

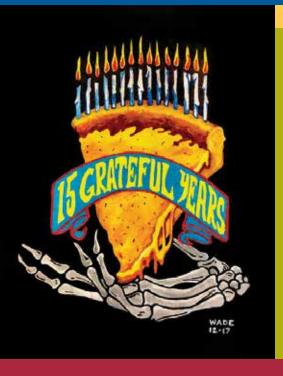


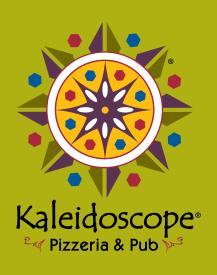






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Get to know Platon Mantheakis, who's spent a lifetime dedicated to hospitality and family, and learn why he's a Southern Oregon culinary and cultural ambassador.



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EDITOR'S LETTER / READING BETWEEN THE VINES



In case you've ever wondered, "What's the best thing about publishing a wine magazine?" I'll sum up my answer in two words—amazing people! For five years now, it's been an honor to produce this publication and shine a light on the eclectic list of characters making our wine scene unique.

One of those players is rock star winemaker Rob Folin, of Belle Fiore Winery...pictured on our cover. We were instantly drawn to this image as emblematic of what happens behind the scenes at our local wineries. Rob is the focus of *Grape in Your Glass*, where we explore Petit Verdot, a grape as complex as the man himself.

Undoubtedly, one of the most interesting and humble people on the planet is Platon Mantheakis of the Jacksonville Inn. During the photo shoot at Platon's home, we loved that he poked fun at his Greek heritage by picking up a bottle of Windex...something we're told he treasures as much as his meat thermometer.

Another Southern Oregon culinary star is Tom Van Voorhees of Rogue Creamery. In our piece, "The Big Cheese," you'll discover what makes Tom tick and why you need to meet the most engaging and enthusiastic cheesemonger in the valley. Tom knows his cheeses... and how to pair them with local wines!

Yes...it's about the people and why you must read our other articles including *De-Vine Couple*, where you'll get to know Rob & Jolee Wallace of Del Rio Vineyards. This down-to-earth power couple operates one of the most diversified and successful businesses in the region. And when it comes to successful artists, nobody is having more fun than winery owner Paula Guzzo, who discovered the art of barrel painting and is sharing her new-found passion with the wine world. And when it comes to making an impact on the region, the Asante Foundation deserves a medal for Best in Show. Led by an amazing team we call the "Terrific Trio," this year's Oregon Wine Experience raised an estimated \$1.7 million to benefit the Children's Miracle Network and other healthcare programs.

I'd like to express a heartfelt "thanks" to the exceptional people in Southern Oregon and say Cheers to Living Between the Vines!

Whitman Parker

SOUTHERN OREGON WINE SCENE

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MAPS

Benchmark Maps

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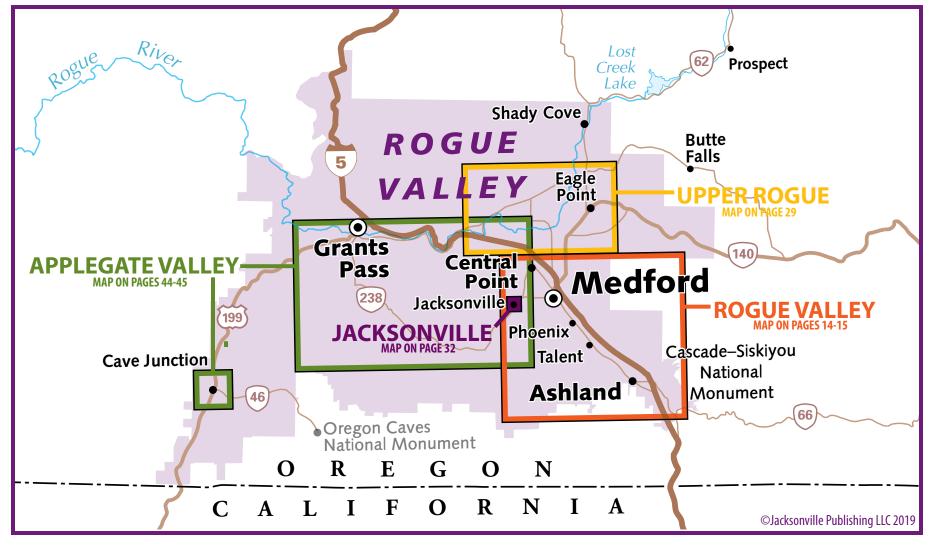
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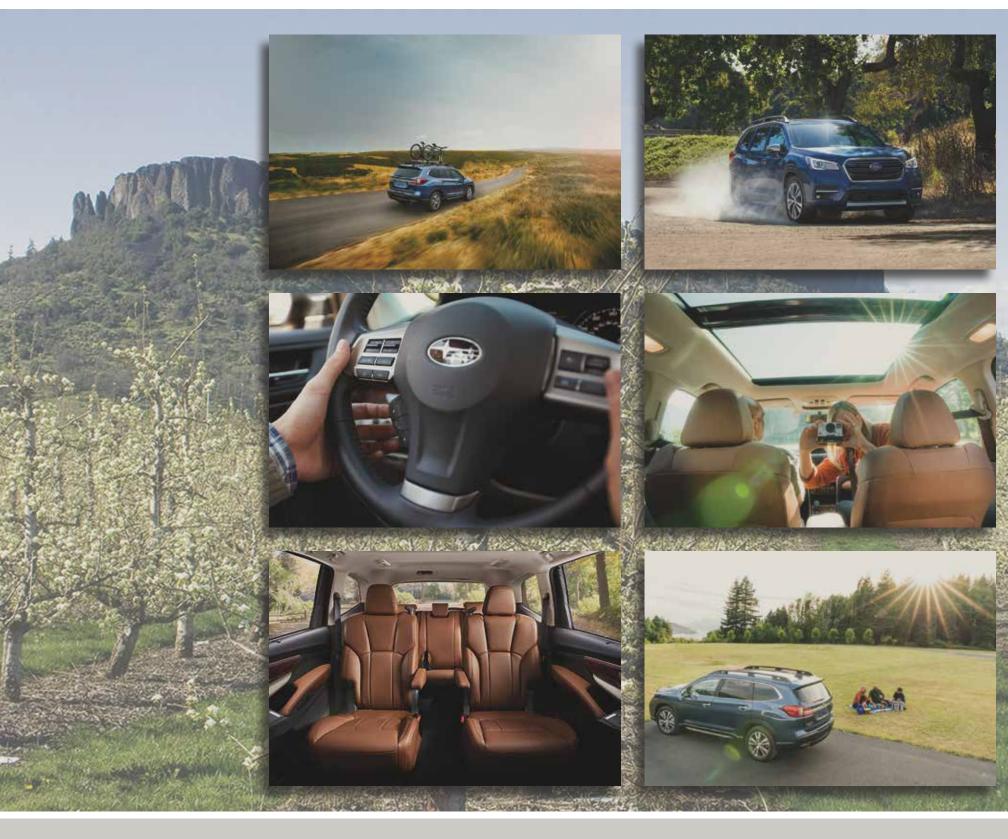
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Cover Image: Winemaker Rob Folin at Belle Fiore Winery by Steven Addington

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Immersed since childhood in eating, cooking and the art of hospitality, Platon Mantheakis claimed homes on three continents before serendipitously settling in Southern Oregon. Influenced by East Africa, Australia and Britain, Mantheakis' unique Greek style pairs with the region's wines in ways as adventurous as this globe-trotting chef.

"Surprise the person who is coming to dinner," says Mantheakis, adding that his unconventional wine picks for food come with the caveat that "snobs" should drop the attitude.

"Tuna with tempranillo," says Mantheakis of his favorite foil for Oregon's fresh albacore. The wine's spiciness is heightened with whole coriander and black sesame seeds crusted onto the fish, lightly seared in olive oil.

Valley View's varietal is his first choice among "all the big names" with whom Mantheakis has worked. The Jacksonville estate, where he bottled wine, was one of the first to employ him when he arrived in the Rogue Valley in 1985.

"I have seen Oregon grow up."

Born and raised in Tanzania, Mantheakis has deep roots on the Greek isle of Crete, where his family's hospitality was renowned.

"In Greek culture, there's usually one family with the means and generosity to do all the holiday entertaining." That was his, he adds.

Among childhood homes, he counted his family's resort in Tanzania, accommodations in Australia and relatives' residences in Crete. At British boarding school, Mantheakis felt most at home in the kitchen, where he charmed the stout, surly village matrons into letting him lend a hand.

"At first, they wanted to kick me out of the kitchen," recalls Mantheakis.

He brought Greek herbs and African spices to enliven the bland boarding-school fare. To earn the cooks' favor, Mantheakis showered them with costume jewelry and more compliments than the women likely had ever been paid on their husbands' farms in the English countryside, says Mantheakis.

"They gave me the run of that kitchen."

Similar tactics secured Mantheakis' position, first at his aunt's restaurant, Poppi's Anatolia in Eugene, and later at the Jacksonville Inn. Waiting tables at both establishments, Mantheakis gained a reputation for handling the most difficult customers. The ones who made all the other servers curse and even cry, Mantheakis eagerly took upon himself.

"I managed to turn every one of those people around."
At the insistence of a Poppi's customer, who
also frequented the Jacksonville Inn, owner Jerry
Evans hired Mantheakis to wait tables. Thirty-two
years later, Mantheakis manages the Inn on a more
favorable schedule than Evans himself, who still
works evenings and weekends at the icon he's owned
for 43 years

"He's a multi-talented guy," says Evans, adding that Europeans consider hospitality a noble profession, one that can be their life's work.

Over the past few years, Mantheakis has spent less time in the Inn's dining room and more behind the scenes, orchestrating catering obligations and special events. His "artistic" sensibilities, Evans says, are evident in Mantheakis' catering arrays.

"Other people would take the exact same food, and it looks like a pile of stuff."

As an advocate for letting food "speak for itself," Mantheakis says he works "like a surgeon" in the kitchen, particularly when fresh vegetables are the bill of fare. Respect for food is an ethic Mantheakis learned in Africa, where he realized that so many people worldwide go without.

"I don't believe in beating food up," he says. "Don't overprocess it.

"When I cook, it's almost like a dating game," he laughs. "You're going to get them to marry."

For his son's summer nuptials, Mantheakis spitroasted a whole lamb in the Greek style. The two-day celebration epitomized his experience as an events and wedding specialist independent of the Jacksonville Inn. Mantheakis and his wife, Janet, own Kardiamu Kitchen, which specializes in Greek island cooking and product development. Among their frequent venues are Del Rio Vineyards near Gold Hill, RoxyAnn Winery in Medford, Red Lily Vineyards in the Applegate, Jacksonville's new Rellik Winery and Irvine & Roberts Vineyards near Ashland, where their daughter is assistant winemaker.

"Right now, the wine industry and the culinary industry are inseparable," says Mantheakis.

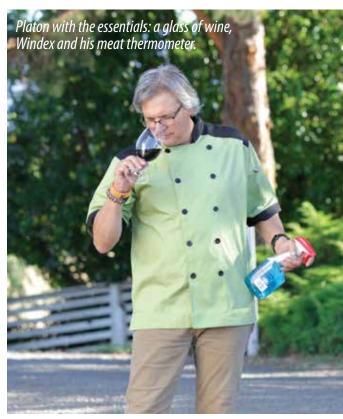
There's still plenty of room for new trends aimed at new audiences, he says, from wines blended with herbs, botanicals and even cannabis, to sipping half-bottles from straws.

"I've seen it all," says Mantheakis. "I think people are really starting to relax about wine."

To that end, he works to dispel wine myths among customers. Rosé isn't low-brow. Sweet wines can be enjoyed throughout a meal, not just with appetizers or dessert. Try chilling an off-dry red wine in the summer and warming one in the winter with cinnamon sticks and peppercorns.

Celebrate the fall bounty, he says, with a simple dish of roasted vegetables, whole garlic cloves, crusty bread and lots of olive oil for dipping. Savor it with Del Rio's Rose Jolee or Irvine & Roberts pinot noir. A specialty of Greek grandmothers, he says, the meal stands on its own without a morsel of meat in sight.

"Make that your entrée, or my grandmother is going to give you the stick!"





HARVEST MAKES US THINK OF PICKING DEEP PURPLE, LUSCIOUSLY-RIPE BUNCHES

OF GRAPES. It's the joyous time of gathering-in, reaping the fruits of a season's work in the vineyard. The grower, who has spent sleepless nights worrying about frost, and long days fighting mildew, insects and predation by animals ranging from birds to bears, can finally breathe a sigh of relief and relax. And the winemaker? Well, to tell the truth, the winemaker's long days have just begun.

According to winemaker Linda Donovan, owner of Pallet Wine Company in Medford, the Rogue Valley's first custom crush winery, harvest means working 24/7 if necessary. At Pallet, Donovan will process 600 tons of grapes this fall for a variety of clients all over Oregon. This represents an incredible challenge given the unpredictability of Mother Nature, different ripening conditions in various parts of the state and the preferences of each client as to desired ripeness and flavor profile in the fruit that will drive different styles of wine. "We rely on our grower partners to communicate with us on when they'll pick and deliver fruit. Ideally we would receive that fruit early in the morning and process it before the heat of the day, but even at a large scale facility like Pallet, there's only so much we can do in a day. To make sure it all works, a lot of flexibility is needed on both ends."

