

Flights

Flight includes 2 oz. pours of the wines listed below.

Tasting fee waived with 2 bottle purchase
or Owner/Wine Club Membership once monthly.
Receive 10% off 6 bottles & 15% off cases.

SEASONAL FLIGHT | \$20

- 2021 Estate Chardonnay, Willamette Valley
- 2019 Tualatin Estate Pinot Noir, Tualatin Hills
- 2017 Pambrun Chrysologue, Walla Walla

TASTE OF OREGON FLIGHT | \$25

- 2016 Elton Florine Pinot Noir, Eola-Amity Hills
- 2018 Griffin Creek Syrah, Rogue Valley
- 2018 Métis Red Blend, Walla Walla

Wine by the Glass

light

- 2021 Estate Chardonnay, Willamette Valley | \$14
- 2017 Elton Chardonnay, Eola-Amity Hills | \$18
- 2019 Tualatin Estate Chardonnay, Tualatin Hills | \$16

medium

- 2021 Estate Rosé of Pinot Noir, Willamette Valley | \$12
- 2020 Estate Pinot Noir, Willamette Valley | \$14
- 2016 Elton Self-Rooted Pinot Noir, Eola-Amity Hills | \$20
- 2019 Tualatin Estate Pinot Noir, Tualatin Hills | \$18

bold

- 2019 Bernau Block Pinot Noir, Willamette Valley | \$18
- 2018 Griffin Creek Cabernet Franc, Rogue Valley | \$16
- 2018 Métis Red Blend, Walla Walla | \$14
- 2018 Maison Bleue Voyageur Syrah, Walla Walla | \$16
- 2017 Pambrun Chrysologue, Walla Walla | \$18

Beer and Cocktails

FREELAND CRAFT COCKTAILS | \$14

DRAFT BEER | \$6

Ask your server for current varieties

OTHER BEVERAGES

French Press Coffee, Tea, Sparkling Water, Ginger Beer

WILLAMETTE CUISINE

“What grows together, goes together”

Our wine has a sense of place and so does our food. Enjoy fresh, local, sustainable ingredients that make up each dish, designed intentionally to pair with our wines. Our cuisine represents our values and our community. We are committed to working with sustainable, local farmers. Taste the flavors of the Pacific Northwest in both our wines and our cuisine.

Local Growers and Partners

CARMEN RANCH BEEF

100% grass-fed beef, Willowa, OR

WILDER SEAFOOD

Pacific Northwest products grown or caught by people that have a passion for their products as well as the land they steward.

CASCADE ORGANICS

Sustainable, local, organic, foraged products of Oregon

CORFINI GOURMET/SP PROVISIONS

Clean beef, poultry, pork, lamb and game

PACIFIC COAST FRUIT COMPANY

USDA Organic, and Fresh Cut produce, local Oregon and Washington farms

ANDERSON RANCHES ORGANIC LAMB

Oregon grass fed lamb

TAYLOR SHELLFISH FARMS INC

Fresh, tide-to-table shellfish from the Pacific Northwest

Boards and Starters

BREAD & BUTTER | \$7

MARINATED OLIVES | \$8

MIXED NUTS | \$8

ARANCINI | \$12

sheep cheese, roasted cherry tomatoes, chiles

CHEESE BOARD | \$24

assorted local cheeses served with seasonal accompaniments

CASCADIA BOARD | \$48

assorted local and house-made charcuterie, cheese board, marinated olives, mixed nuts

Pairings Menu

Our menu is a family style menu designed to share and explore wine pairings. Our wines and food are categorized by body style to make it easy for you to explore and mix and match wine and food pairings for the ultimate Oregon wine and food experience.

Tasting Experience

Our chef has prepared a seasonally inspired 3-course wine and food experience.

Please ask your server about this season's menu.

Specials

Our chef features nightly specials, curated and inspired by the seasonal bounties from our local farm partners.

Please ask your server for details.

Pairings Experience

WINE PAIRING EXPERIENCE | \$36

Allow us to bring you a customized flight experience tailored to your order.

Flights will vary. 9oz in total.

