



The International Wine & Food Society IWFS Americas Inc.

Presents

# The Willamette Valley Wine Festival

May 2-6, 2023



Welcome to 2023 Willamette Valley, Oregon Wine Festival

By Stephen Hipple, Chairman of IWFS Americas Inc.

### THEN 2004 Year & NOW 2023 Year

he Board of Governors of the Americas organized its first IWFS festival in Oregon in 2004. More than 18 years later, we are revisiting Oregon from May 2-6, 2023.

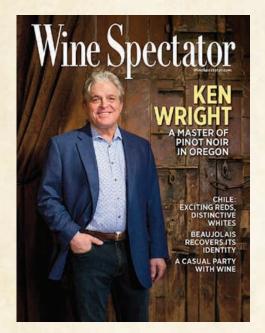
After joining the IWFS in 1995, the first festival I atended took place in Portland, Oregon from September 28 - October 2, 2004. At that time, in the heart of wine country, there were no hotels equipped to accommodate a group of our size. Consequently, we stayed in Portland and commuted to tour wineries by bus. It was a two-hour round-trip bus ride. We spent about four hours visiting wineries, enjoyed lunch and then reboarded the bus to return to our hotel. Regardless, it was a wonderful event. Oh, how times have

changed in Willamete Valley! Today there are many more wineries. The wines were great then and even better now. Oregon competes with the best wineries in the world when it comes to making Pinot Noir and Chardonnay. Our members will definitely appreciate the refined quality.

As Festivals & Event Chairman in 2017, I read that Oregon wineries were making some of the finest Pinot Noirs in the world. Therefore, I wanted to visit Oregon wine country to determine what the hype was all about. In September of 2017 I went to Willamete Valley to visit various wineries, as well as determine if there were high-quality hotels in the valley that could accommodate our approximately 120 IWFS members. After spending one night

at the Allison Inn and Spa, I knew I had found the perfect place. Unbeknown to me at that time, the Allison Inn and Spa was the only hotel that could provide lodging for the numerous members of the Society. The staff was incredibly welcoming and gracious. The food was excellent and the service impeccable. Next, I visited wineries and was pleasantly surprised to learn, that many of the wineries in the valley were within a 20- minute drive from the hotel. The wine makers, even though some are now famous for their wines, were every bit as friendly and easy to talk to as they had been in 2004. The changes in Willamete Valley were impressive and I was sold on the idea of organizing another 5-day, IWFS festival in Oregon wine country.

No wine festival can be a success without the support of wine makers and winery owners in their wine country. A special thanks goes to Ken Wright and Eugenia Keegan.



#### Ken Wright, Owner, Ken Wright Winery Cover of Wine Spectator May 31, 2015 A Master of Pinot Noir in Oregon

It was during the 2004 Portland Wine Festival that I met the renowned Ken Wright. In 2023, he is just as friendly, energetic and enthusiastic as ever. I approached Ken for assistance on organizing this festival. He immediately responded with a resounding yes and began offering ideas. In fact, Ken presented more ideas of activities to do and sights to see than we could possibly experience in five days. It was Ken's idea to organize our AVA Seminar explaining the difference the terroir makes in the flavors present in Oregon's Pinot Noir. Additionally, Ken organized our AVA tasting and the Ken Wright Abby Road Farms' dinner.

# Eugenia Keegan Wine Enthusiast Magazine 2021 Wine Executive of the Year

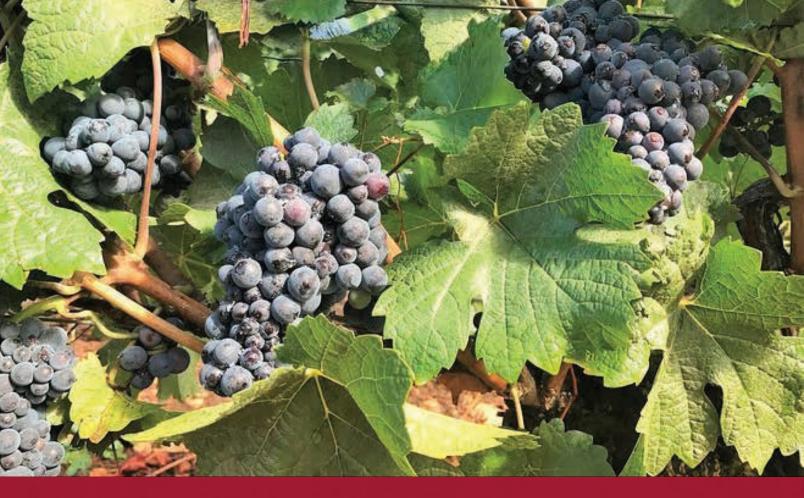
Eugenia Keegan, General Manager and Vice President of Oregon Winery Operations and Business Development for Jackson Family Wines, has been named Wine Executive of the Year as part of Wine Enthusiast Magazine's 2021 Wine Star Awards. In its 22nd year, Wine Enthusiast's annual Wine Star Awards are among the most prestigious global wine industry awards given to honor those individuals and companies that make outstanding contributions to the wine world. Eugenia has organized private tours for you at Penner-Ash, WillaKenzie Estate, Gran Moraine, and Zena Crown.



The 2023 Willamete Valley, Oregon Wine Festival was a long time in the making. It was postponed twice due to complications caused by the Covid 19 virus. The organization of a festival of this magnitude requires perseverance. Steven Greenwald, Festival & Events Chairman, and Andrew Jones, Former Chairman of the Board of Directors of the Americas, are to be commended for their combined diligence in bringing the Willamete Valley, Oregon Wine Festival to fruition.

We know you will immensely enjoy the 2023 Willamete Valley Festival experience: lodging at the luxurious Allison Inn and Spa in the heart of wine country, which means no lengthy bus excursions, imbibing exceptional wines, and socializing with friends who appreciate fine wines and dining.

Stephen Hipple Chairman, IWFS Americas, Inc



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### **Dress Code**

#### **During the Day**

Smart casual and comfortable shoes for all daytime activities.