So when does the mayhem in the winery begin? In general terms, the Rogue Valley harvest occurs between Labor Day and Halloween. During that period, different varieties of grapes ripen at different rates and will be picked at different times. The degree of ripeness is a factor in deciding when to pick. The riper the fruit, the higher the sugar level (what the winemaker calls brix) and potential alcohol in the wine.

Chris Graves of Naumes Crush and Fermentation, the latest custom crush winery to open in Southern Oregon, explains, "When I'm looking at the picking decision, flavor is the most important factor, especially with red grapes. Working with custom crush clients, the picking decision depends on the style they're after. For a syrah, they may want a cooler climate version, a peppery, lower alcohol, lean syrah. Others might be interested in a real jammy, savory ripe style. It might come down to when they have crews available and that's becoming more of an issue—it's a real juggling act of what's ready or close enough to be picked along with when it can be picked on the side of the client/grower/crew and when we can receive it and crush it."

Even with that case-by-case decision on the right moment to pick, the reality is a huge amount of fruit comes into the winery all at once. For Graves at Naumes, that will be 300-500 tons this year. How does he manage the deluge of grapes?

"The big tool I have at this winery is cold storage which makes a big difference. At the standard winery you call that pick in and you're expecting that fruit early in the morning when it's nice and cool so your whole day is based around that. But there

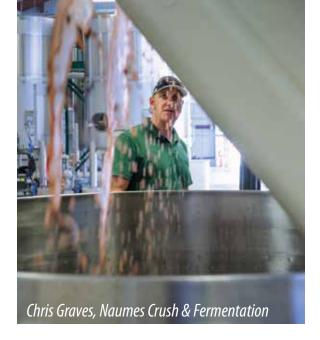
can be problems. One example might be you don't get enough crews in and the picking takes a long time. From the winery's perspective, I'm expecting this batch of fruit to come in, I get my guys all on board, we gear up everything, the whole crush pad's ready to go and then we're waiting for the fruit. And sometimes it might not come in until late in the day or something falls apart and it doesn't come in at all. Time is of the essence and whenever that fruit arrives, you need to process it right away. Having cold storage changes all that. As long as the grapes are sound, hand-picked and clean, you can put them into cold storage for a night or two and process them when it makes sense, given the loading on the crush pad. That flexibility makes a huge difference because it's no problem if a grower picks on Sunday or the grapes come in at 7pm."

As harvest progresses, the main job boils down to accomplishing a myriad of detailed tasks on a regular basis. Donovan describes the routine. Morning chores consist of measuring sugar levels and punching down the lots already in fermentation, setting up the crush pad to receive new fruit, weighing the tonnage when new fruit arrives, destemming the reds and putting juice and grape solids into fermentation tanks, and pressing the white grapes and pumping juice into tanks for fermentation. Morning chores can continue on into the night.

Afternoon chores include cleaning, cleaning and cleaning. Pallet is located in the historic Cooley Neff building, so, Donovan points out, "it will never be sterile, but all the winery surfaces are continuously hosed down with water and surface contact sterilant. We hose down the floors 30 times a day, so there's no standing around." Destemming grapes produces a huge amount of green waste which is composted through Rogue Disposal. With all that exposure to sticky grape juice, Donovan says, "We change clothes more than once a day. It's hands-on and traditional. We're not afraid to get dirty."

Graves sees the ongoing work in terms of decisionmaking. "There are lots of different processes when it comes to fermentation—the egg (a ceramic ovoid fermenter manufactured by Sonoma Stone), the small tanks, the large tanks with O2 infusion. Whole berry or cluster? In a perfect world where logistics doesn't come into play it's a stylistic choice, so a lot of times what I'm going to do is reverse engineer a style the client wants. That will dictate the vinification methods and the processing. For instance, I might choose to do crushed fruit versus whole berry and add whole clusters back. There are also decisions on fermentation temperature, cap management and so on that come down to style. But always coupled with that is the logistics and what I can accomplish with my resources and certain lot sizes."

Summing it up, he adds, "The main thing to point out that most people don't understand, is how crazy harvest is. It's just chaotic, busy and intense. My day starts at 6am and often doesn't finish till 9pm and



there's very little down time. It's switching gears all day long, reprioritizing, a lot of coordinating and go, go, go. Another thing people don't understand is how hard winery work is. My first mentor was one of the original winemakers at Wente in Livermore. At the beginning of my initial internship he said winemaking is basically making messes and cleaning them up again. And it's true. It's probably 80% cleaning—scrubbing, pressure spraying, washing, rinsing—making sure there's nothing for bad bacteria to get started in. Sometimes on the crush pad it's really hot, there are yellow jackets, bees and earwigs all over you and there's grape juice in your eyes. It's funny because when I first started in the wine business I knew it was hard work, a lot of hose dragging, but I didn't realize the intensity of it."

Still, amid all the hard work, Graves says harvest is exhilarating. "It's joyous, picking those bunches of grapes, the smells of fermenting wines, tasting during the process. You get these quick rewards, but the greatest thing is how busy it is and how everything's different and changing. I'll be in the vineyards one minute and the lab the next minute; I'll be punching down the next minute; I'll be tasting most of the day. It's dynamic and it's intense, good energy."

And when is the winemaker done? Donovan says, "You're never buttoned up until the last wine of a vintage is in bottle." Let's see ... if she's bottling over 40 thousand cases this year, I guess that holiday vacation will just have to wait!





The Big Cheese

Tom Van Voorhees of Rogue Creamery

by KATE WILLIAMS



A sense of place. Can you *taste* it? We are fortunate to live in an area where, not only can you see the beauty and uniqueness that is Southern Oregon, but you can also *taste* it. It's in our local wines, reflecting our soils and climate. Likewise, it's in our local cheeses. If you visit Rogue Creamery's organic dairy farm in Grants Pass, you can see first-hand where well-cared-for cows graze in fields irrigated by water straight from the Rogue River, absorbing the character of the Rogue Valley into their milk.

If you are looking for guidance on how to marry the best flavors of our region, there is probably no one better to ask than Tom Van Voorhees—"*Ringmaster*" and manager of Rogue Creamery's historic Cheese Shop in Central Point.

It was while working at Tuller Premium Food in Brooklyn, New York at the turn of the new millennium that Tom got his first taste of the Rogue Valley. Tom came to the world of cheese in September 2001 when he made the shift from stand-up comedian to a purveyor of fine foods. "After 9/11 in New York, things just weren't funny." He was especially drawn to the revolving collection of fine cheeses that rotated through the store. "It was fascinating to learn that every cheese tells a story," Tom recollects.

Two of those cheeses were from Rogue Creamery in Southern Oregon—*Oregon Blue* and *Oregonzola*. Rogue Creamery had just started distributing nationwide after 60 years of being primarily a regional cheese vendor, and these "new" cheeses caught Tom's attention. "They were both fantastic, so I brought them in."

He soon met the new owners of Rogue Creamery, including current President David Gremmels, who had recently triumphed with their newest creation: their now-famous *Rogue River Blue* had earned the title of "World's Best Blue Cheese," a high honor among cheesemakers around the globe. A relationship was instantly forged between *East Coast* Tom and *West Coast* Rogue Creamery—a relationship that would soon compel Tom to become an Oregonian.

After working in several prestigious cheese shops in the City, Tom and his wife, Stacy, needed a change. Their four-year-old son was approaching school age, and the daily commute was getting to be too much. The careers that drew them to New York City in the first place were no longer part of their game plan. It was around this time that Tom caught wind that Rogue Creamery was looking to hire a new Cheese Shop manager. "We have a car," he thought, "let's drive it someplace different." So drove they did!

Tom has been the manager of Rogue Creamery's Cheese Shop for eleven years now and has cultivated a deep appreciation of the flavors of our region, developing an intimate knowledge of "place." He has brought his expansive knowledge, enthusiasm, and sense of humor to Rogue Creamery; his influence can be seen in the selections of interesting "guest" cheeses in the showroom, to the humorous quips that might catch a visitor's eye—"Fast Food Makes You Slow!"

Tom also fits well with Rogue Creamery's ethos as an organic, community-supporting "B Corp" company committed to the highest standards of social and environmental responsibility. In the Cheese Shop, he has gotten rid of plastic utensils and straws; has added a variety of local and organic products to his shelves; does not carry any high-fructose corn syrup or "diet" sweeteners; and recycles vigilantly.

Tom carries his humor, commitment to sustainability, and breadth of experience with him. We are fortunate that he fell in love with Southern Oregon and decided to grow roots here.

It is with this deep appreciation for our regional flavors that Tom recommends the following local wine and cheese pairings. The wines mentioned can be found at various locations around the area, including at their home wineries. All the cheeses mentioned are organic Rogue Creamery products that are handmade at their facility in Central Point, and available for sale next door at their Cheese Shop, as well as in many grocery and specialty food stores throughout the state.

Tom Recommends:

EdenVale 2017 Sparkling Rosé with Rogue Creamery La-Di-Da Lavender
Cheddar—The EdenVale 2017 Sparkling Rosé is a favorite of mine because it's playful and complex. I was introduced to sparkling reds in Italy and this reminds me of them. It's made by Ashley Campanella using five different varietals but predominantly Viognier and Syrah. We've always had success pairing Rogue Creamery's La-Di-Da Lavender Cheddar with Viognier, so this made sense to try, and the combination is fantastic.

Cowhorn Vineyard 2014 Reserve Syrah with Rogue Creamery Rogue River Blue—

Our *Rogue River Blue* is made from cow's milk produced exclusively at our own dairy, and only in the autumn when the milk is at its very best. These exceptional blue cheese wheels are wrapped in grape leaves soaked in pear brandy, then aged to perfection. Cowhorn Vineyard's 2014 Reserve Syrah is just the obvious and ultimate regional pairing. The wine is big enough to stand up to this extra-aged blue, and, after all, these are the grape leaves used to wrap each wheel of *Rogue River Blue*. Barbara and Bill Steele have been very gracious letting us scour their vines for the perfect leaves every summer.

Quady North Cabernet Franc with Rogue Creamery CaCow Belle Spiced Cheddar—I have admired the work of Herb Quady of Barrel 42 and Quady North for many years and his Quady North Cabernet Franc is a longtime favorite of mine. It's the first Cab Franc I ever had and this pairing with the cocoa and

cinnamon of our CaCow Belle Spiced Cheddar is

Coventina Vineyard Tempranillo with Rogue Creamery Oregon Blue—

better than dessert.

I was drawn to the relatively-new **Coventina Vineyard** because of owner Chris Amen's commitment to organic agriculture. As producers of certified organic cheese, we always look to support other organic producers, and it's rare in the wine world. Our classic, signature *Oregon Blue* cheese goes well with **Tempranillo**, so I gave theirs a try, and it turns out Herb and his team at Barrel 42 made it. No wonder!

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Tasting Terms: Harvest & Crush

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

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

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

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

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

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

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

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

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

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

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

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

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

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

MOG: Material other than grape.

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

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

Pip: Grape seeds.

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

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

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

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

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

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

Vine Density: The number of vines per acre.

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

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

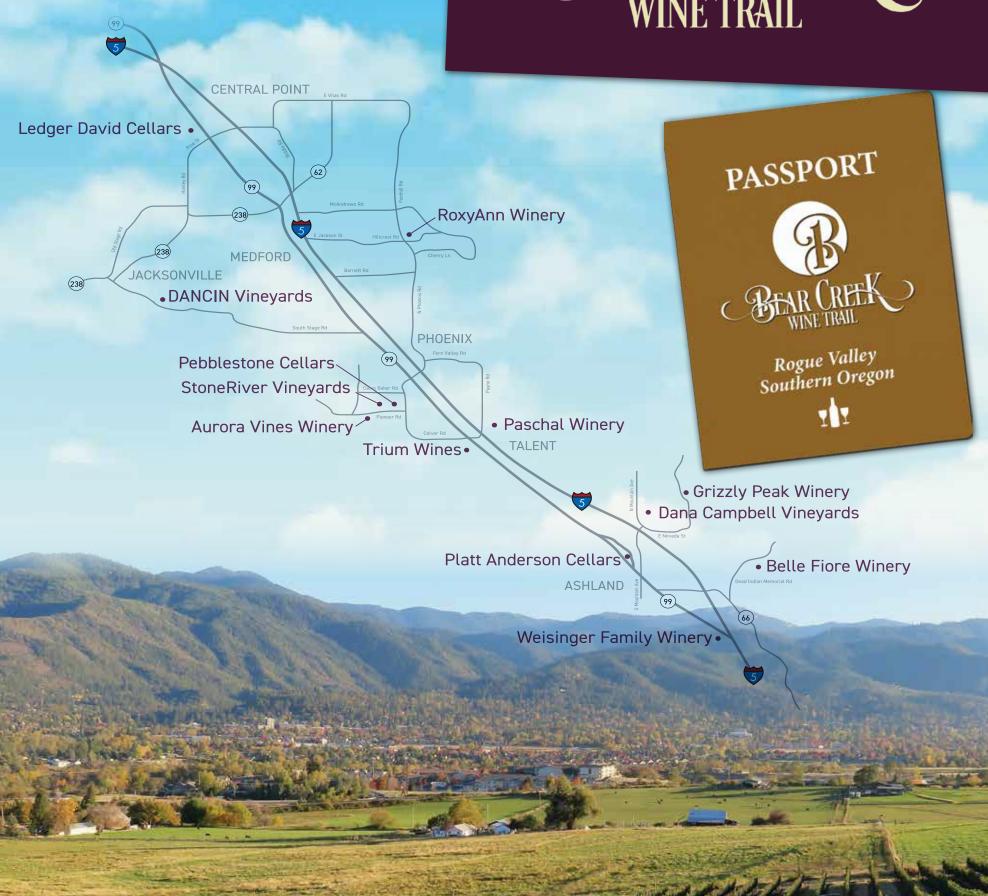
Vintner-Grown: Wine from a winery-owned vineyard situated outside the winery's delimited viticultural area.

