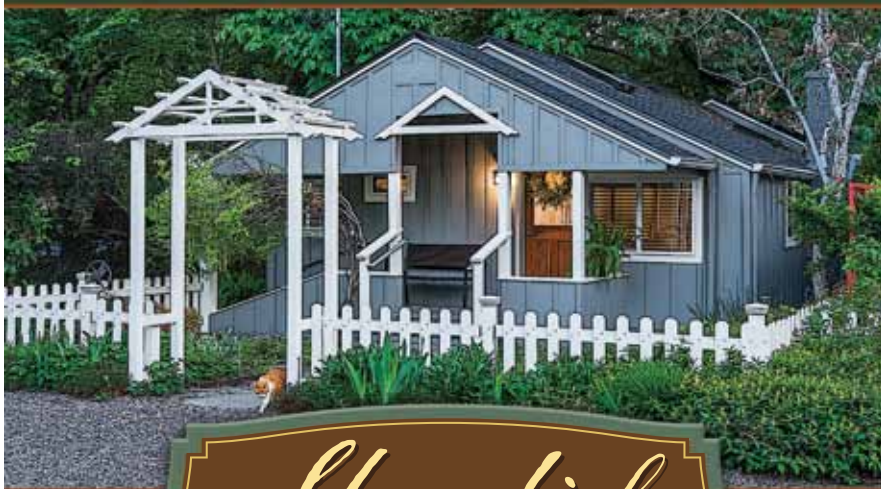


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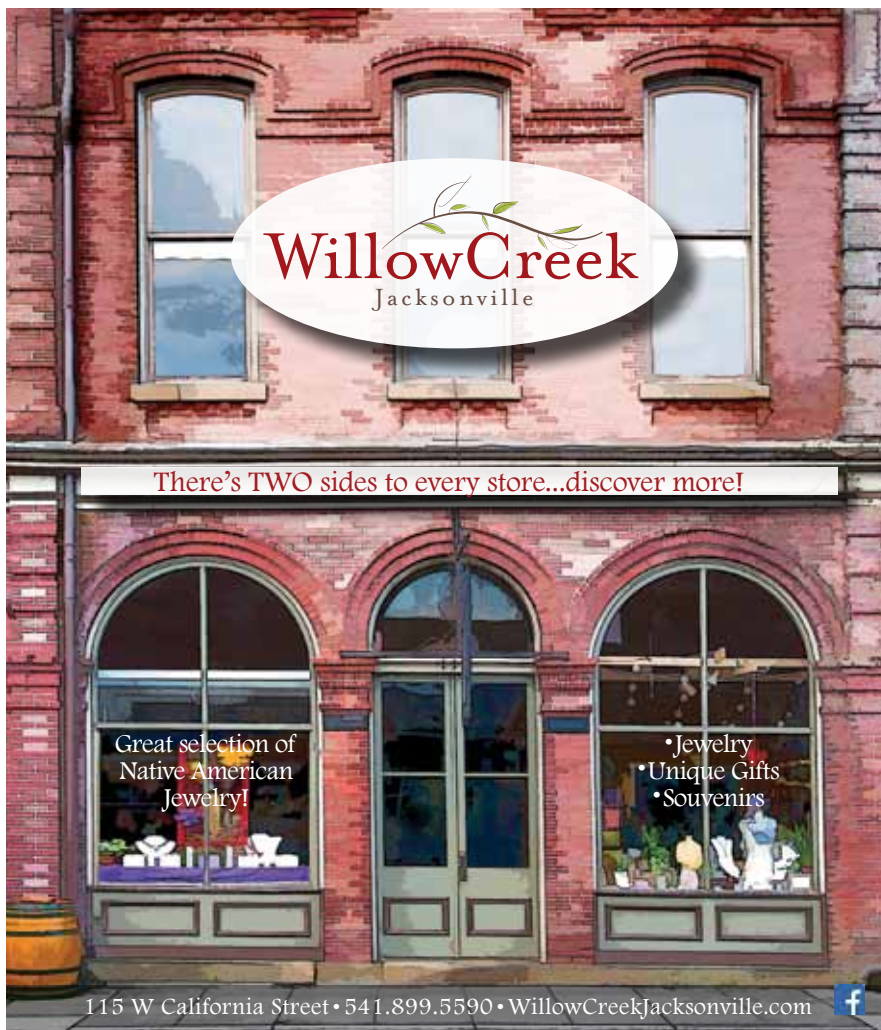
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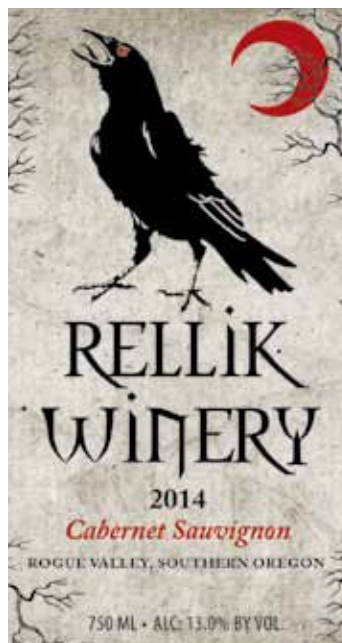
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RELLIK WINERY



