

SOUTHERN OREGON

WINE SCENE

Summer 2019

LIVING BETWEEN THE VINES



OREGON
WINE
EXPERIENCE

PINOT GRIS
IN YOUR
GLASS

OREGON
SOLIDARITY
WINES

NEW
EXPANDED
MAPS



We Love Local Wine!

We offer an impressive selection of wine to complement your pizza, salad, or homemade soup.

Voted Best Pizza, Best Restaurant & Best Service!



Kaleidoscope®
Pizzeria & Pub

Get Yours To Go!



Call **541-779-7787** to place your order now!
Pick up pizza, salad, soup, beer and wine to take on your wine adventure from our separate To-Go Facility.



6 / STRONGER TOGETHER
After a canceled contract left growers in the lurch, Oregon wineries from the north and south banded together to launch "Oregon Solidarity" and saved the day.



9 / ART OF BARREL TASTING
Join the fun as a sensory class tastes yet-to-be-released wines and gets a sneak preview of wines up for bid at the Oregon Wine Experience barrel auction in August.



10 / A RED LILY PROJECT
Go back to school with students from Eagle Point High School who created a series of wine labels for Red Lily Vineyards through a "real world" classroom experience.



12 / FABULOUS FLORIST
At Penny & Lulu Studio Florist, working with local wineries to plan and put-on destination weddings and other special events is what they do better than anyone!



*Photo by Antal Ullmann
Courtesy of Belle Fiore Winery*

CONTENTS / SUMMER 2019

Find summertime fun at Southern Oregon's wonderland of wineries & tasting rooms!

REGIONAL MAPS

Southern Oregon.....	4
Rogue Valley	18-19
Upper Rogue	37
Jacksonville.....	42
Applegate Valley	52-53

WINERY DIRECTORIES

Rogue Valley	20-35
Upper Rogue	38-39
Jacksonville.....	44-49
Applegate Valley	54-60

16 / NEWS FROM ROGUE VALLEY VINTNERS

61 / WINERIES & PAIRINGS INDEX



14 / DR. WINE
The dream of launching a new wine label and the planting of Peter William Vineyard was the perfect prescription for Dr. Peter Adesman and his wife Dr. Robin Miller.



24 / A DE-VINE COUPLE
For Ashland winery owners Eric & Julie Weisinger, their winemaking adventure blends perfectly with their dedication to supporting the community and the arts.

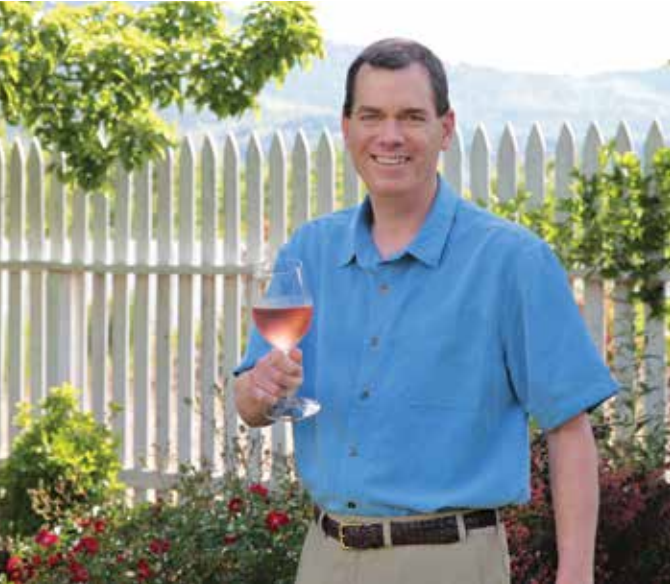


36 / BAYER ESTATE BOUND
A love of horses and wine is on display at Bayer Family Estate in Eagle Point, one of the newest, must-visit tasting rooms on the Upper Rogue Wine Trail.



62 / GRAPE IN YOUR GLASS
Nothing compliments a summer meal like a cold, crisp glass of Pinot Gris... Grizzly Peak and EdenVale wineries have a delicious story to tell about this variety.

EDITOR'S LETTER / READING BETWEEN THE VINES



CHEERS TO A WONDERFUL SUMMER in the Southern Oregon wine scene—a great time to explore an incredible array of urban and countryside wineries. To help get you from tasting room to tasting room, this issue includes new and improved maps to make navigating even easier. As always, our goal is to make *Wine Scene* your very best and most trusted winery and tasting room guidebook.

As you may know, Southern Oregon’s wine grape growers are fortunate to be able to farm 70+ varietal here—due in part to a cooperative climate, topography and lots of skilled winemakers who really know what to do with wine grapes. Thanks to this diversity of grape production, you’ll find your tried-and-true favorites alongside a caseload of undiscovered gems that I urge you to taste!

In addition to abundant grapes, our wine scene offers outdoor enthusiasts a variety of recreational opportunities... wine tasting included. As a destination, Southern Oregon is a magnet for hikers, bikers, campers, beachcombers, boaters, rafters, golfers, birders, and others! We’re so fortunate to have Crater Lake and Redwood National parks within a stone’s throw of our region and to have Ashland’s Oregon Shakespeare Festival and Jacksonville’s Britt Music Festival anchor our arts and cultural scene. When you add in the culinary delights offered at our local eateries, (paired with local wines) it makes for a delicious summer in the Southern Oregon Wine Scene!

As you taste the best that life has to offer, thanks for taking *Wine Scene* along 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

CONTACT US / TO ADVERTISE
whitman@jacksonvillepublishing.com
production@jacksonvillepublishing.com
541-899-9500 office
541-601-1878 mobile

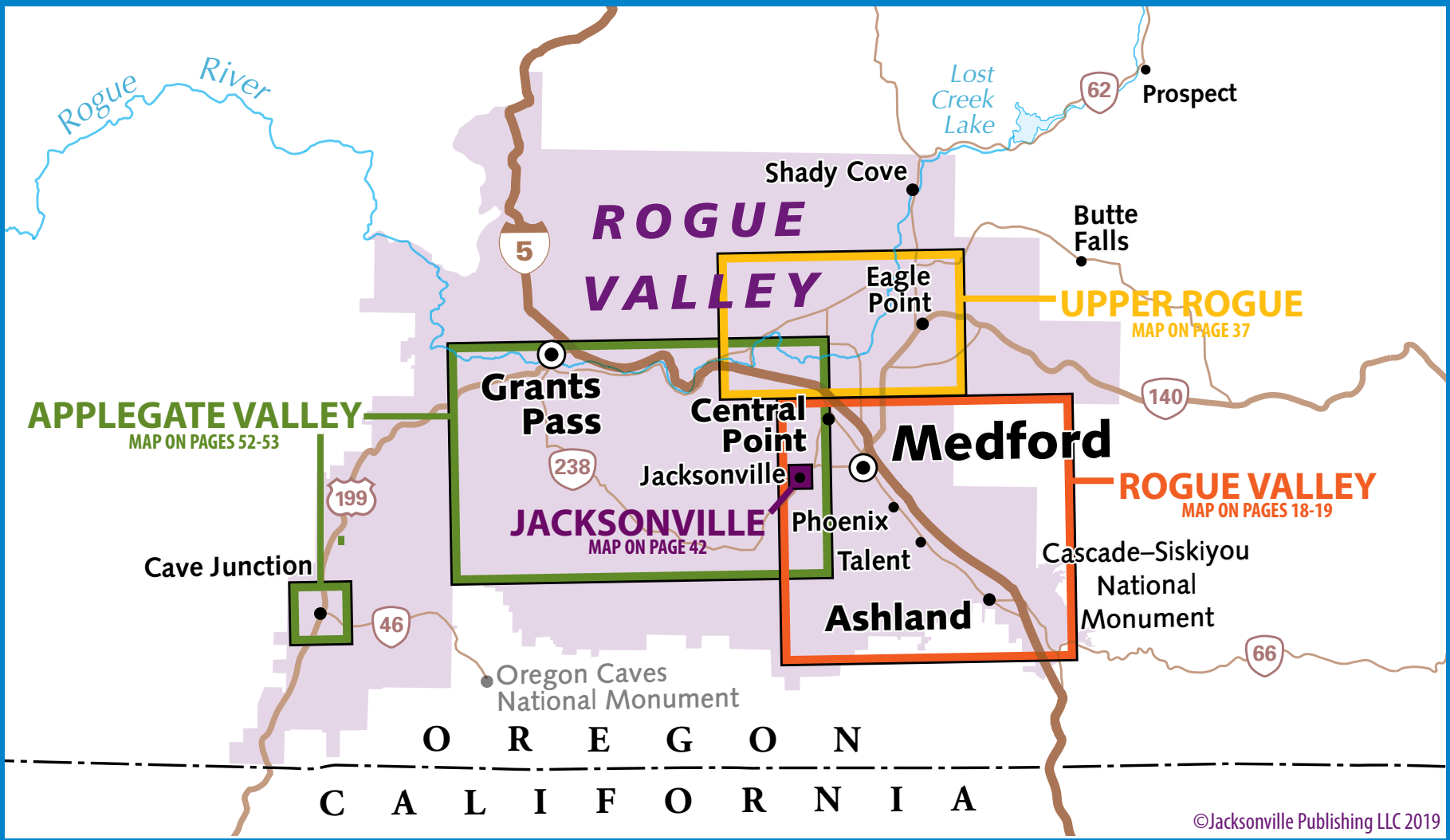
OFFICE
220 E California Street
Historic Downtown Jacksonville

MAILING
PO Box 1114
Jacksonville OR 97530

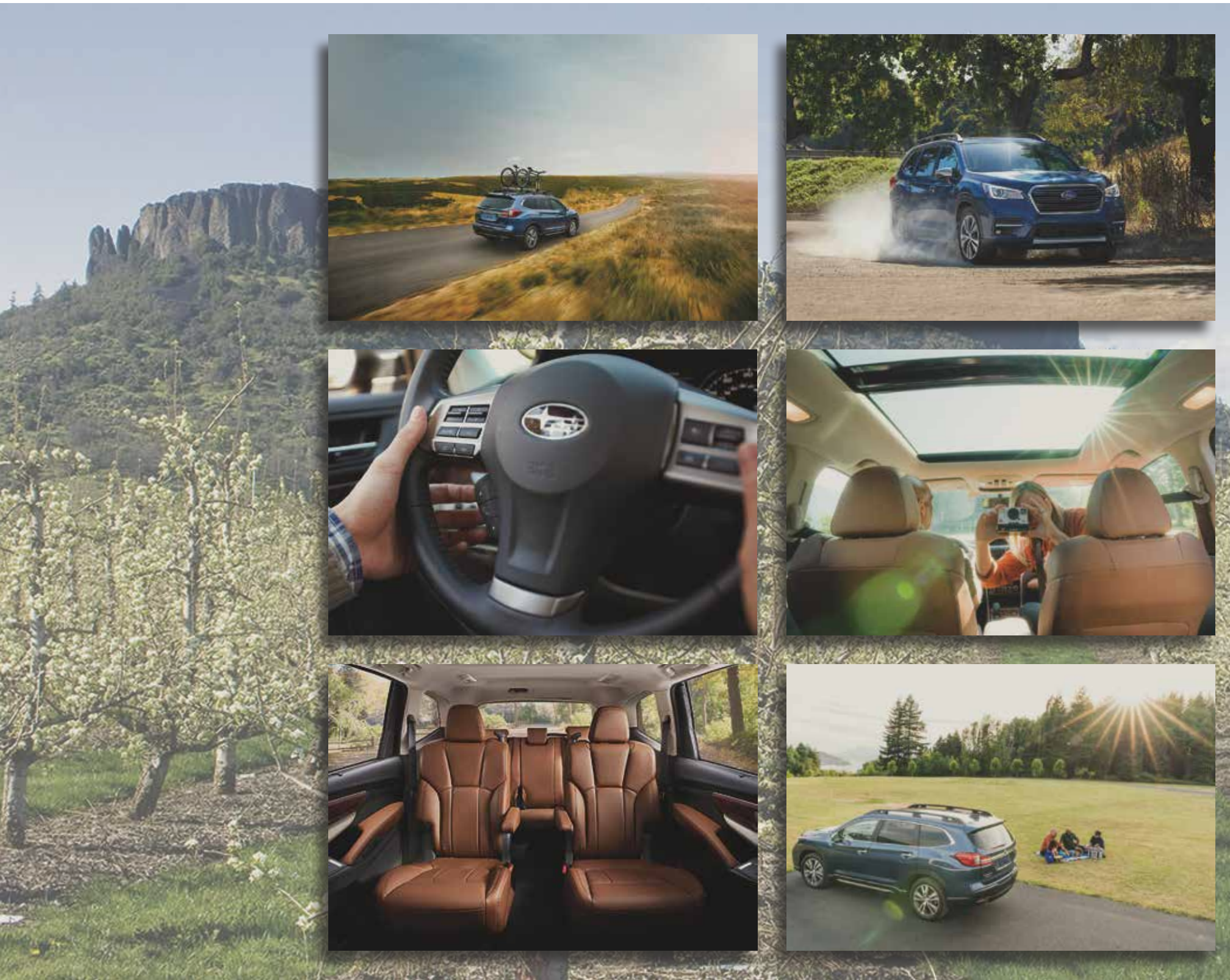
sowinescene.com
facebook/southernoregonwinescene

Cover Image: Julie and Eric Weisinger
by Steven Addington Photography

DISCOVER THE SOUTHERN OREGON WINE SCENE WITH OUR REGIONAL MAPS



LOVE IS NOW BIGGER THAN EVER



Test drive the new 3-row, 8-passenger Ascent today!

Southern Oregon
S U B A R U

sosubaru.com



SUBARU.

3103 Biddle Road • Medford, OR • 541-245-2000



Oregon Solidarity by MJ DASPIT

Photo by Carolyn Wells Kramer

AS MANY READERS MAY RECALL, last summer's smoky conditions in the Rogue Valley resulted in the cancellation of a California winery's fruit contracts with several local vineyards. Lab tests did not support fears of wide-spread smoke taint, but the buyer refused to honor the contracts notwithstanding. The cancellation occurred just before harvest and would have caused significant financial impact if a coalition of Northern Oregon wineries had not stepped in to buy the abandoned crop.

Michael Moore, Co-owner/Vineyard Manager of Quail Run Vineyards, one of the growers with significant tonnage committed to the California buyer, Copper Cane, recalls the shock of finding out his contracts for fruit were canceled just at the height of harvest. Much of the contracted crop registered 26 brix (sugar level) by the time Copper Cane canceled, making it imperative that the fruit be picked immediately if it was to be salable to a new buyer.

Fortunately, over many years of selling his fruit to Northern Oregon wineries, Moore had developed close working relationships with wineries in the Willamette Valley. When Copper Cane left Southern Oregon growers in the lurch, colleagues from up north stepped in to buy the abandoned crop.

Moore credits Jim Bernau, Owner, and Christine Clair, Winery Director, of Willamette Valley Vineyards and Ed King, Owner, of King Estate Winery with spearheading the effort to buy up the fruit from the canceled contracts. With the help of Winemaker JP Valot of Silvan Ridge Winery and Jason Lett, Co-owner and Winemaker at Eyrie Vineyards, over 140 tons of fruit formerly destined to be made into Elouan wines, a California brand, have been made into Oregon Solidarity Rosé of Pinot Noir, Chardonnay and Pinot Noir. The information below is taken from the tasting notes on the three vintages:

Recently released, the Rosé of Pinot Noir was whole cluster pressed with cold stainless steel fermentation. Tasting notes cite fresh flavors of ripe strawberry, raspberry, rose petal and watermelon, soft tannins and a clean and juicy finish.

Also newly released, the Chardonnay was barrel fermented and aged in 30% new French oak. It is bright with fresh acidity and tropical notes of mango and pineapple with honey and toasted hazelnuts on the palate.

The Pinot Noir is scheduled for release August 1 of this year. Aged in 20% new French oak for six months, it exhibits excellent balance, solid structure and firm tannins. Its intense fruit flavors and nose of cherry, blackberry and spice reflect a warm and dry growing season.

Oregon Solidarity wines will be distributed in Oregon and Washington and some states outside the Northwest including Pennsylvania. Safeway,

Albertson's, Fred Meyer and New Seasons Market have pledged to carry Oregon Solidarity wines.

Net sale proceeds from the wines will be donated to the Rogue Valley Vintners, a non-profit organization made up of wine producers, growers, and community partners with a shared mission to market the Rogue Valley as a premiere wine region. RVV President Ross Allen of 2Hawk Vineyard & Winery regards this north/south collaboration as a significant boon to all concerned. "The Solidarity project is huge in the fact this is the first time anything like this has happened in Oregon or in any other state for that matter. For both regions to come together in the name of "brand Oregon" truly speaks to the caliber of people in the Oregon wine industry. It's wonderful momentum that we all want to expand on."

Moore adds that Oregon's unique brand of north/south collaboration has rightfully gained national recognition for all involved. He hopes the cooperation will continue when it comes to areas of mutual concern such as regulatory issues and marketing. Speaking of these aspirations, Moore says, "I hope there will be recognition that we're stronger together."

Top photo is of Oregon Solidarity Winery Principals, Winemakers & Growers. From left to right: Amy Anderson, Villa Novia Vineyards; Laura Lotspeich, Pheasant Hill Vineyard; Taylor King, King Estate Winery; Jim Ball, Five Tollers Vineyard; Brent Stone, King Estate Winery; Ryan Johnson, King Estate Winery; Ed King III, King Estate Winery; Joe Ibrahim, Willamette Valley Vineyards; Christine Clair, Willamette Valley Vineyards; Michael Moore, Quail Run Vineyards; Justin King, King Estate Winery; Leon Pyle & Cathy DeForest, Maison Tranquille; Mike Anderson, Villa Noia Vineyards; Ray Nuclio, King Estate Winery, Joe King, King Estate Winery. Oregon Solidarity bottle photo by Mandy Morgan.





STAGE PASS

The good life awaits.

IN AN AREA BLESSED *with unparalleled natural beauty, unsurpassed quality of life and outdoor recreation second to none, you need a home that rises above the rest. Welcome to The Vineyards at Stage Pass — a wine country community featuring 10 vineyard estate lots in the pastoral hills above the entrance to historic Jacksonville. Along with breathtaking views and room to roam, you'll also enjoy vineyards, a winery, walking trails and open spaces. It's the perfect place to put your feet up and toast to the good life. Cheers!*

LEARN MORE AT
STAGEPASSOREGON.COM



PLAN *your* EXPERIENCE

FOUNDERS' BARREL AUCTION
Friday, August 23 - 12 to 4

It's an afternoon of elegance! You will be treated to opulent gourmet creations provided by the incredible culinary team of Seven Feathers Casino Resort. Then the fun begins as you sample stunning wine futures thieved directly from the barrel, made special, just for this event! The action takes off as you bid on your chance to win one case, five cases or the whole barrel.

Wine futures donated by:

2Hawk Vineyard & Winery, Abacela, Archery Summit, Augustino Estate, Authentique Wine Cellars, Barrel 42 Custom Winecraft, Carlton Cellars, Cuckoo's Nest Cellars with Gold Vineyards, DANCIN Vineyards, EdenVale Winery, Huett Cellars, Irvine & Roberts Vineyards, Kriselle Cellars, Laurel Ridge Winery, Left Coast Estate, Naumes Family Vineyards, Plaisance Ranch, Reustle-Prayer Rock Vineyards, RoxyAnn Winery, Ryan Rose, Schmidt Family Vineyards, Silvan Ridge Winery, Stage Pass Estate with DANCIN Vineyards, Steelhead Run Vineyards, Stone Griffon Vineyard, Trium Wines, Valcan Cellars, Weisinger Family Winery



Tickets and travel packages at
theoregonwineexperience.com

All proceeds benefit Children's Miracle Network and other
healthcare programs supported by Asante Foundation.