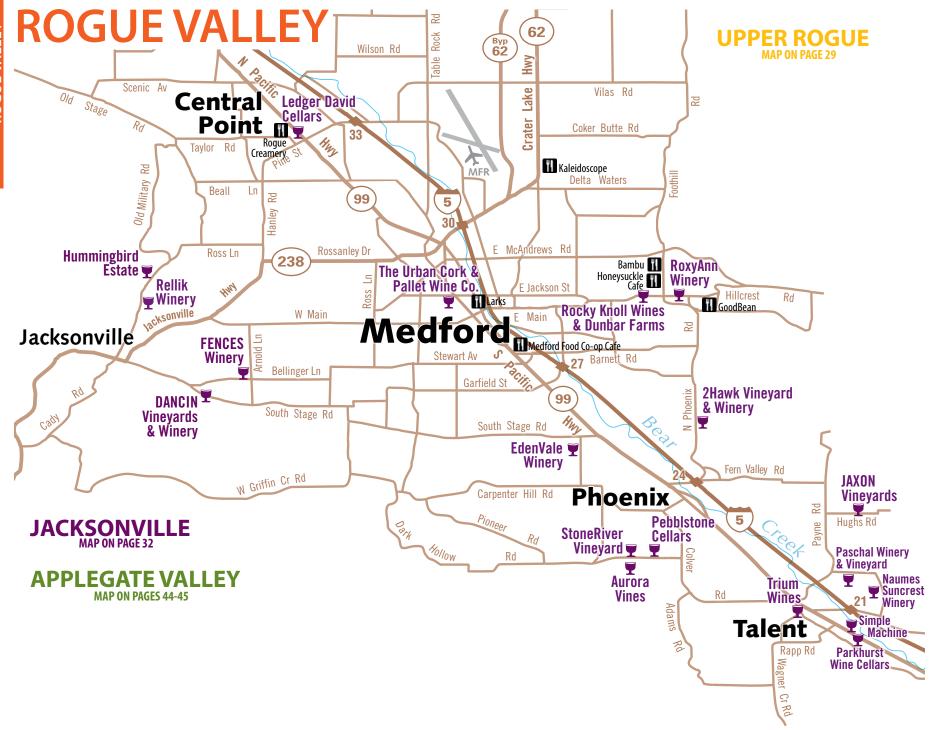
Yeast: Micro-organisms that produce the enzymes which convert sugar to alcohol and are necessary for the fermentation of grape juice into wine.

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

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EdenVale Winery / Pg 23 2310 Voorhies Road Medford OR 97501

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TALENT

Naumes Suncrest Winery / Pg 26 1950 Suncrest Road Talent OR 97540

Parkhurst Wine Cellars / Pg 26 806 S Pacific Highway, Suite A Talent OR 97540

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Hours:* Monday-Tuesday, noon-4pm Wednesday-Sunday, noon-8pm, Live music Wednesday-Sunday

*Hours subject to change, please check website.





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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!



GRIZZLY PEAK WINERY





Grizzly Peak Winery 1600 E Nevada Street Ashland OR 97520 541-482-5700 grizzlypeakwinery.com

Hours: April-October, Thursday-Sunday, noon-4pm

November-March, Saturday & Sunday, noon-4pm

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.

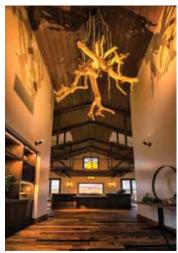
Grizzly Peak proudly produces private label wines for the Ashland Tudor Guild, the Southern Oregon Symphony and the Oregon Caberet Theater. The winery has won numerous Double Gold, Gold and Silver medals from competitions, including the Women's International Wine Competition, INDY International, TEXSOM, 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! Check the website for details and availability.



IRVINE & ROBERTS VINEYARDS







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

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

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

Wines:
Chardonnay
Pinot Meunier
Pinot Noir
Rosé of Pinot Noir

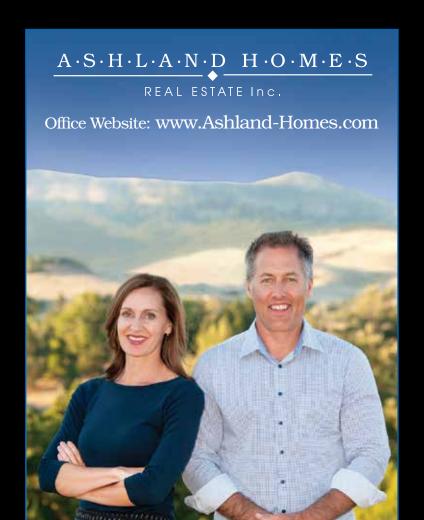


IRVINE & ROBERTS VINEYARDS is a family-owned estate vineyard and winery in Ashland, Oregon at the southern extent of the Rogue Valley, AVA. Positioned at the confluence of two distinct mountain ranges, the high-elevation vineyards are layered with complex sedimentary soils and influenced by winds from 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.





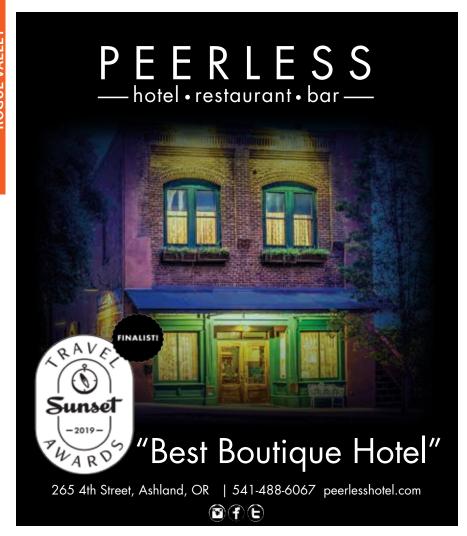
Justin Donovan Broker, GRI Cell 541-890-6673 • 541-482-0044 ext 109 Justin.AshlandHomes@gmail.com

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.

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Where water meets wine!



Experience a wellness retreat like no other. Soak in a private mineral bath and discover unique wines coming exclusively from the Applegate Valley in our lush garden setting. Our expert Sommelier will take you on an intimate wine experience, showcasing sustainably grown vintages, including select Biodynamic® wines. Book your overnight retreat or visit our wine garden tasting room open to the public.

Amenities for overnight guests: Waterstone Spa, gourmet breakfast, Fitness Cottage, afternoon tea, free WiFi, outdoor pool & jacuzzi, bikes.



2165 W. Jackson Rd., Ashland, OR

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 welcomes guests to join them at their contemporary, chic and comfortable Tasting House located at the top point of the estate property, overlooking 50 acres of certified organic vineyards and orchards.

Long Walk Vineyard guests have a variety of different tasting options to enjoy, including a flight dedicated to single varietal and blended rosés and flights featuring estate-grown red wines such as Mourvèdre, Grenache, Syrah, Carignane and Zinfandel. To compliment your wine flight experience, a locally-curated cheese and charcuterie board with accoutrements such as fruits, jams and honey from the estate orchard is available.

The setting is perfect for enjoying the vast mountain views and the city of Ashland. Boasting raised door windows, a wide covered porch with a variety of seating options and a gorgeous patio situated right next the vines, the Tasting House is the perfect place to learn about and enjoy wine—discover Long Walk Vineyard's personal wine story, and dive into the vibrant and growing wine region of Southern Oregon.

Long Walk Vineyard Tasting House is owned and operated by the O'Leary family and sits on the historic Valley View Orchard property where the family has made a home since 2000.



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 GrenacheSangiovese Rosé Blend

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

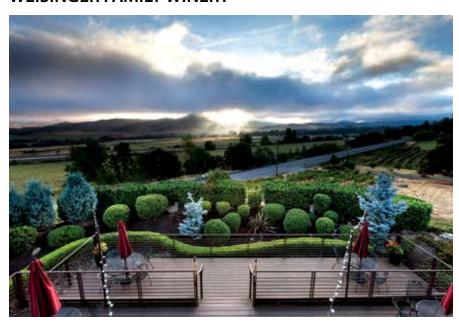


PLATT ANDERSON CELLARS' tasting room on Ashland's main drag combines the best of art and science—literally. Located in the Ashland Art Center, the intimate space with two high top tables, a settee and a wine bar is surrounded by the work of over forty local artists. The entire art center is a licensed 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 varietals to choose from. Be sure and watch their website for upcoming chef's dinners and gallery events at this unique gem right downtown.



WEISINGER FAMILY WINERY





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

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

May-September, Daily, 11am-6pm

Vineyard Cottage available for overnight stays.

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



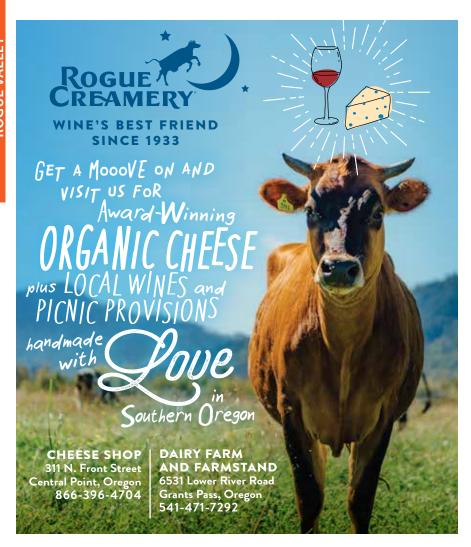
WEISINGER FAMILY WINERY, established in 1988, is one of the oldest wineries in the Rogue Valley region. It is also the first wine tasting room visitors will encounter upon entering Oregon on Interstate 5 after descending the Siskiyou Summit. Specializing in Spanish and Rhône varieties, all sourced from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

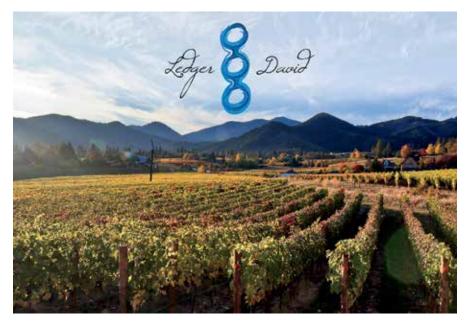
Local visual artists are featured monthly in the tasting room. And don't forget about their unique Vineyard Cottage available for overnight stays—it's the perfect place for a romantic weekend or just time to relax and enjoy.







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 Best in Class for their 2015 Cabernet Franc at the Los Angeles International Wine Competition. They also garnered a double gold for their signature 2017 *Primoris* Chenin Blanc at the Savor Northwest Wine Competition. With seven additional medals including gold for the 2015 Sangiovese, 2017 *Radiant White* and 2017 Chenin Blanc at the San Francisco Chronical Wine Competition, Ledger David's current lineup is stellar and ready to enjoy.

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.













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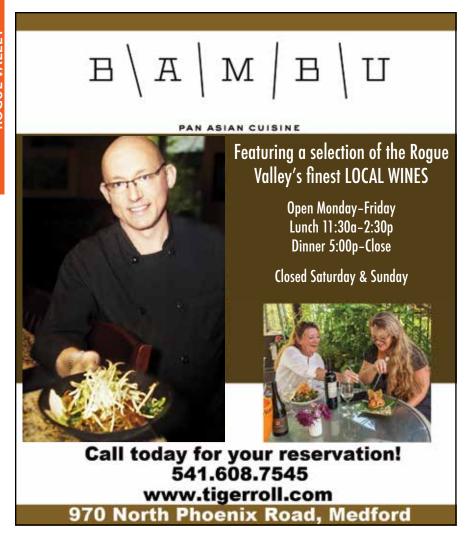
Behind every glowing review is our dedicated local team, ready to deliver an exceptional experience, every time.

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- · Locally Owned Personalized Service

"A great way to experience Southern Oregon."

