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WINE SCENE

Fall/Winter 2018

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Welcome to the Southern Oregon wine scene, where you're sure to discover something magical and unexpected on your journey. As you traverse our unique landscape that's populated by equally-unique wineries, take a moment to breathe the crisp air and marvel at the view. Along the way, you'll be meeting passionate wine industry professionals who you'll learn about on the following pages.

With harvest season upon us, local winemakers and their crews are busy picking, crushing and barreling more than 70 varieties of grapes that are grown in our region. Yes, I said 70 varieties of grapes—all of which makes a trip to our tasting rooms a treasure hunt of sorts. Here in Southern Oregon, new wine discoveries await you around every corner.

I'm very proud of this Fall Winter issue and pleased to be sharing more incredible stories about the people behind our wine labels...the ones who make it special.

In "Grape in Your Glass," we sent MJ Daspit out to learn more about Touriga Nacional, a red varietal with a very bright future in the region. In a "Vine Romance," Peggy Dover takes a look at the dating scene at local tasting rooms and tells us why it's replacing the bar scene for area singles. We dig deep in our feature on Troon Vineyard in the Applegate Valley, penned by Rhonda Nowak, on their conversion from traditional to biodynamic farming. In "Wine, Dine & Stay," Lisa Manyon takes us on a tour of Neuman Hotel Group's properties and explains how they've established themselves as the premier hoteliers and restaurateurs in Southern Oregon. In case you're curious about what happens post-harvest and crush at a winery, "A Year in the Life" will shed light on what happens in the "off season." For our foodie friends, Sarah Lemon has a treat in store with her piece on The Honeysuckle Café, a not-to-be-missed culinary gem in the Applegate Valley. In "De-Vine Couples," you'll be delighted to meet Greg & Debbie Schultz, new vintners with an incredible story to tell. Finally, award-winning novelist Amira Makansi shares her tips on what to drink while reading your favorite book!

Cheers to taking *Wine Scene* along as you meet the fabulous people and drink the incredible wines of Southern Oregon.

Whitman Parker

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Cover Photo: Early morning at
2Hawk Vineyard by Marc Salvatore

OUR CONTRIBUTORS



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



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.



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



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



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 book, *Literary Libations: What to Drink with What You Read*, came out in September 2018.



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.



Freelance writer Lisa Manyon is the founder of Write On Creative. She serves on the leadership team of the Women's Speakers Association, is a professional speaker, trainer, consultant who has created a mobile lifestyle so she can work and play anywhere she chooses. Her home base is in Ashland, Oregon, where she loves local wine which she calls her "entrepreneurial fuel!"



Ashley Cates moved to Oregon in 2002 to help her family start Agate Ridge Vineyard. Her marketing company is focused on promoting the wine, tourism and hospitality industries. She serves as President of the Upper Rogue Wine Trail, is Vice President of Rogue Valley Vintners and is on the board of the Eagle Point Chamber of Commerce.

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THE GRAPE IN YOUR GLASS

Touriga Nacional and Tinto Cão

by MJ DASPIT



Winemaker Rachael Martin
of Red Lily Vineyards.
Photo by Tonya Poitevint

IF YOU'VE EVER OPTED FOR A DESSERT WINE AFTER DINNER, you've probably encountered these Portuguese red varieties. Touriga Nacional is the primary ingredient of Port, and is often blended with Tinto Cão. Both are grown locally and made by a few Rogue Valley winemakers into Port-style and dry table wines.

What distinguishes a dessert wine from a table wine made of the same grape variety? The dessert wine is not fermented to dryness. When the fermentation process is still ongoing, high-proof alcohol is added to kill the yeast, arresting fermentation and leaving residual sugar in the wine. This process results in a sweet wine with relatively high alcohol—typically 18%-20%.

Rachael Martin, winemaker and co-owner of the Applegate Valley's Red Lily Vineyards, first tried her hand at making a Port-style dessert wine using fruit from Randy Gold's Gold Vineyard in Talent. "He was growing Touriga Nacional and Tinto Cão which is another traditional Portuguese variety," Martin recalls. "I bought those for the first time from him in 2013 and I had no idea what to expect. It's one of those situations where you can do a lot of reading about it but you just don't know what you have until you're working with it—how it's going to behave in the vineyard, how it's going to ripen, any kind of trends it follows, or how it behaves in the winery. I spent so many years focusing on Tempranillo I've got this palate memory of how I want Tempranillo to taste. But with Touriga and Tinto Cão, I was completely winging it."

Tackling this learning experience inspired the name of her Port-style wine. "It's called 'Night School' because it was the first time I had made it, so it felt like going back to school. The other reason it's called Night School is I stayed up all night. There's something so exhilarating about adding 160-proof pure grain alcohol to something in the middle of the night. Something feels right about that."

Fortunately the wine industry in the Rogue Valley is highly cooperative such that winemakers often share knowledge and support each other. "I had a lot of help from Eric Weisinger on my project. He walked me through what to expect and how it was going to taste at different stages, not to be afraid if it tasted pretty disjointed at certain parts of its life. I remember Eric telling me, the first time you try it, after you add your high proof, it's going to be over the top crazy and you should just turn off the light and go to bed."

Given a little aging, and a touch of Tempranillo, that 2013 dessert wine that was all elbows and knees at first came together beautifully. In 2014, Rachael decided to expand her understanding of the Portuguese varieties by making both a Port-style and a dry table wine from the same harvest. "When you're making Port, you arrest fermentation with your high proof alcohol, so you don't get to see the whole span of it as you do when it ferments out dry. Fermented to dryness, Touriga Nacional is really interesting because it's got a lot of structure and tannin. It's sort of a beastly red but at the same time it's really floral. If I had to compare it to something, a red variety that we're more familiar with, it would be Cabernet Franc with its structure and really concentrated black fruit with a floral, violet mineral piece to it. There's almost a disconnect between the aroma and the palate profile."

Martin's dry wine made from Touriga Nacional, Tinto Cão and Tempranillo is called Fibonacci, "because my daughter explained to me about the Fibonacci sequence, the mathematical equation of symmetry in nature. I thought that was a really beautiful name."

Martin is open to making wines from other little-known grapes in future. "Southern Oregon is so amazing because there are so many varieties that we are able to produce. For a winemaker, the world is your oyster here. You have to have the right site, of course, but if I came up with some crazy idea of a variety I wanted to try, we could pull it off here. It's fun in your tasting room to have a wine that's obscure. Like Troon with Vermentino—it's like I need to try that! It's fun."

Elsewhere in the Rogue Valley, other wineries that feature these varietals include Schmidt Family Vineyards, where the emphasis is on making a dry table wine of Touriga Nacional. Fruit from Pavo Real vineyard in Ruch was used to produce the Schmidt 2014 Touriga Nacional. It took Double Gold at the San Francisco Chronicle International Wine Competition and the Texas International Wine Competition and received 90 points and Editor's Choice from Wine Enthusiast. Cuttings from Pavo Real have been planted at Schmidt with the first harvest expected in 2020.

At Belle Fiore Winery & Vineyard, winemakers made a Port-style wine from Gold Vineyards' Touriga Nacional, Tinto Cão and Tinta Barroca in 2017. With a subtle orange blossom aroma and deep color it's sure to be a winner when released sometime after bottling in 2019.



AARDVARK VINEYARDS

3 BD | 4 BA | 5,093 SF | 62 ACRES | \$2,600,000

Situated on 62 acres of prime vineyard ground sits one of Medford's top vineyards. With over 18 acres of planted grapes (Pinot Gris, Grenache, Syrah, and Cab Sav.) and grape contracts to local wineries allowing for great income potential.



COOPER RIDGE VINEYARD

6.38 ACRES | \$3,900,000

Situated on a hillside, contemporary-style tasting room features panoramic views of the valley & surrounded w/ 2 acres of established Pinot Noir grapes. Completed wine production facility produces award winning wines. Rare turn-key opportunity.



1174 OLD GARDEN VALLEY ROAD

8 BD | 8 BA | 7,450 SF | 18.31 ACRES | \$3,900,000

Enjoy a picturesque setting in Umpqua Valley's wine country. Frank Lloyd Wright inspired home situated on 600+ feet of river frontage with 7 acres of grapes and includes a 1,275 square foot guest house with 2 1/2 acres of grapes.



PARADISE RANCH

180 ACRES | \$1,875,000

What was once planned for a Jack Nicklaus Golf Resort, this property is irrigated with irrigation lines already in, amazing soils, and is adjacent to Grants Pass Airport. In the heart of Southern Oregon wine country and just minutes from the Rogue River.



1555 PAGE CREEK ROAD

4 BD | 4 BA | 2,544 SF | 231 ACRES | \$1,689,000

Enjoy your privacy and independence on 231 gated acres with 40 mile views on two tax lots in a high-end, modern, eco-friendly chalet style home off the grid! Two year-round creeks, surrounded by national forest on four sides.



JACKSONVILLE AREA HORSE RANCH

5 BD | 5 BA | 5000+ SF | 23+ ACRES | \$1,200,000

Complete w/ fenced pastures, outdoor arena, newer horse barn and pool. The multi-level home, built in 1989, has AMAZING valley views and would be ideal for extended family, large estate home, or assisted living facility. 3 TL's, irrigated and private!

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*Rhonda Robertson and Paul Jerkins
at RoxyAnn Winery*



A Vine Romance

by PEGGY DOVER

Breathtaking views, dreamy music, and luscious wines have long been the inspiration for romance. Here in Southern Oregon, we love playing host to this sensory experience. Recently I sampled three tasting rooms to evaluate the romance factor. I came away enchanted by three distinct flavors, any one of which could lay the groundwork for a vine romance.

ROXY ANN WINERY—Brenda Pine, tasting room manager at RoxyAnn Winery, knew the perfect couple for our theme. Meet RoxyAnn lovebirds, Rhonda Robertson and Paul Jerkins. “It was a Tuesday,” Paul recounted every detail of their first date at the winery, including Rhonda’s outfit. “She looked at me and I said I was in deep, deep trouble.” That evening they talked for hours over a deep-red Claret. Now, over a year later Rhonda says with a sparkle that’s contagious, “He makes me feel like I’m the only woman in the room.” Insert sigh here.

Each Wednesday and Friday at RoxyAnn, a revolving line-up of talented local musicians light up the night and fill the space with tunes. Rhonda and Paul love music, and though Paul hadn’t danced since high school, Rhonda loves it. But she revived his moves on the dance floor when guitarist/singer, Jeff Kloetzel strummed his sweet, original love song, “Honey Bee.”

Apparently Cupid used a double dynamo love potion when they met. As I sat across from the pair, they held hands and eyed one another with sizzling looks that made me blush. I had a slight concern for any flammables nearby and glanced around for the nearest extinguisher. They’re crazy about one another and RoxyAnn Winery. “I love the atmosphere,” Rhonda said. “It has the feel of family. We try to come here as often as we possibly can.”

Many regard RoxyAnn as a social hub where everyone knows your name, making it a safe haven to mix, mingle, and make friends. And should you need a nudge, something tells me Brenda could make a fine living as a matchmaker.

Paul had Brenda reserve his and Rhonda’s table as the one year anniversary approached, and if things continue on course, they may announce an official merger before long. No pressure, guys. Cheers to love!

PASCHAL WINERY—Even before talking with Aga Paschal, General Manager with Paschal Winery, I saw what makes Paschal Winery a prime choice for savvy daters. Cuddled into the hills near Talent, the surrounding countryside resembles romantic Tuscany. Their twenty-two acres are perfect for strolling, quiet talks, and hand-holding. Paschal’s sizable pond offers a path with benches for private smooching, a willow tree with two love swings, and a pair of swans named Sebastian and Alexander. Okay, so they’re brothers. “They’re excellent companions for each other,” Aga said. Swan food is available, and the pond is open for bass fishing.

The tasting room welcomes couples with linen-clad tables topped with fresh flowers. Sun-bright walls highlight the work of local artists. Paschal’s upper patio overlooks the pond and vineyards, while a fire pit glows warm for snuggling on a

cool autumn evening. Whether for Cork and Fork Wednesday, Second Saturdays with dancing to Band Du Pays Swing, or Happy Hour Sundays with live music and \$7 glasses of wine, the crew stands ready to deliver the props.

Looking to impress a date on a budget? Cork and Fork Wednesdays are the perfect choice year-round. Each month a different restaurant caters a delicious full meal for only \$10. Dessert, with two forks for sharing, is available for an extra \$5.

“We have many retired couples that come and this is like their date night,” Aga said. “We are really non-age specific, so young couples can come up for more vibrant music events and have a good time.”

Paschal is family friendly. Picnickers may spread out and kick back. With few lights to spoil a clear night sky, their open spaces are made for star gazing. “My favorite yearly “event” is when we get lightning,” Aga said. “We can have a quiet day, and then a thunderstorm starts and within fifteen minutes I have a full house with people coming to watch it.” And when the lights go out and the candles are lit . . .

DEL RIO VINEYARDS—Once home to Rock Point Hotel and stage stop, built in 1864, Del Rio Vineyard Estate and tasting room in Gold Hill is rich with Southern Oregon history. More than 300,000 vines climb into the hills across from the Rogue River. It’s a perfect meet-up place if nostalgia plucks at the romance in your soul.

Lindsey Zagar is the marketing manager for Del Rio. “During September we do vineyard hikes every Sunday and Wednesday. It’s the perfect month because of the weather and the grapevines are simply beautiful. Typically, early September is when veraison (the onset of ripening) is starting. You get to stroll through the vineyard, about a two and a half mile hike, and taste the 13 grape varieties. That, I think would be a fantastic date. You come in the morning, go on a hike, and end in the tasting room.” These are guided, group hikes and the grounds invite an after-trek picnic.

