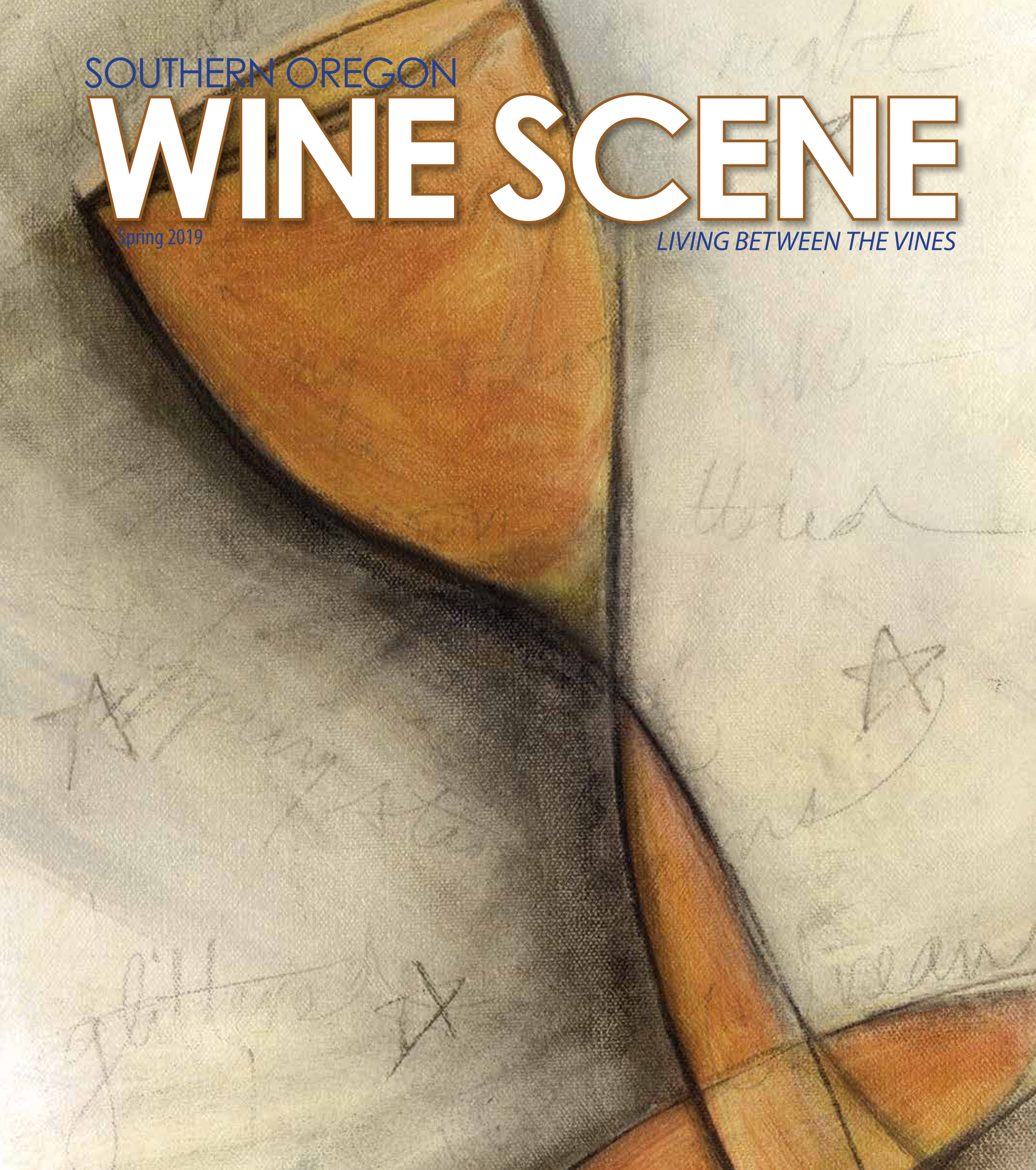


SOUTHERN OREGON

WINE SCENE

Spring 2019

LIVING BETWEEN THE VINES





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6 / NEW PLACES TO TASTE

From Grants Pass to Ashland and all points in-between, several newly-opened wine tasting venues present the perfect way to spend the day, out and about, sampling what's new.



8 / A YEAR IN THE LIFE

With bud break and veraison just around the corner, learn more about this fascinating transformative process and how area vineyards manage and tend their grape crop.



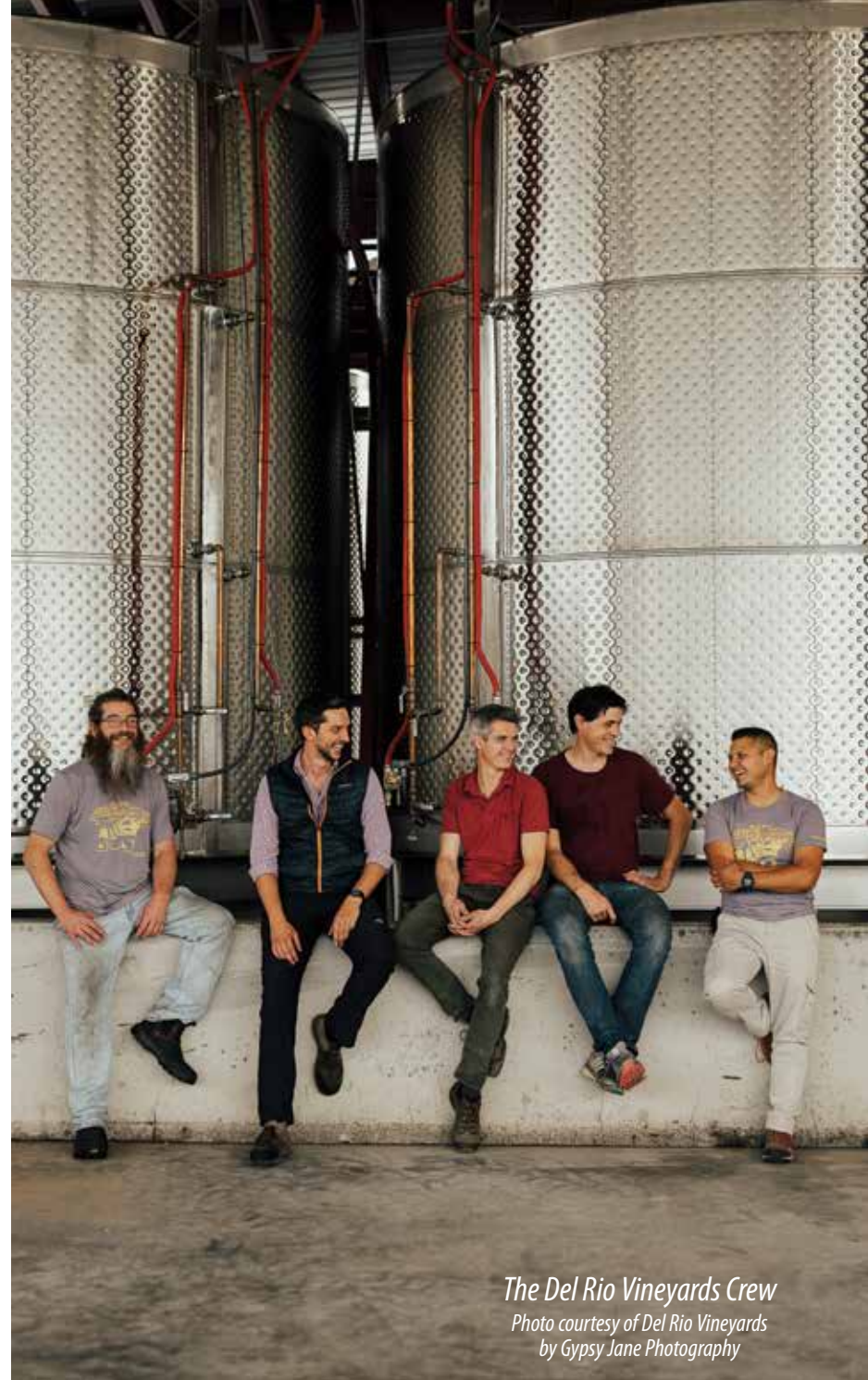
10 / POETRY OF WINE

With the heart of a poet and a passion for wine, discover how local artist Anna Elkins transformed a series of wine labels for Plaisance Ranch into delightful works of poetry that visitors cherish.



12 / JORDAAN'S JOURNEY

After their land, home and business was confiscated by a totalitarian South African regime fourteen years ago, learn how the Jordaan family of Eliana Wines has fared in America.



*The Del Rio Vineyards Crew
Photo courtesy of Del Rio Vineyards
by Gypsy Jane Photography*



54 / VINTAGE GARDENS

Tour the amazing grounds at Wooldridge Creek Winery where their pollinator, herb and vegetable gardens all contribute to the sustainability of the land and quality of the wine.



58 / GRAPE IN YOUR GLASS

Meet the Garvin family, who, since 1999, have owned and operated Cliff Creek Cellars in Sam's Valley, and get to know the people behind one of the region's most beloved wine labels.

CONTENTS / SPRING 2019

Spring is a delightful season for gathering with friends and family at Southern Oregon's favorite wineries & tasting rooms

REGIONAL MAPS

Rogue Valley	14
Upper Rogue	33
Jacksonville	38
Applegate Valley	46
Southern Oregon.....	57

WINERY DIRECTORIES

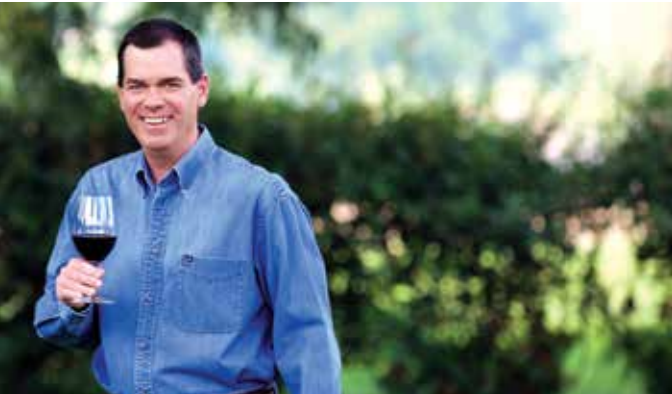
Rogue Valley	15-31
Upper Rogue	32-35
Jacksonville	40-45
Applegate Valley	48-56

57 / INDEX

19 / SOU WINE BUSINESS EDUCATION PROGRAM

29 / NEWS FROM ROGUE VALLEY VINTNERS

EDITOR'S LETTER / READING BETWEEN THE VINES



Springtime in *Wine Scene* is the perfect time to plan your next visit to Southern Oregon's favorite wineries and tasting rooms. Whether you're a seasoned local or first-time visitor, our region offers wines for every palate—from Albariño to Zinfandel—along with tasting rooms from laid back to luxurious.

With more than 70 grape varieties grown by nearly 100 Southern Oregon vineyards, our wine scene has established itself as a producer of world-class wines. As you'll read in this issue, our family-owned wineries are racking up medals at prestigious national and international wine competitions and the world is taking note. All of this well-deserved attention is a reflection and testament to the passion, dedication and talent of our renowned winemakers and those growing the grapes in your glass.

Join me in getting to know more about the region with the best winery maps and listings found on the following pages here in *Wine Scene*! For an insider's look at the people behind the labels, enjoy our features, including Anna Elkins' cover story on the "Poetry of Wine," a collaborative and artistic wine label project with Plaisance Ranch Vineyard & Winery. In "New Places to Taste," Chris Cook introduces us to the newest tasting venues that have opened recently in the area. In two continuing series, MJ Daspit teaches us more about the production of wine in "A Year in the Life," and in "Grape in Your Glass," she introduces us to the Garvin family of Cliff Creek Cellars' fame. In a truly inspirational story, Peggy Dover tells the gripping tale of Eliana Wines' Brian Jordaan, and how he and his family narrowly escaped from Zimbabwe, South Africa with their lives. For those with big garden dreams, "Vintage Gardens" by Rhonda Nowak takes us on a delightful tour of the Wooldridge Creek Winery gardens in the Applegate Valley. Rounding out the issue, we take a look at the "business end" of the wine industry with stories on the newly-established Southern Oregon University Wine Certificate Program and learn what the Rogue Valley Vintners industry association is working on.

This spring, thanks for taking *Wine Scene* along on your wine tasting adventures and Cheers to Living Between the Vines!

Whitman Parker

SOUTHERN OREGON WINE SCENE

PUBLISHED BY
Jacksonville Publishing LLC

PUBLISHER & EDITOR
Whitman Parker

DESIGN & PRODUCTION
Andrea DiMuzio Yancey

MAPS
Benchmark Maps

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Cover Image: "Sipping Stars"
by Anna Elkins, Acrylic on Canvas

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.



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



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.



Anna Elkins is a traveling poet and painter. She earned a BA in art and English and an MFA and Fulbright Fellowship in poetry. She has written, painted, and taught on six continents—exhibiting paintings and writing books along the way. Anna has set up her easel and writing desk in the mythical State of Jefferson.



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.



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.



Liz Wan is the owner of VinoVerse Consultants and an official cork dork with an unquenchable passion for our wine region. As a professional sommelier and food and beverage educator, she has worked in every facet of the hospitality industry on projects that focus on elevating and celebrating everything Southern Oregon offers.

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New Places to Taste by CHRIS COOK

Experience ALL that the Southern Oregon wine scene offers, check-out these NEW tasting rooms and a few other must-visit spots.



*Jody and David Lennon
of FENCES Winery*

Whether you're lucky enough to be a local or you came to Southern Oregon to visit Crater Lake, attend the Britt Festival, the Oregon Shakespeare Festival or to fly fish or raft the Rogue River, we encourage you make the time to explore wine country.

While here, you can visit our early pioneering wineries like **Valley View Winery** and **Weisinger Family Winery**—and also check out fabulous newbies like **Hummingbird Estate** and **Walport Family Cellars**. The options are unlimited...all you need to bring along is your enthusiasm and palate!

Enjoy the Jacksonville Area

When exploring the Historic Landmark town of Jacksonville, be sure to check **FENCES'** website or Facebook page to see if its exquisite Bellinger Lane residence/tasting room is open for wine tasting that day—or call a few days ahead for an appointment. You'll be glad you did. The story goes that Jody and David Lennon and their three sons escaped New York for a change of lifestyle and to pursue their dream of making wine. In the two years since they released their first vintage, **FENCES Winery** has met with enormous success. This small 8-acre vineyard, which focuses on Cabernet Sauvignon, has hit the mark. The excellence of the wine is only surpassed by the hospitality and charm of Jody and David, making this winery a must-visit. Be sure to check online or call for an appointment and make this your day's first stop.

From there, continue on into downtown Jacksonville and then stop in to see Duane and Kathy Bowman at **Cricket Hill's** tasting room at the historic McCully House Inn on the corner of California and Fifth streets. The new tasting room offers a combination of Right-Bank Bordeaux-styled wines and an intimate garden setting in the heart of Jacksonville.

Two of the Jacksonville area's newest tasting rooms—**Rellik Winery** and **Hummingbird Estate**—are within a stone's throw of each other on Old Stage Road just out of town, and both offer overnight accommodations.

Rellik Winery is the reimagined former Caprice Vineyards venue. It's family-friendly and completely updated to an industrial farmhouse feel. With a new kitchen in the works, you will be able to find fresh, organic and healthy grilled sandwiches, gourmet pizzas and heavy tapas. With comfortable indoor and patio seating areas, a scenic pond, 15 alpacas and two llamas, there's fun and refreshment for all ages. The on-site Rellik House features three beautifully-appointed suites with access to an inground pool, fire pits and a common gathering room.

From here, head up the hill to the 47-acre **Hummingbird Estate**. Visit the 7,700-sq.-ft. English cottage-style mansion, built in the 1920s, to taste wine in the original mahogany-paneled "gentlemen's room" or take your wine to the spacious east-facing patio with views of Mt. McLoughlin and the rim of Crater Lake. With comfortable yet grand-scale common rooms on the main floor, the upstairs offers five lovely guest suites—one specifically designed with a bride in mind. Perfect—because the venue is an ideal, picturesque setting for weddings and other festivities. For owners Ed and Susan Walk, central Illinois farmers, it has been a labor of love to bring this grand and historic place into shape for enjoyment in the 21st century. And they're not done yet. Grapes are still being planted with plans for another tasting room nearer the road, a brewery and a renovated guest house on site. Make this stop a must, relax and enjoy a Hummingbird Estate wine. Chances are good that you'll meet Susan and Ed on the patio doing the same.