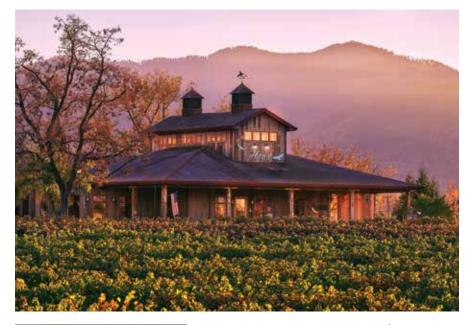
~ Andrew, July 2019



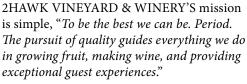




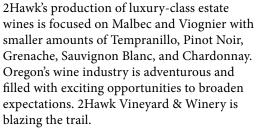
2HAWK VINEYARD & WINERY







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 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





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

Wines:

Cabernet Sauvignon Chardonnay Grenache Malbec Merlot

Pinot Gris Pinot Noir

Sparkling Brut & Rosé

Syrah

Tempranillo

Viognier

Hard Pear Cider



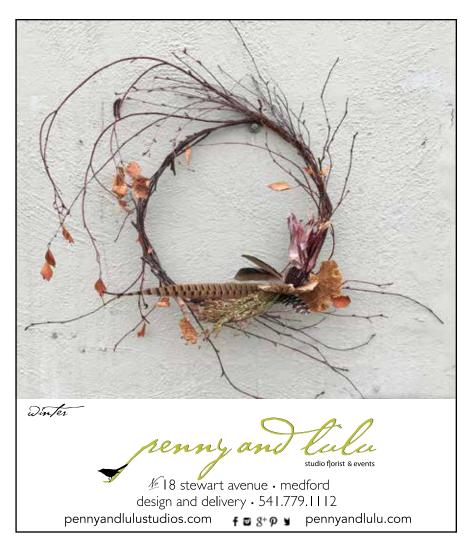


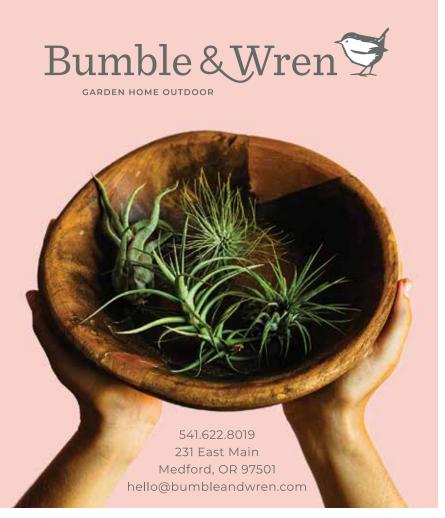
EDENVALE WINERY is one of the Rogue Valley's top winery destinations. Located just-off Hwy 99 between Ashland and Jacksonville, the winery and tasting room is sited on the oldest commercial orchard land in Oregon. Relax and enjoy panoramic views of the Siskiyou Mountains and surrounding orchards and vineyards.

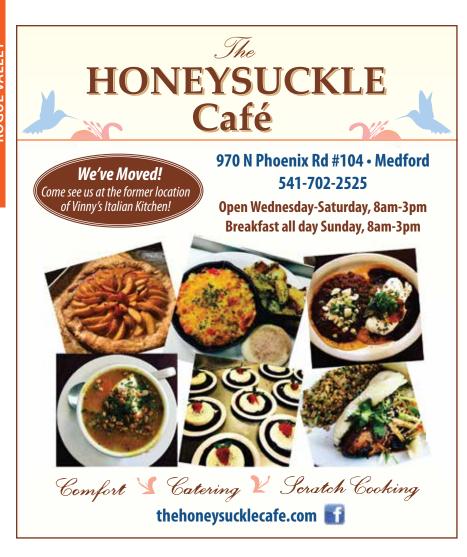
The Eden Valley Orchards property takes you back to an era of gracious hospitality with the on-site 1890's Voorhies Mansion, formal gardens, heritage pear trees and a demonstration vineyard. The winery and tasting room features a wide range of barrelaged red wines, crisp whites and ciders made from estate-grown pears, all handcrafted by winemaker Ashley Campanella. Many of the varietals are small lot bottlings and are highly sought after by discerning wine drinkers.

The tasting room is open every day and offers activities and events depending on the season. Just minutes from anywhere in the Rogue Valley, the access is easy and close to all major roads and highways.









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ROXYANN WINERY







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

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

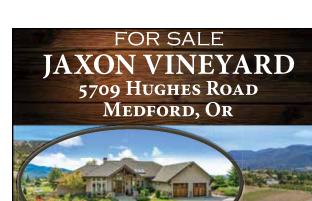
Wines:
Cabernet Franc
Cabernet Sauvignon
Chardonnay
Claret
Malbec
Merlot
Pinot Gris
Pinot Noir
Sauvignon Blanc
Syrah
Tempranillo
Viognier



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.





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





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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



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541-326-5656 roguewinetours.com

NAUMES SUNCREST WINERY





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

Hours:

Thursday & Sunday, 11am-6pm Friday & Saturday, noon-7pm

Wines:

Chardonnay

Grenache

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 of Naumes Crush and Fermentation. For several years now, winemaker Chris Graves has burnished the reputation of this state-of-theart custom crush winery in Medford, producing numerous award-wining vintages under dozens of labels including Naumes Family Vineyards.

The estate tasting room was opened in 2019, creating a magnificent venue to showcase Naumes wines. With its spacious 1920's era farmhouse situated on a rise with picture windows and a 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 Winery 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, who was 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.

Parkhurst wine is made from grapes sourced primarily from unique Rogue Valley vineyards hand-crafted by Enlow and 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.

With a brand-new tasting room opened in August, this new and noteworthy addition to the galaxy 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



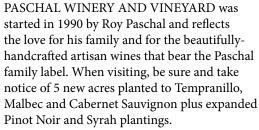


Paschal Winery & Vineyard 1122 Suncrest Road Talent OR 97540 541-535-7957 paschalwinery.com

Hours: Daily, noon-6pm

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





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

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

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



TRIUM WINES





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

Hours: April-October, Daily, noon-7pm

November-March, Thursday-Monday, noon-6pm

Wine Wednesday's—15% off glasses and bottles every Wednesday, noon-6pm! Wine Club Family enjoys 20% off!

Live Music Series every Friday at 5pm!

Wines:
Cabernet Sauvignon
Chardonnay
Grenache Rosé
Growers' Cuvée
Malbec (Fall 2019)
Pinot Gris (Fall 2019)
Viogner



TRIUM WINES is what wine enthusiasts visiting Oregon's Rogue Valley pine for. Located in the heart of Talent's old town, it combines country charm with wine savvy sophistication. The tasting room, in a deftly renovated vintage building, features a light, airy interior with comfortable seating and chic craftsman casual décor. For those who crave the outdoors, a spacious new deck provides seating for sixty along with ample shade—a perfect spot for friends, family or colleagues to gather for your next birthday party, anniversary celebration, graduation bash or business social.

The wines showcased in this perfect setting continue the trademark excellence that established Trium as one of Southern Oregon's most esteemed labels. With fruit sourced from the original estate vineyard and other select sites, Trium wines are hand-crafted in boutique lots. The wine list includes Sunset International Wine Competition award-winning 2017 Viognier (Double Gold and 97 points), 2017 Chardonnay and 2016 Growers' Cuvée (both Gold and 90+ points). Stay tuned for two exciting new releases this fall: 2017 Malbec and 2018 Pinot Gris.

A locally-sourced cheese and charcuterie menu that changes weekly, live music every Friday at 5pm, and kid- and pet-friendly areas make Trium a unique gem among the eclectic tasting venues of Talent's vibrant winery district.





COMING FROM NORTHERN CALIFORNIA WITH NINE GENERATIONS OF FAMILY IN AGRICULTURE, you'd have to say Rob and Jolee Wallace had deep roots in California farming. So what made them opt for viticulture in Oregon? Had they dreamed of owning a vineyard and winery? Not really. As the story unwinds, it's apparent that it's more about team than dream.

Rob begins, "I started out farming rice back in the late 80's with my brother. Then we split up that company and I started growing tomatoes, peppers, wheat and corn—mostly row crops but some field crops. I was eighteen/nineteen when I started that business." Fifteen years later when Rob set his sights on property to the north, he and Jolee were married with three children. "We had young kids and were struggling on a big farm at a time when the industry was a challenge. When the Oregon opportunity presented itself, we came here and looked at it. It's beautiful here. Who wouldn't want to live here, right?" The Wallaces took the leap and opted into the Oregon venture with partner Lee Traynham.

Jolee recalls it was tough to separate from family. "Our twins were eight and our daughter was five. I think it was a very hard adjustment. Their grandma lived down the street and my parents lived close. Rob has ten brothers and sisters; he's the youngest of eleven."

In 2000 when Rob took over, Del Rio Vineyards was already one of the largest tracts of wine grapes in the Rogue Valley at around 180 planted acres. That winter about half of the vines died due to a hard freeze. But a few years after replanting those vines, the Wallaces started to expand. Today their combined vineyards total about 460 planted acres.

The Wallaces faced another challenge—trying to market the tonnage they were producing to the existing wineries in the state which, for the most part, had very limited production. Highly variable crop yield year to year made contracting the entire harvest difficult. To absorb that portion of the harvest that wasn't contracted for sale, the Wallaces decided to produce their own wine by custom crush agreement. The Del Rio brand was born, and in 2001 the Rock Point Stage Hotel, built on the property in 1864, was renovated to serve as a tasting room. "It was very, very small," Jolee says. "Our cellar was only a couple hundred cases."

The Del Rio estate winery was added in 2004. Rob notes that capacity has gone from 28,000 gallons originally to over 600,000 gallons today. "In this business it's kind of a rule... you're not allowed to plant grapes unless you plant tanks to go with them. Because whether you're growing sugar beets or tomatoes or peppers, if the market goes south, then buyers are going to have trouble taking that product. Unless you have a facility of some sort to take up surplus and market it at a later date, you're going to have issues. Bob Caravan (founder of Bridgeview Vineyards and Winery) told me the guy with the most tanks wins. He was dead right."

Before long, the Wallaces were bottling their wines under three different labels. In addition to the original "Del Rio" brand, there is "Rock Point," retailing at a lower price point, and the "Jolee" label, offering a semi-sparkling Muscat and a red table wine on the softer, fruitier side. "Jolee" is the biggest seller of the three. During the month of October, the Wallaces partner with Asante to support breast cancer education by donating \$10 of the proceeds from every case of "Jolee" sold through the Del Rio tasting room.

But there's more to it than just growing grapes and making wine. Rob explains, "We have the farming company, the construction company, the trucking company, a winemaking company, a distribution company, a retail company, an events center—I mean it's a lot. We have teams that cover all of that and Jolee and I kind of oversee it without killing each other. We don't just sell grapes and wine. We sell processing, farm work, bulk wine, private label work, all kinds of things. When they did freeway construction out here, it literally shut our tasting room down but it didn't slow down our business because we have so many different things going on. We have a lot of diversification and we have an extraordinary team that keeps all of that running."

Jolee smiles. "Many people have stopped here over the years to sell us business plans, trying to help us set a goal for five years, ten years."

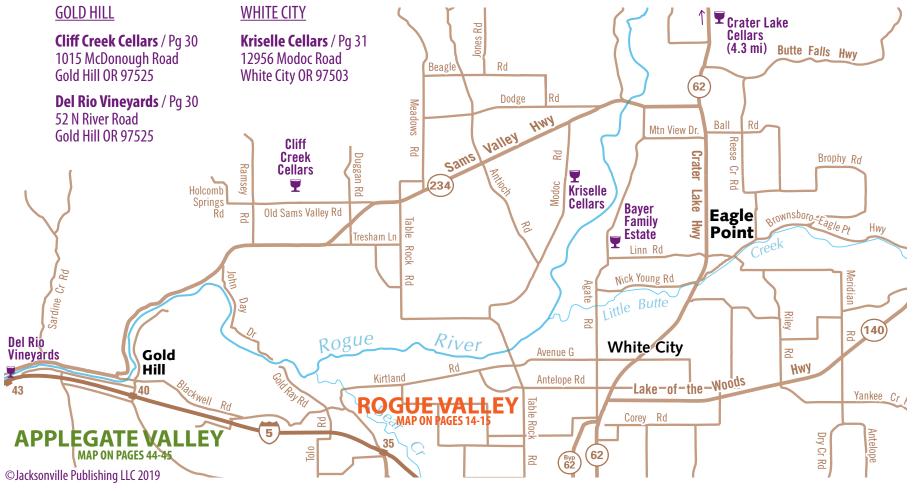
"The plan," Rob says, "is to keep moving forward."

Jolee adds, "We're pretty organic and flexible. If the team wants to go in one direction, we go in that direction. We've had so many great ideas from our own people. That's what makes it work."

For more on Del Rio Vineyards, see page 30.



UPPER ROGUE



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.

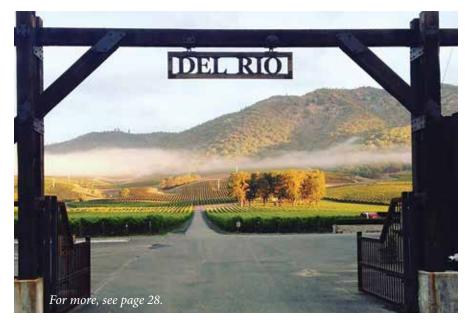
The estate vineyard, "Sams Valley Vineyard," includes 70 acres of vines on the 225-acre Garvin family farm. Taking advantage of the warmth and sunlight, the acreage is planted to Cabernet Franc, Cabernet Sauvignon, Merlot, Sangiovese and Syrah.

