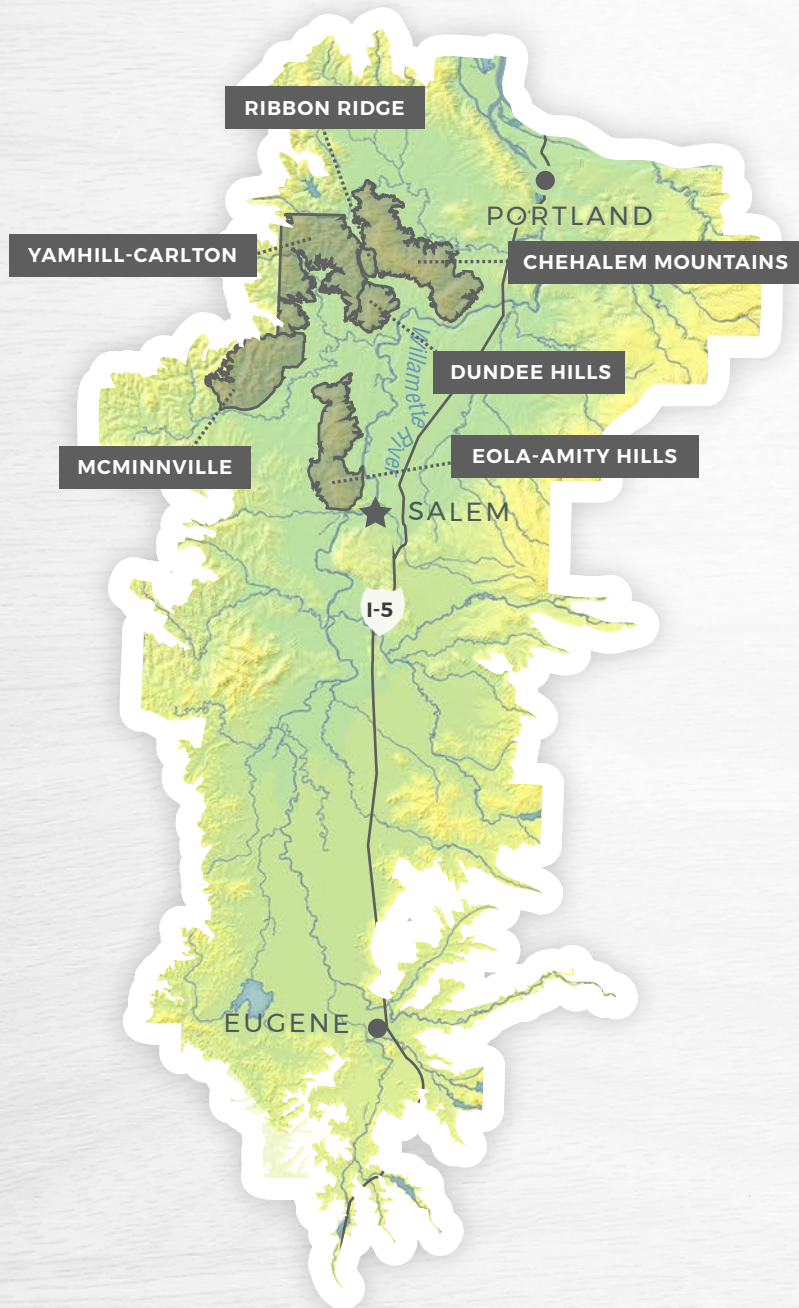
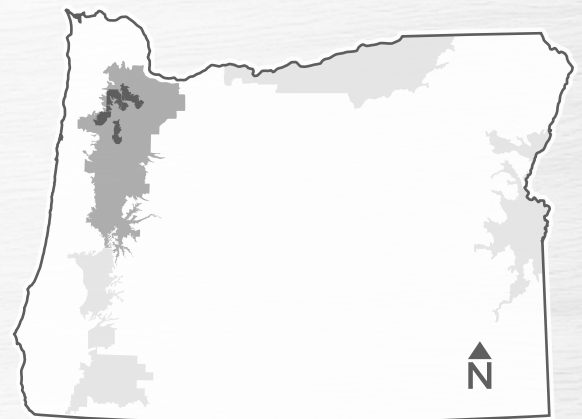