Sweets

CHOCOLATE OREGON HAZELNUT TORTE | \$12

toasted praline, coffee ice cream

ICE CREAMS & SORBET | \$6

ask your server for daily flavors

* Consuming raw or undercooked meat, seafood, or eggs may increase risk of foodborne illness.

Pairings Menu

Light Pairings

FARM GREENS | \$16

fennel, stone fruit, fromage blanc, Oregon hazelnuts,
sourced from local purveyors.

GRAIN SALAD | \$16

lentils, quinoa, avocado, local greens,
seasonal accompaniments

HALF ROASTED CHICKEN AU JUS | \$21

foraged mushrooms

Medium Pairings

FRIED POTATO WEDGES | \$12

herb aioli*

SEASONAL SUCCOTASH | \$14

polenta, seasonal accompaniments

WILD SALMON* | \$28

choron sauce

Bold Pairings

GRILLED BROCOLINI | \$18

peperonata, hazelnut romesco, grilled onions

MUSHROOM RISOTTO | \$21

herb butter, Parmigiano-Reggiano

CARMEN RANCH NEW YORK STEAK* | \$32

demi glace, chimichurri, steak sourced from Wallowa, OR

CARMEN RANCH BEEF SHORTRIB | \$28

braising jus, pommes purée, steak sourced from Wallowa, OR

* Consuming raw or undercooked meat, seafood, or eggs
may increase risk of foodborne illness.

Wine Selections

PINOT NOIR		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2019	Bernau Block Pinot Noir	\$65.00	52.00	48.75
2019	Tualatin Estate Pinot Noir	\$65.00	52.00	48.75
2020	Estate Pinot Noir	\$38.00	30.40	28.50
2016	Elton Florine Pinot Noir	\$75.00	60.00	56.25
2016	Elton Self-Rooted Pinot Noir	\$75.00	60.00	56.25

WHITES & ROSÉ		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2017	Elton Chardonnay	\$75.00	60.00	56.25
2020	White Pinot Noir	\$50.00	40.00	37.50
2019	Tualatin Estate Chardonnay	\$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
2021	Pinot Gris	\$18.00	14.40	13.50
2020	Riesling	\$15.00	12.00	11.25

GRIFFIN CREEK		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2018	Cabernet Sauvignon	\$55.00	44.00	41.25
2018	Cabernet Franc	\$55.00	44.00	41.25
2018	Syrah	\$55.00	44.00	41.25

PAMBRUN		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2016	Cabernet Sauvignon	\$70.00	56.00	52.50
2017	Chrysologue Red Blend	\$65.00	52.00	48.75

MAISON BLEUE		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2018	Voyageur Syrah	\$50.00	40.00	37.50

OTHER REDS		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2018	Métis Red Blend	\$35.00	28.00	26.25

LIBRARY WINES		<i>Bottle</i>	<i>Member/Owner</i>
2008	Estate Pinot Noir	\$77.00	69.30
2009	Estate Pinot Noir	\$80.00	72.00
2015	Elton Pinot Noir	\$85.00	76.50
2014	Bernau Block Pinot Noir	\$105.00	94.50
2009	Griffin Creek Cabernet Sauvignon	\$145.00	130.50
2013	Griffin Creek Cabernet Sauvignon	\$105.00	94.50
2003	Griffin Creek Syrah	\$150.00	135.00
2012	Griffin Creek Syrah	\$115.00	103.50
2013	Griffin Creek Cabernet Franc	\$105.00	94.50

Club Willamette

We invite you to become a member of Club Willamette.

Unlock valuable benefits and convenient access to your favorite wines with Club Willamette. This customizable membership allows you to discover and enjoy our classic Oregon wines with one simple monthly subscription. Additionally, Members enjoy access to Member-only wines and other exclusive tasting experiences at all of our Tasting Room locations.

\$49 | MONTHLY

How it works: 100% of your monthly subscription converts to credit for you to use on your choice of wine selections at time of visiting.

MEMBERSHIP BENEFITS

20% discount on wine bottle purchases.

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

Access to member-only wines.

Complimentary wine toast during your birthday month at your time of visit.

Preferred pricing and exclusive access to events and experiences.

10% discount on select merchandise.

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*. Among the winery's unique distinctions is that it's owned by more than 24,000 wine enthusiasts (NASDAQ: WVVI & WVVIP).

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.