THE PREMIER

Oregon Pinot Noir

-AUCTION-

2017

Presented by:

O’Brien

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The Vintners Circle
Adelsheim Vineyard was founded with an optimistic spirit and a lofty dream: to create world class wines in an undiscovered wine region, the Chehalem Mountains of Oregon. At our core is a desire to honor and be good stewards of our abundant land. This commitment, 46-years strong, is reflected in our certified sustainable vineyards and wines. We’re proud of our role in Oregon’s wine history. And we are excited about Oregon’s wine future. That’s why each day we strive to create remarkable wines that connect wine lovers around the world to the spirit and beauty of Oregon. We open our doors 360 days per year to guests seeking a uniquely Oregon experience.

**THE ¡SALUD! CUVÉE**

Adelsheim’s 2016 ¡Salud! Cuvée is a LIVE Certified, estate-grown Pinot Noir from the 52-acre property surrounding our winery and tasting room at Calkins Lane Vineyard. The vineyard is situated on the southern slope of the Chehalem Mountains AVA and was planted in the mid-90s on ancient marine bed sedimentary soils.

This Calkins Lane Vineyard ¡Salud! blend comes from three special blocks, planted to Dijon clones 667, 115, and 777. Wine produced from this vineyard is black-fruitied and powerful, with roasted nut and spice nuances.

This wine was bottled in August 2017.

*Check out our live auction packages — Lot 6 and Lot 8*
ALEXANA

12001 NE Worden Hill Road, Newberg, Oregon 97132   www.alexanawinery.com

FOUNDER:   WINEMAKER:   ESTABLISHED:
Dr. Madaiah Revana   Bryan Weil   2005

THE WINERY
Alexana Estate Vineyard and Winery was born out of vintner Dr. Madaiah Revana’s love of the great wines of Burgundy. After an extensive search for the ideal region and land, Dr. Revana acquired an 80-acre estate uniquely located on the northwestern edge of the Dundee Hills AVA where iron-rich volcanic soils converge with the ancient marine sedimentary soils of the Pacific Ocean. With a total of 18 soil types, each vineyard block of Pinot Noir, Chardonnay, Riesling and Pinot Gris is individually cultivated in celebration of the property’s diverse soils, clonal selections, and microclimates using LIVE Certified sustainable farming practices. In the cellar, winemaker Bryan Weil carries out a minimalist approach to winemaking by focusing on small lot fermentations and native yeasts to produce wines that express a distinct sense of time and place.

THE ¡SALUD! CUVEÉ
Alexana’s 2016 ¡Salud! Cuvée is a barrel selection comprised of the original plantings located in the eastern blocks of the Revana Estate Vineyard. As a direct reflection of the Dundee Hills volcanic soils, this wine’s rich texture is balanced seamlessly by bright acidity and soft, fine grained tannins. We are excited to share this wine with you and anticipate that it will develop gracefully in the bottle for a minimum of ten years. Anticipated release date: March 2018.

Check out our silent auction package — Lot 101
THE WINERY

We attended our inaugural ¡Salud! event in 1997 and discovered the intrigue of Oregon Pinot Noir. We met some of the founding fathers of the industry and began our search for the last best place to grow Pinot Noir. By the spring of 1999 we had acquired a 60-acre property planted to Montmorency Cherries. Under those cherry trees was our vineyard waiting to be discovered.

The first harvest was cherries, followed directly by the cherry trees. Our 35-acre vineyard was planted in three phases. We completed our first ten acre planting of high density Pinot Noir on Earth Day, 2000. We planted a second ten acres of Pinot Noir in 2001, along with small blocks of Chardonnay, Pinot Meunier, Syrah, and Viognier. The third ten acres of Pinot Noir were planted in 2006, and five more from 2013 to 2016. Our gravity-flow winery was ready for our inaugural estate crush in 2006.

In our second careers, the guiding principle is stewardship—we are winegrowers. We tend 55,000 vines and use only estate grown fruit for Amalie Robert Estate wines.

Winemaking: The continuation of terroir by other means®. And what’s the story behind the name? Amalie Robert is a combination of Dena’s middle name, “Amalie” (pronounced AIM-a-lee) and Ernie’s, “Robert.”

THE ¡SALUD! CUVÉE

The 2016 vintage ¡Salud! Cuvée is selected from our turn-of-the-century plantings. The wine is 100% estate grown and hand-harvested Pinot Noir that was fermented in 1.5 ton fermenters with indigenous yeast and about one-third whole clusters. The wine will continue to mature in barrel until early 2018, and may be bottled in 750mL or 1.5 liter bottles according to each successful bidder’s preference. Anticipated release is the fall of 2018.

The 2016 vintage ¡Salud! Cuvée is a purposeful expression of Amalie Robert Estate. The soils, climate, and winegrowing are all balanced and in tune with the vintage—Wines true to the soil, Wines true to the vintage®.

Our quest for the best wine in our cellar ends where your quest for acquisition begins. We encourage you to enjoy the Friday tasting and partake of the Big Board with vigor. The Big Board will be your only opportunity to acquire the Amalie Robert Estate ¡Salud! Cuvée. Support the ¡Salud! mission and “Bid Early—Bid Often!” To read the full ¡Salud! Cuvée insider’s story, please visit us here:


Check out our silent auction package — Lot 115
ArborBrook Vineyards is a family-owned winery that is dedicated to producing hand-crafted fine wines, specializing in estate-grown Pinot Noir. Situated on the southern flank of Yamhill County's famed Chehalem Mountain range near Newberg, our boutique vineyard enjoys a unique terroir that is centered in the sedimentary soils of Dupee and Willakenzie, and a warm micro-climate that promotes early bud-break, ripening, and beautiful flavor development. The vineyard is planted in the Dijon clones 777, 667, 115, and 943, as well as the Pommard and Coury clones. The vineyard is entirely dry-farmed to promote the deepest root growth possible to help bring out many of the complex and subtle flavor nuances in our wine.

Owners Dave and Mary Hansen are committed to the highest quality farming and winemaking practices, and have assembled a first-class team that is an integral part of helping to produce the finest wines possible. Through meticulous farming and giving back to the land, we are blessed with the fruit that is the foundation for our elegant estate wines. We invite you to visit ArborBrook Vineyards to taste our wines, enjoy the family-feel of our boutique tasting room, and experience the beauty that this special place holds.

THE ¡SALUD! CUVEE

The 2016 ArborBrook ¡Salud! Cuvée is a blend of ArborBrook Coury Clone Pinot Noir and ArborBrook Pommard Clone Pinot Noir. Sourced out of two small blocks within our Estate Vineyard on Calkins Lane, the wine displays rich notes of marionberry and cocoa, with beautiful elegance and dark fruit on the finish, typical of what the Pommard clone produces. The Coury clone was planted on our Estate in 2012 and is beginning to express the unique character only found with this mysterious clone and the Pommard block was planted in 2006. The growing year got off to an early start with warm spring and summer conditions leading to our earliest harvest on record, August 31, 2016 and September 1, 2016. Harvested at the optimal time, this year’s cuvée displays beautiful balance with rich character and finesse. The Pommard fruit went through whole cluster fermentation lasting about 17 days and is being aged in new French oak, while the Coury is aging in second year French oak after primary fermentation in stainless steel.

We recommend careful bottle-aging of this wine before it is appreciated, the optimal time to drink this cuvée will be five to eight years out. Please enjoy this beautiful wine in celebration of the support that we all provide to the outstanding ¡Salud! mission.

Anticipated release: June 2018

Check out our silent auction package — Lot 113
Since its inception in 1993, Archery Summit has been devoted to crafting exceptional Pinot Noir from its 120 acres across six estate vineyards. Inspired by the remarkable growing conditions provided by the Dundee Hills, Archery Summit approaches each step of the winemaking process with particular thoughtfulness and care. This rich tradition has driven an international reputation that is among the finest of New World Pinot Noir.

We invite you to visit the winery and explore our unique caves housing more than 500 French oak barrels. Tours and private tastings are offered by appointment seven days per week, from 10 a.m. to 4 p.m. For reservations and more information, please call (800) 732-8822 or contact info@archerysummit.com.

THE ¡SALUD! CUVEÉ

This one-of-a-kind Pinot Noir is a combination of our favorite lots from our estate vineyards. A complex and classic Pinot Noir, the 2016 ¡Salud! Cuvée is our way of supporting and saying “thank you” to the vineyard workers who are an integral part of the Oregon wine community. This vintage combines some of our favorite lots from both our Red Hills Vineyard and our Arcus Vineyard in the Dundee Hills. Red Hills Vineyard lends layers of red fruits and minerals along with earthy structure and depth, while Arcus Vineyard contributes a generous texture combined with intense floral aromatics.

The 2016 ¡Salud! Cuvée has a dense ruby/plum color with vibrant aromas of lifted black fruits, crushed mulberries, rosewater, sarsaparilla, and cracked allspice. The wine opens with a rush of succulent black cherry, boysenberry, candied walnut, and sandalwood. The focused, mouth-filling palate is intricately constructed around plush, velvety tannins and a fresh, vibrant acidity. The finish is long and persists with hints of bay leaf and cocoa. This is a complex and dynamic wine that is sure to be a highlight in any collection.

Check out our silent auction package — Lot 124
THE WINERY

The Ayoub Vineyard and winery were born out of Mo Ayoub’s passion for great food and wine. After a careful search, Mo found the land he dreamt about nestled in the Dundee Hills. The Ayoub Vineyard was planted in 2001. The steep-sloped, east-facing, four-acre site, with its red clay volcanic Jory soil and densely plated vines, is ideal for producing high quality Pinot Noir. The vineyard is farmed by hand with great respect and care for the land, vines, and natural surroundings.

The inaugural release of Ayoub Pinot Noir was in 2004. Starting in 2009, using additional fruit from some of the best vineyards in the valley, production was expanded to include Chardonnay and other vineyard designate Pinot Noirs. In 2010, Mo tore down his garage to build a small winery on the estate property, and all wines are made there now. In the winery, all wines are fermented in small lots to provide better control over the fermentation process. The goal is to produce wines that showcase the vineyard’s distinct terroir, have great balance and structure, are silky with complex flavor profile, and age-worthy. Total production will remain less than 2,000 cases per year to have better control over the wine’s quality.

THE ¡SALUD! CUVÉE

The 2016 Ayoub ¡Salud! Cuvée is a blend of the best three barrels in the Ayoub cellar. The blend is 100% from the Ayoub Estate Vineyard. Gorgeously perfumed with dried rose petals, crushed berries and a mix of exotic spices, the palate is broad and bright, bursting with a medley of black cherries and plum, with hints of nutmeg, allspice, and stony minerality. The lush and velvety finish envelops your palate and lingers endlessly. This is a beautiful wine with great depth and rewards patience, best from 2020 to 2030. Anticipated release date: spring 2018.

Check out our silent auction package — Lot 126, and out our live auction package — Lot 2
Bergström

18215 NE Calkins Lane, Newberg, Oregon 97132  www.bergstromwines.com

OWNERS:  
John & Karen Bergström and Josh & Caroline Bergström

WINEMAKER/ VINEYARD MANAGER/ GENERAL MANAGER:  Josh Bergström

ESTABLISHED: 1999

THE WINERY
Bergström Wines, a family owned and operated agricultural pursuit, began in 1999 with three tons of purchased grapes from the Dundee Hills. It is now comprised of 85 acres of biodynamically farmed Pinot Noir and Chardonnay vines spread across four of the six northern Willamette Valley AVAs. Bergström Wines produces an average of 10,000 cases annually. The Bergström mission is to handcraft Oregon Pinot Noirs of great distinction and class, while respecting the environment, resources, and friends who’ve helped along the way. It is with great appreciation for our farming team that we participate in the ¡Salud! auction. We hope that you will enjoy our wines in the same spirit in which they were farmed and produced.

THE ¡SALUD! CUVEÉ
Josh Bergström has selected a single barrel of Pinot Noir from the Bergström Wines cellar from the beautiful 2016 vintage! We are proud to offer this wine for the ¡Salud! auction, knowing that it will drink beautifully and continue to develop with 10 to 15 years of bottle age. Anticipated release date: summer 2018.

Check out our silent auction package — Lot 117
THE WINERY
Forty years ago Ted Casteel and Terry Casteel and their partners, Pat Dudley and Marilyn Webb, abandoned academia and together purchased 75 beautiful acres in the Eola Hills northwest of Salem, where they planted a vineyard and started a new life. For the first 30 years Ted managed the vineyard, Terry made the wine, and Pat and Marilyn grew the business. Now the five cousins who grew up among the vines at Bethel Heights have taken their places as co-owners, co-workers, and stewards of this place for the next generation. In 2006, Ben Casteel took over from his father as winemaker.

The original 32 acres of own-rooted Pinot Noir and Chardonnay vines planted in the ‘70s continue to provide the backbone of Bethel Heights estate grown wines. Gnarly old vines, geologically complex hillside soils, and direct impact from Æolian winds all conspire to create highly energized wines with firm backbones, depth of character, and distinctive personalities. Fourteen different bottlings of estate grown Pinot Noir and Chardonnay each year barely begin to tell the tale.

THE ¡SALUD! CUVEÉ
Our Salud! Cuvée this year comes from Hope Well Vineyard. It means what it says. It is a vineyard farmed on active hope for the future—the future of our farmland, and the future of all our children. Where everything that can be done is being done to build resilience in the landscape, stability in the watershed, and justice for the people who work the land. Where all the vineyard workers have health insurance, and the grasshoppers are always greener.

Farmers are the stewards of most of the land in America. We don’t need to watch it waste away. The future resonates palpably in this Pinot Noir from Hope Well Vineyard. If you are a successful bidder for this wine, we will give you a personal, on-the-ground introduction to what it means to “Hope Well”.

Hope Well Vineyard was planted in 2008 on the east side of the Eola-Amity Hills. The resident winegrower is Mimi Casteel, one of the second-generation co-owners of Bethel Heights, champion of sexton beetles and white-faced bees. Winemaker Ben Casteel chose this lot for our ¡Salud! Cuvée because it’s an exotic and unique standout in our cellar, something completely new for Bethel Heights, perfectly one-of-a-kind.


Check out our live auction package — Lot 13
THE WINERY

In 2006 we moved to Oregon from Napa, where Brian had been working in wine for ten years. We bought property in the Willamette Valley. This Oregon adventure is inspired by our desire to grow grapes, make wine, and to have the space for all of Clare’s animals and Brian’s wacky projects. We named our farm and winery after our goal to provide a gracious and welcoming table for ourselves and friends, with a cornucopia of hand-crafted food and wine.

And now, 11 years in, we have developed our land into a working farm, and built a barn and winery. We feel lucky to live here and we are still in awe and deeply grateful for the chance to build this dream and share it with you!

THE ¡SALUD! CUVEÉ

We are happy to be part of this special auction. We chose a selection from the three best barrels from the Pelos Sandberg Vineyard, a house favorite. One-third of this wine is from a new barrel, and like all of our 2016 wines, it is 100% whole cluster. This wine has a dark ruby appearance with excellent brilliance. Pronounced aromas of blueberry and plum fruit, with deep, earthy minerality classic to the Eola-Amity Hills. The fruit on entry is juicy but builds in weight to a substantially concentrated mid-palate. The tannins here are plush but chewy enough to add structure to fruit driven wine. Delicious now but will also cellar well, as we have come to expect with the wines from this vineyard.

Clare makes special hand letter pressed labels for the Big Table Farm wines—so for ¡Salud! she did a drawing inspired from a photo that she took a few years back during a pick at the Pelos Sandberg Vineyard of the crew’s hands. This wine is from that vineyard and probably picked by these same hands in 2016. We hope this wine gives a little back to those same hands.

This cuvée was bottled in August of 2017 and only for ¡Salud!

Check out our silent auction package — Lot 111
Brittan Vineyards was founded by veteran winemaker Robert Brittan and his wife Ellen, who left Napa Valley to pursue their dream of making cool climate Pinot Noir and Chardonnay in Oregon. In 2004, the Brittans purchased their 128-acre property in the foothills of the Coastal Range in the McMinnville AVA, where they have 24 acres planted to Pinot Noir, two acres to Syrah, and four acres to Chardonnay. Robert brings his 44 years of viticultural and winemaking experience to their venture. On his rocky, exposed hillside, he believes he has found a vineyard site that allows him to craft wines that speak of a unique place.

The Pinot Noirs from Brittan are intense, rich wines that have great structure, yet are balanced, elegant, and extremely age-worthy. Ellen and Robert reside at their vineyard in McMinnville, where they intend to spend the rest of their lives doing what they love to do—growing and making fine wines and sharing them with fellow hedonists.

THE ¡SALUD! CUVÉE

The Brittan Vineyards 2016 ¡Salud! Cuvée is a unique blend selected from the best fruit from the Basalt, Gestalt, and Cygnus Blocks of Pinot Noir, grown on the estate vineyard in the McMinnville AVA. The grapes for this ¡Salud! Cuvée were fermented in a custom oak puncheon (400L), and then aged for 14 months in French oak barrels. The result is a stunningly balanced wine with an opulent fruit component, supported by firm tannins and savory undertones, and ending with an extremely long, elegant finish. This is a wine that will age gracefully for 15 years, if not more. Anticipated release date: October 2018.

Check out our silent auction package — Lot 132
FOUNDER: Jimi Brooks
OWNER: Pascal Brooks
ESTABLISHED: 1998
WINEMAKER: Chris Williams

THE WINERY

Founded in 1998, Brooks is a reflection of the visionary Portland native, Jimi Brooks. His reverence for the land and vines made him a practitioner of organic and biodynamic farming. The great respect for vineyard individuality and mastery of blending allowed his wines to achieve the greatest depth, flavors, and balance.

While Jimi is no longer with us, his dynamic spirit lives on through his wines, family, and friends. With the outpouring of generosity and friendship by the Oregon wine community, we are delighted to share that Brooks Wines will continue. Jimi’s son Pascal, who was the ultimate source of his passion for life, is the sole owner of the winery (at age 19, the youngest winery owner in the world), and sister Janie Brooks Heuck has remarkably volunteered her time to lead it.

As new chapters unveil, we will be steadily guided with the legacies that Jimi left: his strong commitment to organic and biodynamic farming in the vineyards, gentle approach to winemaking, excitement for future harvests, and endlessly promoting how beautiful Pinot Noir and Riesling can be grown and produced in Oregon. We continue to provide exceptional wines in order to remind ourselves (as Jimi often did), that we should enjoy the fruits of our labor with a great glass of wine and wonderful food, shared with family and friends every day!