#### Dinners -

Meet & Greet Dinner at Allison Inn & Spa, Winemaker Dinners at Laurelwood at Ponzi Vinyards

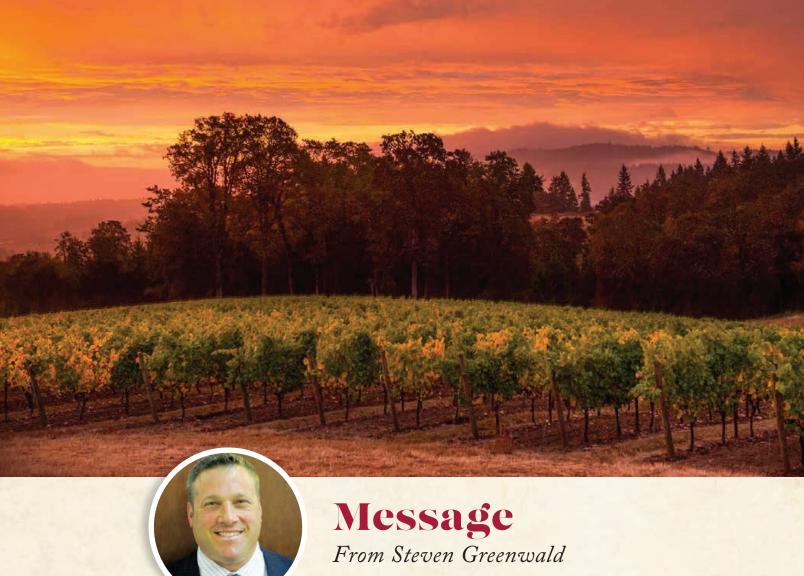
Business attire (Jacket and tie for men and cocktail dresses for ladies

Archery Summit and

Abbey Road Farm: Smart casual (Jackets without tie for men)

Final Dinner at Allison Inn & Spa Black Tie Please wear medallions

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ear IWFS Willamette Valley Festival Attendees,

Welcome to Willamette Valley, home to many world class wineries. Not only will you be enjoying the wines, but you will also meet some of the "movers and shakers" who are transforming the region into a powerhouse in the wine world. Willamette Valley has gone through many changes over the years as the popularity of the wines has exploded and many estates from Europe and other parts of the United States have gained a foothold in the area. You will enjoy dinners that feature cuisine with a "farm to table" theme, showcasing local ingredients. We will have a chance to drink "Old World vs New World" wines side by side at two of our dinners...

I hope that everyone will take the opportunity to immerse themselves in the culture and the beauty of Willamette Valley.

I would also like to take the opportunity to introduce our newest member on the Festival & Events Committee, Charles Schurhammer. Charles has extensive travel knowledge especially in South America and in Europe. We look forward to his participation in future festivals for our IWFS members.

All the best in Wine, Food & Friends.



#### Steven Greenwald

Chairman, IWFS Americas, Inc. Festivals & Events Committee



## Contributors

The mission of the Festivals & Events Committee is to promote a broad knowledge and understanding of both wine and food and encourage their appreciation, while at the same time nurturing the camaraderie among those who share the pleasures of the table.



Stephen Hipple
Chairman, IWFS Americas, Inc.
Member, International Council
Omaha, Council Bluffs & Okoboji Branches
Member Since 1995



Steven Greenwald
Director, IWFS Americas, Inc.
Chairman of Festivals & Events Committee
Washington, D.C. Branch
Member Since 1998



Andrew Jones
Emeritus Director, IWFS Americas, Inc.
Member, International Council
Cayman Island & New York Branches
Member Since 1987



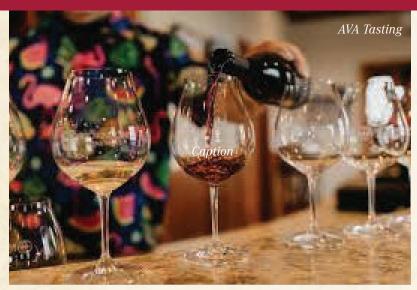
Charles Schurhammer Rochester, MN Branch Member Since 2006



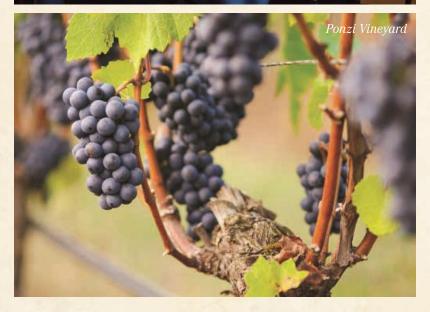
# Willamette Valley Itinerary May 2 - 6, 2023

### Tuesday, May 2

- Arrive in Willamette Valley and Check-in to the Award-Winning Allison Inn & Spa
- 6:30 PM
  Opening Night Reception at the Allison Inn
- 7:30 PM
  Meet & Greet Dinner







### Wednesday, May 3

- 7:30 AM 9:00 AM Breakfast Buffet
- 9:30 AM
  Lecture/Seminar with Ken Wright and
  Professor Scott Burns
- 10:30 AM 12:00 PM Grand AVA Tasting
- 12:00 PM Free Time
- 6:30 PM

  Board bus and depart for dinner at either Archery Summit or Laurelwood at Ponzi Vineyards
- 7:00 PM Reception and dinner
- 10:30 PM Return to hotel by bus

### Thursday, May 4

- 7:30 AM 9:00 AM Buffet Breakfast
- 9:45 AM Board Buses
- 10:00 AM

  Jackson Family Day visit four wineries and informal lunch
- 6:30 PM Bus to Abbey Road Farm
- 7:00 PM
  Reception and Dinner organized by Ken
  Wright Cellars
- 10:30 PM Bus back to hotel





### Friday, May 5

- 7:30 AM 9:00 AM Buffet Breakfast
- 10:30 AM
  Board Bus for Optional Activities
- 10:30 AM 1:00 PM Olive Oil, Saké Tasting & McMinnville
- 2:30 PM
  Bus back to hotel from museum
- 6:30 PM

  Board bus and depart for dinner at either Archery Summit or Laurelwood at Ponzi Vineyards
- 7:00 PM Reception and dinner
- 10:30 PM Return to hotel by bus





### Saturday, May 6

- 7:30 AM 9:00 AM Buffet Breakfast
- 10:30 AM

  Board Bus for Optional Activities
- 10:30 AM 1:00 PM Olive Oil, Saké Tasting & McMinnville
- 2:30 PM
  Bus back to hotel from museum
- 6:30 PM
  Black Tie Reception at The Allison Inn
- 7:30 PM Black-Tie Dinner at The Allison Inn

# Sunday, May 7 DEPARTURES

#### **Airport Shuttle Service**

A shuttle service will be provided from
The Allison Inn to Portland International Airport
on Sunday morning. We have arranged for five
56-seat buses to depart from the
Allison Inn at the following times:

5:30am | 7:15am | 9:00am 11:00am | 1:00pm

There will be plenty of space on each bus and so there is no need to book seats.

The buses will leave on time and so you must have your luggage in the Lobby at least 15 minutes before the departure time.

