Technical Visit Guide
For Oregon, the Willamette Valley AVAs and Vineyard Sites

11th International Terroir Congress
July 10-14, 2016
Linfield College
McMinnville, Oregon
Oregon Wine Industry Facts
(2014 Census Data)

Number of wineries  676  
Number of vineyards  1,027  
Planted acres  27,390  
Harvested acres  24,494  
Total production  78,264 tons

Over 75 different varieties grown across a range of cool to warm climates within 18 American Viticultural Areas (AVAs)

Top 5 varieties:
Pinot noir  15,356 acres  
Pinot gris  3,421 acres  
Chardonnay  1,120 acres  
Riesling  685 acres  
Syrah  522 acres

Top Production by variety:
Pinot noir  45,239 tons  
Pinot gris  13,701 tons  
Chardonnay  3,972 tons  
Riesling  2,194 tons  
Syrah  1,370 tons

Oregon’s Place in the US Wine Industry:

- Oregon is the 4th largest producer of winegrapes in the United States
- Winegrapes are the state’s 10th highest value crop and the 1st in market value
- Oregon has more certified sustainable acres (45%) than any other winegrowing region in the United States
- Oregon’s wine industry is comprised of small to mid-sized family farmers and winemakers with 70% of Oregon wineries making less than 5,000 cases of wine annually

The attention and care given by Oregon’s grapegrowers and winemakers from vine to bottle are reflected in its consistently highly regarded wines:

- While Oregon represents 1% of domestic wine production, it garners 21% of domestic wines that received a score of 90 points or higher by Wine Spectator in 2015
- Throughout 2015, 56% of Oregon wines reviewed by Wine Spectator received a score of 90 points or higher. This compares to 46% for Washington State and 39% for California
- In the second half of 2015, Wine Spectator reviewed 1,039 wines that received a score of 90 points or higher. Of these wines, 10% were from Oregon and accounted for six varieties from nine AVAs.
- In 2015 the Wine Advocate rated 357 Oregon wines representing 12 different varieties from 13 different growing regions at 90 points or higher
- The Wine Spectator Top 100 Wines in the World from 2015 included five Oregon wines from four AVAs, three of which were in the top 20
Willamette Valley AVA

Established 1984

Modern winemaking in the Willamette Valley dates back more than 50 years with the genius of three UC Davis students who believed Oregon was an ideal place to grow cool-climate varieties.

Between 1965 and 1968, David Lett, Charles Coury and Dick Erath separately forged their way to the north Willamette Valley despite negative rumblings from their college cohorts who told them it was impossible to grow winegrapes in Oregon.

The pioneers proved their peers wrong, as the Willamette Valley is now recognized as one of world’s finest wine regions, growing world-class Pinot Noir, Pinot Gris, as well as other varietals.

First Pinot Noir Planting:
David Lett, The Eyrie Vineyards, 1965

The Willamette Valley contains six sub-appellations located in the northern part of the wine region: Yamhill-Carlton, Dundee Hills, McMinnville, Eola-Amity Hills, Chehalem Mountains and Ribbon Ridge.

Location
The biggest Oregon AVA at 5,200 square miles (13,913 km² or 3,438,000 acres), the Willamette Valley encompasses the drainage basin of the Willamette River. It runs from the Columbia River in Portland, south more than 160 km (100 miles) through Salem, to the Calapooya Mountains near Eugene. The Coast Range marks its west boundary and the Cascade Mountains mark the east (roughly 97 km or 60 miles wide).

Topography
The Willamette Valley is protected by the Coast Range to the west, the Cascades to the east and a series of hills to the north. The largest concentration of vineyards are located to the west
of the Willamette River, on the leeward slopes of the Coast Range, or among the valleys created by the river’s tributaries. Most of the region’s vineyards reside a few hundred feet above sea level, with some exceptions.

**Soils**
The Willamette Valley is an old volcanic and sedimentary seabed that has been overlaid with gravel, silt, rock and boulders brought by the Missoula Floods from Montana and Washington between 10,000 and 15,000 years ago. The most common of the volcanic type is red Jory soil, which is found above 300 feet (as it had escaped the Missoula Floods deposits) and is between four and six feet deep; it provides excellent drainage for wine grapes. Anything below 300 is primarily sedimentary-based soil.