{ it's everything Oregon }





by AMIRA MAKANSI

Founders' Barrel Auction & The Art of Barrel Tasting

ON SATURDAY, April 27, thirty eager wine consumers walked into the cellar at 2Hawk Vineyard and Winery, where winemaker Kiley Evans and Vince Vidrine, winemaker at Irvine & Roberts Vineyards, were preparing to teach a class. The doors to the barrel cellar were open and the woody scent of oak barrels was ever-present, along with the fresh, clean smell of wet cement.

"This is an opportunity to look at some of the tools winemakers use when we're constructing blends," Vidrine said as he presented samples of three different Chardonnays from Irvine & Roberts Vineyards. The first two Chardonnays were from the same vineyard block and had been fermented and aged in different vessels: one brand-new French oak barrel, the other a barrel that had been used once before.

The class, called The Art of Barrel Tasting, aimed to demystify the practice of tasting wine while it's still maturing in oak barrels. The challenge, Evans says, is "to extrapolate what's going to happen to the wine as it changes and ages in barrel." Vidrine echoes Evans's point: "As winemakers, we're always thinking about how this wine will feel in the future...what will it smell and taste like."

After tasting the Chardonnay from the new French oak barrel, one surprised guest raised his hand. "So, the only difference between these two wines is that one is a one-year-old barrel and one is a new barrel?"

"That's correct," Vidrine replied.

"Wow. That's a significant difference."

The Art of Barrel Tasting on the Anchor Series of the Oregon Wine University® was organized in conjunction with the Oregon Wine Experience®, to educate interested wine enthusiasts and to prepare

guests to bid on wine futures at the Founder's Barrel Auction, which will be held this year on Friday, August 23. Participating wineries across Oregon donate between a half and a whole barrel of wine—wines that are still going through the aging process—to be auctioned off in lots of one case or more. Potential buyers can taste the wines before they bid, and all proceeds go to benefit the Asante Foundation and the Children's Miracle Network.

Evans began to walk the class through his barrel selections: three Malbecs from 2017 and two from 2018. "When tasting, I'm trying to get behind the oak," he said. "My goal is to achieve a wine where the oak frames the wine from the background, like the canvas of the painting."

While Evans introduced his third wine, a Malbec aged in a new oak barrel made by a different cooper, a guest had another question. "Will all three of these wines be bottled and marketed separately?"

Not usually, the winemakers explained. In most cases, many barrels are combined into a single blend and are bottled as one wine, whether as that winery's entry-level wine or their reserve offerings. "But," Evans continued, "that's exactly what we do for Oregon Wine Experience®. We select a single barrel that represents the best of what we're doing, and that's what you're bidding on at the Barrel Auction."

The opportunity to taste and purchase wines from these barrel selections long before they're bottled doesn't come along often. Barrel tastings are often limited to trade only, as unfinished wine—wine that hasn't yet been bottled and released to consumers—can taste quite different from polished wine for sale at tasting rooms and wine shops. A barrel selection donated to

the Oregon Wine Experience® is often selected from a winery's best vineyard blocks and blended especially for the Founder's Barrel Auction, making for a unique offering that's available nowhere else.

"It's a unicorn wine," says Andrew Wenzl of Abacela Winery, of the blend he creates for the Founder's Barrel Auction. "It doesn't exist except in the cellar of maybe ten people."

As the Oregon Wine Experience® grows, wineries from outside of Southern Oregon are joining the cause. New contributions to the Founder's Barrel Auction this year come from Archery Summit, Left Coast Estate, Authentique Wine Cellars, and Laurel Ridge Winery. They join the likes of Dave Grooters from Carlton Cellars, who has long admired the approach Oregon winemakers take to industry and regional growth: "It's always been very collaborative. I think Oregon winemakers recognize that all these boats are going to rise with the tide."

The attendees at the Art of Barrel Tasting class asked plenty of questions, and Evans and Vidrine answered as many as possible. Jesse Brons, grandson of Cal and Judy Schmidt, who own Schmidt Family Vineyards, attended the class with his wife Kelli. Jesse is getting involved in the family business and has been out on the tractor and in the cellar regularly. "We love the Oregon Wine Experience®, and we plan to go again this year," Jesse said. When asked what they'd learned at the class, Jesse said, "The biggest thing was understanding the impact of neutral versus new oak." Kelli had her own perspective: "It's great to learn how every winemaker's style is so refined and artistic. It's special to see how unique they all are."



Bridging Education with Industry: A Red Lily Project

by PEGGY DOVER



WHAT BRIDGE CAN SPAN THE DISTANCE between a vineyard in the Applegate and a high school technology team over 30 miles away in Eagle Point? The relationship sounded too fantastic. I made the scenic trek to Red Lily Vineyards for an in-person scoop from owner/winemaker, Rachael Martin.

Red Lily lies about fourteen miles outside of Jacksonville on Hwy. 238. I crossed their bridge over the Applegate River to the rustic and welcoming tasting room where Rachael met me. We endured a light chill outdoors and lounged with a delicious glass of the aptly named Life of Riley, while Rachael told the amazing story of how a wild and wonderful collaboration came to be.

"I have a friend who works for the Eagle Point School District, who was telling me about this amazing grant that Eagle Point had received to create a technology center at their high school. He was really proud of that, and the kids were going to have access to absolutely the best technology around. We were talking about how nice it would be if the kids could use that space for real life applications in the community. What if the kids learned how to take wine branding and label production from start to finish? That would be a great project."

Rachael continued, "For me, that project was exciting for a variety of reasons. First of all, I grew up in the Rogue Valley. This whole Rogue Valley is my heart. I feel like one of the things that makes it so special living here is the collaboration and the camaraderie and the way people support each other when things are good and when things are bad. Any time I can be part of something like that I'm all in. And I love teenage kids."

Since the first of the year, Rachael has worked with students in Eagle Point teaching them the entire branding process from start to finish. It begins with a concept, then a name, a story behind the name, art/graphics, and finally marketing.

"The kids are so amazing. They're so free thinking. Somebody asked me what if I didn't like the label? It wasn't even a thought in my head."

Preliminary ideas included elements from Eagle Point history—Butte Creek Mill, Camp White, relocation of the Antelope Creek covered bridge, and the Native American tale of Mt. McLoughlin when snow melts, revealing the eagle and angel. "I got to see some sketches and it's going to be awesome," Rachael assured me. "I left the first brainstorming session at the high school and I just felt hopeful. This is what our young people are like."

The students visited Red Lily to get a feel for the place and view the source of their inspiration. Rachael showed them the wine production facility and retail areas so they could better envision the goal.

I needed to meet these creative teens and Innovation Specialist, Jason Clark, who oversees the project. Four representative students joined us at EPHS—Jayden Pomeroy, Olivia Tucker, Jasmine Torres and Seth McCoy. Each explained their particular involvement, with such professionalism, along with tangible hope for the future of our business community.

“We were thrilled when Rachael approached us, right off the bat,” Jason said. “It’s an amazing opportunity for these students to get their names out there. These are resume-builders. So, what we’re hoping is that this project kick-starts things with other businesses.”

They escorted me inside the new technology department. With funds from the state directed toward career technical education, or CTE, Eagle Point High School was able to build a state-of-the-art facility for preparing students for careers in ever-expanding tech fields. They took me through the engineering design class where I saw prototypes of manufactured wine carriers with Red Lily logos engraved in the wood. Jasmine and Seth explained the value of producing companion products, which they’re fully equipped to handle with the aid of one of their 3-D scanner/printers.

Jayden said, “Three middle schools are all pooling together at this high school. The students here are quite diverse...we’ve been able to pull from their experiences and expand on our idea and get a broader spectrum through the project.”

The project encompasses much more than developing a label and marketing the result. It involves using strengths from other disciplines—from English students writing the label story to art and photography, to manufacturing.

The varietal to bear the special label will be a bold Tempranillo, Red Lily’s specialty, and suitable to the boldness of the project. Twenty-five cases were released at a reception on May 17 at Red Lily. As an added bonus, senior students chose two charities to receive a portion of the proceeds from wine sales—Hearts with a Mission, a shelter serving homeless youth and the Young Artists Institute, a residential summer camp for artistically-motivated 9-12 graders.

The design/art team created a series of five stunning labels for Red Lily, encompassing a bridge and vines theme with the focus on Eagle Point. But what to call this inaugural effort? Jason described a difficult process when it came to making the final call. They crushed it down to a few choices before putting it to a staff vote. As it happened, the name the students and staff settled on was Rachael’s choice as well. Introducing the label, “Bridged Together,” a successful meeting of education and local industry, as well as collaboration among a multitude of student groups.

“Bridges are not simply made from wood, metal or stone. A bridge can be an extended hand, a warm smile, or a kind gesture. The Red Lily Project bridged us all together, and we know that today is our bridge to tomorrow.”—from the label of Bridged Together, a 2014 Tempranillo.

Left page photos: EPHS students in Red Lily Vineyards barrel room, Rachael Martin at EPHS, EPHS student creating. Right page photos: Bridge to Red Lily Vineyards, Rachael Martin with EPHS students in the tasting room, the finished labels, EPHS student brainstorming.



Penny and Lulu


Studio Florist & Events

Transcending the title of florist, Penny and Lulu sets the stage for sumptuous occasions.

by SARAH LEMON



Photography at Hummingbird Estate courtesy of Lahna Marie Photography with Sarah Jean PhotoArt, Mrs. Card's Cakes, Pearl & Penna Bridal, Makeup by Reina, Rosewood Vintage and Penny and Lulu Studio Florist.



The creative minds behind the region's foremost floral design studio, Susie Penwell and Carol Lowenberg, cite picturesque surroundings for inspiring their signature aesthetic. Southern Oregon's vineyards and wineries, they say, have emerged as the most sought-after venues for weddings, charity galas and other lavish celebrations where Penny and Lulu furnishes much more than flowers.

"Nobody realizes how big this industry is," says Penwell.

Whether it's full-blown garden roses or understated greenery, Penny and Lulu centerpieces, bouquets, garlands and swags compel plenty of attention. But it's the flowers' backdrop, from vintage furniture to fine-quality linens, say Penwell and Lowenberg, that really defines the Penny and Lulu look.

"Their stuff's so unique," says René Brons, recalling a wedding that Penny and Lulu designed at her family's winery, Schmidt Family Vineyards, in Grants Pass.

The assemblage of antique furniture and books that Penny and Lulu arranged for the event stands out in Brons' memory as leading a trend that has expanded with the region's winery weddings. To complement table coverings from a company based in Napa, Calif., Penny and Lulu appointed the banquet table with purposefully mismatched dining chairs—no folding seats at this genteel gathering.

"It fit so well," says Brons of the wine-estate elegance that Penny and Lulu epitomizes.

Local wineries host at least half of all Penny and Lulu weddings, say Penwell and Lowenberg. About half of those are destination events that bring nuptial couples and their guests from elsewhere, they say, adding that wine-country weddings only stand to keep growing.

"There's so much to do here if you have a destination wedding," says Lowenberg.

In addition to Schmidt Family Vineyards, Penny and Lulu has worked with 2Hawk, Belle Fiore, DANCIN, Del Rio, EdenVale, Grizzly Peak, Irvine & Roberts, Kriselle Cellars, Ledger David, Paschal, Red Lily, RoxyAnn and Valley View.

"It's just been such a joy to have this in our valley," says Penwell. "It's so good for people because it just works."

On their expansive grounds with natural vistas, wineries may furnish catering, along with wine. Winery staff members typically set up for special events, clean up afterward and coordinate throughout. All-inclusive price tags are about \$10,000 and higher for many of the area's winery weddings, where guests typically number about 100, say Penwell and Lowenberg. Bookings often are two years in advance, they say.

"The wineries are so accommodating," says Lowenberg Schmidt, for example, keeps floral arrangements in its

barrel room, at a constant 55 degrees, usually for several hours until an event begins, says Brons. Standard for full-service weddings, Penny and Lulu staff mount all florals and other pieces on site and take them down once festivities finish. Covering flowers with wet canvas until the last possible minute keeps them lush and vibrant in the region's hot summers.

"Many times, we'll have three weddings on a weekend," says Penwell.

And a majority of those weddings—at least 60 each year—are feted on Penny and Lulu's social media platforms. Posting almost daily to Facebook and Instagram, Penny and Lulu not only previews new products and designs but also congratulates bridal couples, crediting venues, other vendors and colleagues in its circle.

"Our Instagram is huge," says Penwell. "It's helped our business grow immensely."

Social media also drives clients' desires. Color palettes, shapes, textures and sizes requested for arrangements usually derive more from a popular social-media post than the seasonal availability of flowers.

"Every bride walks in with her Pinterest board," says Penwell. "Bouquets are a foraged, very loose look—to traditional—whatever brides request."

While Penny and Lulu has a laundry list of seasonally fresh flowers—locally grown on about a half-dozen farms and often organic—many brides are willing to spring for springtime flowers in summertime. Penny and Lulu sources from as far away as the Australian, Japanese, South American and Dutch markets.

"If you want 'em, you can get 'em," says Penwell. "The peony is probably the No. 1 sought-after flower."

The prized petals, prolific during May and June throughout Southern Oregon, hail from Alaska in July and August, an industry development that's only about five years old, says Penwell. A single peony stem costs \$6 wholesale yet makes a singular statement.

"We just like beauty," says Lowenberg.

Beautifying Southern Oregon brought the duo together 28 years ago. Initially working from their homes and a warehouse to produce special events and interior design, the Medford residents and former neighbors opened a flower studio in 2011.

"We've been having fun for years," says Penwell.

Beginning in 2014, Penwell and Lowenberg transformed the 90-year-old office building of Southern Oregon Sales, the region's former pear-packing hub, into their chic showroom at 18 W. Stewart Ave. Curtained in verdant ivy, the historical stonemasonry structure is so Penny and Lulu.



Dr. Wine

by CHRIS COOK

STEVEN ADDINGTON
Photography

Dr. Peter Adesman and Dr. Robin Miller

THE JOKE BEGINS WHEN A WINE-LOVING GASTROENTEROLOGIST, a West Coast Swing-dancing MD and a Black German Shepard meet up in a Southern Oregon vineyard. Wait—that's no joke! It's part of the Peter William Vineyard story.

Chances are, if you live in Southern Oregon, you know of Dr. Peter Adesman, gastroenterologist, or his wife, Dr. Robin Miller, an integrative medical doctor. Vegas, the couple's four-legged companion is ever-present in the vineyard, at wine tastings and at Robin's office.

Peter William Vineyard—Dr. Adesman's pride and joy—is one of the newest wine brands taking the Southern Oregon market by storm. The vineyard is situated on 10+ acres at Peter and Robin's East Medford home. Here, he's growing Syrah, Malbec, Tempranillo and Grenache for Peter William wines.

Working with a select group of local winemaking consultants, Peter vibrates with excitement that his wines are already winning awards, including prestigious *San Francisco Chronicle* medals. However, he points out that the wines are still evolving. According to Peter, "Right now, I have two Syrahs and two Tempranillos made by different winemakers.

They are very different, and each has its own following. Eventually, we'll zero in on making the Peter William wines in a 'house' style that I enjoy most. In the end, I want to love every wine I make."

So how did a gastroenterologist from Brooklyn become a wine lover—turned wine collector—turned wine producer? While Peter jokes that "barely a tree grows in Brooklyn," Peter's career path took him to Northwestern University for undergrad studies and University of Illinois for medical school—locations not exactly known for their wines. So, at that time, he and his fellow students were exploring wines from Europe— "whatever was on sale," he smiles.

Back in Brooklyn for a visit after graduation, "Thanksgiving 1975 is where my wine journey truly began. My uncle, an avid wine collector, introduced me to a 1970 Chateau Figeac. The wine was exceptional and had me at the first taste. After that experience, I developed a deep appreciation and started collecting wine on a budget."

From there, a Portland residency introduced him to wines from California and Washington. (There wasn't much happening in Oregon at that time, he recalls.) A natural educator and raconteur, Peter started organizing wine tastings—first in Portland where he was in training and then in New York where he started his medical career. BTW—the group he started in New York is still going strong.

"When we moved to the Rogue Valley in 1991, the wine tastings continued, often at the Jacksonville Inn," Peter recalls. "Along with the tastings, my collecting accelerated and my passion for wine deepened. I still didn't drink local wines—not even some that are now my favorites—and certainly didn't think about growing grapes. The Oregon wine scene just wasn't dialed in yet. It's taken Southern Oregon time to figure out what grapes grow best here—in just the same way the California wine industry developed. It has been a gradual evolution, and I remember that

early wineries like Abacela, Weisinger and Valley View were big influences in the region, just realizing their potential in the late '90s."

The increasing quality of Southern Oregon wines inspired Peter to start his own label. "As an avid wine collector and educator since the 1970s, it's always been a dream to produce my own wines," Peter muses. "I decided to venture into the wine business by planting a vineyard. I started with a few vines in our backyard. Then, Robin and I moved to a property where we could plant a 10-acre vineyard on the hillside below our home overlooking the Rogue Valley. The vineyards have beautiful rocky soil with excellent drainage. Our first commercial harvest was for the 2016 vintage."

Peter notes, "With my consulting winemakers, we are producing wines that express the terroir of our hillside vineyard. We grow Syrah, Grenache, Tempranillo and Malbec. We source some other grapes from the best local vineyards. We make both varietal wines and traditional blends for our Peter William Wines." And while Peter William does not have a dedicated tasting room, you will find the wines at retail and restaurants throughout Southern Oregon.

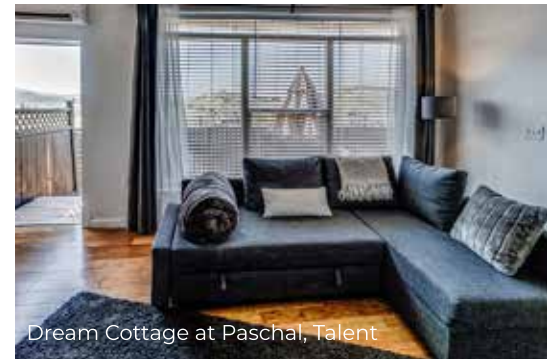
Running a wine business is time, labor, and cash intensive. Fortunately, Peter has surrounded himself with experts at growing grapes and making wine. Yet, even with his busy gastroenterology practice, Peter prioritizes time to work in the vineyard. "In spring and summer, I'm out there at least one day a week. It's very Zen-like. Meditative and relaxing."

You'll also find Peter pouring at many wine tastings throughout the Valley. "Peter William Vineyards is a dream come true and I love sharing my wines with family, friends and visitors to Southern Oregon. I hope you will look for me at local wine tastings—check out my Facebook page for dates and locations—and find me at wine shops and restaurants," Peter says enthusiastically.

Learn more at peterwilliamvineyard.com.



Come for the wine. Stay for the views.



It doesn't get better than this!

At bookAirHop, our vacation rentals exceed expectations.

Behind every glowing review is our dedicated local team, ready to deliver an exceptional experience, every time.