Applegate-Area Adventures

Be sure and make the time to visit the Applegate Valley – it's just west of Jacksonville. Here, visit the new **Walport Family Cellars** tasting room where you'll surely meet owners Eric or Amy. Coming from Southern California with 3-year-old daughter Sydney, they left behind Eric's aerospace engineering career to return home to begin a dry-farmed permaculture operation with baby doll sheep, chickens and heritage turkeys amongst their 7-acre vineyard. While Amy is still a practicing optometrist, she is instrumental in creating a parklike, family-friendly experience. Enjoy a cheese or charcuterie board along with your flight or glass in this quaint forest clearing where the breeze comes through every morning and evening.

They're located just a hop, skip and a jump from several favorites—**Schultz Wines**, **Wooldridge Creek Winery & CrushPad Creamery**, **Troon Winery**, **Schmidt Family Vineyards** and **Augustino Estate & Vineyard**. BTW, if you're headed to downtown Grant's Pass from here, be sure and visit Wooldridge's new **Vinfarm**, an urban tasting room with prix fixe dinners that define Southern Oregon Wine Country cuisine. Plus, be sure and treat yourself to two new tasting rooms in the Grants Pass area that are must-visits: **Apricity Vineyard** and **Guzzo Family Vineyard**.

Relish the Rogue Valley

Conveniently located near the I-5 corridor, four new tasting rooms couldn't be more different. But they all share in two things—generous hospitality and fine wines.

At the south end of the valley, make your first stop **Long Walk Vineyard's** Tasting House. With 180-degree views of Pilot Rock, Mt. Ashland and Wagner Butte, you'll enjoy dramatic skies and stunning sunsets while enjoying small production Rhône-style wines made in the traditional, old world style of Southern France, but with a distinctive, Southern Oregon character.

Long Walk's vineyards are planted as part of a diverse small farm that includes more than 27 kinds of fruit. The vineyard setting is splendid year-round and features a non-stop show of blossoms each spring. Long Walk's certified organic vineyards are tended manually, and each harvest is hand-picked and hand-sorted. The resulting wines are crafted naturally using only estate-grown grapes, indigenous yeast and minimal intervention.

It bears mention that the owners, Kathy and Tim O'Leary, are working in concert with the USDA Natural Resource Conservation Service on establishing 2.5 acres of beneficial habitat for pollinators and "good" insects. This includes more than 4,000 native plantings and three bat houses on the 50-acre agricultural property.

A Downtown Medford Must

If you want to go wine tasting but are short on time, check out Medford's new wine bar, **The Rogue Grape**. Located across the street from the Craterian

Theater on Central Ave., this chic new spot offers more than 200 local wines by the glass, bottle or as part of a flight. Owner Natasha Hopkins and her helpful team can guide you through your choices of wine plus small bites and full meals, local cheese and charcuterie, lattes, local ciders and beer. With live music, happy hour specials and winemaker dinners, this is the place to get a diverse Southern Oregon wine and culinary experience in one place.

Talent's Got Talent

In case you haven't heard, Talent is hot! With new restaurants and tasting rooms opening almost monthly, you owe it to yourself to check out **Simple Machine**, **Trium Wines** and **Naumes Suncrest Winery**.

Open since November 2017, **Simple Machine's** modern industrial style tasting room on Rte. 99 is easy to pop in to. This micro-winery produces only 600-cases/year and boasts two patios for outdoor seating. In May or June, be on the lookout for the first release of a dry, non-sparkling apple cider made from heritage organic Golden Russet apples from an Ashland orchard.

Looking for some small bites to accompany your wine tasting? Head into downtown Talent to the new **Trium Wines** tasting room and outside gardens. Settle into deep leather chairs in the cozy interior accented with reclaimed wood. Or step outside to the large patio and enjoy comfortable seating beneath shade trees with wine barrel fire pits and an old-world water fountain. In addition to beer, cider and non-alcoholic drinks, the new tasting room offers the full slate of Trium's artisanal red and white wines and accompanying small plates.

Trium's distinctive label, with a 16th century etching of a vineyard worker, has branded its award-winning wines since the first vintage produced from vines planted in Talent in 1990. You may remember the former quaint tasting room in the hills of Talent, mostly staffed by owners Laura Lopspeich, her late husband Kurt and other family members. Upon Laura's retirement in 2017, long-time friend and wine club member Tony Corallo acquired the winery's assets and opened the new tasting room in the heart of Talent. An Ashland native, Tony has been an institutional money manager in the Bay Area for twenty-seven years and is a self-described oenophile with a passion for wine.

It'll be worth it, but you'll have to wait until after Memorial Day to add **Naumes Suncrest Winery**

at Naumes Family Vineyards to your wine tasting itinerary. The Suncrest tasting room, east of Talent on Suncrest Road, is clustered near **Paschal Winery** and **Jaxon Vineyards**. During the past decade, the Naumes Family, once the largest pear grower in the world, has diversified by entering the wine industry. The 3rd generation farming family is now growing its own grapes and making wines at its own custom-crush facility in Medford.

The tasting room will be located in a 1920s farmhouse, formerly used for special events hosted by Sister Mary Pat Naumes until she retired in 2018. Surrounded by 600 acres of orchards with 50 acres of grapes being planted, the new tasting room will embrace the farm-to-table movement and the family's farming heritage. Be sure to check the Naumes Family Vineyards Facebook page for updates on the tasting room opening date.

Roam the Upper Rogue

Fortunately for the Upper Rogue Wine Trail, the newest member, **Bayer Family Estate**, has opened a unique tasting room on the former equestrian training property of owner Jim Bayer. It's just across the Rogue River from long-time favorite **Kriselle Cellars**. The estate, on Agate Road in Eagle Point, is also the Bayers' home. Jim's love of the Italian countryside inspired the design of the tasting room and the lovely park-like setting with lily ponds and luscious landscaping. The vineyard, planted in 2010, provides mostly Italian varietals for the family's award-winning wines. The tasting room is situated in the old equestrian arena viewing room which is now used for wine club events and concerts. This year will launch Bayer's first full concert line up featuring twelve nights of live music this summer.

Before you leave the Upper Rogue, stop by **Kriselle Cellars** for gourmet food plates (and wood-fired pizza on the weekends). Enjoy sweeping views of Sam's Valley and the 25-acre vineyard before stopping by other long-established Upper Rogue wineries including **Del Rio Vineyards** (with a robust concert schedule) and **Cliff Creek Cellars** in Gold Hill.

Welcome to the Southern Oregon Wine Scene

Take advantage of the maps and information in this issue of *Southern Oregon Wine Scene*, and you'll understand why *Forbes* calls us "One of the Best Wine Travel Destinations" and why *Wine Enthusiast* named us "One of the Top 10 Wine Destinations in the World."



Bayer Family Estate Tasting Room



Walport Family Cellars Tasting Room



Guzzo Family Vineyard Tasting Room



Long Walk Vineyard Tasting House



Trium Wines Tasting Room



Apricity Vineyard



A YEAR IN THE LIFE

Bud Break to Veraison

by MJ DASPIT

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

LIZ WAN Photography

Spring is marked in wine country by the emergence of leaves on the vines at bud break. Until the end of May, the threat of frost lingers, but as the days warm and lengthen, the pulse of the winemaker quickens with anticipation of a new vintage, and tasting rooms get a rush of summer visitors. *Wine Scene* talks to Dick and Pat Ellis of Pebblestone Cellars and Ellis Vineyard; Kate Vangeloff of LongSword Vineyard; and Aga Paschal and Rene Eichmann of Paschal Winery and Vineyard to find out what's happening as they wait for the grapes to ripen.

Vangeloff notes that bud break occurred in mid-April at her Applegate Valley site. "Since then we've been shoot-thinning the canopy to avoid powdery mildew issues and to promote the ripening of the fruit. It's also time to start de-suckering, getting rid of the little shoots that grow up from the ground. It's an exciting time because we're worried about frost—up until Memorial Day weekend there's still a little chance."

At his vineyard in Medford, Ellis monitors the weather closely. "Just after May 1st we could tell from the weather outlook and the history that we were probably past any threat of frost so we've been going through all the vines performing final pruning and clean-up. Our next goal, as the vines begin the 'grand growth' phase, is to begin to train all the remaining shoots up through the three sets of catch wires. After we get the vines trained, then we will watch for bloom and then crop set. Once we get to crop set we will be able to estimate and adjust our crop load. We will then begin putting managed stress on the vines through our irrigation practices. This allows us to limit berry size in red grapes by limiting growth. This also limits canopy growth and focuses the plant's energy on getting that fruit ripe. Of course we're always on the lookout during this period for any kind of bugs we might have to deal with."

Looking ahead to veraison, when the grapes lose their green color and transition to golden for whites and purple for reds, Ellis tries to anticipate how this year is shaping up by referring to graphs of temperature data on his vineyard going back fifteen years. "Our warmest year was 2015 with almost 3200 degree days of heat accumulation. Our coolest year was 2010 at around 2400 degree days. The cool years correlate to La Niña conditions and the warmer years to El Niño." During cooler years he will adjust the crop load down to allow the vines to ripen their grapes with less heat. When the data indicates a warmer year he maintains his crop load at a normal to slightly heavier production level.

Eichmann, who manages Aga Paschal's vineyards near Talent, says he'll likely drop fruit at about 50%-75% veraison, cutting off any clusters that are still completely green. This year, he's paying particular attention to a new block of Cabernet Sauvignon and Malbec. "We expanded the vineyard in 2017 by four additional acres. With these young plants I used the European method and trained the plants to establish a trunk in the first year. The American standard is you put the plant in and let it grow wild for one year to establish a root system. I feel you can also establish a trunk if the plants are strong enough and have enough nutrients. I want to say 80% of our new vines made a trunk, so we'll actually get some grapes out of these plants in the second year."

Aga Paschal points to the original vineyard blocks planted in the late 80's. "In 1998 we started production on the site which would make this year our 20th anniversary."

Eichmann suggests, "Let's have a party."

Paschal laughs, noting a number of events already scheduled. "We've always been a community center, more or less. We try to give people what they want, like music. The Classical Guitar Society approached us, so we created a monthly event for them. We also have jazz on a regular basis. We started hosting local restaurants with the famous Cork and Fork series every Wednesday, no exceptions—unless it's Christmas. We also do our wine club parties four times a year with a complimentary buffet and glass of wine for all members. Rene is here chatting with everyone, of course."

At the Pebblestone tasting room, new last year, Bear Creek passport events have begun. "It's helped a lot for us to have the larger space here. It has allowed us to have music inside in the winter when it's cold. Now we're starting to transition outside." Ellis points to the area beyond the patio where there will soon be a new lawn and a stage for musicians.

Vangeloff is ramping up for June, LongSword's busiest month in the tasting room. "It's the biggest tourist time, before it gets too hot, when you get the beautiful spring into summer. I'm making sure the tasting room is 100% ready to go, well staffed, well stocked—hopefully with wine!" She smiles, alluding to the fact that the inventory keeps selling out.

She's also gearing up for a kite festival and the new Applegate Open International Paragliding Competition. "It's windy at LongSword as it gets later in the afternoon and evening, which is great for the vines. It kind of clears everything out. When I first got here I was trying to come up with events and then I thought, wind, kites—duh." The paragliding event, previously called the Rat Race, historically attracts 150-200 pilots from all over the world. "Last year the couple who had produced it for the last fifteen years announced that they were done, so we decided to pair up with the local paragliding club and stage our own competition."

In the LongSword winery, Vangeloff and her uncle Matt Sorensen are "dancing around trying to make space for everything. There's an amazing amount of figuring out what will fit in what containers. We're running out of bottled wine going into the high season, so we need to get some wine in the bottle and labels on. We do it all ourselves. Basically either Matt or I have corked every bottle."

Pebblestone wines are vinified at Naumes Custom Crush & Fermentation under winemaker Chris Graves. "We just finished bottling," Ellis says. "That involves a lot of the time tasting the wines and getting them perfectly balanced. With the reds I personally manage our barrel program—what wines get what barrels and how much time in barrel. We may make anywhere from four to twelve barrels of wine of a specific varietal. Different wines need different oak treatments. I have a huge matrix on that because we've got 70 barrels and two vintages going at any one time."

Eichmann enjoys making Paschal wines at the Bridgeview Winery in Cave Junction. "Bridgeview has never had a high profile tasting room or a wine club. So making Paschal wines gives me more of a creative outlet to make artisanal wines. It's a great way for me to do some really amazing reds, some nice blends and get feedback from people in the tasting room. My take on winemaking has always been that we're trying to make wine for our customers not for ourselves." With his typical sense of humor he adds, "Aga and I can only drink so much wine."

After veraison it's not long before the grapes achieve the right level of sugar and phenolic character that signals they are ready to pick. Stay tuned for our next installment of "A Year in the Life" when *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 climax of harvest.



*I drink the night air from my window, sipping stars, double-pained moon,
glittered constellation of dreams*

The Poetry of Wine

words and artwork by ANNA ELKINS



"Sipping Stars," by Anna Elkins

A few summers ago, I attended a blind wine tasting at the edge of a vineyard in the Applegate Valley. It was a casual gathering of friends, and we wrote descriptions as we tasted—things like: “this wine is a banana-seat bicycle with hot pink streamers flying down the road.” There was plenty of metaphor and plenty of laughter.

That evening, I declared that one of my dream jobs as a poet was to write labels for wine. Maluhia Ose was at that gathering, and she later began working in the tasting room at Plaisance Ranch Winery. One day, Plaisance owner Joe Ginet said he wanted to rewrite the labels for his wine. Malu said she knew a poet... and the rest is wine-label history. Over the last year, I wrote labels for twenty of Plaisance’s bottlings.

Today, I’ve returned to the Plaisance tasting room to talk with Joe, his wife Suzi, and Malu about how the idea began. I ask Joe what he thought when Malu first suggested poetic descriptions for the labels.

Joe says, “I went for it in a hot second.”

Joe’s wife Suzi smiles. “Did you know he used to send me poems when he was working the Alaska pipeline?”

Though Joe demurs, I’m not surprised. As I began writing the labels, he showed a savvy for the words as well as the varietals they described. In fact, he helped me understand the wine not just on my usual metaphorical level, but on a literal one, too.

If I veered too far into story, Joe would suggest specific tasting notes, which grounded the descriptions.

He also had a few story ideas of his own. For the Carménère, he wanted a label that included the phrase, “your favorite redheaded stepchild.” A most original writing prompt!

For each description, I blended certain elements into the “story,” working toward a winning mix—a bit like blending varietals to make the Plaisance Ranch Red, whose label is a play on a math formula—a favorite with teachers visiting the tasting room.

Sometimes, a label grew from an impression at first taste, like an image of cherry pie (Pinot Noir). Other times, the description took a bit of research, as for the Durif grape (Petite Sirah).

When I began the labels, I only worked on three at a time because I’m a fan of the fairy-tale affinity for cycles of three. Even that decision made its way onto the Monduese label, which begins, “Once upon a time...”

Now, Joe tells me that when visitors come to Plaisance they enjoy reading the labels to each other. In fact, it became difficult to keep bottles on hand to pour tastings for multiple visitors since they would get passed around among friends. To keep the bottles accessible to pour for those tastings, the Ginet’s printed out all the labels onto a double-sided sheet. If you go for a tasting, you can read along as you sip. I also hear that when groups of friends arrive together, there is often one in the group who likes to read the poetry aloud with flair. Poetry readings in wineries—another dream come true.

Joe’s favorite labels are for the Cabernet Franc, Syrah, and Carménère. Malu’s is the Malbec. In fact, she was pouring the Malbec the day I sampled it. We commented on the wine’s deep color, and while we were talking, Homer’s *Odyssey* came up. I remembered the text’s oft-repeated “wine-dark sea,” and that became part of the label.