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. This year, look for the first wines made by Chris Graves of Naumes Crush and Fermentation bottled under the Rellik label, with its iconic raven.

The newly-remodeled tasting room, features a comfortable gathering place 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:
May-December:
Open 7 days
Mon, Tues, Thurs, Sunday, 1-7pm
Wed, Friday, Saturday, 1-8pm

Live music every Wednesday, Friday
and Saturday nights, 6-8pm

Order your bottles online, we will
have them waiting for you curbside
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SOUTH STAGE CELLARS visitors will delight in major renovations to the garden and historic building. Now, a charming landscaped alley from California Street leads to a greatly expanded wine garden where private tables and chairs are set amid shade trees, rhododendrons and azaleas—a perfect place to sit and enjoy wine accompanied by a gourmet food plate of cheeses, smoked salmon or a dessert.

The enlarged wine garden showcases a fire pit, an outdoor bar for convenient service and a new stage for the incredible lineup of musicians who entertain three nights a week. The bar area inside the historic brick building has been opened, creating an expansive yet intimate space, making indoor entertainment even more enjoyable.

Each week, the tasting room features dinners created by a local restaurant and special, educational and art events are also presented. 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 Oregon’s finest winemakers from grapes grown on 15 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 varietals. No matter the wine, at South Stage Cellars, you’ll discover a tasting experience like no other.

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ON THE APPLGATE VALLEY WINE TRAIL...

Take in the Southern Oregon Lavender Trail

by RHONDA NOWAK

While exploring the Applegate Valley Wine Trail this summer, be sure and take the time to smell the flowers—literally. Visitors will delight in blending a wine tasting trip with an excursion to three incredible lavender farms on the Southern Oregon Lavender Trail.

With our warm, dry summers and mild winters, lavender (*Lavandula*) grows well in gardens in Southern Oregon; indeed, some local farmers have made lavender their principle crop. So it is that during the months of June and July, residents and visitors experience the aromatic and visual delights to be found along the Southern Oregon Lavender Trail in the picturesque Applegate Valley.

This year, participating lavender growers will host their annual festival featuring all things lavender on June 22-24 and July 13-15. Special events during the festival's two weekends draw thousands of lavender lovers who pick their own bouquets, make lavender wands and wreaths, and take classes on how to cook with lavender and how to distill and use essential oils.

The festival also features music and a variety of locally made and lavender-inspired food and beverages, soaps, lotions and crafts, not to mention the pastoral surroundings—a haven of small farms dotting the foothills of the pine-studded Siskiyou Mountains.

My suggestion for traveling the SOLT is to begin in Williams at Goodwin Creek Gardens, 970 Cedar Flat Road. From there, travel east on OR-238 to the English Lavender Farm, 8040 Thompson Creek Road in Applegate, and then to Lavender Fields Forever, 375 Hamilton Road, located just a few miles outside of the historic pioneer town of Jacksonville, close to Valley View Winery.

Off the trail, indulge yourself with lunch and shopping in Jacksonville before heading just a few miles north to The Lavender Garden at the Southern Oregon Research and Extension Center, 569 Hanley Road.

On a recent trek along the trail, I found that each lavender location offers a unique experience to visitors.