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. Don't miss the Annual Harvest Party on October 5, 2019 with great wine, great food, music and more. 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

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 winegrowing operations in the Rogue Valley was a payment to the original owner for his service in the Rogue Indian Wars. The big red building displaying the Del Rio name that today houses the winery began as the fruit packinghouse of Del Rio Orchards.

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

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



KRISELLE CELLARS







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

Hours: April-December, Daily, 11am-5:30pm

January-March, Wednesday-Sunday, 11am-5:30pm

Wines:

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

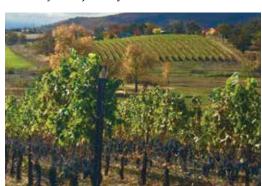


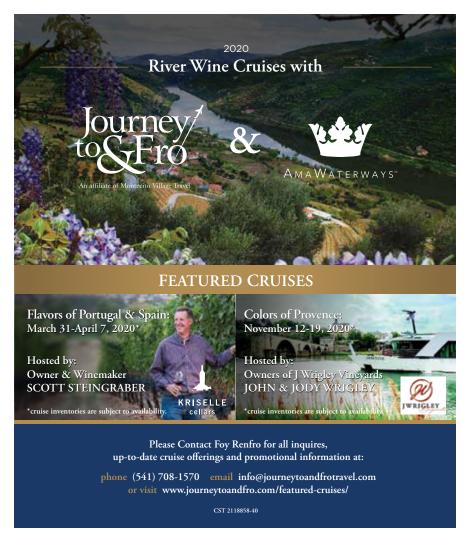
KRISELLE CELLARS is all about inspiration. The 30-acre vineyard and tasting room are sited on a south-facing slope overlooking the ranchland between the Upper Table Rock Plateau and the Rogue River. The vineyard is comprised of alluvial soils studded with round river stones that inspire the wine label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

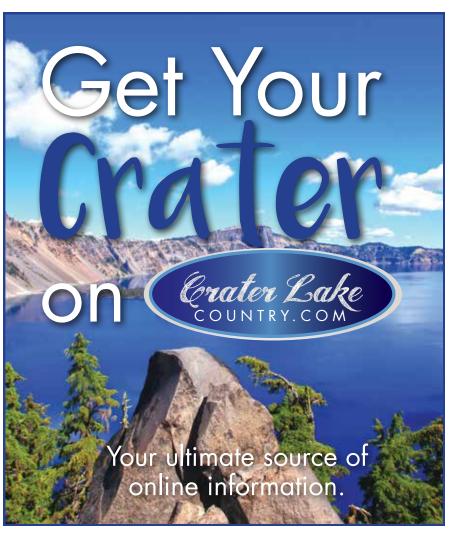
The tasting room crowning the hill is the perfect spot to enjoy sweeping vineyard views while enjoying a glass of wine as you relax by the indoor fireplace or outdoor fire pit. You are welcome to indulge in food and wine pairings which include wine-friendly daily offerings and wood-fired pizzas on the weekends.

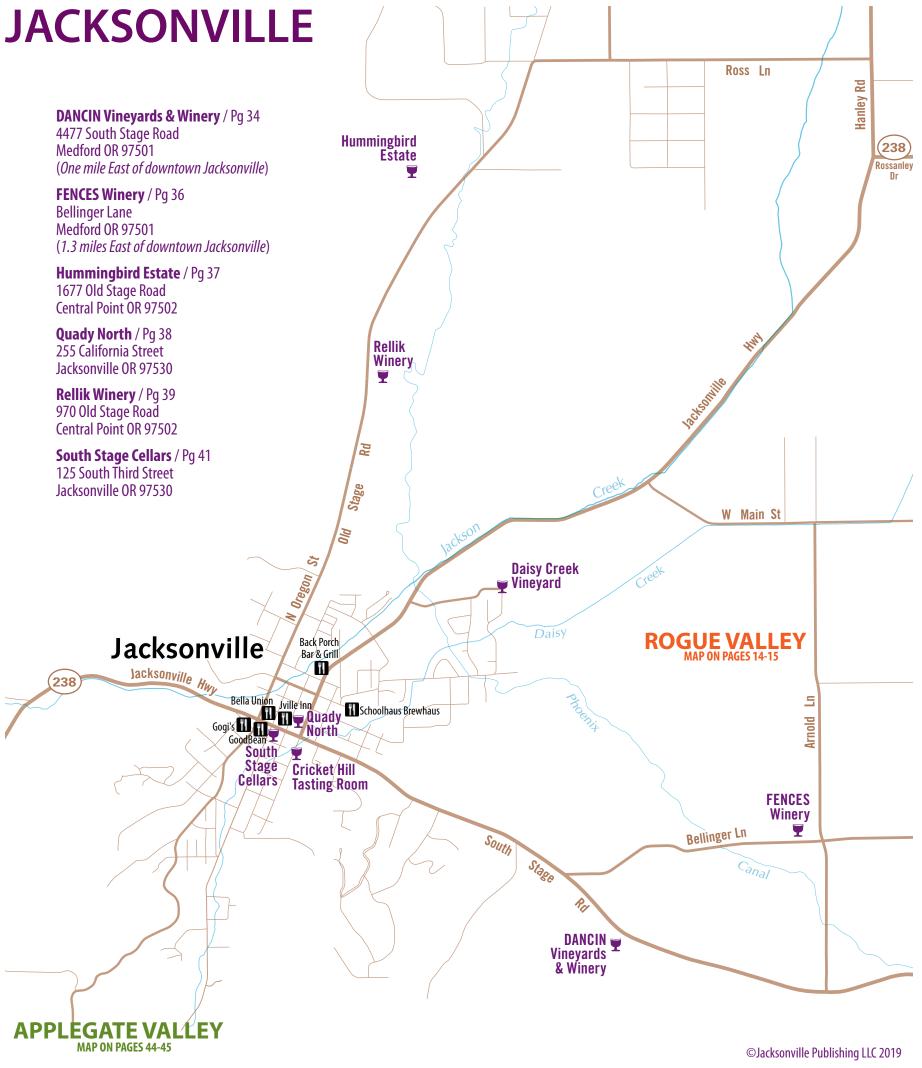
Kriselle Cellars' owner and winemaker, Scott Steingraber, produces award-winning varietals and distinctive blends. The wines have received recognition of excellence from some of the most esteemed publications, reviewers and wine competitions nationally and internationally. You are certain to find a wine that delights you at Kriselle Cellars.

Kriselle Cellars is always celebrating! Follow their Facebook page for information on wine and food pairings, upcoming wine releases, live music events and information on joining the Cellar Society—and join Kriselle Cellars on a Wine River Cruise—next voyage is Spring 2020 on the Douro in Portugal and Spain—learn more at *journeytoandfro.com*.





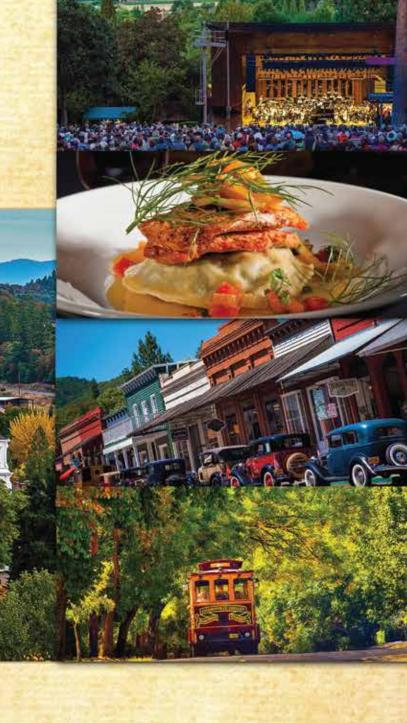




THE WINERIES OF JACKSONVILLE JACKSONVILLEWINERIES.ORG



HISTORIC LODGING, RECREATION





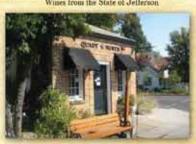
Creek DANCIN QUADY *NORTH Wines from the State of Jefferson



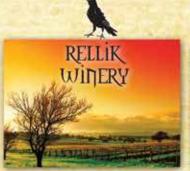
675 Shafer Lane Jacksonville, OR 97530 541-899-8329 daisycreekwine.com



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



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

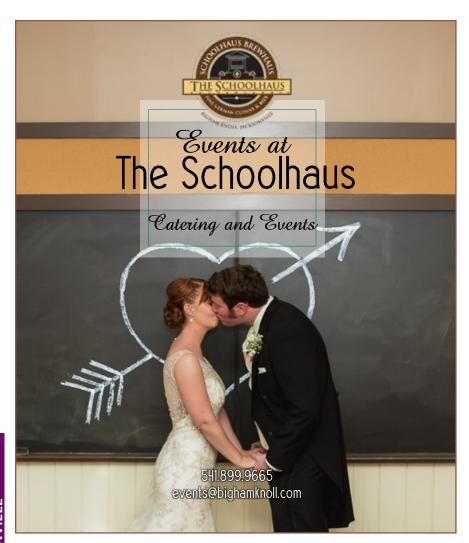


970 Old Stage Rd. Central Point, OR 97502 541-499-0449 rellikwinery.com





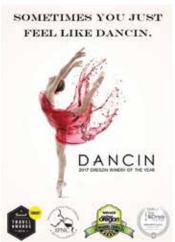
125 S. Third Street Jacksonville, OR 97530 541-899-9120 southstagecellars.com





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!



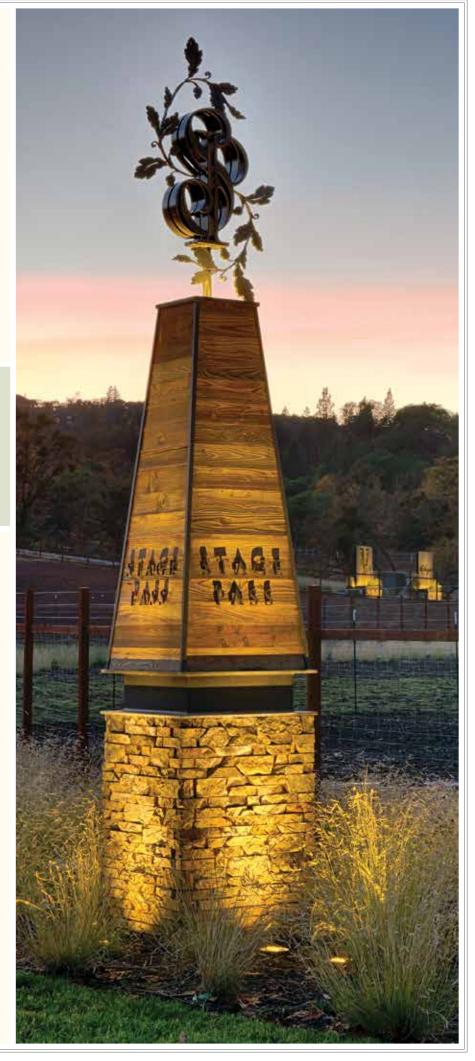


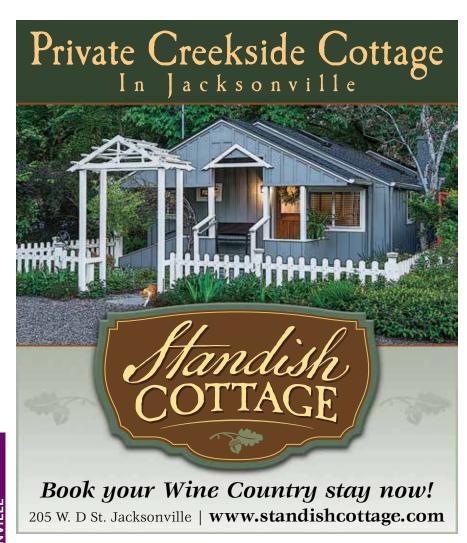
The good life awaits.

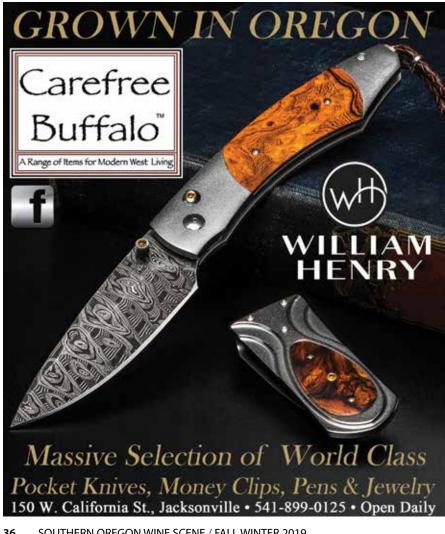
IN AN AREA BLESSED with unparalleled natural beauty, unsurpassed quality of life and outdoor recreation second to none, you need a home that rises above the rest. Welcome to The Vineyards at Stage Pass — a wine country community featuring 10 vineyard estate lots in the pastoral hills above the entrance 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









FENCES WINERY





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

Private tastings and events by appointment only

Wines: **Cabernet Sauvignon** Rosé of Cabernet Sauvignon



FENCES WINERY produces Cabernet Sauvignon. And what a Cab it is! With its first full production FENCES started winning major awards. The 2014 Cabernet won Best of Class at the 2018 San Francisco Chronicle Wine competition and was just reviewed by Wine Enthusiast where it scored a 90 and was tagged Editor's Choice. The 2014 Reserve Cab has also won a host of awards culminating in being named "One of the Northwest's top Cabs" by Wine Press Northwest. Its mouthwatering description of the Reserve noting its flavors of "black plum, cherry pie, black currant, chocolate-covered blueberries and a touch of tobacco," just beckons for a taste. Wine Enthusiast agreed and just awarded it 91 Points!