If you should see the ghost of Hattie Haymond, former area resident, rest assured she is a benign, though mischievous spirit. Hattie lies buried in the historic Rock Point pioneer cemetery, located on the premises and open for thoughtful wanderings. “There have been sightings and experiences people have had with her,” Lindsey confirmed.

“I think wine tasting is romantic,” Lindsey added. “Trying something new together, talking about your likes and dislikes. Wine is such a vessel to open up conversation. It relaxes you to share.”

Southern Oregon wineries are fertile havens for love of any vintage. Come and explore your winery pairing up close. Fair warning: all three wineries have track records for proposals and anniversary celebrations. Salute!

Troon Vineyard Digs Deep into Biodynamic Viticulture

by RHONDA NOWAK

“That which secures life from exhaustion
lies in the unseen world,
deep at the roots of things.”

~ Rudolf Steiner (1861-1925),
founder of biodynamic agriculture

Troon Vineyard

Traveling along Highway 238 in the upper Applegate Valley is like driving straight into a landscape painting. Only this idyllic scenery is not on canvas, it's real with added sensory pleasures of pine trees and a soft afternoon breeze drifting over the Siskiyou Mountains.

Within these picturesque surroundings, Troon Vineyard is nestled on the Kubli Bench at 1,400 feet above sea level, where the valley opens up for the Applegate River to continue its journey toward the Pacific Ocean some 50 miles away. Here, the ancient granitic and river sediment soils supporting Troon's vineyards share similarities with renowned viticulture regions of France and Italy—Alsace, Beaujolais, the Languedoc and Sardinia—places that provide inspiration for Troon's estate wines.

Yet, Craig Camp, Troon's general manager since 2016, is quick to point out the distinctiveness of Troon's *terroir*. He has extensive knowledge of wines that express unique characteristics of place, having spent the last 35 years in Italy, Napa Valley, Willamette Valley, and the Applegate Valley.

Along with climate, fertile soil is a critical component of fine wine-producing *terroir*, and that is the reason behind Troon's decision last year to transition to biodynamics, a controversial philosophy and method of agriculture that is, nevertheless, increasingly acclaimed by top vineyards all over the world.

In addition to farms that grow produce other than grapes, there are currently 14 vineyards/wineries in Oregon certified as biodynamic, with the highest percentage of BD-certified vine acres in the U.S. Cowhorn Vineyard and Garden in the Applegate Valley is the only certified biodynamic vineyard in Southern Oregon right now; however, Camp aims to add Troon to the shortlist of BD certified vineyards by 2020.

With guidance from a California-based biodynamic consultant, changes at Troon began soon after Bryan and Denise White of Arlington, Texas purchased the 100-acre estate in November 2017. “Nothing worthwhile in life is ever easy; biodynamic farming is no exception,” Bryan said. “We believe the holistic principles of biodynamics will provide the framework needed for our conversion from conventional farming to a biodynamic-certified vineyard.”

Troon switched to using minimalist methods for winemaking in 2014. These include crushing grapes by foot, using only native, natural yeasts, and avoiding the use of additives during fermentation, such as acids, sugar, tannins and sulfur. “We’re using the old ways of making wine,” Camp noted. Additionally, Troon’s vineyards are LIVE (Low Input Viticulture and Enology) and Salmon-Safe certified.

Still, Camp said past years of conventional farming practices have taken a toll on Troon’s soil, and the use of biodynamic practices is expected to help restore the soil to its full potential. “Biodynamics is a science of life forces,” said BD consultant Andrew Beedy, “a recognition of the basic principles at work in nature, and an approach to agriculture which takes these principles into account to bring about balance and healing.”

Camp is chronicling Troon’s process of converting to biodynamics on his blog, Wine Camp (www.winecampblog.com), where he posted, “I know that if we can bring our soils back to life, we can take our already very good wines to even higher levels of quality; in fact, to true greatness.”

So what is biodynamic farming, and why has it raised so many eyebrows in the wine industry? “I think of it as organic agriculture with essential composting, plus proactive, probiotic applications,” Camp explained.

In fact, BD certification requires use of nine preparations (labeled 500 through 508), which are made with cow manure, herbs or other plant materials, and applied to compost piles or directly on grapevines and other crops (see sidebar). Each infusion contains microorganisms that help restore the soil’s vitality and, as Camp noted, the soil’s potential for growing strong, healthy grapevines naturally resistant to insect pests and diseases. Healthy vines are essential for flavorful fruit and world-class wines, Camp said.

Developing the biodynamic preparations and applying them must meet stringent standards set by Demeter International, the non-profit organization that began BD certification programs in Germany in 1928. One of the most questionable methods involves burying cow horns filled with manure in 5-foot deep pits to make BD preparation 500, a mixture Camp referred to in his blog as “the really good shit.”

Another important aspect of biodynamics is timing crop production and processing with the rhythms of the moon, in observance of the age-old belief that lunar phases affect plant growth. Taking this idea further, biodynamic advocates say wine, as a living organism, also responds to the moon’s rhythms. Accordingly, they argue wine tastes better on days when the moon passes through constellations associated with air (flowers) and fire (fruit).

Critics of biodynamics say the benefits of using BD methods lack scientific support, and the techniques are more symbolic than practical.

Yet, more and more biodynamic vine tenders and winemakers are responding to jibes about their “voodoo viticulture” by showing improved soils, vines and wines. Many came together last May when Demeter USA sponsored the first U.S.-hosted International Biodynamic Wine Conference in San Francisco. The Biodynamic Association also provides a research reference portal on its website (www.biodynamics.com).

Camp said everyone at Troon—including vineyard foreman Adan Cortes and winemaker Steve Hall—is excited to participate in a more holistic approach to winemaking, and to watch how the microbiome of the estate’s soil changes. “It’s clear that biodynamics makes better wine, but we want to learn more about how and why,” he said.

So far, Troon’s transition to biodynamics has entailed conducting an electromagnetic soil scan and analysis, using new weed-control machinery, building compost piles with manure supplied by Troon’s neighbor, Noble Dairy, an organic farm, and applying BD preparations to the compost piles and vineyards.

However, Camp pointed out that many of the changes taking place at Troon are within the people who work there. He posted on his blog, “Biodynamics will reinvigorate our soils and our vines, but it is also reinvigorating us. It is those combined energies that will be expressed in our wines.”

It sounds like there are many kinds of shifts taking place right now at Troon Vineyards, as biodynamic’s founder Rudolf Steiner put it, “deep at the roots of things.”

Biodynamic agriculture is (re)born

In 1924, Austrian philosopher Rudolf Steiner presented a series of lectures titled “Spiritual Foundations for the Renewal of Agriculture” to a group of anxious farmers who had gathered in Koberwitz, Silesia (now part of Poland). The farmers were concerned about the effects of new agricultural practices that had sprung up in Central Europe (and elsewhere in the world) after WWI, which called for the use of “innovative” chemical fertilizers and herbicides to increase crop yields and reduce weeds.

Steiner, best known in the U.S. as the founder of the arts-based Waldorf School curriculum, had spent most of his adult life writing and lecturing on a variety of topics: social reform, education, medicine, literature, agriculture and many others. His views on natural and self-sufficient farming methods were directly opposed to the new practices, which turned out to be harbingers of the agro-industrial monoculture model of farming that is commonly implemented throughout the world today.

During his speeches, Steiner reinforced what the farmers already knew from experience: healthy crops are grown from healthy soil that is continually replenished by composting green waste and animal manure produced on site.

Although based on agricultural methods that have been used for millennia, Steiner’s lectures became the cornerstone of a “new” approach to cultivation called biodynamics. Demeter International (Demeter refers to the Greek goddess of grain and fertility) was established in Germany in 1928, and today certifies agriculture in more than 50 countries.

In the United States, the Biodynamic Farming and Gardening Association (now the Biodynamic Association) was formed in New York in 1938. Demeter USA was incorporated in 1985 with headquarters in the Willamette Valley.

Biodynamic certification requires nine preparations that must meet stringent guidelines for production and application. Except for 500 and 501, all of the materials are plants that have long been used for healing purposes:

- 500 – manure composted in cow horns
- 501 – cow horn silica (mixed with manure)
- 502 – yarrow flowers (*Achillea millefolium*)
- 503 – chamomile flowers (*Matricaria chamomilla*)
- 504 – stinging nettle stems (*Urtica dioica*)
- 505 – oak bark (*Quercus*)
- 506 – dandelion flowers (*Taraxacum officinalis*)
- 507 – valerian flowers (*Valerian officinalis*)
- 508 – horsetail (*Equisetum hyemale*)

Find out more about biodynamic agriculture on Demeter USA’s website: <http://www.demeter-usa.org/>.



WHAT GROWS TOGETHER GOES TOGETHER

Wining and Dining with Neuman Hotel Group
by LISA MANYON

LUNA





CULINARY DELIGHTS featuring farm-to-table and vine-to-glass pairings are abundant in Southern Oregon. These experiences are a cornerstone of the Neuman Hotel Group. Co-created with the visionary leadership of Doug Neuman and the creative flair of his wife, Becky Neuman, they offer multiple lodging and dining opportunities in the Rogue Valley. Each has a personality of its own, designed to embody the spirit of Southern Oregon and support the local wine industry.

Southern Oregon is home to five wine regions, over one hundred and fifty wineries, and seventy grape varieties. This means it's important to have expert guidance when choosing the experiences that best match your palate and personality.

When you dine at Larks Ashland, Larks Medford, or Luna Cafe at Ashland Hills, you are in for a treat. Their entire wine program is nearly 80% Oregon wines, and about 40% of all wines available are from Southern Oregon.

The Neuman Hotel Group is lucky, or more likely intentional, to employ a talented hospitality team.

Ava DeRosier is Director of Food and Beverage. She's responsible for overseeing the culinary and beverage components of the restaurant and catering operations including training wine buyers. The buyers participate in tastings with wineries and distributors each week and make selections based on quality.

Ava explains, "It's a very active process to stay current with vintages, taste wine from dozens of Southern Oregon boutique wineries, as well as larger distributors. Limited-production wineries mean frequent wine list changes for us, but our team is committed to being an ambassador for smaller vineyards that deserve a platform."

Each Larks location has around fifty Southern Oregon wines, and Luna Cafe features nearly thirty in their mercantile and restaurant. The buyers stick to the philosophy of sourcing local.

Ava shares, "The core of our mission is to tell the Oregon story through our food, wine, and hospitality. In 2017, Larks was selected as "Restaurant of the Year" by the Oregon Wine Board and *Oregon Wine Press* for living that mission. We believe the best meal we can serve our guests is made from ingredients grown in our own backyard. Southern Oregon is producing world-class wines, and we are passionate about giving our guests the opportunity to taste them."

For the first time ever Neuman Hotel Group employs a Certified Sommelier. This is no accident. The Neuman Hotel Group has an employee-development plan for each staff member and they take the interests of their employees to heart. As a part of this plan, Ava and Jennifer Williamson completed the Level 1 Sommelier course together and Jennifer went on to complete full level II certification.

Ava was invited by Eric Degerman of Great Northwest Wines to be a judge on the blind tasting panel for the Great Northwest Invitational Wine Competition. She was the first judge from Southern Oregon and had the opportunity to taste new varieties from multiple states. They've been invited back again in 2018 and Jennifer will serve on the judging panel October 2nd through 4th at Columbia Gorge Hotel.

Jennifer notes, "I'm the Restaurant Manager and Sommelier, but our wine program here is really a team effort. I'm the wine buyer for Larks Medford, and Selisha Early is our wine buyer at the Ashland location. We recently hired Amira Makansi, a wine writer and former winemaker, to the management team at the Ashland location, and she'll be contributing to the wine program as well. She has a book coming out in September called *Literary Libations: What to Drink with What You Read*, which provides tongue-in-cheek but informative drink pairings for famous works of literature. So, we're really excited to put her expertise in play as well. It's a true team effort and we all do our part to keep the program evolving and interesting for our guests and the staff."

Larks Home Kitchen Cuisine is housed onsite at Ashland Springs Hotel and you'll find Larks Medford at the Inn at The Commons. Both restaurants offer fresh, farm-to-table fare when in season and the menu is impressive. My favorite choices are the Brussels sprouts with a glass of crisp champagne and when it comes to comfort food it's a tossup between the fried chicken (best fried chicken I've had anywhere) and the meatloaf. You'll find vegetarian options to choose from, too.

Jennifer shared her favorite wine and food pairings with me. "If you haven't tried port and blue cheese, we carry the Abacela port-style Tempranillo and pair it with Rogue Creamery Smokey Blue, that's one of my favorite pairings of all time. Rosé with spinach salad tossed with some local berries or melon is a summer favorite. I also love to pair our essential Larks dishes with some of my favorite wines. Pairings don't have to be overthought either—I really hope people just order what they like and aren't afraid to experiment. The phrase "what grows together goes together" holds true, so we find that a lot of the local foods pair excellently with wines from the region."

When asked about her favorite wines, Jennifer offered these suggestions. "In Medford, the Epitome of Three red blend from Ledger David has been the best-selling wine at that location since they opened! We carry JAXON's Tempranillo at all three restaurants—it has universal appeal and works with all our menus at a great price point. I'm really excited about what Southern Oregon can do with the Tempranillo variety. I think we have a lot of potential with that grape here."

Luna Cafe offers farm-to-counter options and hosts a weekly, complimentary tasting called "Wine Wednesday," where local wine and music is featured. This is a wonderful opportunity to learn more about local wines and enjoy the inviting atmosphere of Ashland Hills Hotel.



