



**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

The 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 attended 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 Willamette 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 Willamette 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. Unbeknownst 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 Willamette 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 Vineyards

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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Message

From Steven Greenwald

Dear 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



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



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



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

Willamette Valley Itinerary

AVA Tasting



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

Archery Summit



Ponzi Vineyard



Willamette Valley Itinerary

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

Jackson Family Wines



Abbey Road Farm



Willamette Valley Itinerary

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



Willamette Valley Itinerary

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 to 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."



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 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 State 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	Dundee Hills AVA	McMinnville	Yamhill Carlton		
					
Laurelwood		<th>Ribbon Ridge AVA</th> <td>  </td>	Ribbon Ridge AVA		
<th>Dundee Hills</th> <td> <th>Eola-Amity Hills</th> <td>  </td> <td>  </td> </td>	Dundee Hills	<th>Eola-Amity Hills</th> <td>  </td> <td>  </td>	Eola-Amity Hills		
					
					
					
					
					

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.”





Archery Summit

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 Certificate Brevet Professionnelle 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 Moët-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 lead 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 estate-milled 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-the-art 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.



Get to know the art of saké.

Brewery tours, tastings, charcuterie and more in Forest Grove.

saké ONE 820 Elm St. Forest Grove, OR | Thurs-Mon 11am-5pm



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.





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

Jim 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

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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

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Harvey Young

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