

# 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  
2021 Estate Rosé of Pinot Noir, Willamette Valley  
2019 Tualatin Estate Pinot Noir, Tualatin Hills

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## SELF-CURATED FLIGHT | \$25

Select 3 wines for the table from our glass list to enjoy at  
your own pace.

# Wine by the Glass

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## *light*

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2017 Bernau Estate Methode Traditionnelle Brut  
Willamette Valley | \$18

2017 Bernau Estate Methode Traditionnelle Brut Rosé  
Willamette Valley | \$18

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

2019 Tualatin Estate Chardonnay, Tualatin Hills | \$16

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## *medium*

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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 | \$18

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

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## *bold*

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

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

2016 Pambrun Chrysologue, Walla Walla | \$18

# Beer and Cocktails

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FREELAND CRAFT COCKTAILS | \$14

Ask your server for current selections

STICKMEN'S DRAFT BEER | \$6

Ask your server for current varieties

## OTHER BEVERAGES

French Press Coffee, Tea, Sparkling Water, Ginger Beer

# Tasting Experience

*Requires full table participation*

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

*Vegetarian and vegan pairings available on request.*

\$96 | \$87 Members & Owners

## STONEBOAT FARM GREENS

poached rhubarb, fennel pollen, fromage blanc

————— *paired with* —————

**2021 Estate Rosé of Pinot Noir, Willamette Valley**

## ROASTED CHICKEN AU JUS

herbed parisian gnocchi, tomatoes, peas, carrots

————— *paired with* —————

**2020 Estate Pinot Noir, Willamette Valley**

## CARMEN RANCH NEW YORK STEAK\*

grilled broccolini, grilled onions, peperonata, hazelnut romesco

————— *paired with* —————

**2018 Griffin Creek Cabernet Franc, Rogue Valley**

# Boards and Starters

**BREAD AND BUTTER** | \$6

**MARINATED OLIVES** | \$8

**MIXED NUTS** | \$8

**LAN-ROC PORK RILLETTES** | \$12

pinot noir poached cherry mostarda, hazelnut crackers

**CHEESE BOARD** | \$19

Tillamook English-Style Sweet Cheddar,  
Briar Rose Creamery Butterbloom,  
Cascadia Creamery Glacier Blue Cheese  
served with seasonal accompaniments

**CASCADIA BOARD** | \$44

Bring it all together for a taste of the Pacific Northwest  
corned beef cheek, pork rillettes, cheese board,  
marinated olives, mixed nuts

## Sides

Our menu is designed to share, we recommend choosing one side and one protein per diner.

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### *light*

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STONEBOAT FARM GREENS | \$16

fennel, rhubarb, fromage blanc, hazelnuts, fennel pollen

GRAIN SALAD | \$16

lentils, quinoa, sheeps cheese, avocado  
kale, almonds, cherry

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### *medium*

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FRIED POTATO WEDGES | \$12

herb aioli\*

SUMMER SUCCOTASH | \$12

polenta, squash, beans, sweet corn, tomatoes

HERBED PARISIAN GNOCCHI | \$19

tomatoes, peas, carrots, squash

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### *bold*

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CHICORIES SALAD | \$16

blue cheese, apple, walnut, herbed buttermilk dressing

GRILLED BROCCOLINI | \$18

peperonata, hazelnut romesco, grilled onions

SEARED MUSHROOMS | \$18

grilled onions, toasted garlic & herb oil

## 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.*

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.

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

# Meat and Seafood

Our menu is designed to share, we recommend choosing one side and one protein per diner.

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## *light*

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HALF ROASTED CHICKEN AU JUS | \$19

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## *medium*

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SOCKEYE SALMON\* | \$26  
meyer lemon mousseline

LAN-ROC PORK CHOP | \$28  
blueberry aigre-doux

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## *bold*

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CARMEN RANCH NEW YORK STEAK\* | \$28  
demi glace

CARMEN RANCH BEEF SHORTRIB | \$22  
braising jus

# Sweets

CHOCOLATE HAZELNUT TORTE | \$12  
sponge toffee, coffee ice cream

SEASONAL FRUIT TART | \$12

ICE CREAMS & SORBET | \$6  
ask your server for daily flavors

“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

\* 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	Griffin	\$65.00	52.00	48.75
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

# 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.