At my first stop, I was greeted at Goodwin Creek Gardens by a bright smile from new owner Jered

Grzybowski, who introduced me to his wife, Anna, and their 2½-year-old daughter, Ella. The Grzybowski family moved to Williams from Sacramento in April after buying the house and nursery business from longtime owners Jim and Dottie Becker.

Jered and Anna are looking forward to their first season as part of the SOLT and Festival. The three 20x80-foot greenhouses and display gardens at Goodwin Creek will be filled with 100 different kinds of lavender, including Goodwin Creek's own lavender introductions, *Lavandula ginginsii* 'Goodwin Creek' and *L. angustifolia* 'Chelsea Pink'.

Besides lavender, Goodwin Creek Gardens sells more than 20 varieties of rosemary, as well as several varieties of mint, dianthus, primulas, scented geraniums and many more. I was excited to find two plants at Goodwin Creek that I hadn't been able to find anywhere else locally—*Rosa gallica officinalis*, the apothecary rose, and *Primula veris*, the cowslip primrose.

Whereas Jered and Anna are newcomers to the SOLT, Derek and Sue Owen of the English Lavender Farm, my second stop along the trail, are co-founders. The former Londoners have been in the Applegate Valley since 2012, and now grow 10 varieties of lavender on two acres. During the summer, the farm offers stunning mountain views as a backdrop to rows and rows of fragrant lavender.

The English Lavender Farm specializes in a wide range of lavender products: candles, soaps, heat pads, jams and preserves, wreaths and essential oils, to name just a few. Not only are lavender-inspired items made at the farm, Branson's Chocolates in Ashland also uses lavender grown at the English Lavender Farm to make its line of lavender-infused gourmet chocolates.

Sue said a big part of the enjoyment she gets from the lavender farm is working with other community

businesses and groups. During the festival weekends, the English Lavender Farm will host a dozen local artisans and a full lineup of music performed by local bands.

My next stop was Lavender Fields Forever, where I met one of the new owners, Caryn Gehlmann. She and her partner, Bob Sibbitt, took up the reins last year from previous owners John and Bonnie Rinaldi. Caryn spent years working in the auto industry in Detroit, Michigan before she decided to change her life, and her olfactory experiences, by becoming a licensed aromatherapist and moving to Southern Oregon.

Caryn, Bob and their family and friends are continuing to grow seven, pink, white and purple varieties of culinary and distillation lavenders on a five-acre farm next to the Applegate River. During the tour season, visitors pick lavender from wide grass pathways that separate the rows, and a large lawn beckons families to relax and picnic in the shade of wide-canopied trees.

Over the next few years, Caryn said they hope to expand the number of classes at the farm, create a propagation garden, and work with the Pollinator Project to build a lavender labyrinth. "I'm a big believer that we're all a lot better off when we're a part of a whole community," Caryn said.

My last stop along the SOLT was The Lavender Garden, a 4,000-square-foot plot on the campus of the Southern Oregon Research and Extension center. Planting began in 2003, and today the garden contains about 250 plants of 16 different lavender varieties. The Lavender Garden is cared for by volunteers of the Jackson County Master Gardener Association and is one of 20 demonstration gardens at the Extension.

For more information about the Southern Oregon Lavender Trail and Festival, visit www.southernoregonlavendertrail.com.

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Plan your trip @ www.applegatewinetrail.com



DEVITT WINERY



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

Hours:
Daily, noon-5pm
except Wednesdays by
appointment only

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



DEVITT WINERY was founded in 2003 by Jim Devitt after he and his wife, Sue, relocated from Napa Valley, where they owned Pope Valley Winery. Today, the family tradition continues: following Jim's death, his grandson, Brendan Butler, took over as winemaker in January 2017, after ten years of on-the-job training as Jim's intern, supplemented with enology classes at Umpqua Community College and U.C. Davis.

The winery remains a small, family-owned operation where all winemaking processes are overseen by the Devitt family. The winery focuses on Pinot Noir, Viognier, Syrah, Cab Franc and Merlot. The wines are aged in-barrel to produce a pleasant mouth feel with full-body characteristics which are all drinkable when purchased with no need to lay them down. Visitors to the tasting room will find the winemaker on-hand to answer any questions along with bottles of all vintages ready to take home and enjoy now.

In keeping with family tradition, visitors will be greeted with a smile and treated to outstanding wines and conversation!