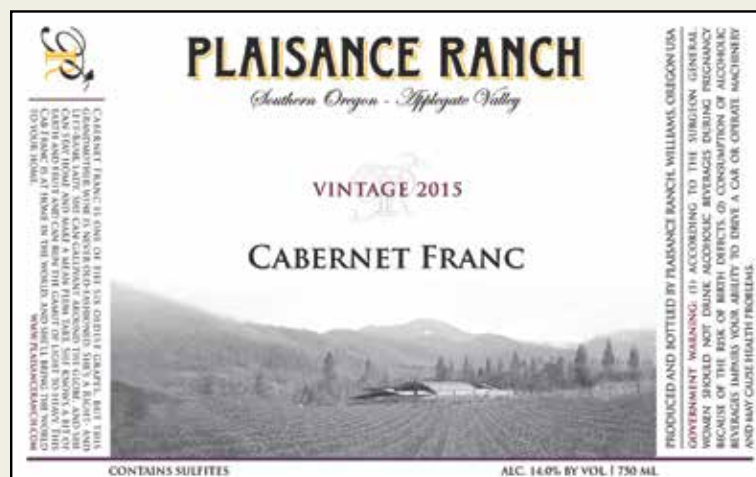
One of the last labels I wrote was for the 2017 Eclipse Pinot Noir. Joe watched the eclipse through a bottle of it. In fact, when you visit the tasting room, you can see that same bottle on a shelf behind the counter.

In a way, the labels give people permission to express what they taste without fearing they’ll “get it wrong.” Joe says, “The labels make the wine a bit more approachable.”

They did for me, too. When I started writing them, I confess I felt a bit intimidated by the wine wheel and all its official nomenclature. But working with Joe, I came to appreciate the sensory details such resources provide. Now I feel free to spin a story and pin down notes of vanilla, blackberry, or coffee.

When you enjoy a bottle of Plaisance wine, I hope you’ll enjoy the labels, too. Maybe you’ll be inspired to write your own descriptions. If you do, I’d love to hear them. Drop me a line...or a poem.

THE POETIC WINE LABELS OF PLAISANCE RANCH



*"If you go for a tasting, you can read along as you sip. I also hear that when groups of friends arrive together, there is often one in the group who likes to read the poetry aloud with flair.
Poetry readings in wineries—another dream come true."*

Cabernet Franc—Cabernet Franc is one of the six oldest grapes, but this grandmother wine is never old-fashioned. She's a Right- and Left-Bank lady. She can gallivant around the globe, and she can stay home and make a mean plum tart. She knows a bit of earth and fruit and can run the gamut of light to heavy. This Cab Franc is at home in the world, and she'll bring the world to your home.

Ginet Rosé—Life is short. So is the time this Mourvedré Rosé sat with the grape skins to achieve its lovely blush—just six hours. What can you achieve in six hours? Plenty. But we'd like to suggest an alfresco luncheon with dear friends—the kind that lasts into evening around a big table laden with bowls of green apples, guavas, and a mix of citrus...and several bottles of Ginet Rosé.

Petit Verdot—This wine has a potent nose. It could hunt for truffles in French forests and build a perfume empire from whiffs of vanilla and violet. You'd never know the Petit Verdot is often a "blender" varietal. It may be "petit," but this grape from Iron Gate Vineyard of Kubli Bench in the Applegate is big enough to stand alone.

Petite Sirah—What do you get when you pair a nineteenth-century French botanist with a love of wine? The Durif grape—the real name of Petite Sirah, a love-child of Syrah and science. Depending on your sources, Durif either chanced upon this new varietal growing in his nursery, or he planned the cross-pollination. Whatever happened in the past, in the present, we get to enjoy the fruit of intention—which tastes a bit like blackberries and serendipity.

Mondeuse—Once upon a time, the ancient wine stock of Mondeuse was likely in a fairy tale. Maybe its vines were trellised near a gingerbread house in the woods or along the path walked by a girl in a red hood. Spicy and crimson, this strong-legged wine makes a robust character at your table. Sit back and sip a legend begun in Savoie, France, continued by the Ginnet family, and ready to tell tales at the start of your meal or at...the end.

Viognier—An orchard grows inside this bottle of Viognier. It's a veritable terrarium of magic, where the seasons and geography blend into a fruitful continuum. Take a sip and taste banana, apple, lychee—with a hint of walnut at the finish. This wine just might inspire you to find a tree, spread a blanket beneath it, and finish sipping in leafy shade, grateful for all good harvests.

Merlot—If you were to head into the Applegate Valley prospecting for treasure, you might bring a metal detector and hope to find gold. But if you go straight to Plaisance Ranch, you'll hit pay dirt with this big Merlot—a classic wine whose veins run with the strong, clay soil where its fine grapes grew.

Malbec—In his timeless epic, *The Odyssey*, Homer sent his hero sailing across the "wine-dark sea." The deep color of this Malbec could inspire such a descriptor. It's a grape that can take the heat of sirens and Cyclops, that can brave the tides and sky. And though this bottle may be the hue of storied seas, its earthiness calls all travelers home.

Carménère—The Carménère's bouquet is full of fiery cayenne. One whiff and this wine is instantly your newest favorite red-headed stepchild, and you find yourself saying yes to her request for a spicy chocolate dessert. But the palate does not deliver what the nose promises. Take a sip, and be quelled by a blanket of soft violet. Get ready to stay up well past bedtime, sitting around the fire, telling family stories brimming with purple prose.

Tempranillo—You could fill an ink-well with this dark delight. You could write a letter from Southern Oregon to Spain and ask for the Tempranillo's history, suspecting nobility. You'd be right. This is a noble grape, one that keeps its character no matter where it's planted. Count on notes of plum, tobacco, leather, and herbs. Count on a full-bodied beauty worth writing home about—sincerely.

Syrah—A sip of this, and the sun is shining as you walk to the river—hints of warm caramel and cool mint. Wade into the terroir of Applegate Valley, inspired by the Northern Rhone. Come on in, the Syrah is fine.

*For more on
Plaisance Ranch
Vineyard & Winery,
see page 56.*



Vintner Profile:

Brian Jordaan, Eliana Wines

by PEGGY DOVER
STEVEN ADDINGTON
Photography

Following some twists and turns, I'd arrived at Thistlecroft Vineyard, home of Eliana Wines, a boutique winery a few minutes from Ashland and a world apart from the everyday hustle. I'd meandered my way to an enchanted hilltop. As clouds floated through a blue-sky day, I wondered at the story bits I'd heard about the family connected to this place. Something wild about fleeing a country. As I waited for winemaker Brian Jordaan (your-DON) to join me, I stared at the gnarled vineyard trunks with branches spread wide and tied securely in place. Barren so far, they reminded me of rows of crucifixes.

I'd taken Brian from his vines, where he tutored a fresh crop, tending each vine personally. He took a break and poured two glasses of a dry and aromatic Cabernet Sauvignon, breaking my rule of waiting until post-interview. But the atmosphere was relaxed and I could well relate with his observation. "It's been an amazing journey. There have been some hiccups along the road, but really, life has been good. I'm grateful for everything."

A more ideal spot could hardly be imagined. And the hiccups, what were they?

Brian, (Zimbabwean) with his wife Carien (South African) and their four children were born there. Brian and Carien were Rhodesians before the country's renaming in 1979. The family moved to Medford in spring of 2004. "We've been here fourteen years and seven days," Brian said. Something in his eyes made me think he had the hours and minutes down as well.

His family had owned a large, successful farm in Zimbabwe. The same finesse he employs with his grape varietals is born of experience from watchful handling of a commercial rose crop grown for the European market.

The Jordaans relocated to the Rogue Valley when the Zimbabwean government, under the authoritarian rule of Robert Mugabe, instituted a land redistribution program, a pleasanter way of saying land confiscation. Under the brutal regime, landowners were beaten—and worse. It was a time of upheaval referred to as the "reeducation program," leaving no doubt who reigned. Mugabe arbitrarily decided the expansive Jordaan farm would be cut into pieces and parceled out to government farm laborers. For a time, they allowed the Jordaan family to retain five acres on which they tended 140,000 rose bushes in greenhouses, along with some peas and potatoes. They grew enough to live on, and their farm flourished, but their success cost them. Surrounding government-owned farms didn't fare so well, making it look bad for those in power.

As tensions escalated, the Jordaans received death threats. They would occasionally leave their home for a couple of days until the danger ebbed. In April of 2004, mandatory change forced Brian and Carien to reevaluate what ultimately mattered. They arrived home to find a government worker harvesting their crops. Government workers beat one of Brian's men to a pulp. "They told us, 'If you think this is bad, just wait.'" The Jordaans had to leave.

The family, including four children, ages 2-7, began loading their household goods but were told, "You don't understand. We own everything you have." Brian moved their firearms into the house, and the children were told to wait in the bathroom. At that point, they didn't know if they would make it out alive. They fit what little they could into a couple of suitcases and fled for their lives. Later they learned an ambush had awaited them at a cattle guard, but nothing happened. Brian looked at me and said, "I consider it a miracle we made it out."

Eliana is from the Hebrew for "my God has heard" or, "my God has answered." "It's the same thing, isn't it?" Brian offered.

A few years following their relocation to Southern Oregon, they leased Thistlecroft vineyard from Laurel Banke to launch the Eliana brand. Carien is an occupational therapist, and they have a home in Medford. "We love it here," he said.

Brian and Carien loved the bush country and growing things. Using sustainable practices was an integral part of who they were in their home country, and luckily for us, that practice now benefits all of us in the Southern Oregon wine industry.

Welcome home, Jordaan family.

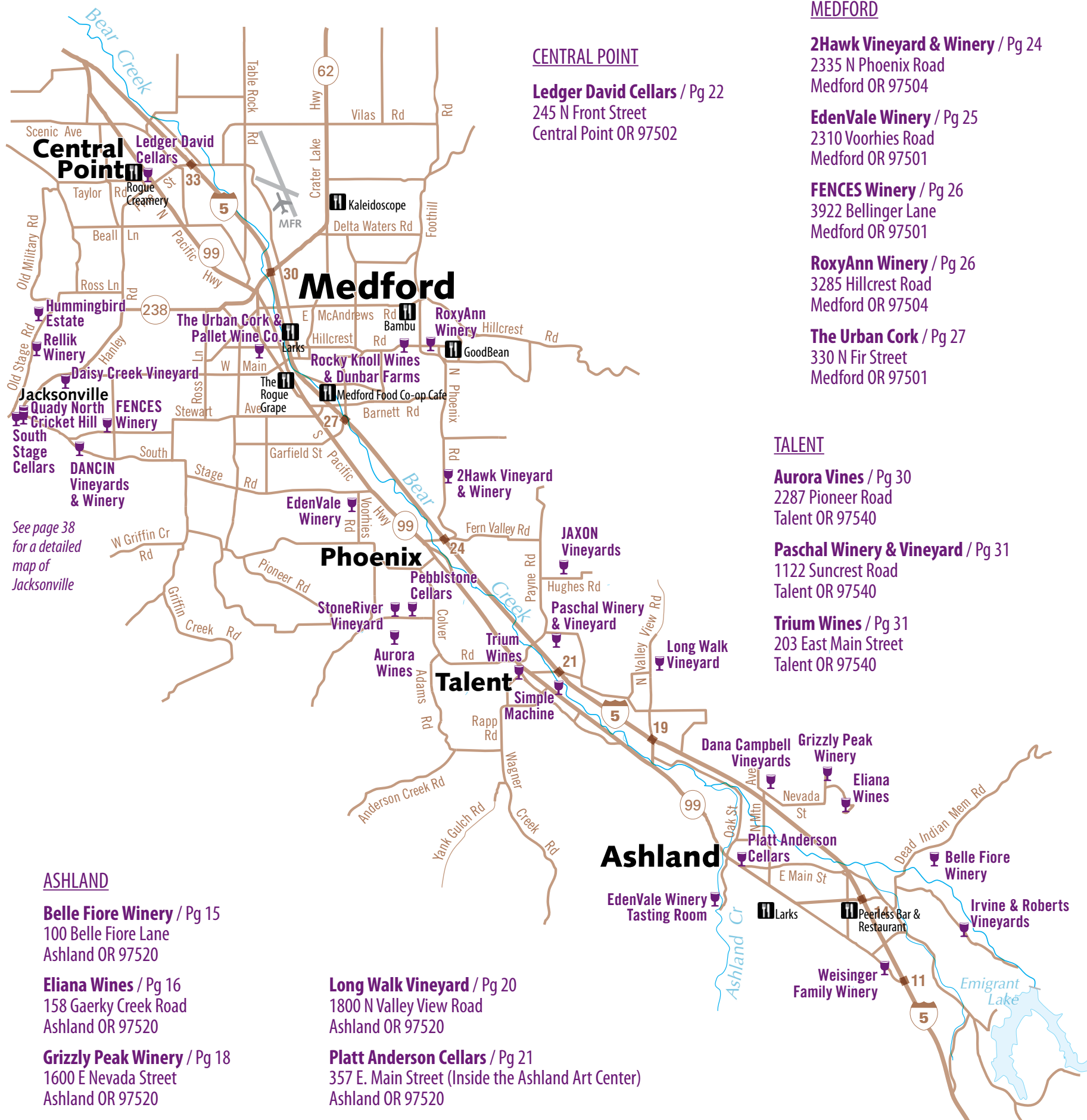
*The Jordaan Family: Carien and Brian in front,
Kaylyn 21, Johan 18, Bryonie 16, and Jana 22.
For more on Eliana Wines, see page 16.*

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

EdenVale Winery / Pg 25
2310 Voorhies Road
Medford OR 97501

FENCES Winery / Pg 26
3922 Bellinger Lane
Medford OR 97501

RoxyAnn Winery / Pg 26
3285 Hillcrest Road
Medford OR 97504

The Urban Cork / Pg 27
330 N Fir Street
Medford OR 97501

TALENT

Aurora Vines / Pg 30
2287 Pioneer Road
Talent OR 97540

Paschal Winery & Vineyard / Pg 31
1122 Suncrest Road
Talent OR 97540

Trium Wines / Pg 31
203 East Main Street
Talent OR 97540

ASHLAND

Belle Fiore Winery / Pg 15
100 Belle Fiore Lane
Ashland OR 97520

Eliana Wines / Pg 16
158 Gaerky Creek Road
Ashland OR 97520

Grizzly Peak Winery / Pg 18
1600 E Nevada Street
Ashland OR 97520

Irvine & Roberts Vineyards / Pg 18
1614 Emigrant Creek Road
Ashland OR 97520

Long Walk Vineyard / Pg 20
1800 N Valley View Road
Ashland OR 97520

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

Weisinger Family Winery / Pg 21
3150 Siskiyou Boulevard
Ashland OR 97520

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!



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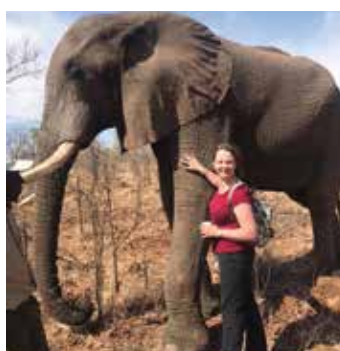
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ELIANA WINES



Learn more in the
"Brian Jordaan"
article on page 12.



Eliana Wines
158 Gaerky Creek Road
Ashland OR 97520
541-690-4350
elianawines.com

Hours:
Thursday, Friday, Saturday,
noon-5pm

Varietals:
Bordeaux Blend
Cabernet Franc
Cabernet Sauvignon
Merlot
Tempranillo

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

Since 2011, Jordaan has added Tempranillo to his wine list of exquisite Bordeaux varietals and blends. From Thistlecroft Vineyard, a neighbor to Belle Vista, the Tempranillo is a lush mélange of aromas and flavors featuring ripe strawberry and dark cherry notes. Most recently, they earned medals at the 2019 San Francisco International Wine Competition for the 2011 Reserve Cab and the 2014 Cab Franc; Silver for the 2017 Rosé at the 2018 Oregon Wine Experience and Gold for the 2010 Reserve Cab and Silver for the 2014 Cab Franc and Cab Sauvignon at the 2019 SF Chronicle Wine Awards.

Wine adventurers interested in a culture/history tour of the Cape Town, South Africa wine region, including Robbin Island, Table Mountain and a safari in KwaZulu-Natal, should contact Brian for more information. The 2019 trip runs from October 23-November 12.





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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



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.





SOUTHERN OREGON UNIVERSITY: An Education Partner in the Wine Business

by JOAN MCBEE

THE WINE BUSINESS IN OREGON has seen tremendous growth since 2000—going from 122 wineries to over 700 wineries. As the wine industry grows, Oregon's economy prospers as well, which can be a blessing...and a curse. The Oregon wine industry employs 10,000 people and predictions are for continued growth. With this growth comes the need for a trained workforce to support vineyards, wineries, and the overall business of wine and wine tourism.