**Major Soils**
- Marine Sedimentary: Willakenzie
- Volcanic (Basalt): Jory, Nekkia
- Windblown Loess (Sils): Laurelwood

**Climate**
Overall, the climate is mild. Winters are typically cool and wet; summers are dry and warm. Heat above 90°F only occurs 5 to 15 days per year, and the temperature drops below 0°F once every 25 years. Most rainfall occurs in the late autumn winter, and early spring, when temperatures are the coldest. The valley gets relatively little snow, 5 to 10 inches per year.

This temperate climate, combined with coastal marine influences, make growing conditions ideal for cool-climate grapes, including Pinot Noir. The Willamette Valley’s warm days and cool nights during the growing season allow the fruit to develop flavor and complexity while retaining their natural acidity.
Total Number of:
Vineyard acres planted: 19,295
Vineyards: 694
Wineries: 507
Wineries Crushing Grapes: 303

Willamette Valley % of Oregon Production
70% of planted vineyard acreage
74% of wine production
88% of Pinot noir production

Varieties Grown
Auxerrois, Cabernet Sauvignon, Chardonnay, Dolcetto, Gamay Noir, Gewürztraminer, Grüner Veltliner, Marechal Foch, Melon, Müller-Thurgau, Muscat, Muscat Ottonel, Pinot Blanc, Pinot Gris, Pinot Meunier, Pinot Noir, Riesling, Sauvignon Blanc, Syrah, Tempranillo.

Farming for Quality Factors in the Willamette Valley

<table>
<thead>
<tr>
<th>factor</th>
<th>Low</th>
<th>Medium</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>vine density</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>vine spacing (feet)</td>
<td>6' x 12'</td>
<td>5' x 7'</td>
<td>3' x 6'</td>
</tr>
<tr>
<td>vines per acre</td>
<td>605</td>
<td>1,245</td>
<td>2,420</td>
</tr>
<tr>
<td>row-feet per acre</td>
<td>3,630</td>
<td>6,223</td>
<td>7,260</td>
</tr>
<tr>
<td>tons per acre</td>
<td>2.0</td>
<td>2.5</td>
<td>2.8</td>
</tr>
<tr>
<td>gallons per ton</td>
<td>150</td>
<td>150</td>
<td>150</td>
</tr>
<tr>
<td>gallons per barrel</td>
<td>60</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>barrels per ton</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
</tr>
<tr>
<td>gallons per case</td>
<td>2.38</td>
<td>2.38</td>
<td>2.38</td>
</tr>
<tr>
<td>cases per barrel</td>
<td>25</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>cases per ton</td>
<td>63</td>
<td>63</td>
<td>63</td>
</tr>
<tr>
<td>cases per acre</td>
<td>126</td>
<td>158</td>
<td>176</td>
</tr>
<tr>
<td>bottles per acre</td>
<td>1,513</td>
<td>1,891</td>
<td>2,118</td>
</tr>
<tr>
<td>bottles per barrel</td>
<td>300</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>bottles per vine</td>
<td>2.5</td>
<td>1.5</td>
<td>.9</td>
</tr>
<tr>
<td>pounds per vine</td>
<td>6.6</td>
<td>4.0</td>
<td>2.3</td>
</tr>
<tr>
<td>pounds per cluster</td>
<td>.2</td>
<td>.2</td>
<td>.2</td>
</tr>
<tr>
<td>clusters per vine</td>
<td>33</td>
<td>20</td>
<td>12</td>
</tr>
<tr>
<td>clusters per bottle</td>
<td>13</td>
<td>13</td>
<td>13</td>
</tr>
</tbody>
</table>


For more about Willamette Valley AVA, visit www.willamettewines.com
Site Visit: Monday, July 11, 2016
Dundee Hills AVA and Stoller Vineyard (★)
Dundee Hills AVA

Established 2005

Dundee Hills is home to some of Oregon’s most beloved wine pioneers — “Papa Pinot” David Lett, Dick Erath and Bill Blosser and Susan Sokol Blosser. With the firm belief that cool-climate grapes would thrive, these winemakers and others cleared south-facing slopes to plant many of Oregon’s early vineyards — the first being Lett in 1965.

Location
Dundee Hills can be found 28 miles southwest of Portland and 40 miles inland from the Pacific Ocean. It is situated within an irregular circle of about 6,490 acres.