Stay & Play Packages

While you'll find stay and play packages at each Neuman Hotel Group location, the majority of the wine-centric experiences are hosted via the Ashland Springs, Ashland Hills, and Inn at The Commons properties.

For locals and out of town guests alike, I recommend these excursions:

Inn at the Commons "Somm" package—this is Ava's favorite package and includes a phone consultation with Ava or Jennifer to build a customized flight with four local wines to be enjoyed at Larks Restaurant Medford. Also includes a cheese plate featuring local creameries, decadent local truffles, and an overnight stay in one of the newly-remodeled rooms.

Ashland Hills features two experiences that are not to be missed:

Weisinger Family Winery package—includes a tasting of four wines for two at Weisinger Family Winery, the oldest, most established winery in Ashland. Their Tempranillo is not to be missed.

Irvine & Roberts Craftsmanship Wine & Dine package—includes a tasting of a four-wine flight with choice of charcuterie or cheese board. This is the newest winery in Ashland and the views are breathtaking. Try the lot 777 Pinot Noir while it lasts.

For more information on specialty wine events, wine excursions for hotel guests, and other functions hosted by Neuman Hotel Group, visit their website www.NeumanHotelGroup.com and Facebook Page <https://www.facebook.com/NeumanHotelGroup/>.

A Year in the Life: a seasonal behind-the-scenes look at what's going on in the multi-faceted world of wine growing, production and hospitality

Winter in the Wine Scene

by MJ DASPIT



Photo of Agate Ridge Vineyard by Ashley Cates



The rush of harvest is over. The crush pad is idle. The bird netting is rolled up and put away. The vines stand naked under a leaden sky and the only apparent activity is a hawk circling overhead.

The rush of harvest is over. The crush pad is idle. The bird netting is rolled up and put away. The vines stand naked under a leaden sky and the only apparent activity is a hawk circling overhead. But as *Wine Scene* found out from Dan Marca, owner of DANCIN Vineyards; Liz Wan, assistant winemaker at Serra Vineyards; and Chris Graves, winemaker at Naumes Crush and Fermentation, the appearance of inactivity is deceiving.

Reflecting on his winter schedule, Marca observes, “People think if the harvest is done we can rest. We can rest from harvest-specific activity, but you don’t really rest. When you have a winery and a tasting room and you’re a farmer, it’s year round. I met with a winemaker a few weeks ago and her comment to me was the reason she doesn’t want to have a winery and tasting room is because it’s year-round full time plus.”

Though seated in a comfortable chair overlooking the vineyard, Liz Wan sounds just a little hyper when asked to describe what’s going on at Serra. “Last year during this week I was literally shoveling snow on the back crush pad because I couldn’t get the pallet jack under the barrels over the snow. This year we’re trying to prune as fast as possible to get out ahead of what we expect will be an earlier push for bud break. Also because it’s so mild we can check our irrigation. Usually you don’t want any water in those lines because they’re going to freeze and burst, but this year that hasn’t been an issue yet, so we’re doing a lot of checking for broken lines and emitters.”

Graves adds, “In winter we’ll do soil adjustments (addition of nutrients or amendments to help soil structure and water holding capacity) and pruning. Pruning is the big job. It’s a major viticultural practice; it dictates the way your vines are going to grow and dictates your crop yield. It’s extremely important to do it well and it’s a lot of work, all done by hand.”

At DANCIN pruning can occur twice, the first time leaving intentionally long spurs (vertical bud-producing canes) as a measure to insure against loss of buds to frost. “With basic spur pruning we keep only one or two buds on each spur. With double pruning, you leave a lot more, meaning you’re going to come back and prune again,” Marca explains. “Grape vines have apical dominance, so those buds furthest away from the trunk are the ones that come out first, counterintuitively. When we have a freeze event—we had one on May 14th a few years back, 31 degrees for 6 hours—the buds at the end of the spur, our sacrificial buds, turned brown and brittle during the freeze. The basal buds nearest the trunk were not yet out of their ‘cocoons,’ as I call them, so they were salvaged and we only lost 5% of new growth. Now we have a wind machine so we double prune less, but it’s still a decision that we make on an annual basis.”

Shifting to what goes on inside the winery, Graves says, “The highest priority is to make sure the new vintage is cared for by tracking fermentations, getting all the reds put to bed. We’re also gearing up to bottle the new whites and rosés, last year’s reds or even two-year-old reds.”

Wan puts it in a nutshell. “Between now and bud break, anything you *can* do, you do it. Once we have bud break we’re running to keep up with our vines, the tasting room is starting to get busier... all the events start to happen. So for us, we’re doing blending trials, adjusting last year’s whites and the reds that have been in-barrel for a couple of years to prepare them for bottling, assessing how much we want to bottle, and booking trucks. We use a mobile bottling van except for lots of less than 150 cases which we hand bottle.”

Graves explains the emphasis on bottling. “There’s only so much room in tanks—you have to empty tanks. Managing resources of the winery is absolutely huge. Some of that might be dictated by barrels as well, which are the number one cost behind the grapes and sometimes actually higher. If you’re able to empty your barrels before the next vintage, that’s a huge savings, because you don’t have to invest in new ones—until they get to be about four years old.”

Like Serra, Naumes uses a mobile bottling line that arrives in a tractor trailer at the winery. “The mobile bottling line has a lot of advantages,” Graves explains, “It’s very professional, high quality bottling, and fast. The problem is you need to have everything very well prepared. When the truck comes in you gotta rock and roll. If there are any issues with the wine or the packaging, and they have to slow down or stop, they start charging you a fortune—like \$500 an hour. So you have to make sure all your ducks are in a row and everything’s completely dialed in. It’s really kind of stressful for the winemaker and staff to get everything ready, but assuming you do, the truck comes in and you fire out 1,2,4, or 6 thousand cases, then afterwards it’s a huge sigh of relief.”

And for every tank or barrel emptied, Wan points out, there’s maintenance. “We had primary fermentations going on most of December, so now most of us are cleaning our tanks, cleaning our bins. We’re also maintaining our fork lift, bobcat, four-wheelers, and putting away press equipment and conveyors.”

She adds, “We also do lot of analysis this time of year. Titrations for SO₂, (sulfur dioxide) for example, take fifteen to twenty minutes per lot to run, so you can spend a whole day doing that. Fining, racking and returning are all happening.”

Marca sums up. “Besides watching over the wines, topping, tasting, monitoring the malolactic fermentation, looking at blending and bottling, it’s year-end inventories. It’s taxation.”

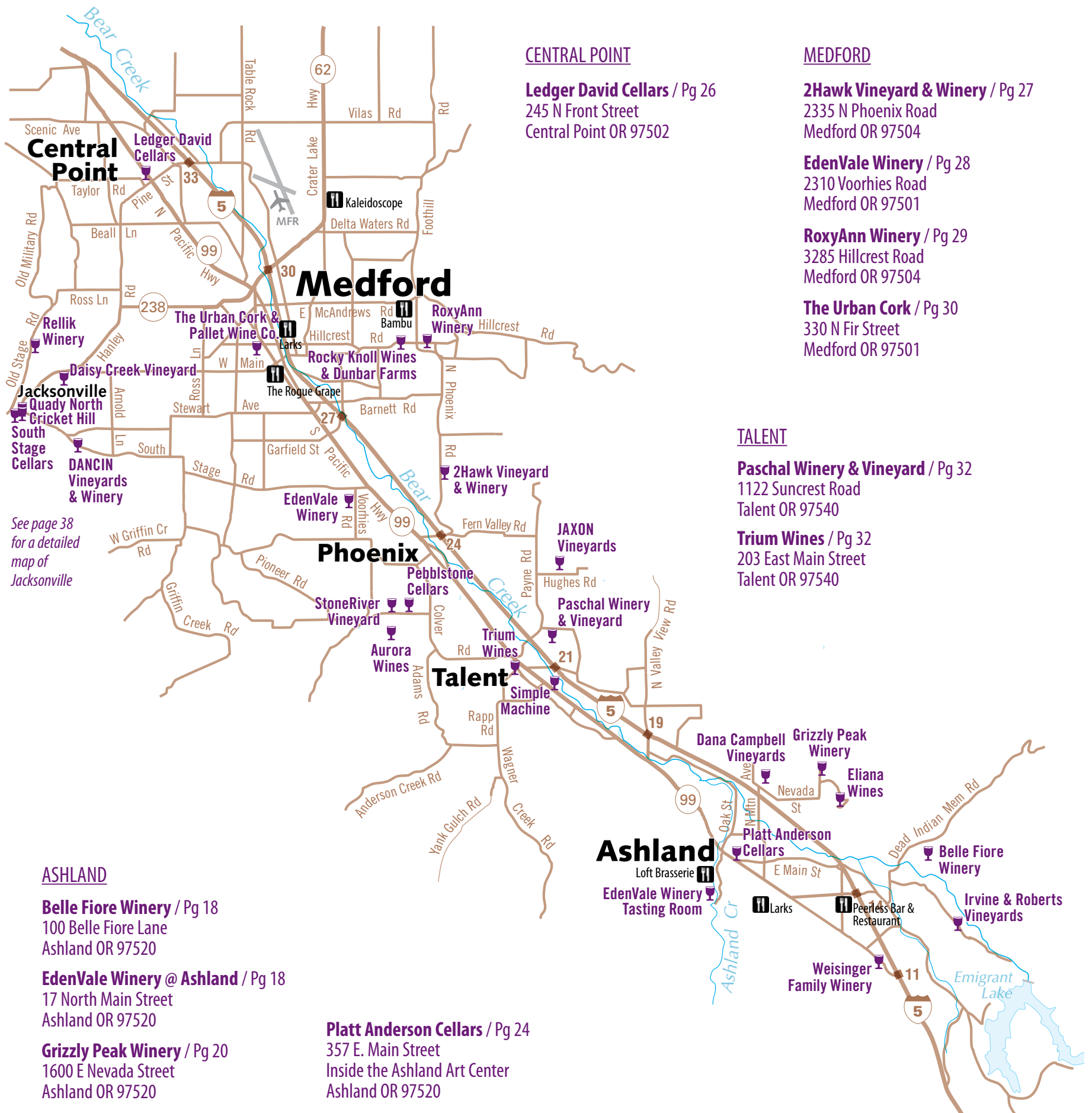
Wan concurs. “The Oregon Wine Board reports were due at the end of the year. There’s a lot of counting and accounting happening—also invoicing for grapes sold.”

With his trademark emphasis on hospitality, Marca speaks to the winter preparations necessary to a successful season in the tasting room. “Now we’re starting to reach out and determine who’s the team. What personnel do we need? Where do we find them? What does training look like? What have we learned from last year’s training? We have a training manual. We’ve established certain procedures about how service is done, how the wine is presented, how it’s opened, how it’s poured, everything.”

Wan says winter is also the time for “revamping the website, putting all the new events on the events page, booking bands, scheduling wine dinners, checking what wholesale is looking like.” Being proactive about wholesale, she notes, “Restaurants are changing their wine lists to put out the new selection by Valentine’s Day.”

And several weeks after Valentine’s Day, comes spring, and with it, our next installment of A Day in the Life. *Wine Scene* will talk to another group of wine industry professionals to get the low down on what goes on in the vineyard, the winery and the tasting room with the coming of bud break.

ROGUE VALLEY



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Ledger David Cellars / Pg 26
245 N Front Street
Central Point OR 97502

MEDFORD

2Hawk Vineyard & Winery / Pg 27
2335 N Phoenix Road
Medford OR 97504

EdenVale Winery / Pg 28
2310 Voorhies Road
Medford OR 97501

RoxyAnn Winery / Pg 29
3285 Hillcrest Road
Medford OR 97504

The Urban Cork / Pg 30
330 N Fir Street
Medford OR 97501

TALENT

Paschal Winery & Vineyard / Pg 32
1122 Suncrest Road
Talent OR 97540

Trium Wines / Pg 32
203 East Main Street
Talent OR 97540

ASHLAND

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

EdenVale Winery @ Ashland / Pg 18
17 North Main Street
Ashland OR 97520

Grizzly Peak Winery / Pg 20
1600 E Nevada Street
Ashland OR 97520

Irvine & Roberts Vineyards / Pg 23
1614 Emigrant Creek Road
Ashland OR 97520

Platt Anderson Cellars / Pg 24
357 E. Main Street
Inside the Ashland Art Center
Ashland OR 97520

Weisinger Family Winery / Pg 24
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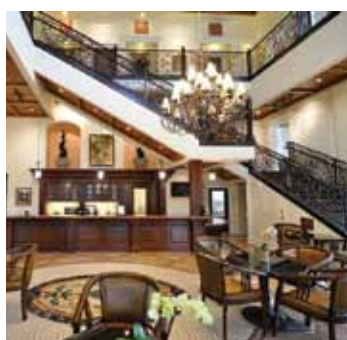
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BELLE FIORE WINERY



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

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

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



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
edenvalleyorchards.com

Winter Hours:
Wednesday - Saturday, 1-8pm
Sunday, 1-6pm
Closed Monday & Tuesday

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 28). 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.