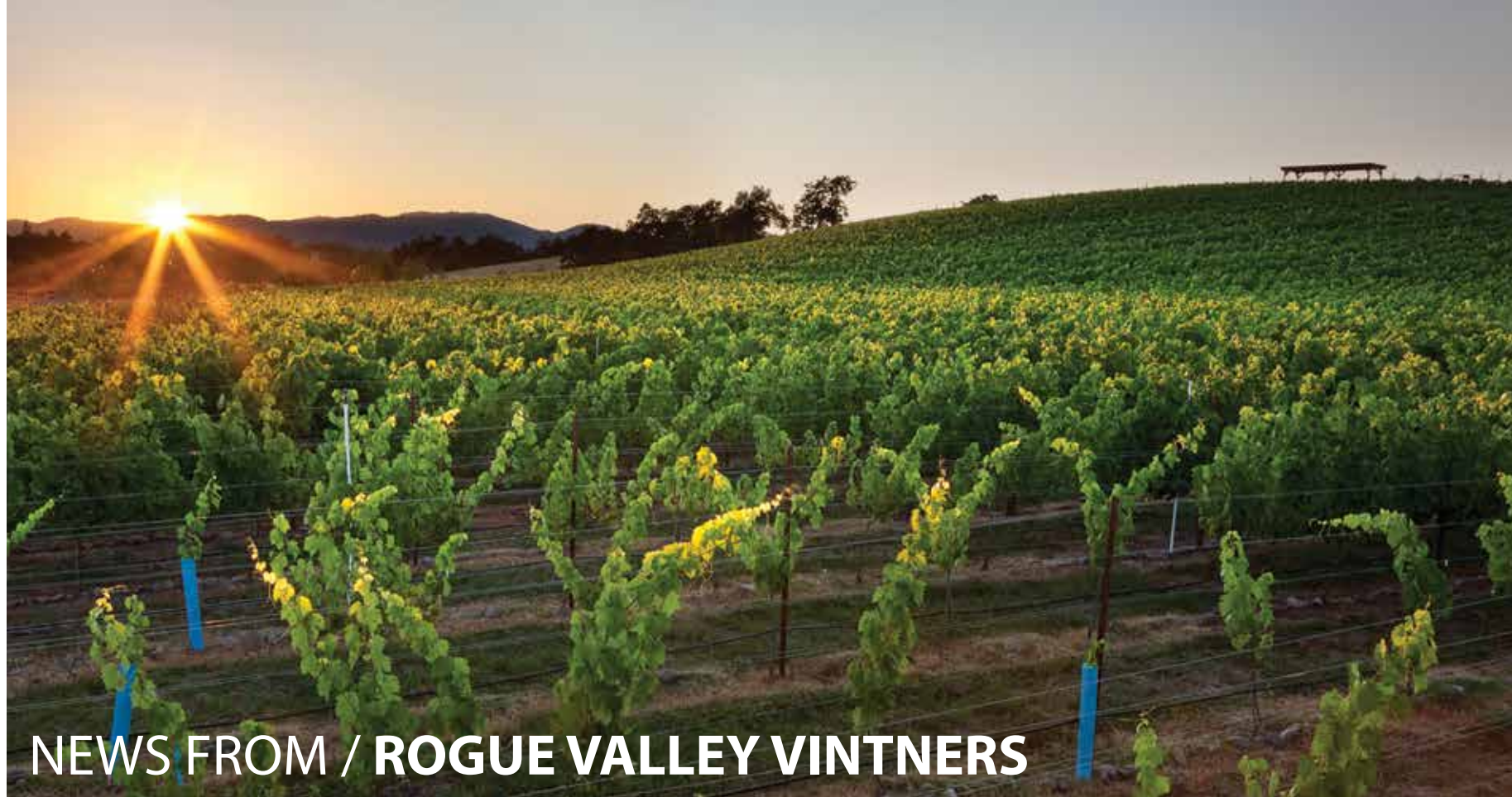
- 2000+ Reviews in 2 years
- 97% of Guests Rate us at 5 STARS
- Cottages, Cabins, and Homes
- Locally Owned - Personalized Service

“Everything
was perfect.”

~ Karin, January 2019



www.bookairhop.com | 877.411.5545



NEWS FROM / ROGUE VALLEY VINTNERS

On April 24, Travel Oregon announced that Rogue Valley Vintners, an advocacy organization for the Rogue Valley AVA, was the top recipient of this year's Oregon Wine Country Plate Matching Grants program. Of the \$125,000 in grant funding, \$50,000 was awarded to Rogue Valley Vintners, the lion's share of this year's funds. Once disbursed, Rogue Valley Vintners plans to use the grant funding to develop a unified brand around the Rogue Valley AVA, and to use that brand to draw new tourism to the Rogue Valley's growing wine industry.

Rogue Valley Vintners is a relative newcomer to the scene. Compared to other wine industry associations such as the Willamette Valley Wineries Association (founded in 1986) or Napa Valley Vintners (founded in 1944), Rogue Valley Vintners, founded just over a year ago in March of 2018, is still in its infancy. Already, however, the organization consists of many of Southern Oregon's most influential wineries and industry professionals, such as Cowhorn Vineyard and Garden, 2Hawk Winery, Weisinger Family Winery, Quady North, Schmidt Family Vineyards, RoxyAnn and DANCIN.

"Our goal," says Ross Allen, co-owner of 2Hawk and President of Rogue Valley Vintners, "is to provide exceptional marketing opportunities to our members while working to showcase the Rogue Valley as a wine, culinary, and tourism destination." In February of this year, the organization applied for \$50,000 in funding through the Wine Country Plate program, with the intent to use any awarded funds to implement a comprehensive branding and marketing strategy. This follows on the heels of developing a strategic plan for the organization this past fall, whose primary pillars included branding, education and training, quality and financial sustainability.

The Oregon Wine Country Matching Plates Program originated in 2011, when the state legislature

approved a bill that would allow the DMV to sell license plates featuring a scenic Oregon vineyard. The bill was lobbied for by Travel Salem and allows proceeds from the plate sales to be distributed by Travel Oregon to benefit wine country tourism. Other recipients of the 2019 grant awards are the Umpqua Valley Winegrowers Association, the Willamette Valley Wineries Association, Bounty of Yamhill County, and Oregon Trail Electric Cooperative, each of which will receive a portion of the remaining funding.

With the Travel Oregon grant request awarded in full, and financial investments also made by key partners Asante and Travel Southern Oregon, Rogue Valley Vintners is moving full steam ahead. Working in collaboration with Portland-based marketing and branding company Lookout, the organization plans to develop a unified, compelling brand that brings the Rogue Valley wine region together as one story. "RVV was formed at a pivotal time for vintners in Southern Oregon," says Barbara Steele, an RVV board member and co-owner of Cowhorn Winery in the Applegate Valley. "We have grown from a pioneering wine region to a group that now includes vintners making nationally-acclaimed wines." The goal is to share that message with the outside world. "RVV formed to allow all these industries to create consistent messaging about our fantastic region," Steele says.

Once fully developed, Rogue Valley Vintners plans to present the unified Rogue Valley brand to consumers and industry members via a multi-channel communications strategy that will grow the industry's visibility and drive demand for Rogue Valley wines. "This grant will kick-start our marketing plan this summer," says Allen.

Southern Oregon wineries aren't the only businesses that stand to benefit. A key strategy of RVV is to complement and enhance Southern Oregon's already robust tourism economy. Holly

Macfee, principal at Lookout, plans to implement the branding strategy to drive visitors into tasting rooms. "With more than 2 million marketable visitors coming to Southern Oregon each year," Macfee says, "we have a clear opportunity to include experiencing Rogue Valley wines on a visitor's 'must-do' list." Bob Hackett, associate director at Travel Southern Oregon, points out that given the large volume of foot traffic, each season is an opportunity to "create brand ambassadors who will take their appreciation for Rogue Valley wine back home and spread the word."

And while other wine regions such as Napa Valley have opted to present themselves as focused solely on wine, Rogue Valley Vintners hopes to capitalize on the abundance of cultural and outdoor activity already present in the area, and to highlight the benefits of having so much opportunity in one place.

"When you pair the wine experience with all the other things to do—a national park, some of the best theater and music anywhere in the country, wild and scenic rivers, biking, hiking—you realize the Rogue Valley is like few other wine destinations in the world," Macfee says, giving insight into her branding goals for the region.

Steele echoes Macfee's thoughts: "As a group, we share a strong love of our region. Our hospitality, arts, outdoor and wine communities make this a stand-out region both for tourism and as a way of life."

For Rogue Valley Vintners, the next steps are clear. Lookout will present a series of branding options, each of which defines a unique aspect of the Rogue Valley wine community. From there, the board of directors and contributing members will provide feedback and ultimately pick a single direction. The brand will be fleshed out; the communications strategy developed and implemented.

"These are exciting times for our industry," says Allen. "I am proud to be part of this exceptional group."

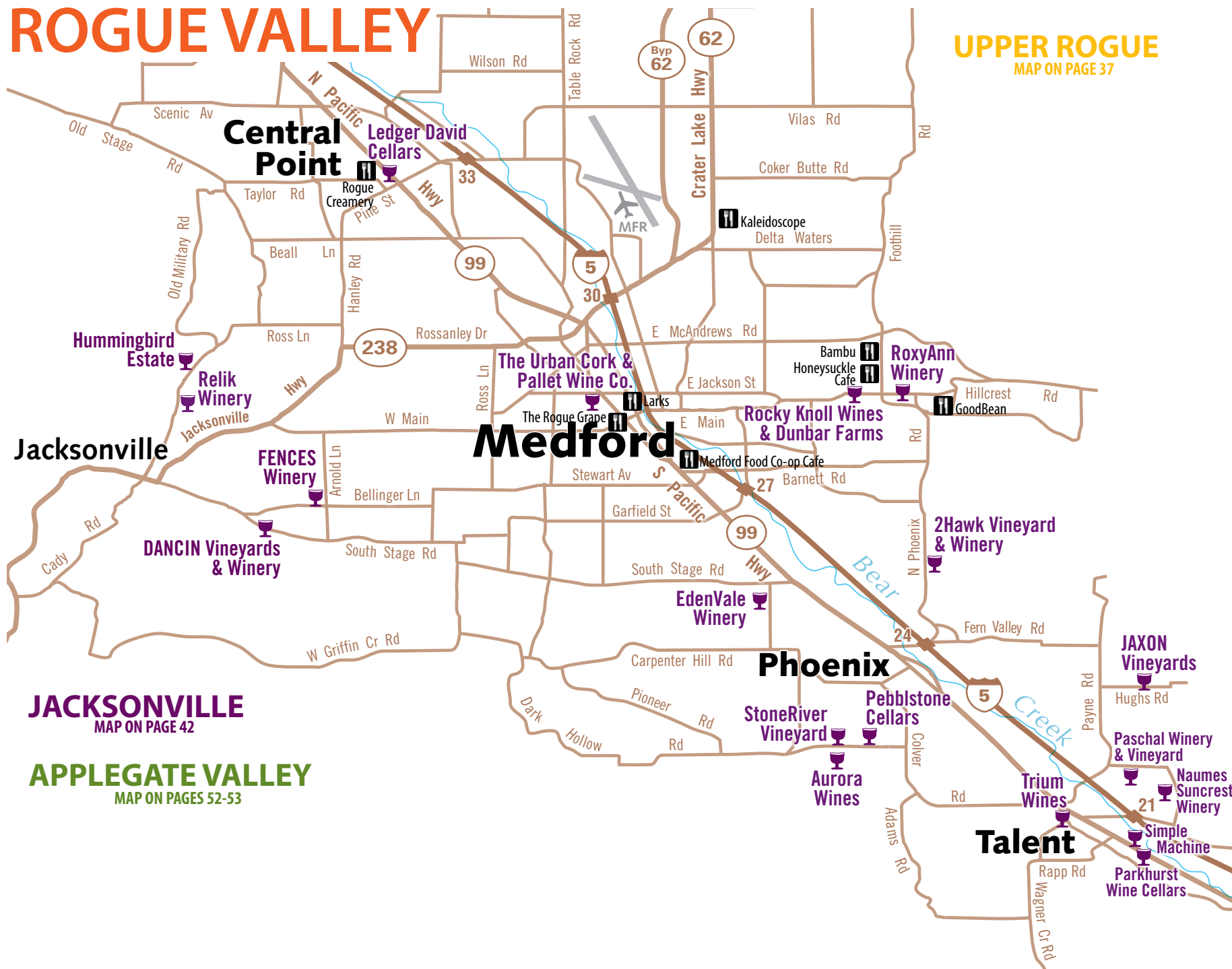
Oregon's southernmost wine trail
just minutes away from Ashland,
Jacksonville, and Medford.

BEAR CREEK WINE TRAIL



ROGUE VALLEY

UPPER ROGUE
MAP ON PAGE 37



JACKSONVILLE
MAP ON PAGE 42

APPLEGATE VALLEY
MAP ON PAGES 52-53

CENTRAL POINT

Ledger David Cellars / Pg 27
245 N Front Street
Central Point OR 97502

MEDFORD

2Hawk Vineyard & Winery / Pg 28
2335 N Phoenix Road
Medford OR 97504

EdenVale Winery / Pg 29
2310 Voorhies Road
Medford OR 97501

FENCES Winery / Pg 30
3922 Bellinger Lane
Medford OR 97501

RoxyAnn Winery / Pg 31
3285 Hillcrest Road
Medford OR 97504

TALENT

Aurora Vines / Pg 33
2287 Pioneer Road
Talent OR 97540

Naumes Suncrest Winery / Pg 33
1950 Suncrest Road
Talent OR 97540

Parkhurst Wine Cellars / Pg 34
806 S Pacific Highway, Suite A
Talent OR 97540

Paschal Winery & Vineyard / Pg 34
1122 Suncrest Road
Talent OR 97540

Pebblestone Cellars / Pg 35
1670 Pioneer Road
Talent OR 97540

Trium Wines / Pg 35
203 East Main Street
Talent OR 97540

A PERFECT PAIRING...

Retirement Plans crafted like a fine wine

Social Security, Medicare and Retirement Income Planning should all work together to build a successful retirement.



Jeff Blum



Herstle Jones

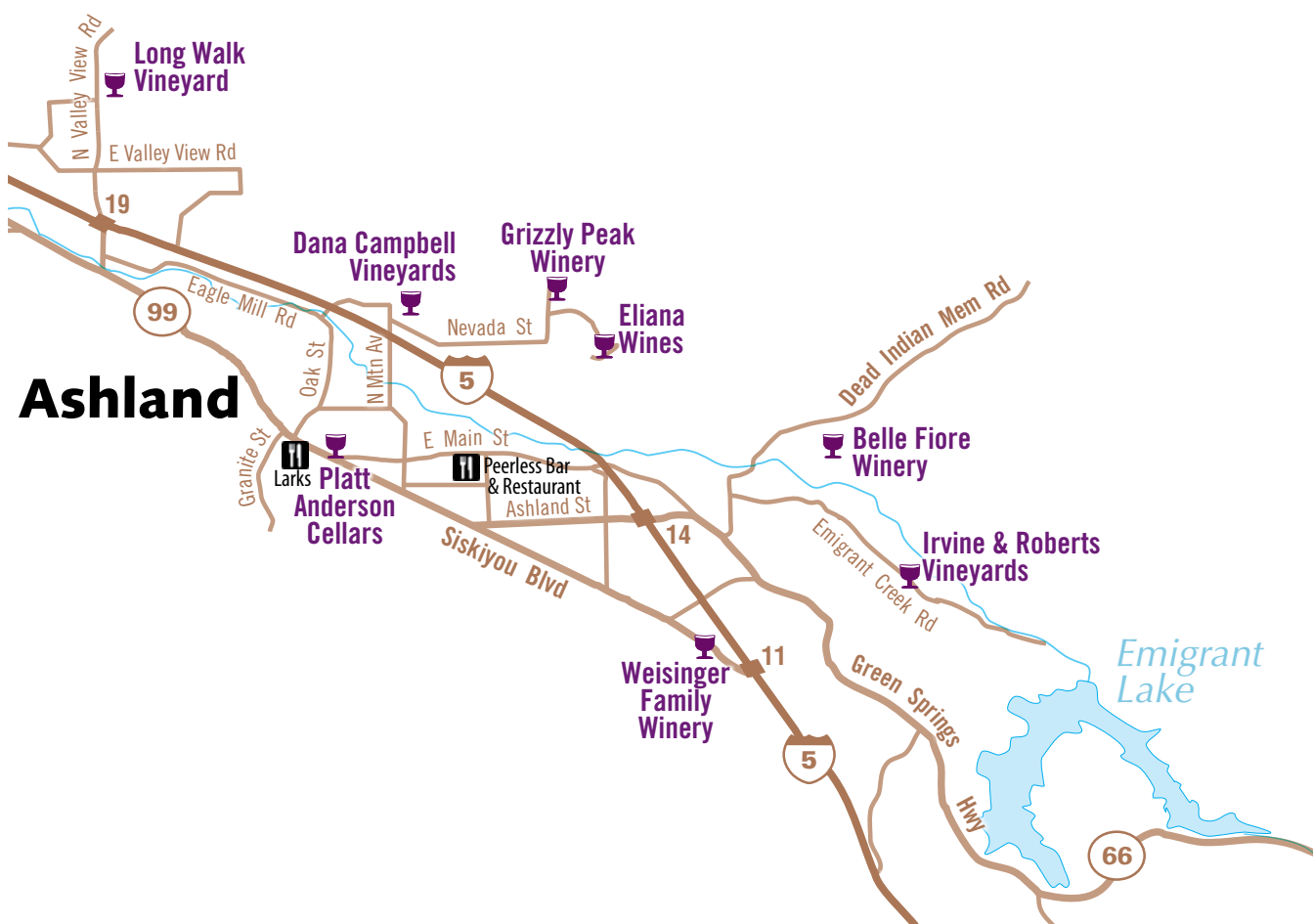
Jones
& associates
PREMIER
FINANCIAL
SOLUTIONS

A Registered Investment Advisory Firm

Contact us today about our complimentary 2nd opinion services.

2436 West Main Street • Medford, OR 97501 www.jones-associates.net • 541.773.9567

Fee-based financial planning and investment advisory services are offered by Jones & Associates Premier Financial Solutions, a Registered Investment Advisor in the State of Oregon. Insurance products and services are offered through Jones & Associates Premier Insurance Solutions. The aforementioned companies are affiliated and do not offer tax-planning services or legal advice, but they do have strategic alliances to provide these services. They are not affiliated with or endorsed by the Social Security Administration or any government agency.



ASHLAND

Belle Fiore Winery / Pg 20

100 Belle Fiore Lane
Ashland OR 97520

Eliana Wines / Pg 20

158 Gaerky Creek Road
Ashland OR 97520

Grizzly Peak Winery / Pg 21

1600 E Nevada Street
Ashland OR 97520

Irvine & Roberts Vineyards / Pg 22

1614 Emigrant Creek Road
Ashland OR 97520

Long Walk Vineyard / Pg 22

1800 N Valley View Road
Ashland OR 97520

Platt Anderson Cellars / Pg 26

357 E. Main Street
(Inside the Ashland Art Center)
Ashland OR 97520

Weisinger Family Winery / Pg 26

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.