Climate
The Dundee Hills AVA is protected from severe climatic variations by surrounding geographic features. The Coast Range to the west helps weaken effects of the Pacific’s heavy rainfall and windstorms, and casts a rain shadow over the area, resulting in only 30 to 45 inches of annual precipitation, most of which falls outside of the growing season in the winter. Slope and elevation benefit vineyards with warmer nights and less frost and fog than nearby valley floors.

Soils
Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam soils. They typically reach a depth of 4 to 6 feet and provide excellent drainage for superior quality wine grapes.

Topography
The Dundee Hills consists of a single, continuous landmass that rises above the surrounding Willamette Valley floors and is defined by the 200-foot contour line to the AVA’s highest peak of 1,067 feet. The area comprises a north-south spine with ridges with small valleys on its east, south and west sides. Dundee Hills is part of a hill chain that developed as a result of volcanic activity and the collision of the Pacific and North American plates.

Varieties Grown
Chardonnay, Melon de Bourgogne, Müller-Thurgau, Muscat Ottonel, Pinot Blanc, Pinot Gris, Pinot Meunier, Pinot Noir, Riesling.

For more about Dundee Hills, visit www.dundeehills.org
Geology of the Dundee Hills AVA

The Dundee Hills AVA is mostly underlain by Miocene Columbia River Basalt (CRB), age 15-16 Ma. It typically forms thick red ultisols like the Jory soils, which are derived from deep weathering of the basalt. Several Formations and Members of the CRB are recognized in the Dundee Hills by plagioclase phenocrysts (some up to 1"), chemistry, and paleomagnetic direction - see stratigraphic column below. Jory soils may have some variations related to bedrock.


Geologic Units

- **Wanapum Basalt**
  - Frenchman Springs Member
  - flows of Sand Hollow
  - flows of Ginkgo

- **Grande Ronde Basalt**
  - Sentinel Bluffs Member
  - Winter Water Member
  - Ortley Member
  - Armstrong Canyon Member
  - Grouse Creek Member
  - Wapshilla Ridge Member

- **Scappoose Formation**
  - fine sandstone

from Wells and others, 2016, in review
Stoller Family Estate is one of Oregon’s most highly-regarded vineyards and wineries. Pioneering Oregonian and founder Bill Stoller purchased his family’s second-generation farm in 1993, guided by the vision of cultivating an enduring legacy for his family’s land. Over the last 20+ years, he has transformed the 373-acre property into the largest contiguous vineyard in the Dundee Hills, and established his vineyard as a premier source of high-quality fruit.

Winemaker, Melissa Burr, works in concert with vineyard manager Robert Schultz to oversee the site’s continued refinement. Together, they steward Bill Stoller’s legacy by growing exceptional Pinot Noir and Chardonnay. Stoller Family Estate is the first LEED® Gold certified winery in the world. It features three guest houses, as well as a state-of-the-art tasting room with panoramic views of the vineyard.

**Estate Vineyard**

Stoller Family Estate is the largest contiguous vineyard in Oregon’s Dundee Hills, spanning 373 acres, with approximately 190 under vine. The vineyard is divided into 101 meticulously-farmed sections at elevations ranging from 220 to 640 feet. The property features seven planted varieties: Pinot Noir (63%), Chardonnay (28%), as well as Pinot Gris, Riesling, Tempranillo, Syrah, and Pinot Blanc. Clonal selection includes Pinot Noir clones Pommard, 777, 667, 114, Wädenswil, while Chardonnay features Dijon clones 96, 95, and 76. Our site
features a warmer microclimate, due to the surrounding mountains, that allows for a more consistent ripening. To continue to elevate the quality of the fruit, we combine sustainable farming practices, innovative techniques, and scientific research. Stoller is LIVE (Low Impact Viticulture and Enology) and Salmon Safe certified. Our innovative techniques include solar-powered weather stations providing up-to-the-minute data during harvest, a recycling tunnel sprayer to minimize drift, and an irrigation system fed by a rain pond and wells on the property.