THE ¡SALUD! CUVEÉ

We are very excited to be included in ¡Salud! this year and have blended a very special wine for you! From our estate vineyard in the Eola-Amity Hills, planted in 1974 to Pommard clone vines, we have selected wine from our favorite French oak barrels. We have biodynamically farmed our vineyard since 2002. We have also included wine from Temperance Hill Vineyard, which is organically farmed and also located in the Eola-Amity Hills. This cuvée is lilting with beautifully detailed flavors, and possesses a seductively textured mouth feel. It has a lovely sense of vibrancy on the well-balanced, persistent, and delicious finish. The 2016 ¡Salud! Cuvée will be released in September 2018. Cheers!

Check out our silent auction package — Lot 109, and out our live auction package — Lot 8

21101 SE Cherry Blossom Lane, Amity, Oregon 97101 www.brookswine.com
At the Chapter 24 Vineyards, we want to create a culture about the action of thinking. Thinking about the vineyard, the evolution of grape to wine, and above everything else, the experience of drinking. It is only the act of drinking that fully animates our wine. At their best, our Pinots change the atmosphere around our lives. Emotion, thought, and action influenced by the attractive forces generated by a glass of wine.

Drink. Think. Delicious.

Chapter 24 Pinot Noir is a collaboration between Ian Lombard, Felipe Ramirez, Ryan Hannaford, Pedro Parra, Paul Krug, Mark Tarlov, and Louis-Michel Liger-Belair.

THE ¡SALUD! CUVEÉ

The rose and the arrow, a pair in opposition, are emblematic of the two themes of Homer’s epic story of love and war: The Odyssey. Repeating moments of tension and then release, the story of The Odyssey finally comes to rest in Chapter 24, when the competing forces of the story achieve a tenuous and electric harmony. The last chapter of our story is simply the beginning of yours...

The conflict between the sweet sugars of the grapes and the bracing tang of acids, when synchronized, produce a delicious wine of energy, elegance, and surprise.

The abundance of fruit in 2016 and the addition of a few new estate vineyards allowed us to create a ¡Salud! Cuvée that is a kaleidoscope of the Willamette Valley. Utilizing our newer sites (Dubay, Black Walnut, Stardance) and adding in some of our favorites (Shea, Crawford Beck, Johan), the wine is teeming with aromas of ripe black cherry, strawberry preserves, and sassafras. The fruit carries over in flavor adding in some green tea, truffle, and an undercurrent of violets, with a rich mouthfeel and an evaporative finish.
THE WINERY
CHEHALEM is proud to be known for a dedication to high-quality, food-friendly red and white wines. Over half of our production is white wines, including Riesling—our passion, made in several styles, along with Chardonnay, Pinot Gris, Grüner Veltliner and Pinot Blanc. Everything we produce is grown sustainably on our estate vineyards. The climate and our winemaking style emphasize balance, elegance, and texture in all our wines. This restraint allows the vintage and three distinct terroirs in Ribbon Ridge, Chehalem Mountains, and Dundee Hills to shine with startling differences. Mature vineyards, mature winemaking, consistently excellent wines—a pedigree.

THE ¡SALUD! CUVÉE
2016, the year of earliest ever. The 2016 vintage started early and ended early, with restraint proving to be our critical strength in winemaking. Mother Nature gave us smaller berries, demanding we fine-tune our fermentations. We got close to perfect extraction of fruit, tannin and color for fully-structured, round Pinot Noir with elegance, complexity, and freshness. The vintage is ideal aging.

Chehalem’s 2016 ¡Salud! Cuvée comes entirely from the Ribbon Ridge AVA, comprised of a unique blend of several special blocks and ferments on our two contiguous vineyards. Ridgecrest Vineyard, the pioneering vineyard on Ribbon Ridge planted in 1980, contributes 21% of this cuvée, with the 14-year-old Wind Ridge Vineyard giving 79%. The rich and precocious Dijon clones donate 79% of this lot with heritage clones Pommard and Wädenswil adding 21%. These dry farmed, deep-rooted old vines result in balanced wines. This cuvée is complex, deeply colored, structured, and full of finesse. In this early but moderate year, we balanced ripe fruit with more new oak than normal—this cuvée carries 80% new French oak. Still in barrel, this wine shows deep garnet, plush red velour on the palate with silk nap textured tannin, vibrant and juicy acidity, balanced, long, black fresh-picked marionberry, clove, and baking spices with black pepper, smoke/tar, and cherry cola. Classic Ribbon Ridge.

Bottling will be in March 2018, appreciation for decades.

Check out our silent auction package — Lot 110
Cristom Vineyards began 25 years ago as a collaboration between three men: an engineer, a biochemist, and a farmer, who each possessed a deep-rooted respect for the land, the natural winemaking process, and Pinot Noir. Nearly a quarter of a century later, second-generation winegrower and owner Tom Gerrie leads our winemaker Steve Doerner and vineyard manager Mark Feltz in tending our estate vineyards and producing our elegant, dynamic wines.

Our winemaking philosophy begins with respect for our land and estate vines, as well as the natural process of fermentation. We’re proud to be Certified Sustainable by Low Input Viticulture & Enology (LIVE), both in our winery, which we run responsibly, and in our fields that are thoughtfully and meticulously farmed with a focus on quality.

The four estate Pinot Noir vineyards—Eileen, Jessie, Louise, and Marjorie, named for Gerrie family matriarchs—each possess natural variances in soil, elevation, and exposition. With minimal intervention during the winemaking process, Tom, Steve, and Mark strive to craft wines that are an honest recording of both the vineyard and the vintage, producing the ultimate expressions of the stellar fruit we’re fortunate enough to work with. Recognized globally as a leading producer in our beloved Willamette Valley, our wines continue to be a unique blend of tradition, modernity and finesse.

**THE ¡SALUD! CUVEÉ**

Cristom is proud to have worked with Ken Wright’s legendary Canary Hill Vineyard since our founding in 1992, and to have traded with Archery Summit for Arcus Vineyard fruit since the 1993 vintage. The Cristom Vineyards ¡Salud! Cuvée bottling is a 50/50 blend from these two heritage sites, with both of the two barrels selected featuring old-vine plantings of own-rooted Pommard clone Pinot Noir. The wines were fermented with native yeasts and 53% whole clusters, and aged with 50% François Frères new French oak barrel.

These two iconic vineyards express power in the glass while still maintaining balance and finesse. The wine is forward with ripe red fruits and rose petals jumping out, complemented by hints of warm vanilla. On the palate, intense richness and a generous, concentrated mid-palate transitions seamlessly to a lasting finish. While showing exceptionally well now, the 2017 Cristom Vineyards ¡Salud! Cuvée will only improve for many years to come.

Check out our silent auction package — **Lot 104**, and our live auction package — **Lot 8**

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6905 Spring Valley Road, Salem, Oregon 97304  [www.cristomvineyards.com](http://www.cristomvineyards.com)

**OWNERS:**
Tom Gerrie, Steve Doerner, and Mark Feltz

**PROPRIETOR & WINEGROWER:**
Tom Gerrie

**WINEMAKER:**
Steve Doerner

**ESTABLISHED:**
1992
THE WINERY

Dobbes Family Estate is the realization of Joe Dobbes’ dream of a family wine business, and is the embodiment of over three decades of fine winemaking.

Founded in 2002, the winery is celebrating its 15th year and continues to be dedicated to crafting wines that are true to their varietal character, show great depth, richness, and flavor without sacrificing balance and elegance. The opulent and age-worthy wines are produced from select, premier vineyards in Oregon’s Willamette and Rogue Valleys.

Dobbes Family Estate is honored to be a participant in ¡Salud! 2017. We recognize that Oregon’s seasonal workers embody the heart and soul of the wine industry. We raise our glass to these significant and treasured contributors and thank you for supporting the mission of ¡Salud!.

THE ¡SALUD! CUVEÉ

Dobbes Family Estate is thrilled to present our interpretation of the 2016 ¡Salud! Cuvée. This unique wine represents the best of the best. Our offering presents a focused blend of Pinot Noir sourced primarily from the McMinnville AVA’s Dupee and Momtazi Vineyards. Dark fruits, age-worthy tannins and youth preserving acidity are hallmarks of these two vineyards. Barrel aging in 44% new French oak for 14 months has added complex aromas of toffee, chocolate, vanilla, and nutmeg. The 2016 vintage is remarkably balanced and this wine will start with an assertive personality and gracefully age. At the heart of our method is the passion to create a truly distinctive cuvée; combining vineyard personalities that tie bold fruit to structure-driven complexity.

Check out our silent auction package — Lot 114
THE WINERY
This year, the Drouhin Family celebrates its 30th anniversary in Oregon. The family is proud to be part of a community that could create such an essential and innovative program as ¡Salud! On behalf of Robert, Françoise, Philippe, Véronique, Laurent, and Frédéric Drouhin, Domaine Drouhin Oregon would like to thank ¡Salud! for its continued good works. Bravo!

THE ¡SALUD! CUVÉE
“2016 marks the third consecutive season of warm, dry and largely harmonious growing conditions. Our 2016 ¡Salud! Cuvée has richness, purity and elegance, qualities that work very well together. We expect the ¡Salud! Cuvée to be youthful and primary for years to come, but there is a very bright future ahead. Santé!”—Véronique Drouhin.

Check out our silent auction package — Lot 128
THE WINERY
Domaine Roy & fils mission is to produce wines of purity and transparency at the highest level from our land in Dundee and Carlton.

Marc-André Roy and winemaker Jared Etzel established Domaine Roy & fils in 2012 to celebrate their heritage and continue the winemaking history of their fathers, Robert Roy and Michael Etzel, who founded Beaux Frères Winery in 1991.

Over 20 years later, the two families have kept the same focus of producing timeless wine through meticulous and almost obsessive work in the estate vineyards.

We will continue the tradition of making fine wine and are humbled by the opportunity to work with two exceptional properties in one of the frontiers for premium Pinot Noir.

Through meticulous stewardship of the land, a minimalist winemaking approach, and a commitment to organic farming, Domaine Roy & fils wines exhibit a full expression of vintage and terroir.

THE ¡SALUD! CUVEÉ
Our 2016 ¡Salud! Cuvée showcases a unique blend selected from the best barrels of our organically farmed Dundee Hills Iron Filbert Estate. The assemblage is comprised of a mixture of clonal material from different sections of the boulder-strewn Jory soil.

Aromatically this wine exhibits hallmark Oregon, with red berries and forest floor. The palate has tremendous tension and purity of fruit with polished fine grain tannin and bright yet balanced acidity that should allow this wine to age for 10+ years of prime drinking.

The 2016 ¡Salud! Cuvée will be released in spring 2018.

Check out our silent auction package — Lot 106
Grace and Ken Evenstad founded Domaine Serene in the Dundee Hills of Oregon in 1989. The Evenstads had confidence in Oregon early on, before there was a national market for Pinot Noir and Chardonnay from the region.

Today, Domaine Serene produces wines from six individual vineyard estates, planted exclusively to Pinot Noir and Chardonnay. Each estate offers a diversity of soils, clones, rootstocks, microclimates, slopes and elevations that add distinguishing complexity and elegance to the wines.

In 2001, the Evenstads completed their current state-of-the-art, five-level, gravity-flow Pinot Noir winery. In 2017, they broke ground on their Chardonnay and Sparkling winery—the first dedicated white winery of its kind in Oregon—and will debut a new sparkling wine program in the summer of 2018. The wineries are a statement to the quality of Pinot Noir and Chardonnay that can be produced from the world-class Dundee Hills AVA.

In 2015, Ken and Grace acquired Château de la Crée, the respected wine estate located in the renowned Côte d’Or. This made them the first Oregon-based vintners to own land and produce wines in Burgundy, France.

In total, the Evenstads own 730 acres of land in the hills of Yamhill County, with 275 acres planted to vine, and 25 acres, comprised of over 40% Premier Cru vineyards, in the Côte de Beaune region of Burgundy. Finally, in 2017 Domaine Serene opened a new best-in-class hospitality center, the Clubhouse at Domaine Serene, that is changing the landscape of fine wine hospitality in the Pacific Northwest.

2016 Accolades:

Wine Spectator’s Top 100 Wines named Domaine Serene’s 2014 Evenstad Reserve Chardonnay the best white wine in the world.

London’s Decanter magazine named Domaine Serene’s 2012 Winery Hill Pinot Noir the top Pinot Noir in the world at the Decanter World Wine Awards.

THE ¡SALUD! CUVÉE

This 2016 ¡Salud! Cuvée is a special and unique barrel selection, solely made from Domaine Serene’s Côte Sud Vineyard on the Evenstad Estate in the Dundee Hills appellation. This special block in the Côte Sud Vineyard chosen to craft this wine is planted with clone 667 on a south-facing exposure of Jory soil. At Domaine Serene, we have found that this particular planting of Pinot Noir can deliver an aromatically multi-layered wine, with wonderful flavor intensity and a rich, ample mouthfeel. This rare, one-of-a-kind 2016 ¡Salud! Cuvée offers an intense and complex aroma profile, with soft and velvety tannins that extend the overall persistence of this intensely flavored, sensuous wine. We anticipate bottling this wine in the spring of 2018.

Check out our live auction package — Lot 12
THE WINERY

Dukes Family Vineyards is the realization of a dream; a passion growing out of a love of great food and exceptional wine. We view ourselves as conservators of the land, rather than as owners, and as such, maintain a commitment to low-impact, ecologically sound sustainability in our farming methodologies.

The vineyards of Dukes Family Vineyards, located at the north end of the Eola-Amity Hills AVA, are Sustainable and Salmon Safe Certified by LIVE. Sitting on 58 beautiful acres of south-facing slopes with elevations running from 260 feet to 560 feet, the soils are primarily Willakenzie (dark brown to yellowish-brown silty-clay loam, sandstone origin) in the lower elevations, and Yamhill (silt loam, volcanic basalt origin) in the upper blocks, with several highbred soils scattered throughout the 20 acres. This soil and elevation diversity serves to stamp the wines with an intriguing complexity.

Dukes Family Vineyards’ artisanal wines are food friendly; elegant rather than overstated. They are hand crafted solely from estate fruit at the Carlton Winemaker’s Studio. As one of a small number of independent producers who call the Studio home, we have access to the latest in small-lot winemaking technology—well suited to our high quality, low volume, minimalist approach, allowing a true reflection of the unique terroir and complexity characteristics of the vineyard.

THE ¡SALUD! CUVEE

We are pleased and honored to participate in this year’s ¡Salud! auction. The 2016 wines in the barrel are enticing… dark in color, with beautiful fruit, spice, and depth on the palate. The Dukes Family Vineyards 2016 ¡Salud! Reserve Cuvee is a 100% estate grown, clonal blend of our best Pinot Noir barrels. The wine benefits from combining the complexity and spice of our older, lower elevation, sedimentary soil blocks with the exuberance and intensity of the higher elevation, high density, volcanic soil blocks. This 2016 offering is a unique and amazing wine. The wine you are barrel-sampling today is quietly resting in the cellar; aging in a combination of new and once filled, 36 month, air-dried French oak barrels. We anticipate bottling this wine in April or May of 2018… it will be well worth the wait!

Check out our silent auction packages — Lot 102 and Lot 112
THE WINERY

Dusky Goose is a limited-production, distinctive Pinot Noir, skillfully crafted by Lynn Penner-Ash into a seductively elegant wine with defining depth and character. From the beginning, we have worked to establish a distinctive profile with a complex structure one can clearly recognize as Dusky Goose.

The Rambouillet Vineyard, owned by John and Linda Carter, is ideally located in the Dundee Hills. The location was selected for its optimal slope, perfect elevations for ripening fruit, and 100% Jory soil. Rambouillet Vineyard is farmed with the sensibilities of low-impact viticulture and a commitment to low-yields, making an authentic, limited-production wine possible without compromising the integrity of the fruit, vines, or the land.

In addition to the Rambouillet Vineyard fruit, our 2016 ¡Salud! Cuvée includes fruit from select blocks from the Fennwood Vineyard, John and Linda Carter’s property located in the Yamhill-Carlton AVA. This vineyard site was selected by Willamette Valley pioneering winemaker, David Adelsheim, and planted with his vision to match each soil series and elevation change to a specific variety, clone, and rootstock. This careful planning and execution led to a very complex vineyard layout that enhances the potential success of each block.

THE ¡SALUD! CUVEÉ

The Dusky Goose 2016 ¡Salud! Cuvée is a selection of owner John Carter’s favorite blocks of Pinot Noir from both our Rambouillet and Fennwood Vineyards, producing a superb exclusive cuvée with wine from two AVAs—both the Dundee Hills and Yamhill-Carlton.

The Dusky Goose 2016 ¡Salud! Cuvée is a polished example of the vintage that many are lauding as superb. The aromatics introduce us to sweet tobacco, rose potpourri and Oregon white truffles. The palate is a seamless integration of fresh red fruits and dried berries. There are smoky savory tannins, leading to a fat mid-palate and viscous finish.

Our Dusky Goose 2016 ¡Salud! Cuvée was bottled in August 2017. We suggest cellaring a minimum of three years and enjoying the wine at an age that suits your own personal preferences, with a guideline of 2020 to 2025. This wine will be released in the spring of 2018.

Check out our silent auction package — Lot 130
THE WINERY

Founded in 1974 by Pat and Joe Campbell, Elk Cove Vineyards is one of Oregon’s oldest and most respected wine producers. Estate vineyards now cover over 350 acres on six separate sites in the northern Willamette Valley. Steep, south-facing slopes with well-drained soils provide the perfect environment to grow the world-class wine grapes that are handcrafted into Elk Cove’s wines.

In 1995, Adam Godlee Campbell joined forces with his parents to make Elk Cove a multi-generational, family-run operation. As winemaker and general manager, his contribution to Elk Cove Vineyards is based on a love for handcrafted wines and a commitment to excellence.

THE ¡SALUD! CUVÉE

The 2016 ¡Salud! Cuvée is the finest Pinot Noir produced at Elk Cove Vineyards. This wine is a hand-picked selection of the finest barrels from our historic Windhill property. Planted in 1974 to the Pommard clone of Pinot Noir, these are some of the oldest vines in Oregon.

This quarter-barrel lot was crafted to highlight the rich, spicy, blue fruit profile that is the hallmark of wines from Elk Cove’s Windhill Vineyard. An amazing site, super low yields, and extreme viticulture have come together to create a wine with deep color, concentrated and ripe fruit flavors, and most importantly, complexity and length on the palate.

In 2016, the grapes for this cuvée were hand harvested at the end of September. Severe pruning, shoot-thinning, and green-harvesting techniques were employed to hold yields to 1.8 tons per acre and assure perfect ripeness. Through meticulous vine management, the goal was to achieve concentration and depth of flavors in the vineyard.

Intense work in the vineyard allowed for a very hands-off approach in the winery. The ¡Salud! Pinot Noir was aged in the finest quality French oak barrels (35% new, three-year air-dried, primarily Taransaud and François Frères).

