

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 Rosé of Pinot Noir, Willamette Valley

2016 Elton Pinot Noir, Eola-Amity Hills

2018 Métis Red Blend, Walla Walla

TASTE OF OREGON FLIGHT | \$25

2018 Bernau Block Pinot Noir, Willamette Valley

2018 Griffin Creek Cabernet Franc, Rogue Valley

2017 Maison Bleue Voyageur Syrah, Walla Walla

Wine by the Glass

light

2017 Méthode Champenoise Rosé, Willamette Valley | \$18

2016 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 | \$18

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

bold

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

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

2018 Métis Red Blend, Walla Walla | \$14

2017 Maison Bleue Voyageur Syrah, Walla Walla | \$16

2017 Pambrun Chrysologue, Walla Walla | \$18

Beer and Cocktails

FREELAND CRAFT COCKTAILS | \$14

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

stone fruit, fennel pollen, hazelnuts, fromage blanc

paired with

2021 Estate Rosé of Pinot Noir
Willamette Valley

MUSHROOM RISOTTO

herb butter, Parmigiano-Reggiano

paired with

2016 Elton Pinot Noir
Eola-Amity Hills

CARMEN RANCH NEW YORK STEAK*

grilled broccolini, grilled onions,
peperonata, hazelnut romesco

paired with

2018 Métis Red Blend
Walla Walla

Sweets

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

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

Pairings Menu

light

STONEBOAT FARM GREENS | \$16

fennel, stone fruit, fromage blanc, hazelnuts, fennel pollen

GRAIN SALAD | \$16

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

HALF ROASTED CHICKEN AU JUS | \$19

rosemary, lemon, parsley

medium

FRIED POTATO WEDGES | \$12

herb aioli*

SUMMER SUCCOTASH | \$14

polenta, squash, beans, sweet corn, tomatoes

WILD SALMON* | \$28

meyer lemon mousseline

bold

GRILLED BROCOLINI | \$18

peperonata, hazelnut romesco, grilled onions

MUSHROOM RISOTTO | \$21

herb butter, Parmigiano-Reggiano

CARMEN RANCH NEW YORK STEAK* | \$32

demi glace

CARMEN RANCH BEEF SHORTRIB | \$28

braising jus

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

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.

Boards and Starters

BREAD & BUTTER | \$6

MARINATED OLIVES | \$8

MIXED NUTS | \$8

ARANCINI | \$12

sheep cheese, roasted cherry tomatoes, chiles

CHEESE BOARD | \$22

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

CASCADIA BOARD | \$48

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

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.

* 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>
2018	Bernau Block Pinot Noir	\$65.00	52.00	48.75
2019	Tualatin Estate Pinot Noir	\$65.00	52.00	48.75
2016	Elton Pinot Noir	\$60.00	48.00	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		<i>Bottle</i>	<i>Member</i>	<i>Owner</i>
2017	Méthode Champenoise 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
2020	White Pinot Noir	\$50.00	40.00	37.50
2019	Tualatin Estate Chardonnay	\$50.00	40.00	37.50
2020	Estate Chardonnay	\$32.00	25.60	24.00
2021	Pinot Blanc	\$25.00	20.00	18.75
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>
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	Estate Pinot Noir	\$77.00	\$69.30
2009	Bernau Block Pinot Noir	\$150.00	\$135.00
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	130.50
2003	Griffin Creek Syrah	\$145.00	130.50
2012	Griffin Creek Syrah	\$115.00	126.00
2013	Griffin Creek Cabernet Franc	\$105.00	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 & 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.