

Flights

SPARKLING FLIGHT | \$30

2018 Domaine Willamette Brut, Willamette Valley
2018 Domaine Willamette Blanc de Blancs, Willamette Valley
2018 Domaine Willamette Brut Rosé, Willamette Valley

paired with

SPARKLING DUET | \$20

briar rose butterbloom with apricot jam, honeycomb
oyster with caviar and foam*
watermelon, chevre, mint

PINOT FLIGHT | \$30

2020 Estate Pinot Noir, Willamette Valley
2019 Tualatin Estate Pinot Noir, Tualatin Hills
2018 Bernau Estate Pinot Noir, Dundee Hills
2016 Elton Self-rooted Pinot Noir, Eola-Amity Hills

paired with

PINOT DUET | \$24

king oyster “scallop”
chanterelle crab cake
cedar roasted mushrooms

MELANGE FLIGHT | \$30

2018 Elton Chardonnay, Eola-Amity Hills
2018 Bernau Estate Pinot Noir, Dundee Hills
2019 Maison Bleue Gravière Syrah, Rocks District
2016 Pambrun Cabernet Sauvignon, Walla Walla Valley

paired with

MELANGE DUET | \$26

chanterelle pelmeni
hanger steak mini frites*
steelhead with olive tapenade*

Dessert

2019 Quinta Reserva Port of Pinot Noir | \$18 glass, \$55 bottle

paired with

WILLAMETTE CHEESECAKE | \$14

lemon, creme fraiche, huckleberry compote, gaufrette

Gluten Free and Vegetarian

* Some of our items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room associate if you would like them prepared differently.

Wine List

	<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
DOMAINE WILLAMETTE			
2018 Méthode Traditionnelle Blanc de Blancs	\$85.00	68.00	63.75
2018 Méthode Traditionnelle Brut Rosé	\$75.00	60.00	56.25
2018 Méthode Traditionnelle Brut	\$75.00	60.00	56.25
WILLAMETTE VALLEY VINEYARDS PINOT NOIR			
2016 Fuller Pinot Noir*	\$150.00	135.00	135.00
2018 Bernau Estate Pinot Noir	\$75.00	60.00	56.25
2019 Tualatin Estate Pinot Noir	\$65.00	52.00	48.75
2019 Elton Pinot Noir	\$65.00	52.00	48.75
2020 Estate Pinot Noir	\$38.00	30.40	28.50
ELTON			
2015 Elton Pinot Noir	\$75.00	60.00	56.25
2016 Florine Pinot Noir	\$75.00	60.00	56.25
2016 Self-Rooted Pinot Noir	\$75.00	60.00	56.25
2018 Chardonnay	\$75.00	60.00	56.25
WILLAMETTE VALLEY VINEYARDS WHITES & ROSÉ			
2020 White Pinot Noir	\$50.00	40.00	37.50
2021 Estate Chardonnay	\$32.00	25.60	24.00
2021 Sauvignon Blanc	\$28.00	22.40	21.00
2021 Estate Rosé of Pinot Noir	\$25.00	20.00	18.75
PAMBRUN			
2016 Cabernet Sauvignon	\$70.00	56.00	52.50
2017 Cabernet Sauvignon	\$70.00	56.00	52.50
2018 Cabernet Sauvignon	\$70.00	56.00	52.50
2017 Chrysologue	\$65.00	52.00	48.75
2018 Chrysologue	\$65.00	52.00	48.75
MAISON BLEUE			
2018 Gravière Syrah	\$75.00	56.00	52.50
2019 Gravière Syrah	\$75.00	56.00	52.50
2017 Voyageur Syrah	\$50.00	40.00	37.50
2019 Voyageur Syrah	\$50.00	40.00	37.50
MÉTIS			
2018 Métis Red Blend	\$35.00	28.00	26.25

Riedel crystal stemware available to purchase for \$15.

** Owner & Club Exclusive*

Pairings Menu

Taking inspiration from our wines characteristics and flavor profiles, Chef DJ MacIntyre has prepared these menu items to highlight our vintages.