LONGSWORD VINEYARD



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

Hours:
Daily, noon-5pm

*Saturday, September 8, 2018
Star Thistle Paragliding Fly-In,
noon-5pm*

Varietals:
Sparkling Chardonnay
Gewürtztraminer
Sparkling Rosé
Dolcetto
Tempranillo



LONGSWORD VINEYARD offers an unforgettable slice of Southern Oregon wine culture. Winemaker Matt Sorensen specializes in creative winemaking and produces small-batch wines that are approachable, enjoyable, and complex. The LongSword winemaking style reflects the unique, independent spirit of the Applegate Valley by challenging convention and questioning tradition. The result is a diverse array of wines that are as fascinating as they are delicious.

LongSword wines are served almost exclusively at the LongSword Vineyard tasting room located in the heart of the Applegate Valley. The tasting room provides a relaxed, informal atmosphere that appeals to both wine novices and wine aficionados alike. Featuring stunning panoramic views of the surrounding mountains, the tasting room faces the famed Woodrat Mountain, which serves as the launch point for local paraglider and hang glider pilots. Summer is the perfect time to view the colorful paraglider wings soaring through the sky and landing in LongSword's back field.

In addition to paragliding & hang gliding, 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, and three Baby Doll Southdown rams. While these farm animals are definitely considered beloved pets, they also aid in low-impact, organic farming practices such as natural weeding and pest control, soil aeration, and soil fertilization. Some lucky guests will also get to meet the owners' dogs—a lovable (and loud) Aussie fluff-ball named Rogue and sweet little cattle dog named Zoey.



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

*“Summer Concert Series Along
the River” every Thursday, 6-8pm
June 7th-September 6th*

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, the site of their popular summer concert series featuring rising local musical artists.

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. The signature white wine is the Stargazer Verdejo—a Spanish grape 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 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 Applgate in 2017, guests have been delighted with the newest Applgate 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!



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 Noir "Caramella" Dessert Wine
Rosé "Angelina"
Syrah
Tempranillo
Red Blend "Rock'n R Red"



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

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 on the 75-acre Bennett Ranch in the Missouri Flat section of the Applegate Valley. Recently, their estate-crafted wines have won big. From standard varietals like the 2014 Cabernet Sauvignon winning Double Gold at the 2018 San Francisco Chronicle Wine Competition to more rare varietals like the Touriga Nacional which received a 91-point rating and Editor’s Choice award from *Wine Enthusiast*, this winery is not afraid to break the mold with the 14 plus varietals offered.

A summertime visit to this northwest haven is a must for wine lovers who appreciate attention to detail in every aspect. Inside the beautiful craftsman-style tasting room you’ll find multiple bars, plenty of seating, and a mercantile that’s always stocked with fun seasonal clothing, beauty products and wine trinkets! After tasting fine wines and enjoying the view from the covered stone patio, tour the estate on walking paths through acres of lush lawns, beautiful gardens and ponds!

Schmidt Family Vineyards welcomes you to bring the whole family for an outing, and order a wood-fired pizza, a burger, salad, fruit and cheese boards—there’s something for everyone! And, every Friday night from 5-8pm, enjoy the Friday Night Music series featuring local musicians.

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

Learn more about Schmidt Family Vineyards in the feature story, *Vintage Gardens*, on page 10.



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.



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

Join us for our "Wine Down" Events:
7/28/18 Hurrman Burrman
8/17/18 Rick Millward and Friends
9/28/18 Pinsky & Newton with the
Over the Moon Band

Varietals:
We produce 20 different wines including:
Petit Verdot
Mondeuse
Petite Sirah
Mourvedré
Carménère
Chardonnay
Rosé



PLAISANCE RANCH traces its roots to a pioneering French vintner, Joseph Ginét, 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 Ginét, 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 Ginét 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!"



AUGUSTINO ESTATE & VINEYARD



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

Hours:
Thursday-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
Pinot Noir "Caramella" Dessert Wine
Rosé "Angelina"
Syrah
Tempranillo
Red Blend "Rock'n R Red"



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.





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- ROXY ANN WINERY
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Wine and Food, OWE My!

by SARAH LEMON



Taking its reputation global is inspiring organizers for Oregon's signature wine event to think local. Their efforts will give the Oregon Wine Experience a corresponding culinary experience.

