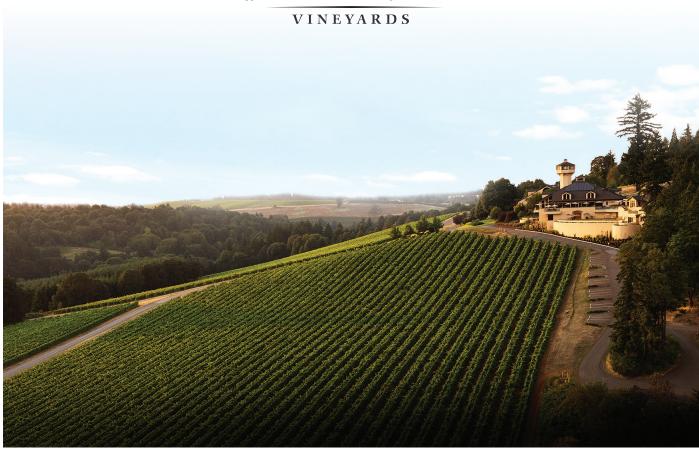
WILLAMETTE VALLEY



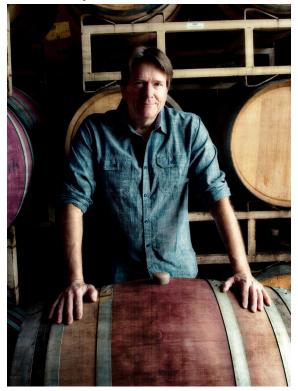
Company Overview

Winegrower and Oregon native, Jim Bernau, established Willamette Valley Vineyards in 1983 when he cleared away blackberry vines and the remnants of a plum orchard and began planting Pinot Noir, Chardonnay and Pinot Gris vines. Bernau's vision of organizing the support of wine enthusiasts to grow world-class wines, especially Pinot Noir, has resulted in over 9,000 Owners who have worked together to create one of Oregon's leading wineries.

Willamette Valley Vineyards has collaboratively grown its estate vineyards through partnerships with the merger with Bill Fuller of Tualatin Estate Vineyards (est. 1973) in 1997 and the O'Brien's of Elton Vineyard (est. 1983) in 2007. Guests of the Estate Tasting Room will find top-notch hospitality in a warm and relaxing setting with expansive valley views. With daily flights and complimentary winery tours, along with an in-house winery chef creating daily food and wine pairings and weekly wine dinners, a visit to the winery is truly an experience that lingers. Visit www.WVV.com.



Founder, Jim Bernau



This story begins like it did for many of us: being served small amounts of wine at the dinner table by our parents. However, in Jim's case, it was Richard Sommer, a University of California at Davis graduate who believed Oregon was the best place to grow Pinot Noir, who first served him wine. Sommer was in Roseburg seeking a lawyer to obtain the necessary licenses Oregon hadn't issued in over 30 years, and he hired Jim's dad.

Following college, Jim chose to pursue his interest in government and wine, representing the Oregon Winegrowers in the passage of the Oregon Wine Advisory Board for the research and promotion of the industry in 1981. In that same year, he began searching for vineyard land and found an old overgrown pioneer plum orchard in the Salem Hills. Jim began planting Pinot Noir in 1983, watering his vines with 17 lengths of 75-foot garden hose he bought on special. Jim called his new company

Willamette Valley Vineyards, a name which later became grandfathered into federal law when the American Viticultural Area was federally authorized.

As a native Oregonian, environmental stewardship is at the core of Jim's vision. The recognition Jim values most came from his fellow winegrowers involved in creating the first system of environmental stewardship in American agriculture, the Low Input Viticulture and Enology (LIVE) certification, along with receiving the first "Hero of Salmon" award by Salmon Safe. In 2014, he was honored with the Los Heroes de Salud! award for his contributions in providing healthcare to Oregon's vineyard workers.

Jim believes the healthiest forms of business are those owned by the community. He conducted the first "crowd funding" in the nation to build his winery by obtaining permission from the Securities and Exchange Commission in 1988, resulting in a growing fabric of laws allowing community based funding for small businesses. Willamette Valley Vineyards has since grown to over 9,000 wine enthusiast Owners.



Winery Director, Christine Clair



Christine's love for Willamette Valley Vineyards began at an early age: she grew up looking out the window of her room as the vineyard and winery took shape on a south slope of the Salem Hills. Over the years, she sold friendship bracelets in the new tasting room, ran up and down the many vine Erows to keep in shape for her school's soccer team, and housesat for the Bernau family.

Christine's early experience engaging winery guests drove her passion to fulfill the founders' and supporters' dream of making world class Pinot Noir from the Willamette Valley. As Winery Director, she leads the company's winemaking and vineyard operations as well as the customer experience at each estate. Her hands-on experience throughout the vineyards and winemaking are key in preparing to succeed Bernau when appropriate. Christine is a graduate of Oregon State University and holds numerous wine certifications.