Petite Pairings

2018 Domaine Willamette Brut | \$18 glass, \$75 bottle

2018 Domaine Willamette Brut Rosé | \$18 glass, \$75 bottle

— *paired with* —

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$11

MARCONA ALMONDS | \$11

POMME FRITES | \$7

BREAD WITH HOUSE CULTURED BUTTER | \$6

2018 Domaine Willamette Brut | \$20 glass, \$75 bottle

2018 Elton Chardonnay | \$20 glass, \$75 bottle

— *paired with* —

FORAGED MUSHROOM BISQUE | \$12

chive, truffle crème

Gluten Free

2018 Domaine Willamette Blanc de Blancs | \$22 glass, \$85 bottle

2021 Estate Chardonnay | \$14 glass, \$32 bottle

2019 Tualatin Estate Pinot Noir | \$18 glass, \$65 bottle

— *paired with* —

CASCADIAN ARTISAN CHEESES | \$26

briar rose - butterbloom, rogue creamery - oregonzola,

point reyes - toma truffle & local accoutrements

Can be made Gluten Free upon request

2018 Domaine Willamette Brut Rosé | \$20 glass, \$75 bottle

— *paired with* —

DEILED EGGS | \$11

dungeness crab, shallot, bacon, chive, truffle vinaigrette

Gluten Free and Dairy Free

2018 Domaine Willamette Brut | \$18 glass, \$75 bottle

2018 Domaine Willamette Brut Rosé | \$18 glass, \$75 bottle

2018 Domaine Willamette Blanc de Blancs | \$18 glass, \$85 bottle

— *paired with* —

WEST COAST OYSTERS* | \$21

iced pomegranate mignonette, cocktail sauce, lemon

Gluten Free and Dairy Free

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Grand Pairings

2021 Estate Rosé of Pinot Noir | \$12 glass, \$25 bottle

paired with

LAFAYETTE NICOISE | \$27

local organic baby greens, heirloom tomatoes, olives,
quail eggs, artichoke heart, haricot verts, cucumber, black garlic,
baby potatoes, seared ahi tuna, oregano vinaigrette

Gluten Free, can be made Vegetarian and Vegan

2021 Sauvignon Blanc | \$12 glass, \$28 bottle

paired with

OYSTERS ROCKEFELLER* | \$28

spinach, pernod, shallot, meyer lemon hollandaise

Gluten Free

2017 Pambrun Chrysologue | \$18 glass, \$65 bottle

paired with

DOMAINE WILLAMETTE BLT BURGER* | \$19

1/3 lb american wagyu beef, tomato onion jam,
english-style cheddar, pepper bacon, basil aioli, arugula,
sea salt potato bun, pomme frites

Can be made Gluten Free upon request

2018 Bernau Estate Pinot Noir | \$20 glass, \$75 bottle

paired with

TARRAGON STEELHEAD* | \$26

cedar plank roasted, sweet corn, bell pepper, chanterelles,
shallot, bacon, cream, micros

Gluten Free

2019 Maison Bleue Voyageur Syrah | \$18 glass, \$50 bottle

paired with

STEAK FRITES* | \$32

american wagyu hanger steak, roasted shallot-black pepper aioli
foraged mushroom demi reduction

Gluten Free

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hazardous to your health. Please notify your Tasting Room associate if you
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Tasting Experiences

Our Estate Hospitality Associates will guide you through a harmonious food and wine experience as you learn more about the history of the Willamette Valley, our commitment to sustainability, and the Domaine Willamette story.

Seated Experience

Immerse yourself in wine country with a curated flight paired with an available Willamette Cuisine culinary offering. Taking inspiration from the characteristics of our wines, we've prepared three courses to highlight three wines for an elevated experience. Choose from one of our three flights: Melange Flight, Pinot Flight or the Sparkling Flight.

TASTING EXPERIENCE \$30 | PER PERSON

Duet Experience additional \$20-26 per person

Picnic Experience

Take in the breathtaking vineyard view while enjoying a curated picnic basket paired with your wine selection. This prepaid experience allows you to relax and enjoy the scenery while sitting on the patio or in the Biodynamic Garden.

EXPERIENCE COMING SOON

Estate Wine Journey

This experience is approximately 90 minutes and led by one of our knowledgeable Winery Ambassadors. Begin with a detailed tour of Domaine Willamette and the Biodynamic Garden, while learning about sparkling wines. Following the tour is a seated tasting experience for your group to enjoy.

\$50 | PER PERSON

Reservations are recommended but not required. All walk-in guests will be accommodated on a first-come, first-serve basis depending on availability.

Wine Club

We invite you to become a member of Domaine Willamette.

Enjoy your favorite wines with the Domaine Willamette Wine Club. Select from three club options: Sparkling, Oregon Estate Vineyards Reds & Whites, Oregon Estate Vineyards Reds.

\$200 - \$250 | PER SHIPMENT

How it works: Wine Club shipments include four bottles shipped three times a year (in the spring, fall and winter).

MEMBERSHIP BENEFITS

20% discount on wine bottle purchases.

10% discount on library wines.

One complimentary tasting each month (by appointment) for you and up to three guests.

Complimentary ground shipping on Wine Club selections.

Preferred pricing and exclusive access to events and experiences at all Willamette Valley Vineyards locations.

Complimentary VIP Tours and Tastings, by appointment up to two times per year, for you and up to seven guests.

Our Story

"Wines made with consideration for the environment, employees and community simply taste better."

— Jim Bernau, Founder / CEO

Jim Bernau's vision of organizing wine enthusiasts to help build a world class winery in Oregon has, resulted in the winery being named "One of America's Great Pinot Noir Producers" by *Wine Enthusiast*.

Our approach is to grow, by hand, the highest quality fruit using careful canopy management and yield balance to achieve wines that are truly expressive of the varietal and the place where they are grown. We ferment and barrel each vineyard lot separately and display the best of these in our single vineyard designate bottlings. 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.