And from those very same Cabernet Sauvignon grapes, they produced their inaugural vintage of 2018 Rosé of Cabernet Sauvignon. It flew out as soon as it arrived, but there's more to come next spring!

The wines are personally presented by owner Jody Lennon 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. And prepare to be wowed!



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 early fall, Hummingbrid's gracious elegance will forever change your expectations of wine-tasting in the heart of the Rogue Valley.



ANDERBERG & MOLLAHAN



John L.Scott | REAL ESTATE



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.



4223 Tami Lane, Central Point

\$925,000

3169 sqft home, 4 bedroom, 3 ½ bath, built in 2007 on 5 beautiful view acres. Three car garage, gunite salt water pool, spa, fenced and crossed fenced, new \$70,000 solar system, 38 gpm when last tested.



515 South Loop Rd, Jacksonville

\$624,000

New construction in Jacksonville's Newest Subdivision: The Gold Terrace Heights. Built by Riverdell Construction this stunning home will be on a large .28 acre lot and offers 4 spacious bedrooms and 2 full bathrooms.

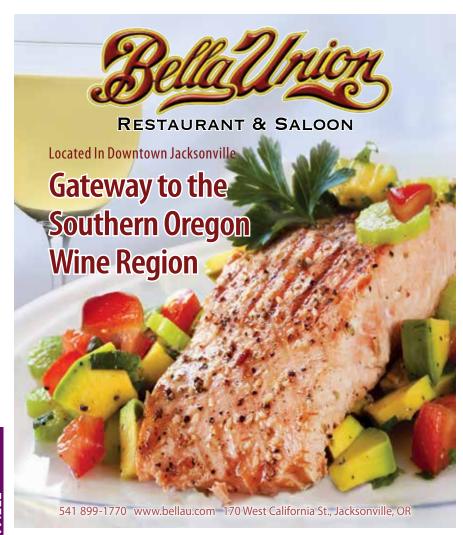


550 South Loop Rd, Jacksonville

\$637,000

New construction in Jacksonville's Newest Subdivision: The Gold Terrace Heights. This stunning home will be on a .27 acre lot and built by River Lane Homes and offers 4 spacious bedrooms and 2 full bathrooms.







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.

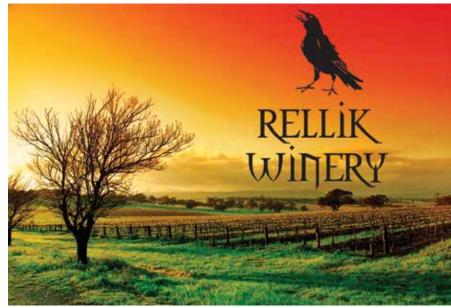
Quady North is the name of Herb Quady's Applegate Valley wine venture, a scion of his parents' Fresno area Quady Winery. QN is known for big, bold Bordeaux and Rhone varietals. After working as Assistant Winemaker at the California Central Coast Bonny Doon Vineyard, Herb came to Oregon to found his own 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.



RELLIK WINERY







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

Hours:

Thursday-Monday, 11am-7pm

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

Wines:

Cabernet Sauvignon Chardonnay Pinot Gris Pinot Noir

Port

Rosé



RELLIK WINERY enlivens the Jacksonville wine scene with panache all its own. The totally remodeled tasting room, with its cool, understated vibe, features retractable doors that extend the space onto a grape-arbored patio, but can still seat up to a hundred on chilly days with the doors closed. Rain or shine, there's plenty of space for the party to go on year-round. The wine list offers established favorites such as Cabernet Sauvignon and Chardonnay while tweaking expectations with Three-Eyed Raven, a proprietary red blend destined to become a Rellik classic. Expect new varietals to be added as vineyard plantings of Grenache, Viognier, Merlot and Malbec come into production. The addition of a full commercial kitchen allows you to take advantage of tapas-style food pairings, including European-inspired artisan personal pizzas, and spicy tomato soup made from scratch with gourmet grilled cheese sandwiches. In season, salads and locallysourced cheese plates will feature pears from the estate orchard.

Also new is the outdoor, all-purpose event space centered around a white gazebo, the archetypal wedding setting, with a breezy, shaded lawn and footpath that invites the celebration to flow around the adjacent pond. The Rellik House, a complex of three suites with pool and fire pit, is available year-round for overnight stays. At Rellik, the celebration doesn't need to end at closing time.





185 PLEASANTVILLE WAY, GRANTS PASS

4 BEDS - 3.5 BATHS - 6873 SQ. FT. - 2 TAX LOTS
This custom-built, luxury, lodge style home has an expansive open floor plan, smart home technology, and security. A park-like setting of 9.99 acres. \$1,500,000



9723 & 9735 HWY 238, JACKSONVILLE

MAIN HOME - 3 BEDS - 3 BATHS - 2496 SQ FT
2ND HOME - 2 BEDS -2.5 BATHS - 2035 SQ FT
Pristine Applegate River Frontage w/ exceptional fishing. 45 Acre Equestrian
Farm, approx. 30 Irrigated Acres & 2 Homes. Surrounded by vineyards and



3300 BUTLER CREEK RD, ASHLAND 11 BEDS - 9.5 BATHS - 11,000 SQ. FT.

Very rare property in Southern Oregon on 96 acres. Geo-thermal, wind & solar power, amazing views, stained glass ceilings, and so much more! \$2,995,000



4902 MCLOUGHLIN DR. CENTRAL POINT

5 BEDS - 6 BATHS - 10,225 SQ. FT.

Luxury, handcrafted, 3-story Victorian home. Private 100-acre estate with Irrigation, Barn, and tons of amenities. Truly is a must-see property!









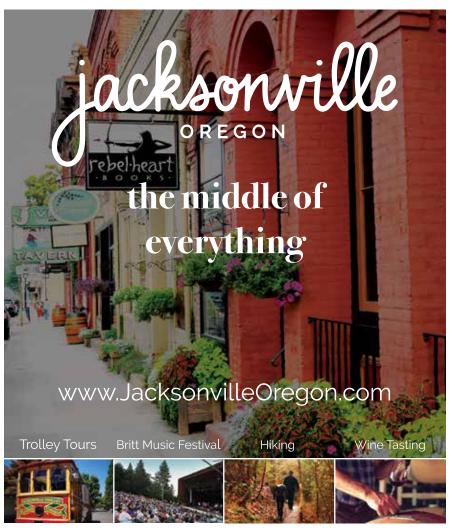
élan guest suites & gallery pure panache!

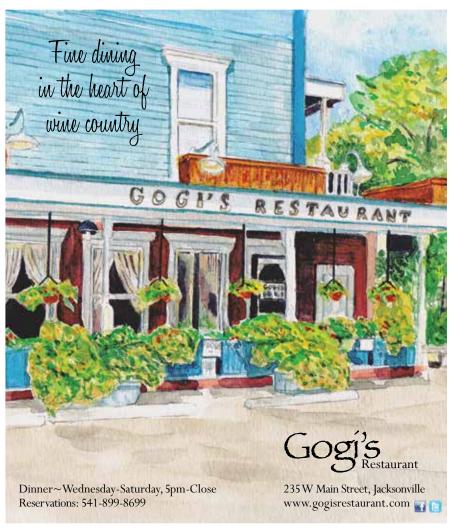


{541} 899 8000

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







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 is located in the heart of the gold rush town of Jacksonville in one of its oldest and most charming brick buildings. Inside, you'll discover an amazing array of 28 wines from all regions of the world—all hand-crafted from grapes grown in the Rogue Valley. At South Stage Cellars, you can find award-winning, beautifully-aged reds and savory whites. The friendly and well-educated staff will introduce you to some new wines as well as those that are familiar...for a tasting experience that's unusual and memorable.

The old world ambience of the building is continued in the surrounding and expansive wine garden, offering private spaces where wine may be enjoyed with a sumptuous cheese platter or other gourmet item. Adding to the pleasure, live music is performed three nights a week on the garden stage or in the tasting room in cooler weather. Gourmet food items are available at all times and on Wednesday nights, a catered dinner is available by reservation.

The Moore family, pioneers in Oregon's wine grape industry, invites you to enjoy this array of beautifully-balanced wines made by several of Oregon's finest winemakers for a wine tasting experience like no other.



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

GoodBean





Paint Your Barrel

Paula Guzzo and the ART of Winemaking

by MJ DASPIT



here are two striking features of the tasting room at Guzzo Family Winery, a reds-only producer in the Applegate Valley. First is that you could accurately insert 'micro' in front of 'winery.' The cozy space that doubles as the tasting room will accommodate twenty in close proximity to tanks, lab gear and other winemaking apparatus. The other thing is the painted wine barrels with their sparkling beveled glass tops that serve as tables. Paula Guzzo, owner with husband Tony, has been painting Oregon landmarks on barrels retired from the winery ever since she took a few "paint and sip" classes several years ago.

"I never tried painting before those classes. I went with a friend. I said, I don't paint. But it was fun and I kept going. I was so involved in the painting I wasn't drinking the wine... I learned a lot and I said I'm going to try a barrel."

Guzzo's barrels are thirty-gallon American Oak, retired after two or three years of use for aging wine. "I have to sand them and get them ready to accept the paint. I don't try to cover up all the wine stains that are on the barrel because I think that makes it unique. They're only a few years old, so they're in really good shape. I try to put vineyards on a lot of them along with landmarks such as Table Rock, Three Sisters, and Harris Beach. I do study canvases first to use as a guide for how I'm going to arrange the scene on the barrel. It looks better on the barrel sometimes than it does on the canvas because painting directly on the wood creates a richer look." Study canvases and the finished barrels are for sale at the Guzzo tasting room.

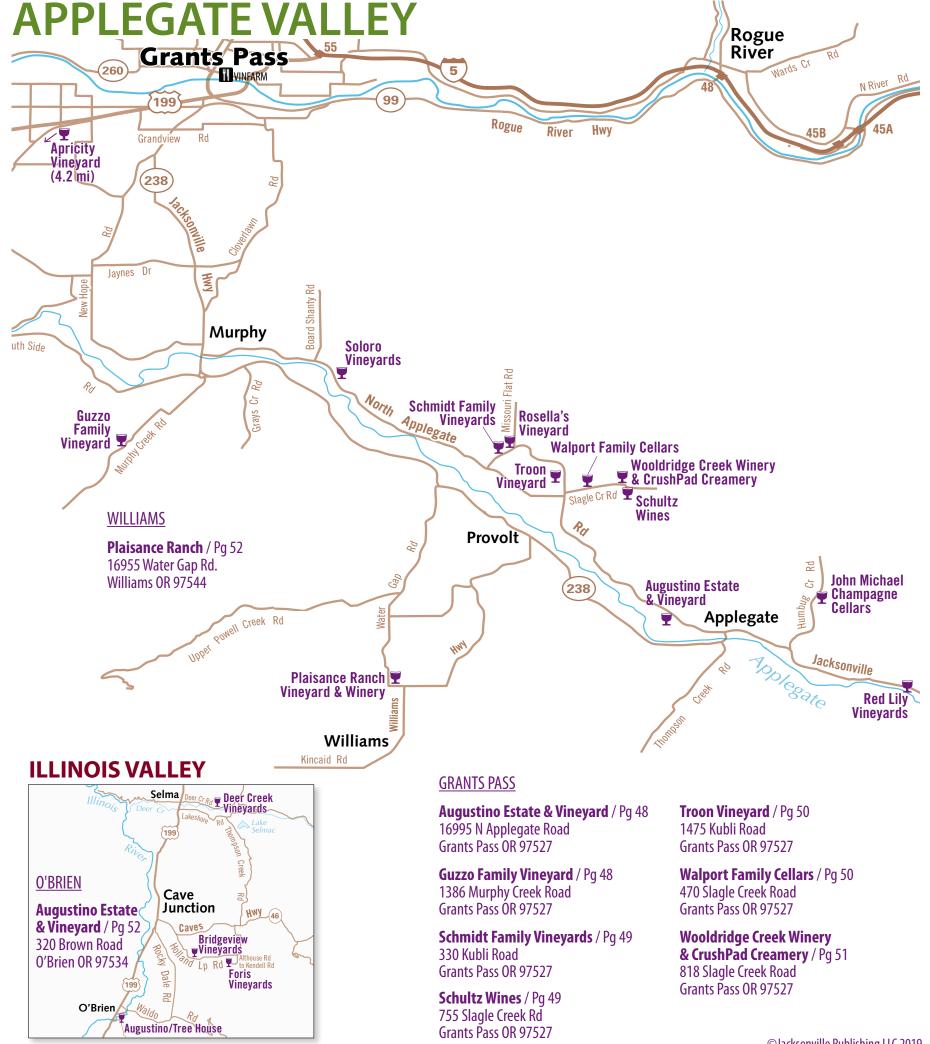
It must be fairly daunting, the prospect of painting a unified scene on a barrel, if only in terms of the surface area. Guzzo says you start with the bung, the plug in the barrel's fill hole. "I start with that because it sticks out and its placement in the scene needs to be determined first," she explains. She points to a barrel with Table Rock on one side and Mount McLoughlin on the other. "The bung is a waterwheel. It's from a picture I took at the Touvelle Lodge. In the back of the lodge is a little waterwheel and you can see Mount McLoughlin behind it."

