

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

2019 Tualatin Estate Chardonnay | Tualatin Hills

Bottle: \$50 · Member: \$40 · Owner: \$37.50 · Glass: \$16

2021 Estate Rosé of Pinot Noir | Willamette Valley

Bottle: \$25 · Member: \$20 · Owner: \$18.75 · Glass: \$12

2019 Tualatin Estate Pinot Noir | Tualatin Hills

Bottle: \$65 · Member: \$52 · Owner: \$48.75 · Glass: \$18

SIGNATURE FLIGHT \$20

2016 Elton Chardonnay | Eola-Amity Hills

Bottle: \$75 · Member: \$60 · Owner: \$52.25 · Glass: \$18

2020 Estate Pinot Noir | Willamette Valley

Bottle: \$38 · Member: \$30.40 · Owner: \$28.50 · Glass: \$14

2016 Elton Self-Rooted Pinot Noir | Eola-Amity Hills

Bottle: \$75 · Member: \$60 · Owner: \$52.25 · Glass: \$18

TASTE of OREGON FLIGHT \$25

2018 Bernau Block Pinot Noir | Willamette Valley

Bottle: \$65 · Member: \$52 · Owner: \$48.75 · Glass: \$18

2018 Griffin Creek Cabernet Franc | Rogue Valley

Bottle: \$55 · Member: \$44 · Owner: \$41.25 · Glass: \$16

2016 Pambrun Chrysologue | Walla Walla

Bottle: \$65 · Member: \$52 · Owner: \$48.75 · Glass: \$18

Tasting Experience

Taking inspiration from our wines characteristics, our Chef has prepared 3 courses to highlight 3 current vintages for an elevated food and wine experience.

\$96 | \$87 *Members & Owners*

2016 ELTON CHARDONNAY

————— *paired with* —————

STONEBOAT FARM GREENS

fennel, rhubarb, fromage blanc, hazelnuts, fennel pollen

2020 ESTATE PINOT NOIR

————— *paired with* —————

GRILLED STEELHEAD**

spring onion, fiddlehead ferns, wild mushrooms, marble potatoes, nettles, sunchokes, meyer lemon mousseline

2016 ELTON SELF-ROOTED PINOT NOIR

————— *paired with* —————

PAN-SEARED MASA DUMPLINGS

braised Anderson Ranch lamb, fromage blanc, wild mushrooms, fava beans, spring onion, squash

Vegetarian and Vegan

Wines expertly paired with 3 vegetarian and vegan courses

\$87 | \$76 *Members & Owners*

2019 TUALATIN ESTATE CHARDONNAY

————— *paired with* —————

STONEBOAT FARM GREENS

fennel, rhubarb, fromage blanc, hazelnuts, fennel pollen

2021 ESTATE ROSÉ OF PINOT NOIR

————— *paired with* —————

SESAME RICE CAKES

spring onion, seaweed, wild mushroom, snap peas

2019 TUALATIN ESTATE PINOT NOIR

————— *paired with* —————

PAN-SEARED MASA DUMPLINGS

fromage blanc, wild mushrooms, fava beans, squash

Pairings Menu

Taking inspiration from our wines characteristics, our Chef has prepared these menu items to highlight our current vintages.

"We are committed to serving only quality ingredients from local farmers that are aligned with our values. I have curated a menu of quality, local, sustainable ingredients from independent or family-owned farms, that share our vision." – Chef Cory Rom

CORNED CARMAN RANCH BEEF CHEEK | \$10

housemade chardonnay mustard, arugula, rye crackers
Dairy Free, Gluten Free*

suggested pairing: 2020 Estate Pinot Noir

PORK RILLETTES | \$10

pinot noir poached cherry mostarda, hazelnut crackers
Dairy Free, Gluten Free*

suggested pairing: 2018 Elton Pinot Noir

STEELHEAD TARTARE** | \$19

preserved meyer lemon, shallot, dill, chives, horseradish creme fraîche
Dairy Free*, Gluten Free*

suggested pairing: 2019 Tualatin Estate Chardonnay

STONEBOAT FARM GREENS | \$16

fennel, rhubarb, fromage blanc, hazelnuts, fennel pollen
Vegetarian, Gluten Free, Vegan*

suggested pairing: 2021 Estate Rosé of Pinot Noir

CHICORY SALAD | \$16

Glacier blue cheese, spring onion, apple, walnuts, herb buttermilk dressing

add Mary's chicken | \$10

Vegetarian, Gluten Free

suggested pairing: 2016 Elton Chardonnay

SESAME RICE CAKES | \$24

spring onion, seaweed, wild mushroom, snap peas
Vegan, Vegetarian, Gluten Free

suggested pairing: 2016 Elton Chardonnay

STEELHEAD** | \$37

spring onion, fiddlehead ferns, wild mushrooms, marble potatoes,
nettles, sunchokes, meyer lemon mousseline

Gluten Free

suggested pairing: 2019 Tualatin Estate Pinot Noir

CHICKEN and DUMPLINGS | \$28

fava beans, peas, carrots

Gluten Free*

suggested pairing: 2020 Estate Pinot Noir

PAN-SEARED MASA DUMPLINGS | \$28

braised Anderson Ranch lamb, fromage blanc,
wild mushrooms, fava beans, spring onion, squash

Gluten Free, Vegan*

suggested pairing: 2016 Elton Self-Rooted Pinot Noir

CARMAN RANCH BEEF BURGER** | \$19

Tillamook cheddar, tomato jam, pickles, arugula, aioli, herb fries
substitute beyond burger and/or vegan cheese

Vegan*, Gluten Free*

suggested pairing: 2018 Griffin Creek Cabernet Franc

* Can be prepared, please ask your server.