"We have a beautiful growing season here," says event officer Ashley Myers.

Sun and soil so favorable to the region's diverse wine grapes produce innumerable foods of equal quality, a match that event organizers intend to showcase. Those distinctive ingredients in the hands of celebrated chefs, says Myers, will play prominently at the 2018 event, August 23-26, in Jacksonville.

"I really want ... attractive, individual bites," says Myers, who joined Asante Foundation to increase the Oregon Wine Experience's culinary expertise and heighten its caliber of cuisine.

With 15 years in the restaurant industry, from San Francisco to the Caribbean, Myers says she specializes in inspiring chefs. Envisioning dishes as "pieces of art on the table," she's forging partnerships with Southern Oregon farmers and purveyors to furnish foodstuffs for four days of indulgence and also link their names with the event's charitable cause, Asante Children's Miracle Network.

More than \$1 million raised at last year's Oregon Wine Experience—the entirety of event profits—remained in the region to support Asante Children's Miracle Network and pediatric programs at Rogue Regional Medical Center, one of 170 Children's Miracle Network hospitals nationwide.

The flagship fundraising event for Asante Foundation, the Oregon Wine Experience is in its fifth year managed as a healthcare benefit. For more than a decade, it operated as the World of Wine Festival.

"It has these beautiful, local roots," says Sarahanne Driggs, event officer for Asante Foundation. "It's gaining traction throughout the state. We're really wanting to bring in that outside audience."

More than 4,000 people are expected at this year's Oregon Wine Experience on the Bigham Knoll Campus in Jacksonville, says Driggs, adding that the event has seen 40 percent growth. Slightly more than half of the 103 entrants in last year's wine competition hailed from Southern Oregon, she says, lauding the Oregon Wine Experience's broader reach.

"Two years ago, the competition went statewide," she says. "We have this world-class wine ... and now we're wanting to match that with this amazing culinary component."

"Ultimate vintner dinners" wowed sponsors and major donors in 2017, when 15 local wineries offered their estates as the settings for unique gastronomic fêtes. The format remains a significant aspect of this year's Oregon Wine Experience, which also aims to bring the same spirit of creativity and hospitality to the general public, says Myers.

"It can have transformational qualities," she says of well-executed pairings of food and wine.

Where crostini, meatballs and poached shrimp populated last year's grand tasting, this year's guests can anticipate more thoughtful accompaniments to more than 100 wines. Think shrimp ceviche in cucumber cups, fromage blanc in phyllo shells topped with pineapple relish or Gorgonzola cheese and candied hazelnuts cradled in a dried apricot. All three appetizers were served in past years' sensory classes, branded collectively as Oregon Wine University.

Menus that read like course catalogs, however, are unlikely at this year's Oregon Wine Experience, says Myers. Preferring to promote the event as one of "surprise and delight," she says she may advertise ingredients and suppliers in advance, along with partner chefs, but not specific dishes. Yet she will ensure that chafing trays of "mystery meats" are off the table.

"You go to one of these wine events, and you get meat and cheese and bread ... and we can do better," she says, tempering her outlook just a bit. "I'm not expecting somebody to throw out a bunch of octopus tentacles!"

Likely the most captivating spectacle, salmon staked over an open fire is a tradition shared by the Coquille Indian Tribe that will continue at the Oregon Wine Experience. The Miracle Auction's main dish, the alder- and cedar-roasted salmon heads up an array of salads, vegetable side dishes and dessert, along with beef and pork prepared by Smithfields chef-owner Neil Clooney, an Iron Chef winner at Portland's Bite of Oregon.

Courting chefs with name recognition is one of the Oregon Wine Experience's strategies in coming years, says Myers, adding that she expects the event to "blow up" with culinary talent from around the state, including the Portland metro area. Establishing the Oregon Wine Experience's foodie following, organizers say, will make it a gastronomic destination equal to those in San Francisco or California's Napa Valley.

"We want people from around the world to come," says Driggs.