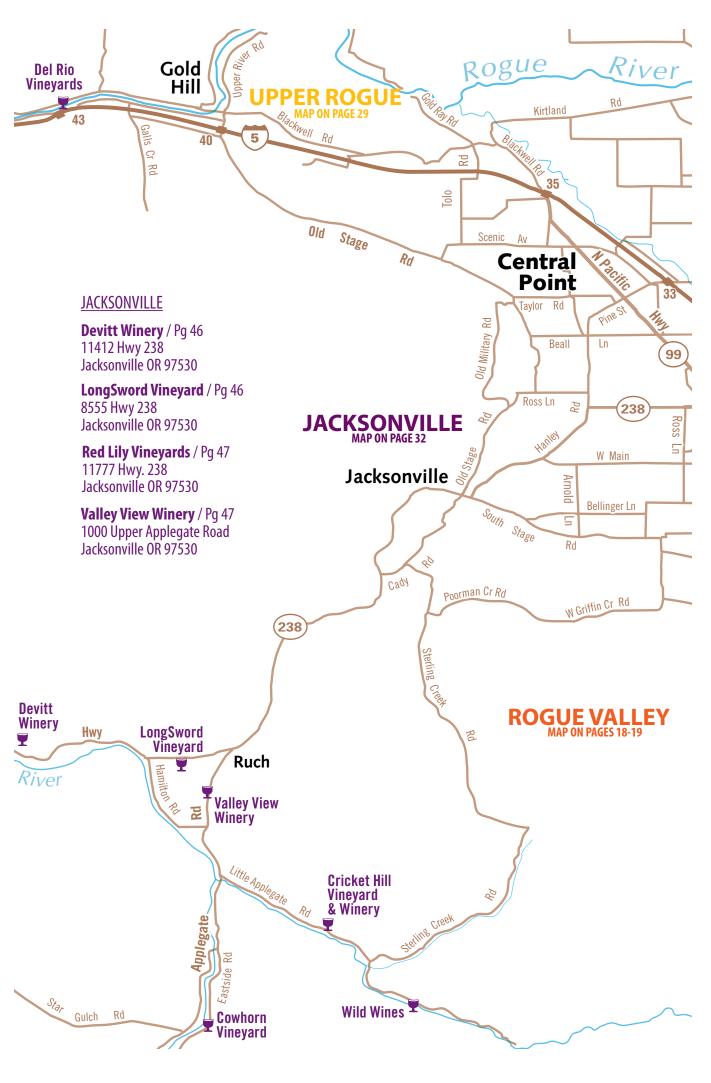
She points to a vineyard painted on the other side. "The vineyard is not really right there in front of Table Rock—it's really mostly cherry trees growing in that area— but I added it." The ground fog flowing around the base of Table Rock is authentic, she adds, and is also captured on the photo of Table Rock that appears in the 2019 Oregon Wine Experience (OWE) pamphlet, the guide to the annual wine extravaganza sponsored by the Asante Foundation to raise money for local hospitals and the Children's Miracle Network.

Guzzo is gratified that the scene on this barrel fit perfectly with the OWE theme, because for the third year running she donated a barrel—with a glass top this year—that was auctioned at the fundraiser. Sarahanne Driggs, Events Officer with the Asante Foundation says, "The silent auction is a main highlight of the Miracle Auction and Salmon Bake on Saturday."

Robin Galloway, Oregon State University Professor Emeritus and long-time OWE volunteer and attendee purchased the barrel Guzzo donated in 2018. "I started going to OWE when it was at Del Rio," Galloway says, "and have enjoyed watching it grow in Jacksonville. The Grand Tasting is my very favorite event, trying different wines and pairings and seeing all of them in one place at one time." She recalls Guzzo's barrel was elevated on a stand and that it immediately captured her attention. Reflecting on her successful bid, Galloway says she admired the way a painted barrel "epitomized the practicality and luxury of the wine industry." Her barrel, she notes with its scene of Harris Beach, "looks kind of Mediterranean with the grapes and the water. I like to sit with glass of wine and zone out looking into that picture." Galloway chuckles about coming to the realization that she had to transport her purchase. "I had to cram it into my Subaru—which I didn't think about when I bought it, but it all worked out."

"Yes, a thirty-gallon barrel will fit in the back of an SUV," Guzzo says with a smile, "and it's even better if you put a couple of cases of wine in to stabilize it." For more on Guzzo Family Vineyard, see page 48.









110 NE Morgan Lane Grants Pass, OR 97526

Tel: (541) 474-5690

hamptongrantspass. hamptonbyhilton.com





Devitt Winery 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



DEVITT WINERY was founded in 2003 by Jim Devitt after he and his wife, Sue, relocated from Napa Valley, where they owned Pope Valley Winery. Today, the family tradition continues

with grandson, Brendon Butler, after he took

over as winemaker in January 2017 following

ten years of on-the-job training as Jim's intern,

supplemented with enology classes at Umpqua

Community College and U.C. Davis.

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

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



LONGSWORD VINEYARD





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

Hours: Daily, noon-5pm

5th Annual Harvest Festival w/Pumpkin Chuckin! Saturday & Sunday, October 12 & 13, noon-5pm

Day of the Dead Celebration, Saturday, November 2, 2-5pm

Wines:
Cabernet Franc
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 smallbatch wines that are approachable, enjoyable, and complex, while his niece, Kate, takes great pride hosting the tasting room and wine club. The 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, making for a truly delightful wine tasting experience. LongSword has many other charms to offer guests, including the many free-range farm animals who call LongSword home: 28 Plymouth Barred Rock Chickens, 3 Pilgrim Geese, and 3 Baby Doll Southdown Rams. Some lucky guests will meet the owners' dogs—a lovable (and loud) Aussie fluff-ball named Rogue and an adorable, little cattle dog named Zoey.

Be sure to check out the 5th-Annual Harvest Festival Celebration on Saturday & Sunday, October 12 & 13 from noon-5pm. Enjoy food trucks, live music, pumpkin painting, and most importantly, pumpkin chuckin' with a full-size trebuchet and sling shots! LongSword will also host a Day of the Dead celebration on Saturday, November 2. Please check the LongSword Facebook page for details.



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.



VALLEY VIEW WINERY





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

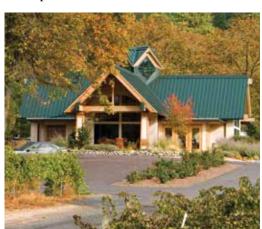
Hours: Daily, 11am-5pm

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.



AUGUSTINO ESTATE & VINEYARD







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

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

Wines:

Cabernet Sauvignon
Celebration White Blend
Chardonnay
Malbec
Merlot
Pinot Grigio
Pinot Noir
Pinot Noir "Caramella" Dessert Wine

Rosé "Angelina" Syrah Tempranillo Red Blend "Rock'n R Red"



AUGUSTINO APPLEGATE 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 52). 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 gfvtastingroom.com

Hours:

Friday-Sunday, 11am-4pm Monday-Thursday, by appt. only

Closed during inclement weather

MINORS NOT PERMITTED

Wines:

Cabernet Sauvignon LoCo Red Blend Maggie Merlot Syrah Tempranillo

Reserve Port-Style Dessert Wines:
Petite Sirah-JETT Fuel
Sweet Dahlia-Reserve Red

GUZZO FAMILY VINEYARD is a limited-production winery established in 2012. Paula and Tony Guzzo, winemakers and husband and wife, produce handcrafted red wines using a basket press common a century ago. They have a small vineyard producing their Reserve Port Style Dessert Wines, Petite Sirah-JETT Fuel and Sweet Dahlia-Reserve Red. All other varietals are produced with grapes sourced from local growers to make single varietals of Tempranillo, Syrah, Merlot, Cabernet Sauvignon and LoCo Red Blend.

The winery includes a tasting room featuring Paula's hand-painted wine barrels and artwork that doubles as the production area during harvest where they ferment, press, barrel age and bottle. During your visit to this intimate tasting room you can meet them and hear about their winemaking technique and adventures in winemaking. 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 wines that melt on the palate: sumptuous and irresistible.

Unconventional is the hallmark of Guzzo, but so is excellence as shown by winning many awards—Oregon Wine Competition results: Double Gold for their 2015 Tempranillo and Silvers for 2013 and 2014; Silvers for 2015 and 2016 Cabernet, Silvers for LoCo Red at the San Francisco Chronicle and International Del Mar CA-Toast of the Coast, LoCo Red and the 2016 Syrah as "Cellar Select" by Oregon Wine Press.



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

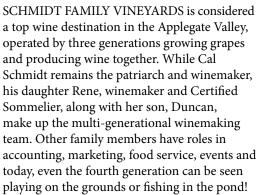
Syrah

Tempranillo

Touriga Nacional

Viognier





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** Svrah Tempranillo Dessert Wine Tempranillo Rosé Viognier



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

The first bottling of Schultz Wine was a 2010 Chardonnay and not long after, they purchased the property that would become Glory Oaks. Tempranillo, Viognier, and five traditional Bordeaux varietals now share their six acre lower vineyard with small flocks of chickens and sheep. The ranch house has been converted into a solarpowered tasting room, offering stunning views of the vineyard and valley. In 2019, Burgundian varietals were planted on a steep, north facing two acre upper vineyard 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!



Slow Food

"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. Qualityprice 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

APPLEGATE VALLEY OREGON

CUVÉE PYRÉNÉES 62% TANNAT 38% MALBEC



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.







PLAISANCE RANCH VINEYARD & WINERY





Plaisance Ranch 16955 Water Gap Road 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

Monucus

Petite Sirah

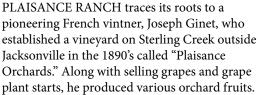
Mourvedré

Carménère

Chardonnay

Rosé

Ŧ



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

A winery with such a heritage could hardly be ordinary evidenced by a slew of accolades including three consecutive years of 90+ ratings from *Wine Spectator* and *Wine Enthusiast*, #5 on the *Seattle Times* "Top 50 Wines of the Pacific Northwest, Gold, Double Gold and Best Of Show at the Oregon Wine Experience and most recently awards from TEXSOM for Syrah, Tempranillo and Syrah and a score of 92 for Spotted Horse Pinot Noir and 90 points for 2017 Chardonnay from James Suckling.

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

The ranch offers a unique Southern Oregon experience. After all, Plaisance means "with great pleasure!"



AUGUSTINO ESTATE & VINEYARD





Augustino Estate & Vineyard 400 Brown Road 0'Brien OR 97534 541-596-2818 augustinoestate.com

Hours:

Saturday & 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
Malbec
Merlot
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.





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







Small Team / Big Results

Ashley Myers, Jacob Colmenero, and Sarahanne Driggs, the talented trio behind Oregon Wine Experience.

by AMIRA MAKANSI



From August 22 through August 25, 2019, Jacksonville hosted the 5th annual Oregon Wine Experience, a destination wine event for which all proceeds go directly to benefit the Children's Miracle Network and other healthcare programs supported by the Asante Foundation. The event is organized around the Oregon Wine Competition, in which Oregon wineries can submit new or future release

wines for judging at the event. This year, nearly five thousand people attended and 101 wineries across Oregon participated. The Oregon Wine Experience alone spans four days in August, each containing a distinct, single-day event, from the Founders' Barrel Auction to the Salmon Bake to the Medal Celebration. Additionally, the Asante Foundation organizes wine-themed events throughout the year such as Oregon Wine University, an educational series giving consumers the opportunity to deepen their wine knowledge and experience, and vintner dinners featuring wineries from around the state.

Despite the enormity of the event, the Oregon Wine Experience is primarily organized by a core team of three individuals: Ashley Myers, Jacob Colmenero, and Sarahanne Driggs. Driggs heads the event logistics and marketing; Myers oversees the wine and culinary side; Colmenero is responsible for sponsorships and fundraising. I sat down with the three of them to learn how they coordinate an event on this scale with a team so small.

"It was trial by fire for the first few years," Colmenero says. He started with Asante as an intern when the festival was called World of Wine, before there were any formal positions associated with the event. "But it was a great opportunity to open up new positions and bring in new people." Myers echoes his thoughts. "The Asante Foundation has done a wonderful job of putting all the right people in the right places, so our strengths complement each other."

Driggs' position was the first full-time Oregon Wine Experience position. After attending college at the University of Oregon and working full-time in Washington D.C. for many years, Driggs says she was ready to return. "I spent a few years looking for the right fit," she says. When asked how she knew this was the position for her, she notes, "It was the people of Oregon, this incredible region, and the opportunity to help take this amazing event to the next level."

Hosting a four-day destination wine event with five thousand visitors is "an octopus of planning," as Myers puts it. But still, the team has managed to roll out

new features every year. This year, for instance, it was possible to bid by proxy at the Founders' Barrel Auction. Donors who were unable to attend in person could contact volunteers under the tent, who would place bids in their name. Thanks to a text message system with links to the bid tracking system, donors could watch their bids to see how they were performing and what wines they could expect to take home.