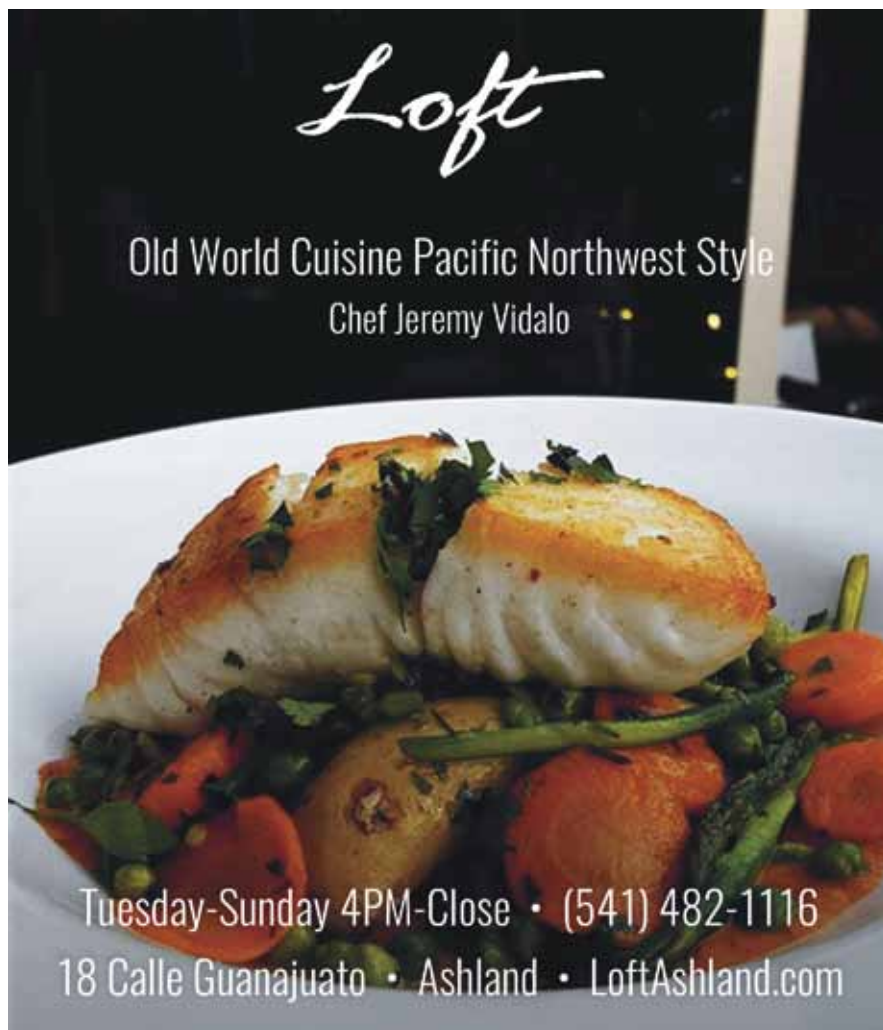
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Larksrestaurant.com

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. In winter and spring, the winery proudly hosts intimate, indoor concerts featuring musicians touring the west coast.

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

Grizzly Peak proudly produces private label wines for the Ashland Tudor Guild, the Southern Oregon Symphony and the Oregon Cabaret 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 and concert spaces, suitable for fundraisers, cultural events, private parties, weddings and more! Check the website for details and availability





Located in Ashland's historic Railroad District, Hill Station offers beautifully patterned home furnishings, housewares, clothing and goods that weave a narrative from the cork forests of Portugal to the chai stalls of Bombay. Discover time-honoured crafts mingled with the contemporary creations of today's artists.



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IRVINE & ROBERTS VINEYARDS



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



IRVINE & ROBERTS VINEYARDS is a family-owned estate vineyard and winery in Ashland, Oregon at the southern extent of the Rogue Valley, AVA. Positioned at the confluence of two distinct mountain ranges, the high-elevation vineyards are layered with complex sedimentary soils and influenced by winds from the Cascade mountains. Intent on the sincere articulation of their vineyard sites, they practice fastidious farming and production methods while maintaining a commitment to ecological sustainability. Always striving for excellence, the principal focus is to create thoughtful Pinot Noir and Chardonnay of true character and geographical identity.

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. This special setting is just five miles from the heart of downtown Ashland.

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. He 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.



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Ashland OR 97520
206-714-3345
ashlandwine.net

Hours:
April-December
Daily, 1-7pm

January-March
Thursday-Sunday, noon-6pm

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

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



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

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



WEISINGER FAMILY WINERY



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

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

May-September,
Daily, 11am-6pm

Wines:
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 2017 Rose of Grenache took Gold at the 2018 Oregon Wine Experience 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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Directed by Bill Rauch
World Premiere

INDECENT by Paula Vogel
Directed by Shana Cooper
American Revolutions

CAMBODIAN ROCK BAND by Lauren Yee
Directed by Chay Yew

BETWEEN TWO KNEES by the 1491s
Directed by Eric Ting
World Premiere / American Revolutions

HOW TO CATCH CREATION by Christina Anderson
Directed by Nataki Garrett
West Coast Premiere

MACBETH by William Shakespeare
Directed by José Luis Valenzuela

ALICE IN WONDERLAND by Eva Le Gallienne and Florida Friebus
Adapted from Lewis Carroll
Directed by Sara Bruner

ALL'S WELL THAT ENDS WELL by William Shakespeare
Directed by Tracy Young

THE COMEDY OF ERRORS
Bilingual Play on! Translation by Luis Alfaro
Directed by Bill Rauch

ANGUS BOWMER THEATRE

THOMAS THEATRE

ALLEN ELIZABETHAN THEATRE

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Destiny of Desire (2018): Ensemble. Photo by Jenny Graham.

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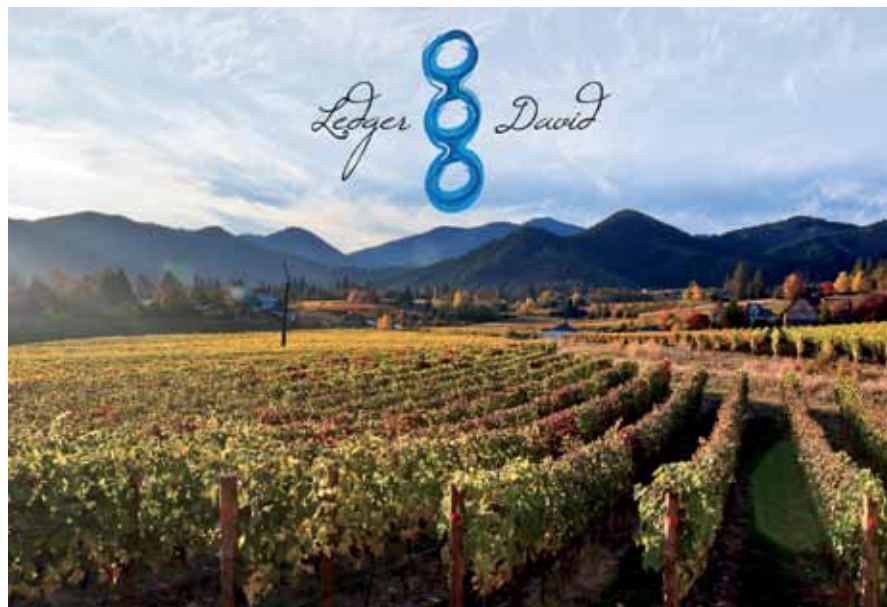
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970 North Phoenix Road, Medford

LEDGER DAVID CELLARS



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

Ledger David's brightest wines? Most recently, Ledger David took home eight medals at the Los Angeles International Wine Awards including Golds for their Viognier, Cabernet Franc, Sublimus (a Super-Tuscan style red blend) and a Best of Class for their Malbec.

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

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

Hours:
Daily, noon-5pm

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



2HAWK VINEYARD & WINERY



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

Hours:
Daily, 1-7pm

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



2HAWK VINEYARD & WINERY'S mission is simple, *"To be the best we can be. Period. The pursuit of quality guides everything we do in growing fruit, making wine, and providing exceptional guest experiences."*

Owners Ross and Jen Allen, along with Winemaker Kiley Evans, bring more than 50 years' experience in agriculture, winemaking, and customer service. Their talent, experience, and determination has propelled 2Hawk to the forefront of wine quality, site stewardship, and hospitality. This drive for excellence has produced more than 30 Gold, Double Gold, Best in Class, and 90+ point wines since 2016.

2Hawk's production of luxury-class estate wines is focused on Malbec and Viognier with smaller amounts of Tempranillo, Pinot Noir, Grenache, Sauvignon Blanc, and Chardonnay. Oregon's wine industry is adventurous and filled with exciting opportunities to broaden expectations. Stop in and experience how 2Hawk is blazing the trail.



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and cured meats

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541.622.8622

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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 Brut & Rosé
 Syrah
 Tempranillo
 Viognier
 Hard Pear Cider



EDENVALE WINERY is one of the Rogue Valley's top winery destinations. 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 surrounding 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. EdenVale wines garner multiple international awards every vintage—both for their wines and ciders. With their wide selection of wines, your wine-tasting experience will not disappoint. Many of their varietals are small lot bottlings and highly sought after by discerning wine drinkers.

The tasting room is open seven days a week year 'round and features activities and experiences depending on the season. Just minutes from anywhere in the Rogue Valley, the access is easy and close to all major roads and highways.

With their full schedule of wine educational events, family-oriented holiday themes and the hospitable gathering spaces, EdenVale is definitely worth including in your wine-tasting visit.

Look for upcoming seasonal events including, the EdenVale Barn Marketplace Sale, October 13—Annual Holiday Open House, November 23-24—Annual Children's Tea with Mr. & Mrs. Claus, December 16—plus more you'll find on the website and Facebook page.

ROXYANN WINERY



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.



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



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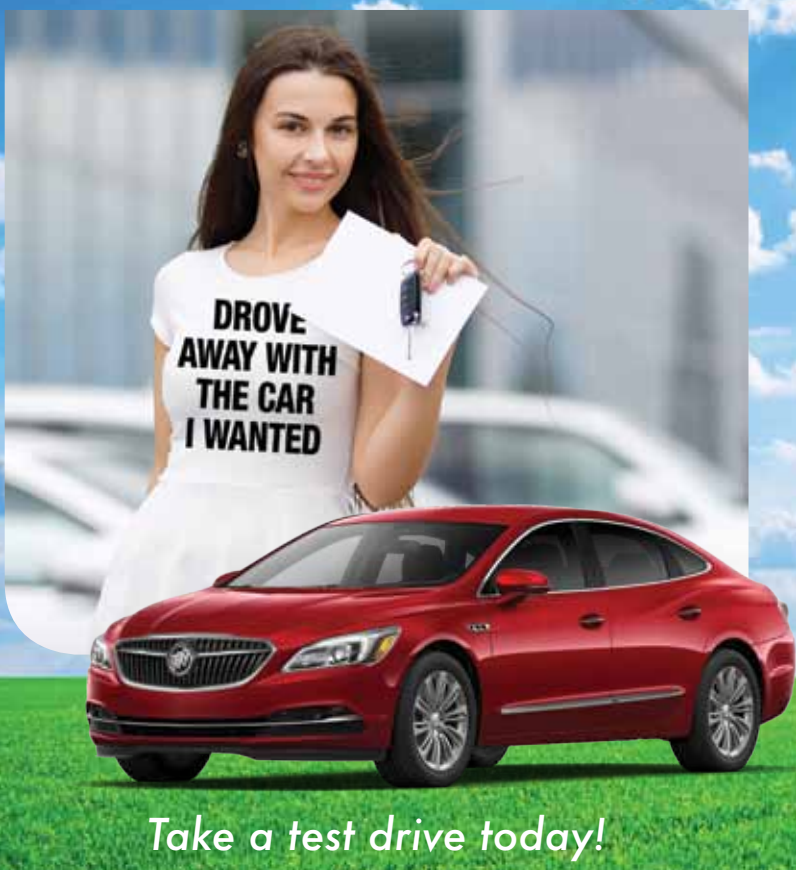


We're proud to announce the release of our first wines!

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Our 100-year journey embodies a proud agricultural heritage and a deep commitment to quality and integrity. Our wines celebrate three generations of sustainable growing and our most important priorities—family, friends and farming. Enjoy this exceptional wine experience from the foothills of the Rogue Valley in Oregon. Salute! (Tasting Room opens in 2019)



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THE URBAN CORK / PALLET WINE COMPANY



The Urban Cork
330 N Fir Street
Medford OR 97501
541-500-8778
theurbancork.com

Hours:
Thursday-Sunday, 1-7pm

Varietals:
Cabernet Franc
Cabernet Sauvignon
Carménère
Chardonnay
Grenache
Malbec
Marsanne
Merlot
Mourvèdre
Müller-Thurgau
Pinot Gris
Pinot Noir
Roussanne
Syrah
Tempranillo
Touriga Nacional
Verdejo
Viognier
Zinfandel
Plus, Many More!



THE URBAN CORK tasting room was established by Linda Donovan in 2016 to showcase the clients of Pallet Wine Company, southern Oregon's first and busiest custom crush facility. A mecca for wine lovers in downtown Medford, this unique wine venue showcases a full array of Southern Oregon wines crafted by Donovan and her team using natural winemaking practices resulting in distinctive, balanced wines. Only a few short blocks from attractions including the Medford Commons, site of Saturday's Rogue Growers & Crafters Market, the Kid Time Children's Museum and the Holly Theatre, the Urban Cork is at the center of an evolving neighborhood reminiscent of Portland's Pearl District in the advent of its current upscale chic.

Featuring 31 wineries and 90 different wines, the wine list at The Urban Cork changes every other day, making this the perfect spot to sample Southern Oregon vintages and identify favorites. Come out and enjoy a very comfortable and classy tasting room, a rotating selection of beer and cider, one of the best charcuterie boards around and the most knowledgeable and friendly staff. Tours of the historic winery are available and the lot next door is soon to be an exciting outdoor space to enjoy year-round.