# THE WILLAMETTE VALLEY FESTIVAL GROUP 'A'

Wednesday Dinner: Laurelwood at Ponzi Vineyards
Friday Dinner: Archery Summit

Jim Anderson New South Wales, AU

Ivan Batlle Kansas City, MO

Chris & Sue Bonsall
Victoria & New South Wales, AU

**Angie Brothers**Birmingham, AL

Jerry & Jane Butterfield Sacramento-San Joaquin, CA

Vince & Julie Clark Kansas City, MO

Jim Echle
Independent Member/Victoria, AU

Steve Ellefson & Chris Rix Omaha, NE/Council Bluffs, IA

Brian & Julia Fitzgerald Western Australia, AU

Joseph & Jill Goldstein Omaha, NE/Council Bluffs, IA

Jim & Gail Goodwin Santa Fe, NM **Steven Greenwald & Tanya Echeverry** Washington, D.C.

Gary & Jane Hagebush Omaha & Greater Omaha, NE/ Council Bluffs, IA

John & Lynne Hehr Arkansas, AR

Richard & Pam Hinds Washington, D.C.

**Stephen & Patti Hipple** Omaha, NE/Council Bluffs & Okoboji, IA

Ronald & Jeanene Hulsey Santa Fe, NM

James Wiley & Guadalupe Rivera Austin, TX

Robert & Maureen Josefchak Niagara, ON

Geoffrey & Rhonda Kaplan Washington, D.C.

Ron & Pamela Khan Burlington, ON Barry & Bambi Landew Washington, D.C.

King Y. & Ping Lee Kansas City, MO

Todd & Sandy Lemke Omaha, NE/Council Bluffs, IA

Michael & Darcy Lien Sacramento-San Joaquin, CA

Wayne & Karen Markus Omaha & Greater Omaha, NE

**Dallam & Coleen Masterson** Houston, TX

Pierre Matteau & Yolaine Boileau Burlington, ON

**Janet Meisinger** Kansas City, MO

Peter Miao & Chris Bruney La Jolla,Los Angeles & San Fernando Valley, CA

David Smith & Teresa MacDonald Burlington, ON

Mike & Rhonda Wilke Omaha, NE/Council Bluffs, IA

# THE WILLAMETTE VALLEY FESTIVAL GROUP 'B'

Wednesday Dinner: Archery Summit Friday Dinner: Laurelwood at Ponzi Vineyards

Chris & Nancy Ankner New York, NY

Paulette & Mo Browne Washington, D.C.

Mike & Yvonne Donohoe Houston, TX/Santa Fe, NM

Primitivo & Alphonso Garcia Philippines

Tarah Hunt Jacksonville, FL

Andrew & Felicity Jones
Cayman Islands/New York, NY

Tom & Mary Murnan Omaha, NE/Council Bluffs, IA

Richard & Mary Murphy Omaha, NE/Council Bluffs, IA

Ananth & Margaret Natarajan Physicians of LA, CA/ Lake Tahoe, NV

John & Susan Newsam Kansas City, MO

George Newton & Sandy Flannigan Houston, TX

John & Joan Nicholas Zurich, CH

Lynda Patton & Kimberly Ebner Los Angeles, CA

Arnie & Sherie Reiter New York, NY

Hans & Elaine Riddervold Oslo, NO

Sean & Annie Rogan Victoria, AU

**Neal Satten** Philadelphia, PA

James & Katherine Schorgl Kansas City, MO

**Hal & Julie Shanis** Philadelphia, PA

Suzanne Shank Kansas City, MO

Brian & Sarah Shapiro Indianapolis, IN

**Doreen Shipley** Kansas City, MO Francis & Laurie Sobetski Greater Omaha, NE

Ray & Liz Sobrino Washington, D.C

Dietmar & Mary Ellen Sommerfeld Kitchener-Waterloo, ON

James Storfer & Jan Ray Houston, TX

Michael & Grace Tamburri Western Australia, AU

Joe Tashjian & Kay Savik Minneapolis/St. Paul, MN

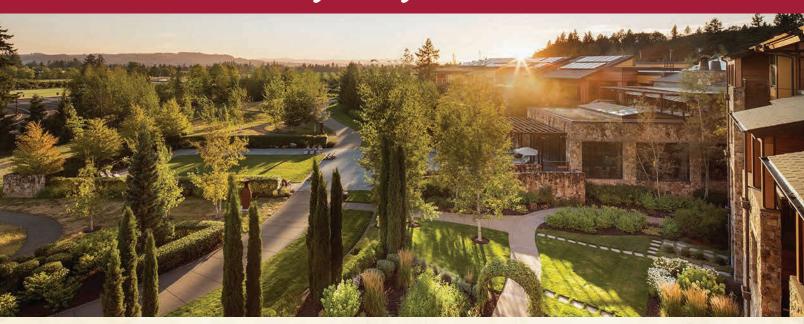
**John Trickett & Bev McClendon** Arkansas, AR

**Gregory & Jennifer Tudor** Sacramento-San-Joaquin, CA

Lowell & Donna Wilhite Omaha, NE

**Harvey Young** Philadelphia, PA

# Day 1 Tuesday, May 2, 2023



#### Check into the award-winning Allison Inn & Spa,

located at 2525 Allison Ln, Newberg, OR. Nestled amidst the lush natural beauty of Oregon's Willamette Valley, The Allison Inn & Spa offers visitors an unmatched resort experience. Situated in a quaint 35-acre setting, surrounded by sweeping views of wine country and farmland, this elegant retreat is a true escape from the business of everyday life. In 2009 the Allison Inn & Spa opened its doors and became the first luxury, eco-friendly destination resort in Oregon wine country. There are more than 500 pieces of hand picked art, as well as an outdoor sculpture garden.

#### **Meet & Greet Dinner**

with the wines of Résonance, Maison Louis Jadot's first venture outside France since their inception in 1859, presented by Emily Bachand or Guillaume Large at The Allison Inn. Each course will be perfectly paired with the selected wines.

#### **Executive Chef Jack Strong**

Strong's Native American heritage plays a strong role in his culinary philosophy. He is influenced by elements that are native to the Pacific Northwest, highlighting seafood, herbs, produce and other items that have always thrived in the area. He takes pride in leveraging the farm-fresh, native ingredients of the region to develop his indigenous Northwest cuisine.

Strong attended the culinary program at Lane Community College in Eugene, Oregon, which was the start of a career full of passion. In 2008, he was nominated for the James Beard Award, "Best Chef: Southwest". He is also the co-author of The New Native American Cuisine: Five-Star Recipes from the Chefs of Arizona's Kai Restaurant.

Chef Strong began his career as the Sous Chef at The Green Restaurant. Following that, Chef Strong served as Chef de Cuisine at the AAA four-diamond Salish Lodge and at Kai, Arizona's only AAA five-diamond and Forbes five-star rated fine-dining establishment. Most recently, Chef Strong was the Executive Chef at the JW Marriott Camelback.

