

Self-Study Modules 1-6

<u>Module</u>	<u>Content</u>	<u>Pages</u>
1	Website Review	2
2	Videos	3
3	Oregon AVAs	4-5
4	Our Wines	6
5	Wine Tasting Presentation Stories	7-11
6	Wine 101	12
7	Work Withs	
8	Working an Event	

This self-study program is a work in progress.

Your comments and suggestions are both welcomed and encouraged.

Module 1: Website Review - wvv.com

1. Visit "Oregon Pinot Noir" and read some history about the Willamette Valley Wine Region.
2. Visit "About Us" and
 - a. Read our story
 - b. Learn about our Winemakers
 - Jim Bernau
 - Christine Collier
 - Joe Ibrahim
 - Efren Loeza
 - Isabelle Meunier
 - John Meuret
 - Andrew Davis
 - Bill Fuller
 - c. Learn about our Vineyards
 - Willamette Valley Vineyards
 - Tualatin Estate
 - Elton Vineyard
 - d. Learn about our Accolades
 - e. Embrace our commitment to being stewards of the land
3. Check out "Visit Us" and learn about our
 - a. Tasting rooms
 - Estate
 - McMinnville
 - Tualatin Estate
 - b. Tours
 - Daily
 - Private
 - c. Tasting Flights
 - d. Pairings Wine Dinners
 - e. Winery Suites

Module 2: YouTube Videos

Required

- **Willamette Valley Vineyards Wine Enthusiast Owners** <https://www.youtube.com/watch?v=IW60O9Alwk>
 - Notes: from 2015
- **Jim's 30 Year Quest** <https://www.youtube.com/watch?v=XmbdpDP6XMs>
 - Notes: from 2013
- **Willamette Valley Vineyards Grape Stomp** <https://www.youtube.com/watch?v=oQATk6U1ZRM>
 - Notes: from 2009 - an interview with Jim and an overview of our annual Grape Stomp

Optional

- **Jim Bernau, Willamette Valley Vineyards** <https://www.youtube.com/watch?v=7u2HtBUWq30>, <https://www.youtube.com/watch?v=funbhnKTn5I>, <https://www.youtube.com/watch?v=k-RUFiQ6jEA>
 - Notes: from 2009 – Jim shares insights on the history Oregon's wine industry in a 3 part series
- **Rachel Ray \$40 a Day with WVV** <https://www.youtube.com/watch?v=UKMn7Wg5eOs>
 - Notes: from 2007 - pre-renovation, prices have changed, no longer give glasses with tasting
- **Oral History Interview with Dick and Betty O'Brien** <https://www.youtube.com/watch?v=27w95zRc75c>
 - Notes: from 2015 – meet Dick and Betty and learn how they got into the wine industry. This video is 55 minutes, watch as much as you wish
- **Willamette Valley Vineyards – Turner Oregon** https://www.youtube.com/watch?v=6weX-8Zy_pg
 - Notes: from 2012 - pre-renovation, photos with music
- **Willamette Valley: Escape to Oregon Wine Country for a Romantic USA Vacation** <https://www.youtube.com/watch?v=A0uVgibF8gA>
 - Notes: from 2015 - an overview of view of the area, several wineries, Silver Falls State Park

Module 3: Oregon AVAs



American Viticulture Areas (AVAs) are *winegrowing regions with soil chemistry and microclimate distinct from one another. The characteristics of an AVA result in grapes with traits based on those unique factors. Wines made from a grape varietal of one AVA may exhibit different flavors and aromas than a wine made from grapes grown elsewhere. Oregon has 17 AVAs. About half are sub-AVAs found within larger growing regions. These small-yet-distinct AVAs are one reason Oregon's wine industry is so specialized, and has become world-renowned for its wines.* Sourced from www.oregonwines.com

The Willamette Valley AVA is designated by #16 in the map above. This AVA spans 5,200 square miles making it the largest in the state. It stretches from the Columbia River in the north to Eugene in the south, where the Willamette Valley ends. It is bordered in the west by the Oregon Coast Range and by the Cascade Mountains in the east. The region is best known for Pinot Noir but also produces large amounts of Pinot Gris, Chardonnay, and Riesling. The Willamette Valley AVA is divided into six sub-AVAs.