WILLAMETTE VALLEY

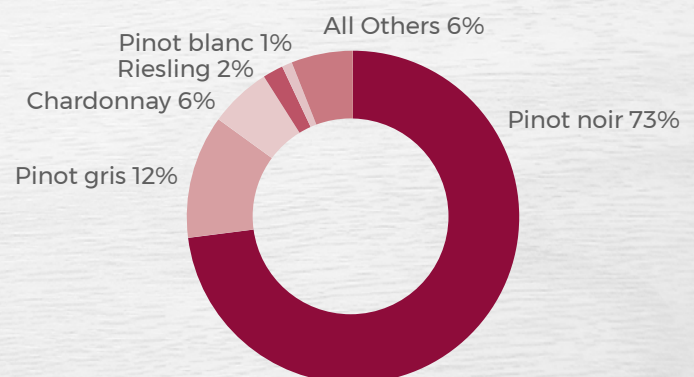


CELEBRATED, RENOWNED, EXQUISITE.

Oregon's Willamette Valley is, at this point, synonymous with glorious Pinot noir. No other grape is as reflective of climatic and site differences, and small distances in the valley can yield wines of distinctly different character, each captivating in its own way.



TOP PLANTED VARIETIES



ESTABLISHED:

1983

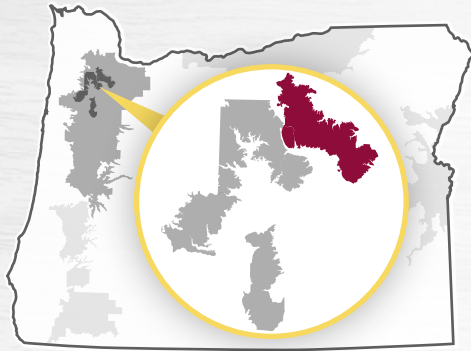
TOTAL PLANTED AREA:

19,300 acres (7,800 ha)
67.6% of Oregon's total planted vineyards

PREDOMINANT SOILS:

Marine sedimentary, volcanic, loess

CHEHALEM MOUNTAINS



TERROIR

- Defined by a distinct ridge in the northern Willamette Valley with vineyard elevations spanning from 200 to 1,000 feet (60-300m).
- Home to the highest point in the Willamette Valley, Bald Peak, at 1,637 feet (499m), which shelters vineyards from strong winds.
- Offers a diverse compilation of volcanic, marine sedimentary and loess (Laurelwood) soils.

WINE

Pinot noir with defined structure offering notes of strawberries and cherries in cooler vintages and darker fruit in riper years.

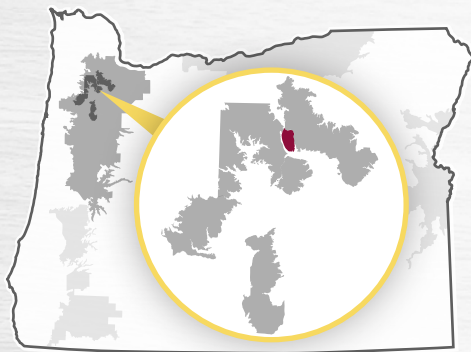
ESTABLISHED:
2006

PLANTED AREA:
2,680 acres (1,085 ha)

PREDOMINANT SOILS:
Marine sedimentary, volcanic,
loess (Laurelwood series)

PREDOMINANT VARIETIES:
Pinot noir, Chardonnay, Pinot gris,
Riesling, Pinot blanc, Gamay noir
and Gewürztraminer

RIBBON RIDGE



TERROIR

- A 6.1 square mile (15.8 square km) ridge within the Chehalem Mountains AVA, rising 683 feet (194m) from the valley floor, giving it an island-like appearance.
- Composed entirely of marine sedimentary Willakenzie soil, which offers good water-holding capability but low nutrients to restrain vine vigor.
- Lower elevation than surrounding AVAs and shielded from the winds, resulting in warmer temperatures and less rainfall.

WINE

Pinot noir with rose petal, dark cherry, earthiness and spice complexity.