That's where Southern Oregon University comes in. Several years ago, Dr. Greg Jones, former professor at SOU and current Director of the Evanstad Center for Wine Education at Linfield College, and Al Silbowitz, owner of Grizzly Peak Winery, started talking about how SOU is ideally suited to serve the region's wine industry. They witnessed how thriving wine regions are supported by educational programs at local community colleges and universities. In 2015, Jones worked with a group of business students to conduct a survey of regional wine businesses to find out if employment of qualified workers was a challenge that could hamper growth of the industry. A large majority of wineries noted that education in wine business, marketing, and tasting room management was critical. When asked if they would be supportive of a wine business program at SOU, nearly 100% responded positively. Hence, the *Certificate in Wine Business* was born.

Dr. Jones, founder of the program, described the certificate as "an opportunity to explore various aspects of the wine business from the history, geography, and environmental requirements of growing grapes, to the processes of making, bottling, and selling wine, to sensory evaluation techniques and communication about wine."

Grizzly Peak Winery owner Al Silbowitz has been a member of the wine community since 2006. He has hired several SOU students as interns and has been delighted with each and every one of them. "They bring new ideas, enthusiasm, and a strong work ethic to the winery. They practice critical thinking, reasoning, and problem solving all the time in school, and they bring those habits to the workplace. They help us in everything we do."

Students in the program have the opportunity to work with industry professionals including entrepreneurs, wine makers, marketing managers, wine experts and more. When asked how the certificate program serves the wine community, Pavlina McGrady, the certificate program coordinator explained, "Students complete an internship as part of the requirements of the program. Many of our students go on to volunteer at wineries and get full-time jobs with titles like tasting room sales representative, sales manager, advertising and social media coordinator, wine merchandiser, and event manager, just to name a few."

David Kennaley, a graduate of the certificate program and intern at Grizzly Peak, was very excited about the program. "Not only have I learned more about the sensory aspects of wine tasting, but I have a better understanding of the wine industry from a business perspective." Jarrett Fogelman, who now works at two wineries, Jaxon and Aurora, said the program helped spark a passion for the wine industry he didn't know he had. "The instructors have extensive backgrounds in the wine industry, and they shared their excitement with the students in each class. Through this program, I was offered an amazing internship opportunity, which has now turned into a full-time job where I am doing sales, distribution and social media marketing."

"Combining formal education with practical hands-on training at the university," says Silbowitz, "is the best preparation for a job in this industry. It's important for the academics to work with the people who get their hands dirty every day. The more trained people we have in the valley, the stronger our wine industry will be. We have a gem here in the valley, and we need to take care of it."

To learn more about the *Certificate in Wine Business*, go to sou.edu/business/cwb or contact Pavlina McGrady at mcgradyp1@sou.edu.



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LONG WALK VINEYARD



Long Walk Vineyard
1800 N Valley View Road
Ashland OR 97520
541-552-0534
longwalkvineyard.com

Hours:
Thursday-Sunday, 11am-4pm

Varietals:
Carignane
Cinsaut
Grenache
Mourvèdre
Syrah
Zinfandel



LONG WALK VINEYARD'S brand new Tasting House overlooks 50 acres of the properties' certified organic vineyards and orchards. The Tasting House opened in the fall of 2018 with a focus on Long Walk Vineyard's core values of sustainability and stewardship. Construction incorporated key materials repurposed from deconstructed buildings on the site, including century-old wood from a fruit packing shed and tin roofing from an old chicken coop. The space is contemporary, comfortable and full of light—perfect for tasting estate wines and enjoying the spectacular views.

Long Walk guests enjoy a variety of different tasting options, including a flight featuring single varietal rosés or rosé blends inspired by the South of France. Or, choose a flight of the estate reds featuring Mourvèdre, Grenache, Syrah, as well as rare grapes like Carignane and Cinsaut. Sitting at 2,200 feet of elevation, the Tasting House features innovative windows designed to let the outside in, a broad covered porch and a sunny vineyard patio—all offering panoramic views of the Rogue Valley.

To compliment your wine flight experience, LWV offers a locally-curated cheese and charcuterie board that also features fruits, jams and honey from the estate orchard.

"We look forward to welcoming you and sharing our enthusiasm and passion for this region through our wines."



PLATT ANDERSON CELLARS



Platt Anderson Cellars
357 E. Main Street
Inside the Ashland Art Center
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

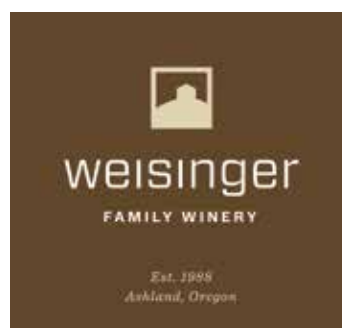


PLATT ANDERSON CELLARS' tasting room on Ashland's main drag combines the best of art and science—literally. Located in the Ashland Art Center, the intimate space with two high top tables, a settee and a wine bar is surrounded by the work of over forty local artists. The entire art center is a licensed 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

*Vineyard Cottage available for
overnight stays.*

Wines:
Chardonnay
Grenache
Malbec
Red Blends
Rosé of Grenache
Sauvignon Blanc
Syrah
Tempranillo
Viognier



WEISINGER FAMILY WINERY, established in 1988, is one of the oldest wineries in the Rogue Valley region. It is also the first wine tasting room visitors will encounter upon entering Oregon on Interstate 5 after descending the Siskiyou Summit. Specializing in Spanish and Rhône varieties, all sourced from estate and local vineyards, be sure to try their award-winning, and sought after, Estate Tempranillo.

Weisinger Family wines are made by second-generation Oregon winemaker Eric Weisinger. After many years working in the wine industry in California, Australia and New Zealand, Eric returned to Oregon in 2011 to take over the family winery as Winemaker and General Manager.

Whether tasting wine in the intimate tasting room, or relaxing on the spacious deck and enjoying the amazing views of the rugged Cascade mountain range in the distance, Weisinger Family Winery is the perfect place to relax and savor a glass of truly Southern Oregon craft wine.

Local visual artists are featured monthly in the tasting room. And don't forget about their unique Vineyard Cottage available for overnight stays—it's the perfect place for a romantic weekend or just time to relax and enjoy.



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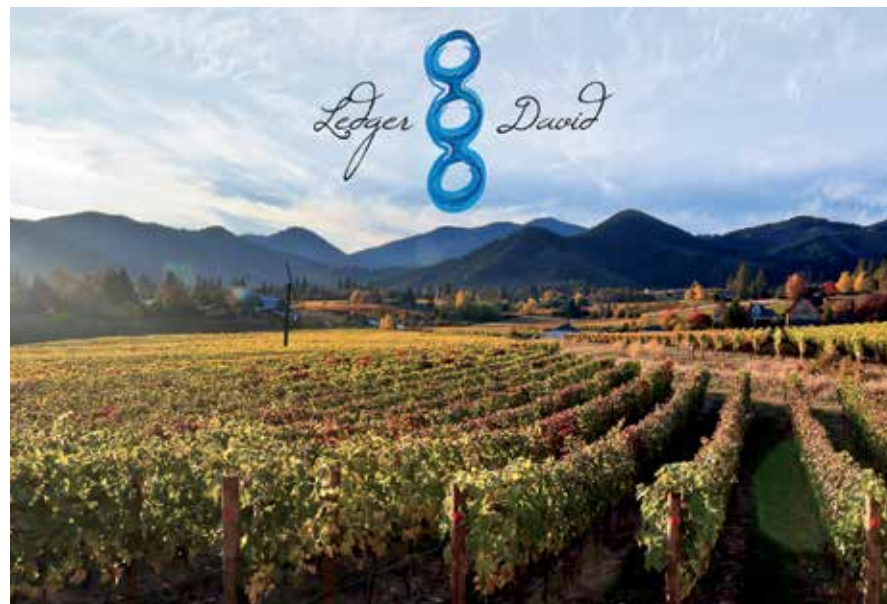
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LEDGER DAVID CELLARS



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

Most recently, Ledger David earned a Platinum for their new release 2017 Viognier and Double Gold for their 2015 Cabernet Franc & Syrah from the Northwest Wine Press Platinum competition. Ledger David subsequently garnered seven medals at the 2019 San Francisco Chronicle Wine Competition including gold medals for their 2015 Sangiovese, 2017 *Radiant White* and 2017 *Primoris*, Chenin Blanc—their signature white wine.

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

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

Hours:
Daily, noon-5pm

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



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2HAWK VINEYARD & WINERY



2HAWK VINEYARD & WINERY'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."

Combining over 50 years of experience in agriculture, winemaking, and customer service, owners Ross and Jen Allen along with winemaker Kiley Evans have propelled 2Hawk to the forefront of wine quality, site stewardship, and hospitality. This drive for excellence consistently produces wines that earn 90+ points, Gold, Double Gold, and Best in Class distinctions.

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. 2Hawk Vineyard & Winery is blazing the trail.



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



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EDENVALE WINERY



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

Easter Brunch, Sunday, April 21
Mother's Day Tea, Sunday, May 12
Tickets online and tasting room

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



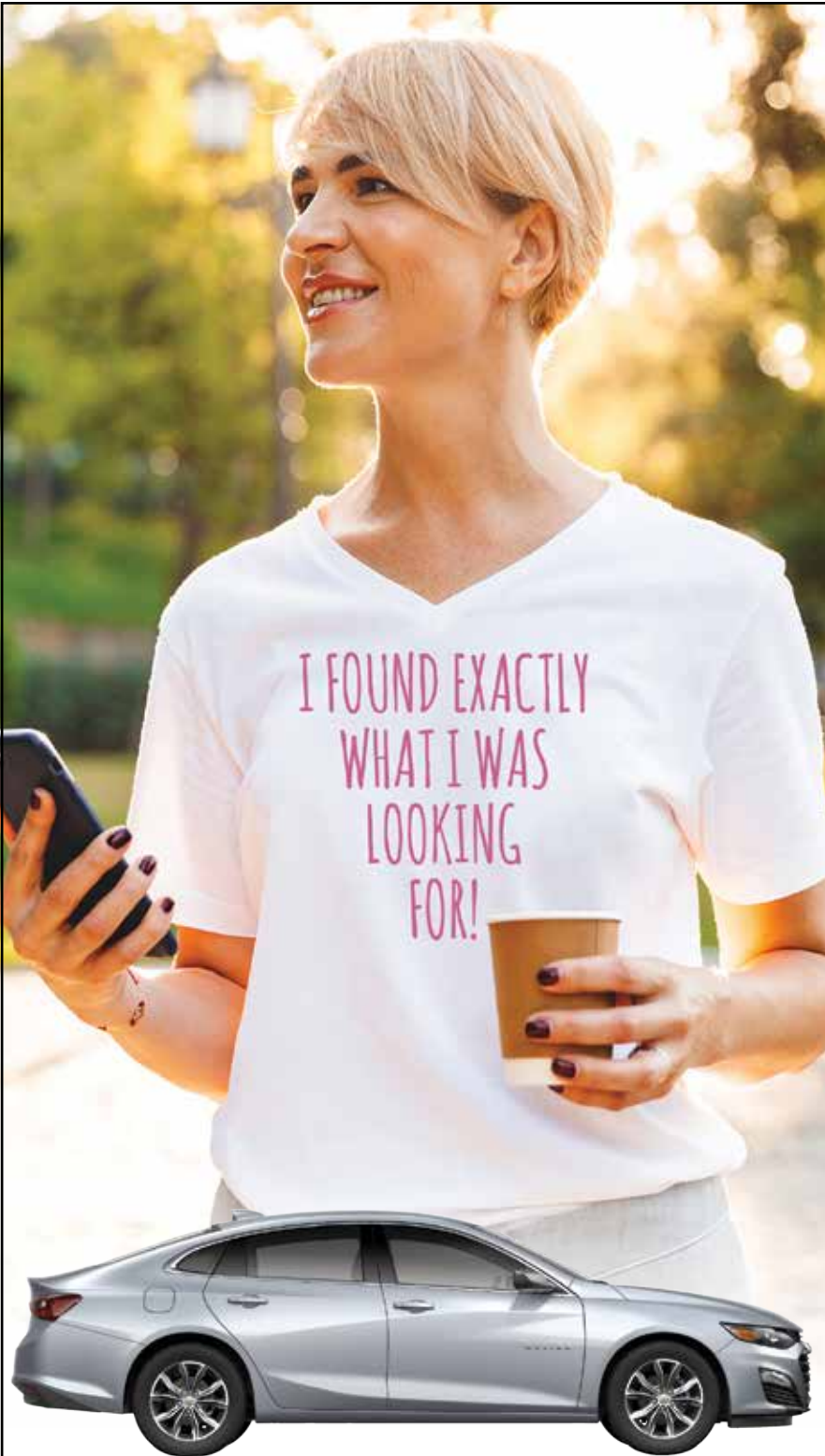
EDENVALE WINERY is one of the Rogue Valley's top winery destinations. Located just-off Hwy 99 between Ashland and Jacksonville, the winery is sited on the oldest commercial orchard land in Oregon; nestled on the valley floor with breathtaking views of the Siskiyou Mountains and surrounding orchards and 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 educational events, family-oriented holiday themes and the hospitable gathering spaces, EdenVale is definitely worth including in your wine-tasting visit.

Look for upcoming events including an Easter Brunch and Children's Easter Egg Hunt on Sunday, April 21 and a special Mother's Day Garden Tea Party on Sunday, May 12. Learn more on the website and Facebook page.



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FENCES WINERY



FENCES Winery
3922 Bellinger Lane
Medford OR 97501
541-690-8303
fenceswinery.com

Hours: By Appointment
& check website for upcoming
public events

Varietals:
Cabernet Sauvignon



FENCES WINERY produces exclusively Cabernet Sauvignon. And what a Cab it is! In only the second year of production, FENCES started winning major awards. The 2014 Cabernet won Best of Class at the 2018 San Francisco Chronicle Wine competition. The 2014 Reserve Cabernet took Silver at the SF Chronicle competition, Gold at the 2018 SIP Northwest, and Platinum from Wine Press Northwest, where it was cited as “one of the Northwest’s top Cabs. Concentrated fruit and toasty oak on the nose float up from the glass. Black plum, cherry pie, black currant, chocolate covered blueberries and a touch of tobacco fill the palate. Richly textured with nice balancing acidity combine for a long, smooth finish.”

The wines are personally presented by Jody Lennon, FENCES owner with husband David, at the gracious estate residence and grounds encircled by the vineyard. The setting couldn’t be more perfect, nor could the hospitality. With consummate style, Jody entertains groups of six to twenty. Call to arrange your private tasting. You can arrange light bites—Jody loves to up the game with delectable cheese platters—or a private dinner or event. Check Facebook or the FENCES website for announcements of public events. And prepare to be wowed!



ROXYANN WINERY



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

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

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



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

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



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
Petite Sirah
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, 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 35 wineries and 100 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, featuring a rotating selection of beer and cider, one of the best charcuterie boards around, gourmet soups and a new, monthly brunch. On-site tours of the historic winery are also available as are new cooking and wine education classes!



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News From: ROGUE VALLEY VINTNERS



Ledger David Estate Vineyard
Photo: Marc Salvatore

It's of utmost importance to the Rogue Valley Vintners (RVV) to keep the region informed on what's been accomplished and what's planned this year! Not only does this area provide the soils and microclimates from which we are able to grow and produce consistently award-winning wines, it's also our home. We all love the Rogue Valley for the incredible beauty and bounty it provides us and invite you to join us in our mission of promoting the Rogue Valley and wine tourism!

A few 2018 accomplishments include forming our organization as well as establishing funding sources and long-term partners such as Asante, Travel Southern Oregon, Travel Medford, Travel Ashland and Travel Grants Pass.

In July, we announced and presented our partnership with marketing/branding expert Holly Macfee and hired a business strategist, Deborah Steinthal, from Scion Advisors, to complete our strategic planning process. Both Deborah and Holly have excellent track records: Holly works closely with many of our state tourism-related organization such as Travel Oregon, the Oregon Wine Board, Feast Portland, Travel Salem, Seaside Oregon, Meet Me in Klamath and more. Deborah has an equally-impressive resume with clients in the wine business including, Cristom Vineyards, Cakebread Cellars, Benzinger Family Vineyards,

Woodward Canyon, Clos Du Val, Adelsheim, Willakenzie and Wine By Joe. We could not be more excited to have these two industry-leading women on our team.