Oregon-born Chef Jack Strong recently joined the team at The Allison Inn & Spa with over 30 years of culinary experience. Commenting on the news of his appointment, Chef Strong said, "I've long admired the innovative culinary team at The Allison, and I'm thrilled be amongst such talent and passion in Oregon Wine Country. From the bountiful Chef's Garden and greenhouse to working with local Oregon partners, you can feel the importance of collaboration and honor at The Allison, and I look forward to embracing this blend of atmosphere of the Pacific Northwest."





INN & SPA

# Tuesday, May 2

### Meet & Greet Dinner

Résonance and Maison Louis Jadot

#### Reception

Beet cured salmon gravlax brioche caper remoulade
Wagyu tartare cone quail egg volcanic sea salt
Duck confit potato salad cornichon black truffles

Jean Josselin "Les Blancs" Extra Brut, Blanc de Blancs Champagne, 2017

#### **First Course**

Oregon smoked sturgeon

Dungeoness crab white bean olive oil puree olive-fennel relish

Maison Louis Jadot, Corton Charlemagne, Grand Cru, 2016

Résonance, Découverte Vineyard Chardonnay 2019

#### **Second Course**

Lavender-honey pork belly
Spiced apple butter golden raisin relish bacon powder

Maison Louis Jadot, Gevrey-Chambertin Clos Saint-Jacques, Premier Cru 2014
Résonance Vineyard Pinot Noir, Magnum, 2014

#### **Third Course**

Bison Tenderloin

Foraged mushroom corn polenta local goat cheese spruce tip powder porcini jus

Maison Louis Jadot, Clos Vougeot Grand Cru 2012

Résonance, Résonance Vineyard Pinot Noir, Memory Collection, Dijon Clone 2013

#### Dessert

Strawberry & Rhubarb Boccone Dolce White chocolate pistachio citrus *Château Doisy-Daëne*, 2016

# Day 1 Tuesday, May 2



#### Résonance, Maison Louis Jadot's

It was a crisp spring day in April 2013 when Thibault Gagey and Jacques Lardière set out to survey a well-established vineyard named Résonance. Jacques had just retired after leading winemaking at Maison Louis Jadot for 42 years, and Thibault, whose family has operated Maison Louis Jadot since 1962, was ready to enter the business with a bold new project. They immediately felt a deep connection with the place, and after tasting through dozens of wines made with the vineyard's fruit, Jacques sat back and said, "Perfect."

Pierre-Henry Gagey, the President of Maison Louis Jadot and Thibault's father, agreed. They decided to keep the vineyard's title, and they also named their new winery—Maison Louis Jadot's first outside of Burgundy—in its honor. With the same meaning in English and French, Résonance evokes many great things to come. They added the tiny but all-important accent mark to represent this small but special connection between Oregon and France.



#### **Guillaume Large**

Guillaume Large was born in the heart of the Pouilly Fuissé appellation in Burgundy, France. Growing up, his grandfather, who was a vine grower, shared with him his passion for vineyards and wines. Guillaume graduated with a Master degree in Oenology, and the Oenologist's National Diploma from the Jules Guyot Institute of the University of Dijon. In 2011, Guillaume joined Maison Louis Jadot in Beaune, as Maître de Chai and Assistant Technical Director, working with Jacques Lardière et Frédéric Barnier. In August 2017, he moved to Oregon with his family and joined Résonance, the first adventure outside of Burgundy for Jadot, and became the winemaker. He lives with his family on the beautiful Résonance's estate, and he is a lover of History, hiking and cooking.



#### **Alex Sokol Blosser** - Consultant to the IWFS Wines Committee

Alex's parents founded the Sokol Blosser Winery almost 50 years ago. He joined the family business full-time in 1998. Having worked as Vice-President of Sales for several years, he transferred to the wine making and grape growing side of the business in 2010. Alex became the winery's fourth winemaker in 2012, the same year that he became the Wine Committee's consultant for Oregon wines. In February this year, Alex became President of Sokol Blosser Winery.

In 2022, in recognition of the increasing importance of Oregon as a producer of fine wines, the consultancy role was divided into two – Chardonnay and Pinot Noir. Alex continues to be responsible for advising on Pinot Noir.

The IWFS is immensely grateful for his longstanding service as a consultant to the Wines Committee.

# Day 2 Wednesday, May 3, 2023

#### **Breakfast Buffet**

After breakfast, join us for a seminar with speakers Ken Wright and Professor Scott Burns, where they will they will go over the terroir of Willamette Valley as it pertains to wines produced there.



#### **Ken Wright**

After 45 years of wine making experience Ken Wright Cellars believes in a simple truth: source is everything. Located in rural Carlton, Oregon, Ken Wright Cellars is devoted to producing wine that showcases the inherent quality of world class vineyard sites. With a clarity and breadth that is unequaled, Pinot noir is the ultimate vehicle in nature for conveying the aroma, flavor and texture of the location in which it is grown. Their approach to the craft of wine growing is one of stewardship rather than manipulation. They use organic certified practices as a base and expand upon that with advanced nutrition-based farming. By analyzing both their soil profile and vines, maintaining proper crop levels, personally sampling each vineyard, and hand-sorting each cluster, they ensure that the inherent character in the fruit is revealed in the finished wine. Minimal handling of wine is essential to preserve what it is; a gift of nature. Ken Wright Cellars produces three tiers of Pinot noir. These three tiers serve as an educational experience about growing Pinot noir in the Willamette Valley. Their Willamette Valley Pinot noir is an introduction to the diverse qualities of the region. The next level is their AVA (American Viticultural Area) Series Pinot

Noir which are expressions of their respective microclimates and specific geology. The ultimate connection of people to place is their 13 single vineyard Pinot noir offerings. Ken Wright Cellars has been instrumental in creating acreage agreements, sorting lines, dry-ice cold soaks and single vineyard bottlings of Pinot noir in the industry. Ken was a founding member of the group that brought the industry together to identify the six sub-American Viticultural Areas of the Northern Willamette Valley and authored the Yamhill Carlton AVA. Ken and Karen helped to create the Salud non-profit organization in 1992 which continues to provide safe access to health care for migrant vineyard workers. They established the Walk in the Park Foundation in 2003 which has provided continual funding of the local food bank, pre-school and after school programs, a dozen athletic programs for children, summer work experiences and significant scholarships for deserving high schoolers who have demonstrated community involvement.

#### **Professor Scott Burns**

Dr. Scott Burns is a fifth generation Oregonian who has been teaching at the university level for 53 years. He has two degrees from Stanford and a PhD from the University of Colorado. He is a geology professor who specializes in soils, landslides, the Missoula Floods, landslides, geomorphology and radon. He has been a professor at Portland Station University in Geology for 33 years, with previous positions in Switzerland, New Zealand, and Louisiana. He loves wine, and his first published paper was on wine-making in 1976. He has been studying the terroir of Oregon wines with his students for 30 years. His terroir work was recognized in 2017 when I received the Industry Partner Award from the Oregon Wine Board.