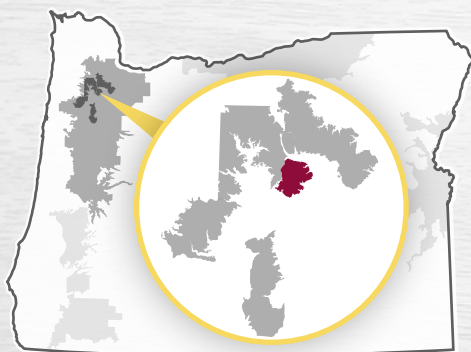
ESTABLISHED:
2005

PLANTED AREA:
800 acres (325 ha)

PREDOMINANT SOILS:
Marine sedimentary
(Willakenzie series)

PREDOMINANT VARIETIES:
Pinot noir, Chardonnay, Pinot gris,
Riesling, Gamay noir

DUNDEE HILLS



TERROIR

- Home of Jory, a volcanic soil known for excellent drainage.
- Slightly warmer than other Willamette Valley AVAs due to being nestled between the Coast Range and Chehalem Mountains, which protect vineyards from harsh winds from the Pacific Ocean and Columbia Gorge.

WINE

Pinot noir with bright, elegant red fruit, earthy, truffle-like flavors and a silky mouthfeel.

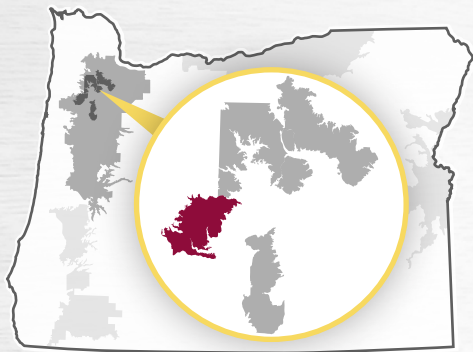
ESTABLISHED:
2004

PLANTED AREA:
2,300 acres (930 ha)

PREDOMINANT SOILS:
Volcanic (Jory series)

PREDOMINANT VARIETIES:
Pinot noir, Chardonnay, Pinot gris,
Pinot blanc

MCMINNVILLE



ESTABLISHED:
2005

PLANTED AREA:
1,750 acres (710 ha)

PREDOMINANT SOILS:
Marine sedimentary, marine
bedrock and volcanic

PREDOMINANT VARIETIES:
Pinot noir, Chardonnay, Pinot gris,
Riesling, Pinot blanc

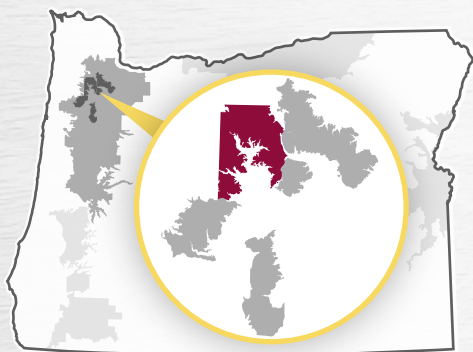
TERROIR

- Weathered soils sit on top of unique marine bedrock, called the Nestucca Formation, forcing vines to struggle and produce complex fruit.
- The Van Duzer Corridor to the south provides a gap for cool ocean winds to blow through, dropping temperatures dramatically in the late afternoon, retaining grapes' acidity.

WINE

Pinot noir with a strong backbone of tannin exhibiting darker fruit flavors rounded out by spice, mineral and earth notes. White wines are bright and fruit-forward.

YAMHILL-CARLTON



ESTABLISHED:
2004

PLANTED AREA:
2,500 acres (1,010 ha)

PREDOMINANT SOILS:
Marine sedimentary
(Willakenzie series)

PREDOMINANT VARIETIES:
Pinot noir, Pinot gris and
Chardonnay

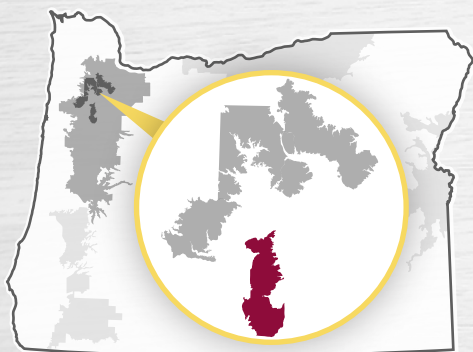
TERROIR

- Composed entirely of marine sedimentary Willakenzie soil, which offers good water-holding capability but low nutrients to restrain vine vigor.
- Protected from extreme weather and winds by the Coast Range and Chehalem Mountains resulting in warmer vineyards, often with the earliest harvest dates in the Willamette Valley.