In September, we launched a state-wide survey in partnership with the University of Oregon to measure characteristics and behavior of Rogue Valley wine tourists. The project was supported by the Oregon Wine Board and Travel Oregon, with results to be shared this spring and then integrated into our marketing strategies. In November, our board completed extensive strategic planning sessions with Full Glass Research, Scion Advisors and Lookout Marketing, as well as with many wineries and industry partners.

In 2019, RVV plans to gain regional and national exposure through a coordinated brand identity and marketing plan drafted by Macfee's marketing company, Lookout Marketing, one of Oregon's top tourism marketing agencies. Our goal is to have a voice that dictates the direction of the local wine industry comprised of 100% of our Rogue Valley industry partners. We plan to recruit talent to support our initiatives and programs, including the hiring of a world-class, Executive Director.

To learn more, please contact Rogue Valley Vintners Vice President, Ashley Cates at rvv@rvv.wine!

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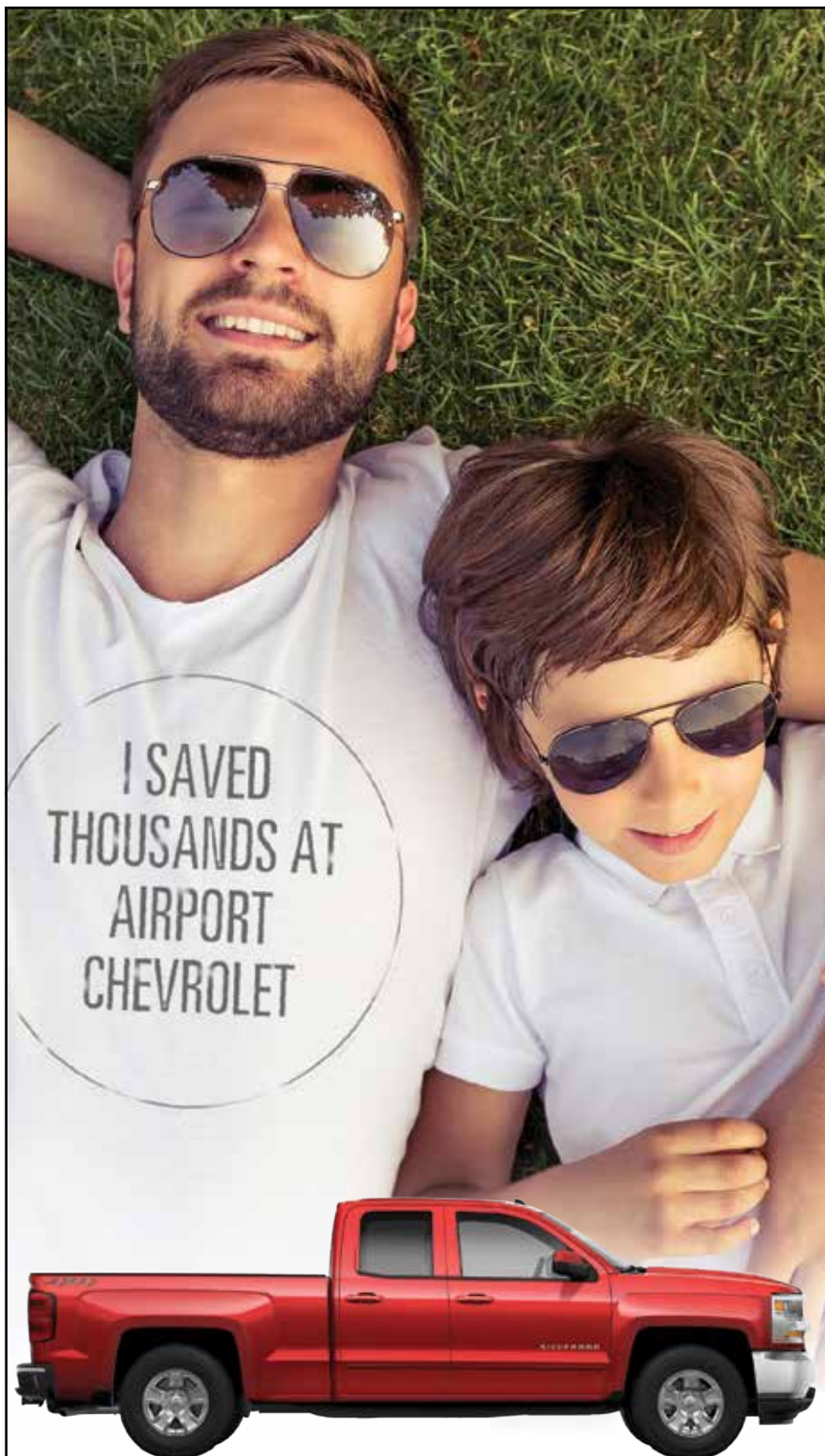
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AURORA VINES



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

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

November-March
Saturday & Sunday, 1-5pm

or by appointment

Varietals:
Pinot Gris
Pinot Noir
Syrah
Tempranillo
Viognier



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

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

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



PASCHAL WINERY & VINEYARD



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

Hours:
Daily, noon-6pm

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



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

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

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

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



TRIUM WINES



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

Spring Hours:
Monday-Sunday, noon-6:00pm

Varietals:
Cabernet Sauvignon
Chardonnay
Grenache Rosé
Growers' Cuvée
Pinot Gris
Viognier



TRIUM WINES has been a favorite of Southern Oregon wine aficionados since its inaugural vintage of Grower's 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 owner, Anthony Corallo, opened a tasting room in the heart of downtown Talent in October 2018 to rave reviews. Here, visitors will find a full slate of artisanal red and white wines including the renowned flagship Grower's Cuvée, a right bank Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc. This warm and inviting location features a rustic old-world look and feel, with wine-barrel style tables, accents of reclaimed wood and a cozy nook with couches. Ample outside seating on a shady patio offers a lovely garden vista, fire pit tables, and blankets. Delicious cheese and charcuterie plates and an assortment of beer, cider, champagne, and more complete the menu offerings. Watch the Facebook page for news on upcoming live music events, winemaker dinners, and more!



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HarryandDavid.com

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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 one of Southern Oregon's newest wine destinations. Those who venture through the iron gates will discover a stunning property and unique wines. The Bayer family has combined their passion for horses and 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, beautiful grounds, and even challenge some friends at cornhole.

They grow six varietals including Barbera, Primitivo, Sangiovese, Nebbiolo, Dolcetto, and Pinot Noir and plan to expand their vineyard and bring production onsite. Wine lovers and music lovers are invited to take in 12 unique concerts from May 11 through October. The full event list is on the website at BayerFamilyEstate.com and on Facebook.

Bayer Family Estate's 2016 Sangiovese won Gold at the 2018 San Francisco International Wine Competition and Silver at the 2019 San Francisco Chronicle Wine Competition (SFC). The 2017 Rosé of Primitivo took Gold at the SFC. The 2017 Chardonnay took a prestigious Double Platinum from Wine Press Northwest Invitational amongst a field of over 600 fellow Gold Medal wines. These incredible wines will be released and available for purchase throughout 2019.



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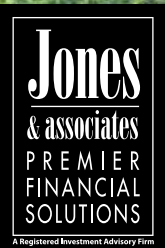
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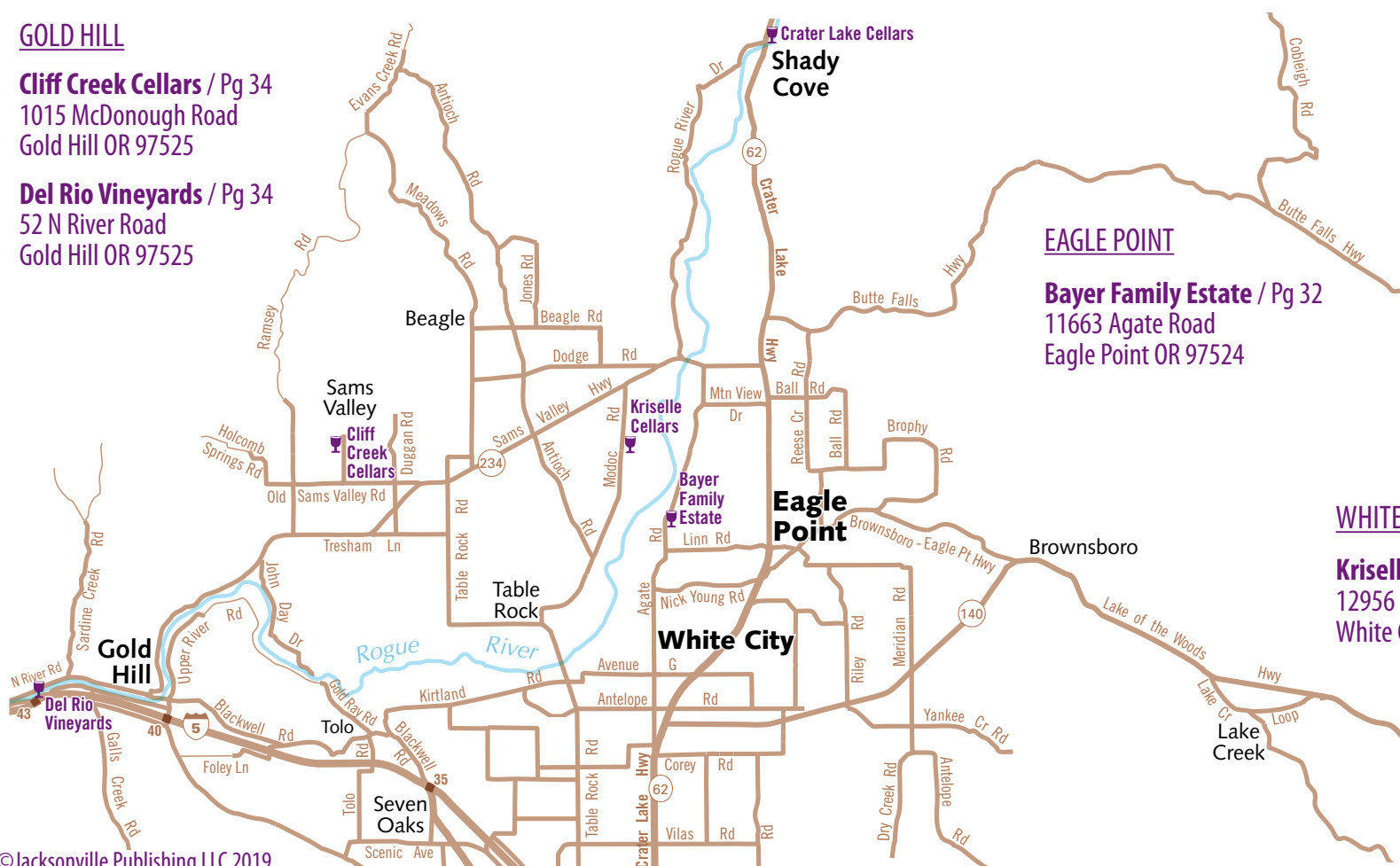


UPPER ROGUE

GOLD HILL

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

Del Rio Vineyards / Pg 34
52 N River Road
Gold Hill OR 97525



EAGLE POINT

Bayer Family Estate / Pg 32
11663 Agate Road
Eagle Point OR 97524

WHITE CITY

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

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 225 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 summer include the Dinner in the Vines series. Dinner is served right in the vineyard in July, August and September. 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, their flagship wines Syrah and Claret (2013 Double Gold winner at the San Francisco International 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.

Learn more in the "Grape in Your Glass" article on page 58.



DEL RIO VINEYARDS



DEL RIO
VINEYARD ESTATE

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

Hours:
Daily, 11am-5pm

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



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

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

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





KRISELLE
cellars

Hours:
Starting April 1st ,
Open Daily, 11am-5:30pm

At Kriselle Cellars we love to celebrate! Follow us on facebook to learn about all of our upcoming events: Mother's Day, Roam the Rogue, Memorial Day Weekend, live musical performances, & more!

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



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, and Viognier and Sauvignon Blanc. Recent medals include Gold for the 2015 Di'tani at the SF International Wine Competition and Double Gold for the 2017 Viognier at the SF Chronicle Wine Competition.

Kriselle Cellars welcomes you to enjoy their food and wine pairings, including cheese plates and wood-fired pizzas. See the website or Facebook page for food 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. In Spring 2020, join Kriselle on a Wine River Cruise in Portugal and Spain—learn more at journeytoandfro.com.



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TUESDAY JUL 23


Caroline Shaw: The Mountain That Loved a Bird
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COMMUNITY NIGHT

TUESDAY JUL 30





Terry Riley: In C
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POPS NIGHT

TUESDAY AUG 06





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Britt venue photos courtesy: Al Case



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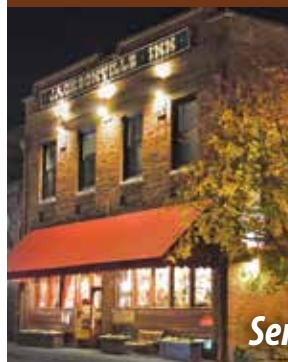
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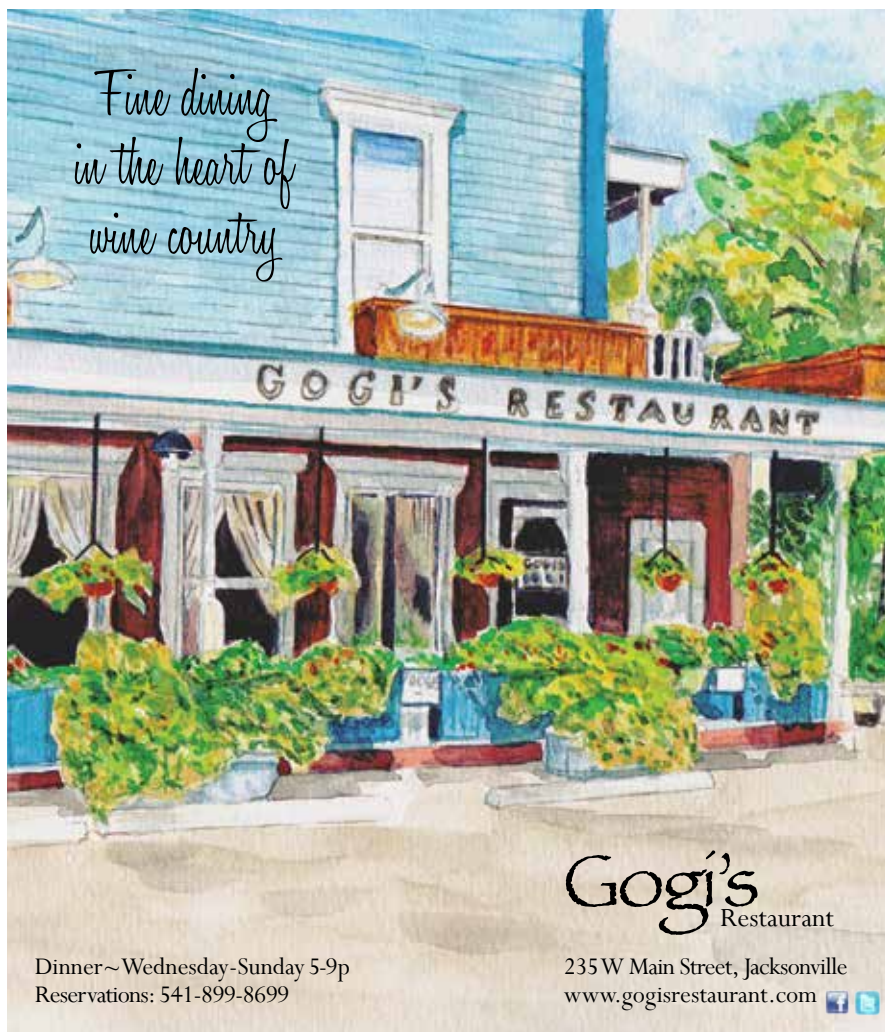