Stoller Vineyard Characteristics

<table>
<thead>
<tr>
<th>Varieties Planted</th>
<th>Vine Age</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Varieties Planted</strong></td>
<td><strong>Vine Age</strong></td>
</tr>
<tr>
<td>Pinot Noir 63%</td>
<td>less than 5 years</td>
</tr>
<tr>
<td>Pinot blanc 1%</td>
<td>20+</td>
</tr>
<tr>
<td>Pinot gris 3%</td>
<td>15-19</td>
</tr>
<tr>
<td>Pinot Meunier 1%</td>
<td>10-14</td>
</tr>
<tr>
<td>Chardonnay 29%</td>
<td>5-9</td>
</tr>
<tr>
<td>Syrah 1%</td>
<td></td>
</tr>
</tbody>
</table>
Cultivation Practices:
Changing from regularly cultivated to seldom cultivated.

Irrigation Practices:
Changing towards predominately dry-farmed
The Tables below are the averages from 68 soil tests taken over the past few years.

<table>
<thead>
<tr>
<th>Organic Matter</th>
<th>pH</th>
<th>Calcium</th>
<th>calcium %</th>
<th>Magnesium</th>
<th>Magnesium %</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>4.29</td>
<td>5.78</td>
<td>1471.65</td>
<td>54.94</td>
<td>205.09</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Potassium</th>
<th>Potassium %</th>
<th>Sodium</th>
<th>Sodium %</th>
<th>Exchangable Hydrogen</th>
</tr>
</thead>
<tbody>
<tr>
<td>352.07</td>
<td>6.60</td>
<td>19.30</td>
<td>0.67</td>
<td>16.77</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>(Weak Bray or Melich analysis) Phosphorus ppm</th>
<th>Sulfur ppm</th>
<th>Manganese ppm</th>
<th>Copper ppm</th>
<th>Zinc ppm</th>
<th>Iron ppm</th>
<th>Boron ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>131.14</td>
<td>13.80</td>
<td>46.52</td>
<td>3.22</td>
<td>4.88</td>
<td>101.42</td>
<td>0.54</td>
</tr>
</tbody>
</table>

Soils are notably: 1) relatively high in organic matter, 2) somewhat low in calcium, 3) somewhat high in Potassium, and 4) somewhat low in Boron

Pruning style is based on a desired shoot-count per vine, based on density, vine vigor, desired yield, and balance. Higher vigor sections of the vineyard typically are pruned to an arc-ed cane.

Standard Ravaz Index for Pinot Noir in Oregon is 2-5
Vine Tissue Tests: Leaf tests taken at bloom, 2014 & 2015:

<table>
<thead>
<tr>
<th></th>
<th>Nitrogen %</th>
<th>Sulfur %</th>
<th>Phosphorus % (0.17-0.45%)</th>
<th>Potassium % (1-2%)</th>
<th>Magnesium % (0.26-0.8%)</th>
<th>Calcium % (1.3-3%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014 Average</td>
<td>2.92</td>
<td>0.48</td>
<td>0.23</td>
<td>1.24</td>
<td>0.22</td>
<td>1.55</td>
</tr>
<tr>
<td>2015 Average</td>
<td>2.96</td>
<td>0.47</td>
<td>0.23</td>
<td>1.23</td>
<td>0.22</td>
<td>1.56</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Sodium % (0.01-0.09)</th>
<th>Iron ppm (40-300)</th>
<th>Aluminum (20-300)</th>
<th>Manganese (40-500)</th>
<th>Boron ppm (30-75)</th>
<th>Copper ppm (7-20)</th>
<th>Zinc (25-50)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014 Average</td>
<td>0.02</td>
<td>156.60</td>
<td>38.49</td>
<td>295.86</td>
<td>35.05</td>
<td>11.95</td>
<td>30.63</td>
</tr>
<tr>
<td>2015 Average</td>
<td>0.02</td>
<td>154.46</td>
<td>37.70</td>
<td>301.76</td>
<td>34.84</td>
<td>12.11</td>
<td>29.97</td>
</tr>
</tbody>
</table>

