

tasting through...

# OREGON

## OREGON WINE BENEFITS FROM:

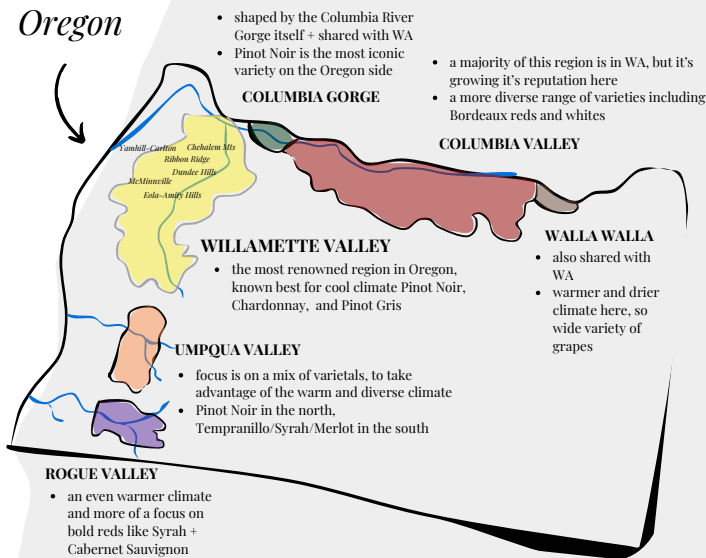
- ★ COOL-MODERATE CLIMATE (enhances acidity)
- ★ MARITIME CLIMATE + LATITUDE (an extended growing season for ripeness)
- ★ MODERATE RAINFALL (most of the rain comes in the winter, summers are dry)
- ★ INNOVATIVE WINEMAKERS (merging Burgundy traditions with new techniques)
- ★ EMPHASIS ON SUSTAINABILITY (organic and biodynamic methods)
- ★ STRICT AVA REGULATIONS (help protect and promote the quality)

## TOP VARIETIES:

- ★ PINOT GRIS
- ★ CHARDONNAY
- ★ PINOT NOIR

USA →

Oregon



## HISTORY

- vineyards were established in the 1960's (David Lett planted Pinot Noir in Dundee Hills in 1966)
- California growers followed, aiming to make a more Burgundian style
- in 1979 Lett's Eyrie Vineyards Pinot Noir won 10th place in the Wine Olympics, and second place in a rematch right behind Joseph Drouhin's Chambolle-Musigny
- Drouhin decided to buy land in Burgundy - this put Oregon on the map for *fine wine*!

## CLIMATE/LANDMARKS

- cool to moderate + maritime climate (warmer moving south)
- 44° and 46° Latitude leads to longer days of Sunshine (vs Burgundy)
- dry summers - most rain is in the winter (dry summers)
- the Coast Range provides some protection (slight rainshadow) from the cold Pacific Ocean
- rivers moderate temperatures
- volcanic soils give wines minerality and structure, while sedimentary soils can lend a rounder, more fruit-forward profile

## WINEMAKING

- small batch - most are small producers, yields are generally lower
- sustainable focus - 47% are certified, influences wine quality and expression
- traditional meets experimentation (Burgundy influence and experimenting with new winemaking techniques)
- use of concrete or neutral oak - most wines are focused on fruit and earth vs heavy oak

## CLASSIFICATIONS

- Oregon also has stricter standards for wines
  - at least 90% of a wine must be from a labeled variety (Bordeaux + other varieties are exempt and use 75%)
  - 100% of the grapes must be from the state to label Oregon, and 95% have to come from the specified appellation.

## PINOT GRIS

- can be labeled Pinot Grigio or Pinot Gris and vary in style - most gravitate toward Pinot Gris/Alsatian style, but wines have less ripeness and structure
- wines can also be dry or sweet, but gravitate toward dry
- most wines are small production with a focus on ripeness and flavor
- wines are often medium (+) bodied with medium (+) acid, and medium alcohol and have flavors of peach, pear, and melon (less intense citrus than others) and can also be honeyed and nutty
- experimenting with amphorae and ambient yeasts have become popular

## CHARDONNAY

- a cool climate elevates acid and earth notes, while an extended growing season leads to good ripeness, creating well-balanced wines that aren't too heavy or too thin
- Cooler regions in the **Willamette Valley** produce Chardonnay with bright acidity, mineral complexity, and elegant fruit character, while warmer regions like the **Umpqua Valley** can produce richer, more fruit-driven wines with a fuller body.
- oak can be used, but it's usually soft, and second to the fruit and influence of the terroir, malolactic may or may not be used, + lees stirring is common

