



**The International Wine & Food Society
IWFS Americas Inc.**

Presents

**THE WILLAMETTE
VALLEY FESTIVAL**

May 2-6, 2023

WELCOME

Dear International Wine & Food Society Member,

IWFS Americas Inc. invites you to join members from the U.S. and around the world for five days of wine, gorgeous scenery and exceptional cuisine.

Our next festival takes us to Willamette Valley, the heart of Oregon's Wine Country, home to over 500 wineries and recognized as one of the leading producers of Pinot Noir in the world. Life's simple pleasures can be found in a valley where farms, vineyards and forests reign supreme. We will be staying at the award-winning Allison Inn & Spa, enjoying the fruits of the region, as well as dining at great venues in the area.



DAY 1

Tuesday, May 2, 2023



Allison Inn & Spa

► **Check into the award-winning Allison Inn & Spa, located at 2525 Allison Lane, Newberg, Oregon**—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 at the Allison Inn & Spa**—This will be a formal multi-course dinner featuring a comparative tasting of wines made by Maison Louis Jadot in Burgundy and Oregon, where its subsidiary operates under the name Resonance. We will have the opportunity to taste Chardonnays from the Hyland Vineyard and Pinot Noirs from the Découverte and Resonance Vineyards, side by side with premier cru Burgundies from Beaune, Volnay and Gevrey-Chambertin.

DAY 2

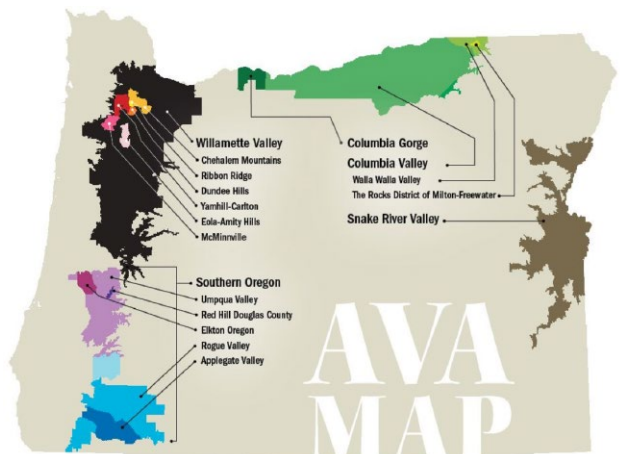
Wednesday, May 3, 2023

➤ **Breakfast buffet**

➤ **After breakfast**, join us for a seminar with speakers Ken Wright and Professor Scott Burns, where they will dive deep into a discussion of the geology of the Willamette Valley. How was it created? How does it affect the profile of the wines produced? Learn all the secrets in this fun and interactive seminar.

➤ **Following the seminar**, attend a **Grand AVA Tasting**, where you will have the opportunity to taste wines from the world class viticultural areas that were identified over 20 years ago in the Willamette Valley.

➤ **Dinner** – We will divide into two groups, and attend Winemaker dinners at Archery Summit or The Laurelwood at Ponzi Vineyards. Both dinners will have a special menu designed and executed by Art of Catering to pair with the winery's wines.



DAY 2

Wednesday, May 3, 2023



The Art of Catering



Chef Christopher Dahl



► The Art of Catering provides innovating dining experiences, built on 20 years of excellence, dedicated to the highest quality of food and service.

DAY 2

Wednesday, May 3, 2023



The Laurelwood

- **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 some of the most acclaimed Pinot Noir vineyards on earth.
- **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.

DAY 3

Thursday, May 4, 2023

Jackson
FAMILY WINES



Jackson Family Vineyards

► **Breakfast buffet**

► **Jackson Family Vineyards** –We are grateful to Eugenia Keegan for organizing and leading us on a tour of the Jackson Family’s prestigious portfolio, comprising Penner-Ash Wine Cellars (Yamhill-Carlton AVA); WillaKenzie Estate and Gran Moraine (both in Yamhill-Carlton AVA); and Zena Crown Vineyard (Eola-Amity Hills AVA). Having divided into three groups, we will all visit each estate and have the opportunity to taste the wines. An informal lunch will be served.