This wine is truly an indication of the potential greatness of the fruit from this marvelous vineyard. The 2016 ¡Salud! Cuvée is the benchmark that will be used to measure all of Elk Cove’s 2016 Pinot Noirs. Anticipated release date: October 2017.

Check out our silent auction package — Lot 123, and our live auction package — Lot 6
THE WINERY

Over the years, Erath Winery has been instrumental in establishing Oregon as a world-class producer of Pinot Noir, and is considered one of the pioneers of the region’s wine industry. Today, Erath Winery remains committed to crafting exceptional wines that reflect the winery’s outstanding reputation, as well as the region’s rich history.

Winemaker Gary Horner continues to lavish attention on every detail of the winemaking process. Gary’s goal is to craft wines with depth, complexity, and elegance—wines that truly reflect the bounty of Oregon. In honor of this commitment to create high quality, distinctive Pinot Noir, Erath Winery is proud to offer its 2016 ¡Salud! Cuvée.

THE ¡SALUD! CUVEÉ

The Eola-Amity Hills appellation is one of the most renowned growing regions of the greater Willamette Valley. The picturesque 298-acre hillside Willakia Estate is planted to 19 acres of Chardonnay and 100 acres of Pinot Noir comprised of multiple clones and rootstocks. Forty-eight individual small blocks across several soil types, orientations, and elevations provide a broad array of fruit characteristic essential to crafting beautiful estate wines. Willakia is 100% sustainably farmed and certified by the LIVE and Salmon Safe programs.

Erath’s 2016 ¡Salud! Cuvée perfectly showcases the magnificent structure and intensity of Willakia Vineyard. The cuvée, a careful balanced blend from Willakia clone 115 and Pommard, was aged 13 months in fine-grain French oak barrels. Both Pommard and 115 Willakia blocks are situated on a thin and slightly rocky soil of volcanic origin planted in 2001.

Truly a special and very limited wine symbolizing the magic the ¡Salud! community brings to help those on whom we so gratefully rely. Anticipated release date: March 2018.

Check out our silent auction package — Lot 103
The Vineyard

Every visit to the Seven Springs Vineyard begins with the long, slow drive up the dirt-and-gravel Lone Star Road. As you cross into the upper-half of the gentle east-facing slope on the Eola-Amity Hills, you arrive at the entrance to the vineyard, where, in 1984, Oregon wine industry pioneer Al MacDonald planted the first vines on this beautiful hill. From the bottom of the estate, the vine rows rise up the hill through a magnificent exposition of rocky, red volcanic soils. The view from the vineyard is the Willamette Valley extending far to the north and south, and to the east you can see the snow-capped peaks of Mount Hood and Mount Jefferson.

Seven Springs Vineyard is uniquely situated for growing world-class wines. The mid-slope, eastern exposure and volcanic soils combine to bring elegance and purity to the wines. On brisk mornings the vineyards awake to the warmth of the sunrise. During hot afternoons the marine influence of the Pacific Ocean cools the vines as coastal winds race through the Van Duzer Corridor, skirting across the top of the Eola-Amity Hills, continuing up the Willamette Valley.

The ¡Salud! Cuvee

For ¡Salud! 2017, we are honored to share with you “Clos de la Foret” – a single block cuvée from the upper elevations of Seven Springs Vineyard. This distinctive site tells its own story of place; the block is surrounded on three sides by tall stands of old growth Douglas Fir forming the foot of an evergreen forest. The cuvée was mostly destemmed (leaving just 15% whole clusters) then fermented in traditional open-top oak tanks with indigenous yeast. Élevage occurred in 100% new Ermitage cooperage sourced primarily from the Allier Forest. The wine will be bottled unfined and unfiltered to preserve the purity of fruit and elegance of aroma for both long-term development and your long-term enjoyment. Working with fruit from the fabled Seven Springs Vineyard is both a joy and a responsibility. We hope you find pleasure in this vinous time-capsule from one of the world’s finest vineyards.

Tasting notes from barrel: brilliant, soft in color. The nose moves from delicate rose and violets to notes of leather and black peppercorns. On the palate, the wine is long and structured. Starting with mid-red fruits and moving to savory roasted game. Complex, multi-dimensional and layered. Indications direct towards a long life ahead. A delicious wine, best enjoyed with a fine meal and great company.

Check out our live auction package — Lot 15
Gran Moraine takes its name from cataclysmic floods that occurred in the northern Willamette Valley of Oregon during the last ice age. As the glaciers receded they released a torrent of water from the once giant Lake Missoula. These famous Missoula Floods traveled across the Columbia basin helping to carve out the Columbia Gorge. The Willamette Valley became an extremely large temporary lake and was left with huge deposits of silt, as well as giant boulders with origins in current British Columbia and Idaho. These are known by geologists as erratic rocks. These erratic rock outcroppings boldly manifest themselves throughout our vineyard. Many were once part of the giant glacial dam’s terminal moraine—what we refer to as the “Gran Moraine.”

Our team is led by Winemaker Shane Moore and General Manager, Eugenia Keegan, as well as Director of Vineyard Operations, Ken Kupperman. With perspective that comes from years spent in the world’s most famous wine regions, this management team bring international renown to the Willamette Valley. Their viticultural expertise and winemaking knowledge are matched with unbridled passion.

The 2016 ¡Salud! Cuvée is a blend from blocks located at the highest points of the property, with individual aspects sloping due south and southwest planted to clones 667, 115, and Pommard. Soils are sedimentary, resulting in a wine with lush, broad tannins. Aromas of red currant, anise, pink starburst, hedgehog mushroom, violets, and dark chocolate fill the senses; while flavors of rose hips, strawberry, cranberry, and exotic spices linger on the palate with an electric finish that persists long after the last sip. Choosing the components for this wine was fairly straight forward, as these were the most expressive barrels in the cellar time and time again. The wine was bottled in September 2017.

Check out our silent auction package — Lot 122
THE WINERY

Hamacher Wines presently leases vineyard parcels throughout the Willamette Valley. The sites have been selected for their individual diversity. Vines range in age from four to over 40 years old. Sites run from about 250 feet to almost 900 feet in elevation (quite high by Willamette Valley standards). Some are on rootstock while others are on their own roots located on many different soils. Working closely with each vineyard, Hamacher Wines is assured of the quality promised by the Willamette Valley.

Every block of grapes from each vineyard is fermented separately. The wines are made traditionally, using wild yeasts, aging for almost a year-and-a-half in barrel before racking, blending, and bottling by gravity. Hamacher arrived in Oregon’s Northern Willamette Valley in the mid-’90s with the dream of creating Pinot Noirs of “elegance and complexity.”

THE ¡SALUD! CUVÉE

For the second year in a row our ¡Salud! Cuvée is a blend of wine from our estate vineyard, Paloma. The southeast-facing site is located on the east flank of the Chehalem ridge, on Laurelwood soils at around 700 feet. The vineyard was planted with almost two dozen distinct Pinot Noir clones in order to bring an amazing amount of complexity to what we believe to be a truly extraordinary piece of ground. The wine is comprised of equal portions of three French oak barrels (one new and two old). Silky. Powerful. Complete. Salud!

Check out our silent auction package — Lot 108
In 1971, four families teamed up to plant Pinot Noir vines on a breathtaking perch set at 600 to 800 feet in the foothills of Oregon’s Coastal Range. In 2007, the Hyland Vineyard was acquired by Laurent Montalieu and Danielle Andrus Montalieu in partnership with John Niemeyer. Together, they work to optimize the existing vineyard quality and honor its past through single vineyard, estate wines. For decades, the fruit from the vineyard has produced award-winning wines for benchmark producers under their own labels, and this legacy continues today.

The Hyland Vineyard features Riesling, Gewürztraminer, Chardonnay, and multiple Pinot Noir clones stretching up a breathtaking hillside in the heart of the McMinnville AVA. This historic site showcases 45 years of farming wine grapes in the Willamette Valley.

The Hyland Vineyard is a south-facing hillside comprised of volcanic Jory soil and features cool, coastal breezes. Dry farming, sustainable practices, and organic sprays are all part of the vision of Hyland creating incredible wines for decades to come.

The ¡Salud! Cuvée

The 2016 Hyland Estates Pinot Noir ¡Salud! Cuvée is a single clone, single vineyard representation of Hyland selected from three separate blocks of the same clone which differ in aspect and vine age. Our goal is to showcase not only Hyland as a site, but how the Coury clone performs in Hyland’s soil. 100% Coury clone, 10% whole cluster.

Block 3C, planted in 1972 to self-rooted Coury clone Pinot Noir, is consistently one of the most dynamic blocks at Hyland. These 45-year-old vines have deep roots that create consistency in each vintage. Block 3C is known for its lively, savory profile that features blue fruits, cola, and minerality. 650 foot elevation.

Block 6 planted in 1989 to self-rooted Coury clone provides body, structure, and juiciness to this wine with notes of earthy blackberries, cassis, and cherry pie. 655 foot elevation.

Block 9 planted in 1997 to the Coury clone on 3309 rootstock is the most vigorous and coolest of the blocks and provides body, and structure, in the form of acid. Block 9 provides the backbone of this wine. 700 foot elevation.

The fruit from each block was double hand-sorted in the vineyard and the winery, leaving us with the most intense clusters from each block. The fruit was gently pressed and the wine aged in French oak for ten months.

Check out our silent auction package — Lot 116
THE WINERY
Celebrating its 30th anniversary, Lange Estate Winery, Wine & Spirits Magazine 2012 Winery of the Year, is known for crafting beautifully balanced, truly classic wines from fruit grown on the winery estate, located in the heart of the prestigious Dundee Hills appellation. To further supplement their 19,000 case production, the Lange family purchases additional fruit from the best vineyards in the surrounding area. Long-standing relationships with these blue-ribbon sites have helped the winery establish a well-deserved reputation for consistency and complexity in their wines.

Lange Estate Winery's Pinot Noirs have performed very well over the years, drinking beautifully when young and aging magnificently. This impressive age-worthiness is a result of focusing on terroir through small lot, artisanal winemaking philosophies. Lange Estate sets the standard for truly handcrafted wines that emphasize structure, balance, and texture. Additional aging for up to a decade in your cellar will surely be rewarded.

THE ¡SALUD! CUVÉE
Lange Estate's 2016 ¡Salud! Pinot Noir is a carefully crafted blend of select blocks within the esteemed Freedom Hill Vineyard. The vineyard is situated in the foothills of the Coast Range and is comprised of marine sedimentary soils, specifically Bellpine. Freedom Hill is owned by the Dusschee family and the Langes have been sourcing this blue-ribbon site since the 1990 vintage. The Bellpine soils, along with the vineyard's proximity to the Van Duzer Corridor, help to create grapes with dark, thick skins and a collection of broad tannins. This wine shows spot-on Freedom Hill characteristics: dark fruits of bramble and Marion berries, and inviting perfume in the bouquet. This wine has all the makings of a decade-long cellar treat—if you doubt that, ask to try some Freedom Hill wines from the nineties!

One of our personal favorites of the wonderfully diverse Dijon clones, this special cuvée has all the hallmarks of 777 and 115: dark and deep blue and black fruits, high-toned aromatics of Indian spices, and the structural shoulders to support all of it. Being born of 2016, this wine owns the flashiness of the vintage as it leaps out of the glass to declare, “hi there hot stuff, want to take me home tonight?” That being said, it also has the requisite balance to follow up with, “but please show some restraint and hold me close for at least four years”. Get cozy and let this wine love you back—now or in a decade. That’s a choice we’ll leave up to you.

Many cheers and thank you for supporting ¡Salud!
—The Lange Family

OWNERS: Don, Wendy, and Jesse Lange
WINEMAKERS: Jesse Lange and Don Lange
ESTABLISHED: 1987

18380 NE Buena Vista, Dundee, Oregon 97115  www.langewinery.com
Patricia Green Cellars is located in the Ribbon Ridge Appellation of the Willamette Valley on the 52-acre estate purchased in 2000 by Patty Green and Jim Anderson. The winery, and thus the two friends and business partners, are noted for producing a tremendously broad selection of Pinot Noirs from several vineyards representing some of the better sites in the Willamette Valley: Ribbon Ridge, Dundee Hills, and the Chehalem Mountain appellations. Patricia Green Cellars’ focus is to produce Pinot Noirs that show the distinct characteristics of the sites within the context of the wines. Due to this, all of the vineyards the winery either maintains or purchases fruit from are extremely well-tended sites that seek to grow the best fruit possible. In the winery very little is done to intervene with the natural fermentation process and the wines achieve complexity through a rigorously monitored fermentation process that allows for the maximum expression of the sites’ characteristics to come through and be the dominant force in their wines.

THE ¡SALUD! CUVÉE

The 2016 ¡Salud! Cuvée Pinot Noir comes, as always, from things within the context of the vintage that were meaningful to us. One of our primary goals is to work with great Oregon vineyards and, especially, older Oregon vineyards that have had long-time, single-family ownership. Just as the people who established them who became transcendent figures in this state, these sites are also pioneers and tie us to our history in a very tangible way. In 1997 we began working with Mort and Joyce Cooke, owners of Balcombe Vineyard on Breyman Orchard Road, in the Dundee Hills. Twenty years later we are still managing the vineyard. Just after the 2016 harvest, Mort Cooke passed away after a bout with cancer. We have chosen to honor his legacy with a celebratory bottling that will help fund a cancer non-profit, and makes up a portion of our 2016 ¡Salud! Cuvée. A third of the bottling comes from the 1990 Pommard planting of Block 1A which consistently produces the most aromatic, compelling and true-to-Dundee Pinot that we have in our cellar. The rest of the wine is composed of Dijon 115 from Freedom Hill Vineyard in the Eola Hills. Owned and managed by the Dusschee family since 1982, this site is easily one of Oregon’s most well-known and truly outstanding sites. Sections of Dijon 115 from the East Liberty Block containing either 20% or 100% whole cluster fermentation were chosen to round out this intense, focused and balanced Pinot Noir. These older blocks combine to form a wine that, even in the context of our warmer and more luxurious climate here in Oregon, makes for a wine that is still quite elegant, aromatic and, most importantly, distinctly of Oregon. Given this wine’s old bones, the restrained and natural way it was made and the feelings of respect, love, dignity and, sadly, loss incorporated into this wine’s life and soul, we believe this Pinot Noir will provide both immediate gratification of flavor, reward patience and nourish in a way that only wine that is special from the moment the plant flowers can. We hope you enjoy and treasure this wine the way we have our relationship with the Cooke’s over the past 20 years.
THE WINERY

Penner-Ash Wine Cellars embodies the spirit and passion of small producers focusing on Pinot Noir in the northern Willamette Valley, Oregon. Lynn and Ron Penner-Ash started producing Pinot Noir under their own label in 1998, sourcing fruit from some of the best, most established vineyards in Oregon.

In the winery, the focus is on small-lot fermentation with extended cold-soaks to extract a rich, fruit focused, textured mouth-feel. Each lot is treated individually, and, depending on the outcome, either blended into our reserve quality Willamette Valley Pinot Noir, or bottled separately as a vineyard designate. Although our focus is Pinot Noir, Penner-Ash also produces limited quantities of Syrah and Viognier, sourced from warmer growing regions in the Rogue River Valley to the south, and the Columbia River Gorge to the northeast of the Willamette Valley.

Lynn and Ron are currently producing their wines in their sustainable, gravity winery site within their estate vineyard located on the northern edge of the Yamhill-Carlton AVA.

THE ¡SALUD! CUVEÉ

The 2016 Penner-Ash ¡Salud! Cuvée is a blend of two distinctive vineyards from the Yamhill-Carlton AVA. We sourced from our own Penner-Ash Estate and the Shea Vineyards. Our Estate and the Shea Vineyards are planted on both volcanic and sedimentary soils, producing wines with spice, vibrant fruit, and savory mouth-feel. Blending these two different vineyards has created a dark fruited wine with spiced plum and dark chocolate-covered cherry notes with a hint of cognac. Sweet and lush on entry with a nice weighted texture to the finish. A core of delicate fruit. The fruit from these vineyards comes together in an unprecedented blend all due to the support of our invaluable vineyard workers. Anticipated release date: May 2018.

Check out our live auction package — Lot 5
THE WINERY
When it comes to American Pinot Noir, few possess the rich history and experience of Ponzi Vineyards, one of Oregon's pioneering wineries. The winery was founded in 1970 by Dick and Nancy Ponzi who realized the Willamette Valley met every need of noble, cool-climate grape varieties. Ponzi Vineyards was recognized early on as a premier producer of Pinot Noir and instrumental in putting Oregon on the map as a world class wine region.

This tradition of excellence is carried on with second generation Winemaker Luisa Ponzi and President Maria Ponzi at the helm for the past 25 years. The winery continues to be a leader in Pinot Noir innovation and remains at the forefront of American wine, as one of Oregon's legendary producers.

THE ¡SALUD! CUVÉE
The 2016 ¡Salud! Cuvée is a blend of Ponzi's Aurora, Abetina and Madrona Vineyards, designed to showcase the characteristics of Laurelwood soil.

Born as a clonal experiment for Oregon State University in the mid-1970s, Ponzi Abetina Vineyard is a two-acre site planted to more than 20 different Pinot Noir clones. The rare combination of clones and the vines' age lend a unique complexity to this cuvée. The roots of these mature vines have grown well into the basalt layer of the soil, amplifying the flavor intensity.

At the base of the property is a ten-acre gem named Madrona. The 30-year-old vines consistently produce Pinot Noir worthy of the Ponzi Reserve cuvée. Seeing this vineyard hit its stride in 2013, Winemaker Luisa Ponzi bottled a portion of Madrona as a single vineyard designate. Aromatic notes of cola, tamarind and ginger are characteristic of Madrona Pinot Noir.

With a direct east-facing view toward the sunrise over snow-capped Mt. Hood, Aurora Vineyard is located atop a Chehalem Mountains slope. The 80-acre vineyard offers an array of southeast-facing slopes and crowns, some perfect for Pinot Noir. Aurora Vineyard fruit brings a depth of flavor with darker fruit, chocolate, and herbal notes.

Luisa Ponzi's elegant cuvée is nuanced, with the nice balance of acidity and tannin typical of Laurelwood soil. Brighter red fruit character is supported by flavors of cocoa, earthier silt and minerality; with hints of white pepper and herbs on the finish.

Check out our live auction packages — Lot 3 and Lot 6
R. Stuart & Co. calls downtown McMinnville home. Housed in a converted granary, it’s here that we gather carefully selected fruit from some of our favorite sites around the state. These vineyards include Menefee, Hirschy, Daffodil Hill, Lazy River, and Weber. We make the wines we love—Pinot Noir, Pinot Gris, and two sparkling wines.

Our everyday Pinot Noir and Pinot Gris are bottled with the Big Fire label—a whimsical reflection of our passion for what we do. We blend the Big Fire wines to be friendly, lively, and utterly drinkable.