Head Winemaker, Joe Ibrahim



Joe grew up in the Hudson Valley of New York, graduating in Plant and Soil Sciences at the University of Vermont. He has winemaking experience in Washington State and most recently at California's Edna Valley Vineyard where he was in charge of luxury winemaking with Pinot Noir and Chardonnay.

This is where he discovered his true passion – crafting premium cool-climate varieties like Pinot Noir and Chardonnay.



Assistant Winemaker, Gabi Prefontaine



Assistant Winemaker Gabi Prefontaine, a Quebec native, graduated with a Masters of Viticulture and Enology from Burgundy University in Dijon. Her winemaking experiences spans across the cool climates of the globe from Tasmania to France. She was most recently the Assistant Winemaker at Willakenzie Estate in Yamhill, Oregon. Currently, Gabi is focused on creating the best wines from what Mother Nature provides from our estate vineyards.

Vineyard Manager, Efren Loeza



Efren began working at Tualatin Vineyard at the age of 17 in 1979, which puts him in the unique position of being with the vineyard longer than the winery's founder, Jim Bernau.

As Vineyard Manager at both the Tualatin and Estate Vineyards, Efren oversees nearly 300 acres. In an effort to honor Efren's dedication to Willamette Valley Vineyards, they will be planting Pinot Gris and Pinot Noir at the new Loeza Vineyard in Gaston in 2016.

Most recently, Efren was recognized by the Oregon Wine Board with the first ever Vineyard Excellence Award, for his significant contributions to grape growing in Oregon.



Vineyards



Estate Vineyard

The Estate Vineyard was established in 1983. It spans 53 acres with ancient iron-rich Jory and Nekia soils that are well drained to a depth of one and a half to six feet. The site rises from 500 to 750 feet in elevation with seven to 12 degree slopes tilted toward the sun. The first Dijon clones were grafted there in 1993.



Tualatin Estate Vineyard

The Tualatin Estate Vineyard was established in Oregon's Coast Range in 1973, making it one of the oldest and most respected vineyards in Willamette Valley. It is proudly owned by Willamette Valley Vineyards through a merger accomplished in 1997. Pinot Noir, Chardonnay, Riesling, Gewürztraminer, Muscat and Pinot Blanc grapes grow across 190 acres of soil that uniquely combines 24 inches of Laurelwood on top of Jory clay.



Elton Vineyard

The Elton Vineyard was established in 1983 by Dick and Betty O'Brien on 60 acres of east-southeast facing slopes in the Eola Hills. The soil is iron-rich Jory and the elevation rises from 250 to 500 feet. In 2007, *Wine Press Northwest* listed Elton Vineyards as one of Oregon's top ten vineyards. Upon the O'Briens retirement in 2007, the O'Briens turned over the management of the vineyard to longtime friend, Jim Bernau.



Visiting the Property



Tasting Room

Willamette Valley Vineyards is conveniently located right off of Interstate 5 at 8800 Enchanted Way SE in Turner, OR. The tasting room is open daily from 11 am to 6 pm.

The winery tasting room offers two flight options to be enjoyed inside by the fireplaces or out on its expansive patios, which treat guests with dramatic views of the Willamette Valley. Willamette Valley Vineyards also offers a daily food pairing menu

featuring fresh and local ingredients prepared by winery chef, DJ MacIntyre. Additionally, there are weekly four-course Pairings wine dinners led by Winery Chef MacIntyre and a knowledgeable Winery Ambassador.



Winery Suites

An Oregon Wine Country getaway complete with vineyard views, warm hospitality, and elegant wines.



A Selection from the Wine Portfolio

Willamette Valley Vineyards' dedication to the land is found in every bottle of their wine. All of the company's estate vineyards and the winery are LIVE certified and Salmon Safe.

Pinot Noir



Estate (\$32) – A wine crafted to express the terroir of our three vineyards: Estate- the original winery plantings, Tualatin Estate in the Coast Range and Elton in Eola Amity Hills.

Bernau Block (\$65) – Sourced exclusively from 15 acres of original plantings, this wine honors the contributions of our Founder Jim Bernau.

Elton (\$55) – This sought after source of fruit in the Eola Hills AVA was pioneered by Dick and Betty O'Brien in 1983 and has been under Willamette Valley Vineyards' management since 2007.

Tualatin Estate (\$55) – This Coast Range site was established in 1973 by Bill Fuller and has been part of our holdings since 1983.

Whole Cluster (\$24) – A fresh and fruit-forward style, this Pinot Noir is made using partial carbonic maceration and aged in stainless steel.

White Wines



Estate Chardonnay (\$30) – Fermented in 25% new French oak for 9 months.

Pinot Gris (\$17) – Whole cluster pressed, then stainless steel fermented and sur lie aged stirring twice monthly.

Riesling (\$14) –A medium sweet style with vibrant aromatics and balancing acidity.

Estate Rosé of Pinot Noir (\$24) – A vibrant dry wine with beautiful flavors of strawberry and watermelon.

For media inquiries, please contact Christine Clair at christine.clair@wvv.com or (503) 588-9463.