Sub-AVAs of the Willamette Valley AVA

- 2. Chehalem Mountains AVA
- 5. Dundee Hills AVA
- 6. Eola-Amity Hills AVA
- 10. Ribbon Ridge AVA (sub-AVA of Chehalem Mountains AVA)
- 17. Yamhill-Carlton AVA

- ★ = Willamette Valley Vineyard
- = Tualatin Estate Vineyard
- = Elton Vineyard

The Southern Oregon AVA is designated by #13 in the map above. This AVA was created in 2004 to include two smaller AVAs so that the principle winegrowing regions could market themselves jointly.

Sub-AVAs of the Southern Oregon AVA

- 11. Rogue Valley AVA - Rogue Valley is a drainage basin for the Rogue River and tributaries including the Illinois River, the Applegate River, and Bear Creek. Most wineries in this region border one of these rivers. Overall, this region is Oregon's warmest and driest. There is one sub-AVA in the Rogue Valley.
- 14. Umpqua Valley AVA - This AVA contains a drainage basin for the Umpqua River, excluding the mountainous regions and is located entirely in Douglas County. There are 2 sub-AVAs in the Umpqua Valley.

The Columbia Valley AVA (#4 above) is located mostly in central and southern Washington, a small section lies in Oregon being divided by the Columbia River.

Sub-AVAs of the Columbia Valley AVA

3. Columbia Gorge AVA - Straddling the Columbia River and lying within the Far East corner of the Columbia Valley AVA, thus being found in both Oregon and Washington State. AVA claim can be made on the bottle even with fruit from two different states so long as that fruit comes from within the AVA. Sitting east and protected by the summits of Mount Hood and Mount Adams, the region is significantly drier than the Willamette Valley. Because of the various elevations due to the gorge geography, a variety of grapes are successfully grown including Pinot Noir, Riesling, Gewürztraminer, Sangiovese, Syrah, and Cabernet Sauvignon.
15. Walla Walla Valley AVA - Portions of northeastern Oregon are part of the Walla Walla Valley AVA which also lies within the Columbia Valley AVA and in Washington State. The region straddles that state line with two-thirds lying in Washington and one-third lying in Oregon. Like the Columbia Gorge AVA, AVA claim can be made on the bottle even with fruit from two different states so long as that fruit comes from within the AVA. The average climate is warmer than most AVAs. With the latitude equaling between Burgundy and Bordeaux in France, popular varietals include Syrah, Merlot, Cabernet Sauvignon, and Sangiovese.

Snake River Valley AVA (#12 above)- Encompassing two large counties in Eastern Oregon, this AVA is mostly located in Idaho. And like the Columbia Gorge AVA and Walla Walla Valley AVA, the same AVA bottle requirements apply. Formed in 2007, it is Oregon's newest AVA, with a relatively cool climate and low rainfall, the growing season is quite short. Most production is led by hardy grapes such as Riesling, Gewürztraminer, and Chardonnay. However, in the warmer climates of this large AVA, Cabernet Sauvignon and Merlot are grown successfully.

Willamette Valley Vineyards and the AVAs

Since our name is Willamette Valley Vineyards, all of the fruit in our Willamette Valley Vineyards labeled bottles must come from the Willamette Valley AVA. Our founder, Jim Bernau, developed Willamette Valley Vineyards prior to Willamette Valley becoming an AVA, therefore we were grandfathered in, and can call ourselves Willamette Valley Vineyards. The climate in the Willamette Valley is cool and damp, perfectly suited to growing thin skin grapes like Pinot Noir.

We created the Griffin Creek label for our wines that have fruit sourced from Southern Oregon, mostly the Rogue & Applegate AVA. As mentioned above, the climate in this AVA is much warmer than the Willamette AVA, allowing thick-skinned grapes like Cabernet Sauvignon and Merlot to fully ripen.

Our new Pambrum vineyard is in the Walla Walla AVA. Walla Walla is a warmer climate, and we have planted Cabernet Sauvignon at this vineyard.

Module 4: Our Wines

Visit our website – wvv.com. Find and review the tasting notes on the following by looking at “Shop Wines” and the “Trade / Press” sections. Look for the Overview, Winemaking Notes, Tech Data and Fact Sheets.