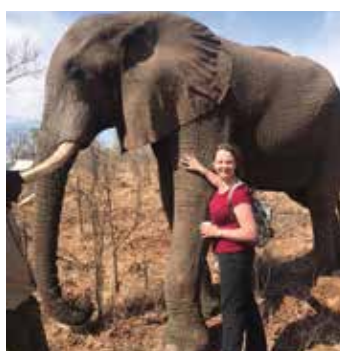
Each year, Belle Fiore crafts 6,000 cases of thoughtfully-crafted, artisanal wines. Their talented winemaking team has won numerous medals for many wines including Best in Class for Pinot Noir and Best of Show for their Bordeaux blends as well as for their Syrah and Riesling. Wine aficionados will not 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!



ELIANA WINES



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

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

Wines:
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.



GRIZZLY PEAK WINERY



Learn more in the "Pinot Gris in Your Glass" article on page 62.



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

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



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

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

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

Al and Virginia's wine-savvy daughter, Naomi Fuerte, presides in the tasting room, the perfect spot for sipping wines with friends. For those planning events, Grizzly Peak offers several indoor and outdoor event and concert spaces, suitable for fundraisers, cultural events, private parties, weddings and more! From June 28 through September 6, be sure and catch their Friday night outdoor summer concert series in the oak grove! Check the website for details.



A · S · H · L · A · N · D H · O · M · E · S

REAL ESTATE Inc.

Office Website: www.Ashland-Homes.com

Justin Donovan Broker, GRI
Cell 541-890-6673 • 541-482-0044 ext 109
Justin.AshlandHomes@gmail.com

Michaela Donovan Broker, GRI
541-482-0044 ext 113
Michaela.AshlandHomes@gmail.com

A successful client-broker relationship is created through open and honest communication, developing a well-thought-out plan and following things through to the absolute best possible outcome. We pride ourselves on the ability to listen to you, our client, in order to reach your most important goals.

With well over 30 years of combined real estate experience, we continue to work hard on your behalf, striving for excellence and your satisfaction.

IRVINE & ROBERTS VINEYARDS



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

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

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

Wines:
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.



LONG WALK VINEYARD



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

Hours:
Thursday-Sunday, 11am-4pm

Wines:
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."





The Culinarium

Lat. def: of/pertaining to Culinary, Kitchen

Gourmet
provisions & *fine*
kitchenware



270 East Main Street • Ashland, OR 97520 • 541-708-6262 • AshlandCulinarium@gmail.com



by MJ DASPIT
STEVEN ADDINGTON
Photography

De-Vine Couple:

Julie and Eric Weisinger Weisinger Family Winery

In 2010, Julie Hall, (her maiden name) a teacher in the Yreka, California School District, moved to Ashland for the cultural offerings, the scenic beauty and the Ashland vibe. At the same time, Eric Weisinger, who had decided to broaden his experience beyond the Rogue Valley by spending about half of each year making wine in the Southern Hemisphere, came home to consult with the family winery and eventually take the reins to help his father, winery founder John Weisinger, retire. For those first two years the two were both living in Ashland, but their paths never crossed. It would be in part because of a friend that all of that would change.

Ariel Prescott (today's winery Office Manager) and Julie Weisinger had met in Colorado while teaching together. "I taught school in Colorado for one year and that's where I met Ariel," Julie recalls. "She taught kindergarten and I taught sixth grade. We quickly became best of friends." After that school year, Julie moved to Ashland. A little over a year later, in July of 2011, she talked Ariel into moving to Ashland as well. "That summer I was taking some classes in Barbados, when Ariel texted me that she got a job at Weisinger Winery, working in their tasting room. I had never been to Weisinger's, but knew it well because I passed it every day on my way to work. I thought what a great excuse to go visit and taste some wine. That's where I met Eric, in the tasting room. After that initial meeting, we kept running into each other because it turned out we had so many mutual friends. That we had not met before then was strange."

Eric says, "At the time, I was working at the winery a few days a week. Every once in a while, I would notice this woman who would come in the tasting room, have a glass of wine and talk to Ariel. One

day when I was about to leave the winery, I noticed her again. This time I walked up, said hello and introduced myself. We chatted a bit and then I left. I didn't know then, but that was the first conversation I was having with my future wife."

The couple began dating shortly thereafter and within weeks, both say they "knew." They were married at an Italian winery in 2013.

Very soon thereafter, Julie became an integral part of what goes on behind the scenes at the winery. "I've always loved wine. I had a subscription to *The Wine Spectator* and some wine books, but a lot of it was over my head. I just knew what I liked to drink—big, serious Cabs and Zins...that was where I started. I've learned so much being with Eric. It's been an education. I love experimenting, tasting all the wines with Eric and learning how it's made."

Her interest wasn't limited to wine appreciation. "As Eric started managing the business, I started noticing things in and around the tasting room," Julie explains, "like ways to make the deck area more comfortable and attractive. I started by having cushions made for the deck seating. For outdoor tables I had a local welder make some metal legs and crafted wooden tops by myself. I took wood shop in high school and I've never been afraid to experiment with wood and use tools. I bought and potted succulents for the tables, made a fountain and the space became more inviting."

Eric notes, "Julie is great at creating atmosphere. She also did all the landscaping opposite the deck. Up until then it had been mostly a bare hill. In 2013, when we went through the rebranding, Julie was an important part of that process. She was there voting on design elements, colors and themes. Her input was invaluable."

Julie adds, "I don't work at the winery regularly because I'm an educator, but I definitely am a consumer. I'm a very visual person, so coming at it from a consumer's perspective gives me a different view of the business. I know what attracts my eye and thus my interest." Their next project will be a remodel of the tasting room with new floors, a fireplace and adding French doors onto an enlarged deck. "Can't wait to get my hands on that," Julie says smiling.

Besides collaborating on ways to improve the winery, this power couple has also put their creativity and skill toward supporting the Ashland Independent Film Festival (AIFF). Eric recalls, "In the summer of 2012, I was approached by Michael Moore (Co-owner/Vineyard Manager of Quail Run Vineyards) who asked me if I was interested in doing a wine for AIFF. He was on the AIFF Board of Directors at the time. He said Quail Run was going to donate a ton and a half of Syrah, and asked if I would donate the winemaking services to create something special for the film festival. Michael and I had worked together for years, so I thought, why not. We've done a wine for them every year since."

Julie is now serving on the AIFF Board. "I love film festivals and I love independent films. I often use film in my classroom to support what I'm teaching. I wanted to be part of the organization because I feel it is important, so I volunteered and was soon on the board. My three-year term is over in June, but I plan to stay on the committee for events and wine."

Whatever the future hold for this de-vine couple, it's a good bet that anything they put their four hands to will be a resounding success.

For more on Weisinger Family Winery, see page 26.



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



287 4th Street, Ashland
(on the corner of 4th & A)
Open daily 10:00–5:00

PEERLESS

— hotel • restaurant • bar —



Fine Wines & Inspired Cocktails
Small Plates & Gourmet Entrées
Happy Hour 5-6pm & 8pm-close

Named one of the
"10 Best Wine Country Hotels"
in the United States by USA TODAY

265 4th Street, Ashland, OR
Restaurant Open Tues—Sat. at 5pm
541-488-6067 peerlessrestaurant.com



THE SECRET GARDEN



IS NO LONGER A SECRET

Experience organic Applegate vintages at Lithia Springs Resort's new **WINE GARDEN**
Opening June 2019
in Ashland

Taste varieties that focus on regenerative agriculture, including biodynamic wines. Stroll through resort's lush gardens that sit on hot mineral waters found deep beneath the land, and take in the power of nature.

PARTNER WINERIES
Cowhorn Vineyard & Garden
Quady North Winery
Troon Vineyard



Lithia Springs Resort & Wine Garden
LithiaSpringsResort.com
541.482.7128

PLATT ANDERSON CELLARS



Platt Anderson Cellars
357 E. Main Street
Inside the Ashland Art Center
Ashland OR 97520
541-708-0951
ashlandwine.net

Hours:
April-December
Daily, 1-6pm

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

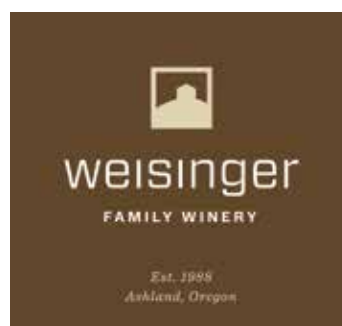


PLATT ANDERSON CELLARS' tasting room on Ashland's main drag combines the best of art and science—literally. Located in the Ashland Art Center, the intimate space with two high top tables, a settee and a wine bar is surrounded by the work of over forty local artists. The entire art center is a licensed 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:
May-September,
Daily, 11am-6pm

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

*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.

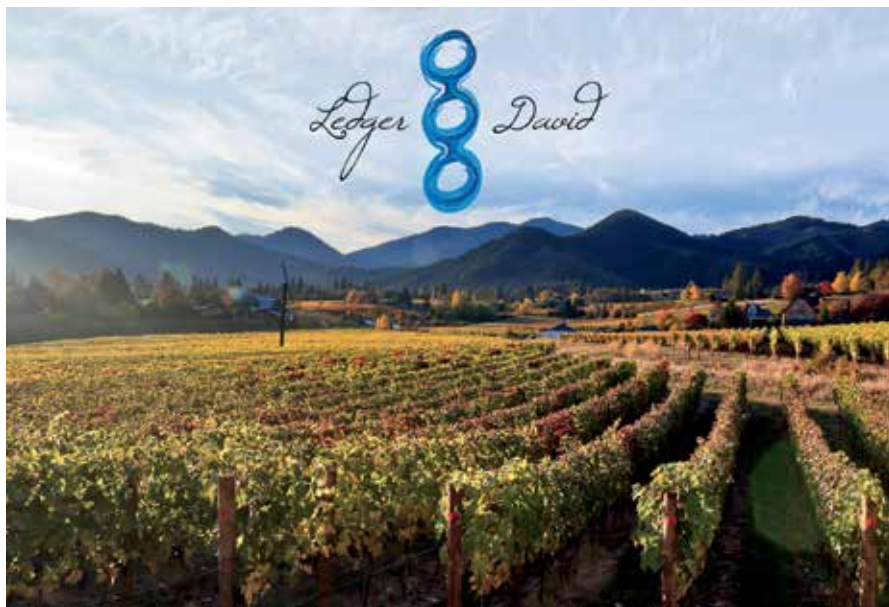
Whether tasting wine in the intimate tasting room, or relaxing on the spacious deck and enjoying the amazing views of the rugged Cascade mountain range in the distance, Weisinger Family Winery is the perfect place to relax and savor a glass of truly Southern Oregon craft wine.

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.

Learn more in the "De-Vine Couple" article on page 24.



LEDGER DAVID CELLARS



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

Hours:
Daily, noon-5pm

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



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

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.





Ray's
FOOD PLACE

SERVING OUR COMMUNITIES FOR 60+ YEARS

An Expansive Selection

Sharing a bottle of wine with friends and family is truly one of life's simple pleasures. At Ray's Food Place we have an expansive wine selection which includes high quality, hand-selected local and regional wines. Explore our stunning variety of wines today!

Locations in Oregon and Northern California • www.gorays.com







ROGUE CREAMERY

WINE'S BEST FRIEND
SINCE 1933

GET A MOOOVE ON AND
VISIT US FOR
Award-Winning
ORGANIC CHEESE
plus LOCAL WINES and
PICNIC PROVISIONS
handmade with *Love*
in Southern Oregon




CHEESE SHOP
311 N. Front Street
Central Point, Oregon
866-396-4704

**DAIRY FARM
AND FARMSTAND**
6531 Lower River Road
Grants Pass, Oregon
541-471-7292

B | A | M | B | U


PAN ASIAN CUISINE



Featuring a selection of the Rogue Valley's finest LOCAL WINES

Open Monday-Friday
Lunch 11:30a-2:30p
Dinner 5:00p-Close

Closed Saturday & Sunday



Call today for your reservation!
541.608.7545
www.tigerroll.com
970 North Phoenix Road, Medford

SOUTHERN OREGON WINERY TOURS

THE WAY WINE COUNTRY SHOULD BE. SIMPLE & AUTHENTIC







541.476.WINE OR 1.855.550.WINE
WINEHOPPERTOURS.COM

TOURS DEPART DAILY FROM ASHLAND, MEDFORD & JACKSONVILLE

WE ARE A 100% OREGON COMPANY

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

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



EDENVALE WINERY



Learn more
in the "Pinot
Gris in Your
Glass" article
on page 62.



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

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

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

*Summer Music in the Vineyard,
May-September.
4th of July, Tasting Room Open!*

Wines:
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 hospitable gathering spaces, EdenVale is definitely worth including in your wine-tasting visit.

Look for upcoming events all summer, including the weekly Summer Music Series and enjoy special summer menu offerings. Find more details on the website and Facebook page.



Be Social, Drink Local!

HOURS:


Mon/Tues/Wed 12-8PM
Thurs/Fri/Sat 12-Late

36 S. Central Ave., Medford, OR 97501

Phone: 541.622.8622

theroguegrape.com

facebook.com/theroguegrape



flowers in her hair, flowers everywhere...

penny and lulu
studio florist & events

18 Stewart Avenue, Medford • design and delivery • 541.779.1112
pennyandlulustudios.com • pennyandlulu.com

RACHEL HAYLIE PHOTOGRAPHY

f i g s p w

The
HONEYSUCKLE
Café

We've Moved!
Come see us at the former location
of Vinny's Italian Kitchen!

970 N Phoenix Rd #104 • Medford
541-702-2525

Open Wednesday-Saturday, 8am-3pm
Breakfast all day Sunday, 8am-3pm



Comfort *Catering* *Scratch Cooking*

thehoneysucklecafe.com 

FENCES WINERY



FENCES WINERY produces 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.” And from those very same Cabernet Sauvignon grapes, introducing FENCES Rosé of Cabernet Sauvignon. We imagine it's as good as the label is pretty! Go sip it poolside at FENCES Winery.

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

Hours: By Appointment
& check website for upcoming
public events

Wines:
Cabernet Sauvignon
Rosé of Cabernet Sauvignon



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 one hundred. Call to arrange your private tasting, 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

Wines:
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.



DOUG MORSE

M

REAL ESTATE GROUP
John L. Scott | REAL ESTATE

2964 FAIRVIEW DR, MEDFORD
A Golfers Dream Location! On .68 acres touching the lush green fairways of the Rogue Valley Country Club. Featuring lg. windows, wood burning fireplace, remodeled kitchen, and in-ground pool. Located close to all amenities!
\$659,000

337 LAURELWOOD DR, JACKSONVILLE
Rare find in Jacksonville! 4 Bed, 4 Bath. Blocks from downtown Jacksonville. Brazilian wood floors, lg. gourmet kitchen w/ granite counters, and high end appliances. Lg RV garage, & expansive decks to enjoy the views.
\$849,900

105 CREEKSIDE DR, JACKSONVILLE
2 Homes w/creekside living in Jacksonville. 4290 sq ft w/ 6 bdrm, 3.5 baths. Close to Britt Gardens & downtown. Lg .53 acre lot w/all city services. 1 bd/ 1 bth Guest Quarters including a 2 car garage.
\$1,195,000

1538 DEVONSHIRE PL, MEDFORD
Contemporary Mediterranean Custom Built Home. Home features a CRESTRON home automation system, beautiful gourmet kitchen, 5 fireplaces, 500 bottle wine cellar, built-in media room, expansive Valley views, pool, & RV parking.
\$1,200,000

Doug Morse | Principal Broker
John L. Scott | REAL ESTATE
ABR GRD CBS MLS
(541) 944-6000
doug@morsegroupp.com
doug@morsem.com

Over \$65 Million Sold in 2018

★★★★★

FOR SALE JAXON VINEYARD

5709 HUGHES ROAD
MEDFORD, OR



Exceptional home & vineyard opportunity. JAXON Vineyards is renowned for their signature wine & vine experience, tranquil setting, premier location and expansive views. Clear vision, hard work and high standards make this property one of the best turnkey vineyards on the market. Located on 12.74 gentle sloping acres in the heart of Southern Oregon Wine Country and only minutes from Medford and Ashland.



RANDY MCBEE, BROKER
Cell: (541) 944-0299
Email: randymcbee@johnlscott.com



FOR SALE EDEN VALE WINERY

2310 VOORHIES RD
MEDFORD, OR



Become a part of Southern Oregon history. This legacy property has combined the Historic Voorhies Mansion and orchards with an award-winning, unlimited production winery.

FOR SALE FOLIN CELLARS

9200 RAMSEY RD, GOLD HILL, OR



Complete with a beautiful custom tasting room, custom crush and large wine storage areas, large patio, lots of parking, bocce ball courts, kitchen area, office, handicap accessible and stunning views.



DAVID PFRIMMER, PRINCIPAL BROKER
Cell: (541) 326-6262
Email: pfrimmer@windermere.com



discover local

*from the finest
organic food to
award-winning
local wines*

**Medford
Food Co-op**

— AND —

The Café

Open Daily 7 to 9
945 S Riverside Ave
(541) 779-2667
medfordfood.coop



- Great Wines
- Great Selection
- Great Wine Club
- Great Local Wines
- No Lines
- Helpful Staff
- No Forced Purchases
- Free Tastings

Thurs-Sat 4pm - 5pm

We Sell Distilled Spirits Too!!

(541) 773-1505

535 Stevens St., Ste K • Medford, OR 97504
(If You Are New To Town Or Visiting Just Google Us)
www.spiritsworldliquor.com

Like us on Facebook at Spirits World

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

Wines:
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!



NAUMES SUNCREST WINERY



Naumes Suncrest Winery
1950 Suncrest Road
Talent OR 97540
541-608-1755
naumesfamilyvineyards.com

Hours:
Thursday-Sunday, 11am-6pm

Wines:
Chardonnay
GSM
Pinot Gris
Pinot Noir
Rosé (Pinot Noir)
Sparkling Blanc de Noirs
Syrah
Tempranillo
Viognier



NAUMES SUNCREST WINERY is the latest enterprise of the Naumes family, noted Rogue Valley fruit growers for generations, who began their foray into wine production with the opening Naumes Crush and Fermentation. For several years now, winemaker Chris Graves has burnished the reputation of this state-of-the-art custom crush winery in Medford, producing numerous award-winning vintages under dozens of labels including Naumes Family Vineyards.

The next step, creating a venue to showcase Naumes wines, was completed this year with the opening of an estate tasting room. A spacious 1920's era farmhouse situated on a rise with picture windows and gracious wrap-around deck, it offers breathtaking vistas of pear orchards and 20 acres of vineyards. Naumes Suncrest is the kind of place travel brochures are made of. Visitors lured by its rural beauty will find an equally luscious experience within. Specializing in handcrafted Rogue Valley Pinot Noir, Naumes Family Vineyards wines reflect the superb balance and nuance that comes from expertly farmed fruit, expertly vinified.

Naumes Suncrest joins a stellar array of boutique wineries that have sprung up in the Talent area, a destination affording a variety of wine styles and tasting room vibes ranging from urban industrial chic to classic wine country casual. Whether your tour takes you to one winery or many, you'll want to discover Naumes Suncrest...that alone will make your day.



PARKHURST WINE CELLARS



Parkhurst Wine Cellars
806 S Pacific Highway, Suite A
Talent OR 97540
541-324-4851
parkhurstwine.com

Hours:
Wednesday-Sunday, 11am-6pm

Wines:
Cabernet Sauvignon
Chardonnay
Grenache
Merlot
Pinot Gris
Pinot Noir
Proprietary red blend



PARKHURST WINE CELLARS is an homage to “One-eyed Charlie Parkhurst,” the best stagecoach whip traversing the California-Oregon overland routes and a woman who chose to live in a man’s world as a man. This story inspired Parkhurst founder Mark Enlow to establish a new winery committed to creating world-class wines from the best Rogue Valley fruit, but doing so in a nontraditional manner.