For more information and ticket sales, see www.theoregonwineexperience.com.

by MJ DASPIT

Margaret and Russ Lyon

Marsanne, Roussanne and Viognier

For this installment in our series about distinctive varietals that thrive in Southern Oregon, the focus is on three white wine grapes that appear together so often that aficionados refer to them in one fell swoop as 'MRV': Marsanne, Roussanne and Viognier—white counterparts of Syrah that come from the Rhone Valley of France, an area generally warmer than Burgundy or Bordeaux. These distinctive dry white wines are known for crisp acidity, heady fragrance and full body.

In Southern Oregon, interest in Rhone varieties began with Viognier. Planted with increasing frequency in the Rogue Valley over recent years, vineyard plantings in Viognier hit a peak of 186 acres in 2014, 72% of all the Viognier in the state, according to the Oregon Vineyard and Winery Report published in August 2015.

Russ and Margaret Lyon were among the first local growers to take an interest. After Russ retired from a career in the US Navy and ten years teaching ocean engineering at Oregon Tech in Klamath Falls, the Lyons took up residence on a twenty-plus acre parcel on the east side of Jacksonville with the intent of becoming "gentleman farmers." They started a vineyard in 1997 with a few acres of Merlot. "We knew nothing about grapes," Russ Lyon recalls. "We happened to meet the winemaker at Valley View, John Guerrero, after we'd been here about two years. John knew our property right at the end of Shafer Lane. That's a great spot for grapes, he said, nice and warm."

During the heyday of gold fever in Jacksonville, that spot at the end of Shafer Lane that would become the Lyons' vineyard was the site of a slurry mine, where prospectors worked the sands and gravels of Daisy

Creek for gold. Today the creek's alluvial deposits create perfect soil conditions for viticulture. The warm temperatures of the site make it similar to the Northern Rhone region of France known as the Côte-Rôtie or "Roasted Slope," where Viognier is famously inter-planted and co-vinified with Syrah.

Russ learned about viticulture through experience and collaboration with pioneer growers who'd formed the Rogue Valley Winegrowers Association in 1982. He recalls the Association meeting where he first encountered Viognier. "John Guerrero brought a gallon of home wine to one of these meetings. He passed out some paper cups and we tried some. It was Viognier. No one had heard of Viognier. Well, it was a big hit."

Lyon put in Viognier about the same time as fellow grower Randy Gold. Gold, whose Gold Vineyard was planted in 1982, recalls grafting-over some Merlot vines to Viognier in 2000. The fruit was in demand for wines by A to Z, Weisinger Family Winery and Trium. By 2005-6, Gold had grafted-over a total of four acres.

"We put in a couple of acres and then got really interested in Rhone varietals and thought about Marsanne and Roussanne," Lyon continues. "Everybody said they make a wonderful blend, and blends were coming in then, so we planted a couple more acres of that. Our Marsanne/Roussanne blend was called Double Play and we added an MRV blend called Triple Play." If you think the names have to do with baseball, you're right. Lyon admits to being a fan of the game. His white Rhone blends have a fan following as well, having won numerous awards in recent years including Best of Show at the 2010 World of Wine competition for the Daisy Creek 2009 Triple Play.

Brian Denner, Simple Machine owner/winemaker, who made Daisy Creek vintages from 2011 through 2016, attributes the excellence of the wines to impeccable farming. "Martine Guzman, the Daisy Creek vineyard manager, does great work. These years were some of the hottest on record so the fruit was really ripe and so clean and healthy you could pretty much put your hands in your pockets when it went by on the sorting table. When you're given really good grapes it's not hard to turn them into good wine."

Denner adds some thoughts about crafting Rhone varietals compared to making Bordeaux and Burgundy. On a spectrum, he explains, "Rhone is the middle ground between Bordeaux which are big and chunky, tannic, and very forgiving and Pinot Noir which is very unforgiving, meaning it shows any kind of slip-up in the vineyard or winery and reveals in the glass everything that happens to it. Rhone varietals are in that sweet spot in the middle. You can think outside the box, like maybe trying a whole-cluster ferment if you want to." He notes the local Rhone varietals coming from warm areas like Eagle Point can mimic "an Australian fruit bomb style," whereas the same varieties from Jacksonville or the Applegate Valley will yield wine in the Northern Rhone style, "dark and peppery, with more tannin."

Showcasing Northern Rhone style whites, Daisy Creek produces varietal wines of Marsanne, Roussanne and Viognier as well as the Double and Triple Play blends—a winning line-up if ever there was one.

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