# **Day 2**Wednesday, May 3, 2023

#### **AVA Tasting**

An American Viticultural Area, or AVA, is a specific type of appellation of origin used on wine labels. An AVA is a delimited grape-growing region with specific geographic or climatic features that distinguish it from the surrounding regions and affect how grapes are grown. Using an AVA designation on a wine label allows vintners to describe more accurately the origin of their wines to consumers and helps consumers identify wines they may purchase.

### Wineries Participating In AVA Tasting (listed by location):

# Chehalem Mountains ADELSHEIM CHEHALEM MOUNTAINS' FIRST WINERY

#### Laurelwood



**Dundee Hills** 







#### **Dundee Hills AVA**



**Eola-Amity Hills** 









#### **McMinnville**



#### Ribbon Ridge AVA



BRICK HOUSE

**SEQUITUR** 

#### **Yamhill Carlton**



ELK COVE



RÉSONANCE

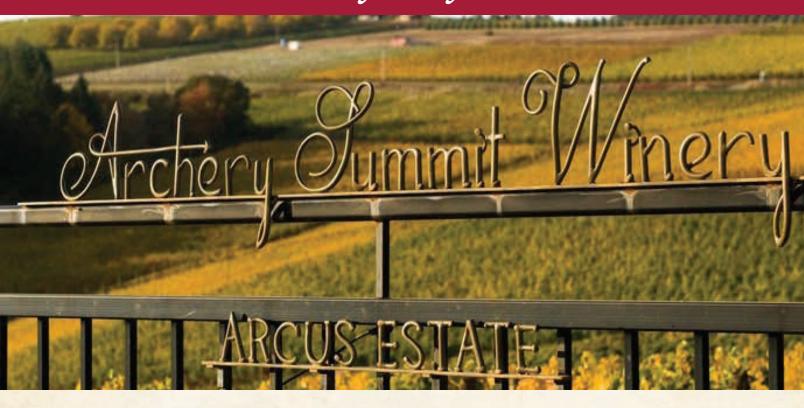




#### Dinner

Your group will attend a Winemaker dinner at Archery Summit or The Laurelwood at Ponzi Vineyards. The Art Of Catering will provide a special menu for our evening to be paired with the wines from their vineyards.

# **Day 2**Wednesday, May 3, 2023



#### **Archery Summit**

Gary Andrus launched Archery Summit in 1993, infatuated by Pinot Noir and the capacity the Willamette Valley seemed to have for it. The Dundee Hills in particular caught his eye, because it shares similar growing conditions with Burgundy, France, and of the most acclaimed Pinot Noir vineyards on earth. Corey Beyer, Associate Winemaker will join us for dinner.

#### **Corey Beyer**

Corey has been with Archery Summit since the 2004 vintage. The Minnesotan worked for the Bureau of Land Management after studying at the University of Wisconsin. He surveyed wildlife and combated forest fires before entering the growing Oregon wine movement in the 1990s.

A staunch supporter of his Willamette Valley community, Corey appreciates the entire vinification process, from budbreak to bottling. "It's great to play a part in creating something that people enjoy with friends and family," he says. "It takes a lot of hands to make that great glass of wine."





# Wednesday, May 3

# Friday, May 5

### Winemaker Dinner

#### Passed Hors d'Oeuvres

Piped Fourme d'Ambert and Apricot on a Pistachio Wafer Salmon Carpaccio and Shaved Fennel on a Yukon Gold Blini Lamb Confit with Tarragon Caper Mustard and a Currant Marmalade on a Salt and Pepper Cracker

Gonet-Medeville 1er Cru Extra Brut Rosé Champagne NV

#### **First Course**

Seared Diver Scallops Carrot Paint, Shaved Radish, Pea Tendrils, Puffed Millet, Cilantro Oil Dundee Hills Estate Chardonnay, 2021 Summit Vineyard Chardonnay, 2021

#### **Second Course**

Oregon Spring Morel Mushroom Tart Wild Sorrel Soup Summit Vineyard Pinot Noir, 2021 Summit Vineyard Pinot Noir, 2011

#### **Third Course**

Roasted Duck Breast Farro with Dried Cherries, Fiddleheads and Thyme Saba Demi Glace Summit Vineyard Pinot Noir, 2005 Summit Vineyard Pinot Noir, 1997 or 1998

#### Dessert

Olive Oil Lemon Cake Chestnut Honey Mascarpone Disznoko Tokaji Aszu Kapi Vineyard, 6 Puttonyos, 2015

# Day 3 Friday, May 5

#### The Laurelwood

For nearly 50 years, the Ponzi family has farmed the slopes of Oregon's Chehalem Mountains, dominated by Laurelwood soil; a unique and distinctly suitable soil for growing quality wine grapes. The Laurelwood at Ponzi Vineyards is a tribute to the land, its bounty and the beautiful wines it has produced throughout the decades. Laurelwood embraces great wine and food with a captivating wine country backdrop.



#### Luisa Ponzi - Director of Winemaking & Viticulture

Luisa Ponzi has spent her entire life on vineyards and in wineries. Her parents, Dick and Nancy Ponzi, founded Ponzi Vineyards in 1970 and Luisa grew up working and learning from her winemaker father. She graduated from Portland State University in Portland, Oregon in 1990 with a Bachelor of Science and following her undergraduate studies, Luisa moved to Beaune, France where she continued her education in viticulture and enology. As part of the required curriculum, Luisa apprenticed with Burgundian producer, M. Christophe Roumier of Domaine Roumier of Chambolle Musigny, as well as with Italian producer Luca Currado of Vietti in Piedmont. In 1993, Luisa was awarded the Certficate Brevet Professionelle D'Oenologie et Viticulture, at the time the only woman to earn such distinction.

Since 1993, Luisa has been at the helm of the wine production of Ponzi Vineyards and has brought her knowledge of Burgundian practices combined with her personal experience to the family-owned winery. Along with her sister, Maria, over the last three decades she has expanded the vineyard acreage to 175 acres and the winery production to over 40,000 cases. In 2008 they built a state-of-the-art gravity flow winery and beautiful hospitality center. Luisa led the charge to create the Laurelwood District AVA which was approved in 2020.

Luisa continues to educate herself through contacts with winemakers around the world, frequent winery tastings and winemaking conferences. She currently sits on the board of the Chehalem Mountain Winegrowers Association, is the current chair of LIVE, the regions sustainable vineyard certifier and organizes and participates in tastings and seminars throughout the world. For more than three decades, Luisa's passion and winemaking talent have helped sustain Ponzi Vineyards' nearly 50-year acclaimed tradition of producing some of the world's finest wines.