Without its own vineyards or a winery, Parkhurst wine is made from grapes sourced primarily from select Rogue Valley growers and hand-crafted by artisan winemaker Chris Graves at Naumes Crush and Fermentation, Medford’s premier custom crush facility. Vinified using a minimal intervention ethos and state-of-the-art craftsmanship, Parkhurst wines uniquely express an exciting array of micro-climate terroirs.

This new and noteworthy addition to the bevy of wine venues in and around Talent, just five miles north of Ashland, has won Gold and Silver Medals at the Oregon Wine Experience and the San Francisco Chronicle International Wine Competition beginning with its very first release, the 2016 Pinot Noir. It’s too bad One-eyed Charlie Parkhurst can’t taste the exceptional wines inspired by her courageous life choices. Fortunately, you can and most definitely should!



PASCHAL WINERY & VINEYARD



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

Hours:
Daily, noon-6pm

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



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

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

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

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



PEBBLESTONE CELLARS



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

Hours:
April-November,
Daily except Tuesdays, noon-5pm
Friday, noon-6pm

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

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



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



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

Recent accolades from the 2019 San Francisco Chronicle Wine Competition include Double Gold for the 2014 Melange, gold for the 2014 Cabernet Franc and silver for the 2015 Tempranillo.

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



TRIUM WINES



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

Summer Hours:
Monday-Sunday, noon-7pm

Wine Wednesdays, 15% off
bottles & glasses!
Live Music Series, 5pm every
Friday!

- Wines:
- 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 Growers' Cuvée, a right bank Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc, 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 continues its award-winning legacy after earning three gold medals at the 2018 Oregon Wine Experience.

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 made from premium grapes sourced from the best local vineyards. Trium's 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. With exciting events such as Wine Wednesdays and the Friday Live Music Series, Trium is the place to be for great wine and ambiance!





by ASHLEY CATES
STEVEN ADDINGTON
Photography

Brook Horse Legend Continues at Bayer Family Estate



BAYER FAMILY ESTATE is the newest family-owned vineyard and tasting room on the Upper Rogue Wine Trail just outside Medford. Driving into the estate with its vine-covered walls, expansive iron gates, and Italianate buildings, you might feel as if you're in Tuscany. But once inside the tasting room, with its view of the arena where founder Jim Bayer's daughters used to train alongside other world-class equestrians, you'll recognize this as a unique Rogue Valley wine venue that celebrates Italian varietals and horses.

The original use of the 90-acre property was as an equestrian center. Bayer explains, "My wife got her first horse from Wayne Newton in Las Vegas years ago. She was an incredible equestrian, with both US and Canadian national championships." After Bayer's enterprise transitioned from equestrian facility to vineyard, he maintained the horse-centric theme. "If you look on our wine label it's got a horse coming out of water and lilies. That's the legend of the brook horse." The Scandinavian folk tale of the *bäckahäst* (translated as "brook horse") intertwines horses, love and the need to be near water, a fitting reflection of Bayer's passion for wine, horses and his vineyard land by the Rogue River.

Though the arena is now used as a multi-event space, the family horses are still pastured near the tasting room. If your idea of a perfect winetasting experience is to enjoy a glass in a magnificent equestrian setting, Bayer can accommodate.

"Opening the doors of our tasting room is a dream come true," he says. "Eight years ago we set out to plant an estate vineyard that would produce award-winning wines. Our hard work has turned that dream into a reality."


The Brook Horse brand debuted in 2013. Made under the meticulous hand of winemaker Eric Weisinger, the Bayer Family Estate portfolio of Italian varietals has drawn wide acclaim. With rich fruit notes and long finish, the Brook Horse 2013 Zinfandel won a coveted gold medal in the 2017 San Francisco Chronicle International Wine Competition. The 2015 Barbera took a double gold at the same competition in 2018. These and other wine awards decorate the tasting room where equestrian medals once claimed pride of place.

While enjoying Brook Horse wines and literally watching the horses frolic is a wonderful way to spend a day, Bayer Family Estate also puts on a robust and exciting summer concert series, pairing live music of local bands with fresh plates from an array of food trucks. The concert series starts May 11 and runs all summer long. You can also get a good game of corn hole in while you're there.

Bayer Family Estate is open Thursday through Sunday, from noon-6:00pm, at 11663 Agate Road, Eagle Point, Oregon 97524. The friendly staff looks forward to meeting you!



To learn more and stay up to date with upcoming events, visit www.bayerfamilyestate.com and see page 38.

Get Your Crater

on 

Your ultimate source of online information.

2020
River Wine Cruises with





FEATURED CRUISES

Flavors of Portugal & Spain:
March 31-April 7, 2020*

Hosted by:
Owner & Winemaker
SCOTT STEINGRABER

*cruise inventories are subject to availability.



Colors of Provence:
November 12-19, 2020*

Hosted by:
Owners of J Wrigley Vineyards
JOHN & JODY WRIGLEY

*cruise inventories are subject to availability.



Please Contact Foy Renfro for all inquiries, up-to-date cruise offerings and promotional information at:

phone (541) 708-1570 email info@journeytoandfrotravel.com
or visit www.journeytoandfro.com/featured-cruises/

CST 2118858-40

EAGLE POINT

Bayer Family Estate / Pg 38
11663 Agate Road
Eagle Point OR 97524

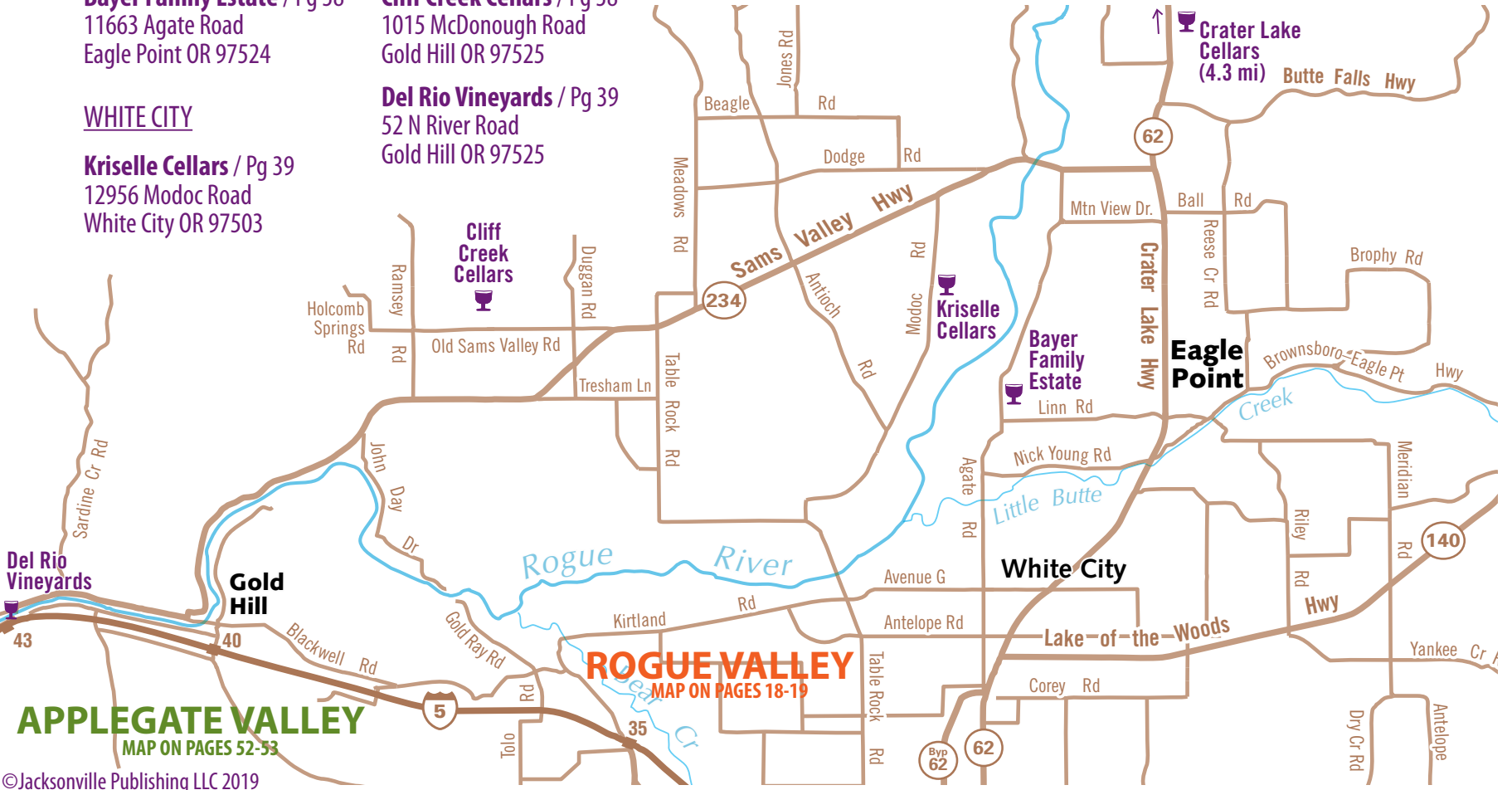
WHITE CITY

Kriselle Cellars / Pg 39
12956 Modoc Road
White City OR 97503

GOLD HILL

Cliff Creek Cellars / Pg 38
1015 McDonough Road
Gold Hill OR 97525

Del Rio Vineyards / Pg 39
52 N River Road
Gold Hill OR 97525



UPPER ROGUE

ROGUE VALLEY
MAP ON PAGES 18-19

APPLEGATE VALLEY
MAP ON PAGES 52-53

BAYER FAMILY ESTATE



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

Hours:
Thursday-Sunday, noon-6pm

Wines:
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.



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.

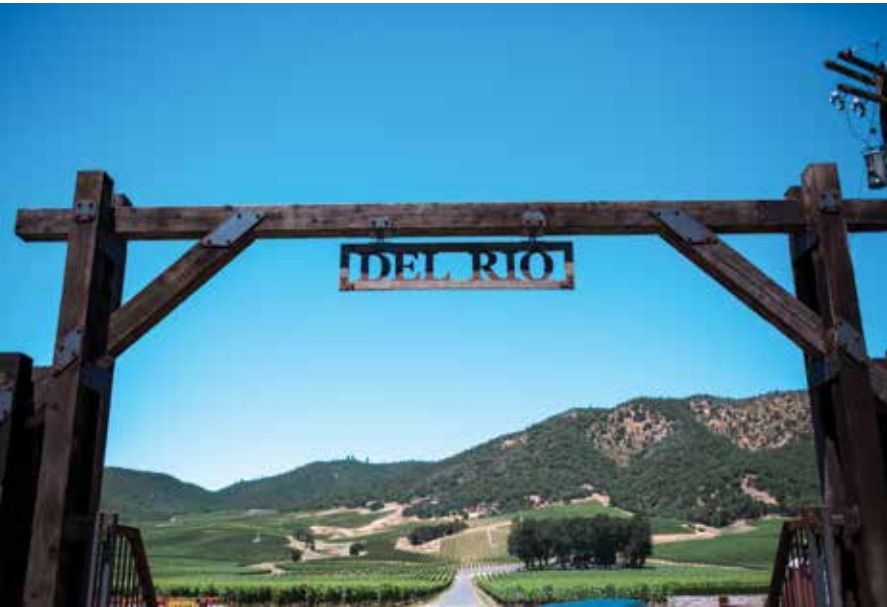
The estate vineyard, "Sams Valley Vineyard," includes 70 acres of vines on the 225 acre Garvin family farm. Taking advantage of the warmth and sunlight, the acreage is planted to Cabernet Franc, Cabernet Sauvignon, Merlot, Sangiovese and Syrah.

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.



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

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



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

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

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



KRISELLE CELLARS



KRISELLE
cellars

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

Hours:
Daily, 11am-5:30pm
June 14-Aug 30, Fridays until 7pm

Learn more on Facebook about food & wine pairings, new wine releases, live music & events and info on joining the Cellar Society.

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



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

The tasting room crowning the hill and overlooking the vineyard is in Grand Lodge-style and features a soaring roofline and breathtaking views. Relax on the patio under misters or enjoy geothermal air conditioning inside to stay cool on warm summer days.

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. In Spring 2020, join Kriselle on a Wine River Cruise in Portugal and Spain—learn more at journeytoandfro.com.





2019 GUEST ARTISTS: THIRD COAST PERCUSSION | GEORGE LI | AUGUSTIN HADELICH | OLIVER HERBERT

TEDDY ABRAMS BRITT FESTIVAL ORCHESTRA

JOIN US SUMMER 2019

A WORLD CLASS SUMMER UNDER THE STARS

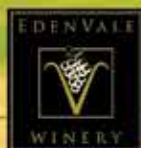
JUL 23 THRU
AUG 11

TICKETS
ON SALE
NOW!

JACKSONVILLE
OREGON

Bfo

THANKS TO OUR 2019 PARTNER WINERIES FOR OFFERING A SELECTION OF FINE SOUTHERN OREGON WINES ON THE BRITT HILL, EXCLUSIVELY FOR BRITT AUDIENCES TO ENJOY!



1-800-882-7488 | BRITTFEST.ORG | 216 W MAIN ST., MEDFORD

f t i #BFO #BrittFest #BrittEDU



NEW!



TEDDY'S Discovery TUESDAYS

JUL 23 | JUL 30 | AUG 6

Sponsored by: CUTLER INVESTMENT GROUP

SCOUT APPROVED EVENTS! BrittKids Klub Members get in FREE with paid adult admission!

FAMILY NIGHT

TUESDAY
JUL 23



Caroline Shaw: The Mountain That Loved a Bird
Sergei Prokofiev: Peter and the Wolf

Featuring Bruce Campbell, Narrator

COMMUNITY NIGHT

TUESDAY
JUL 30



Terry Riley: In C

Members of the Britt Festival Orchestra will join with community musicians to perform Terry Riley's seminal minimalist work

POPS NIGHT

TUESDAY
AUG 06



A program of favorites by American composer George Gershwin, featuring the return of singer Morgan James.

Do you live for wine? Theater? Live music? Scenery?
Hiking? Fishing? Birding? Eating? We do. Visit the
quaintest town that's right in the middle of all of that,
and not too far from everything else.
JACKSONVILLEOREGON.COM

go to town

jacksonville
OREGON



© David Gibb Photography



élan guest suites & gallery
pure panache!

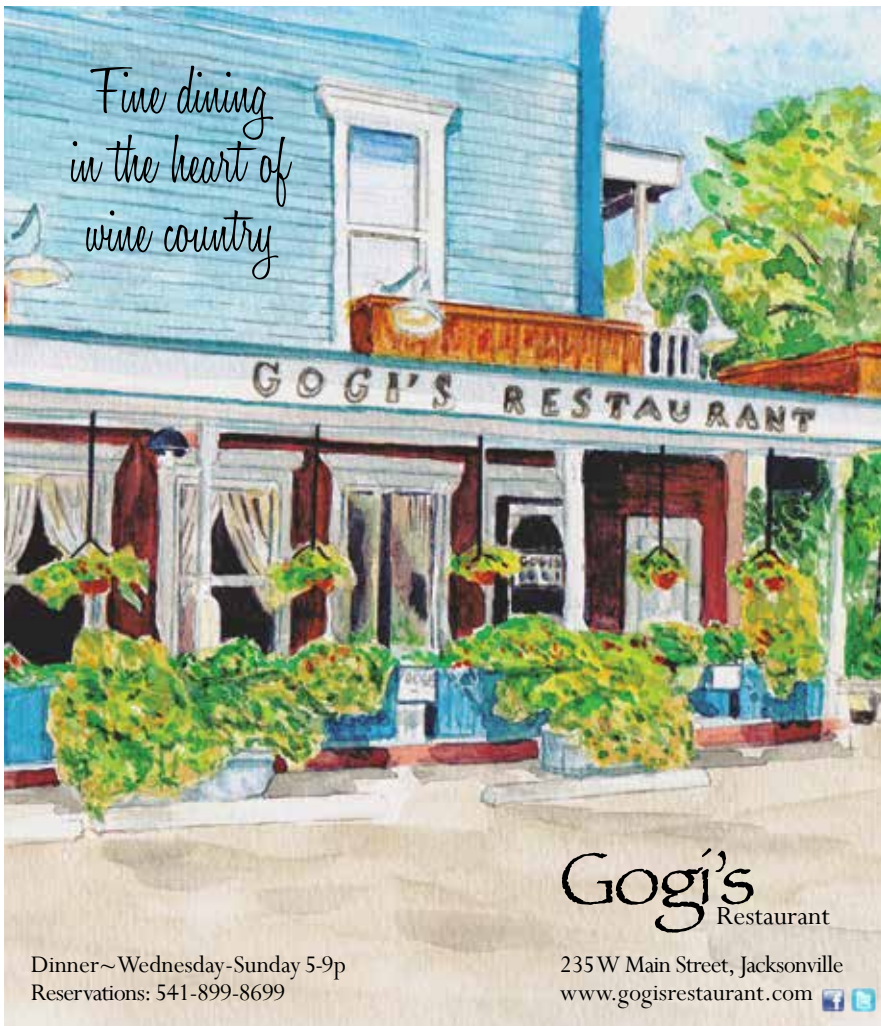


{541} 899 8000

245 west main street, jacksonville
(one block to britt)