Most recently we have added our Love, Oregon wines to the family. These wines—a Pinot Noir, a Rosé, and a Chardonnay—pay homage to the hardy souls who pioneered this beautiful state. “Taste this place of dreams.”

Other wines bear the more traditional R. Stuart & Co. label. These are Pinots made in the classic Rob Stuart style—true to the fruit each vineyard offers, graceful, honest, and warm. You might call them reserve wines—wines you save for a special occasion, or at least a Friday night.

In 2016, we made nine R. Stuart & Co. Pinot Noirs. Seven single-vineyard designate wines: Ana, Weber, Daffodil Hill, Hirschy, Menefee, Elkhorn Ridge, and Courting Hill, as well as our two wonderful blended Pinots. One is called Vignette, and the other Autograph.

THE ¡SALUD! CUVEÉ

The blend on this year’s ¡Salud! Cuvée comes from three very special vineyards—76% Hirschy Vineyard, 19% Lazy River Vineyard, and 5% Dux Vineyard. The first two vineyards are both Yamhill Carlton AVA, the last is Dundee Hills. 100% of the lots chosen for this blend are the Wädenswil clone.

Rob first became enamored of the Wädenswil clone back in the mid-’90s when Terry Casteel at Bethel Heights was making a Pinot that was 100% Wädenswil.

This cuvée has a very round and rich texture with lots of chocolate cream and cherry vanilla flavors, all contributed by the juice from Hirschy. The Lazy River gives it some warm spice notes of cinnamon and pepper, and also the gentle tannin structure we love—guaranteeing this wine will age well for many years. To top it all off, Rob added just a touch of the Dux Vineyard to contribute some lovely floral aromatics.

As is characteristic of all Rob’s wines, you will find the perfect balance of acid, tannin, and flavor here, making this an ideal food wine. Enjoy and ¡Salud!.

Check out our silent auction package — Lot 120
THE WINERY

Raptor Ridge produces about 9,000 cases of wines per vintage, working with fruit from some of Oregon’s oldest and most respected vineyards. Uncompromised quality is the focus; not large quantities.

Twelve distinctive vineyards throughout Oregon’s northern Willamette Valley supply premium Pinot Noir grapes for Raptor Ridge. These include Tuscowallame, Harbinger, Olenik, and Dion Vineyards in the Chehalem Mountains AVA; Bellevue Cross and Meredith Mitchell in the McMinnville AVA; Temperance Hill Vineyard and Crawford-Beck Vineyard in the Eola-Amity AVA; Rudolfo Vineyard in the central Willamette Valley; and Atticus, Gran Moraine, and Shea Vineyard in the Yamhill-Carlton District AVA.

The estate vineyard is named “Tuscowallame”, the indigenous word for “where the owls dwell”. Each block in our estate vineyard is named to honor the vineyard foremen who planted it: Adalfo, Macario, and Dustin.

¡SALUD! SUPPORTER

Raptor Ridge is a proud ¡Salud! Supporter, donating a portion of profits for every bottle of its commercial wine sold to ¡Salud! for vineyard worker healthcare. This totals thousands of dollars yearly. Scott and Annie Shull were the first winery to employ this practice, and hope their leadership will stimulate other ¡Salud! supporters in kind.

THE ¡SALUD! CUVÉE

The Raptor Ridge 2016 ¡Salud! Cuvée is driven exclusively from Meredith Mitchell Vineyard in the McMinnville AVA. A perennial favorite of our wine club, this vineyard is well known and appreciated for its signature inky blue hue, matched on the palate with intense aromas and flavors of blue-black fruit, and concentrated spice notes of briar and sage. Since 2000, Scott has been working with this own-rooted Pommard-clone fruit, tended by Susan Meredith and Frank Mitchell planted at 400-foot elevation on shallow Willakenzie soils with veins of fractured basalt. Also a fantastic blending tool, Raptor Ridge has included Meredith Mitchell fruit in many cuvées. Due to its amazing structure, Meredith Mitchell often provides a sturdy backbone to our Barrel Select Pinot Noir, sold nationally.

This exclusive bottling for the ¡Salud! auction came from a blend of Scott’s three favorite Meredith Mitchell barrels in the vintage 2016 cellar: Two 100% new French oak, Bertrange Forest barrels from deFerrari, and one Meyreux Grand Selection A Coeur, five-times filled. This selection yielded 76% new French oak intensity.

Harvested: Sept 22, 2016, Brix = 23.8, pH = 3.30, TA = 6.2 / Cold Soak = four days / Maceration = 13 to 16 days (pressed Oct 8 and Oct 11, 2016) / Yeast = Williams Selyem
THE WINERY
Since 1859, Louis Jadot has been producing wines from the heartland of Pinot Noir, the French region of Burgundy. In 2013, we were given the opportunity to expand our horizons and buy the Résonance Vineyard, which is located in Oregon’s Yamhill-Carlton AVA. Prior to taking this huge step—which would be our first venture outside of our home region—we visited Oregon several times before we decided to take the plunge. We liked what we saw, not just in terms of the place itself, but also its wines and the people who lived and worked there. Because the Résonance Vineyard is the departure point for our new adventure, we decided to call the project Résonance. 2013 was our first vintage. In order to implement a project of this magnitude, we needed the right team. It was at around this time that Jacques Lardière, Maison Louis Jadot’s winemaker for 42 years, had decided to step back from his responsibilities, freeing him up for a new adventure. And Thibault Gagey, son of Pierre-Henry Gagey and grandson of André Gagey, had recently joined Maison Louis Jadot and was ready to take on a new challenge. Jacques is making the wine at Résonance, while Thibault is managing the project.

THE ¡SALUD! CUVÉE
Jacques Lardière has selected a single barrel of Pinot Noir from Résonance Vineyard from the fine and complex 2016 vintage!
ROCO Winery is named after Rollin and Corby Soles for a very good reason. It represents the combined energy of a tireless married couple that dreamed for decades of starting their own wine label in the Chehalem Mountains of Oregon's fertile Willamette Valley. Originally from Texas, Rollin has more than three decades of winemaking under his belt. He co-founded the prestigious Argyle Winery 30 years ago, and is likely the only Oregon winemaker whose wines have been ranked in Wine Spectator’s Top 100 Wines of the World 13 times. Just a few years ago, Rollin opted to focus his energy on expanding ROCO with Corby. Since then, the dynamic couple remains dedicated to producing stellar, highly rated, single vineyard wines. Possibly even more exciting changes are in store as ROCO initiates and builds a sparkling wine program.

The winery's story dates back to 1987, when Soles purchased a unique hillside property near the quaint town of Newberg. It wasn't until 2001 that they planted their first vineyard and, two years later, produced their first iconic “Private Stash” Pinot Noir. The couple then built their winery in 2009 and began to expand their production and their wine offerings. Most recently, Rollin and Corby acquired a 15-acre addition to their Wits’ End Vineyard and planted it to Chardonnay and Pinot Noir.

THE ¡SALUD! CUVEÉ
The Soles’ 2016 ROCO ¡Salud! Cuvée is a seductive, elegant, yet richly textured offering from a barrel selection of the Soles’ own Wits’ End Vineyard. The wine’s juicy plum fruit wraps generously around cobblestone tannins, while the finish sails on and on. This vineyard is tightly spaced and planted in Willakenzie soil in the Chehalem Mountains AVA. The wines from this vineyard have consistently garnered grand praise from critics and wine lovers alike. The Soles call this wine their “Ultimate Private Stash Cuvée.”

Check out our silent auction package — Lot 125,
and our live auction package — Lot 9
Scott Paul Wines is an artisanal producer of Pinot Noir, based in Carlton, Oregon. Our wines reveal elegance and finesse, the benchmarks of what is considered to be the very heart and soul of Pinot Noir. Our fruit is sourced from some distinct and expressive areas of the Willamette Valley including Maresh Vineyard in the Dundee Hills, Ribbon Ridge Vineyard, and our estate vineyard, Azana, in the Chehalem Mountains AVA. Scott Paul Wines has historically produced limited-production Pinot Noir only, but is excited to introduce a very limited production Chardonnay and a Gamay Noir.

**THE ¡SALUD! CUVEE**

Our cuvée is comprised of 100% Maresh Vineyard old vine fruit, utilizing 40% whole cluster and 30% new oak. It is built to age. It is maroon in color, bursting with spice, anise, cardamom, and blackberry. The tannins are firm with delicate edges and a long, persistent finish.

Maresh Vineyard is situated high in the Dundee Hills on a beautiful south-facing slope. Planted in 1970, this is the fifth oldest vineyard in Oregon, and the oldest in the Dundee Hills AVA. We consider Maresh Vineyard to be one of the most expressive vineyards in the state. We’re incredibly grateful to work with this site and with the Maresh family. We currently lease a portion of this historic vineyard and began farming it biodynamically in 2007. Anticipated release date: March 2018.

Check out our silent auction package — Lot 133
The Winery
Shea Wine Cellars is an offshoot of our efforts with Shea Vineyard, a 200-acre property with 140 acres planted to vines in the Yamhill-Carlton AVA. We began as growers with our first plantings back in 1989, selling the fruit to other wineries. It gave us the opportunity to work with many of Oregon's most dynamic winemakers. Their passion rubbed off and instilled in us a desire to produce world-class wines in addition to farming grapes. In 1996, Shea Wine Cellars began with a mere 25 cases of Pinot Noir made from one barrel. Our production is now 6,500 cases of Pinot Noir and 350 cases of Chardonnay, roughly 25% of Shea Vineyard's annual crop production. The remaining 75% of grapes harvested at Shea are sold to other wineries in both Oregon and California.

As growers, we have had the benefit of a dedicated full-time vineyard crew, many of whom have been with us for years. They and their families are covered by health insurance provided by Shea Vineyard. A vineyard our size is, however, also dependent on seasonal, temporary workers who help us for short periods of time on specific projects such as leaf pulling, crop-dropping, and harvest. Together, with our wine industry colleagues, we are happy to participate in ¡Salud! so that healthcare is available to these seasonal workers that we all depend upon.

The ¡Salud! Cuvee
The 2016 growing season was hot and early, leading to full ripening and deep, dense wines. Our 2016 ¡Salud! Cuvee has a big, lush aromatic profile of blue and black fruit. The palate is lush and rich with both blue and black berry fruits. The tannins are firm yet subtle, providing structure that leads into a long, elegant finish. We are pleased to offer this wine at ¡Salud!. Enjoy!

Check out our silent auction package — Lot 121
THE WINERY

Mineral Springs Ranch is a 240-acre biodynamic farm and vineyard in the heart of Oregon wine country. Mineral Springs Vineyard consists of 40 acres of Pinot Noir and Chardonnay situated along the backbone of the property known as Savannah Ridge. The combination of respectful farming, ancient marine soils, and temperate climate, result in wines that are layered, nuanced and seductively captivating while remaining modest in alcohol and tannin.

Tony and Michelle Soter have an ardent reverence for the environment, and Mineral Springs Ranch is a philosophical statement of their core values. They believe responsible farming practices produce wines of the absolute highest quality. At the helm of their sustainability initiatives, Michelle Soter has long been firm in her commitment and belief in nurturing the land in order to prolong its health for the pleasure and productivity of all those who enjoy it today, and for future generations to come.

For more than 40 years, Tony has been growing superb wine. His experience is displayed by his thoughtful care of the vineyards, a sensitive hand in the cellar, and an artful ability to allow the character of place to resonate in his wines. Quality, in Tony’s mind, is not measured in points or degrees of alcohol, but in the emotion it elicits. A great wine should be unforgettable and never interchangeable—it is a singular experience.

THE ¡SALUD! CUVÉE

The 2016 ¡Salud! Cuvée from Soter Vineyards is an exclusive selection from our estate vineyard, Mineral Springs. The 2016 vintage was a shift back to what we would consider a truly classic vintage in the Willamette Valley. A long and mostly dry summer of moderate temperatures and cooling breezes allowed the grapes to showcase concentration without sacrificing the elegance Mineral Springs Vineyard is known for.

The ¡Salud! Cuvée is sourced from the heart of the vineyard where the vines grow naturally short in stature and set small crops. This leads to concentrated wines that showcase distinctly silky tannins and a serious sense of depth and complexity.

Check out our silent auction package — Lot 136
St. Innocent Winery was founded in 1988 by Mark Vlossak, our Winemaker and CEO. We produce small lots of handmade, vineyard-designated wine from some of the best sites in the Willamette Valley. Since our founding, we have grown from 600 cases that first year to our current production of 10,000 cases, yet each wine is still handcrafted in the very same manner. Year after year, St. Innocent Winery has received recognition from throughout the country and around the world for its outstanding Pinot Noirs, beautifully crafted white wines, and fair pricing.

By marrying tradition with innovation, combining old world attention to detail with cutting-edge inspiration, Mark creates wines that reflect their terroir, the specific qualities of the vintage, and his vision of wine’s place in life: to complement and extend the pleasure of food.

Texture is an essential component in all St. Innocent wines. The way our wine moves in your mouth and the way it interacts with food are central to their personality. Achieving this feel is accomplished by balancing optimal ripeness, but not over-maturity, gentle extraction, and finesse with cooperage. The end result are wines that display their unique fruit character, as well as the many secondary flavors specific to the terroir of the site—spice, pepper, mushroom, earth, etc., and their own unique textures. We make wines for enjoying with food, as well as wines that will develop with aging.

The ¡Salud! Cuveé

“St. Innocent’s ¡Salud! wine is a unique cuvée that represents the best wine I made in 2016. My goal is to produce a wine that is complex, age-worthy, and balanced for the table. The St. Innocent 2016 ¡Salud! Cuveé is made from grapes grown at our estate, Zenith Vineyard. Zenith is centrally located in the Eola-Amity Hills AVA 11 miles northwest of Salem, Oregon. The grapes come from four high-density blocks planted with 115, 777, Wädenswil, and Pommard clones on southwest and southeast facing hillsides at an average elevation of 310 feet. Both Zenith Vineyard and St. Innocent Winery are LIVE Certified. This is the fifth ¡Salud! Cuveé produced from our estate.

The cuvée will be blended and bottled in February 2018 and aged for an additional six months prior to release in September 2018. For pick-up or shipment of your ¡Salud! Cuveé, call Felice at the winery (503) 378-1526 or email Mark at mark@stinnocentwine.com.

Thank you for your support of ¡Salud!.
—Mark Vlossak, Founder and Winemaker

Check out our silent auction package — Lot 129
THE WINERY
Pioneering Oregonian and Founder, Bill Stoller, purchased his family's second generation farm in 1993 with the vision of cultivating an enduring legacy for the land, community, and Oregon wine industry. Over the last 20 years, he has patiently transformed the 395-acre property into the largest contiguous vineyard in the Dundee Hills that has become synonymous with producing exceptional wines. Director of Winemaking, Melissa Burr, works in concert with Vineyard Manager, Jason Tosch, to oversee the site's continued refinement, and steward Stoller's legacy of growing world-class Pinot Noir and Chardonnay. Stoller Family Estate features the world's first LEED Gold Certified winery, three guest homes, and state-of-the-art tasting room with panoramic vineyard views. Stoller Family Estate was named Oregon's Most Admired Winery by the *Portland Business Journal* in 2017. In August 2017, Stoller Family Estate became the fifth B Corp certified winery in Oregon.

THE ¡SALUD! CUVÉE
Crafted from our oldest Pommard clones of Pinot Noir in a section of the vineyard that stands out as one of our best every year, our 2016 ¡Salud! Cuvée was thoughtfully blended to capture the character of our estate. This wine was fermented with 35% whole cluster using native yeasts before aging in French oak barrels for 18 months, of which 40% were new. The 2016 Cuvée is a wine built to age with a balance of intense fruit, structured tannin, spice, and lively acidity that carries to a long finish.

Director of Winemaking, Melissa Burr, believes: "The best wines reflect what the vineyard gives you. It is about exemplifying the uniqueness of vintage and the vineyard while elevating the fruit to its highest potential."

Check out our silent auction package — Lot 107,
and our live auction package — Lot 2
Trisaetum (tris-say-tum) is a family owned and operated winery located in the heart of Oregon’s Ribbon Ridge AVA. In the early 2000s, Andrea and James Frey moved their young children to Oregon, bought a piece of land in the eastern foothills of the Coast Range mountains, and planted the first of the three vineyards that now make up Trisaetum.

Today, the winery produces small lots of Pinot Noir, Chardonnay, and Riesling exclusively from its three estate vineyards; a 22-acre vineyard in the Yamhill-Carlton AVA (called the Coast Range Estate), a 17-acre vineyard in the Ribbon Ridge AVA, and an eight-acre vineyard in the Dundee Hills AVA (called the Wichmann Dundee Estate).

Trisaetum’s winery, completed in 2007, combines New World innovation with Old World sensitivities. Each vintage, Trisaetum releases ten different Pinot Noirs, as well as eight different Rieslings, and three Chardonnays.

In addition to his winemaking duties, James is an accomplished artist with work sold and displayed throughout the world. His paintings and photography fill the 1,500 square foot Trisaetum gallery located at the winery outside Newberg.

THE ¡SALUD! CUVEÉ

When winemaker James Frey sets out to craft each year’s ¡Salud! Cuvée, he knows it has to be memorable—it has to be special—it has to be a wine on which he would be proud to place the ¡Salud! Cuvée name.

The 2016 Trisaetum ¡Salud! Cuvée is a unique selection of barrels from each of our three estate vineyards. The resulting blend marries the power and spice of Ribbon Ridge, the elegance of Wichmann Dundee, and the savory qualities of the Coast Range site. Anticipated release date: November 2017.

Check out our silent auction package — Lot 131
THE WINERY

Named after the ancient sedimentary soil on which our vines are planted, WillaKenzie Estate is a unique, historical vineyard within the Yamhill Carlton AVA of Oregon's North Willamette Valley. WillaKenzie produces estate-grown Pinot Noir, Chardonnay and Pinot Gris that showcase the topographical and clonal diversity of our estate and region.

Initially planted in 1992, the Estate is currently home to 105 acres of grapes—primarily Pinot Noir. Some important and defining features of our Estate vineyard are its numerous ridgelines, hillsides, elevations and soils. Ultimately, it is this terroir driven diversity that leads to numerous expressions of Pinot Noir from one very complex and amazing vineyard.

As the Northwest’s first LIVE Certified sustainable winery, we strongly believe in farming and winemaking practices that respect the soil, the environment, the plants, and the people.

Our tasting room is open daily, and our Cellar Club program lets wine lovers experiment with exclusive Pinot bottlings. Contact us at (503) 662-3280 or: tastepinot@willakenzie.com.