#### Jean Baptiste Rivail - Ponzi Vineyards CEO

Jean-Baptiste Rivail is the CEO of Ponzi Vineyards and Executive Vice President of Groupe Bollinger USA. For Jean-Baptiste, an appreciation of wine, the culinary arts and the French "Art de Vivre" comes naturally. On his father's side, an unbroken lineage of ancestors dating back to the 1800s were wine merchants in the Southern French Alps. In addition to being wine brokers, for generations the family ran hotels and restaurants. "The fact that food and gastronomy was so much a part of my family's heritage, it clearly played a role in my career choice and in my approach to life," says Jean-Baptiste.

Jean-Baptiste brings a rich resume in the world of fine wine, wine distribution and international management to his role at Ponzi Vineyards. After leading international sales for Champagne Vranken-Pommery, Rivail was hired by Moet-Hennessy and the LVMH group as SVP International sales, to steer developments for Hennessy Cognac across the Americas. He most recently held the position of General Manager for the group's iconic Newton Vineyards in Napa Valley.

In addition to his responsibilities at Ponzi Vineyards, Jean-Baptiste has also been appointed Executive Vice President SJB USA. In this role, Rivail will leads development of the group's French wine brands in the U.S.: Champagne Bollinger, Champagne Ayala, Domaine Chanson, and Langlois-Chateau.

When not at the winery or spending time with his wife and two boys, Jean-Baptiste takes to the skies or the slopes. A licensed private pilot, he enjoys flying across Oregon. And as befits someone who grew up in the Alps, he goes mountaineering all over the world and is a certified skiing instructor- Oregon's famous Mt. Hood is where he is to be found most weekends, as he volunteers as Ski Patrol for the nearby resorts.



# Wednesday, May 3 Friday, May 5

# Winemaker Dinner

#### **Passed Hors d'Oeuvres**

Blonde Fig and Green Olive Tapenade with Point Reyes Goat Cheese on a Salt and Pepper Cracker Hama Hama Oyster with Shallot, Lemon and Shiso Leaf Apricot Glazed Pork with Sliced Quince and Citrus Aioli On a Beet Crisp Ponzi Blanc de Blancs, 2017

#### **First Course**

Fresh Sheep's Milk Cheese and Elderflower Custard New Strawberries, Preserved Kumquat Miner's Lettuce Paint, Pistachio Dust Avellana Chardonnay, 2018 Laurelwood Chardonnay, 2018

#### **Second Course**

Roasted Pheasant Single Spring Onion Ravioli Black Truffle, Asparagus Butter, Fava Reserve Pinot Noir, 2001 Reserve Pinot Noir, 2006

#### **Third Course**

Confit Salmon Dandelion Green and Hazelnut Pesto Parchment Parcel with New Potatoes, Black Olives and Watercress Reserve Pinot Noir, 2012 Reserve Pinot Noir, 2015

#### Dessert

**Chocolate Plum Torte** Amarini Cherry Sauce, Almond Crumble Vino Geleto, 2021

# Day 3 Thursday, May 4

#### **Breakfast Buffet**

#### **Jackson Family Vineyards**

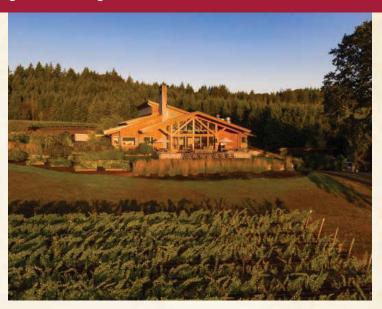
We will divide into 3 groups and visit each of The Jackson Family Vineyards, WillaKenzie, Gran Moraine, Penner-Ash, Zena Crown. An informal lunch will be served.

#### Penner-Ash

In 1998, Lynn and Ron Penner-Ash founded Penner-Ash Wine Cellars in the Northern Willamette Valley's Yamhill-Carlton AVA. The pair built their LIVE (Low Input Viticulture and Enology) certified sustainable gravity-flow winery surrounded by a 15-acre Estate Vineyard. The building seems to spring from the land itself—a reflection of the values, spirit and winemaking philosophy of Penner-Ash. The wines reflect the Willamette Valley's distinct textures, flavors and terroir, with beautiful elegance and balance. Today, Winemaker Kate Ayres, has been entrusted to carry forward the longstanding relationships that Lynn has fostered over the past twenty years. In the winery, Kate and her winemaking team focus on small-lot indigenous yeast fermentation with extended cold soaks to extract a rich, fruit-focused, textured mouth feel.

#### WillaKenzie

WillaKenzie Estate is located in the heart of Oregon's Northern Willamette Valley, in the Yamhill-Carlton sub-AVA. Established in 1991 by Bernard and Ronni Lacroute, who were inspired by the Estate's dynamic rolling hills that reminded them of their Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. As the first LIVE (Low Input Viticulture and Enology) certified winery, WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land to ensure long-term health of our vines and soil. Distinct parcels throughout the estate contribute their individual identities to winemaker Erik Kramer's Pinot noir and Chardonnay. The wines are textured, complex, and reflect the true sense of the Estate through fruit clarity, balance, and finesse.





# Day 3 Thursday, May 4



#### **Gran Moraine**

Crafting Oregon wines with a signature style of elegance and restraint, Gran Moraine produces Chardonnay, Pinot noir, and sparkling wines from the Willamette Valley. Our estate vineyards perch on some of the oldest marine sedimentary-based soils in the Yamhill-Carlton nested AVA of the northern Willamette Valley. Our wines showcase winemaker Shane Moore's tireless attention to detail in both the vineyard and the winery, which translates to precision and elegance in the bottle. The result is a collection of estate Pinot noirs, Chardonnays and sparkling wines that offer balance over opulence and a fresh through-line of acidity, while uniquely showcasing a complex, feminine and delicate facet of the Yamhill-Carlton AVA.



#### **Zena Crown**

Zena Crown Vineyard is located in the Willamette Valley's Eola-Amity Hills AVA. Since its third leaf, Zena Crown Vineyard Pinot noir has been an acclaimed single vineyard designate for top producers such as Beaux Frères, Soter Vineyards, and Penner-Ash Wine Cellars. Since the 2013 vintage, Zena Crown Vineyard has crafted site-specific Pinot noirs under its namesake, capturing the vineyard's changing moods and expressions just as if it were a living, breathing thing. As winemaker Shane Moore adapts to its rhythms and natural oscillations, he seeks to explore and manifest the singular voice of this special piece of land, in accordance with the remote and rugged beauty of the Eola-Amity Hills.