elanguestsuites.com

Fine dining
in the heart of
wine country



Gogi's
Restaurant

Dinner~Wednesday-Sunday 5-9p
Reservations: 541-899-8699

235 W Main Street, Jacksonville
www.gogisrestaurant.com



Events at
The Schoolhaus

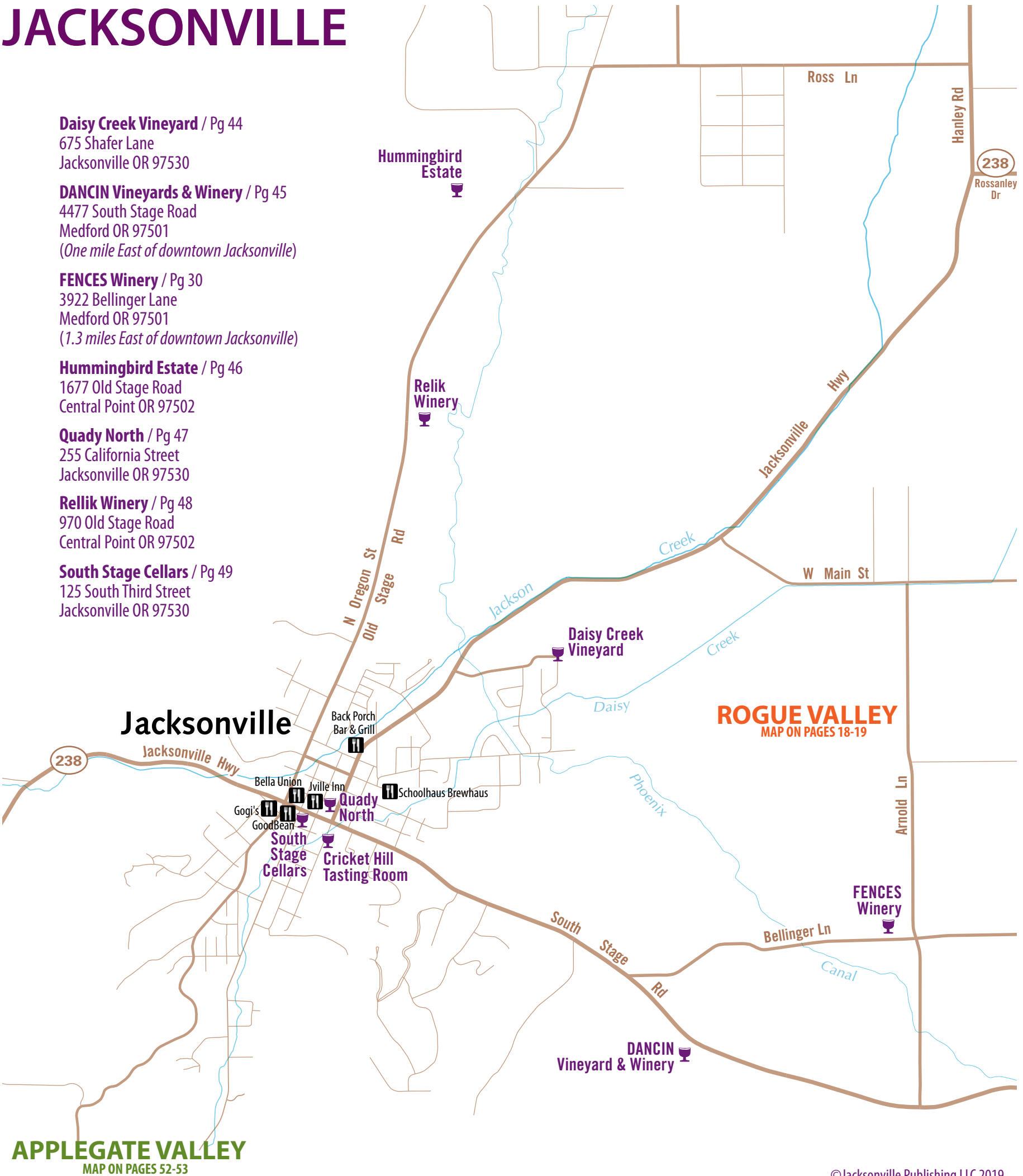
Catering and Events



541.899.9665
events@bighamknoll.com

JACKSONVILLE

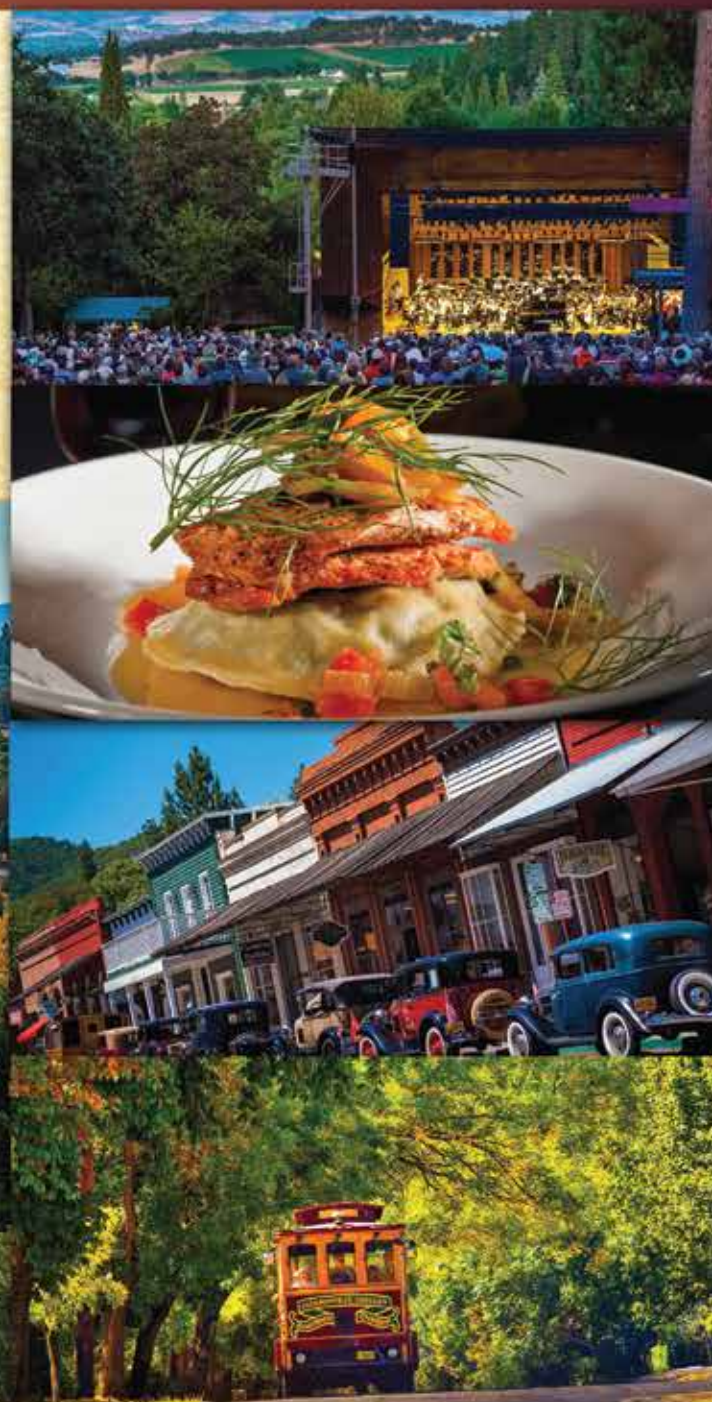
- Daisy Creek Vineyard** / Pg 44
675 Shafer Lane
Jacksonville OR 97530
- DANCIN Vineyards & Winery** / Pg 45
4477 South Stage Road
Medford OR 97501
(One mile East of downtown Jacksonville)
- FENCES Winery** / Pg 30
3922 Bellinger Lane
Medford OR 97501
(1.3 miles East of downtown Jacksonville)
- Hummingbird Estate** / Pg 46
1677 Old Stage Road
Central Point OR 97502
- Quady North** / Pg 47
255 California Street
Jacksonville OR 97530
- Rellik Winery** / Pg 48
970 Old Stage Road
Central Point OR 97502
- South Stage Cellars** / Pg 49
125 South Third Street
Jacksonville OR 97530



IN THE HEART OF SOUTHERN OREGON WINE COUNTRY

THE WINERIES OF JACKSONVILLE

JACKSONVILLEWINERIES.ORG



5 WINERIES,
WORLD-CLASS ENTERTAINMENT,
DINING, SHOPPING,
HISTORIC LODGING, RECREATION

Daisy Creek

DANCIN

QUADY ★ NORTH
Wines from the State of Jefferson



RELLIK
WINERY

SOUTH  STAGE
CELLARS



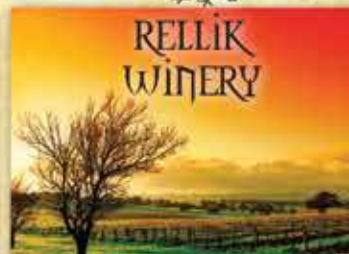
675 Shafer Lane
Jacksonville, OR 97530
541-899-8329
daisycreekwine.com



4477 South Stage Rd.
Medford, OR 97501
541-245-1133
dancin.com



255 E. California St.
Jacksonville, OR 97530
541-702-2123
quadynorth.com



970 Old Stage Rd.
Central Point, OR 97502
541-499-0449
rellikwinery.com



125 S. Third Street
Jacksonville, OR 97530
541-899-9120
southstagecellars.com



Pot Rack
FINE KITCHENWARE
Est. 1992
Historic Jacksonville

LE CREUSET

WÜSTHOF

SCANPAN
NON-STICK COOKWARE

Find the Perfect Gift
Cookware, Gadgets and Gifts You Can't Find Anywhere Else.

OPEN DAILY
(541) 899-5736 • 140 W. California St.
In Historic Downtown Jacksonville

COOKING & WINE...A PERFECT BLEND

Family Owned and Operated

Back Porch Bar & Grill

Proudly serving a variety of local wines in a fun, family-friendly atmosphere

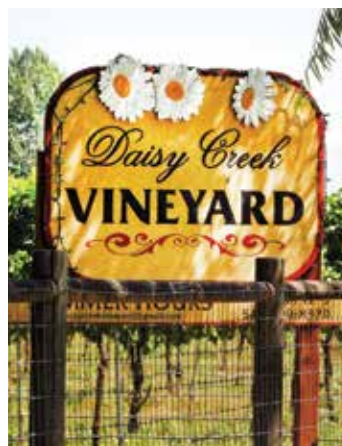
Authentic Texas-style BBQ, steaks, burgers, sandwiches, wraps, specialty salads, and more!



Kick off your boots and stay awhile!
605 N. 5th Street, Jacksonville, Oregon

Dine In or Take Out
BackPorchJacksonville.com **(541) 899-8821**

DAISY CREEK VINEYARD



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

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

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



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

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

Virtually all the single vintage varietals have won medals at 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.



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

Wines:
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!



Jacksonville INN
175 E California Street • Jacksonville
541-899-1900

"ONE OF AMERICA'S TOP 50 BEST RETAIL WINE SHOPS"
GQ Magazine

Over 2,000 wines in our Wine Shop!

Daily tastings, and offering all the accoutrements for serving wine in style!

DINING • CATERING • LODGING • EVENTS • WINE SHOP

Served Three U.S. Presidents

Tour This Dream Property!

1930 Old Military Rd, Central Point, OR 97502
\$734,000 | 3 bedroom | 2 bathroom
Hobby vineyard, deer-fenced
Covered RV Parking
Remodeled Kitchen
Gated Entrance
2.5 Acres
3 Car Garage
Huge Shop
Outdoor Kitchen
Gorgeous Valley Views
& so much more!

Sheri Sonnen, Broker
RE/MAX Platinum
(541) 727-2641
realtorsheronnen@gmail.com
2594 E Barnett Rd., Medford, OR 97504
Online listing: <https://rem.ax/1930OldMilitaryRoad>

Bella Union

RESTAURANT & SALOON

Located In
Downtown Jacksonville
Gateway to the
Southern Oregon Wine
Region

Choose from fresh seafood, homemade pastas, pizza, Certified Angus Beef®, featuring local ingredients. Enjoy lunch, dinner or brunch under a 100 - year - old wisteria vine. "The Bella" is where Jacksonville hangs out to enjoy live music, eat great food and have fun.



2019 Readers Choice
Best Of Awards Winners



Best Patio Dining
Best Jacksonville Restaurant

541 899 -1770 www.bellau.com
170 West California St. Jacksonville, OR

Luxury Vacation Rentals in Historic Jacksonville



The Laundry • 215 N 5th Street | The Quarters • 610 G Street
LaundryQuarters.com

HUMMINGBIRD ESTATE



Hummingbird Estate
1677 Old Stage Road
Central Point OR 97502
541-930-2650
hummingbirdestate.com

Hours:
Call for hours/days open

Wines:

Cabernet Sauvignon
Chardonnay
Grenache
Merlot
Pinot Gris
Pinot Noir
Rosé de Grenache
Tempranillo



HUMMINGBIRD ESTATE is the new identity of a hundred-year-old property currently being transformed from pear orchard to vineyard. This might sound commonplace in the Jacksonville area where the dynamic wine industry has made dramatic changes in agriculture.

But Hummingbird is a place like no other. The long, graceful drive that takes you up a rise through vineyards ends in old-growth forest where the gables of a stately white house come into view. It's apparent at a glance that the structure, surrounded by brown stone walls, gardens and wide swaths of lawn that cry out for wedding parties, is a heritage site, built in a grand style with materials that would never be attempted today.

Once home to the first territorial governor of Alaska who had fourteen children, the mansion will serve as the estate hospitality center where visitors may taste Hummingbird vintages, hold special events and stay in one of the six sumptuous guest suites. The wines, expertly made by Chris Graves of Naumes Crush and Fermentation, are currently sourced from select Rogue Valley vineyards, but with Hummingbird's vines in their third leaf, it won't be long before estate wines are added to the inventory. Opening late this summer, Hummingbird's gracious elegance will forever change your expectations of wine-tasting in the heart of the Rogue Valley.



QUADY NORTH



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

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

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

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

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

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

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

Quady North is the recipient of several 90+ point scores from leading publications such as *Wine Enthusiast* which recently named the Steelhead Run Viognier to their Top 100 list and gave their 2014 Flagship Syrah 95 point honors. Most recently, the 2017 GSM Rosé took Best of Show honors at the 2018 Oregon Wine Experience.



Steelhead Run Vineyard

14111 Hwy 238, Applegate \$3,500,000
Superior grapes produce award-winning wine! 46+ acre estate and vineyard. Expansive deck overlooks 1000 ft of gorgeous river frontage. 1918 water rights, LIVE certified, and Salmon-Safe Certified.



4275 Tami Lane, Central Point \$925,000
4 bed, 3.5 bath exceptional custom home in the desirable west hills . 5.95 acres of breath-taking valley views. Remodeled in 2006. Huge garage with workshop and RV parking with hook-ups.



790 Bybee Drive, Jacksonville \$625,000
Lovely updated farmhouse on large 1.14 acre lot. Walking distance to historic downtown Jacksonville. Beautifully maintained and extensively remodeled since 2015. This rare find won't last long!



104 Placer Hill Dr, Jacksonville \$850,000
4000+ sq ft w/ attached 2 car garage on 5.04 acres. Expansive valley views located in the hills above Jacksonville. End of the road privacy surrounded on three sides by Jacksonville Woodlands Trail system and BLM land.



TONI ANDERBERG
Broker
541-944-8496
tonianderberg@johnlscott.com



John L. Scott
REAL ESTATE



DAN MOLLAHAN
Principal Broker
541-890-8714
danmollahan@johnlscott.com

GROWN IN OREGON

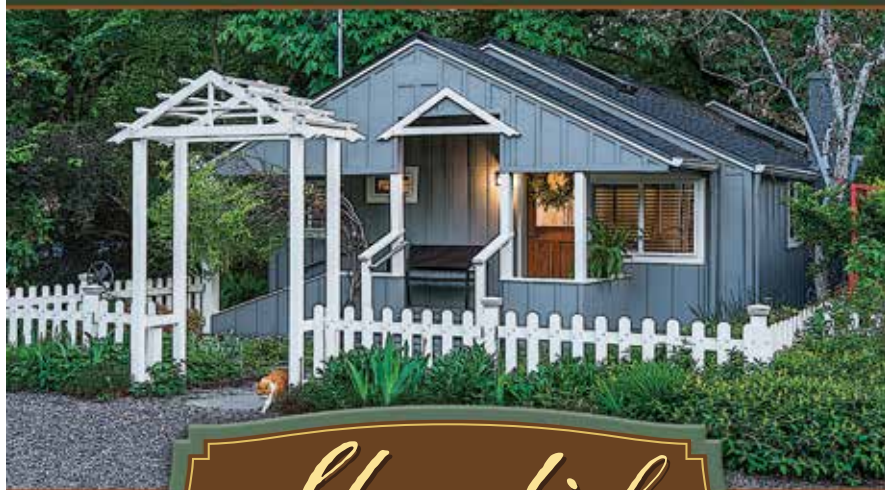
Carefree
Buffalo™
A Range of Items for Modern West Living

f

WH
WILLIAM HENRY

*Massive Selection of World Class
Pocket Knives, Money Clips, Pens & Jewelry*
150 W. California St., Jacksonville • 541-899-0125 • Open Daily

Private Creekside Cottage In Jacksonville



Standish
COTTAGE

Book your Wine Country stay now!

205 W. D St. Jacksonville | www.standishcottage.com

RELLIK WINERY



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

Hours:
Thursday, 11am-6pm
Friday-Sunday, 11am-7pm
Closed Monday-Wednesday

*Music every Saturday and Sunday,
4-6pm, see website for schedule*

Wines:
Cabernet Sauvignon
Chardonnay
Pinot Gris
Pinot Noir
Port
Rosé



RELLIK WINERY is one of the newest additions to the array of stellar attractions in and around historic Jacksonville. Located just one-half of 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 Merlot. All of the wines have been made to meet high standards of quality production, including the Pinot Noir which was awarded Best in Class at this year's Savor NW contest!

The newly-remodeled and soon-to-be expanded 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 one llama reside on the property to delight animal lovers of all ages. Prepare to love Rellik—an experience designed for pleasure down to the last detail



SOUTH STAGE CELLARS



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

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

Closed in January

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

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



SOUTH STAGE CELLARS offers wines made from every grape region in the world. With an amazing 28 different varieties of grapes grown on their 14 vineyard sites located around the Rogue Valley, the award-winning wines are specifically crafted by several of Oregon's finest winemakers. The warm and friendly staff, the excellent wines and the tasting room's old-world ambience and charm create a memorable experience.

South Stage Cellars is situated in one of Jacksonville's oldest and most charming buildings, dating back to 1857. A large beautifully landscaped wine garden surrounds the building, inviting relaxation in comfortable chairs and at tables scattered among the trees and flowers. Each week, enjoy live music on Wednesday, Friday and Saturday evenings on the garden stage. Wednesday night also features dinner by reservation and a varied small plate gourmet menu is available at all times. And inside the building, local art exhibits adorn the lovely historic brick and wood walls.

The Moore family, pioneers in Oregon's wine industry, invites you to a wine tasting experience that is a step above, both in the quality and variety of the wines as well as the unique and charming setting.



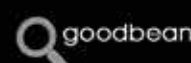
WHAT'S A GREAT BOTTLE OF WINE WITHOUT
A PERFECT CUP OF COFFEE?

GoodBean



www.goodbean.com

Order • Pay • On Your Way...
Download the GoodBean App Today!



Making a Weekend of it!

Just a short drive to one of many great wineries in our area!

Great Wine • Great Music
Great Friends • Great Times!



Grants Pass & Josephine County
CHAMBER OF COMMERCE



1995 NW Vine St. Grants Pass, OR 97528-0290
www.grantspasschamber.org | 541.476.7717



ROGUE

Wine Tours

Providing tours & luxury
transportation throughout
Southern Oregon.