THE ¡SALUD! CUVÉE

WillaKenzie Estate’s 2016 ¡Salud! Cuvée was made from grapes grown on a very special 1.5-acre parcel of Pinot Noir clone 667. This highly prized Estate block is located on a very steep, southerly exposure that ranges between 530 feet and 680 feet in elevation. Grapes from this block often produce wines of tremendous intensity and depth and WillaKenzie Estate’s 2016 ¡Salud! Cuvée is a testament to this parcel’s potential. This expressive, complex and intense wine is replete with fresh blueberries and blackberries along with hints of black licorice. Those flavors carry through onto a palate; rich and sumptuous with great balance and length. Anticipated release date: March 2019.

Check out our live auction package — Lot 5
THE WINERY
Winderlea Vineyard & Winery is a boutique winery specializing in the limited production of Pinot Noir and Chardonnay from Oregon. Bill Sweat and Donna Morris founded Winderlea in 2006 with the purchase of the one-time Dundee Hills Vineyard located on Worden Hill Road in the Dundee Hills. The earliest plantings on Winderlea’s 20-acre estate date back to 1974. Their estate vineyard was always farmed gently, and with Bill and Donna’s purchase in 2006, they introduced more sustainable practices allowing the vineyard to earn its LIVE and Salmon-Safe certifications in 2008. In 2009 they began employing biodynamic practices, and with the 2015 vintage they earned Demeter Biodynamic® Certification.

Winderlea has always considered sustainability, in all aspects of its business, as being a primary mission. In addition to their sustainable farming and winemaking practices, Winderlea has supported the area’s vineyard workers through a monthly contribution to ¡Salud! that is funded by their tasting room fees going back to 2008. Winderlea is also a certified B Corp, one of the nearly 2,300 companies worldwide whose stated mission is to “use their business as a force for good.”

THE ¡SALUD! CUVÉE
The fruit for the 2016 Winderlea ¡Salud! Cuvée is sourced entirely from Winderlea’s estate vineyard in the Dundee Hills. The blend is dominated by the oldest blocks on the vineyard dating back to 1974, including the Pommard and Dijon 115 selections of Pinot Noir. A small addition of a favorite barrel from a 2001 planted block on the lower section of our estate vineyard distinguishes this wine from the rest. Winderlea will bottle your ¡Salud! Cuvée in either 750mL bottles or in 1.5 liter magnums upon request.

Check out our silent auction package — Lot 119
Winery Partners
THE WINERY

Argyle Winery's history is a quintessential Oregon tale complete with the promise of staking claim to new spaces, taking risks, and embracing opportunities and possibilities. Now, as Argyle begins celebrating its 30th anniversary, there is a reputation of being a highly respected producer of grower sparkling wine, silky Pinot Noir, barrel aged Chardonnay, and Riesling. Argyle farms more than 400 acres split between the red volcanic Jory soil of the Dundee Hills AVA and the wind-battered slopes of the Eola-Amity Hills AVA. The vineyards and the winery are LIVE Certified. Argyle’s original barrel room and cellar in Dundee have been converted into the newly opened Tasting House. The Tasting House welcomes guests every day from 11 a.m. to 5 p.m. providing a contemporary setting for experiencing the Argyle story. Argyle is proud to support ¡Salud!.

Check out our silent auction package — Lot 134
For 46 years—even before there was an Oregon wine industry—the Sokol Blosser family has been perfecting Pinot Noir. Since founders Susan Sokol Blosser and Bill Blosser planted their first five acres of vines in the Dundee Hills in 1971, the family has focused on Pinot Noir excellence through environmentally friendly winemaking techniques. Today, B Corp-certified Sokol Blosser farms 128 acres of vineyards and creates wines of world-class quality. A preeminent respect for nature has consistently given Sokol Blosser grapes reflecting the essence of the terroir of the region, showcasing the distinctive flavors of the soil and climate.

Now with the second generation of Sokol Blossers at the helm, the winery has entered a new millennium of winemaking and sustainability under the guidance of CEO and Co-President Alison Sokol Blosser, along with Winemaker and Co-President Alex Sokol Blosser. As the new generation continues the legacy of Sokol Blosser’s founders, the focus remains on crafting exemplary wines through sustainable methods. It’s no mere coincidence that such practices have had the happy consequence of enhancing the excellence of Sokol Blosser’s Pinot Noir. In addition to the official recognition received for its environmental practices, Sokol Blosser has consistently won recognition for its quality wines. Being good to the earth—farming, buying, and building through the lens of sustainability—is really about paying attention to and respecting the details. There is no other way to make great Pinot.
BUILDING A DREAM
Founder, Jim Bernau, purchased the estate site in 1983 and cleared away the old pioneer plum orchard hidden in Scotch broom and blackberry vines. He planted Pinot Noir, Chardonnay, and Pinot Gris. In the beginning, he hand watered the vines with thousands of feet of hose. His passion was to make Pinot Noir that would be a classic, elegant representation of the Willamette Valley growing region. A combination of determination and extraordinary people has brought Willamette Valley Vineyards from an idea to one of the region’s leading wineries, earning the title “One of America’s Great Pinot Noir Producers,” from Wine Enthusiast Magazine.

BE A PART OF OREGON’S WINE FUTURE
Willamette Valley Vineyards has collaboratively grown from the support and ownership of wine enthusiasts. We are embarking on a founding effort to build new wineries in the Eola-Amity Hills, Walla Walla Valley and Dundee Hills AVAs. Join us as Winery Founders and become a part of Oregon’s wine future.

STEWARDSHIP OF THE LAND
We believe wine tastes better when made from naturally grown wine grapes. All of our vineyards and winery are certified LIVE (Low Input Viticulture and Enology) and Salmon Safe. We release rehabilitated owl and kestrels from the Cascade Raptor Center in Eugene for natural pest management of our vineyard sites. To reduce our carbon footprint and promote energy independence, all company tractors and delivery vehicles are run on biodiesel, and we offer up to 50 gallons a month free to our employees for commuting to work. We pioneered the use of Forest Stewardship Council certified sustainable cork in our bottles, and launched a nation-wide consumer recycling effort, Cork ReHarvest.

A SENSE OF PLACE
Our terroir is unique with ancient volcanic, glacial and sedimentary flood soils on slopes where orientation, elevation, and grade create ideal growing conditions. Our approach is to grow, by hand, the highest quality fruit using careful canopy management, and to achieve wines that are truly expressive of the varietal and the place where they are grown. Our stylistic emphasis is on pure varietal fruit characters, with attention to depth, richness of mouthfeel, and balance. The wines are truly a collaborative effort of the entire vineyard and winemaking staff.

Check out our live auction package — Lot 8
Silent Auction
Lot 101 — Alexana 2015 Vintage Collection

Infuse a horizontal collection of Alexana into your cellar with a mixed-case of wines from the highly regarded 2015 vintage.

• One bottle of 2015 Alexana Terroir Series Pinot Gris
• One bottle of 2015 Alexana Revana Vineyard Estate Riesling
• One bottle of 2015 Alexana Terroir Series Chardonnay
• One bottle of 2015 Alexana Terroir Series Pinot Noir
• One bottle of 2015 Alexana Revana Vineyard Estate Pinot Noir
• One bottle of 2015 Alexana East—Blocks Volcanic Soils Estate Pinot Noir
• One bottle of 2015 Alexana West Blocks—Sedimentary Soils’ Estate Pinot Noir
• One bottle of 2015 Alexana Zena Crown Vineyard Pinot Noir
• One bottle of 2015 Alexana Fennwood Vineyard Pinot Noir
• One bottle of 2015 Alexana Single Clone—Pommard Estate Pinot Noir
• One bottle of 2015 Alexana Signature Estate Pinot Noir
• One bottle of 2015 Alexana Best Block Estate Pinot Noir

Donated by Alexana Winery

Lot 102 — Away to Amity

Tucked away in the heart of downtown Amity, Oregon, stay two nights at Amity Flats. Located on the top floor of a beautifully restored building with open brick and reclaimed wood, these flats reflect their historic roots with all the comforts of a lovely wine country getaway. Several wine tasting rooms are a short walk, bike or drive away, including Dukes Family Vineyards. Just minutes from downtown Amity, enjoy a private tasting and lunch where you can take in the beautiful landscape and make memories. And to commemorate your trip, take home a five-liter bottle of Dukes Family Vineyards Pinot Noir.

• One flat for two nights for two people at Amity Flats
• Private wine tasting and lunch for two people at Dukes Family Vineyards
• One five-liter bottle of Dukes Family Vineyards Pinot Noir to take home from your trip

Package Notes: To be scheduled on a mutually agreed upon date. Amity Flats stay valid through March 31, 2018 and excludes major holidays.

Donated by Amity Flats LLC and Dukes Family Vineyards

Lot 103 — Blending the Bounty of Oregon for ¡Salud! 2018

This is your special pass to become part of the Vintners Circle for a day. Six people are invited to join Erath Winery’s winemaker, Gary Horner, for a private blending session to help determine what could be the ¡Salud! Cuvée in 2018. Join Gary in February of 2018 at an intimate location in Portland to taste barrel samples and explore flavor profiles that you believe will help our guests bid high and bid often in support of the mission. After taking off your winemaker hat, enjoy a wonderful lunch with your group. Tonight, take home two magnums of Pinot Noir in anticipation of the good times to come.

• ¡Salud! 2018 Cuvée barrel sample blending experience for six people in Portland during February 2018 with Erath’s winemaker, Gary Horner

Donated by Erath Vineyards
• Lunch for six people
• One magnum of Erath 2014 Leland Willamette Valley Pinot Noir
• One magnum of Erath 2014 Willakia Eola-Amity Hills Vineyard Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date in February 2018.

*Donated by Erath Winery*

Lot 104 — Harvest Hiking at Cristom Vineyards

Join Cristom Vineyards for a behind-the-scenes experience of their 2018 vintage harvest! Your party of four will enjoy a full day of hiking throughout the Cristom estate and learning the unique history and viticulture of the Eola-Amity Hills, followed by lunch with the Cristom winemaking team, prepared by their harvest chef. Afterwards, you’ll be led through an extensive barrel tasting in the cellar, followed by a hosted tasting of both current releases and library selections.

• Hiking tour of Cristom Vineyards for four people
• Winemaker lunch for four people at Cristom Vineyards
• Private barrel, library, and current release tasting for four people

Package Notes: To be scheduled on a mutually agreed upon date during harvest 2018.

*Donated by Cristom Vineyards*

Lot 105 — Boedecker Cellars Horizontal

Husband and wife team Stewart and Athena Boedecker created Boedecker Cellars in 2003 and have crafted wines focused on quality, finesse, and locality ever since. Enjoy Stewart and Athena’s take on the 2012 vintage with this six-bottle collection of Pinot Noir.

• One bottle of 2012 Boedecker Cellars Athena Pinot Noir
• One bottle of 2012 Boedecker Cellars Stewart Pinot Noir
• One bottle of 2012 Boedecker Cellars Hirschy Vineyard Pinot Noir
• One bottle of 2012 Boedecker Cellars Carlton Hill Vineyard Pinot Noir
• One bottle of 2012 Boedecker Cellars Shea Vineyard Pinot Noir
• One bottle of 2012 Boedecker Cellars Cherry Grove Vineyard Pinot Noir

*Donated by Boedecker Cellars*

Lot 106 — Say Bonjour to Domaine Roy & fils

Marc-André Roy and Jared Etzel, sons of winemaking legends Robert Roy and Michael Etzel (founders of Beaux Frères winery), are continuing a 20-year relationship between the families and bringing winemaking into the future with Domaine Roy & fils. Say “bonjour” to this second-generation exquisite endeavor, with a private in-depth cellar tour and vineyard walk followed by a formal tasting and bites. Take home a signed magnum of both the 2015 and 2016 estate Iron Filbert Vineyard Pinot Noir from your tasting.

• Estate tasting experience for four people at Domaine Roy & fils
• One signed magnum of 2015 Domaine Roy & fils Iron Filbert Pinot Noir
• One signed magnum of 2016 Domaine Roy & fils Iron Filbert Pinot Noir

*Donated by Domaine Roy & fils*
Lot 107 — Stoller Weekend in Wine Country for Four

Stoller Family Estate’s 373-acre property is the largest contiguous vineyard in the Dundee Hills, and has enough room for you and three friends to make it your home for two incredible nights. Stay among the vines with this two-night stay for two couples in one of three houses on the property, just minutes from the tasting room, surrounded by the picturesque vineyard. Each guest house is well-appointed, with Adirondack chairs and barbecues, and all the comforts of a country home. During your stay, enjoy a VIP tasting experience and a cooking class and dinner with Stoller’s Culinary Director.

• A two night stay for two couples in a Stoller guest house
• VIP tasting experience for four people
• Cooking class and dinner for four with Stoller Family Estate Culinary Director

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Stoller Family Estate

Lot 108 — Hamacher Library ¡Salud! Cuvées

Indulge in Eric Hamacher’s most exclusive and perfected library delicacies, crafted solely for ¡Salud!. This is a collection you won’t find anywhere else.

• One bottle of 2001 Hamacher ¡Salud! Cuvée Pinot Noir
• One bottle of 2002 Hamacher ¡Salud! Cuvée Pinot Noir
• One bottle of 2003 Hamacher ¡Salud! Cuvée Pinot Noir
• One bottle of 2004 Hamacher ¡Salud! Cuvée Pinot Noir
• One bottle of 2005 Hamacher ¡Salud! Cuvée Pinot Noir
• One bottle of 2006 Hamacher ¡Salud! Cuvée Pinot Noir

• Four complimentary tastings for Hamacher Wines’ Thanksgiving Weekend open house at the tasting room

Donated by Hamacher Wines

Lot 109 — Brooks Ouroboros Experience

Four people will join certified sommelier Jess Pierce for a private tasting at the stunning Brooks winery. Jess will take you through eight wines, including small production and library selections. Cheese, charcuterie, and nibbles from the Brooks’ chef will be paired to each taste, and a tour of the winemaking facility will follow. Tonight the winning bidder will go home with a magnum of 2013 Brooks Rastaban Pinot Noir.

• Ouroboros Experience tasting for four people at Brooks Winery including small bites and winery tour
• One magnum of 2013 Brooks Rastaban Pinot Noir

Donated by Brooks Winery
Lot 110 — Make a Statement

Pinot Noir that captures every aspect of a vintage perfectly. It doesn't happen every year, but when it does—Chehalem makes a STATEMENT. Tonight, take home a four-bottle collection of Chehalem STATEMENT Pinot Noir in a custom wood box. These Pinots are hard to find, reserve-level wines that are only occasionally produced.

- One bottle of 2006 STATEMENT Pinot Noir
- One bottle of 2008 STATEMENT Pinot Noir
- One bottle of 2011 STATEMENT Pinot Noir
- One bottle of 2014 STATEMENT Pinot Noir

Donated by Chehalem

Lot 111 — Big Table Farm in Big Bottles

These special magnums are very limited and available only to the Big Table Farm mailing list. Not yet on it? Not to worry. Tonight, take home six scarce magnums from the 2015 vintage — five vineyard designate Pinot Noirs and one Chardonnay.

- Six magnum horizontal of 2015 Big Table Farm wines—five vineyard designate Pinot Noirs and one Chardonnay

Donated by Big Table Farm

Lot 112 — Delicious Beliefs

Over the years, Pat and Jackie Dukes, owners of Dukes Family Vineyard have come to hold the belief that the creation and sharing of wonderful food and incredible wine is one of life's greatest joys. Wine, food and friends seem so naturally to go hand in hand—it's an unbeatable combination. Partake in this winning philosophy with Pat and Jackie for an enjoyable afternoon of great food, wonderful wines, and friendly conversation at Dukes Family Vineyards for three couples. Each couple will take home a Jeroboam to continue to share in life's greatest joys!

- Lunch and private tasting for six in the vineyard with Pat and Jackie Dukes
- One three-liter bottle of Dukes Family Vineyards Pinot Noir for each couple

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Dukes Family Vineyards
Lot 113 — ArborBrook Celebration of Vintage 2014

This eight-bottle horizontal collection from ArborBrook Vineyards is the perfect showcase of the 2014 vintage from a family-owned, high-quality grower and producer of fine wines. Owners Dave and Mary Hansen are long-time supporters of ¡Salud! and are pleased to offer this collection for you this evening.

- One bottle of 2014 ArborBrook Croft Vineyard Pinot Gris
- One bottle of 2014 ArborBrook MLH Sauvignon Blanc
- One bottle of 2014 ArborBrook Guadalupe Vineyard Pinot Gris
- One bottle of 2014 Heritage Cuvée Pinot Noir
- One bottle of 2014 Origin 1866 Pinot Noir
- One bottle of 2014 Estate 777 Block Pinot Noir
- One bottle of 2014 Terroir Anthology Tresori Vineyard Pinot Noir
- One bottle of 2014 Vintner's Select Pinot Noir
- Two ArborBrook Riedel Oregon Pinot Glasses

Donated by ArborBrook Vineyards

Lot 114 — Dobbes Family Circle Classic Club

Become part of the Dobbes family as a member of their Classic Club! You'll receive three bottles of Dobbes Family Estate wine each quarter, plus access to exclusive member-only events, unlimited wine tasting, complimentary admission to club events, and discounted pricing on the celebrated Dobbes Family Estate wines, including their library selection. To anticipate the great wines ahead, take home one bottle of 2014 Dobbes Family Estate Griffin's Cuvée Pinot Noir this evening.

- One-year Dobbes Family Estate Classic Club membership
- One bottle of 2014 Dobbes Family Estate Griffin's Cuvée Pinot Noir

Donated by Dobbes Family Estate

Lot 115 — Amalie Robert Estate’s Executive Dining Room

Enjoy a rare opportunity to experience the world of Pinot Noir through the lens that is Amalie Robert Estate. Your party of four will join winemakers and owners Dena Drews and Ernie Pink at the Amalie Robert Estate Executive dining room, aka The Joel Palmer House, for an evening of decadence and indulgence. Chef and owner Christopher Czarnecki will prepare an incredible four-course tasting menu to pair with Dena and Ernie’s library selections.

To help prepare you for this extravaganza, there is a take home assignment: a five year vertical of the “Hers and His” reserve wines from Amalie Robert Estate.

- Four-course tasting menu dinner for four at The Joel Palmer House exquisitely paired with Amalie Robert Estate library wines
- A five year vertical of 2008 to 2012 Amalie’s Cuvée Pinot Noir (Hers)
- A five year vertical of 2008 to 2012 Estate Selection Pinot Noir (His)
- Two bottles of 2014 Heirloom Cameo Barrel Fermented Chardonnay (BFC)

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Amalie Robert Estate and The Joel Palmer House
Lot 116 — Lift Off in Style

Hold on to your hats, you’re about to see Oregon Wine Country like you’ve never seen it before. Starting from the Hyland Estates Tasting Room in Dundee, you and five friends will lift off in style flying over all of Willamette Valley’s AVAs in-route to Hyland Vineyard. Experience owner and winemaker Laurent Montalieu’s “land not hand” philosophy as you soar over Hyland’s gnarly 46-year old vines. Once landed, you will receive a sparkling wine toast with Hyland’s inaugural estate sparkling wine and a private tour through Oregon viticulture history. Your historic day will be capped off with a gourmet lunch by Jesse Kincheloe of Valley Commissary.