Grape Juice Chemistries: YANs are decreasing on average

<table>
<thead>
<tr>
<th>Year</th>
<th>Brix</th>
<th>pH</th>
<th>TA</th>
<th>YAN</th>
<th>NOPA</th>
<th>K</th>
<th>t:m</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011 Average</td>
<td>21.10</td>
<td>3.24</td>
<td>7.23</td>
<td>176.89</td>
<td>1122</td>
<td>0.98</td>
<td></td>
</tr>
<tr>
<td>2012 Average</td>
<td>23.30</td>
<td>3.37</td>
<td>5.90</td>
<td>170.22</td>
<td>1283</td>
<td>1.40</td>
<td></td>
</tr>
<tr>
<td>2013 Average</td>
<td>21.19</td>
<td>3.45</td>
<td>5.51</td>
<td>173.46</td>
<td>1141</td>
<td>0.99</td>
<td></td>
</tr>
<tr>
<td>2014 Average</td>
<td>23.98</td>
<td>3.48</td>
<td>4.49</td>
<td>141.15</td>
<td>114.45</td>
<td>1.62</td>
<td></td>
</tr>
<tr>
<td>2015 Average</td>
<td>23.03</td>
<td>3.46</td>
<td>4.75</td>
<td>134.73</td>
<td>84.39</td>
<td>2.04</td>
<td></td>
</tr>
<tr>
<td>Grand Average</td>
<td>22.66</td>
<td>3.41</td>
<td>5.43</td>
<td>157.16</td>
<td>93.90</td>
<td>1221</td>
<td>1.48</td>
</tr>
</tbody>
</table>

Average YAN
Site Visit: Tuesday, July 12, 2016
McMinnville AVA and Maysara Vineyard (★)
McMinnville AVA
Established 2005

McMinnville has a long farming history that dates back to the mid-1800s, when berry fields, fruit orchards and livestock, especially turkeys, were the norm. All that began to change when, in 1970, one of Oregon’s winemaking pioneers, David Lett, bought an old turkey processing plant in McMinnville to house his winery. Soon after, winegrowers began planting vineyards and establishing wineries in the area.

Location
McMinnville AVA sits just west of the city of McMinnville, approximately 40 miles southwest of Portland and extends 20 miles south-southwest.

Climate
McMinnville sits in a protective rain shadow cast by the Coast Range. As a result, the primarily east- and south-facing vineyards receive less rainfall (just 33 inches annually, as compared to 40 inches in Eola-Amity Hills) than sites only 12 miles to the east. The foothills also provide protection from cold wind occurring in the spring and fall. Winegrowers also have the option of planting vineyards on more southerly facing sites to take advantage of the drying winds from the Van Duzer corridor, which helps control mold and mildew during Oregon’s humid summer days.

Soils
The soils are the oldest and most complex of any Oregon AVA, primarily consisting of uplifted marine sedimentary loam and silt with alluvial overlays; beneath is a base of uplifting basalt. Clay and silt loam averages 20 to 40 inches in depth — the range in which the AVA’s terroir is best achieved — before reaching harder rock and compressed sediments shot with basalt pebbles and stone.

Topography
McMinnville’s elevation levels range from 200 to 1,000 feet, and the area encompasses the east and southeast slopes of the Coast Range foothills. Geologically, the most distinctive feature in this area is the Nestucca Formation, a 2,000-foot-thick bedrock formation that extends west of the city of McMinnville to the slopes of the Coast Range.

Varieties Grown
Pinot Blanc, Pinot Gris, Pinot Noir, Riesling, Syrah.

For more about McMinnville AVA, visit www.mcminnvilleava.org
Geology of the McMinnville AVA

West of McMinnville uplands consist of siltstone and sandstone of the Yamhill and Nestucca Formations, which underlies soils like the Goodin-Dupree-Chehulpum and Melbourne complexes.

Basaltic sills that intruded the sediments at about 40-45 Ma formed the parent for Saum/Parrett and Jory/Bellpine soil complexes.

The geologic map dates from mid-1950s; the geology consisting of two units, siltstone and basalt is more complex than shown, and it needs remapping.

Geologic Units

- **Basalt Intrusions (40-45 Ma)** - thick, columnar jointed, hard black/brown basalt or diabase (coarse-grained basalt) holds up many Yamhill-Carlton-McMinnville hills

- **Yamhill and Nestucca Formations** - siltstone (40-46 Ma) - deep marine, thin bedded siltstone and fine sandstone, here deeply weathered beneath thin very thin soil

- **Siletz River Volcanics (50 Ma)** - dark gray to black pillow basalt and breccia, part of Siletzia – an accreted oceanic island, similar to Hawaii
In 1997, Moe and Flora Momtazi purchased 532 acres of abandoned wheat farm just south of their home in McMinnville, Oregon. Though most saw it as wild and uncared for, Moe saw a vital, thriving piece of land that had been free from chemicals for seven years.