541-326-5656
roguewinetours.com

WillowCreek
Jacksonville

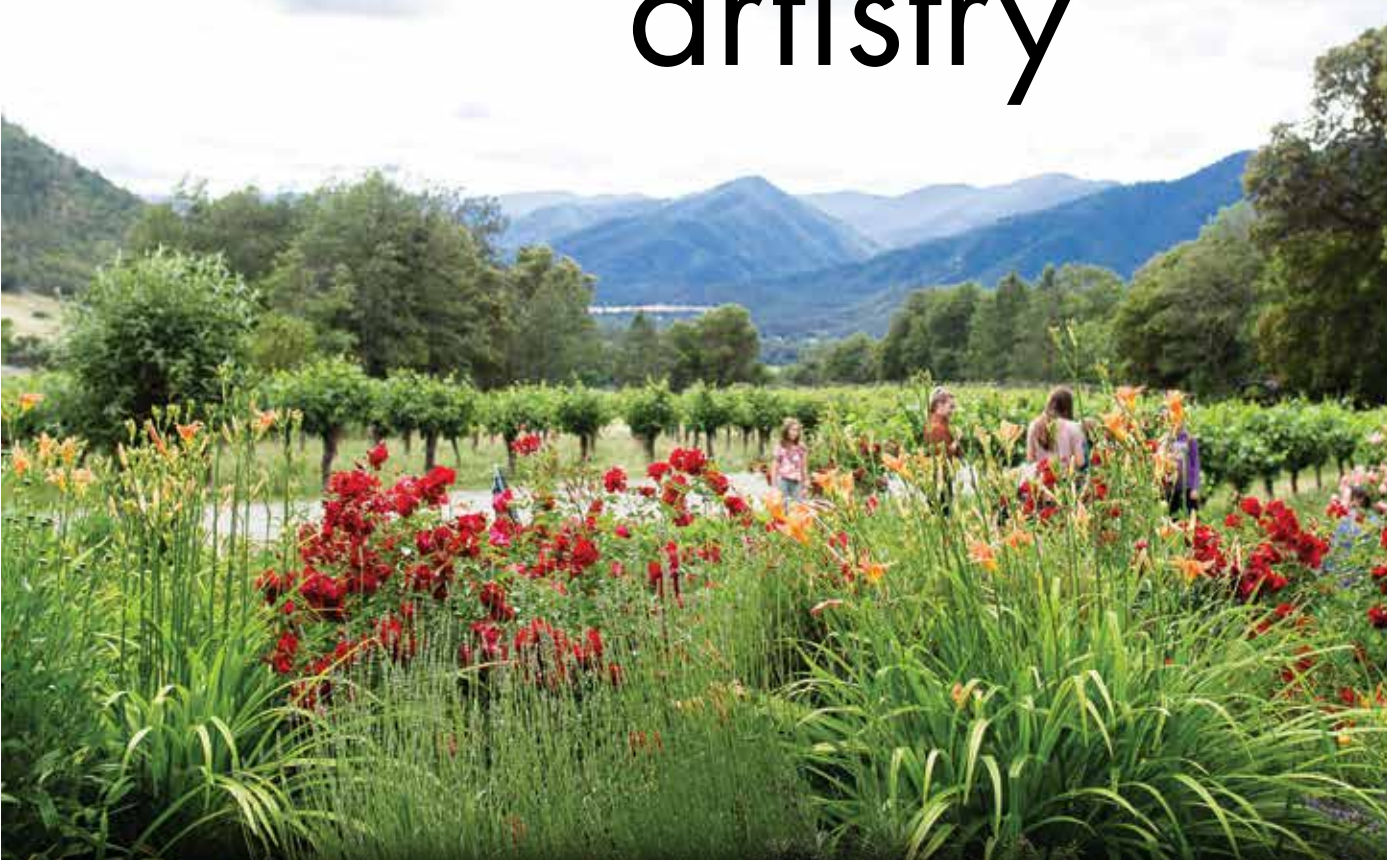
There's TWO sides to every store...discover more!

Great selection of
Native American
Jewelry!

•Jewelry
•Unique Gifts
•Souvenirs

115 W California Street • 541.899.5590 • WillowCreekJacksonville.com

where agriculture meets artistry



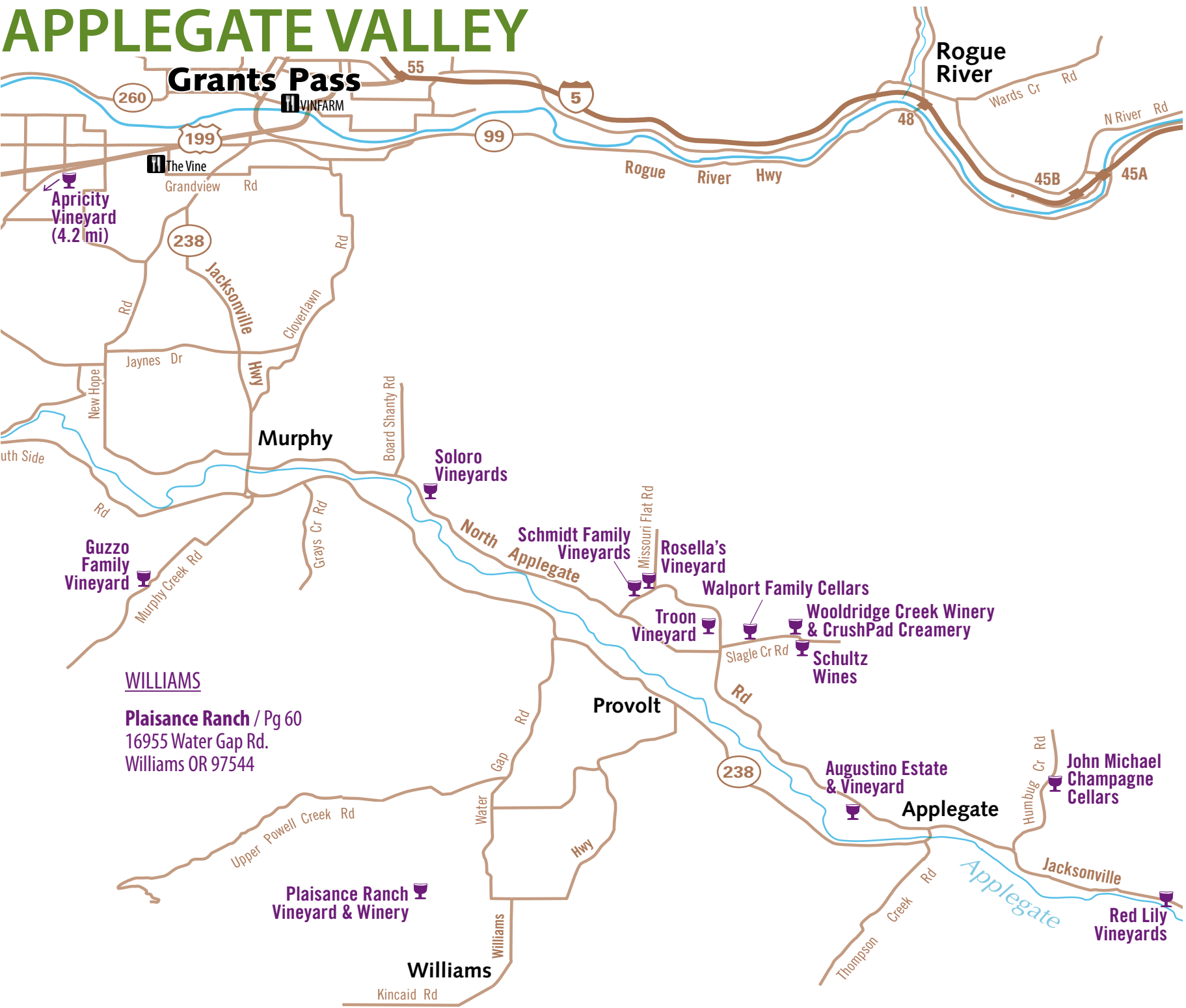
Distinctive from land to glass.

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.

Plan your trip @ www.applegatewinetrail.com



APPLEGATE VALLEY



WILLIAMS

Plaisance Ranch / Pg 60
16955 Water Gap Rd.
Williams OR 97544

Plaisance Ranch Vineyard & Winery

Williams

GRANTS PASS

Augustino Estate & Vineyard / Pg 56
16995 N Applegate Road
Grants Pass OR 97527

Guzzo Family Vineyard / Pg 56
1386 Murphy Creek Road
Grants Pass OR 97527

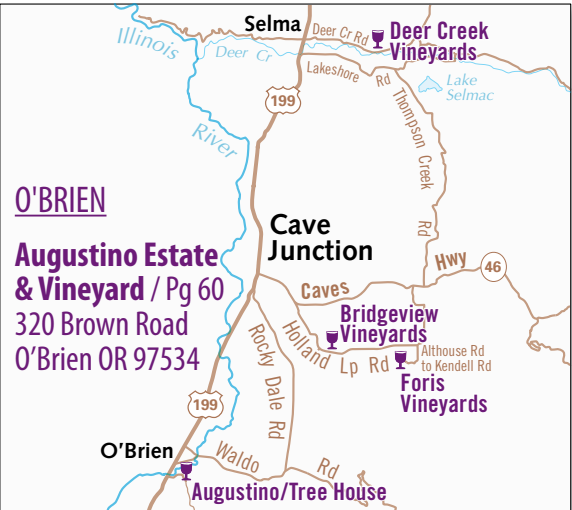
Schmidt Family Vineyards / Pg 57
330 Kubli Road
Grants Pass OR 97527

Schultz Wines / Pg 57
755 Slagle Creek Rd
Grants Pass OR 97527

Troon Vineyard / Pg 58
1475 Kubli Road
Grants Pass OR 97527

Walport Family Cellars / Pg 58
470 Slagle Creek Road
Grants Pass OR 97527

Wooldridge Creek Winery & CrushPad Creamery / Pg 59
818 Slagle Creek Road
Grants Pass OR 97527

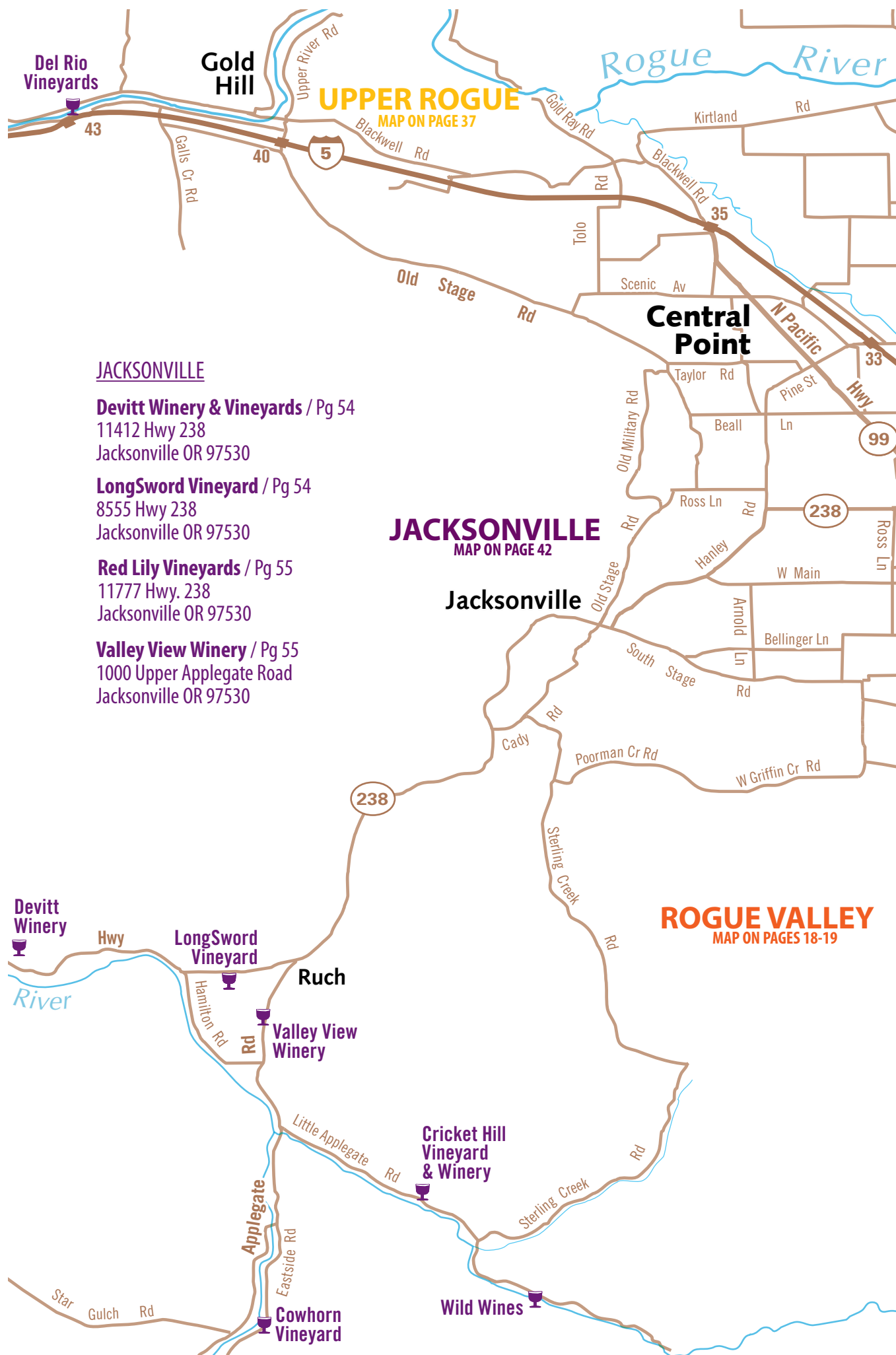


O'BRIEN

Augustino Estate & Vineyard / Pg 60
320 Brown Road
O'Brien OR 97534

O'Brien

Augustino/Tree House



JACKSONVILLE

Devitt Winery & Vineyards / Pg 54
11412 Hwy 238
Jacksonville OR 97530

LongSword Vineyard / Pg 54
8555 Hwy 238
Jacksonville OR 97530

Red Lily Vineyards / Pg 55
11777 Hwy. 238
Jacksonville OR 97530

Valley View Winery / Pg 55
1000 Upper Applegate Road
Jacksonville OR 97530



Platon Mantheakis of Jacksonville Inn brings Wine Scene along on Rotary Clean Water Project in Tanzania, Spring 2019.

DEVITT WINERY



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!



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

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

Harvest Host members welcome

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



LONGSWORD VINEYARD



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

Hours:
Daily, noon-5pm

*In September, Friday, Saturday,
Sunday evenings, Wanderlust Theatre
Company's 'Neverland'*

Wines:
Chardonnay
Gewürztraminer
Grenache
Petite Sirah
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 and Siskiyou mountain ranges, that make for a truly delightful wine tasting experience.

This fall, LongSword will be hosting its first-ever theatrical production! On weekend evenings in September, LongSword will transform into a theatre venue for Wanderlust Theatre Company's production of *Neverland*, an original adaptation of J.M. Barrie's beloved *Peter Pan*. This immersive, traveling production will lead guests around the LongSword property as part of the story-telling and promises to be an unforgettable experience. Please check LongSword Vineyard and Wanderlust Theatre Company's Facebook pages for more information.

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

Wines:
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.

Learn more in "Bridging Education with Industry: A Red Lily Project" on page 10.



VALLEY VIEW WINERY



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

Hours:
Daily, 11am-5pm

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



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

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



APPLEGATE VALLEY

AUGUSTINO ESTATE & VINEYARD



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

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

Wines:
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
gfvntastingroom.com

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

Monday-Thursday,
by Appointment Only

MINORS NOT PERMITTED

Wines:
Cabernet Sauvignon
LoCo Red Blend
Maggie Merlot
Reserve 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 their 2016 LoCo Red winning silver at this year's San Francisco Chronicle Wine Competition. The LoCo red and the 2016 Syrah were also recently named “Cellar Select” wines by *Oregon Wine Press*.

(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

- Wines:
- 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 3500 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!



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

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



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



"The Slow Food SNAIL PRIZE is awarded to Troon Vineyard whose values (high quality wines, originality, respect for the land and environment) align with the Slow Food movement. Quality-price ratio is another factor that our editors consider."

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.

Wines:
Grenache
Malbec
Marsanne
Mourvèdre
Roussanne
Syrah
Tannat
Vermentino
Zinfandel
Creative Co-Ferments



TROON VINEYARD is surrounded by the majestic Siskiyou Mountains and the pristine beauty of the Applegate Valley. They focus on naturally produced wines using native yeast fermentations without additives from their estate biodynamic and organic vineyard. Their goal is to produce world-class wines and they have been placed among Oregon's elite by international publications like *Slow Food's Slow Wine Guide* and *Decanter Magazine* and have received more than 50 ratings of 90 or more points in the last two years from wine writers across the country.

Everything at Troon is dedicated to making truly memorable and exceptional wines handcrafted from classic Mediterranean grape varieties, which are ideally suited to their Applegate Valley climate and vineyard. They offer guests unique fine wine experiences and a full immersion into biodynamic regenerative agriculture.

In addition to their exciting 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 feature charcuterie and cheese boards from artisanal local cheesemakers and from Portland's famed Olympia Provisions. 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.

WALPORT FAMILY CELLARS



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

Hours:
Saturday & Sunday, 11am-6pm

Wines:
Cabernet Sauvignon
Merlot
Sauvignon Blanc
Syrah
Blends



WALPORT FAMILY CELLARS is one of those places that feels like home—even if you don't have a vineyard a few steps from your front door. The inviting tasting room, framed by a tranquil forest setting, is newly constructed and 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 mapped the genealogy of wine grapes and offers varietals in an oenological family reunion. Sauvignon Blanc and Cabernet Franc are parents to Cabernet Sauvignon with Merlot a half sibling and Syrah a distant cousin. Where else will you find wines specifically crafted to showcase their family trees?

A visit to Walport Family Cellars will reward your inner ampelographer (identification & classification of grapevines) as well as fulfill your quest for a fine wine experience personally curated by the owners. Bistro tables scattered under arching trees next to the vineyard beckon you to picnic as the kids enjoy the great outdoors of the Applegate Valley. The wines and light bites will inspire you to sip and linger. Sounds like the perfect afternoon.



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

Wines:
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.



Wooldridge Creek
VINFARM
WINE • CHEESE • CHARCUTERIE

VISIT OUR NEW DOWNTOWN
GRANTS PASS TASTING ROOM

Open daily
11am-6pm

111 SE G Street • Downtown Grants Pass
541-226-2664 • www.wcv.farm



Enriching Our Community
ONE PLATE AT A TIME



541-479-8463



WWW.DINEATTHEVINE.COM

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

Wines:
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!"



AUGUSTINO ESTATE & VINEYARD



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

Hours:
Thursday–Sunday, noon–5pm
or by appointment

Visit the Applegate location at
16995 N Applegate Road
Grants Pass OR 97527
541-846-1881

Wines:
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, 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, the historic Oregon Caves and the Oregon/California Coast, making it a must-visit destination for anyone interested in tasting fine wines in an exquisite, natural setting.