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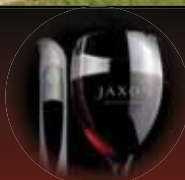


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RANDY MCBEE, BROKER

Cell: (541) 944-0299

Email: randymcbee@johnlscott.com



DAVID PFRIMMER, PRINCIPAL BROKER

Cell: (541) 326-6262

Email: pfrimmer@windermere.com



Windermere
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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!



TRIUM WINES



Trium Wines
203 East Main Street
Talent OR 97540
541-625-9100
triumwines.com

Hours:
Monday-Sunday, 11am-5:30pm

Grand Opening September 2018!

Varietals:
Cabernet Sauvignon
Chardonnay
Grenache Rosé
Growers' Cuvée
Viognier



TRIUM WINES has been a favorite of Southern Oregon wine aficionados since its inaugural vintage of Growers' Cuvée won a platinum medal at the 2005 Greatest of the Grape competition. With its distinctive label, a reproduction of a 16th century etching depicting a vineyard worker, Trium stands out as one reason Southern Oregon has matured into the acclaimed wine region it is today.

Trium's founding owner Laura Lotspeich recently retired and this highly-respected Rogue Valley brand was acquired by long-time Trium devotee, Anthony Corallo. With the aim of continuing to burnish the Trium name, Corallo has opened a new tasting venue in the heart of Talent. Here visitors will find a full slate of artisanal red and white wines including the renowned flagship Growers' Cuvée, a right bank Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc. The tasting room has a rustic old world look and feel, with wine barrel-style tables, accents of reclaimed wood and a cozy nook with couches. Outside seating on a shady patio offers a lovely garden vista. Formerly a restaurant, the tasting room is equipped to furnish a variety of small bites. Check the website for details on menu and upcoming live music offerings.

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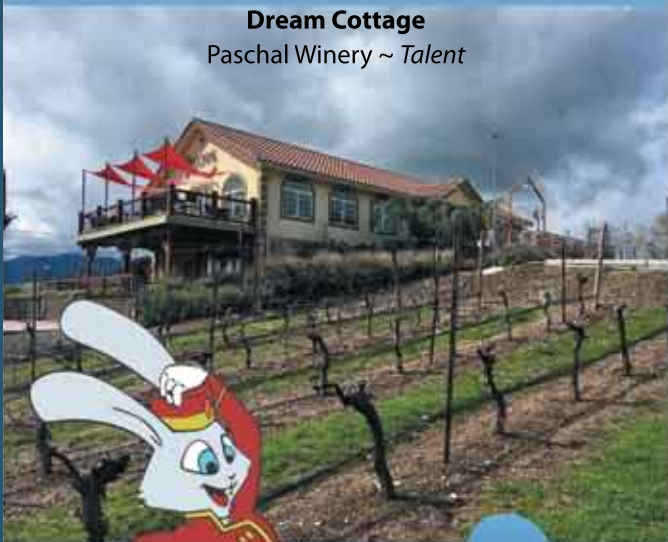
Sunset Cottage

Grizzly Peak Winery ~ Ashland



Dream Cottage

Paschal Winery ~ Talent



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2014
TEMPRANILLO

Red WINE

Tradition is alive at Old Ninety Nine Cellars. Honoring the agricultural history of the Rogue Valley, Old Ninety Nine Cellars stays true to the legacy of Southern Oregon fruit growers. All grapes are sourced locally with dedication to craftsmanship, from vineyard to glass.

18 W. Stewart Avenue, Medford, OR
541-772-0303 Facebook.com/old99beer/wine



2017
VIOGNIER

White WINE

Aven Winecraft was started in the spring of 2016 by Sean Hopkins and Tom Homewood. As a custom crush client of Barrel 42, we produce small lots of fine wine sourced from some of Southern Oregon's finest vineyards. Our inspiration is founded in the diverse set of varietals the Rogue and Applegate Valley excel in producing.

Rogue Valley, OR www.avenwinecraft.com



2017
GSM ROSÉ

Specialty WINE

We specialize in small lots of single vineyard wines from our Estate and other carefully selected local vineyards. We are committed to minimal handling during all stages of the process in order to maintain the integrity of the wine and to better connect the consumer with the terroir of Southern Oregon.

255 California St., Jacksonville OR
(541) 702-2123, www.quadynorth.com



EOLA/AMITY HILLS

2016 CHARDONNAY



2016 PINOT NOIR

HOOD RIVER

2017 PINOT NOIR BLANC



UMPQUA VALLEY

2017 ALBARIÑO



2015 CARMÉNÈRE



2015 DOLCETTO

ROGUE VALLEY

2017 PINOT GRIS



2017 GRENACHE BLANC



2016 ECARTÉ PINOT NOIR



2014 CABERNET SAUVIGNON



2014 CARMÉNÈRE



APPLEGATE VALLEY

2015 TEMPRANILLO



2017 ALBARIÑO



COLUMBIA GORGE

2014 HERB'S BLOCK MERLOT
2016 ZINFANDEL

TERO ESTATES WINERY
STAVE & STONE WINE ESTATES

YAMHILL/CARLTON

2016 MARECHAL FOCH "DRAGON'S BLOOD"

STONE GRIFFON VINEYARD

WILLAMETTE VALLEY

2016 CHARDONNAY
2014 ELIZABETH'S RED
2015 PETITE SIRAH

BLUEBIRD HILL CELLARS
SILVAN RIDGE WINERY
VALCAN CELLARS

EOLA / AMITY HILLS

2016 RIESLING
2016 ESTATE PINOT NOIR

FIRESTEED
J WRIGLEY VINEYARDS

UMPQUA VALLEY

2015 MALBEC
2017 GRENACHE ROSÉ
2015 GRENACHE

ABACELA
SEASON CELLARS

ELKTON VALLEY & ILLINOIS VALLEY

2016 SAUVIGNON BLANC
2017 PINOT BLANC

BRANDBORG VINEYARD & WINERY
FORIS

ROGUE VALLEY

2015 TEMPRANILLO
2017 PINOT GRIS
2017 DOUBLE PLAY
2016 PETIT VERDOT
2013 PETIT SIRAH
2017 VIOGNIER
2015 BLANC DE BLANCS
2016 PINOT NOIR
2014 CABERNET FRANC
2017 CHARDONNAY
2017 VIOGNIER
2014 CABERNET SAUVIGNON
2017 ROSÉ OF GRENACHE

COVENTINA VINEYARDS
CUCKOO'S NEST CELLARS
DAISY CREEK VINEYARD
EDENVALE WINERY
JAXON VINEYARDS
MAISON JUSSIAUME
PARKHURST WINE CELLARS
QUADY NORTH

TRIUM WINES

WEISINGER FAMILY WINERY

APPLEGATE VALLEY

2017 STARGAZER LILY VERDEJO
2014 TOURIGA NACIONAL
2014 BLESSED MERLOT

RED LILY VINEYARDS
SCHMIDT FAMILY VINEYARDS
SCHULTZ WINES

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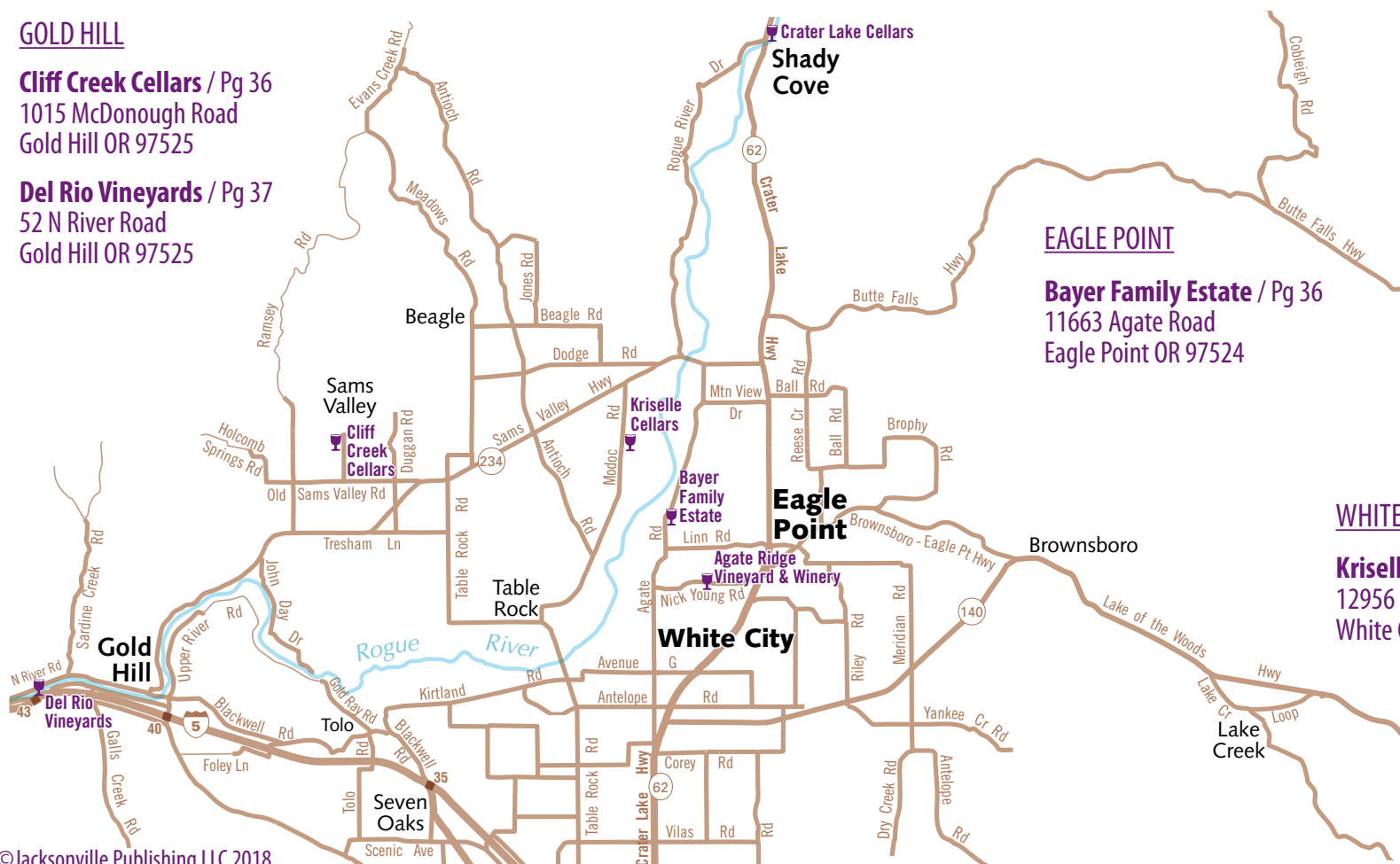
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UPPER ROGUE

GOLD HILL

Cliff Creek Cellars / Pg 36
1015 McDonough Road
Gold Hill OR 97525

Del Rio Vineyards / Pg 37
52 N River Road
Gold Hill OR 97525



EAGLE POINT

Bayer Family Estate / Pg 36
11663 Agate Road
Eagle Point OR 97524

WHITE CITY

Kriselle Cellars / Pg 37
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

Check our website for Wine Dinners and Special Events

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. Other highlights this fall and winter include the "Annual Harvest Party" on October 6, Thanksgiving Day Open House, the December Celebration of Giving, Meatloaf Competition in January and the Sunday Soup Suppers Trio in January and February. Please check the website 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-5pm

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



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

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

Fall and winter are exciting times at Del Rio! In September, come out for 2.5 mile vineyard hikes every Wednesday and Sunday at 9:30am. For the seventh year, the month of October is "Drink Pink" month, dedicated to breast cancer awareness, with \$5 from each Rose Jolee "bundle sale" donated to Asante for mammography screening and education. The tasting room also hosts a Thanksgiving Open House with their annual "Black Case" Sale on Friday to kick off the holiday weekend. To top it all off, the vineyard is quite beautiful as the leaves change with the season.



KRISELLE CELLARS



KRISELLE
cellars

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

Hours:
Open Daily, 11am-5:30pm

January-March,
Closed Monday and Tuesday
(See website for seasonal hours)

Fall/Winter events:
Harvest Celebration in October
Thanksgiving Open House
Weekend
International Tempranillo
Celebration in November
Holiday Celebrations and new
wine releases
February Wine and Chocolate
Valentine's Celebration

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



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

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

Kriselle Cellars' owner and winemaker, Scott Steingraber, produces award-winning varietals and distinctive blends including Cabernet Sauvignon, Tempranillo, Malbec, Sangiovese, Cabernet Franc, Viognier and Sauvignon Blanc.

Kriselle Cellars welcomes you to enjoy their food and wine pairing options. Cheese plates are available daily, and on weekends, savor a wood-fired pizza, crafted to complement the wines. See the website or Facebook page for food pairing specials, live music events and new wine releases.

Joining the Kriselle Cellar Society allows wine lovers to enjoy special member savings, private events and specially-crafted, limited-production wines that you won't find anywhere else. Becoming a member is a great way to enjoy their wines with added benefits!