## PINOT NOIR

- considered a good middle ground between California and Burgundy styles - a balance of fruit, acid, and earth
- cooler climate leads to high acid
- longer ripening days lead to intense purity of fruit
- oak can be used, but it's usually soft, and second to the fruit and influence of the terroir

## Willamette Valley

- Chehalem Mts** are north-facing, varied precipitation and temp, sedimentary soils, bright and structured wines: cherry, cola, black tea, spice
- Yamhill-Carlton** is closer to the coast, hotter, protected by the Chehalem Mts and Dundee Hills, Marine sedimentary soils over sandstone, more fruit-forward, lower acid, plush, black cherry
- Ribbon Ridge** (snuggled in between Yamhill and Chehalem), moderate/more consistent climate, rustic + fairly dense wines, earthy, intense cranberry
- Dundee Hills** has some of the oldest vineyards (Eyrie Vineyards), Coast Range creates rain shadow effect, soils are Jury Loam/good drainage, most elegant Pinot, raspberries + black tea
- McMinnville** has south-facing vineyards, rainshadow effect, oldest and most complex soils, rich dark cherry and plum, herbs, and pine, most tannic
- Eola-Amity Hills** (its own little island) most southern with south-facing slopes, volcanic/basalt soils, cool winds from a break in the coast range keeps acids firm, rich plum, currant, and spice, most tannic

tasting through...

# OREGON

## OREGON WINE BENEFITS FROM:

- ★ COOL-MODERATE CLIMATE (enhances acidity)
- ★ MARITIME CLIMATE + LATITUDE (an extended growing season for ripeness)
- ★ MODERATE RAINFALL (most of the rain comes in the winter, summers are dry)
- ★ INNOVATIVE WINEMAKERS (merging Burgundy traditions with new techniques)
- ★ EMPHASIS ON SUSTAINABILITY (organic and biodynamic methods)
- ★ STRICT AVA REGULATIONS (help protect and promote the quality)

USA

Oregon

PINOT GRIS

CHARDONNAY

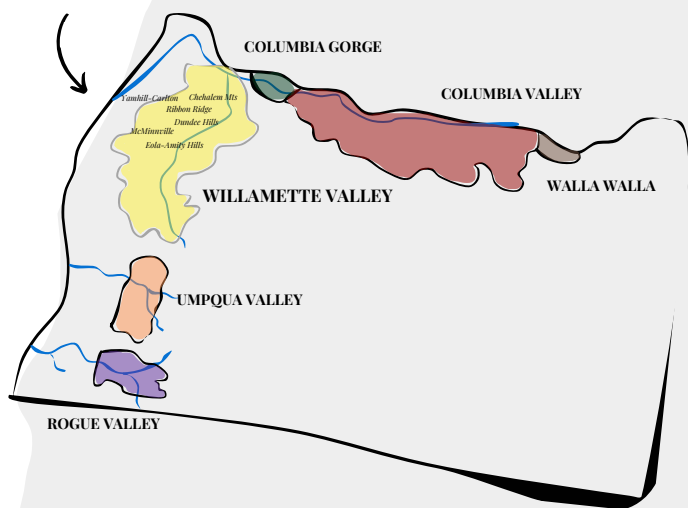
PINOT NOIR

HISTORY

CLIMATE/LANDMARKS

WINEMAKING

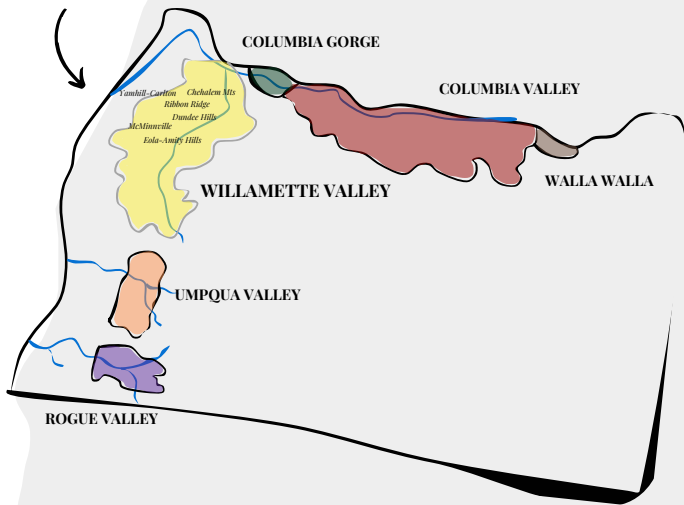
CLASSIFICATIONS



# OREGON

USA →

→ Oregon



# OREGON