- Helicopter tour for six people
- Private vineyard tour and tasting for six at Hyland Vineyard
- Gourmet lunch for six prepared by Valley Commissary’s Jesse Kincheloe and served atop Hyland Vineyard

Donated by Hyland Estates

Lot 117 — Bergström’s Best

The Bergström family is offering a horizontal, nine-magnum collection of the best vineyard holdings. These are some of the highest scoring and most age-worthy wines of the vintage for the collector interested in examining terroir and the elegance and power that Bergström Wines deliver.

- One magnum of 2015 Bergström Vineyard Pinot Noir
- One magnum of 2015 Croft Vineyard Pinot Noir
- One magnum of 2015 Cumberland Reserve Pinot Noir
- One magnum of 2015 Gregory Vineyard Pinot Noir
- One magnum of 2015 Le Pré du Col Pinot Noir
- One magnum of 2015 Shea Vineyard Pinot Noir
- One magnum of 2015 Silice Vineyard Pinot Noir
- One magnum of 2015 Temperance Hill Vineyard Pinot Noir
- One magnum of 2015 Sigrid Chardonnay

Donated by Bergström Wines

Lot 118 — Lingua Franca Winery VIP Tour and Tasting

Lingua Franca. The name represents a fine tradition of universal language, bringing people of different worlds to common ground—shared conversation, shared enjoyment. Win this lot and create your own shared enjoyment with a VIP tour and wine tasting for six people. Taste through their Pinot Noir and Chardonnay selection and join Lingua Franca for a private estate tour including a look at the vineyards and a tour of the vineyards.

- Tour and tasting at Lingua Franca Winery for six people

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Lingua Franca
Lot 119 — Winemaker Dinner with Winderlea, at Your Place!

Dinner? Chef’s on it. Service? At the ready. Wines? Breathing and all set to be poured. You? Relaxed and about to have a wonderful evening with friends with a private dinner for six in your home along with Bill Sweat and Donna Morris, owners of Winderlea Vineyard & Winery. Bill and Donna are taking care of the chef, food and service, and providing you with a 12-bottle case of Winderlea Pinot Noir and Chardonnay to enjoy with dinner, so all you have to do is invite your friends and open the front door. We know you’ll have such a great time at your dinner party, you might just think about hosting another event of your own. With the three-liter of 2014 Winderlea Vineyard Pinot Noir, or the magnum of 2014 Winderlea Pinot Noir also included in this package, you’ll be prepared for a gathering of any size.

- Private dinner for six at your home with local chef, food, and service provided
- One 12-bottle case of Winderlea Vineyard Pinot Noir and Chardonnay to pair with dinner
- One three-liter bottle of 2014 Winderlea Vineyard Pinot Noir
- One magnum of 2014 Winderlea Vineyard Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date at a location in the greater Willamette Valley and redeemed by November 30, 2018.

Donated by Winderlea Vineyards & Winery

Lot 120 — Mini McMinnville Getaway

Enjoy a wine country escape in the up-and-coming town of McMinnville with two studios for one night at the new luxury boutique hotel the Atticus Hotel, opening in spring of 2018. Each Atticus Hotel Studio is inspired by the tasteful studio apartments that dot historic downtowns throughout Oregon, and features open concept floor plans, luxury bathrooms, and king sized beds.

Join Rob and Maria Stuart of R. Stuart & Co during your stay for warm hospitality, a private barrel tasting, vineyard walk and picnic lunch at one of their favorite, secret spots in the vineyard.

For dinner, dine in Portland chef John Gorham’s new restaurant Third n Tasty, inside the Atticus Hotel. A ‘chef of the people’, Gorham celebrates a range of global cuisines at his influential restaurants; each with a unique identity but all embodying the quintessential dining experience of family-style dishes, house-made charcuterie, and seasonal sustainably-sourced ingredients. His first expansion into wine country will be no exception, and will be quite the treat!

- Two studios for one night at the Atticus Hotel
- Private barrel tasting with winemaker Rob Stuart at R. Stuart & Co. Winery, vineyard walk and picnic lunch with Rob and Maria Stuart
- Dinner for four at John Gorham’s Third n Tasty

Donated by R. Stuart & Co., Atticus Hotel, and Third n Tasty
Lot 121 — Have a Shea Day!

After ten years of selling all of their grape production, Dick and Deirdre Shea decided to create their own expression of the Shea Vineyard terroir. Twenty-five percent of their fruit is now used for their own winemaking project, resulting in limited quantities of highly sought after, world class Pinot Noir and Chardonnay. Stock up with a mixed-case sampling of all of the 2016 Shea Wine Cellars Pinot Noir releases, including two bottles each of Homer, Block 23, Block 7, Block 5, North Block, and Estate. Also included is a vineyard tour and tasting with Dick Shea for up to eight people.

- Two bottles of 2016 Shea Wine Cellars Homer Pinot Noir
- Two bottles of 2016 Shea Wine Cellars Block 23 Pinot Noir
- Two bottles of 2016 Shea Wine Cellars Block 7 Pinot Noir
- Two bottles of 2016 Shea Wine Cellars Block 5 Pinot Noir
- Two bottles of 2016 Shea Wine Cellars North Block Pinot Noir
- Two bottles of 2016 Shea Wine Cellars Estate Pinot Noir
- Vineyard tour and tasting for up to eight people with Dick Shea at Shea Wine Cellars

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Shea Wine Cellars

Lot 122 — Up Close and Personal with Gran Moraine

Enjoy an exclusive private wine tasting and lunch for six at the beautiful Gran Moraine Estate nestled in the Yamhill-Carlton AVA with Winemaker, Shane Moore. You’ll have the opportunity for a private tour of the vineyards and dine one-on-one with Shane. Taste limited production Pinot Noirs and Chardonnay and experience first-hand what makes the Yamhill-Carlton AVA one of the most unique appellations.

Lunch will be prepared by Shane’s favorite Oregon chef and will accompany limited production wines. Also, take home a signed magnum of Gran Moraine Pinot Noir from lunch as a memento of your day.

- Private tour, tasting, and lunch for six people at Gran Moraine Estate with winemaker Shane Moore
- One signed magnum of Gran Moraine Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Gran Moraine

Lot 123 — Vintage Elk Cove Vineyards ¡Salud! Cuvée

It does not get more exclusive than this. A throwback to just before Y2K, this 10-bottle collection of 1999 Elk Cove Vineyards ¡Salud! Cuvée Pinot Noir deserves a place in your cellar and your heart. Celebrate the history of Willamette Valley wine, and years of Oregon winemakers working collaboratively to bring healthcare to the community. Cheers!

- 10 bottles of 1999 Elk Cove Vineyards ¡Salud! Cuvée Pinot Noir

Donated by Elk Cove Vineyards
Lot 124 — Archery Summit Escape

Create your home-away-from-home at the Red Hills Vineyard guest house at Archery Summit with a two night stay for up to six people. Nestled in the heart of the Dundee Hills and centrally located to wineries, charming restaurants and shops, you'll enjoy stunning 270-degree views of the highly-acclaimed Red Hills Estate Vineyard. With high ceilings, cozy furnishings and space for outdoor entertaining, it's an excellent retreat for a couples’ weekend getaway, business travelers, and families. During your stay, join Archery Summit for an estate tour and tasting. Tonight, take home a magnum of 2011 Red Hills Vineyard Pinot Noir.

- A two night stay for up to six people at the Red Hills Vineyard guest house
- Estate tour and tasting for six people at Archery Summit Winery
- One magnum of 2011 Archery Summit Red Hills Vineyard Pinot Noir

Donated by Archery Summit

Lot 125 — Special Sparkling

RMS. Rollin Michael Soles: the man behind these bubbles, and quite the legend! Rollin's wines have been named among the Top 100 Wines of the World by Wine Spectator 13 times, and Rollin's very first ROCO vintage was poured in the White House! Take home this six-bottle collection of sparkling wine tonight and pour it in your house.

- Six bottles of 2013 ROCO Winery RMS Brut Sparkling Wine

Donated by ROCO Winery

Lot 126 — Ayoub Three Liter

Among the most prized sites in Oregon's famed Dundee Hills, Mo Ayoub's four-acre Estate vineyard was planted in 2001 and is farmed by hand using organic methods. Limited to 2,000 cases a year, all wines are fermented in small lots to provide better control over the fermentation process. The goal is to produce wines that showcase the vineyard's distinct terroir, have great balance and structure, are silky with a complex flavor profile, and are age-worthy. This three-liter is an example of the exceptional quality and finesse with which Ayoub wines are made.

- One three-liter bottle of 2016 Ayoub Estate Vineyard Pinot Noir

Donated by Ayoub
Lot 127 Maialata — The Festival of the Pig at Montinore

Nostrana Chef and Owner Cathy Whims is partnering with Montinore Estate to bring the Italian festival of the pig to Oregon. Friends and pork aficionados will come together at Montinore Estate on March 4, 2018 to create an experience normally reserved for farmers, butchers, and Italian villagers. Cathy, Montinore President Rudy Marchesi, and friends invite you and a guest to participate in the entire process: stuffing sausage and making pasta alongside some of Portland’s best chefs while enjoying hand crafted cheese, charcuterie and wine. Once the meal is prepared, side by side, gather in the wine cellar to indulge in a multi-course feast — the product of the day’s lessons and labors — accompanied by Montinore’s wines, of course.

- Two tickets to Maialata — The Festival of the Pig at Montinore Estate with Chef Cathy Whims and wines by Montinore Estate on March 4, 2018

Donated by Montinore Estate

Lot 128 — Domaine Drouhin’s Edition Limitée

Where Christmas trees and wheat once grew, stands some of the oldest and most storied vineyards in Oregon: Domaine Drouhin Oregon. Established in 1987, Domaine Drouhin Oregon is owned by the Drouhin Family of Burgundy (Maison Joseph Drouhin) where fourth-generation winemaker Véronique Drouhin-Boss produces wines of distinction, balance, elegance, and longevity. Immerse yourself in this multi-generational, multi-national approach to wines made with finesse with a two-day Edition Limitée experience for four people, an experience not available to the public!

- A two night stay for four people at the Vineyard House at Domaine Drouhin Oregon
- Private tour and tasting for four people
- One bottle of Domaine Drouhin Oregon Edition Limitée Pinot Noir
- One bottle of Domaine Drouhin Oregon Edition Limitée Chardonnay

Package Notes: To be scheduled on a mutually agreed upon date between December 2017 through July 2018.

Donated by Domaine Drouhin Oregon

Lot 129 — St. Innocent Magnum Collection & Winemaker’s Lunch

“The science and craft of winemaking can be taught, but the feel or art is part of your soul,” says winemaker Mark Vlossack, founder, owner and winemaker of St. Innocent Winery. St. Innocent is dedicated to producing distinctive, hand-crafted, vineyard-designated wines that Mark nurtures and shapes like an artist using a box of paints. Tonight, witness Mark’s artistry with a six-vintage horizontal collection of St. Innocent Freedom Hill Vineyard Pinot Noir in magnums to take home. Then, visit the beautiful vineyards, tour the underground barrel room and gravity-flow winemaking facility, and taste St. Innocent wines before sitting down for lunch with Mark.

- Tour, tasting, and winemaker lunch for six people at St. Innocent Winery
- One magnum of 1994 St. Innocent Freedom Hill Vineyard Pinot Noir
- One magnum of 1995 St. Innocent Freedom Hill Vineyard Pinot Noir
- One magnum of 1998 St. Innocent Freedom Hill Vineyard Pinot Noir
- One magnum of 1999 St. Innocent Freedom Hill Vineyard Pinot Noir
Silent Auction

CONTINUED

• One magnum of 2009 St. Innocent Freedom Hill Vineyard Pinot Noir
• One magnum of 2014 St. Innocent Freedom Hill Vineyard Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date before August 30, 2018.

Donated by St. Innocent Winery

Lot 130 — Golden Goose

An exclusive collection of Pinot Noir plus a rare opportunity to savor Dusky Goose library wines as they’re truly meant to be experienced. Your party of six is invited to the beautiful cave at the Dusky Goose Estate Tasting Room at Rambouillet Vineyard for a privately hosted, seated tasting of each of the wines from the Dusky Goose library, paired with selected local and imported cheeses and charcuterie. Tonight, take home an exclusive six-bottle vertical of Dusky Goose Dundee Hills Pinot Noir from 2006 to 2012, packaged in a beautiful wood box.

• Private, seated library tasting for six people in the Dusky Goose Estate Tasting Room cave
• One bottle of 2006 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2007 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2008 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2009 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2010 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2011 Dusky Goose Dundee Hills Pinot Noir
• One bottle of 2012 Dusky Goose Dundee Hills Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Dusky Goose

Lot 131 — Tasting Trisaetum in the Barrel Caves

Nestled between barrels of wine aging until their time to shine, experience Trisaetum’s library wines with a private tasting for six people in the barrel cave. The beautiful setting and incredible wines will be hard to forget, but just to keep the memory alive you’ll also take home a magnum of 2016 Trisaetum Estates Reserve Dry Riesling and one three-liter bottle of 2013 Trisaetum Coast Range Estate Pinot Noir.

• Private tasting of Trisaetum library wines for six people in the barrel cave
• One magnum of 2016 Trisaetum Estates Reserve Dry Riesling
• One three-liter bottle of 2013 Trisaetum Coast Range Estate Pinot Noir

Donated by Trisaetum
Lot 132 — Brittan Vineyards Magnums and Tasting

The Brittan Vineyard lies just 12 miles southwest of McMinnville, tucked into the foothills of the Coastal Range. The original 18 acres were planted in 2001, but due to the challenging nature of this site and limited topsoil, only eight acres survived. Since 2004 when Robert and Ellen Brittan purchased the vineyard, it has been an ongoing rehabilitation project: replanting, retraining and learning the unique landscape that has become the Brittan Vineyard. The three-acre, southeast facing Cygnus Block was planted in 2008 to Swan selection, a selection of Pinot Noir they believe was brought in from Burgundy around the 1880s and planted in California. Experience the first three vintages ever produced from the Cygnus Block with a three-magnum vertical of Pinot Noir, 2013, 2014 and 2015, signed by owner and winemaker, Robert Brittan. Experience more of Brittan Vineyards acclaimed wines with a private tour and tasting for six people at the Brittan winery in McMinnville’s historic Granary District.

- Tour and tasting for six at the Brittan winery in McMinnville
- One signed magnum of 2013 Brittan Vineyards Cygnus Block Pinot Noir
- One signed magnum of 2014 Brittan Vineyards Cygnus Block Pinot Noir
- One signed magnum of 2015 Brittan Vineyards Cygnus Block Pinot Noir

Package Notes: To be scheduled on a mutually agreed upon date.

Donated by Brittan Vineyards

Lot 133 — Ten Year La Paulée Collection from Scott Paul Wines

Add this rare, 10-bottle vertical of Scott Paul Wines La Paulée Pinot Noir ranging from 2006 to 2015 to your collection. With only slight variances of vineyard sites from year to year, the La Paulée Cuvée is a combination of small lots from Maresh, Azana, and Ribbon Ridge Vineyards. These three vineyards are comprised of two soil types. Iron rich Jory soil contributing focus as well as the velvety texture of Marine Sedimentary Soil. Please enjoy this vertical of delicate, focused, finessed wines!

- One bottle of 2006 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2007 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2008 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2009 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2010 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2011 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2012 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2013 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2014 Scott Paul Wines La Paulée Pinot Noir
- One bottle of 2015 Scott Paul Wines La Paulée Pinot Noir

Donated by Scott Paul Wines
Lot 134 — The Art of Sparkling

Argyle’s “The Art of Sparkling” series is the centerpiece of the creative partnership between Argyle and the Pacific Northwest College of Art (PNCA). Three student artists are selected each year to go behind the scenes, in the vineyards and at the winery, to create a piece of art inspired by their experience. Each student receives a scholarship, and creates a piece of art that will become the label for this limited-edition box set of Argyle Vintage Brut. Argyle works with each student during the production process, allowing them to learn about digital production, business and collaborative business relationships. Tonight, take home six magnums of Argyle Vintage Brut, three from 2016 and three from this year’s series, and celebrate the work of six student artists, and wonderful community collaboration.

- Six magnums of Argyle Vintage Brut featuring the 2016 and 2017 Artist Series artwork

Donated by Argyle

Lot 135 — Horizontal Selection of 1999 Evesham Wood Pinot Noirs

Party like it’s 1999 with this six-bottle collection of Evesham Wood Pinot Noir. Taste six different interpretations of Pinot Noir under one label. This is your passport back in time, to taste your way around the valley.

- One bottle 1999 Evesham Wood Cuvée J Pinot Noir
- One bottle 1999 Evesham Wood Le Puits Sec Estate Vineyard Pinot Noir
- One bottle 1999 Evesham Wood Mahonia Vineyard Pinot Noir
- One bottle 1999 Evesham Wood Seven Springs Vineyard Pinot Noir
- One bottle 1999 Evesham Wood Shea Vineyard Pinot Noir Unfiltered
- One bottle 1999 Evesham Wood Temperance Hill Vineyard Pinot Noir

Donated by Tom Miller, Just Pinot, LLC

Lot 136 — Soter Vineyards Tasting + Take Home Wines

You and five friends are invited to join Soter Vineyards at Mineral Springs Ranch, Soter’s biodynamic farm, for a guided culinary tasting focused on the art of food and wine pairing. Sample current release Soter Vineyards wines and enjoy chef-prepared small plates crafted from the produce and meat grown right on the farm. Then, enjoy a seated Classic Tasting at North Valley Vineyards with an array of current release wines. Tonight, the winning bidder will take home one magnum each of Mineral Springs Brut Rosé and Pinot Noir, as well as a six-pack of the North Valley Origin wines.

- Provisions Tasting for six at Mineral Springs Ranch
- Classic Tasting for six at North Valley Vineyards
- One magnum of 2011 Mineral Springs Brut Rosé
- One magnum of 2014 Mineral Springs Pinot Noir
- Six bottles of North Valley Origin wines

Donated by North Valley Vineyards and Soter Vineyards
Lot 137 – Special Bottle, Special Time

A special bottle to mark a special occasion, this three-liter bottle of 1994 Knudsen Erath Pinot Noir is sealed with wax and stored in a wooden box with a glass top. Take home a piece of Oregon wine pioneering history with this large format bottle commemorating the 25th anniversary of Knudsen Erath, the partnership between Dick Erath and Cal Knudsen. This bottle not only celebrates a special moment in time, but a special vintage in Oregon.