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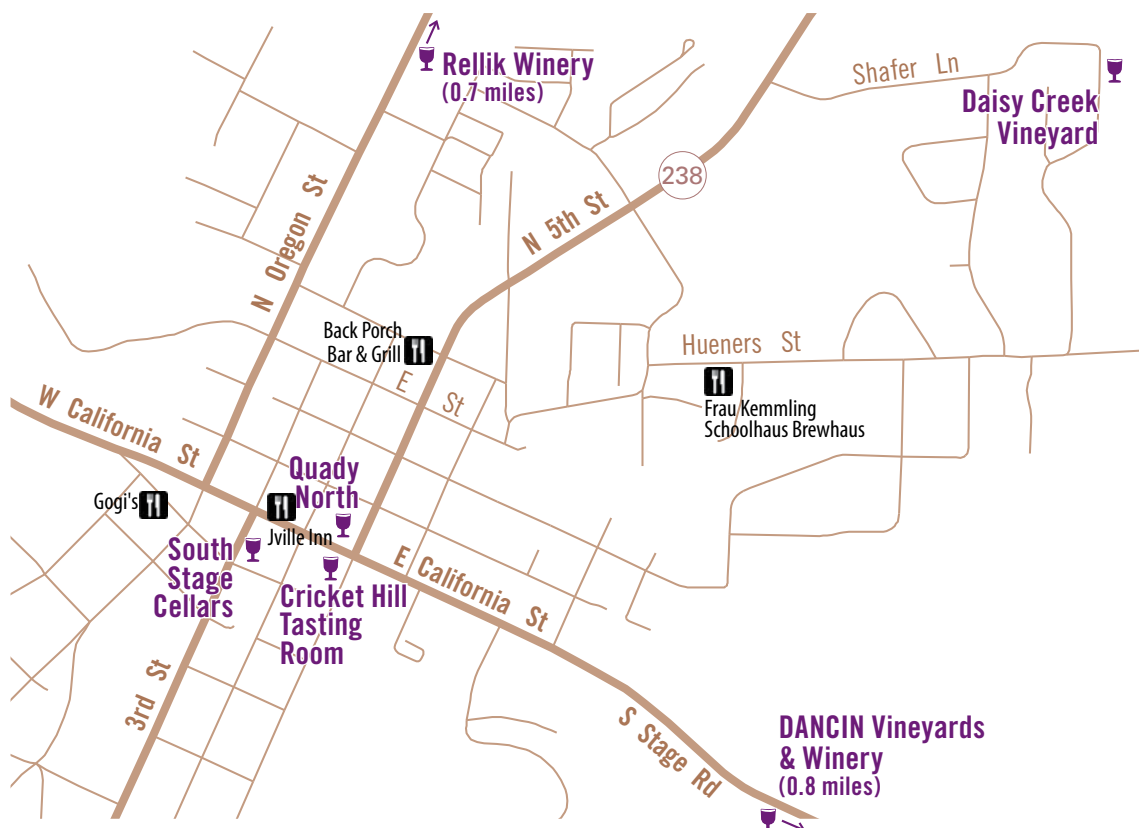


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Jacksonville OR 97530

South Stage Cellars / Pg 43
125 South Third Street
Jacksonville OR 97530

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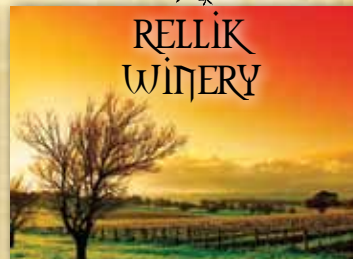
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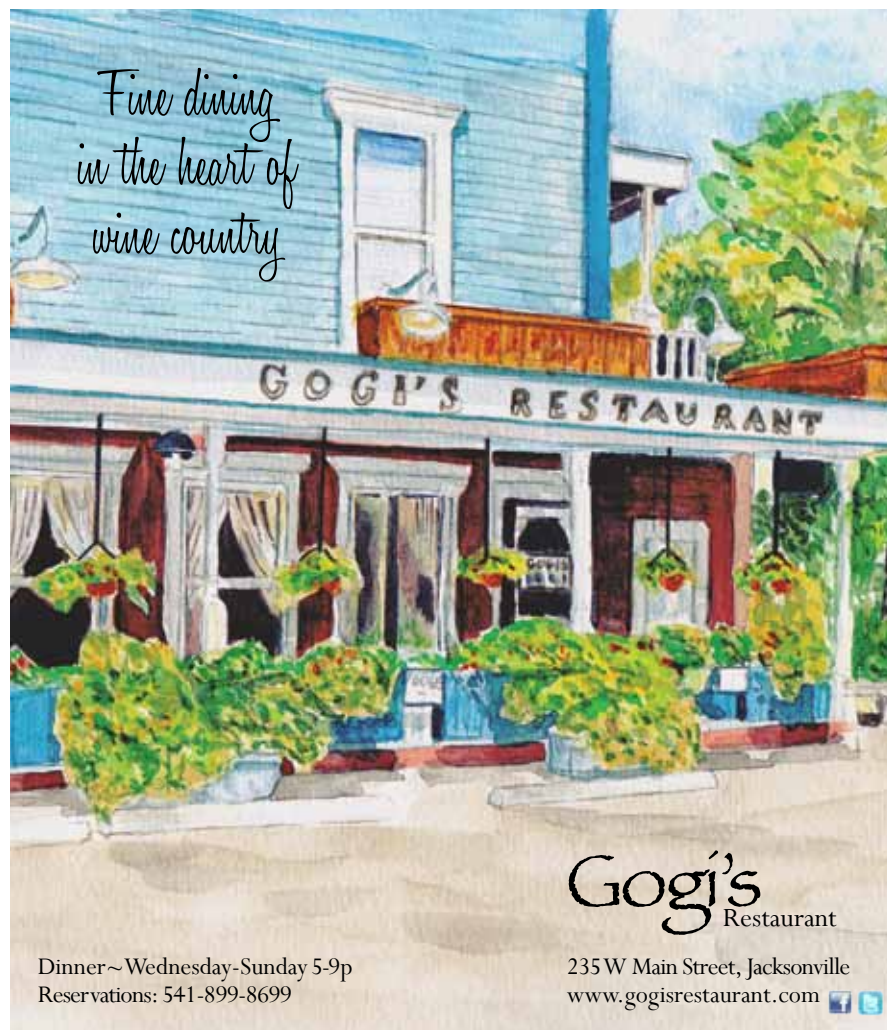
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DANCIN VINEYARDS & WINERY



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

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

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

Or by appointment

- Varietals:
- Chardonnay
 - Barbera
 - Pinot Noir
 - Port
 - Sangiovese
 - 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!



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- Brian O'Donnell, Belle Pente Winemaker



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QUADY NORTH



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

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

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

Varietals:
Cabernet Franc
Grenache
Marsanne
Merlot
Muscata
Port
Roussanne
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, Roussanne, Malbec, Mourvèdre, 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 is the recipient of several 90+ point scores from leading publications such as *Wine Enthusiast* which recently named the Steelhead Run Viognier to their Top 100 list and gave their 2014 Flagship Syrah 95 point honors. Most recently, the 2017 GSM Rosé took Best of Show honors at the 2018 Oregon Wine Experience.



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

Closed in January

February-April:
Wednesday-Sunday
Wed, Friday, Saturday, 1-8pm
Thurs, Sunday, 1-7pm

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





SOUTH STAGE CELLARS' Jacksonville tasting room and wine garden is a very special place for many reasons. First and foremost, the wines speak for themselves with an amazing array of 28 different varietals offered! The Moore family is able to offer so many wines because their Quail Run Vineyard grape plantings span the range of each Rogue Valley terroir. Grapes are sourced from warm, valley floor to cooler high-elevation vineyards. For tasting room visitors, this means the weekly tasting flights present an ever-changing array of delicious wines.

The historic ambiance of the beautifully-preserved 1857 tasting room ushers you back to Jacksonville's gold rush era. The comfortable bar area, cozy lounge and spacious front room let you choose an atmosphere to match your mood. And, the beautifully landscaped, shaded garden offers secluded nooks, expansive areas for large parties, a music stage and a cozy fire pit area.

For music fans, there's no better place to catch local talent with live music offered three evenings a week, including dinner concerts every Wednesday from 6-8. In addition, the tasting room curates an ever-changing art exhibit featuring exceptional works by local artists. For a wine experience like no other, it's South Stage Cellars.



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by SARAH LEMON

Chef Colin Cox & Monique Cordova



WINE COUNTRY CUISINE / THE HONEYSUCKLE CAFÉ

THE HONEYSUCKLE CAFÉ'S namesake flower evokes the career path of chef-owner Colin Cox, whose culinary expertise has ranged far and wide.

Taking a circuitous route from his native Ashland to California and even Europe, Cox found fertile soil back in the Rogue Valley, entwining his efforts with wife Monique Cordova in the quaint, quiet community of Ruch, where their casual cuisine—brightened with local ingredients—has blossomed.

"One thing people don't want out here is basic stuff," says Cox, whose menu mingles Latin, Asian and Mediterranean flavors with all-American classics.

"Higher-end breakfast" with something of a "dinner-style" presentation is the goal at Honeysuckle, since Cox and Cordova put down roots at a shopping center near Ruch Country Store that has seen several cafes come and go. Citing Ashland's long-running Morning Glory as inspiration, Cox recalls delivering fresh-baked bread from Village Baker, which he co-founded, decades ago to the blue bungalow across Siskiyou Boulevard from Southern Oregon University.

"I'd really never thought of breakfast that way," says Cox who, as a budding cook, did stints at several of Ashland's storied eateries, from the erstwhile Ashland Bakery Café and the Plaza fixture Greenleaf to the iconic Omar's. He and Monique met working together in Jacksonville.

Culinary school propelled Cox to San Francisco's acclaimed Fleur de Lys and a French bistro in Portsmouth, England. Oregon Electric Station's heyday in Eugene bolstered Cox's resume, appealing to owners of Coldwater Creek, which hired him as corporate chef in Idaho. When the women's clothing retailer fell on hard times in 2015, Cox and Cordova returned to the Rogue Valley, where she spotted a "for sale" sign in a Ruch storefront.

Situated along the Applegate wine trail, The Honeysuckle Café beckons plenty of travelers for a hearty meal during a day of wine tasting. Wines do take a back seat to the café's cocktail list, admits Cox, but Southern Oregon's bounty is well-represented.

"The quality is unbelievable," says Cox.

Produce from Whistling Duck Farm and berries from Pennington Farms, both in the Applegate, frequently are featured. Beef comes from Martha Straube's Dexter cattle ranch a mere three miles away. And farm-fresh eggs sourced just 5 miles away are a popular breakfast option, for which customers pay an additional \$1 per egg.

"The menu's really changed based on what people want out here," says Cox, explaining that he tries to balance the clientele's expectations with a few innovations.

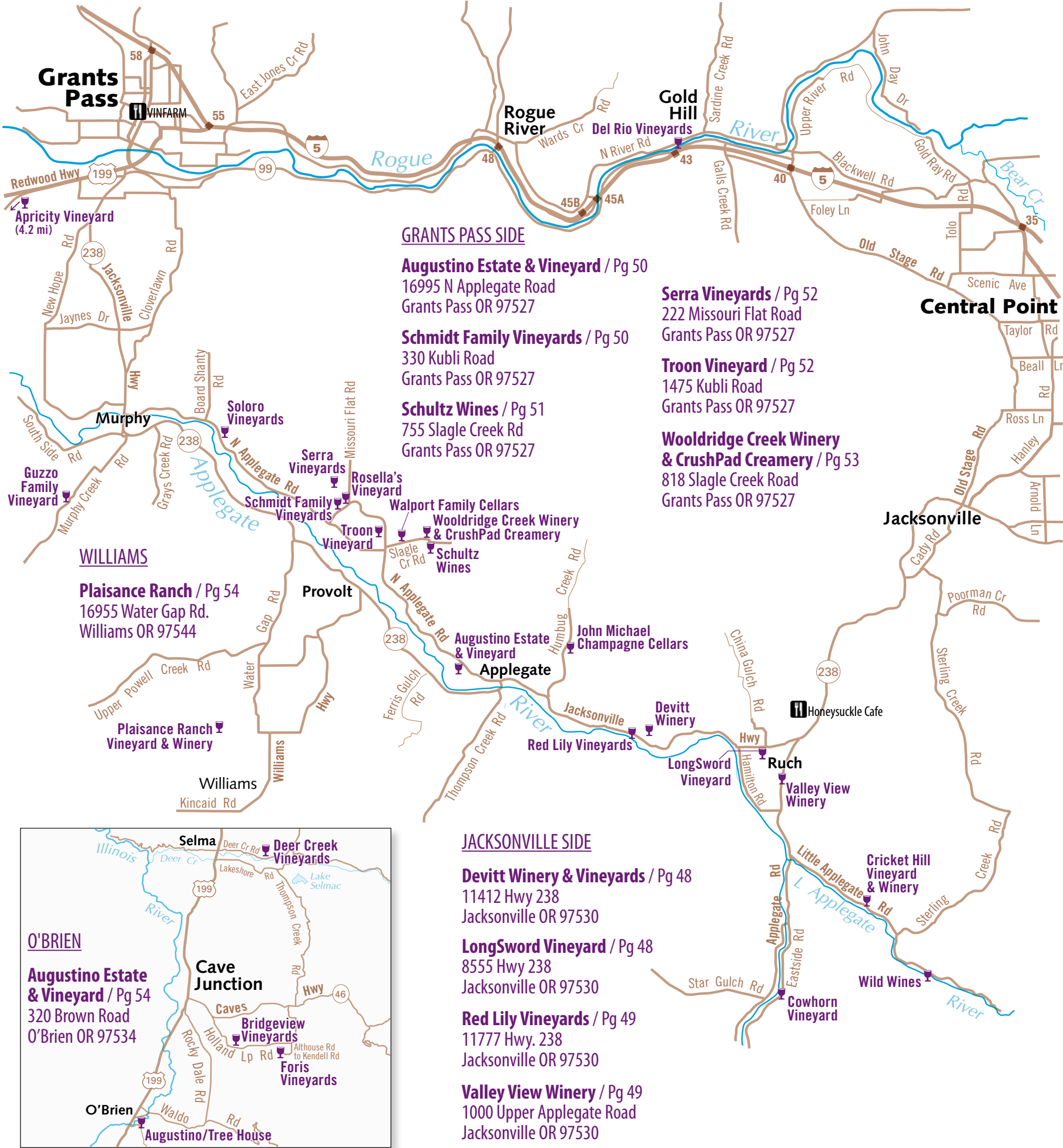
Honeysuckle's tofu scramble and burger have their following, alongside eggs Benedict aficionados and those who "want to see biscuits and gravy." The owners' preference for "big, punchy flavors," including cilantro and lime, are reflected in such favorites as huevos rancheros, tostada with pork carnitas, Vietnamese bahn mi and an Asian-style noodle bowl. His wife's palate, says Cox, is more discerning than just about any customer's, and he develops new recipes with her appreciation in mind.