- Pinot Gris
- Dijon Clone Chardonnay
- Estate Pinot Noir
- Tualatin Estate Pinot Noir
- Elton Pinot Noir
- Whole Cluster Pinot Noir
- Riesling

Complete the following chart:

Wine	Vintage Year	Peak Drinkability	Cases Bottled	Alcohol
Pinot Gris				
Dijon Clone Chardonnay				
Estate Pinot Noir				
Tualatin Estate Pinot Noir				
Elton Pinot Noir				
Whole Cluster Pinot Noir				
Riesling				

Module 5: Wine Tasting Presentation Stories

The very first winemaker to come to Oregon was Richard Sommer in 1961. He studied enology and viticulture at the premier winemaking, the University of California at Davis. When he told his professors he thought the best to grow Pinot noir was Oregon - not California - his professors said, "moss grows on those people up there, you will never get your grapes ripe."

After graduating, Richard filled the bed of his pick-up with vine cuttings and headed north. With the warnings of wet Oregon weather still ringing in his ears, he got as far north as the Umpqua Valley in southern Oregon where he found a spot in Garden Valley, just west of Roseburg. Well, no one had built a winery in Oregon since prior to Prohibition and didn't know how to license one under federal and state law, so Richard drove his pick-up into the town of Roseburg to find himself a lawyer - and he hired our Founder Jim Bernau's Dad.

When Jim was 10, he remembers his Dad bringing home some of Richard's wine and sharing it at the dinner table. His Dad held up a bottle and said, "Some day grapevines will cover Oregon".

From that first planting of Pinot Noir, there are now over 900 vineyards and 525 wineries in Oregon ranking among the top agricultural industries in Oregon. Reviewers and wine critics now rate Oregon among one of the top growing wine regions in the world.

Jim and his brother thought that wine their Dad brought home from Richard Sommer tasted good so they started experimenting making wine at an early age. He and his brother would take the frozen Concord grape juice out of the freezer and ferment that in glass gallon milk jugs using an aquarium air stopper and tube to keep the air from getting into the jug. His parents didn't believe in television but they had a set of Encyclopedias which had a chapter on Fermentation. Jim reports what they first made tasted terrible, but what an effect! There is lots of sugar in frozen Concord grape juice.

The first wine of the flight is Oregon's leading white variety, **Pinot Gris**. Pinot Gris was first planted in America in the Willamette Valley by the second winemaker to move to Oregon, David Lett, who we affectionately refer to as "Papa Pinot". David was the first to plant Pinot Noir in the Willamette Valley. This variety is literally the daughter of Pinot Noir, a mutation that occurred in Burgundy some 300 years ago. Pinot gris, like all things, has strengths and weaknesses. It has an aromatic first impression and wonderful finish but has a weak mid palate as a variety - like a donut. Oregon labeling laws are the toughest in the country where 90% of the wine must best the variety named on the label. But some flexibility is desirable. So some years ago, our winemaker decided to co-ferment the gris with some Pinot Blanc cropped down to get the fruit a translucent, golden ripe. This variety is a mutation of Pinot gris - the granddaughter of Pinot Noir. The Pinot Blanc adds weight in the mid-palate - filling that donut hole. The best pairing for this wine is salmon, oysters, scallops, halibut and ling cod.

Our next white wine is our **Dijon Clone Chardonnay**. This Chardonnay has more similarities to a crisp Meursault from Burgundy than a buttery, oaky California Chardonnay. Many years ago, immigrating winemakers who brought up the UC Davis 108 clone from California had trouble getting the grapes ripe. Thinking the French clones adapted to the Mediterranean climate of California. Oregon winemakers including David Adelsheim and our Founder went on a trade mission to Burgundy, led by Oregon's Governor, to obtain the original plant material, unaffected by 150 years in California's climate. After a long quarantine, the new "Dijon clones" ripen 2 weeks earlier, yielding beautifully balanced wines of ripe Chardonnay and acidity. We have these planted right here on our property (on the left-hand side of the driveway as you drove in).

Oregon winemakers felt this worked so well with Chardonnay, they requested Burgundy Pinot Noir clones. Our biggest break came when Burgundy winemaker Robert Drouhin, one of the best in the winemakers in the world, decided to grown Pinot and Chardonnay in Oregon. He brought his 667 and 777 clones with him and shared the bud wood with us. Jim grafted these onto our vine trunks and combined these remarkable clones with our Pommard and Wadneswil clones in our Estate Pinot noir.

