

# 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 | \$16 glass

2021 Estate Rosé of Pinot Noir, Willamette Valley | \$12 glass

2019 Tualatin Estate Pinot Noir, Tualatin Hills | \$18 glass

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## SIGNATURE FLIGHT \$20

2016 Elton Chardonnay, Eola-Amity Hills | \$18 glass

2020 Estate Pinot Noir, Willamette Valley | \$14 glass

2016 Elton Self-Rooted Pinot Noir, Eola-Amity Hills | \$18 glass

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## TASTE of OREGON FLIGHT \$25

2018 Bernau Block Pinot Noir, Willamette Valley | \$18 glass

2018 Griffin Creek Cabernet Franc, Rogue Valley | \$16 glass

2016 Pambrun Chrysologue, Walla Walla | \$18 glass

# Beer and Cocktails

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### 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

# 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\*\*

green onion, fiddlehead ferns, mushrooms,  
marble potatoes, nettles, sunchoke, meyer lemon mousseline

## 2016 ELTON SELF-ROOTED PINOT NOIR

————— *paired with* —————

### BRAISED ANDERSON RANCH LAMB

masa dumplings, fromage blanc,  
mushrooms, fava beans, green 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 DUMPLINGS

green onion, seaweed, mushroom, snap peas

## 2019 TUALATIN ESTATE PINOT NOIR

————— *paired with* —————

### PAN-SEARED MASA DUMPLINGS

fromage blanc, mushrooms,  
fava beans, squash, green onion

# Boards and Starters

BREAD AND BUTTER | \$6

MARINATED OLIVES | \$8

MIXED NUTS | \$8

CHEESE BOARD | \$19

Tillamook English-Style Sweet 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*

CORNED CARMAN RANCH BEEF CHEEK | \$12

housemade riesling mustard, rye gougère

*Dairy Free, Gluten Free\**

*suggested pairing: 2016 Elton Chardonnay*

LAN-ROC PORK RILLETTES | \$12

pinot noir poached cherry mostarda, hazelnut crackers

*Dairy Free, Gluten Free\**

*suggested pairing: 2018 Elton Pinot Noir*

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

STEELHEAD TARTARE\*\* | \$16

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, green onion, apple, walnuts,  
herb buttermilk dressing **add Mary's chicken** | \$10

*Vegetarian, Gluten Free*

*suggested pairing: 2016 Elton Chardonnay*

# Pairings Menu

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

*Please ask for our Vegan/Vegetarian menu*

## SESAME RICE DUMPLINGS | \$24

green onion, seaweed, mushroom, snap peas

*Vegan, Vegetarian, Gluten Free*

*suggested pairing: 2016 Elton Chardonnay*

## STEELHEAD\*\* | \$37

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

*Gluten Free*

*suggested pairing: 2019 Tualatin Estate Pinot Noir*

## CHICKEN *with* HERBED PARISIAN GNOCCHI | \$28

fava beans, peas, carrots

*Gluten Free\**

*suggested pairing: 2019 Tualatin Estate Chardonnay*

## BRAISED ANDERSON RANCH LAMB | \$30

masa dumplings, fromage blanc,  
mushrooms, fava beans, green onion, squash

*Gluten Free, Vegan\**

*suggested pairing: 2016 Elton Self-Rooted Pinot Noir*

## CARMAN RANCH FLANK STEAK\*\* | \$35

grilled broccolini and green onion, hazelnut romesco

*Dairy Free\*, Gluten Free\**

*suggested pairing: 2018 Griffin Creek Cabernet Franc*

# Desserts

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## 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\**

\* Can be prepared, please ask your server.

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

# Wine Selections

| PINOT NOIR |                                      | Bottle  | Member | Owner |
|------------|--------------------------------------|---------|--------|-------|
| 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 |
| 2016       | Elton Florine Pinot Noir             | \$75.00 | 60.00  | 56.25 |
| 2016       | Elton Self-Rooted Pinot Noir         | \$75.00 | 60.00  | 56.25 |

| BERNAU ESTATE SPARKLING WINES |                                  | Bottle  | Member | Owner |
|-------------------------------|----------------------------------|---------|--------|-------|
| 2017                          | Méthode Traditionnelle Brut      | \$65.00 | 52.00  | 48.75 |
| 2017                          | Méthode Traditionnelle Brut Rosé | \$75.00 | 60.00  | 56.25 |

| WHITES & ROSÉ |                            | Bottle  | Member | Owner |
|---------------|----------------------------|---------|--------|-------|
| 2016          | Elton Chardonnay           | \$75.00 | 60.00  | 56.25 |
| 2019          | Tualatin Estate Chardonnay | \$50.00 | 40.00  | 37.50 |
| 2020          | Estate Chardonnay          | \$32.00 | 25.60  | 24.00 |
| 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 |                    | Bottle  | Member | Owner |
|---------------|--------------------|---------|--------|-------|
| 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 |                       | Bottle  | Member | Owner |
|---------|-----------------------|---------|--------|-------|
| 2016    | Cabernet Sauvignon    | \$70.00 | 56.00  | 52.50 |
| 2016    | Chrysologue Red Blend | \$65.00 | 52.00  | 48.75 |

| MAISON BLEUE |                | Bottle  | Member | Owner |
|--------------|----------------|---------|--------|-------|
| 2017         | Voyageur Syrah | \$50.00 | 40.00  | 37.50 |

| OTHER REDS |                 | Bottle  | Member | Owner |
|------------|-----------------|---------|--------|-------|
| 2018       | Métis Red Blend | \$35.00 | 28.00  | 26.25 |

| LIBRARY WINES |                                  | Bottle   | Member/Owner |
|---------------|----------------------------------|----------|--------------|
| 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          | 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 | 135.00       |
| 2009          | Griffin Creek Griffin            | \$150.00 | 135.00       |
| 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.