#### Dinner – Hosted by Ken Wright and Ken Wright Cellars at Abbey Road Farm

Abbey Road Farm's mission is to celebrate the bounty of Yamhill County, be stewards of the land and bring Abbey Road Farm to its fullest potential. Our intent is to use organic practices in all farmable acreage (vineyard & produce), utilize sustainable energy when we can and educate and inspire our guests to appreciate the land where their food comes from and create an association between celebration, hospitality, and a connection to the land. We have brought together what we think are the best of the best to help make these goals and dreams come true!



#### **Chef Carmen Peirano**

A James Beard winner, the menu from Nick's Italian Café features family recipes passed down through three generations, created with fresh local ingredients. They have prepared a special menu, expertly paired with the wines of Ken Wright Cellars.





# Thursday, May 4

## Dinner at Abbey Road Farms

Hosted by Ken Wright of Ken Wright Cellars

#### Reception

Smoked trout mousse with roe on toasted brioche
Oregon bay shrimp and Calabrian Chili
Burrata and salsa verde crostini
Pol Roger Champagne

#### **First Course**

Grilled Octopus
Fingerling Potato, Kalamata Olive and Celery Heart Salad
Freedom Hill Vineyard Pinot Blanc, 2021

#### **Second Course**

Roasted Beets on Baby Arugula
With Fresh Orange, Toasted Pistachio and Chevre
Yamhill-Carlton AVA Pinot Noir 2021
Eola-Amity Hills AVA Pinot Noir 2021

#### **Third Course**

Grilled Rack of Lamb
With Sauteed Artichoke and Sugar Snap Peas
Carter Vineyard Pinot Noir, 2016
Hirschy Vineyard "667" Pinot Noir, 2017

#### Dessert

Buttermilk Panna Cotta With Fresh Strawberry and Almond Biscotti Canary Hill Vineyard Rosé, 2021

# Day 4 Friday, May 5



#### **Breakfast Buffet**

#### **Optional Activities**

- Evergreen Air & Space Museum
- Durant Olive Oil Tasting and Olive Mill Tour
- Tasting of SakéOne
- Third Street, McMinnville
- Leisure or Spa Time

#### **Evergreen Air & Space Museum**

Discover more than 150 aircraft, spacecraft, and exhibits that tell the story of flight and space exploration with unique historic artifacts, including American aviation icon the **Spruce Goose, SR-71 Blackbird**, and the **Titan II Space Launch Vehicle** with its original launch room.



#### **Durant Olive Mill**

Durant Olive Mill is the premier purveyor of estatemilled Extra Virgin Olive Oil and home to the only Olioteca in the Pacific Northwest. Founded in 2008, Durant Olive Mill is home to 17 acres of olive trees and a state-of-theart Italian mill. Our oils are a premium blend of carefully sourced olives from our own grove and outstanding growers in Northern California.



#### **Downtown McMinnville**

The historic downtown area is the heart of the city and is "Oregon's Favorite Main Street," also known as Third Street. Downtown McMinnville is a stroll worthy stop with its tree-lined streets anchored by quaint boutiques, cool coffeehouses, and kitschy antiqueries punctuated with wine tasting rooms, craft breweries and bars, and a tasty mix of award-winning restaurants. Voted among the best main streets in America, the downtown core hosts a variety of events and community celebrations from the annual UFO Festival and Turkey Rama to weekly farmer's markets.

# Day 4 Friday, May 5

#### **SakéOne**

Established in 1992 as a premium Japanese sake importer, **SakéOne** is committed to exclusively importing some of the finest Japanese sake offerings from producers representing many of Japan's acclaimed sake producing prefectures.

In 1997 SakéOne tapped into the idyllic waters of the Willamette Valley, procured exclusive rice grown in the renowned Sacramento Valley and began brewing sake in Forest Grove, Oregon. With an uncompromised spirit to produce the highest quality sake possible, SakéOne soon became America's first successful craft sake producer. Twenty-six years later, Master Brewer Takumi Kuwabara continues to expand on that brewing expertise, melding a diversity of cultures into dynamic award-winning handcrafted sake.

#### **Allison Inn & Spa**

The award-winning Allison Spa offers an indulgent full-service spa menu for men and women in a luxurious 15,000 sq. ft. facility dedicated to your health and wellness. Reserve your spa treatments early, they are a very popular spa.

#### **Dinner**

We will divide into two groups, and attend a Winemaker dinner at Archery Summit or The Laurelwood at Ponzi Vineyards.









Our dinners at Archery Summit and The Laurelwood at Ponzi Vineyard have been customized by the Chefs from Art of Catering

#### **ART OF CATERING**

We don't use the word 'art' lightly. Art of Catering provides innovative full-service event experiences, built on a 20-year reputation of excellence. They tastefully incorporate quality, refinement and memorable food into the event space.

# Day 5 Saturday, May 6

#### **Breakfast Buffet**

#### **Optional Activities**

- Evergreen Air & Space Museum
- Durant Olive Oil Tasting and Olive Mill Tour
- Tasting of SakéOne
- Third Street, McMinnville
- · Leisure or Spa Time

#### Black-Tie Dinner at the Allison Inn with the Old World wines of Joseph Drouhin from Burgundy compared with the New World Wines of Domaine Drouhin Oregon

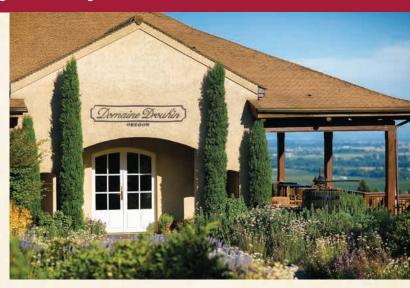
Established in 1987, Domaine Drouhin Oregon is owned by the Drouhin Family of Burgundy. Today, 135 acres are under vine and are certified sustainable by L.I.V.E. The Family's principled approach to viticulture and winemaking, and long experience with Pinot Noir and Chardonnay, have earned an international reputation for excellence.

The Drouhin Family's winemaking roots run deep, having taken hold in Burgundy's best vineyards more than a century ago. Through the years, there has been a very clear link, a continuum, that inhabits Maison Joseph Drouhin, and now Domaine Drouhin Oregon.

Our estate winery in the Dundee Hills creates elegant, fine Pinot Noir and Chardonnay wines forged from our family's tradition of fine winemaking in France. For more than 30 years, the Drouhin Family has brought a wealth of hard-earned experience to their vineyards in the Willamette Valley, just southwest of Portland, Oregon.

#### **David Millman, President & CEO**

David Millman joined DDO in 2004 after a 20-year career in the music business, working for several record companies and eventually running his own public relations and marketing firm. In addition to his duties with DDO, David has served on several boards, and has been Board President of both the International Pinot Noir Celebration and Oregon Pinot Camp. He is active in supporting the Salud Auction, and frequently serves on industry committees.