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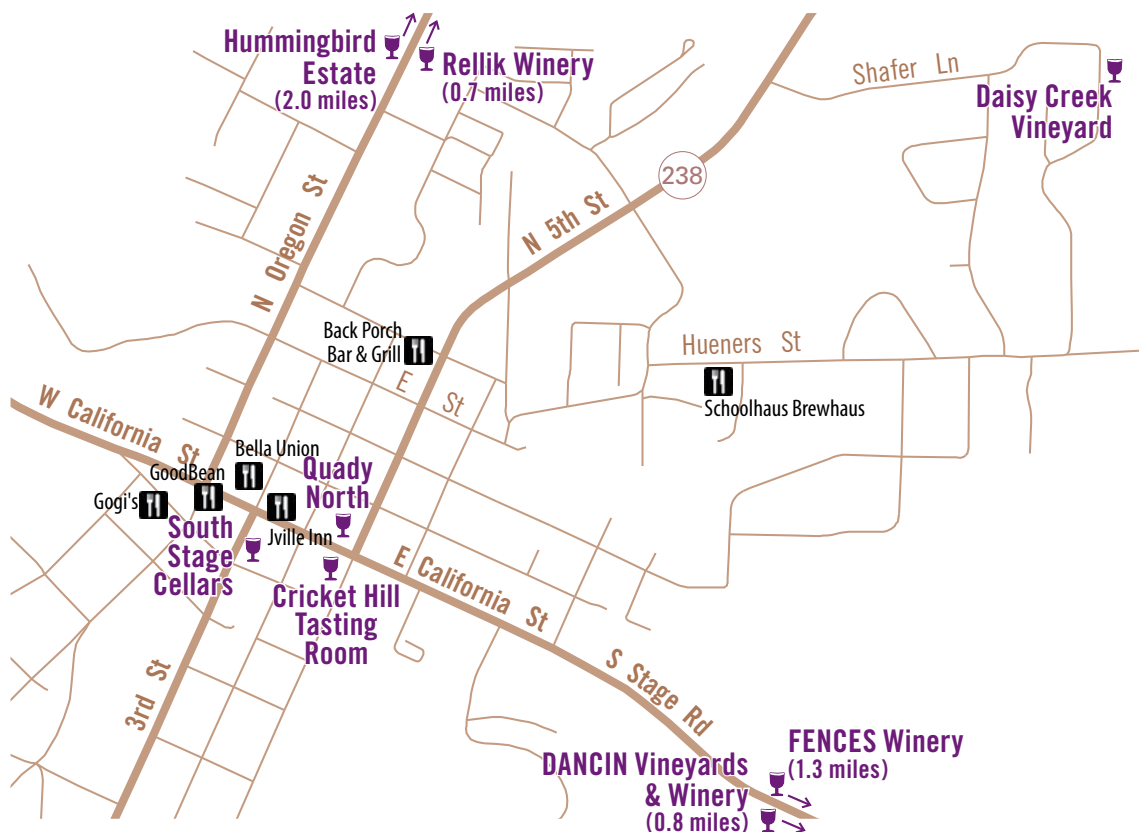


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JACKSONVILLE



Daisy Creek Vineyard / Pg 40

675 Shafer Lane
Jacksonville OR 97530

DANCIN Vineyards & Winery / Pg 41

4477 South Stage Road
Medford OR 97501
(One mile East of downtown Jacksonville)

FENCES Winery / Pg 26

3922 Bellinger Lane
Medford OR 97501
(1.3 miles East of downtown Jacksonville)

Quady North / Pg 42

255 California Street
Jacksonville OR 97530

Rellik Winery / Pg 43

970 Old Stage Road
Central Point OR 97502

South Stage Cellars / Pg 45

125 South Third Street
Jacksonville OR 97530

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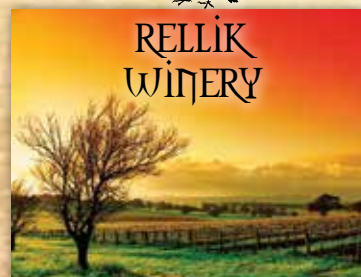
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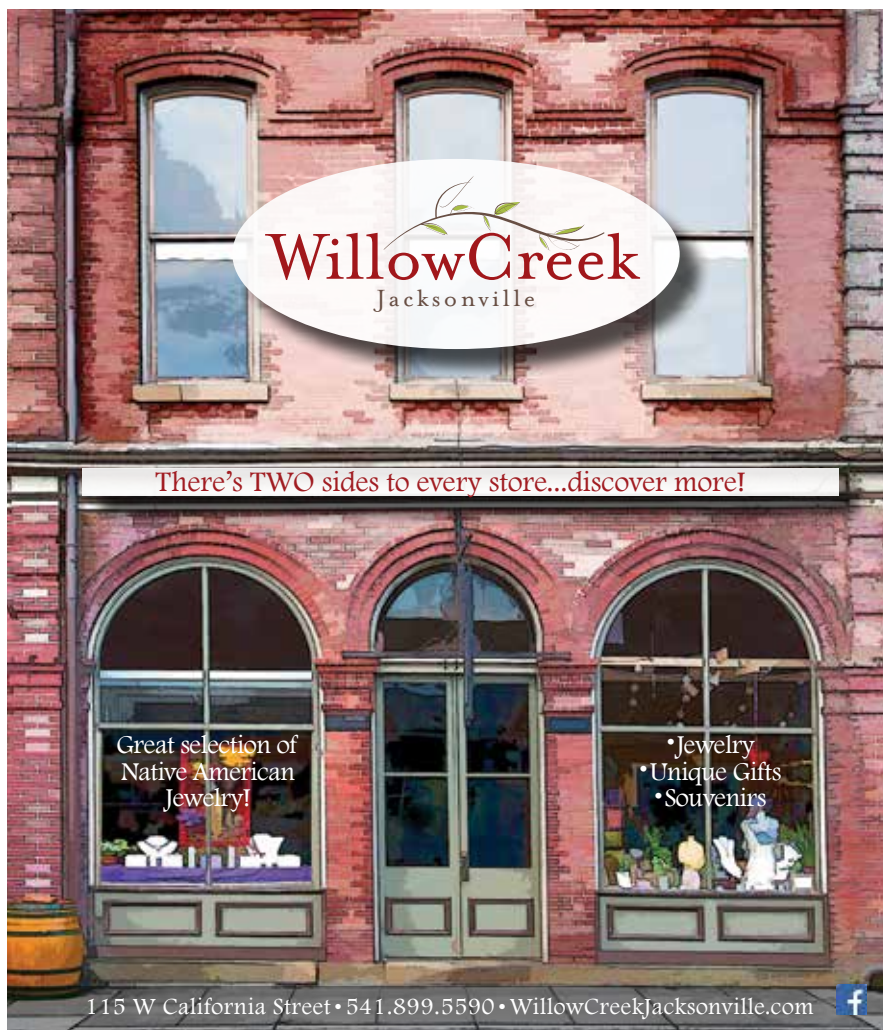
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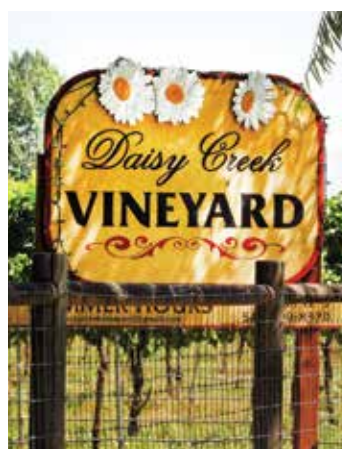
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DAISY CREEK VINEYARD



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

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

Virtually all the single vintage varieties have won medals at competitions including San Francisco Chronicle Wine Competition and Oregon Wine Experience. This year, look for the release of new white wines, including a Chardonnay, a Petit Verdot, Malbec, Syrah and a new red blend, "Bonne Fete Rogue."

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



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

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

Varietals:
Whites:
Chardonnay
Double Play Blend
Marsanne
Roussanne
Triple Play Blend
Viognier
Reds:
Bonne Fete Rouge Blend
Lyon Red Blend
Malbec
Petit Verdot



DANCIN VINEYARDS & WINERY



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

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

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

Or by appointment

- Varietals:
- Chardonnay
 - Barbera
 - Pinot Noir
 - Port
 - 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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QUADY NORTH



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.



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

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

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

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



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RELLIK WINERY



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

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

Varietals:
Cabernet Sauvignon
Chardonnay
Pinot Gris
Pinot Noir
Port
Rosé



RELLIK WINERY is the newest addition to the array of stellar attractions in and around historic Jacksonville. Located just half a mile from downtown and the Britt Music Festival grounds, Rellik is owned by Delando and Zoey Pegan, locals since 2016, and Bay Area partners Christopher and Jessica Wallace.

The Cabernet Sauvignon and Chardonnay vineyards originally planted in 1990, have been improved and expanded to include new varietals, Grenache, Malbec, Viognier and Tempranillo. All of the new wines under their iconic Raven label have been made to meet high standards of quality production.

The newly-remodeled tasting room features a comfortable gathering place for leisurely sipping, and work has begun on a new kitchen that will furnish tapas specially prepared to complement the estate vintages. With indoor and vine-covered patio seating areas, a scenic pond and now an onsite Bed and Breakfast, with a pool and fire pit, families will want to stay and play.

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



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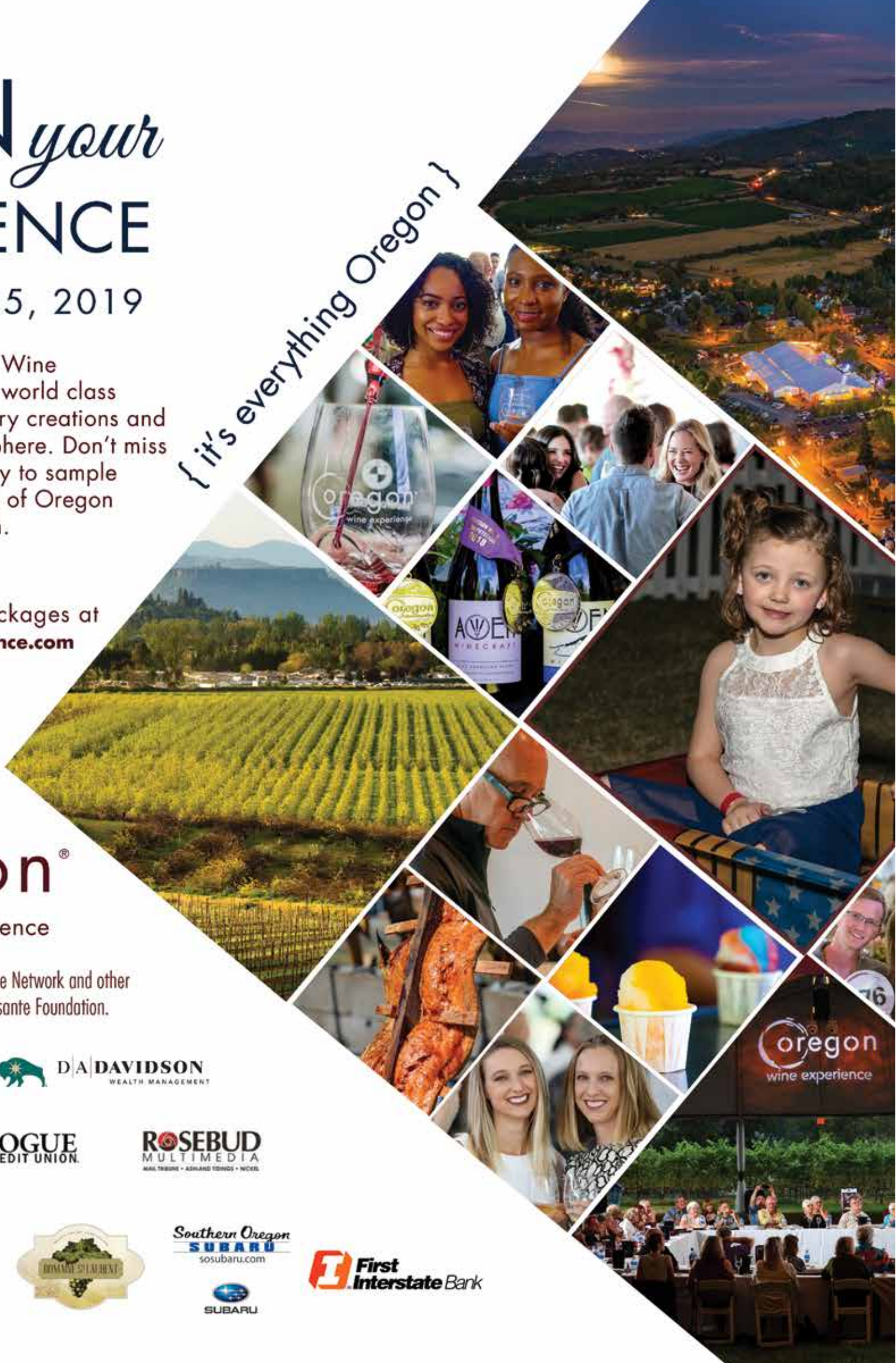
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SOUTH STAGE CELLARS



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

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

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

Closed in January

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



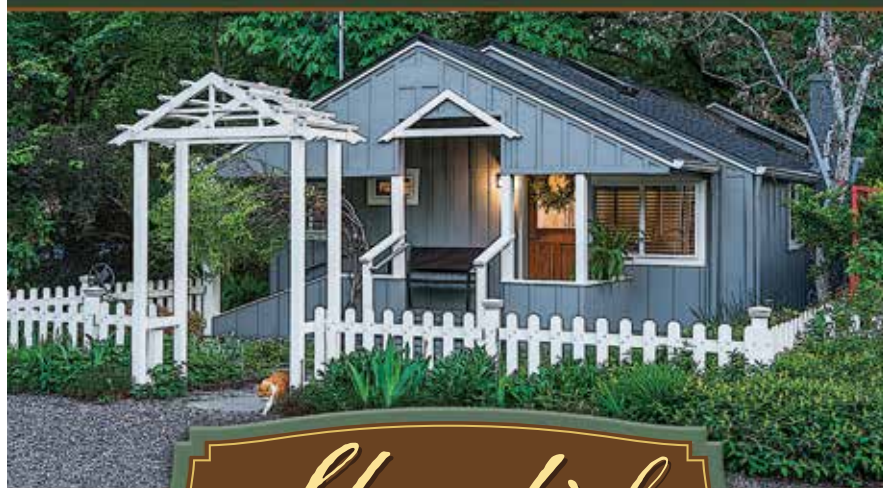
SOUTH STAGE CELLARS, in the heart of historic Jacksonville, displays an astonishing 28 varieties of perfectly aged wines from grapes grown on 15 acres of Quail Run Vineyard sites. Outside, the 1857 brick building is surrounded by a beautifully landscaped garden which offers many private spaces to relax and sip wines with friends. Inside, the warm and cozy tasting room features three comfortable rooms with fireplaces and the atmosphere to match your mood.

Not only are the wines excellent, but local musicians perform three evenings a week either by the bar or in the garden on a stage set among the trees and flowers. Dinners are served on Wednesdays and selections from the bistro menu are available at all times. An ever-changing art exhibit featuring local artists is offered, satisfying all the senses; sound, sight and taste.

The warm and knowledgeable staff strives to create a comfortable and welcoming experience. An ever-changing wine menu lets you experience new tastes and choose interesting wines to take home for your enjoyment. Come enjoy a wine experience like no other at South Stage Cellars.