WINE

Ripe, texturally driven wines with an abundance of spice and floral qualities layered onto dark fruit flavors.

EOLA-AMITY HILLS



ESTABLISHED:
2006

PLANTED AREA:
3,000 acres (1,200 ha)

PREDOMINANT SOILS:
Marine sedimentary
and volcanic

PREDOMINANT VARIETIES:
Pinot noir, Chardonnay

TERROIR

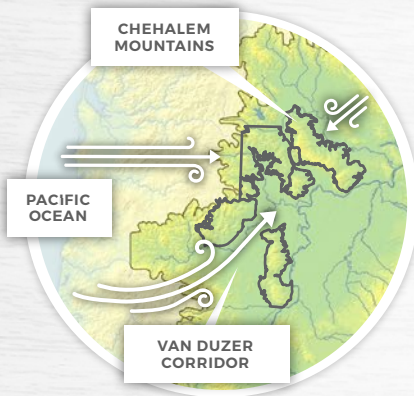
- Defined by the Van Duzer Corridor, which provides a gap for cool ocean winds to blow through, dropping temperatures dramatically in the late afternoon, helping to retain grapes' acidity.
- Volcanic soils are generally shallower and rockier than those of other Willamette Valley AVAs, making them well-drained and extending hang time for fruit during final ripening.

WINE

Wines with high acidity, firm structure and a darker, edgier personality.

CLIMATE

Northerly latitude and moderating Pacific Ocean influence in the Willamette Valley create one of the coolest winegrowing regions in North America.

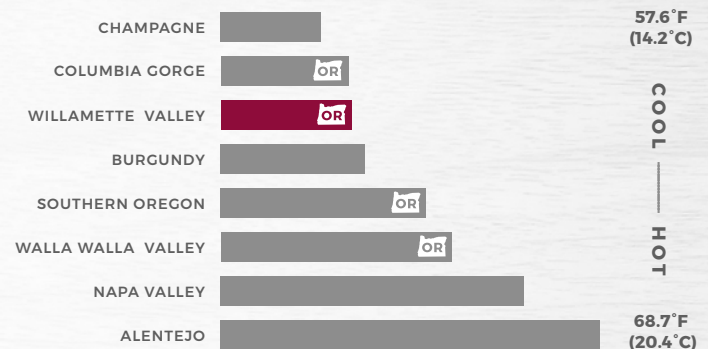


Cool winds from the Pacific Ocean blow east

Chehalem Mountains offer protection from the winds blowing down from the Columbia Gorge

Van Duzer Corridor in the Coast Range allows a moderate cooling wind to reach McMinnville and Eola-Amity Hills AVAs

AVERAGE GROWING SEASON TEMPERATURE °F (°C)



GEOLOGY & SOILS

Complex soils with great diversity in composition and depth yield endless possibilities for site-specific Pinot noir and other cool-climate varieties.



MARINE SEDIMENTARY SOILS

- 200 million years ago the Pacific Ocean reached to Idaho, and Oregon was entirely underwater. Marine sedimentary soils were developed from the sandstone and shale on the ocean floor.
- Includes Willakenzie, Melbourne, Goodin, Wellsdale, Bellpine and Dupee soil series



VOLCANIC SOILS

- Multiple fissures around the Washington/Oregon/Idaho border created one of the largest volcanic events on Earth between 17 and 6 million years ago. Lava flows traveled throughout northern Oregon into the Willamette Valley and created basalt bedrock.
- Includes Jory and Nekia soil series



LOESS SOILS

- The Ice Age created a combination of weathered soil composed of rock ground down by glaciers. Between 100,000-50,000 years ago, this weathered soil was fed into the streams and then blown onto the hillsides, especially at the northern end of the Willamette Valley.
- Includes Laurelwood soil series

“The Willamette Valley satisfies the Golden Age prerequisites: an abundance of adventurous producers, a willingness to pursue ever-more rigorous grapegrowing and winemaking practices and, not least, a new level of accomplishment that proves they're on the right track.”

- MATT KRAMER, Wine Spectator



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