► **Dinner at Abbey Road Farm** hosted by Ken Wright of Ken Wright Cellars

► **Ken Wright Cellars** – Over 40 years of wine making has taught Ken a simple truth: source is everything. Located, in rural Carlton, Oregon, Ken Wright Cellars is devoted to producing wine that showcase the inherent quality of world class vineyard sites. With a clarity and breadth that is unequalled, Pinot noir is the ultimate vehicle 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. We use organic certified practices as a base and expand upon that with advanced nutrition-based farming. By analyzing both our soil profile and vines, maintaining proper crop levels, personally sampling each vineyard, and hand-sorting each cluster, we 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.

DAY 4

Friday, May 5, 2023



► Breakfast buffet

► Choice of Optional Activities

- Evergreen Air & Space Museum
- Durant at Red Ridge Farms
- SakéOne
- Third Street, McMinnville

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

DAY 4 & 5 OPTIONAL ACTIVITIES

Friday, May 5, 2023 & Saturday, May 6, 2023



Durant at Red Ridge Farms

► **Durant at Red Ridge Farms** 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.



SakéOne



► With an uncompromised spirit to produce the highest quality sake possible, **SakéOne** has become America's first successful craft sake producer. Master Brewer Takumi Kuwabara continues to expand on brewing expertise, melding a diversity of cultures into dynamic award-winning handcrafted sake.

DAY 4 & 5 OPTIONAL ACTIVITIES

Friday, May 5, 2023 & Saturday, May 6, 2023



► **Third Street, McMinnville** – Enjoy a relaxing walk along the tree-lined designated historic area of Third Street in downtown McMinnville. There are a variety of shops and restaurants, many of which are located in buildings listed on the National Register of Historic Places. Third Street offers a quintessential small-town experience where we can browse around the shops or simply relax and meet with members over a coffee or glass of wine.



► **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.

DAY 5

Saturday, May 6, 2023



Domain Drouhin

► **Breakfast buffet**

► **Choice of Optional Activities**

- Evergreen Air & Space Museum
- Durant at Red Ridge Farms
- SakéOne
- Third Street, McMinnville

► **Black Tie Dinner at the Allison Inn & Spa**—Our final event will be a formal four-course dinner, featuring another New World/Old World comparative tasting. The Drouhin Family were the first major foreign producer to plant vineyards and establish a winery in Oregon, more than 30 years ago. We will enjoy Joseph Drouhin's Grand Cru Chardonnay and Pinot Noir from Meursault and Corton, side by side with Domaine Drouhin's Roserock Maigold Chardonnay and the Pinot Noir Laurene and Pinot Noir Louise – the very best of both worlds.

INFORMATION

Attire

During the Day – Smart casual and comfortable shoes for all daytime activities.

Dinners – *Meet & Greet Dinner at The Allison Inn & Spa, Winemaker Dinners at Laurelwood at Ponzi Vineyards:* Business attire (Jacket & 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

Registration

This festival is open to only 120 attendees. We expect it to sell out quickly.
Cost per person: \$3,600
Hotel expenses are not included.

To register for The Willamette Valley Festival, click the following link: www.iwfs.org/festivals/willamettevalley

All attendees must stay at the Allison Inn & Spa. After you register and pay your deposit to IWFS Americas, Inc. for the festival, make your hotel reservation within seven days.

All reservations must be made individually through the Allison Inn & Spa's Reservation Department by calling 503-554-2525 or through their toll-free line at 877-294-2525. If you plan on arriving before the Festival dates or would like to stay longer, please mention this when making your reservation.

Transport

The Allison Inn & Spa is about one hour's drive from Portland International Airport (PDX). It would be impractical to arrange local transport from PDX to the Hotel, because members will arrive from so many different airports at so many different times, but we have arranged a shuttle service from the Hotel to PDX on Sunday May 7th, the cost of which is included in the registration fee.