"If I can make her happy," he says, "I figure I can hit the mark with everyone else."

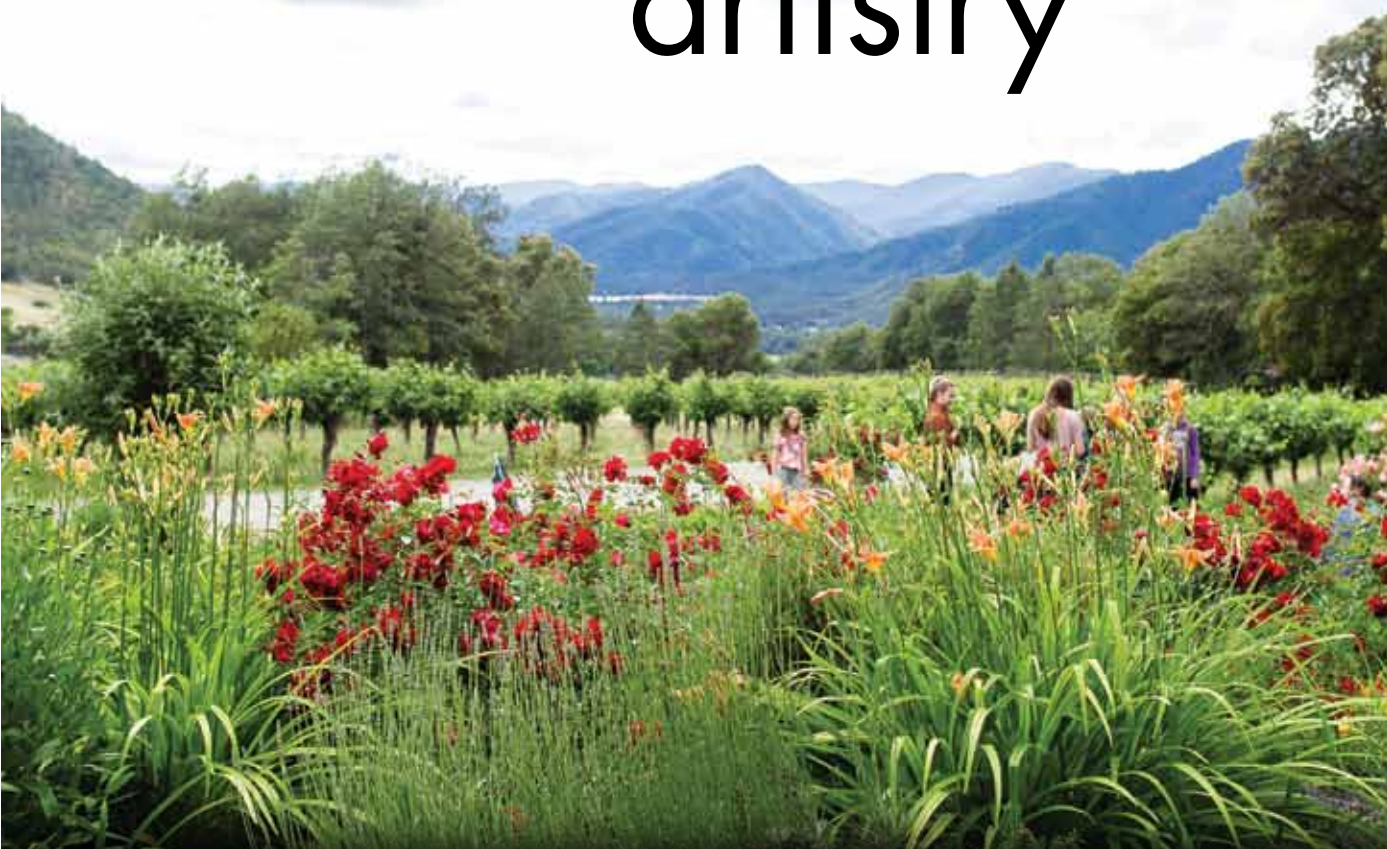
Located at 7390 Highway 238, The Honeysuckle Café is open from 8-3, Wednesday through Sunday. See www.thehoneysucklecafe.com or call 541-702-2525.



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From lush valley floors to steep, terraced hillsides, vineyards are planted on all kinds of topography in countless wine regions around the world. While wine country is always picturesque, few settings are as strikingly beautiful as the Applegate Valley in Southern Oregon. In what *Sunset Magazine* called "Wine country the way it should be," here you'll find a group of 19 unique wineries producing a diverse array of outstanding wines.

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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 with grandson, Brendon Butler, after he took over as winemaker in January 2017 following 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, October 6th
Harvest Festival with Pumpkin
Chuckin'*

Varietals:
Chardonnay
Dolcetto
Gewurztraminer
Grenache
Merlot
MRV
Syrah/Zinfandel



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, while his niece, Kate, takes great pride hosting the tasting room and wine club. The LongSword winemaking style reflects the unique, independent spirit of the Applegate Valley by challenging convention and questioning tradition.

LongSword wines are served almost exclusively at the LongSword Vineyard tasting room that provides a relaxed, informal atmosphere for 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.

This fall, LongSword is hosting its fourth-annual Harvest Festival with Pumpkin Chuckin' on Saturday, October 6th. Guests of this free, supervised-child-friendly event can launch pumpkins using a large slingshot, or actual trebuchet. The event will also feature pumpkin painting, and live music from Sweetgrass Original Roots.

LongSword is home to many free-range farm animals including 28 Plymouth Barred Rock Chickens, three pilgrim geese, and three Baby Doll Southdown rams. And some lucky guests will get to meet the owners' dogs—a lovable (and loud) Aussie fluff-ball named Rogue and an adorable 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

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 Life of Riley Tempranillo received Best of Class at the Savor Northwest Wine Awards and the 2016 Tempranillo Rosé took home well-deserved medals at the San Francisco Chronicle Wine Competition. Most recently, the 2017 Stargazer Verdejo and the 2014 Touriga Nacional took Gold at the 2018 Oregon Wine Experience.



VALLEY VIEW WINERY



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

Hours:
Daily, 11am-5pm

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



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

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



APPLEGATE VALLEY

AUGUSTINO ESTATE & VINEYARD



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

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

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

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



SCHMIDT FAMILY VINEYARDS



SCHMIDT FAMILY VINEYARDS



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
Through November 16, 2018*

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



SCHMIDT FAMILY VINEYARDS is considered a top wine destination in the Applegate Valley, operated by three generations growing grapes and producing wine together. While Cal Schmidt remains the patriarch and winemaker, his daughter Rene, winemaker and Certified Sommelier, along with her son, Duncan, make up the multi-generational winemaking team. Other family members have roles in accounting, marketing, food service, events and today, even the fourth generation can be seen playing on the grounds or fishing in the pond!

The 75-acre estate includes 40 acres currently planted with plans for an additional 20 acres of grape production that yields 6700 cases of wine yearly from 14 grape varietals. Four of the acres are beautifully landscaped for guest use with a beautiful craftsman-style tasting room, stunning flower gardens, two large greenhouses as well as a large vegetable garden that supplies produce used in the winery kitchen. The outdoor pizza oven, built by Cal and his grandsons, is often operated by grandson Spencer, master of the perfect pizza, baguette or loaf of sourdough bread to accompany the extraordinary wines. The estate is impeccably maintained with expansive lawn areas, fabulous gardens and a large duck pond that makes a stroll of the grounds a joyous occasion.

At Schmidt Family Vineyards, there's something for everyone including live music on Friday evenings in autumn and winery tours and barrel tastings by appointment.



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, Viognier, and 5 traditional Bordeaux varietals now share their 6 acre vineyard with small flocks of chickens and sheep and the 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.)

Learn more in "De-Vine Couples" on page 55.



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SERRA VINEYARDS



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



Learn more about Troon Vineyard and Biodynamic Viticulture on page 10.



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. They also offer gourmet charcuterie boards exclusively featuring natural Oregon cured meats and cheeses. 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



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



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 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! And the story just keeps getting better with the recent opening of the Downtown Grants Pass tasting room—VINFARM—at 111 SE “G” Street. Check the website for upcoming wine dinners and more.



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APPLEGATE VALLEY

PLAISANCE RANCH VINEYARD & WINERY



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

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

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

Varietals:
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:
Saturday & 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.



DE-VINE COUPLES

by MJ DASPIT



Photos of Schultz Wines © David Gibb Photography

Greg & Debbie Schultz SCHULTZ WINES

THE DAY I SPOKE TO GREG AND DEBBIE SCHULTZ, the pair had started out early with a morning run. That's actually the way they first met, in a club for runners back in Baton Rouge. The big difference, on this morning in 2018, is that they run through their own sixty-acre Southern Oregon property, home of Glory Oaks Vineyard and Schultz Wines. How this de-vine couple got from careers in chemical engineering and mortgage underwriting in Louisiana to working as winegrowers in the Applegate Valley is a story that begins twelve years ago with a taste of wine.

The wine was Chardonnay. The tasting was part of an adult leisure class at Louisiana State University on wines from around the world. Greg remembers, "It started off just for fun—taste wines...learn a little bit about them... meet people and eat a little food." After three or four sessions, the instructor announced the next class would be a tasting of seven Chardonnays. "My initial thought was this is going to be the worst class he's ever done. How boring. But we went and it was the best class ever because they were so different and that sparked our curiosity about why they were so different."

That curiosity, together with a love of the outdoors and a yearning to try life on the west coast led the couple to explore the idea of a career change. "We looked around in California and in Washington, but I was born in Oregon. I'm a native, even though I only lived here six months as a baby. My folks were in the Air Force. They were stationed in a little town called Condon out in Central Oregon. Even though I have no memories of it, I remember hearing about it my entire life." Schultz Wines "Freedom" Pinot Noir features a picture of Greg's dashing dad in his Air Force pilot's uniform on the label. "So we focused on Oregon, the varieties you can grow here, the beauty of this area and four seasons, which we didn't have in Louisiana."

Debbie nods. "We had hot and hotter in Louisiana."

With their minds set on Southern Oregon, the couple rented a little cottage in Ashland in 2010, telecommuting to their jobs in Baton Rouge. "For five months we worked every day there on a little card table with two computers, four monitors, and two dogs in a 300 square foot cottage," Debbie explains, "but then on Fridays Greg volunteered at Weisinger's, so he kind of got a taste of a full operation with the winery and the vineyard, helping with harvest and in the cellar and the tasting room."

"One of the things we learned when we were here in 2010," Greg adds, "was that we couldn't afford to buy a winery and vineyard because that was out of our range."

That was a big disappointment because we had no idea it was so expensive. But we also learned that Dana Campbell was making wine with Linda Donovan at Pallet Wine Company. We met her and hooked up in 2010 and got started even while we still lived in Louisiana."

With their virtual winery established, the couple bought their land in 2014. They planted their first vines, Tempranillo and Malbec, the next year. "We got out there with string and measuring tape and laid out the vineyard," Debbie remembers. "I'm not skilled at that kind of thing. Greg is. I can pound stakes but I can't do 3-4-5 triangles."

Greg emphasizes that the couple is a team that accomplishes everything together. "Debbie was on the weed eater today and I was on the brush cutter. Debbie's much better at organizing things and office work, though. I'm not sure what I'm good at. I'm persistent."

In 2019 a new, two-acre vineyard block of Pinot Noir, Chardonnay and Pinot Blanc will be established on a north-facing hill, where conditions are cooler. The couple is also contemplating a conversion to biodynamic farming. "We're heading in that direction. We have our chickens and sheep. We've basically been organic in the vineyard for a couple of years, though we're not yet certified," Greg says. "We get organic compost from Noble Dairy. How nice that you can pick up the phone and call the dairy owner and say, 'Can you load my trailer with some of your compost,' so it kind of fits together. We don't own our own tractor, so our neighbors at Wooldridge Creek Winery do our tractor work. They're spraying our vineyard organically. And we converted our tasting room to solar power last year, another thing that fits in with being sustainable and leaving a small footprint."