The first year was spent mainly on infrastructure and land reclamation. Though the use of chemicals would have made the process much quicker and more economical, not a single one has been or will be used. Instead, the ground was turned over many times during that first summer to eliminate unwanted plants and weeds and return it to a usable state.

We began planting in March of 1998 with three blocks of self-rooted Pommard clone Pinot Noir, consisting of 13 acres total. In early spring of 1999, over 120,000 plants were grafted in our own greenhouses. These vines were planted towards the end of the summer. We put quite a bit of time and research into planting different varieties in the different soil types found around the vineyard to find the best combinations possible. Today we have over 250 acres of vines planted.
In 2001 an 8-acre reservoir, the first and largest of two on the property, was completed. Fed by natural springs and run-off, they are a source of irrigation water and a new home for some rainbow trout. Rainbow trout require the purest water, and since the reservoirs sit at the lowest points on the property, we consider their thriving population a testament to our farming methods. The original 13 acres produced fruit the same year, making 2001 our first vintage.

From the beginning we felt the location had promise, and this was confirmed by our 2001 vintage. Our unique niche in the foothills of Oregon’s Coastal Range separates us from valley weather influences. This microclimate provides slightly warmer days and much cooler nights with less rain. The property has highly diversified soil types consisting primarily of Nekia and Yamhill Series, laced with veins of Peavine and Jory. By training and pruning our vines to produce between 1.5 to 2 tons per acre, we believe we are getting the best fruit possible from this unique spot.

Both the vineyard and terroir are important, but vineyard practices are key. We believe that ninety percent of winemaking takes place in the vineyards. As such, we have held ourselves to a strict form of land use. Unlike conventional farming, we do not mine the land, but nurture it and reap the rewards. There is a complete absence of chemical use throughout the property. Instead we grow a variety of plants and herbs that we make into compost teas to harness their beneficial properties. It is essentially a "from nature to nature" philosophy. As such, compost and Biodynamic preparations are extremely important in our vineyards. We have multiple compost piles and as they mature, the resulting humus is worked into our vineyards and potential vineyard sites throughout the farm. It is our goal to achieve long-term earth and vine health.
We believe that healthy soil and healthy vines will produce superior grapes, without the need for commercial chemicals and man-made poisons. Our quality shows in the dedication of our grape buyers year after year, and the award winning wines they produce from the Momtazi fruit. The consistent, high quality wines made from the Momtazi fruit leads us to believe that our dedication to the terroir and our Biodynamic farming technique is well worth the effort.

**Maysara Vineyard Characteristics**

Acreage: 532 acres // 260 acres planted

Varieties: 86% Pinot Noir, Pinot Gris, Pinot Blanc, Riesling, Gewurztraminer

Rootstocks: 3309, 101-14, 4453, Riperia Gloire (RG), 1616C

Pinot Noir (Scion 113, 114, 115, 667, 777, Pommard, Wadenswil)

Pinot Gris (Scion 152, 146)

Spacing: 5 foot spacing and 8’ rows

Average production: 2 – 2.5 tons per acre
Site Visit: Wednesday, July 13, 2016
Chehalem Mountains/Ribbon Ridge AVAs and Adelsheim Vineyard (★)
Chehalem Mountains AVA

Established 2006

Chehalem Mountains’ winegrowing history dates back to 1968 when UC Davis refugee Dick Erath purchased 49 acres on Dopp Road in Yamhill County. He aptly called the property Chehalem Mountain Vineyards.

By the mid to late 1970s, there was a patchwork of vineyards in the area, including those planted by such modern wine pioneers as the Adelsheims, Ponzis and Paul Hart of Rex Hill Vineyard.

Location
Encompassing over 100 square miles, the AVA touches three counties (Yamhill, Washington and Clackamas) and yet is only 19 miles from the heart of Portland and 45 miles east of the Pacific Ocean.

Climate
Chehalem Mountains’ elevation goes from 200 to 1,633 feet, resulting in varied annual precipitation (37 inches at the lowest point and 60 inches at the highest) as well as the greatest variation in temperature within the Willamette Valley. These variations can result in three-week differences in the ripening of Pinot Noir.