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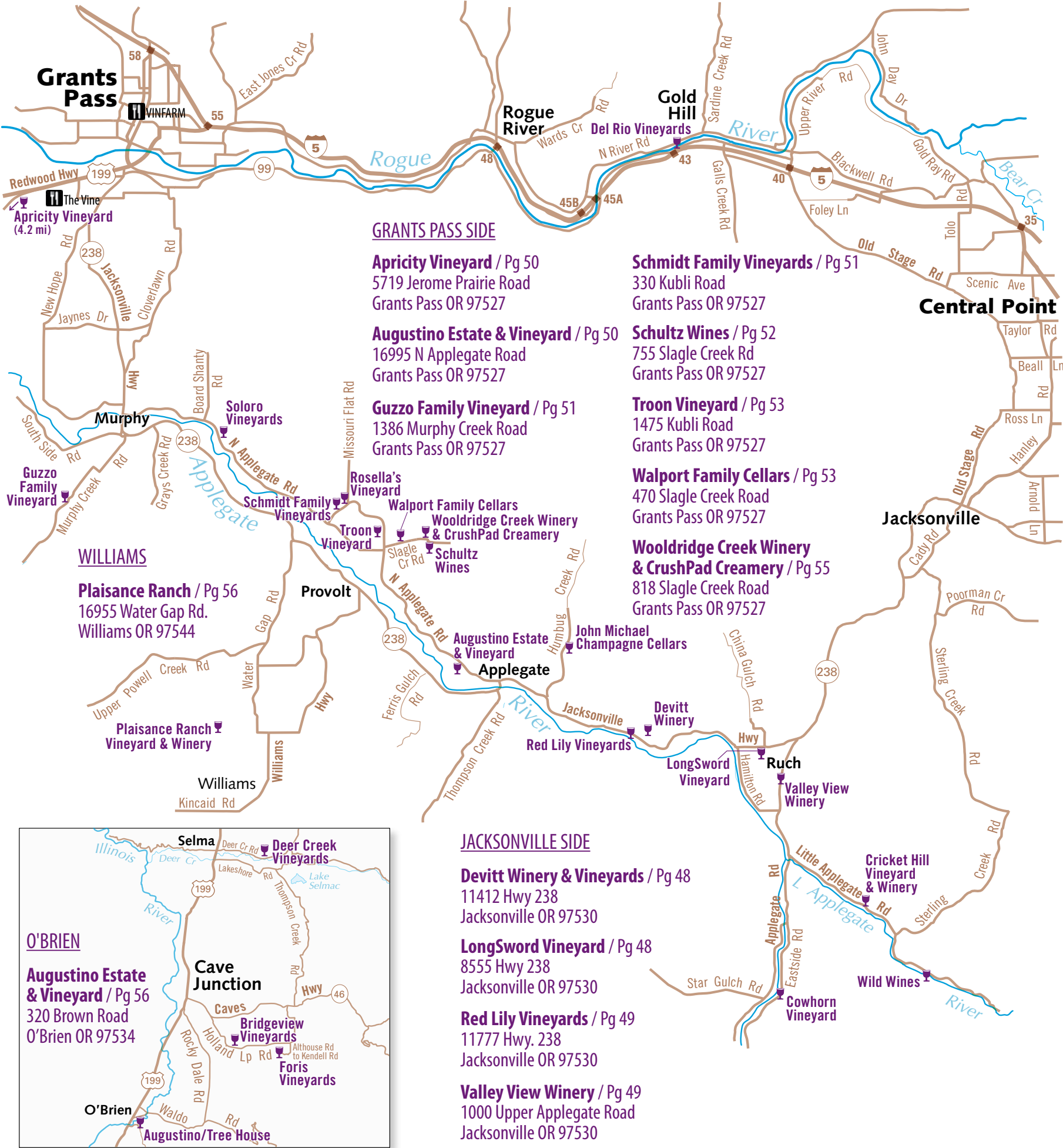
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From lush valley floors to steep, terraced hillsides, vineyards are planted on all kinds of topography in countless wine regions around the world. While wine country is always picturesque, few settings are as strikingly beautiful as the Applegate Valley 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

Kite Festival May 11 & 12, noon-5pm

*Applegate Open Viewing Parties
June 15 & June 22, noon-5pm*

Varietals:
Cabernet Franc
Chardonnay
Sparkling Chardonnay
Gewürztraminer
Merlot
Petite Sirah
Syrah
Viognier



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 family serves its exceptional wines in a relaxed, informal atmosphere that speaks to both wine aficionados and wine novices alike. Located in the heart of the Applegate Valley, LongSword's tasting room and patio feature stunning panoramic views of the surrounding Cascade, Siskiyou, and Coastal mountain ranges that make for a truly delightful wine tasting experience.

Spring is always an exciting time at LongSword Vineyard. On May 11 and 12, visitors can enjoy LongSword's fourth-annual Kite Festival featuring the Kaleidoscope Skies Kite Flyers, a food truck, and live music. Then in mid-June, LongSword will be hosting the second-annual Applegate Open—an international paragliding competition spanning seven days. The best viewing opportunities will be Saturday, June 15 and Saturday, June 22.

In addition to these events, LongSword has many other charms to offer guests including the many free-range farm animals who call LongSword home: 28 Plymouth Barred Rock Chickens, three pilgrim geese, and three Baby Doll Southdown rams. 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 2017 Tempranillo Rosé, the 2014 Thin Line Reserve Tempranillo and the 2014 Red Lily Tempranillo took home well-deserved medals at the San Francisco Chronicle Wine Competition. The 2017 Stargazer Verdejo 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

APRICITY VINEYARD



Apricity Vineyard
5719 Jerome Prairie Road
Grants Pass OR 97527
530-640-0910
apricityvineyard.com

Hours:
Thursday-Sunday, noon-5pm

Varietals:
Chardonnay
Petite Sirah
Primitivo
Syrah
Tempranillo
Viognier



APRICITY VINEYARD is an expression of Noah Lowry and Laloni Cook's love of small-scale, hands-on farming, the kind of viticulture that produces clean, healthy grapes and beautiful wines. Formerly Crow and Bear, the one-time horse farm was converted to viticulture in 2014. Noah and Laloni fell in love with the vineyard and bought it in 2016, naming it APRICITY for *the warmth of the sun*. Since that time they have worked on enhancing the health of the vineyard through ecological farming principles including the assistance of resident runner ducks and chickens who freely roam the rows foraging for insects and fertilizing as they go.

Apricity wines are made by Linda Donovan of Pallet Wine Company with minimal intervention, limited sulfites and no chemical additives. Using native yeasts and neutral oak, the winemaking style allows the natural character of the vineyard to show in each Apricity vintage. Opening in February 2019, the tasting room, a repurposed farm structure incorporating rustic elements of salvaged barn wood and mushroom board with a progressively-inspired interactive hempcrete learning wall, is a testament to the diversity and ever-evolving landscape of the Southern Oregon wine region. Laloni and Noah invite you to come and enjoy their boutique vineyard and its uniquely-inspired wines.



AUGUSTINO ESTATE & VINEYARD



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

Hours:
Friday, 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 made a splash with the debut of its Illinois Valley tree house tasting room (page 56). Ever since owners Reggie Boltz and Debbie Spencer opened Augustino Applegate in 2017, guests have been delighted with the newest Applegate venue, offering guests a special brand of ranch chic in the big red barn on North Applegate Road.

Augustino Estate wines have continued to be award-winners with medals at the prestigious San Francisco Chronicle Wine Competition for the 2016 Tempranillo-Double Gold (also won Double Gold at the New Orleans International Wine Awards), 2015 Pinot Noir-Gold, 2017 Pinot Grigio-Silver, 2016 Pinot Noir-Silver, and "Caramella" Pinot Noir dessert wine-Silver.

A landmark familiar to wine country sojourners, the beautiful, historic red barn tasting room has had an extensive make-over with upscale country appointments 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!



GUZZO FAMILY VINEYARD



Guzzo Family Vineyard
1386 Murphy Creek Road
Grants Pass OR 97527
541-862-8617
guzzofamilyvineyard.com
gfv tastingroom.com

Hours:
Friday, Saturday, Sunday,
11am-4pm

Monday-Thursday,
by Appointment Only

MINORS NOT PERMITTED

- Varietals:
- Cabernet Sauvignon
 - Merlot
 - Red Blend
 - Petite Sirah/port-style
 - Dessert wine
 - Syrah
 - Tempranillo



GUZZO FAMILY VINEYARD started as a few rows of vines planted as landscaping around a retirement home on a hillside lot. Paula and Tony Guzzo left high tech jobs in California for a leisurely life in the Applegate Valley only to find they'd been bitten by the wine bug. In 2012 they built a tiny winery and sourced grapes from local growers to make red table wines. Later they expanded their list to include a dessert wine made from the Petite Sirah grown on the property.

The winery doubles as an intimate tasting room featuring Paula's hand-painted wine barrels and artwork. Several vintages and prestigious medals later, the couple still make handcrafted red wines, even using a one-manpower basket press common a century ago. Guzzo vintages are finished in 30-gallon American oak barrels, a smaller size than is commonly used, maximizing the ratio of wood to wine and reducing the time required for aging. This gentle process results in wine that melts on the palate: sumptuous and irresistible.

Unconventional is the hallmark of Guzzo, but so is excellence as shown by Oregon Wine Experience competition results: Double Gold for their 2015 Tempranillo, Silvers for 2015 and 2016 Cabernet, both matched against older vintages. Guzzo is a one-of-a-kind must try! Please note: minors are not permitted on the premises.



SCHMIDT FAMILY VINEYARDS



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

Hours:
Daily, noon-5pm, all year

Friday Night Music, 5-8pm

- Varietals & Blends:
- Albariño
 - Barbera
 - Cabernet Franc
 - Cabernet Sauvignon
 - Chardonnay
 - Malbec
 - Merlot
 - Pinot Gris
 - Pinot Noir
 - Rosé
 - 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!



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SCHULTZ WINES



SCHULTZ WINES

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

Hours:
Friday & Saturday, 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 five traditional Bordeaux varietals now share their six 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. Burgundian varietals will be planted in 2019 on a steeply north facing two acre site about 100 feet in elevation above and behind the tasting room.

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.)



TROON VINEYARD



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

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

In addition to their exceptional wines and the stunning views from their tasting room, you can relax and picnic on the patio or in the garden, featuring a bocce ball court and other games. 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



WALPORT FAMILY CELLARS



Walport Family Cellars
470 Slagle Creek Road
Grants Pass OR 97527
541- 846-9463
wfcellars.com

Hours:
Saturday & Sunday, 11am-6pm

Varietals:
Cabernet Sauvignon
Merlot
Sauvignon Blanc
Syrah
Blends



WALPORT FAMILY CELLARS is one of those places that feels like home—not that you have a vineyard a few steps from your front door, but in the way that it’s welcoming, informal and really good. The tasting room is a new construction of modest size that offers a family of wines created by owners Eric and Amy Walport and local winemaker Duncan Brons.

But here’s the really interesting part—Eric has researched the genealogy of wine grapes and offers varietals that are related to each other: Sauv Blanc is the parent with Cab Franc to Cab Sauv, with Merlot a half sibling and Syrah a distant cousin. Where else will you find wines specifically crafted to showcase these family ties?

A visit to Walport will not only reward your inner ampelographer, but will satisfy your need for a fine wine experience in a relaxing setting attended by the owners themselves. The bistro tables scattered between the woods and the vineyard call out for picnicking as the kids run around and play. The wines and light bites will make you want to sip and linger. Sounds like a perfect afternoon.



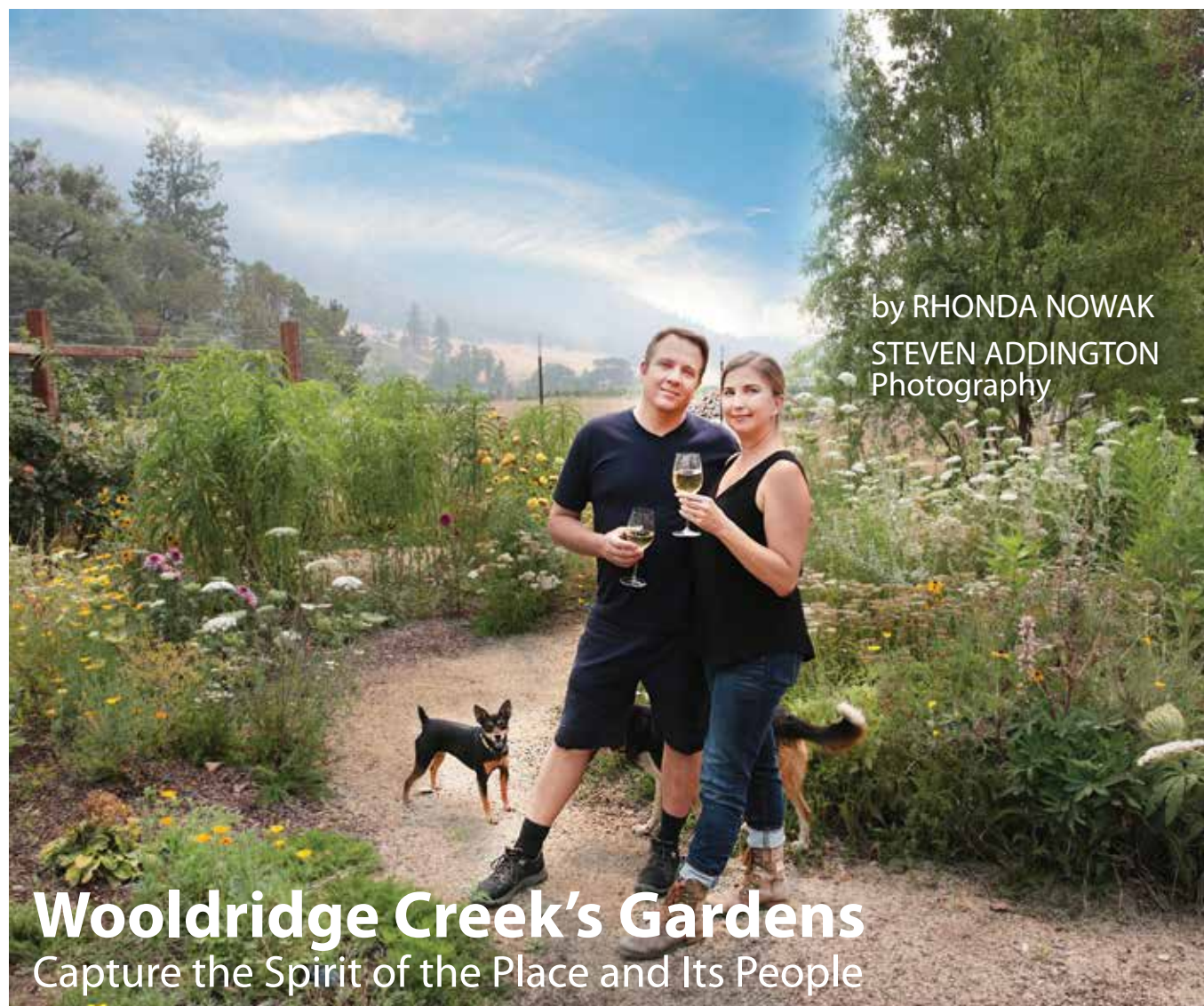


Visitors to Wooldridge Creek's wildflower and pollinator garden shouldn't expect manicured beds, but they can anticipate catching a glimpse of a variety of butterflies, bees and other pollinators that are commonly found in the Applegate Valley.

Why are pollinators attracted to specific plants? Flowering plants have adapted colors, scents and shapes that assist them in continuing their species. For example, asters, coneflowers and verbena draw bees, butterflies and hummingbirds with their irresistible smell of nectar. Flowers we see as yellowish—coreopsis, sunflowers, Rudbeckia—appear blue to bees, a color they apparently think is sexy in the same way we associate passion with red. Broad flower heads, like that of yarrow, serve as handy landing pads for insects. Although toxic to humans and pets, milkweed is the only plant the larvae of Monarch butterflies will eat.

Here's a list of 25 wildflowers and other annuals and perennials growing in the garden at Wooldridge Creek. The list demonstrates the diversity of beautiful flowering plants that attract pollinators and grow well in the Applegate Valley.

Asters
Astilbe
Beardtongue (*Penstemon*)
Bee balm (*Monarda*)
Black-eyed Susan (*Rudbeckia*)
California poppy (*Eschscholzia californica*)
Coneflower (*Echinacea*)
Coreopsis
Cowslip primrose (*Primula veris*)
Dahlia
Foxglove (*Digitalis*)
Gladiolus
Goldenrod (*Solidago*)
Hyssop
Lavender
Lupine
Mint (*Menthe*)
Milkweed (*Asclepia*)
Oregano (*Origanum vulgare*)
Red Valerian (*Centranthus ruber*)
Shasta Daisy (*Leucanthemum x superbum*)
Sunflower (*Helianthus annuus*)
Sweet alyssum (*Lobularia maritima*)
Verbena
Yarrow (*Achillea millefolium*)



Wooldridge Creek's Gardens Capture the Spirit of the Place and Its People

Standing tall in the wildflower and pollinator garden at Wooldridge Creek is a signpost that reads "May Peace Prevail on Earth" in English letters and Chinese characters. It's certainly a fitting message for the tranquil ambiance of the colorful garden and the hillside vineyards and winery that overlook the lush Applegate River Valley.

Although the garden appears still, it is actually teeming with life and activity. That's because the flowers, herbs, shrubs and fruit trees have been planted with regard to their unabashed seduction of pollinators—hummingbirds, butterflies, bees and other beneficial insects.

"We want visitors to experience the garden as a way to get a sense of what we're about," said Kara Olmo, co-owner of Wooldridge Creek along with her husband, Greg Paneitz, and vineyard founders, Ted and Mary Warrick.