WINERIES

Winery	Region	City	Pg
2Hawk Vineyard & Winery	Rogue Valley	Medford	28
Augustino Estate & Vineyard	Applegate Valley	Grants Pass	56
Augustino Estate & Vineyard	Illinois Valley	O'Brien	60
Aurora Vines	Rogue Valley	Talent	33
Bayer Family Estate	Upper Rogue	Eagle Point	38
Belle Fiore Winery	Rogue Valley	Ashland	20
Cliff Creek Cellars at the Vineyard	Upper Rogue	Gold Hill	38
Daisy Creek Vineyard	Jacksonville	Jacksonville	44
DANCIN Vineyards & Winery	Jacksonville	Medford	45
Del Rio Vineyards	Upper Rogue	Gold Hill	39
Devitt Winery	Applegate Valley	Jacksonville	54
EdenVale Winery	Rogue Valley	Medford	29
Eliana Wines	Rogue Valley	Ashland	20
FENCES Winery	Rogue Valley	Medford	30
Grizzly Peak Winery	Rogue Valley	Ashland	21
Guzzo Family Vineyard	Applegate Valley	Grants Pass	56
Hummingbird Estate	Jacksonville	Central Point	46
Irvine & Roberts Vineyards	Rogue Valley	Ashland	22
Kriselle Cellars	Upper Rogue	White City	39
Ledger David Cellars	Rogue Valley	Central Point	27
Long Walk Vineyard	Rogue Valley	Ashland	22
LongSword Vineyard	Applegate Valley	Jacksonville	54
Naumes Suncrest Winery	Rogue Valley	Talent	33
Parkhurst Wine Cellars	Rogue Valley	Talent	34
Paschal Winery & Vineyard	Rogue Valley	Talent	34
Pebblestone Cellars	Rogue Valley	Talent	35
Plaisance Ranch Vineyard & Winery	Applegate Valley	Williams	60
Platt Anderson Cellars	Rogue Valley	Ashland	26
Quady North	Jacksonville	Jacksonville	47
Red Lily Vineyards	Applegate Valley	Jacksonville	55
Rellik Winery	Jacksonville	Central Point	48
Roxy Ann Winery	Rogue Valley	Medford	31
Schmidt Family Vineyards	Applegate Valley	Grants Pass	57
Schultz Wines	Applegate Valley	Grants Pass	57
South Stage Cellars	Jacksonville	Jacksonville	49
Trium Wines	Rogue Valley	Talent	35
Troon Vineyard	Applegate Valley	Grants Pass	58
Valley View Winery	Applegate Valley	Jacksonville	55
Walport Family Cellars	Applegate Valley	Grants Pass	58
Weisinger Family Winery	Rogue Valley	Ashland	26
Wooldridge Creek Winery	Applegate Valley	Grants Pass	59

PAIRINGS

Tasting Rooms & Bottle Shops

Lithia Springs Resort Wine Garden ..	Ashland	25
Vinfarm Tasting Room	Grants Pass	59
Jacksonville Inn Wine Shop	Jacksonville	45
Harry & David Country Village	Medford	64
Rogue Grape Tasting Room	Medford	29
Spirits World Bottle Shop	Medford	32

Dining & Food

Peerless Hotel Restaurant Bar	Ashland	25
Rogue Creamery	Central Point	27
Vine Restaurant	Grants Pass	59
Back Porch Bar & Grill	Jacksonville	44
Bella Union Restaurant	Jacksonville	46
Gogi's Restaurant	Jacksonville	41
GoodBean Coffee	Jacksonville	49
Jacksonville Inn & Restaurant	Jacksonville	45
Schoolhaus Brewhaus	Jacksonville	41
Bambu Restaurant	Medford	28
GoodBean Coffee	Medford	49
Honeysuckle Cafe	Medford	30
Kaleidoscope Pizzeria & Pub	Medford	2
Medford Food Co-op & Cafe	Medford	32
Ray's Food Place	3 Locations	27

Shop

Culinarium	Ashland	23
Hill Station	Ashland	25
Penny & Lulu	Medford	30
Southern Oregon Subaru	Medford	5

Carefree Buffalo	Jacksonville	48
Pot Rack Fine Kitchenware	Jacksonville	44
WillowCreek Gifts	Jacksonville	50

Stay

Lithia Springs Resort	Ashland	25
Peerless Hotel Restaurant Bar	Ashland	25
Élan Guest Suites & Gallery	Jacksonville	41
Jacksonville Inn & Restaurant	Jacksonville	45
Laundry & Quarters	Jacksonville	46
Standish Cottage	Jacksonville	48
Book Airhop	15

Play

Britt Music & Arts Festival	Jacksonville	40
Oregon Wine Experience	Jacksonville	8
Crater Lake Country	37
Journey to & Fro Travel Wine Cruises	37
Rogue Wine Tours	50
Winehopper Tours	28

Real Estate

Ashland Homes / Donovan Team	21
Expert Properties	63
John L. Scott / Toni Anderberg	47
John L. Scott / Randy McBee	32
John L. Scott / Dan Mollahan	47
John L. Scott / Doug Morse	31
RE/MAX / Sheri Sonnen	45
Stage Pass	Medford	7
Windermere / David Pfrimmer	32

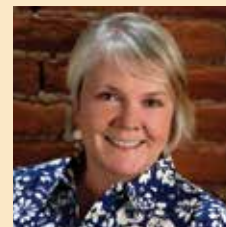
THANK YOU TO OUR CONTRIBUTORS



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



Ashley Cates moved to the Rogue Valley in 2002 to help her family start Agate Ridge Vineyard. She is now the Creative Director for Spotlight Marketing as well as Travel Medford where she promotes the wine, tourism and hospitality industries. Ashley serves as Vice President for the Rogue Valley Vintners and owns Cates Consulting which focuses on vineyard management and custom crush.



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."



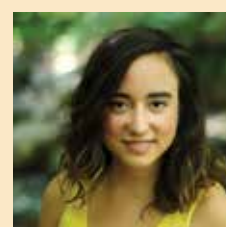
Retired Naval Officer MJ Daspit moved from San Diego, CA with husband Gary Greksouk to Ashland in 2004, where she began a second career as a writer. Daspit's published works include the pictorial history *ROGUE VALLEY WINE*, co-authored with winemaker Eric Weisinger (Arcadia Publishing, 2011) and a historical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



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



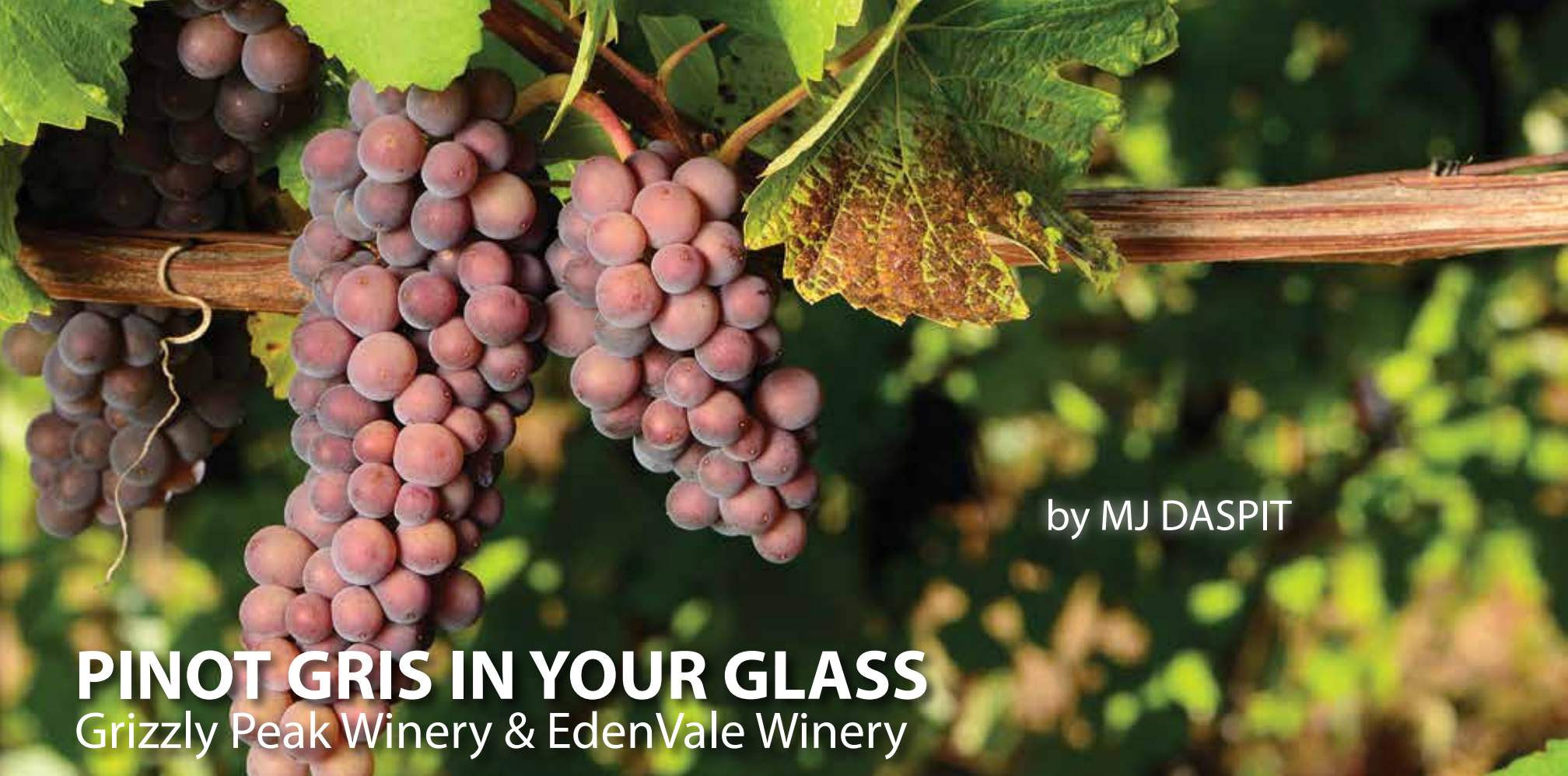
Food and lifestyle writer Sarah Lemon gathers inspiration from cooking, gardening and exploring all things epicurean in her native Oregon. She frequently contributes articles to the *Mail Tribune* newspaper, which also hosts her blog, The Whole Dish. She has represented Southern Oregon as an ambassador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



Amira Makansi is a winemaker-turned-writer, and is the author of *Literary Libations: What to Drink with What You Read*. She also works as a freelance writer; her articles have been published in *1859 Oregon's Magazine*, *Mail Tribune*, and this publication. She lives in Ashland and works at Irvine & Roberts Vineyards as a marketing and writing specialist.



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.



by MJ DASPIT

PINOT GRIS IN YOUR GLASS

Grizzly Peak Winery & EdenVale Winery

PINOT GRIS is one of the seldom seen, when speaking of US wine grape varieties. Other than a small group of producers in Oregon and minor plantings in the Napa Valley and Monterey, there isn't substantial vineyard acreage of Pinot Gris in the United States. That makes the Rogue Valley downright exceptional, since Pinot Gris ranked third in planted acreage here, according to the Oregon Vineyard and Winery Report released in September 2018. With 517 planted acres, it comes in behind Pinot Noir (1,462 acres) and Cabernet Sauvignon (528 acres) but ahead of Syrah and Chardonnay.



Pinot Gris is also interesting because the wine is made in two distinct styles: Alsatian and Italian. Pinot Gris from Alsace (a region in eastern France, on the west bank of the upper Rhine next to Germany and Switzerland) tends to weighty richness. The Italian varietal known as Pinot Grigio is dry, acidic and racy.

Wine Scene recently spoke to grower/co-owner Al Silbowitz of Grizzly Peak Winery and with winemaker Ashley Campanella of EdenVale Winery about their versions of this varietal and its popularity.

As a winegrower, Silbowitz sees Pinot Gris as a logical choice for the Rogue Valley's cool climate. "It was something you could add to the inventory that wasn't so common. When we got to planting the whites I thought of Pinot Gris because people said good things about it." Silbowitz characterizes some of his varieties, particularly Roussanne and Marsanne, as "problem children" due to ripening or fermentation issues. In contrast, he says, "Pinot Gris has been cheerfully, bravely present. From the first harvest, it matured quickly into production, the vine was fairly generous (in terms of yield), the ripening went without a hitch and it ripened earlier in the season so there was less predation. I liked all of those features."

As a winemaker, Ashley Campanella sees the popularity of the grape in terms of the quality of its wine. "It may be popular because it is a wonderful classic that most people understand and know what to expect when drinking. The Rogue Valley does produce wonderful whites but some of the varietals such as Viognier, Marsanne or Roussanne can be a little more intimidating. Overall, Pinot Gris tends to be a light, refreshing white with good acidity that pairs well with a wide array of food. This is a safe selection for most people. Pinot Gris also tends to be offered at a reasonable price point."

For EdenVale, Campanella aims for a wine that falls to the Alsatian end of the spectrum, "a Pinot Gris with a little more of a weighty texture and complexity, exhibiting flavors of peach, grapefruit, orange blossoms, lemon zest with a slight hint of minerality and bright acidity." She adds, "I do think that the Rogue Valley is capable of producing a range of Pinot Gris styles from the light and crisp Italian to the more rich and serious Alsatian. One of my favorite wine events that we hosted was a Pinot Gris tasting back in the early 2000's. Local wineries and local distribution companies paired up to show off all of the Pinot Gris they carried or produced. You walked through the gardens and sampled Pinot Gris, not only from the Rogue Valley, but from all over the United States, Italy and France. It was such an in depth look at all of the expressions that Pinot Gris is capable of achieving."

Silbowitz speaks of the Grizzly Peak Pinot Gris as a wine with subtle flavors that lends itself to experimentation. The goal is, "the nicest, best wine that the grape will produce in this area whatever that is. That's why we've experimented with both fermentation and aging in oak and steel and a combination of the two. We even did one entire fermentation outside. It snowed that year and it was very cold and we did a very slow fermentation. We had our stainless steel tank outside and the snow was sitting on top." What he sees as a constant is a wine less structured than Chardonnay but with more subtlety and complexity. With Pinot Gris, he says, "there's another level at which you can play."

For more—Grizzly Peak Winery page 21, EdenVale Winery page 29.

Photos: Virginia & Al Silbowitz of Grizzly Peak Winery with daughter Naomi Fuerte, Tasting Room Manager. EdenVale Winery winemaker, Ashley Campanella.

Expert Properties

SALES | MANAGEMENT | FURNISHED RENTALS

Licensed In
Oregon



Graham Farran
Marketing Manager



Garron Pobuda
Broker



Kambria DeCamp
Broker



Ben Joffer
Broker



Kassidy Olson
Broker



Katie Fairfield
Broker



Cindy Lowe
Principal Broker



Gayle Pobuda
Principal Broker

One Team of Brokers To Serve You!

Move To Wine Country!

1086 CANTRAIL RD, JACKSONVILLE

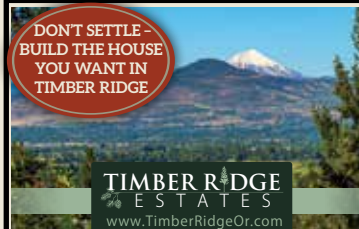


FANTASTIC VIEW HOME WITH
HUGE SHOP, POOL, GUEST
HOUSE AND OVER 50 ACRES!
4 BD 3 BA, 3,087 Sq Ft
\$875,000 | MLS 3001751

865 S OREGON ST, JACKSONVILLE



WELL-BUILT MODERN HOME
SNUGGLED INTO THE
JACKSONVILLE HILLSIDE
3 BD 2 BA, 2,690 Sq Ft
\$599,990 | MLS 2999817



Jacksonville's Gorgeous New
Neighborhood. For more details
visit www.TimberRidgeOr.com
Starting at \$230,000
Call for Details!

655 N OREGON ST, JACKSONVILLE



STUNNING NEW ENGLAND STYLE
VICTORIAN HOME W/ WRAP
AROUND PORCH & CREEK
4 BD 2.5 BA, 2,643 Sq Ft, .54 Acres
\$579,000 | MLS 3000140

255 NUNAN ST, JACKSONVILLE



BEAUTIFUL CRAFTSMAN HOME
ON FANTASTIC LOT NEXT TO THE
CREEK IN NUNAN SQUARE
3 BD 2.5 BA, 2,026 Sq Ft
\$549,999 | MLS 2999150

2106 KNOWLES RD, MEDFORD



TOP OF THE WORLD LIVING, POOL
& UNOBSTRUCTED VIEWS OF THE
ROGUE VALLEY
3 BD 2.5 BA, 2,240 Sq Ft
\$549,900 | MLS 3001212

515 G STREET #353, JACKSONVILLE



BEAUTIFUL CRAFTSMAN-STYLE
TOWNHOUSE - LUXURIOUS &
AFFORDABLE JACKSONVILLE LIVING
3 BD 2.5 BA, 1,415 Sq Ft
\$349,900 | MLS 3001230

LOTS FOR SALE
785 BYBEE DR,
JACKSONVILLE
1.16 acres | \$499,000
MLS 2964654
1129 S. THIRD ST,
JACKSONVILLE
2.54 Acres | \$269,000
MLS 2998155
1700 ANDREWS PL,
JACKSONVILLE
.5 Acres | \$189,500
MLS 2985926

372 GLENN ST, ASHLAND



ENJOY THE LUXURIES OF LIVING
IN ASHLAND IN THE BEAUTIFUL
GLENN VISTA ESTATES
2 BD 2 BA, 1,396 Sq Ft
\$336,000 | MLS 3000546

950 SAVAGE CK RD, GRANTS PASS



FEEL LIKE YOU'RE ON TOP OF THE
WORLD FROM THIS NEWLY BUILT
HOME ON 20 ACRES W/ SHOP
4 BD 2 BA, 1,840 Sq Ft
\$ 575,000 | MLS 2997437

711 NOBILITY DR, MEDFORD



IMMACULATE HOME IN
DESIRABLE SOUTHWEST
MEDFORD NEIGHBORHOOD
3 BD 2 BA, 1,365 Sq Ft
\$288,000 | MLS 3000108

7756 UPPER APPLEGATE, JACKSONVILLE



BEAUTIFUL FARMHOUSE IN THE
APPGATE VALLEY. GREAT
POTENTIAL FOR HORSE PROPERTY!
4 BD 2.5 BA, 2,100 Sq Ft, 4.92 Acres
\$549,900 | MLS 2995038

410 AZALEA CT, TALENT



COMFORTABLE HOME, AT A
FANTASTIC TALENT LOCATION
AND AT AN AMAZING PRICE POINT
3 BD 2 BA, 1,248 Sq Ft
\$225,000 | MLS 3001509

620 CARDWELL CT, JACKSONVILLE



CUSTOM HOME IN CENTRAL
JACKSONVILLE. MAIN FLOOR
LIVING, ELEVATOR, GREAT DECK
3 BD 2.5 BA, 2,260 Sq Ft
\$444,900 | MLS 2985143

120 HANGMAN WY, JACKSONVILLE



MAIN FLOOR LIVING & A GREAT LOT!
GORGEOUS HOME WITH LOW
MAINTENANCE YARD & HUGE DECK
3 BD 3 BA, 2,302 Sq Ft, .56 acres
\$589,900 | MLS 2996373

2553 OLD MILITARY RD, CENTRAL POINT



ONE OF A KIND, CONTEMPORARY DESIGNED HOME
DISPLAYING BREATHTAKING VIEWS OF THE VALLEY!
GATED AND WITH A POOL!
4 BD 5 BA, 5,201 Sq Ft, 9.18 Acres
\$1,199,000 | MLS 2999272

Expert Properties
390 East California St, Jacksonville



7121 DARK HOLLOW ROAD MEDFORD, OR



24 ACRES OF COUNTRY LIVING AT ITS BEST! 16 IRRIGATED
ACRES, 1ACRE POND, LARGE SHOP, LARGE GREENHOUSE. NICE
2,974 SQ FT 5BD/3BA HOME FEATURING 2 WOOD-BURNING
FIREPLACES, NESTLED IN THE WOODS
5 BD 3 BA, 2,974 Sq Ft
\$1,500,000 | MLS 3000914

Visit Us at www.ExpertProps.com to Find Out:



Why List
Your Home
With Us



Why Have
Us Manage
Your Rental



Why Rent
From Us
While You
Buy



Why Buy
a Home
Through Us



Why Rent
From Us



Why Invest
in Real
Estate

Sales: (541) 899-7788 | Rentals: (541) 899-2030 | Furnished: (541) 899-7789



STOP BY FOR A SIP

Come visit one of Southern Oregon's largest wine selections. From unique international wines to award winners from Oregon's own wine country, there's a bottle of something new and wonderful waiting for you. Enjoy wine tastings from 12-4PM daily.

Harry & David

Country Village Store

Harry & David Country Village Store

1314 Center Dr
Medford, OR 97501

Mon-Sun: 9AM-7PM
541-864-2278

HarryandDavid.com



You must be 21 years of age or older to participate in wine tastings.

Harry & David is a DBA of Harry and David, LLC.