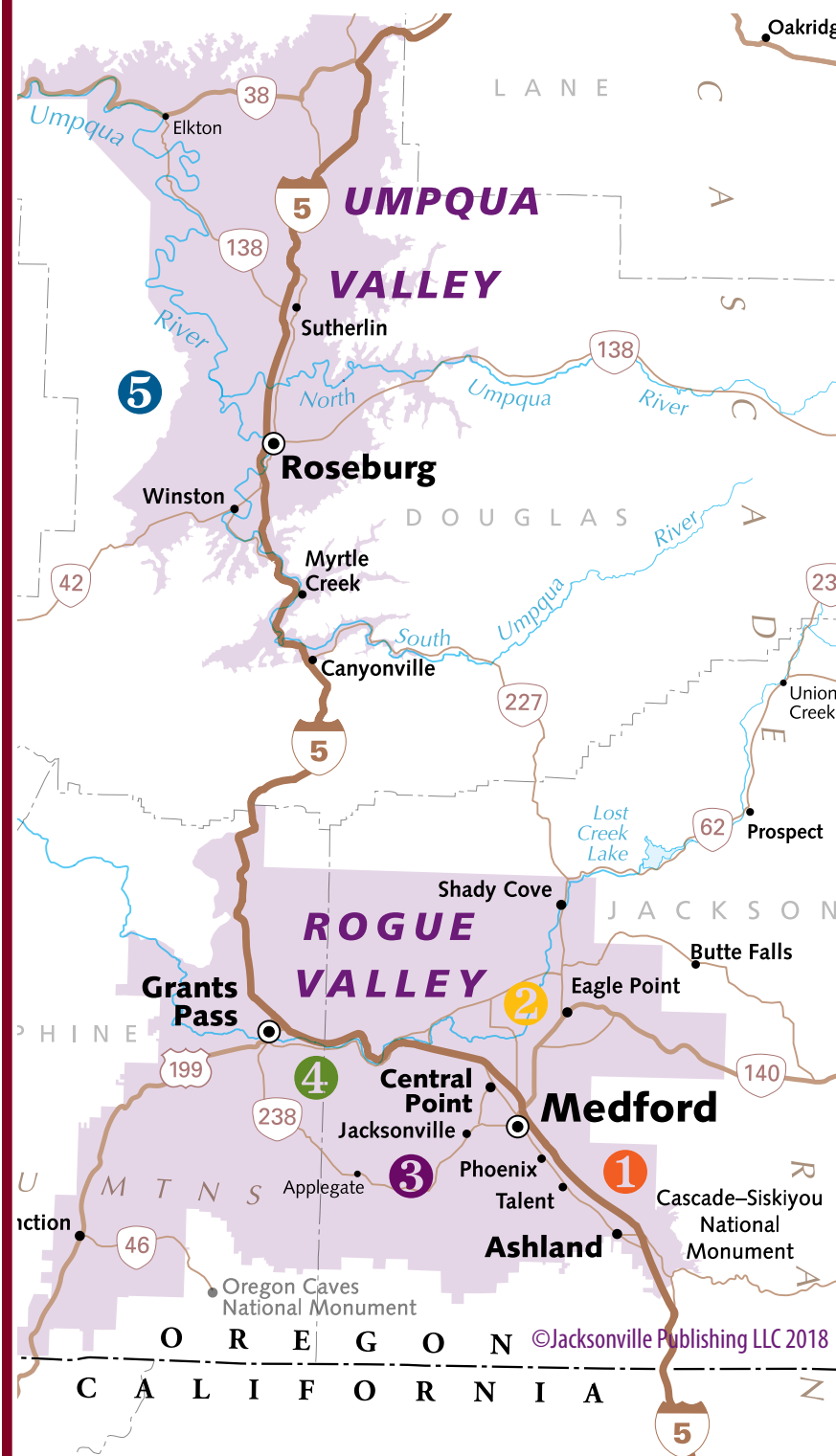
The tasting room, open since December 2015, is the original farmhouse, extensively remodeled. The couple has been living in their fifth wheel while their new house is being built and they expect to be moved in before harvest.

Greg reflects on life working the land. "This is every bit as full time as our engineering and banking jobs. Just more. This is all day, every day."

"It's so much better for us," Debbie adds, "using our bodies and not sitting at desks all day."

"We're hands on," Greg concludes. "We like doing this. We love doing this."

SOUTHERN OREGON



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Winery Info & Pairings / Pgs 16-32

2 UPPER ROGUE MAP / Pg 35
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3 JACKSONVILLE MAP / Pg 38
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5 UMPQUA VALLEY
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Service Icons

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

Tasting Terms: Harvest & Crush

While you're out enjoying your favorite vineyards' offerings this Fall & Winter, these harvest-themed terms will come in handy!

Brix: A measurement of the sugar content of grapes, indicating the degree of the grapes' ripeness at harvest. Most wine grapes are harvested at between 21 and 25 Brix. For an alcohol conversion level, multiply the stated Brix by .55.

Chaptalization: The addition of sugar to juice before and/or during fermentation, to boost sugar levels in under-ripe grapes and alcohol levels in the subsequent wines.

Canopy: The parts of the grapevine above ground including shoots and leaves.

Clone: A group of vines originating from a single, individual plant propagated asexually from a single source. Clones are selected for the unique qualities of the grapes and wines they yield, such as flavor, productivity and adaptability to growing conditions.

Crush: The time during harvest season when the grapes are picked and crushed.

Early Harvest: Denotes a wine made from early-harvested grapes, usually lower than average in alcohol content or sweetness.

Fermentation: The process by which yeast converts sugar into alcohol and carbon dioxide and turns grape juice into wine.

Field Blend: When a vineyard is planted to several varieties harvested together to produce a single wine.

Filtering: The process of removing particles from wine after fermentation. Most wines, unless otherwise labeled, are filtered for both clarity and stability.

Green Harvest: The trimming of unripe grapes to decrease crop yields, thereby improving the concentration of the remaining bunches.

Late Harvest: On labels, indicates that a wine was made from grapes picked later than normal and at a higher sugar (Brix) level than normal.

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

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

MOG: Material other than grape.

Must: The unfermented juice of grapes extracted by crushing or pressing.

Passerillage: French term for leaving grapes on the vine past normal harvest so they dry-up and concentrate their flavors.

Pip: Grape seeds.

Press Wine: The juice extracted under pressure after pressing for white wines and after fermentation for reds. Press wine has more flavor and aroma, deeper color and often more tannins than free-run juice.

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

Ripeness: The point when a grape has achieved a sufficient balance of sugars and acids.

Scion: A producer vine and the part of a vine that is grafted onto rootstock and from which wine grapes will be harvested.

Tannin: The mouth-puckering substance found mostly in red wines derived primarily from grape skins, seeds and stems, but also from oak barrels. Tannin acts as a natural preservative that helps wine age and develop.

Veraison: The stage in the annual growth cycle of a grapevine where the grapes ripen and change color.

Vine Density: The number of vines per acre.

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

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

Vintner-Grown: Wine from a winery-owned vineyard situated outside the winery's delimited viticultural area.

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

Yield: The quantity of fruit a parcel of land renders after a harvest.



Ross Allen



Ashley Cates



A Message From Rogue Valley Vintners

The newly-formed Rogue Valley Vintners (RVV) association is pleased to have the opportunity to keep the community informed about our marketing and outreach efforts in the Rogue Valley.

RVV was formed early in 2018 in order to align our valley's wineries, vineyards, and community partners to collectively market the Rogue Valley as a premier wine producer and as a top wine discovery destination.

With Ashland anchoring our south and Crater Lake our north, we lie in a valley teeming with qualities that draw visitors. Because of our beautiful region and its natural assets, we're able to grow world-class fruit which is the foundational element in producing consistently award-winning wines. Our wines have been stealing the show on the world stage and are now casting a bright spotlight on the Rogue Valley!

As you may have heard, the Rogue Valley has been named a top wine destination by *Wine Enthusiast Magazine*, Travel Channel, and *Sunset* magazine among others.

RVV has elected a strong, diverse board of directors who will be at the helm of this journey.

Our slate of officers is:

Ross Allen, President, 2 Hawk Winery

Ashley Cates, Vice President, Agate Ridge Vineyard & Bayer Family Estate

Chad Day, Treasurer, RoxyAnn Winery

Board Members:

Ashley Campanella, EdenVale Winery

Darius Price, Quady North

Barbara Steele, Cowhorn Vineyard & Garden

Joe Ginet, Plaisance Ranch

Dan Marca, DANCIN Vineyards

Cal Schmidt, Schmidt Family Vineyards

Dionne Irvine, Irvine & Roberts Vineyards

Scott Steingraber, Kriselle Cellars

Kara Olmo, Wooldridge Creek Winery

In addition to our esteemed board of leading wine industry professionals, RVV has a strong team of community partners including, Asante, Neuman Hotel Group, Travel Southern Oregon, Travel Medford, Travel Ashland, Travel Grants Pass and all the regional Chambers of Commerce.

Through this community support and initial membership drive, RVV has hired Scion Advisors to craft our strategic plan along with Lookout Marketing to develop our branding. Both agencies have worked successfully within the wine and tourism industry for many years. Lookout has branded Travel Oregon, Travel Southern Oregon, Travel Grants Pass, Oregon Wine Month, Feast Portland and others.

Needless to say, we are a passionate group of grass roots farmers, vintners, winery owners, ranchers, tour operators, and Rogue Valley ambassadors who want to market our valley as the premier wine destination it is.

For more information and membership, please visit www.rvv.wine.

Ross Allen & Ashley Cates



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LITERARY LIBATIONS: What to DRINK with What You READ

a NEW book by
Amira K. Makansi

Have you ever bought a bottle of wine to complement the flavors in your evening meal? Or been offered a wine flight to accompany a prix fixe tasting menu? From the auberges of France to sommelier-curated meals, the concept of pairing drinks with food by matching flavor and texture profiles is popular and well-known. But when was the last time you looked up the best drink to go with...a book?

Amira K. Makansi, author of the forthcoming *Literary Libations: What to Drink with What You Read* wants you to do just that. As a hospitality professional and a former winemaker, Makansi's goal is to merge two beloved pastimes—reading and drinking—into one delightful pairing. The subtitle is a riff on the iconic culinary reference book *What to Drink with What You Eat*, and Makansi uses the history and themes of famous books to provide humorous but informative drink pairing recommendations.

"I got the idea a few years ago when I was working at Peachy Canyon Winery in California," she says. "I spent the whole day topping barrels, which can be mind-numbing work. To pass the time, I came up with wine pairings for genres of literature." She lists two examples: Petite Sirah with suspense novels; rosé with romance. "When I got home, I turned the pairings into a blog post. It ended up being one of my most successful posts to that point."

The pairings in *Literary Libations* are cheeky but thoughtful, and each is accompanied by a brief paragraph of explanation. Some pairings help to accentuate the book's setting: California Zinfandel goes with *The Grapes of Wrath*, and Tempranillo from Spain's Ribera del Duero goes with *For Whom the Bell Tolls*. Others are more humorous than anything: A Corpse Reviver cocktail accompanies Mary Shelley's *Frankenstein*. ("Get it?" Amira ribs. "A corpse reviver?") Some are connected through both theme and history: she pairs *The Great Gatsby* with a French 75—an elegant Prohibition cocktail that uses champagne and gin, both symbols of wealth and luxury. And what else but a Bloody Mary could go with Bram Stoker's *Dracula*?

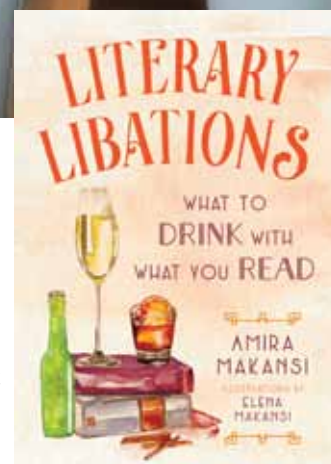
Originally from St. Louis, Missouri, Makansi studied history at the University of Chicago and spent a year working in high-end restaurants in the Windy City before moving to the west coast to pursue winemaking. She discovered writing accidentally, she says, when her mother Kristina asked her and her sister Elena to collaborate on a story idea. That story became *The Sowing*, the first book in the *Seeds* trilogy, which has sold nearly 30,000 copies. In 2016, when they published the final book in the series, they announced that the film rights had been optioned by Big Picture Ranch, an Academy Award-nominated independent studio in Ojai, California.

The family collaboration didn't end there. Elena Makansi, the younger of the two, contributed thirty-five watercolor illustrations to *Literary Libations*—including the one on the cover. Elena is an MFA candidate at the University of Arizona in Tucson, and the sisters are very close.

Makansi moved to the Rogue Valley in June of 2017 when her partner, Vince Vidrine, accepted a winemaking position with Irvine & Roberts Vineyards. They moved together from McMinnville.

"I love it here," Makansi says. "I've never felt so welcomed into a community as I have in the Rogue Valley."

Literary Libations was released in September and is available for purchase at Bloomsbury Books and The Book Exchange in downtown Ashland and at Rebel Heart Books in Jacksonville. You can connect with Amira on her Facebook page at www.facebook.com/AmiraKMakansi, at her website www.thezaxis.co, or email her directly at amira.k.mak@gmail.com.



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\$749,000 | MLS 2989221

151 ANDESITE DR, JACKSONVILLE



COUNTRY LIVING ON 1 ACRE JUST ABOVE JACKSONVILLE
4 BD 3 BA, 2,038 Sq Ft
\$449,000 | MLS 2988622

5525 DEER CREEK ROAD, SELMA



CUSTOM CRAFTSMAN HOME WITH BREATHTAKING VIEWS ON 10+ ACRES
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\$499,000 | MLS 2984902

7121 DARK HOLLOW RD MEDFORD



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5 BD 3 BA, 2,974 Sq. Ft
\$1,200,000

2428 GLORY C, MEDFORD



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4 BD 2BA + 2 Half BA, 3,112 Sq Ft
\$837,000 | MLS 2988176

7010 LOWER RIVER RD, GRANTS PASS



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\$459,000 | MLS 2989529

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\$599,000 | MLS 2983513

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CUSTOM HOME IN CENTRAL JACKSONVILLE, MAIN FLOOR LIVING
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