- One three-liter bottle of 1994 Knudsen Erath 25th Anniversary Pinot Noir in a wooden box

Donated by Pat and Trudy Ritz
Live Auction
Live Auction

Lot 1 — ¡Salud! Salamanzar

This nine-liter, specially etched and hand-painted bottle is designed and crafted by Karlton Hahn of Xena Etched Graphics and will be filled by the Vintners Circle winery of your choice. This amounts to a full case of reserve quality Pinot Noir and will be a standout at your next special occasion.

*Donated by Karlton Hahn/Xena Etched Graphics, Saxco International, and the ¡Salud! Vintners Circle winery of your choice*

Lot 2 — Dundee Hills Vintage Collection

We hope you made some room in the cellar because this lot definitely deserves its place in the racks. Take home this limited-edition collection of 30 bottles of 2014 Pinot Noir, one bottle from each member of the Dundee Hills Winemakers Association. There are only 24 packages of this wine available in the world, and one is available tonight exclusively for ¡Salud!.

To make your Dundee Hills experience complete, you and three friends will stay among the vines for two nights at one of Stoller Family Estate’s guest houses.

Don’t get too cozy, because for dinner you’re in for a treat. Mo Ayoub, owner and winemaker of Ayoub, will create a dinner like no other in his home just for you. Mo’s passion for wine grew out of his passion for food, and he’s a believer in the power of the two together. Mo is a fantastic host, chef, and winemaker, sure to make this a night full of fun, camaraderie, and gourmet delights.

**Package Includes:**

- 2014 Dundee Hills Vintage Collection including one bottle of 2014 Pinot Noir from each of the 30 members of the Dundee Hills Winemakers Association
- Two night stay for four people at a Stoller Family Estate guest house
- Dinner for four people at Mo Ayoub’s winery and home

**Package Notes:** Dinner and stay to be arranged on a mutually agreed upon date.

*Donated by the 30 members of the Dundee Hills Winemakers Association, Mo Ayoub, and Stoller Family Estate*
Lot 3 — Big Night at Ponzi Vineyards

Invite eleven of your closest friends to be among the first to experience the Founders’ Room at Ponzi Vineyards’ new hospitality space, opening this spring. Indulge in warm hospitality, breathtaking views and the stunning architecture of this stunning new venue. Rare ¡Salud! Library Cuvées will be paired with a traditional Italian menu, created by Winery Founder Nancy Ponzi, and prepared by third generation and budding chef Maria Ponzi Hamacher.

Joining you and your friends at the dinner table are two generations of Ponzis; including President Anna Maria, her sister, Winemaker Luisa, and Oregon wine pioneers Dick and Nancy, for an intimate and truly memorable evening.

Package Includes:

- Two Tesla Model X SUVs with drivers for roundtrip transportation for you and your guests
- Lovely Italian meal created by Nancy Ponzi and prepared by third generation and budding chef Maria Ponzi Hamacher for 12 people
- Dinner in the new Founders’ Room at Ponzi Vineyards’ Collina del Sogno
- Exclusive Ponzi ¡Salud! Library Cuvées paired with dinner
- A signed bottle of 2015 Ponzi Pinot Noir Reserve, a yet to be released cuvée from the winery’s 45th anniversary, to take home tonight

Package Notes: To be scheduled on a mutually agreed upon date. Available beginning April 1, 2018, excluding Fridays and Saturdays in July through September. Valid through November 30, 2019.

Donated by Ponzi Vineyards
Live Auction
CONTINUED

Lot 4 — Vintners Circle Collection

This extraordinary Pinot Noir offering is a 42 bottle collection with one large format bottle from each of our 2017 ¡Salud! Vintners Circle wineries:

Adelsheim Vineyard — One three-liter bottle of 2012 Calkins Lane Vineyard Pinot Noir
Alexana Winery — One magnum of 2015 Revana Vineyard Pinot Noir
Amalie Robert Estate — One magnum of 2006 Dijon Clones Pinot Noir
Arbor Brook Vineyards — One signed magnum of 2014 Origin 1866 Pinot Noir
Archery Summit — One magnum of 2011 Arcus Vineyard Pinot Noir
Ayoub — One magnum of 2015 Estate Vineyard Pinot Noir
Bergström Wines — One magnum of 2015 Bergström Vineyard Pinot Noir
Bethel Heights Vineyard — One magnum of 2014 Casteel Pinot Noir
Big Table Farm — One magnum of 2016 ¡Salud! Cuvée Pinot Noir
Brittan Vineyards — One magnum of 2013 Basalt Block Pinot Noir
Brooks Winery — One magnum of Janus Pinot Noir
Chapter 24 — One magnum of 2013 Last Chapter Pinot Noir
Chehalem — One three-liter bottle of 2011 Ridgecrest Vineyard Pinot Noir
Cristom Vineyards — One three-liter bottle of 2007 Jessie Vineyard Pinot Noir
Dobbes Family Estate — One magnum of 2011 Whole Cluster Pinot Noir
Domaine Drouhin Oregon — One three-liter bottle of 2014 Laurène Pinot Noir
Domaine Roy & fils — One magnum of 2015 Maison Roy Yamhill-Carlton Pinot Noir
Domaine Serene — One three-liter bottle of 2014 Evenstad Reserve Pinot Noir
Dukes Family Vineyards — One magnum of 2013 ¡Salud! Reserve Cuvée Pinot Noir
Dusky Goose — One magnum of 2011 Dundee Hills Pinot Noir
Elk Cove Vineyards — One magnum of 2015 Roosevelt Pinot Noir
Erath Winery — One three-liter bottle of 2013 Leland Pinot Noir
Evening Land Seven Springs Estate — One magnum of 2014 Anden Pinot Noir
Gran Moraine — One magnum of 2014 Yamhill-Carlton Pinot Noir
Hamacher Wines — One magnum of 2001 Pinot Noir
Hyland Estates — One magnum of 2014 Founders Selection Pinot Noir
Lange Estate Winery — One magnum of 2013 Three Hills Cuvée Pinot Noir
Patricia Green Cellars — One magnum of 2014 Estate Vineyard, Etzel Block Pinot Noir
Penner-Ash Wine Cellars — One three-liter bottle of 2015 Shea Vineyard Pinot Noir
Ponzi Vineyards — One magnum of 2014 Reserve Pinot Noir
R. Stuart & Co. — One magnum of 2014 Autograph Pinot Noir
Raptor Ridge Winery — One magnum of 2014 Estate Whole Cluster Pinot Noir
Résonance — One magnum of 2013 Résonance Vineyard Pinot Noir
ROCO Winery — One etched magnum of 2012 Private Stash Pinot Noir
Scott Paul Wines — One magnum of 2013 Audrey Pinot Noir
Shea Wine Cellars — One magnum of 2014 Estate Pinot Noir
Soter Vineyards — One magnum of 2015 Mineral Springs Ranch Pinot Noir
St. Innocent Winery — One three-liter bottle of 2014 Zenith Vineyard Pinot Noir
Stoller Family Estate — One magnum of 2015 Reserve Pinot Noir
Trisaetum — One magnum of 2013 Ribbon Ridge Estate Pinot Noir
WillaKenzie Estate — One magnum of 2008 Pierre Léon Pinot Noir
Winderlea Vineyard & Winery — One magnum of 2015 Winderlea Vineyard Pinot Noir

Donated by the 2017 ¡Salud! Vintners Circle Wineries
It’s not often that two of Willamette Valley’s preeminent winemakers are around the same table, breaking bread, and sharing stories. Win this package and join winemakers Lynn Penner-Ash of Penner-Ash Wine Cellars, and Erik Kramer of WillaKenzie Estate for an incredible dinner party for you and 11 friends at Penner-Ash Wine Cellars.

Both Lynn and Erik share tenured careers as winemakers in the Willamette Valley, but also share a background in science, allowing them to straddle the lines of artist and scientist when it comes to winemaking. In college, Lynn had every intention of being a botanist until she worked the graveyard shift one crush at Domaine Chandon. Quickly she changed her major from botany, to viticulture, and then oenology. And Erik, who holds a master’s degree in both viticulture and oenology, as well as geology, worked as a hydrogeologist in the petrochemical industry before turning his passion for science and appreciation for fine wine into a career.

Join Lynn and Erik for a three-course dinner at Penner-Ash Wine Cellars and enjoy an intimate and memorable evening of fine wine and cuisine. Lynn and Erik will pair each course with a curated selection from their personal library of wines, so you know you’re in for a treat. As a parting gift, each guest will receive a signed magnum.

Package Includes:
• Three-course dinner at Penner-Ash Wine Cellars for 12 with Lynn Penner-Ash and Erik Kramer
• Curated selection of Lynn and Erik’s personal library wines paired with each course
• One signed magnum for each guest to take home from dinner

Package Notes: To be scheduled on a mutually agreed upon date by June 30, 2019.

Donated by Penner-Ash Wine Cellars and WillaKenzie Estate
Lot 6 — Decades: Legendary Wines Through the Ages

An ultimate collector’s dream library collection, this lot is also a love note to Oregon Pinot Noir: the land, the vines and most importantly, the people. It is with appreciation of the 50 years of dedication, risk-taking, artistry, and hard work that this collection is offered this evening. Today, the Oregon wine industry sustains more than 700 wineries and 1,000 vineyards contributing $3.3 billion to the Oregon economy. Take home this lot tonight and take home a piece of history—wines through the decades that made Oregon the place for Pinot Noir.

You won’t find this 25 bottle collection anywhere else, with bottles from Adelsheim Vineyard, Elk Cove Vineyard, Erath Winery, The Eyrie Vineyards, Ponzi Vineyards and REX HILL from the ‘70s, ‘80s, ‘90s, ‘00s and ‘10s.

This package includes:

• One bottle of 1989 Adelsheim Vineyard Elizabeth’s Reserve Pinot Noir
• One bottle of 1999 Adelsheim Vineyard Elizabeth’s Reserve Pinot Noir
• One bottle of 2007 Adelsheim Vineyard Elizabeth’s Reserve Pinot Noir
• One bottle of 2012 Adelsheim Vineyard Elizabeth’s Reserve Pinot Noir
• One bottle of 1987 Elk Cove Vineyards Wind Hills Vineyard Pinot Noir
• One bottle of 1997 Elk Cove Vineyards La Bohème Pinot Noir
• One bottle of 2007 Elk Cove Vineyards Roosevelt Pinot Noir
• One bottle of 1987 Knudsen Erath Vintage Select Pinot Noir
• One bottle of 1991 Knudsen Erath Vintage Select Pinot Noir
• One bottle of 2003 Erath Juliard Pinot Noir
• One bottle of 2014 Erath Willakia Vineyard Pinot Noir
• One bottle of 1976 The Eyrie Vineyards Estate Pinot Noir
• One bottle of 1987 The Eyrie Vineyards South Block Reserve Pinot Noir
• One bottle of 1990 The Eyrie Vineyards South Block Reserve Pinot Noir
• One bottle of 2003 The Eyrie Vineyards Estate Pinot Noir
• One bottle of 2013 The Eyrie Vineyards South Block Reserve Pinot Noir
• One bottle of 1977 Ponzi Vineyards Willamette Valley Pinot Noir
• One bottle of 1986 Ponzi Vineyards Reserve Pinot Noir
• One bottle of 1996 Ponzi Vineyards Reserve Pinot Noir
• One bottle of 2006 Ponzi Vineyards Reserve Pinot Noir
• One bottle of 2014 Ponzi Vineyards Reserve Pinot Noir
• One bottle of 1985 REX HILL Maresh Vineyard Pinot Noir
• One bottle of 1991 REX HILL Willamette Valley Pinot Noir
• One bottle of 2002 REX HILL Willamette Valley Pinot Noir
• One bottle of 2011 REX HILL Willamette Valley Pinot Noir

Donated by Adelsheim Vineyard, Elk Cove Vineyards, Dick Erath, The Eyrie Vineyards, Ponzi Vineyards, and REX HILL
Lot 7 - Sake in Japan!

Kobe beef. Soba. Sake. No, we're not in wine country anymore, this is Japan! Experience Japan's historic sake breweries, cuisine, colorful cities, and peaceful mountain retreats with a six night, seven day trip for one couple.

Your trip begins in the beautiful port city of Kobe. Home to the highest concentration of sake breweries in all of Japan, you will spend four nights at the Kobe Bay Sheraton Hotel. Accompanied by a certified bilingual travel guide, begin your journey with a private sake brewery tour and tasting at the prestigious Hakutsuru Sake Brewing Company, established in 1743. Explore the brewery museum and learn first-hand the tradition of sake brewing passed down through the ages. Next, have lunch at a nearby Soba restaurant for an authentic meal of noodles and delicious dishes before visiting sake brewery Sakura Masamune, founded in 1625, with a private tour and tasting.

For dinner, find your way to waygu, the real deal, Kobe beef, and one of the finest steakhouses in the world: Kawamura in Kobe. Only a certain group of cattle which pass strict conditions from among Tajima Beef Cattle, which are reputed as the best of all Japanese Black Cattle, can be called "Kobe Beef," and the original Kobe Steakhouse, Kawamura uses only the highest quality beef within this already prestigious classification. The steak masters at Kawamura will prepare a meal you will never forget.

The next day, spend the day taking in the sights and exploring the city of Kyoto, which was once the Imperial City. On the third day your private driver will take you to the lush Rokko Mountains to visit the Tachikui Pottery Studio where you will fashion your own "Ochoco" sake drinking cup from clay.

Say goodbye to Kobe, and travel via Shinkansen bullet train north to the mountain and sea framed Niigata Prefecture, for a one night stay and dinner at the New Otani Hotel in Nagaoka. See Japan's fifth oldest sake brewery, founded in 1548, Yoshi No Gawa Sake, with a private tour and tasting and enjoy lunch at a nearby restaurant.

To round out your trip, stay one night and have dinner at the Yomogi Onsen Izumiya, a beautiful mountain spa and retreat nestled in the Niigata Mountains for a restful finish to your week-long experience with Japan's most historic sake breweries. Take in the scenery of the countryside as you travel back to Tokyo from Nagaoka via bullet train to end your experience.

Tonight, take home 12 bottles of sake to prepare your palate for the sensational journey ahead.
Part I—Kobe/Kyoto Includes:

- Four night accommodations for two at the Kobe Bay Sheraton Hotel
- Private sake brewery tour and tasting for two at Hakutsuru Sake Brewing Company including a tour of their sake brewery museum
- Lunch for two at a nearby Soba restaurant
- Private sake brewery tour for two at Sukura Masamune
- Dinner for two at the original Kobe Beef Steakhouse restaurant
- Full day touring and sightseeing for two in the ancient city of Kyoto
- Visit for two to the Tachikui Pottery Studio
- Accompanied by a certified bilingual travel guide for all three days in the Kobe/Kyoto area

Part II—Niigata Prefecture Includes:

- Shinkansen bullet train travel from Kobe to Nagaoka for two
- One night stay and dinner for two at the New Otani Hotel in Nagaoka
- Private sake brewery tour and tasting for two at the Yoshi No Gawa Sake Brewery
- Lunch for two
- One night stay and dinner at the Yomogi Onsen Izumiya
- Accompanied by a certified bilingual travel guide for full day in Nagaoka
- Shinkansen bullet train travel from Nagaoka to Tokyo

Part III—Take home tonight!

- 12 bottles of sake including four bottles each from SakeOne, Hakutsuru Sake Brewing Company, and Yoshi No Gawa Sake Company

Package notes: To be arranged on a mutually agreed upon date with March through May 2018 recommended.

Donated by SakeOne, Hakutsuru Sake Brewing Company, and Yoshi No Gawa Sake Company
Lot 8 — A Three-Day Savor Odyssey: Portland to Willamette Valley

A magical weekend getaway for two couples, this three-night package is perfect for those who love to savor the very best in life. Friday, begin your odyssey with dinner for four and two deluxe king rooms at Portland's luxurious and historic Heathman Hotel. On Saturday morning head to wine country. Your first stop is the beautiful Beckham Estate Vineyard, perched high atop Parrett Mountain, for a tour of the winery and art studio and a tasting of limited-production wines, including wines fermented in amphora vessels made on site.

Continue your journey to Adelsheim Vineyard for a guided tour and tasting of estate single vineyard wines found only at the winery accompanied by a platter of local cheeses and charcuterie. From Adelsheim head up Hillside Drive to see J. Christopher Wines' breathtaking new tasting room and barrel caves where you will explore the facility and enjoy amazing wines. Then, end your action-packed day as guests of David Adelsheim and Eugenia Keegan at Quarter Mile Lane, the location of Adelsheim's original winery and home, where you will be treated to a dinner paired with some of David's favorite cellar selections. After a delicious dinner and incredible conversation, retire to your rooms at Quarter Mile Lane.

Sleep in on Sunday, and then head to Brooks Winery for an in-depth Ouroboros Experience. Learn about the winery's historic past, taste select current vintage and library wines, and enjoy a delicious lunch. Next, you'll head to Cristom Vineyards for a tour and ultimate Cristom experience, including tastings of famous “Ladies” single vineyard Pinot Noirs.

From Cristom, your final stop will be the scenic Willamette Valley Vineyards. Check in to your suites, and enjoy a tour and tasting. After settling in, gather in the Estate Room to enjoy a hosted dinner. All that's left to do after dinner is enjoy a luxurious sleep and dream about your amazing adventure.

This wine country escape for four people on May 4 - 6, 2018 includes:

• Dinner for four and two deluxe king rooms at Portland's historic Heathman Hotel
• Winery and art studio tour and tasting for four at Beckham Estate Vineyard
• Guided tour and tasting for four with snacks at Adelsheim Vineyard
• Tour and tasting for four at J. Christopher Wines
• Winemaker dinner for four with David Adelsheim and Eugenia Keegan at Quarter Mile Lane
• Overnight accommodations for four at Quarter Mile Lane
• Ouroboros Experience and lunch for four at Brooks Winery
• Tour and tasting for four at Cristom Vineyards
• Tour, tasting, and hosted dinner for four at Willamette Valley Vineyards
• Two guest suites for one night at Willamette Valley Vineyards

Package Notes: Package valid May 4–6, 2018. Does not include ground transportation.

Donated by Adelsheim Vineyard, Beckham Estate Vineyard, Brooks Winery, Cristom Vineyards, J. Christopher Wines, The Heathman Hotel, and Willamette Valley Vineyards
Lot 9 — Grower Champagne Trip with Legacy Winemaker Rollin Soles

There are many things that make winemaker Rollin Soles notable. His mustache. His joker personality. The fact that Lyle Lovett was his college roommate. And that’s not even including his remarkable talent and storied career in the wine business. Who else but Rollin has had wines named among the “Top 100 Wines of the World” by Wine Spectator thirteen times? Who else but Rollin had their first vintage of ROCO Winery, a then-new venture, poured in the White House? No one. For these, and many, many more reasons, Rollin Soles is this year’s Legacy Winemaker. From his role as winemaker at Argyle that ushered in an era of international renown, to his passion and creativity with ROCO Winery and continued success, Rollin is truly a legend creating a legacy for vintages to come.