A goal for the future, Colmenero shared, is to roll out exclusive OWE software, which would allow customers from across the United States to bid on wines featured at the Oregon Wine Experience—right from their phones.

"The goal is to open up the bidding—take it outside the tent," he says.

When asked about her vision for the future, Driggs replies in broad strokes: "We want to make the Oregon Wine Experience a signature Oregon event. We want to hold onto those incredible Oregon roots, but cultivate exclusivity as well. We want to be selling out every year."

Myers tries to see it through the consumer's eyes. "How do you build something everyone wants to be a part of?" The Oregon Wine Experience already has all the key features in place, she says. "This event is great because it has all the facets: it has a charity aspect, a culinary aspect, and it has a wine aspect. So how do we build on this foundation to make it something you don't miss?"

The core team of three is supported by a network of committee chairs and volunteer organizers. RSVP Event Group is closely tied to the Oregon Wine Experience; Kimberly Hicks, the owner and president, is the event coordinator, while Cari Powell, vice president, chairs the culinary committee. "Kimberly and Cari are kind of the fourth and fifth members of our team," says Colmenero. In addition, Trish Glose of KTVL and Andrea Childreth co-chair the marketing committee, Ava DeRosier of Heart Hospitality heads the wine service committee, and Gigi Ashley provides the backbone of the event's labor by coordinating an extensive network of volunteers from within the Southern Oregon community.

"It's a huge challenge," DeRosier says of her role in the organization, "but also a huge opportunity. To execute service for so many people is such an honor."

"We want to make Oregon a must-stop," says Driggs. "It's not just enjoying the wine—it's enjoying the food, the lodging, the outdoor experiences, the theater and the arts... the coast. It's that all-encompassing Oregon experience. And we want the event to be that entryway."



OREGON WINE COMPETITION®

2019 RESULTS





valcan

2015

SYRAH

Red WINE

Valcan Cellars is a family-owned label. Our mission is to provide handcrafted wines that come from selected terroir and vineyards in Oregon. Juan Pablo (JP) Valot, owner and winemaker for Valcan comes from a multi-generational line of wine entrepreneurs.

Willamette Valley

www.valcancellars.com



TRIUM

2018

VIOGNIER

White WINE

Trium comes from Latin for "of the three" and was founded by 3 couples with a vision of fine wine farmed with wisdom and care, in collaboration with welltrained winemakers, to best express the potential of Southern Oregon. We are a small winery with its roots dedicated to

Rogue Valley triumwines.com



MAISON JUSSIAUME

2016 **BLANC DE BLANCS**

Specialty WINE

Maison Jussiaume currently specializes in the extremely limited production of Blanc de Blanc's sparkling wine, only. The wine is entirely handcrafted following the traditional and demanding Champenoise method of production, using 100% locally-sourced chardonnay fruit specifically chosen for their particular

Rogue Valley MaisonJussiaume.com

2016 SYRAH 2016 TEMPRANILLO 2014 SYRAH SHEPHERD

ROGUE VALLEY 2015 TEMPRANILLO AURORA VINES 2018 ALBARINO AWFN WINFCRAFT BELLE FIORE WINERY CLIFF CREEK CELLARS 2015 MAIN MALBEC 2015 TEMPRANILLO 2018 CAPRICCIO 2017 PINOT GRIS

DANCIN VINEYARDS DEL RIO VINEYARDS **IRVINE & ROBERTS VINEYARDS** MAISON JUSSIAUME QUADY NORTH QUADY NORTH **ROCK POINT WINES** RYAN ROSE WINE

SOUTH STAGE CELLARS

WEISINGER FAMILY WINERY WEISINGER FAMILY WINERY

APPLEGATE VALLEY

2017 SAUVIGNON BLANC

2017 PINOT MEUNIER

2018 PISTOLETA

2018 PINOT GRIS

2016 PINOT NOIR

2016 TEMPRANILLO

2014 MALBEC

2018 VIOGNIER

2018 ROSÉ

2016 BLANC DE BLANCS

GUZZO FAMILY VINEYARD **GUZZO FAMILY VINEYARD** SCHULTZ WINES



*REST OF SHOW FINALIST

COLUMBIA GORGE

2018 PINOT NOIR BLANC

STAVE & STONE WINE ESTATES

WILLAMETTE VALLEY

2016 PINOT NOIR 2016 PINOT NOIR ESTATE

2015 RIVER RUNNER RED PINOT NOIR

2016 TREBUCHET PINOT NOIR

2016 CHALICE ESTATE CHARDONNAY **2015 SYRAH**

BLUEBIRD HILL CELLARS BRYN MAWR VINEYARDS* CROFT VINEYARDS DAUNTLESS WINE CØMPANY IRIS VINEYARDS VALCAN

ILLINOIS VALLEY

2018 PINOT BLANC

FORIS WINE

UMPQUA VALLEY

2018 GRENACHE ROSÉ 2017 SYRAH

REUSTLE PRAYER ROCK VINEYARDS

2017 GRENACHE ROSÉ

2017 RIESLING

2014 SYRAH

2018 GRENACHE BLANC 2018 MRV

2015 RUSTY RED RESERVE

2018 ROSÉ OF PINOT NOIR

2016 PINOT NOIR-ESTATE

2017 SAUVIGNON BLANC

2016 CHARDONNAY 2016 RESERVE PINOT NOIR

2018 WHITE PINOT NOIR

UMPQUA VALLEY 2017 COASTAL CUVEE

2017 PINOT NOIR

2016 SPARKLING CHARDONNAY

2016 TEMPRANILLO WINEMAKER'S RESERVE

2018 ROSÉ OF GRENACHE 2016 ESTATE CHARDONNAY

2016 GRENACHE NOIR

2018 ROSÉ OF GRENACHE

2016 CHARDONNAY 2015 TEMPRANILLO

2016 CHARDONNAY

2008 BORDEAUX/CLARET

2015 PETITE SIRAH

2018 ROSÉ

2015 PINOTAGE 2017 PINOT NOIR

2016 VIOGNIER

2016 CABERNET SAUVIGNON RESERVE

AWEN WINECRAFT CLIFF CREEK CELLARS DANCIN VINEYARDS GOLDBACK WINES **IRVINE & ROBERTS VINEYARDS** JAXON VINEYARDS IAXON VINEYARDS NAUMES FAMILY VINEYARDS PLATT ANDERSON CELLARS RELLIK WINERY ROCKY KNOLL VINEYARDS ROXYANN WINFRY RYAN ROSE WINE SOUTH STAGE CELLARS STONERIVER VINEYARD VALLEY VIEW WINERY WEISINGER FAMILY WINERY

CATHEDRAL RIDGE WINERY

BRYN MAWR VINEYARDS

EOLA HILLS WINE CELLARS

KEELER ESTATE VINEYARD KNUDSEN VINEYARD

GIRARDET WINE CELLARS

2HAWK VINEYARD & WINERY

BRANDBORG VINEYARD AND WINERY

REUSTLE PRAYER ROCK VINEYARDS

KATE ARNOLD WINES

CARITON CELLARS

CROFT VINEYARDS

LEFT COAST ESTATE

SEASON CELLARS

2017 IETT FUEL DESSERT WINE - PETITE SIRAH

2014 LIFE OF RILEY TEMPRANILLO 2018 RESERVE VIOGNIER

2016 HOMEWARD CHARDONNAY

2015 BLESSED MERLOT

2017 VIOGNIER

GUZZO FAMILY VINEYARD RED LILY VINEYARDS SCHMIDT FAMILY VINEYARDS SCHUITZ WINES SOLORO VINEYARD

SAVE these DATES August 24 to August 30, 2020

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.



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).



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.



Kate Williams has an "all-in" approach to life that she uses in her position at Rogue Creamery, academic paths in French and Forest Ecology, in supporting the "buy local" movement and with her other career as a Crater Lake National Park Ranger. She plays with folk band, "Wild & Blue," and enjoys spending time with her husband and two children. Kate is also a contributor for the Jacksonville Review.



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<u>Winery</u>	<u>Region</u>	<u>City</u>	<u>Pg</u>
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Augustino Estate & Vineyard	Applegate Valley	Grants Pass	48
Augustino Estate & Vineyard	Illinois Valley	0'Brien	52
Belle Fiore Winery	Rogue Valley	Ashland	16
Cliff Creek Cellars at the Vineyard	Upper Rogue	Gold Hill	30
DANCIN Vineyards & Winery	Jacksonville	Medford	34
Del Rio Vineyards	Upper Rogue	Gold Hill	30
Devitt Winery	Applegate Valley	Jacksonville	46
EdenVale Winery	Rogue Valley	Medford	23
FENCES Winery	Rogue Valley	Medford	36
Grizzly Peak Winery	Rogue Valley	Ashland	16
Guzzo Family Vineyard	Applegate Valley	Grants Pass	48
Hummingbird Estate	Jacksonville	Central Point	37
Irvine & Roberts Vineyards	Rogue Valley	Ashland	17
Kriselle Cellars	Upper Rogue	White City	31
Ledger David Cellars	Rogue Valley	Central Point	20
Long Walk Vineyard	Rogue Valley	Ashland	18
LongSword Vineyard	Applegate Valley	Jacksonville	46
Naumes Suncrest Winery	Rogue Valley	Talent	26
Parkhurst Wine Cellars	Rogue Valley	Talent	26
Paschal Winery & Vineyard	Rogue Valley	Talent	27
Plaisance Ranch Vineyard & Winery	Applegate Valley	Williams	52
Platt Anderson Cellars	Rogue Valley	Ashland	19
Quady North			
Red Lily Vineyards			
Rellik Winery			
Roxy Ann Winery			
Schmidt Family Vineyards			
Schultz Wines	Applegate Valley	Grants Pass	49
South Stage Cellars			
Trium Wines			
Troon Vineyard			
Valley View Winery	Applegate Valley	Jacksonville	47
Walport Family Cellars			
Weisinger Family Winery	Rogue Valley	Ashland	19
Wooldridge Creek Winery	Applegate Valley	Grants Pass	51

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John L. Scott / Doug Morse39
Stage Pass Medford35
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Petit Verdot is considered one of the five principal Bordeaux grape varieties that go into the traditional blended red wines made under that French appellation. The other four are Cabernet Franc, Cabernet Sauvignon, Malbec and Merlot. It isn't uncommon to find a varietal bottling of a Cab, Cab Franc, Malbec or Merlot in Rogue Valley tasting rooms, but to come up with a bottle of Petit Verdot you might have to do a little digging. There's just so little of it planted in our region—and it's almost always used to balance and enhance a Bordeaux blend or varietal. Bordeaux varietals are exempt from Oregon's 90% minimum requirement for varietal labeling and are allowed to be blended with up to 25% other varieties. Thus, a wine labeled "Oregon Cabernet" could contain as much as 25% of one or more blenders such as Petit Verdot under Oregon Liquor Control Commission regulations.

When Rob Folin took the reins, in May 2018, as winemaker at Ashland's Belle Fiore Winery, he began tasting through all the wines in barrel awaiting bottling, including two barrels of 2015 Estate Petit Verdot. Belle Fiore is known for producing an array of red blends, so his assumption was that this small lot of Petit Verdot would be used in this way—until he tried it. He remembers saying to himself, "Man, this stuff is good. This is *really* good." Folin spoke with Dr. Edward Kerwin, Belle Fiore's hands-on owner and general manager, to recommend bottling the Petit Verdot on its own.

What is it that made this wine deserving of a previously unplanned varietal bottling? Folin explains the site where it is grown—the top of

the property's west-facing slope, is critical to the quality of this grape. "Petit Verdot needs a warm spot with prominent sunlight. Definitely not a good choice for planting in the Willamette."

The vines are not heavily cropped, yielding only about two tons per acre. A late ripener, the fruit has to be allowed to hang. "It's one of the last that we bring in," Folin says. With a long, loose cluster of small berries like a Cabernet, the fruit is relatively mildew-resistant and can hang out. Time on the vine adds complexity. The acidity holds well, though it does comes down with extended ripening. "I don't even sample it until part way through harvest."

Folin describes this Petit Verdot as having "earthiness and a core of dark fruits without any bell peppery greenness. It's smooth but the acidity is there, with mouth-coating tannin but not crazy dry. The fruit has a transparency. I'll taste distinct flavors. They're not fuzzy or velvety. They're not camouflaging each other."

Vinified by former winemaker Kathy Kaigas, the Belle Fiore
Petit Verdot was barreled in 100% new French oak and shepherded
through its development by Folin's immediate predecessor Heather
Nenow. Folin's John Henry appears on the screen-printed bottle that
initiates Belle Fiore's signature series, a collection of specially-curated
wines, made in very limited quantity and not poured in the tasting
room. Of the signature series and the Petit Verdot, Folin says, "This
isn't me trying to take credit for someone else's work, but I do feel like
I did save it from just going into a blend." To which we say, bravo!

For more on Belle Fiore Winery, see page 16.

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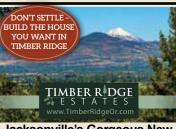
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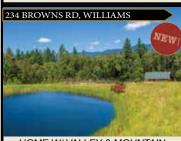
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