The pollinator garden, planted in 2017, does, indeed, reflect Wooldridge Creek's commitment to organic farming and stewardship of the land, wildlife and local watershed. The entire farm—flower garden, vegetable beds, vineyards, winery, creamery, charcuterie, even the barnyard animals – are managed as an interconnected holistic system, which helped Wooldridge Creek earn Salmon Safe and LIVE (Low Input Viticulture and Enology) certifications.

No herbicides are used anywhere on the farm, and the soil in the gardens and vineyards are replenished by composting green waste, food scraps and manure, the latter which is graciously supplied by the farm's goats, chickens, "Waffles," the mini-donkey and "Pancakes," the miniature horse.

Although grapevines are self-pollinating, Kara noted that pollinators are an important part of the local ecosystem "and

we want to see them thrive," she said. The pollinator garden is located next to the parking area near the winery crush pad so visitors have easy access to the vibrant display of annuals and perennials that help sustain pollinators all year round.

Last year, the garden site was just a bunch of weeds, said Wooldridge Creek's Tony Antonov, who planted and tends the flowers with his wife, Marinela. They started with 100 plants provided by Goodwin Creek Gardens of Williams. Since then, the Antonovs have planted hundreds of additional wildflowers and perennials, along with several fruiting trees and shrubs: Asian pear, Italian plum, sour cherry, peach, fig, kiwi, jackfruit, thornless blackberry, raspberry and elderberry.

Adjacent to the flower garden, Tony also tends a kitchen garden with 10 raised beds filled with a wide variety of vegetables and herbs that everyone on the Wooldridge Creek team is welcome to pick for their own use. These include: tomatoes, tomatillos, cucumbers, peppers, peas, dill, onions, chives, leeks, potatoes, artichokes, melons, strawberries, asparagus, lettuce, chard, kale, cabbage, squash, pumpkins and more.

Some of the produce from the kitchen garden is used in the cheese, meat and vegetable creations that come from Wooldridge Creek's creamery and charcuterie.

Tony designed paths of decomposed granite throughout the gardens so visitors can wander around and enjoy the sights and sounds of organically-grown flowers and produce that capture the spirit of Wooldridge Creek. "I like to see people walking around with a glass of wine, enjoying themselves," Tony said. "Who doesn't get happy in a garden?"

More on Wooldridge Creek, next page.

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.

Learn more in the "Wooldridge Creek's Gardens" article on previous page 54.



Wooldridge Creek
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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:
Producing 20 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!"

Learn more in "The Poetry of Wine" article on pages 10 & 11.



AUGUSTINO ESTATE & VINEYARD



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

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

See our 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. Recent awards at the San Francisco Chronicle Wine Competition were for the 2016 Tempranillo–Double Gold (also took Double Gold at the New Orleans International Wine Awards), 2015 Pinot Noir–Gold, 2017 Pinot Grigio–Silver, 2016 Pinot Noir–Silver, and "Caramella" Pinot Noir dessert wine–Silver.

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 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 this amazing 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 are available, 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 it a must-visit destination for anyone interested in tasting fine wines in an exquisite, natural setting.



Winery Index / Alphabetical

Winery	Region	City	Pg
2Hawk Vineyard & Winery	Rogue Valley	Medford	24
Apricity Vineyard	Applegate Valley	Grants Pass	50
Augustino Estate & Vineyard	Applegate Valley	Grants Pass	50
Augustino Estate & Vineyard	Illinois Valley	O'Brien	56
Aurora Vines	Rogue Valley	Talent	30
Bayer Family Estate	Upper Rogue	Eagle Point	32
Belle Fiore Winery	Rogue Valley	Ashland	15
Cliff Creek Cellars at the Vineyard	Upper Rogue	Gold Hill	34
Daisy Creek Vineyard	Jacksonville	Jacksonville	40
DANCIN Vineyards & Winery	Jacksonville	Medford	41
Del Rio Vineyards	Upper Rogue	Gold Hill	34
Devitt Winery	Applegate Valley	Jacksonville	48
EdenVale Winery	Rogue Valley	Medford	25
Eliana Wines	Rogue Valley	Ashland	16
FENCES Winery	Rogue Valley	Medford	26
Grizzly Peak Winery	Rogue Valley	Ashland	18
Guzzo Family Vineyard	Applegate Valley	Grants Pass	51
Irvine & Roberts Vineyards	Rogue Valley	Ashland	18
Kriselle Cellars	Upper Rogue	White City	35
Ledger David Cellars	Rogue Valley	Central Point	22
Long Walk Vineyard	Rogue Valley	Ashland	20
LongSword Vineyard	Applegate Valley	Jacksonville	48
Paschal Winery & Vineyard	Rogue Valley	Talent	31
Plaisance Ranch Vineyard & Winery	Applegate Valley	Williams	56
Platt Anderson Cellars	Rogue Valley	Ashland	21
Quady North	Jacksonville	Jacksonville	42
Red Lily Vineyards	Applegate Valley	Jacksonville	49
Rellik Winery	Jacksonville	Central Point	43
Roxy Ann Winery	Rogue Valley	Medford	26
Schmidt Family Vineyards	Applegate Valley	Grants Pass	51
Schultz Wines	Applegate Valley	Grants Pass	52
South Stage Cellars	Jacksonville	Jacksonville	45
Trium Wines	Rogue Valley	Talent	31
Troon Vineyard	Applegate Valley	Grants Pass	53
Urban Cork/Pallet Wine Company	Rogue Valley	Medford	27
Valley View Winery	Applegate Valley	Jacksonville	49
Walport Family Cellars	Applegate Valley	Grants Pass	53
Weisinger Family Winery	Rogue Valley	Ashland	21
Wooldridge Creek Winery	Applegate Valley	Grants Pass	55

Wine, Dine, Shop, Stay & Play!

Tasting Rooms & Bottle Shops

Vinfarm Tasting Room	Grants Pass	55
Jacksonville Inn Wine Shop	Jacksonville	37
Harry & David Country Village	Medford	32
Rogue Grape Tasting Room	Medford	27
Spirits World Bottle Shop	Medford	28

Dining & Food

Peerless Hotel Restaurant Bar	Ashland	16
Rogue Creamery	Central Point	22
Vine Restaurant	Grants Pass	55
Back Porch Bar & Grill	Jacksonville	37
Bella Union Restaurant	Jacksonville	42
Gogi's Restaurant	Jacksonville	38
GoodBean Coffee	Jacksonville	60
Jacksonville Inn & Restaurant	Jacksonville	37
Schoolhaus Brewhaus	Jacksonville	45
Bambu Restaurant	Medford	28
GoodBean Coffee	Medford	60
Kaleidoscope Pizzeria & Pub	Medford	2
Medford Food Co-op & Cafe	Medford	24
Ray's Food Place	3 Locations	22

Shop

Culinarium	Ashland	17
Hill Station	Ashland	19
Airport Chevrolet	Medford	25 & 30
Penny & Lulu	Medford	24
Southern Oregon Subaru	Medford	5

The Village Medford Center	Medford	29
Carefree Buffalo	Jacksonville	42
Pot Rack Fine Kitchenware	Jacksonville	40
Quintessence Décor	Jacksonville	41
WillowCreek Gifts	Jacksonville	40

Stay

Lithia Springs Resort	Ashland	16
Peerless Hotel Restaurant Bar	Ashland	16
Élan Guest Suites & Gallery	Jacksonville	38
Jacksonville Inn & Restaurant	Jacksonville	37
Laundry & Quarters	Jacksonville	41
Standish Cottage	Jacksonville	45
Book Airhop		23

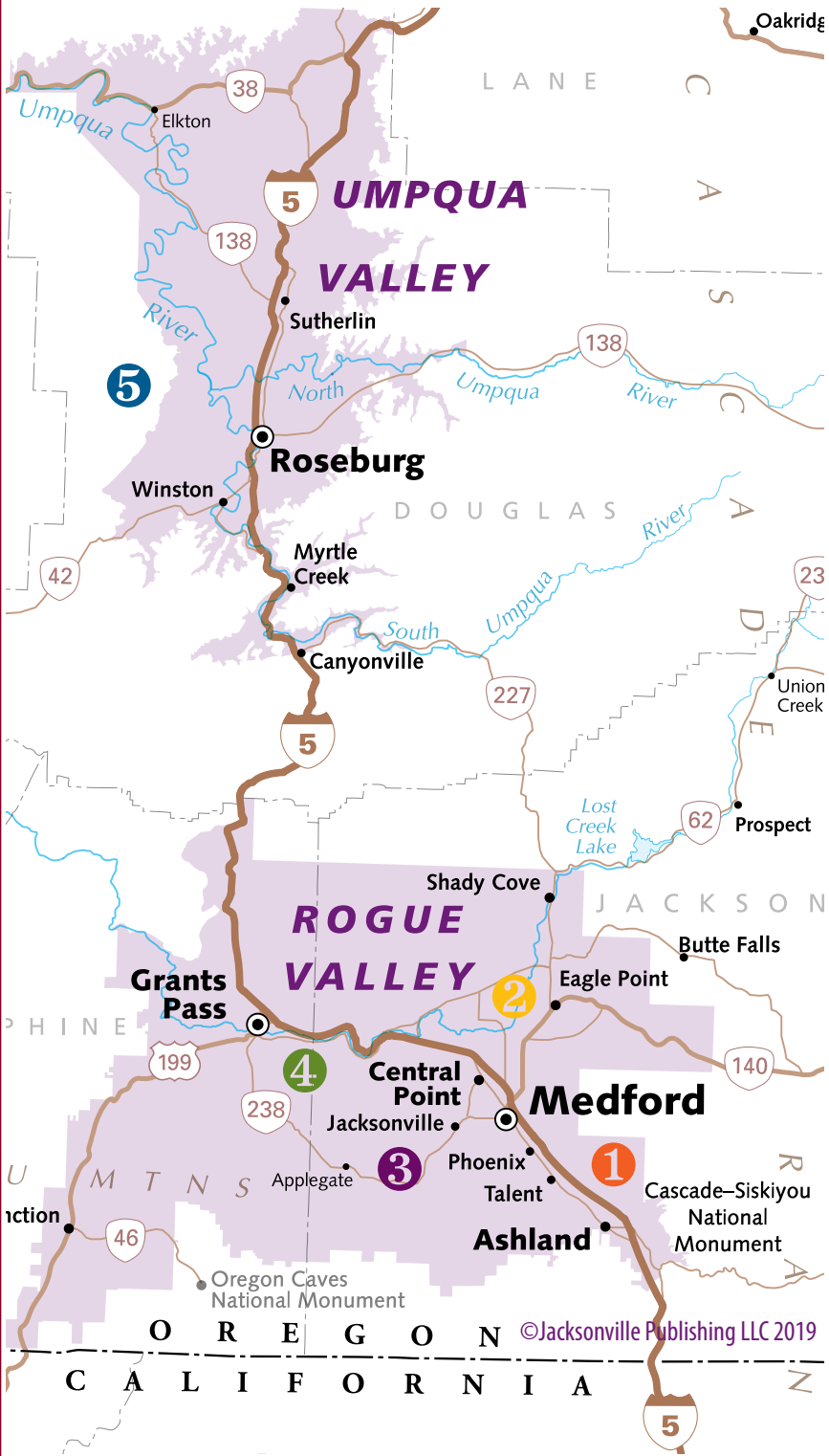
Play

Oregon Shakespeare Festival	Ashland	20
Britt Music & Arts Festival	Jacksonville	36
Oregon Wine Experience	Jacksonville	44
Journey to & Fro Travel Wine Cruises		35
Rogue Jet Boat Adventures		37
Winehopper Tours		35

Real Estate

Ashland Homes - Donovan Team		15
Expert Properties		59
John L. Scott - Doug Morse		43
John L. Scott - Randy McBee		28
Windermere - David Pfrimmer		28

SOUTHERN OREGON



1 ROGUE VALLEY MAP / Pg 14
Winery Info & Pairings / Pgs 15-31

2 UPPER ROGUE MAP / Pg 33
Winery Info & Pairings / Pgs 32-35

3 JACKSONVILLE MAP / Pg 38
Winery Info & Pairings / Pgs 40-45

4 APPLGATE VALLEY MAP / Pg 46
Winery Info & Pairings / Pgs 48-56

5 UMPQUA VALLEY
umpquavalleywineries.org

Service Icons

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



THE GRAPE IN YOUR GLASS

Cliff Creek Cellars Syrah

by MJ DASPIT

The very first Syrah ever produced by Cliff Creek Cellars, the 2003 vintage crafted by Joe Dobbles, made a big splash at the 2005 World of Wine—today's Oregon Wine Experience—by winning Best of Show only two weeks after it was bottled. Ruth Garvin, Cliff Creek co-owner with brother Lee Garvin, laughs as she tells the tale. “The whole family was there. We were excited as could be and we thought: Well, this is easy.” She laughs because it was the culmination of five years of hard work that brought about that “overnight” success.

The Garvin family's journey on the road to producing great Syrah began in 1999 when Ruth's father Vern planted vines on a farm of nearly 250 acres in Sam's Valley. “He flunked retirement at 70,” Ruth says, “and planted the vineyard. We got consultants from California and northern Oregon and the first thing they asked was does your family mind getting dirty. Because the wine industry is farming. It sounds glamorous, but the reality is that if you can't farm great grapes you'll never have great wine. But we weren't afraid. As a family, we had a lifestyle of growing businesses so we knew what hard work was.”

Known as a pioneer of cable TV in Oregon, Vern Garvin grew up on a dairy farm. Even though the Garvin family had been in farming over a hundred years, he went into electrical engineering and communications starting with two-way radio systems for loggers and fishermen in pre-cell

phone days. He applied for and got the third cable television franchise in the United States. “People said nobody will pay for television,” Ruth recalls, “but he knew in Brookings, Oregon they would, because you got only two channels and if it was foggy you got one. So he built several cable systems.”

Ruth, her father's daughter, was in the coffee business for twenty years in Portland and eventually owned four coffee houses and an in-house bakery. She sold all of those enterprises by July of 2008 and then joined the family wine business. “I said, someone's got to get in here and sell this wine. And the family said, hey, nobody sells anything better than the person that's invested. So I went to work full time for the family.”

The Cliff Creek site is one of the hottest in the Rogue Valley, with growing conditions favoring Bordeaux and Rhône varieties, especially Syrah. Grown in the southeast part of France since Roman times, Syrah is a component of celebrated French red blends such as Côtes du Rhône and Châteauneuf-du-Pape. It has been cultivated in Australia since the 1830's where it is known as Shiraz.

Ruth says Syrah “just took to this site like it was meant to be here. I often say it was my dad's favorite. And people think it's because he loved Syrah. But it was because it sat right in front of his window and it's very vigorous. He could sell it no matter what. Our first commercial harvest was 2003. My dad irrigated as little

as possible, so our fruit came in as little tiny berries. Joe Dobbles, our winemaker at the time, said those 2003's are so huge because they're so concentrated.”

Cliff Creek Syrah continues as a perennial stand-out because of its inky color and robust flavors. Based on this fruit, Cliff Creek vintages are made in the European style. “Back in 2003, one of the things that happened in the Syrah world was Shiraz from Australia. Now there's some very fine Shiraz that comes out of Australia, but the US marketplace had been flooded with mediocre Shiraz, so we started making the distinction that we grow Syrah, not Shiraz. We market our Syrah as a wine that's more structured and has great fruit, but not necessarily a jammy fruit bomb. We wanted Cliff Creek to be a French-style wine that's age-worthy and refined. And the grapes from our vineyard will support that. Joe Dobbles called it a French vineyard in America.”

With the 2014 vintage, Barrel 42 winemakers Herb Quady and Brian Gruber took over making Cliff Creek wines. But the Garvins are committed to continuing in the mold of that first 2003 vintage. “We worked with Joe and Herb and Brian together to keep the style that we had created from the start,” Ruth says. “It's our identity.”

For more on Cliff Creek Cellars, see page 34.

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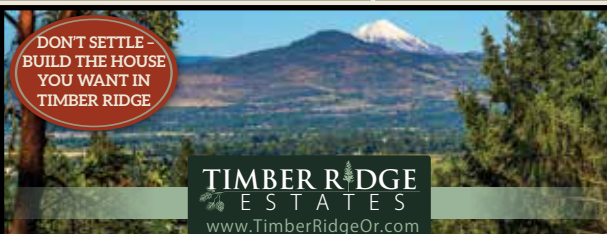


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