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

Boards and Starters

BREAD *and* BUTTER | \$6
MARINATED OLIVES | \$8
MIXED NUTS | \$8

CHEESE BOARD | \$19

Tillamook reserve aged cheddar, apple, honey,
fennel pollen, hazelnut crackers

suggested pairing: 2016 Elton Chardonnay

briar rose creamery butterbloom, poached rhubarb,
almonds, seed crackers

suggested pairing: 2021 Estate Rosé of Pinot Noir

Cascadia creamery glacier blue cheese, preserved pear,
walnut-rye crackers

suggested pairing: 2016 Pambrun Chrysologue
Vegetarian, Gluten Free

CASCADIA BOARD | \$44

Bring it all together for a taste of the Pacific Northwest

corned beef cheek, pork rillettes, pinot noir poached cherry mostarda,
cheese board, marinated olives & mixed nuts served all together

Desserts

CHOCOLATE HAZELNUT TORTE | \$12

sponge toffee, coffee ice cream
Gluten Free

ICE CREAMS *and* SORBET | \$6

ask your server for daily flavors
Gluten Free, Vegan*

Beer and Cocktails

LYCHEE BLOSSOM | \$14

Wild Roots vodka, lychee puree, orgeat syrup, lemon juice, honey

THE FORAGER | \$14

Freeland dry gin, gentian root + bay leaf simple syrup, lemon juice,
PDX bitters' woodland bitters

SPRING FEVER | \$14

Freeland Bourbon, grapefruit + lemon juice, rhubarb bitters,
Peychaud's bitters, rosemary simple syrup

PATIO PALOMA | \$14

tequila, fresh grapefruit juice, soda water + mint

OREGONIAN MOCKTAIL | \$6

STICKMEN'S DRAFT BEER | \$6

American IPA or Bee's Knees Honey Ale

OTHER BEVERAGES

French Press Coffee, Tea, Sparkling Water,
Ginger Beer

Wine Selections

PINOT NOIR		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2018	Bernau Block Pinot Noir	\$65.00	52.00	48.75
2019	Tualatin Estate Pinot Noir	\$65.00	52.00	48.75
2018	Elton Pinot Noir	\$60.00	48.00	45.00
2018	Quinta Reserva Port-Style Pinot Noir	\$55.00	44.00	45.00
2020	Estate Pinot Noir	\$38.00	30.40	28.50
2017	Elton Florine Pinot Noir	\$75.00	60.00	56.25
2018	Elton Self-Rooted Pinot Noir	\$75.00	60.00	56.25

BERNAU ESTATE SPARKLING WINES		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2017	Méthode Traditionnelle Brut	\$65.00	52.00	48.75
2017	Méthode Traditionnelle Brut Rosé	\$75.00	60.00	56.25

WHITES & ROSÉ		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2016	Elton Chardonnay	\$75.00	60.00	56.25
2019	Tualatin Estate Chardonnay	\$50.00	40.00	37.50
2020	Estate Chardonnay	\$32.00	26.50	24.00
2021	Estate Rosé of Pinot Noir	\$25.00	20.00	15.00
2021	Pinot Gris	\$18.00	14.40	13.50
2020	Riesling	\$16.00	12.80	12.00

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	60.00	56.25
2016	Chrysologue Red Blend	\$65.00	52.00	48.75

MAISON BLEUE		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2017	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	Signature Cuvée Pinot Noir	\$150.00	135.00
2010	Signature Cuvée Pinot Noir	\$150.00	135.00
2012	Signature Cuvée Pinot Noir	\$145.00	130.50
2011	Hannah Pinot Noir	\$145.00	130.50
2011	Elton Pinot Noir	\$145.00	130.50
2011	Tualatin Estate Pinot Noir	\$145.00	130.50
2009	Bernau Block Pinot Noir	\$150.00	135.00
2007	Griffin Creek Cabernet Sauvignon	\$150.00	135.00
2008	Griffin Creek Cabernet Sauvignon	\$150.00	135.00
2009	Griffin Creek Cabernet Sauvignon	\$145.00	130.50
2008	Griffin Creek Griffin	\$150.00	108.00
2009	Griffin Creek Griffin	\$150.00	108.00
2010	Griffin Creek Griffin	\$145.00	130.50
2010	Griffin Creek Syrah	\$140.00	126.00
2009	Griffin Creek Malbec	\$145.00	130.50

Riedel crystal stemware available for purchase for \$15 each.

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.

WINE LOCKERS

Ask about leasing your own private wine locker to store your favorite Willamette Valley Vineyards wines.

Available to Club Members and Owners only.

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 & WVIP).

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.