When Rollin began making wine in the Willamette Valley with the launch of Argyle in 1986, it wasn’t Pinot Noir he produced. It was sparkling wine made from purchased Pinot and Chardonnay. He’s been in the bubble business since back in the day, and he’s about to bring the bubbles to you with a once-in-a-lifetime trip to the world of grower Champagne. Two couples will join Rollin and Corby Soles of ROCO Winery, and Bryan and Abigail Maletis of Fat Cork, who will ensure your adventure is packed with fine wines and food, local winemakers, laughter, and plenty of tales to take home.

Beginning March 16, 2018 stay three nights at the five-star, boutique La Villa Eugène Hôtel on Avenue de Champagne in Épernay. This exquisite small hotel is a 19th century house that has been renovated to offer luxury and comfort. It is within walking distance of the charming town of Épernay with lovely shopping and restaurants. Your days will begin with a grand breakfast at the hotel and two days visiting vineyards and wineries, meeting the producers, tasting their wines, and dining with them. These venues and experiences are not available to the general public.

On Friday, the Soles have arranged for you to experience the historic grand caves of the House of Bollinger. The underground world of the House’s cellars reveals the full importance of time at Bollingers. Enjoy lunch at the age-old family home while enjoying beautiful Champagnes. After lunch, the afternoon will continue with an additional winery visit and tasting.

On Saturday, Fat Cork’s Bryan and Abigail Maletis will host visits to three distinctly different grower Champagne producers. First, walk the caves of Jean Luc Gimonnet of Gimonnet-Oger, who specializes in extended age Champagnes, and experience Jean Luc’s skill for disgorging very old cuvées “into the wind”. Oger is spectacular for Blanc de Blancs! Your second stop is with Adrien Redon, where the next generation of Champagne producers thrives. Here, the father, Pascal, has handed most of the reins to his son, Adrien. Witness how generations can successfully keep businesses in the family and taste the passion that youth can bring to such an old wine region. Next, Alexandre Lenique: a shining example of modernity in Champagne. You’ll taste the cutting edge of fine winemaking in Champagne and experience amazing clarity and precision in these wines.

Package Includes:

• Three nights for two couples at the La Villa Eugène Hôtel in the Champagne region of France from March 16 - 19, 2018
• Breakfast each morning and all meals for two days
• Hosts and travel guides, Rollin and Corby Soles of ROCO Winery and Bryan and Abigail Maletis of Fat Cork to accompany you on your trip
• Tour, lunch, and Champagne at the House of Bollinger followed by additional winery visit and tasting

Lot 9 description concludes on next page...
Lot 9 description begins on previous page

- Visits to Gimmonnet-Oger, Adrien Redon, and Alexandre Lenique
- Four $500 travel vouchers

**Package Notes:** Buyers of this package will arrive on March 16 and depart on March 19, 2018. Dates are non-negotiable. Airfare and ground transportation not included.

*Donated by Rollin and Corby Soles/ROCO Winery and Bryan and Abigail Maletis/Fat Cork*

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**Lot 10 — Perfect Provenance**

When you love something, you take good care of it. And this six-bottle collection of 1967 Remoissenet Père et Fils has been as well loved as wine can be. These bottles have been continuously stored in the cellar of the winery in Beaune, France since bottling, and were shipped to the importer (North Berkeley Imports, CA) earlier this year. All transportation of the wines from the winery to the importer was in climate controlled containers. The bottles were then shipped to a temperature and humidity controlled wine storage facility in Portland where they have remained until the date of the auction.

Each bottle comes to you in its own wood box. With perfect provenance, this collection is ready to be loved and cared for by you until its moment to shine in your glass.

Remoissenet Père et Fils, located in the Côte de Beaune in Burgundy, is an ancient estate connected by mortar and stone to the medieval walls of Beaune. The wines offered tonight include both Premier and Grand Cru bottles, perfectly cellared since their bottling in 1967. This is truly a rare and exquisite collection.

**Package Includes:**
- One bottle of 1967 Richebourg Grand Cru
- One bottle of 1967 Chambertin Clos de Bèze Grand Cru
- One bottle of 1967 Clos Vougeot Grand Cru
- One bottle of 1967 Vosne-Romanée Les Malconsorts Premiere Cru
- One bottle of 1967 Volnay Clos des Chênes Premiere Cru
- One bottle of 1967 Chambolle-Musigny

*Donated by Rubin Chandran M.D.*
Lot 11 — The International Pinot Noir Celebration

The IPNC is a three-day event, famous around the globe, as a mecca for lovers of Pinot Noir and northwest cuisine. During the weekend, world-renowned winemakers, northwest chefs, esteemed media, epicures and wine lovers will gather in McMinnville, Oregon for three days of exploring Pinot Noir, savoring unforgettable meals, and learning and celebrating with luminaries of the food and wine world. Along with the speakers and chefs, it is the relaxing and festive atmosphere that sets the IPNC apart from all other wine events.

Your full weekend tickets for two people to this year’s 32nd annual event on July 27-29, 2018 include entrance to the two Grand Outdoor Tastings, weekend seminars, the Salmon Bake, a vineyard tour and winery meal, an array of wine related activities and small group tastings, Friday and Saturday breakfast on the lawn, Sunday sparkling brunch finale, and an opportunity to celebrate with over 70 international Pinot Noir winemakers and 50 northwest chefs! Awaiting your arrival at the brand new Atticus boutique hotel in McMinnville, where you’ll stay for three cozy nights, will be three bottles of Pinot Noir from the IPNC library to enjoy and share with your fellow guests during the weekend festivities. Kick off your wine extravaganza at the fabulous Summertime ¡Salud! event on Thursday, July 26, 2018 where you will mingle with hand-picked winemakers and VIPs from the world of wine.

This package is truly a world class celebration of world class Pinot Noir!

Package includes:

• Two full weekend tickets to the 32nd annual IPNC on July 27-29, 2018
• Two tickets to the Summertime ¡Salud! event on Thursday, July 26, 2018
• Three night accommodations for two people at the Atticus Hotel
• Three bottles of Pinot Noir from the IPNC library upon arrival

Donated by the International Pinot Noir Celebration
Lot 12 — This is Burgundy

Grace and Ken Evenstad, Founders of Domaine Serene, fulfilled their long-held dream of purchasing vineyards and a winery château in the Côte-d’Or of Burgundy, France. Located in the beautiful village of Santenay, Château de la Crée dates back to 1431 when it was owned by Nicolas Rolin, Chancellor of Philippe the Good, the third Duke of Burgundy. Nicolas and his wife Guigone de Salins also built the Hôtel-Dieu in the town of Beaune, where they established the celebrated Hospices de Beaune in 1443.

Your group of six is invited to stay as personal guests of Grace and Ken at their historic Château for up to four nights, checking in on a Monday with a Friday departure. The Château has been completely renovated and redecorated. All bedrooms and suites have private baths and new king size beds. The park and grounds of the Château feature both a tennis court and croquet court with equipment for your use as well as new bicycles.

Experience rich history and culture of the land and its vigneronniers, vines and wines on an extraordinary guided tour of the Château’s vineyard holdings in some of Burgundy’s most prestigious appellations, including Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet, Santenay and Maranges. In four of these vineyards, your group will enjoy a bottle of wine made from the very vines that surround you. Following your vineyard tour, enjoy lunch at the picturesque Le Grenier à Sel in Chagny.

See the astonishingly ancient caves, some dating as far back as the 15th century, located underneath the Château with a guided tour, followed by a unique wine tasting of rare Château de la Crée wines.

Your group will also enjoy a private tour of one of the most prestigious historic monuments in the world: the Hospices de Beaune. The Hospices, a charitable hospital for the underprivileged from 1452 until the 1970’s, is now the site of the world’s most famous wine auction, now in its 155th year. Following the tour, the afternoon is yours to explore the town of Beaune, do some shopping, and have lunch in a cozy restaurant or outdoor café.

Another fascinating experience during your stay will be an in-depth introduction to the art of barrel making, via a private tour of a local cooperage. Learn about a cooper’s method of toasting the wood, and how barrels used for aging can make or break wines.

Package Includes:

• Exclusive accommodations at Ken and Grace Evenstad’s home, the historic Château de la Crée for four nights for six people (Check-in on Monday and depart on Friday)
• Group welcome reception in the Château’s Grand Salon with wine
• Private vineyard tour of four of the Château’s estate vineyards in the Côte de Beaune, conducted by the winemaker, featuring one-bottle-each of Pommard, Puligny-Montrachet, Chassagne-Montrachet, Santenay and Maranges. In four of these vineyards, your group will enjoy a bottle of wine made from the very vines that surround you. Following your vineyard tour, enjoy lunch at the picturesque Le Grenier à Sel in Chagny.
• Lunch with winemaker and general manager after the vineyard tour
• Private winery tour with the winemaker, capped off by a barrel tasting of rare wines
• Tour of the ancient caves under the Château, followed by a tasting of Château de la Crée’s current releases
• Private tasting of Domaine Serene wines
• Private tour of the famed Hospices de Beaune, established by Château de la Crée founders
• Tour of a private cooperage
• Full mixed case of Château de la Crée wines
• Dedicated concierge to assist in coordinating itinerary details and making reservations
Lot 13 — Luxury Wine Country Retreat

When you’re lounging by the pool, wine in hand, favorite music floating by on the breeze, and someone is cooking something delicious in the chef’s kitchen, you, and your friends will be happy you seized the day and bid on this over-the-top wine country retreat. AtTheJoy, a 6,500 square-foot luxury wine country estate is waiting for you, sitting on 30 acres of Anahata Vineyard in the beautiful Eola-Amity Hills. AtTheJoy is yours for two nights with exclusive winery experiences at Bethel Heights Vineyard and Walter Scott Wines during the day.

Bring three other couples with you for two nights to enjoy AtTheJoy’s choice of many bedrooms in the bright and airy main house, and attached bungalows around the pool. The bungalows are spa-like retreats with king size beds, bathrooms, sitting areas, and peaceful views of the vineyard. Come together to enjoy a meal in the dining room, spend peaceful days around the patio, swim in the pool, or relax in cozy lounge areas. In the evening ignite the fire pit for ambiance, enjoy some wine, and take a soak in the hot tub.

On your first day, take a one-minute drive to Walter Scott Wines for a private tasting and lunch for eight people. Erica Landon and Ken Pahlow, founding partners of Walter Scott Wines will be your hosts as you taste the differences between single-vineyard wines and wines from different elevations or vintages, all in the gorgeous setting of wine country. And it’s just down the road from your lovely abode!

On day two, venture out of your retreat in the cool of the morning to go “beyond the blocks” at Bethel Heights Vineyard with an in-depth vineyard walk and in-the-vineyard wine tasting with winemaker Ben Casteel. Bethel Heights has long been known for distinctive block-designated Pinot Noir. Learn from Ben the significance of these designated blocks and how it happens that Pinot Noir can express so many different realities in one small estate. After your walk, retire to the library for a refreshing lunch prepared by one of Bethel Height’s favorite chefs, paired with new Chardonnay wines.

Package Includes:

- A two-night stay for four couples from July 11 to July 13, 2018, at AtTheJoy luxury estate in Eola-Amity Hills
- Private tasting and lunch for four couples with Erica Landon and Ken Pahlow at Walter Scott Wines
- Vineyard walk, wine tasting and lunch for four couples with Ben Casteel

Package Notes: Valid July 11 - 13, 2018 for up to eight people.

Donated by AtTheJoy, Bethel Heights Vineyard, and Walter Scott Wines
Lot 14 — Twist and Shout

The romance of popping a cork may be undeniable, but a corked wine? Not so romantic. It’s time to twist and shout with this eight-case collection of cork-less wines. From reserve and long-term cellar additions, to wines ready to pair perfectly with tomorrow’s dinner, each bottle represents quality and finesse. And, they’re all sealed sans cork. Let’s screw the stigma and let these quality wines shine! Take home this collection of red and white wines tonight, which also includes a nine-case wine locker for one year at Willamette Wine Storage.

This 96-bottle lot includes 59 bottles of Pinot Noir, ten bottles of Pinot Gris, seven bottles of Chardonnay, five bottles of Pinot Blanc, five bottles of Riesling, three bottles of Viognier, three bottles of Zinfandel, and one bottle each of Auxerrois, Albariño, a Vintner’s Blend, and Grüner Veltliner.

Wines from:

- Abacela
- Anam Cara Cellars
- Andrew Rich Wines
- Bethel Heights Vineyard
- Boedecker Cellars
- Carlton Cellars
- Cornerstone
- Denison Cellars
- Fox Farm Vineyards
- Left Coast Cellars
- Maysara
- Penner-Ash Wine Cellars
- Raptor Ridge Winery
- Scott Paul Wines
- Torii Mor Winery
- Troon Vineyard
- Wildstock
- Witness Tree Vineyard
- Argyle
- Ayres Vineyard
- Benton-Lane Winery
- Biggia Hamina Cellars
- Bryn Mawr Vineyards
- Chehalem
- Couer de Terre
- Dion Vineyard
- Lange Estate Winery
- Longplay
- Patton Valley Vineyard
- Ponzi Vineyards
- ROCO Winery
- Stangeland Vineyards
- Trisaetum
- Tunkalilla Vineyard
- WillaKenzie Estate

Also includes:
- A nine-case wine locker for one year at Willamette Wine Storage

Package Notes: Must begin storage use by March 30, 2018

Donated by the generous wineries listed above and Willamette Wine Storage.
Lot 15 — Good Morning, Good Afternoon and Good Evening with Evening Land and Rajat Parr

Spend the day with Evening Land Seven Springs Estate’s winemaker, Rajat Parr with this exclusive multi-stop wine tasting and winemaker dinner experience for eight people on Saturday, September 22, 2018. Gather at a central location in Portland, because the Pinot Car is ready to whisk you away to the beautiful Eola-Amity Hills. What better way to get you in the mood for a day filled with incredible wines than a glass or two of sparkling by Sandhi Wines en route to wine country?

Arrive at Seven Springs Vineyard, nestled against a forest of Douglas fir with views eastward to Mt. Hood and Mt. Jefferson, and meet winemaker Rajat Parr for a personal tour and tasting. Walk the vines with Raj, a James Beard award-winning author and wine professional, widely regarded as one of the world’s most celebrated sommeliers. Get to know Raj and learn about his new undertaking as partner, proprietor, and winemaker for Evening Land Vineyards.

After your vineyard experience, hop in the Pinot Car and travel to your second stop and exclusive Evening Land experience, a barrel tasting and tour at the winery in Salem. Learn about Raj’s winemaking process as you sample selections straight from the barrel.

Before the day is done, travel back to Portland for an exquisite dinner at Coquine, named “Restaurant of the Year” by The Oregonian in 2016. Enjoy wines handpicked by Raj from Evening Land, and sister wineries Sandhi and Domaine de la Côte paired with your fantastic meal.

To end the evening, before the Pinot Car returns you to your central meeting location, each couple will take home a magnum of Evening Land Seven Springs Estate and Domaine de la Côte wines to commemorate this fine day.

Package Includes:

- Transportation by the Pinot Car for eight people from Portland to the Eola-Amity Hills and back to Portland
- Sparkling wine by Sandhi Wines en route to Evening Land Seven Springs Estate Winery
- Barrel tasting and tour at Evening Land Seven Springs Estate with Rajat Parr
- Dinner at Coquine with wines handpicked by Raj from Evening Land, Sandhi and Domaine de la Côte
- One magnum each of Domaine de la Côte and Evening Land Seven Springs Estate wine for each couple to take home from dinner (eight magnums total)

Package Notes: Dinner and experience is scheduled for September 22, 2018 but is dependent on harvest dates in 2018.

Donated by Evening Land Seven Springs Estate, Sandhi Wines, Domaine de la Côte, and the Pinot Car
Lot 16 — World-class Wine Experience in Napa and Sonoma

Two couples are invited to experience the finest in California wines and hospitality including accommodations at a Napa area hotel for three nights.

Stag's Leap Wine Cellars was thrust into the spotlight when a bottle of the 1973 Cabernet Sauvignon from Stag's Leap Vineyard won the now-famous 1976 Paris Tasting, besting some of France's greatest wines. The historic tasting, known as the Judgment of Paris, fundamentally transformed how California wines were viewed worldwide. At Stag's Leap Wine Cellars, enjoy a tasting for four at the FAY Outlook and Visitor Center, where you will be guided through a tasting of beautiful estate Cabernets set against a gorgeous backdrop of historic estate vineyards and the Stag's Leap Palisades.

Conn Creek is a boutique winery located on the scenic Silverado Trail in the heart of Napa Valley, best known for Bordeaux-styled wines including the flagship wine, Anthology. At Conn Creek, enjoy a one-of-a-kind Barrel Blending Experience. This rare opportunity is your chance to learn about, taste, and blend wines of the Napa Valley region. Play winemaker for a day and take home the fruit of your labors — literally—with a bottle of your custom blend.

Patz & Hall has become one of California's most highly regarded wineries with a celebrated portfolio of single vineyard wines. At the Sonoma House at Patz & Hall, enjoy the Salon Experience and taste Chardonnay and Pinot Noir single-vineyard-designate wines paired with locally sourced gourmet food to enhance your tasting experience. The Sonoma House offers the opportunity to relax as you look out over the estate vineyards tucked along the edge of the Mayacamas Mountains.

To stock your cellar tonight, take home a three-liter bottle from Stag's Leap Wine Cellars, a three-liter bottle from Conn Creek, and two magnums from Patz & Hall.

Package Includes:

- Three night accommodations for two couples in a Napa area hotel
- Wine tasting for four at Stag's Leap Wine Cellars
- Barrel blending experience for four at Conn Creek with a bottle of your own blend to take home
- Salon tasting for four at Patz & Hall's Sonoma House with food pairings
- One three-liter bottle of 2013 Stag's Leap Wine Cellars FAY Cabernet Sauvignon
- One three-liter bottle of 2013 Conn Creek Anthology Cabernet Sauvignon
- One magnum of 2013 Patz & Hall 2013 Hyde Vineyard Chardonnay
- One magnum of 2012 Patz & Hall Pisoni Vineyard Pinot Noir

Package Notes: To be arranged on a mutually agreed upon date. Airfare and ground transportation not included.

Donated by Conn Creek, Patz & Hall, and Stag's Leap Wine Cellars
Thank You!

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Tuality Healthcare Foundation

Save the date for ¡Salud! 2018
November 9 & 10, 2018
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