Soils
The Chehalem Mountains reflect millions of years of soil accumulation, creating a rich geological experiment in one tightly packed geographical area. Within this one region there are ancient, uplifted sedimentary seabeds, weathered rich red soils from lava flows down the Columbia River and relatively new glacial sediment scoured from western states and blown onto north-facing hillsides from windstorms.

Topography
Chehalem Mountains is a single landmass made up of hilltops, ridges and spurs uplifted from the Willamette Valley floor. The appellation includes all land in the area above the 200-foot elevation. They are the highest mountains in the Willamette Valley with their tallest point, Bald Peak, at 1,633 feet.

Varieties Grown
Chardonnay, Gamay Noir, Gewürztraminer, Marechal Foch, Pinot Blanc, Pinot Gris, Pinot Noir, Riesling, Syrah.

For more about Chehalem Mountains, visit www.chehalemmountains.org
Much of the Chehalem Mountains are underlain by Columbia River Basalt (CRB), age 15-16 Ma. However, on the south- and west-facing slopes the basalt has been eroded away, exposing the sedimentary base (Ribbon Ridge) or replaced by a basaltic mega-landslide.

The thick red ultisols like Jory derived from the basalt are exposed on Parrett Mountain and the Chehalem Bench but are overlain by a cap of windblown glacial loess (Laurelwood) on the northeast slopes. Sedimentary soils (Willakenzie) are in the southwest corner.

“Chehalem bench” was created by ancient mega-landslides of basalt blocks up to 1 mi across.

from Wells and others, 2016, in review
In the spring of 1971, David and Ginny Adelsheim wanted to move into the country from their home in Portland, OR. As they searched for land in Yamhill County, they heard that a few families had planted wine grapes in the area and they sought to meet them. Under the influence of these true pioneers, their search became focused on an appropriate site for planting grapes, a southern slope and Jory clay-loam soil. On June 1, they purchased a 19-acre, open field of orange and purple wildflowers on the south side of the Chehalem Mountains.

During the remainder of 1971, they started building their own home. The following year, the Adelsheims began planting Pinot noir, Chardonnay and Riesling on the property, the second planting of wine grapes in the Chehalem Mountains. In 1978 they established the first commercial winery in that area and made their first wine for sale.

The forty-five years that followed that first land purchase have brought tremendous changes to Adelsheim Vineyard. The first planting has grown to 183 acres of vineyard planted in seven sites in the Chehalem Mountains. The small, basement winery first expanded, then morphed into a new, world-class winemaking and visitor facility on a new site. Lynn and Jack Loacker joined the Adelsheims as partners in 1994 and have shared in the leadership of the company as it envisions its future.

That vision is being carried forward by a small group of talented, impassioned professionals, who know that raising the bar with every growing season requires tireless attention to detail. Dave Paige took over the winemaking duties in 2001 and has established the Adelsheim reputation for consistent, elegant, restrained wines with balance, structure and vibrant fruit qualities. Chad Vargas joined the team in 2006 as viticulturist and vineyard manager. He quickly established himself as an industry leader by adopting new vineyard technology and sharing the results of his experimental work with others around the world.

By staying true to place and honoring the natural characteristics of our land, Adelsheim continues to change the world’s view about the production of world-class wines in Oregon.
Adelsheim’s estate vineyards and winery are located in the Chehalem Mountains within the Willamette Valley.
Our vineyards and winery are LIVE certified.
Four Soils of the Chehalem Mountains

- Wellsdale-Dupee Complex
- Willakenzie-Wellsdale Complex
- Carlton Silt loam
- Wapato Silty clay loam

Calkins Lane Vineyard 35 acres

Adelsheim Estate Vineyards - Variety by soil type (acres)
- Basalt 28%
- Sedimentary 54%
- Loess 9%
- Flood 9%
THE DIRT ON OREGON WINE

WHAT'S IN A NAME? The National Cooperative Soil Survey — a nationwide partnership of federal, regional, state and local agencies, and private entities and institutions that works together to cooperatively investigate, inventory, document, classify, interpret, disseminate and publish information about soils of the U.S. — has identified more than 20,000 different kinds of soils across the nation. Most soils are given a name — referred to as "soil series" — which generally comes from the locale where the soil was first mapped. For example, "Willakenzie" is coined from the general area near the confluence of the Willamette and McKenzie rivers in Lane County. Willakenzie is a signature soil north of its discovery zone in the Yamhill-Carlton AVA.

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