INN & SPA

# Saturday, May 6

### Black-Tie Dinner

### Joseph Drouhin and Domaine Drouhin Oregon

#### Reception

Foie gras torchon huckleberry compote brioche foie gras powder sea salt
Oregon Albacore tuna tartare cone Fennel pollen creme fraiche caviar
Local briar rose butter bloom brie cheese tart apple butter vanilla-apple chutney
Geoffrey "Empreinte" 1er cru Brut Champagne, 2015

#### **First Course**

Duo of lobster

Cold Lobster panna cotta salad
Hot butter poached lobster tail cauliflower

Domaine Drouhin Roserock Maigold Chardonnay, 2020
Joseph Drouhin Meursault Gevevrières 1er Cru, 2019

#### **Second Course**

Marinated squab breast

Rhubarb chutney| veal sweetbreads| spiced-honey glaze| pinot noir jus

Domaine Drouhin, Oregon Pinot Noir Louise, 2017

Joseph Drouhin Beaune Clos des Mouches Rouges, 1er Cru, 2018

#### **Third Course**

Grilled wagyu New York striploin
Foie gras potato puree trumpet mushrooms crispy brussel sprouts pinenut gremolata

\*Domaine Drouhin Oregon Pinot Noir Laurène, 2019

\*Joseph Drouhin Corton Grand Cru, 2018

#### Dessert

Chocolate Layers Gianduja caramelia caribe cocoa nibs honeycomb *Taylor 20 year old Tawny Port* 

# Willamette Valley

### Attendees & Branches

**Iim Anderson** 

New South Wales, AU

**Chris & Nancy Ankner** 

New York, NY

Ivan Batlle

Kansas City, MO

**Chris & Sue Bonsall** 

Victoria & New South Wales, AU

**Angie Brothers** 

Birmingham, AL

Paulette & Mo Browne

Washington, D.C.

Jerry & Jane Butterfield

Sacramento-San Joaquin, CA

Vince & Julie Clark

Kansas City, MO

Mike & Yvonne Donohoe

Houston, TX/Santa Fe, NM

Jim Echle

Independent Member/Victoria, AU

Steve Ellefson & Chris Rix

Omaha, NE/Council Bluffs, IA

Brian & Julia Fitzgerald

Western Australia, AU

Primitivo & Alphonso Garcia

Philippines

Joseph & Jill Goldstein

Omaha, NE/Council Bluffs, IA

Jim & Gail Goodwin

Santa Fe, NM

Steven Greenwald & Tanya Echeverry

Washington, D.C.

Gary & Jane Hagebush

Omaha & Greater Omaha, NE/Council

Bluffs, IA

John & Lynne Hehr

Arkansas, AR

**Richard & Pam Hinds** 

Washington, D.C.

Stephen & Patti Hipple

Omaha, NE/Council Bluffs & Okoboji, IA

Ronald & Jeanene Hulsey

Santa Fe, NM

**Tarah Hunt** 

Jacksonville, FL

James Wiley & Guadalupe Rivera

Austin, TX

**Andrew & Felicity Jones** 

Cayman Islands/New York, NY

Robert & Maureen Josefchak

Niagara, ON

Geoffrey & Rhonda Kaplan

Washington, D.C.

Ron & Pamela Khan

Burlington, ON

Barry & Bambi Landew

Washington, D.C.

King Y. & Ping Lee

Kansas City, MO

Todd & Sandy Lemke

Omaha, NE/Council Bluffs, IA

Michael & Darcy Lien

Sacramento-San Joaquin, CA

Wayne & Karen Markus

Omaha & Greater Omaha, NE

**Dallam & Coleen Masterson** 

Houston, TX

Pierre Matteau & Yolaine Boileau

Burlington, ON

Janet Meisinger

Kansas City, MO

Peter Miao & Chris Bruney

La Jolla, Los Angeles & San Fernando Valley, CA

**Tom & Mary Murnan** 

Omaha, NE/Council Bluffs, IA

**Richard & Mary Murphy** 

Omaha, NE/Council Bluffs, IA

Ananth & Margaret Natarajan

Physicians of LA, CA/Lake Tahoe, NV

John & Susan Newsam

Kansas City, MO

George Newton & Sandy Flannigan

Houston, TX

John & Joan Nicholas

Zurich, CH

Lynda Patton & Kimberly Ebner

Los Angeles, CA

**Arnie & Sherie Reiter** 

New York, NY

Hans & Elaine Riddervold

Oslo, NO

Sean & Annie Rogan

Victoria, AU

**Neal Satten** 

Philadelphia, PA

**James & Katherine Schorgl** 

Kansas City, MO

Hal & Julie Shanis

Philadelphia, PA

Suzanne Shank

Kansas City, MO

Brian & Sarah Shapiro

Indianapolis, IN

**Doreen Shipley** 

Kansas City, MO

**David Smith & Teresa MacDonald** 

Burlington, ON

Francis & Laurie Sobetski

Greater Omaha, NE

Ray & Liz Sobrino

Washington, D.C.

**Dietmar & Mary Ellen Sommerfeld** 

Kitchener-Waterloo, ON

James Storfer & Jan Ray

Houston, TX

Michael & Grace Tamburri

Western Australia, AU

Joe Tashjian & Kay Savik

Minneapolis/St. Paul, MN

John Trickett & Bev McClendon

Arkansas, AR

**Gregory & Jennifer Tudor** 

Sacramento-San-Joaquin, CA

Lowell & Donna Wilhite

Omaha, NE

Mike & Rhonda Wilke

Omaha, NE/Council Bluffs, IA

**Harvey Young** 

Philadelphia, PA

# Notes



#### **SEPTEMBER 6-9 | A CHICAGO WINE EXPERIENCE (AMERICAS)**

We have a great weekend in Chicago, known for its jaw-dropping architecture, vibrant music scene, amazing food, 26 Michelin-starred restaurants, 40 James Beard Award-winning restaurants.

#### **AUGUST 19-26, 2024 | RHINE RIVER CASTLE CRUISE (AMERICAS)**

Discover fairytale castles and historic vineyards as part of this spectacular Rhine River cruise fantasy.

Start by exploring the canal-laden city of Amsterdam, with its neat rows of buildings and rich history. Then it's off to Germany, where you'll discover not only the grand city of Cologne but charming villages like the winemaking hamlet of Rudesheim and the university town of Heidelberg. Enjoy cruising through the UNESCO-designated Rhine Gorge, where 40 castles are strung like pearls along the river banks. Cross the border into France's Alsace region in enchanting Strasbourg and take in spectacular panoramas of the Swiss Alps. Encompassing the Netherlands, Germany, France and Switzerland, as well as iconic landmarks and majestic mountain landscapes, this distinctive itinerary is truly a dream come true.