The next wine is our **Estate Pinot Noir**. Jim started so long ago, it seemed only natural he name his vineyard after the valley. Later the federal government designated the valley an AVA (American Viticultural Area) and grandfathered our name into federal law.

The predominate vineyard soil in the AVA is formed by ancient basalt volcanic flows, rich in iron, rusted red and structured by rain over millions of years. High quality Pinot Noir performs well in these depleted soils high in iron, showing pleasing minerality in its taste/ flavor. The famous red, volcanic soil is called Jory, after the Jory family who first homesteaded this land, crossing the Oregon trail by wagon. Their pioneer cemetery is only a few miles west of the vineyard.

When Jim went searching for the right site 32 years ago, he found this volcanic south facing slope at elevation he learned was important. - 500' to 750'. From his time in Beaune, he learned the Grand Cru vineyards were at a similar elevation where the sensitive Pinot Noir may perform best at that elevation's air density. He went knocking on doors at the base of the hill where a woman living who said, "Mr. Bernau, I don't recommend you farm that. Years ago, my relatives grew plums there that they dried into prunes and sold to the California Gold Rushers by weight. The plums were plump at the bottom of the hill, but as the trees went up the hill, the plums got smaller and smaller. When they dried them, they called them "whiskey prunes". When Jim heard this, his heart was pounding - that's what he wanted - small clusters of small berries with intense flavor. The soil is thin at the top of the slope where the vines struggle to produce and ripen fruit, the soil type is called Nekia - a native American name, a shallower version of Jory.

Jim began planting his small vineyard in 1983. Susan Sokol Blosser helped him lay out the rows and sold him his first Pinot Noir vines, on time, without charging him interest. Winegrowing was so new to Oregon, Dan Dusschee of Freedom Hill Vineyard helped Jim plant the Estate vineyard using a Christmas tree planter hooked onto the three point of the tractor.

As Jim now controls and farms this vineyard as well as Tualatin Estate and Elton Vineyard in the Willamette Valley Appellation, the Estate bottling is a blend of these three with the vines cropped low to develop a delicate intensity and be a classic representation of Pinot from this AVA.

Continuing in the line-up is our single vineyard designate **Tualatin Estate Pinot Noir**. Tualatin Estate was established in 1973 by Oregon wine industry pioneer, Bill Fuller. Bill was the winemaker at Louis Martini Winery in Napa Valley before he told the owners he believed he could make better Pinot Noir in the Willamette Valley and traveled north to look. He found a south facing slope just northwest of Forest Grove sheltered by the Coast Range where it encroaches into the Willamette Valley the farthest, creating a weather envelope, a rain shadow, protecting a large strawberry field. You can stand in this vineyard in the fall and see the Coast Range mountain divide the incoming rain clouds, raining to your west and to your east but dry above your head. The soil there is called Laurelwood, its made up of wind blow loess or glacial scrapings of rock. The soil looks like round, rusted musket balls or pitted ball bearings called pisolites. Pinot Noir from this vineyard has a special rose petal perfume.

Tualatin is the only vineyard to have won the Best of Show at the London International Wine Competition in the same year for both the Red and White categories. Tualatin's Pinot Noir and Chardonnay - an accomplishment not duplicated in the competition's history.

When Bill wanted to slow down, he called Jim. Our Founder had been after a little of his Pinot Noir for years, but Bill said, "Jim, if you want any of my Pinot you will have to buy the roof that leaks, the receivables I can't collect and the forklift that only goes up three feet - you are going to have to buy my business". They merged their businesses together in 1997, giving us some of the oldest, best Pinot Noir plantings in the valley. In 2013, we welcomed back Bill Fuller to our winemaking team and he now helps us blend the Tualatin Estate lots each year and is making small-lot Pinot Noir and Chardonnay at this historic winery site that will be released in 2015.

Our next single vineyard designate is the **Elton Pinot Noir**. Elton Vineyard was planted by two teachers, Dick and Betty O'Brien on Betty's family farm on the east side of Eola Hills above the Hopewell church. She named it after her father Elton Ingram. Betty went from leading the Girl Scouts in Oregon to leading the Wine Industry prior to her retirement.

They planted in the same year as our Founder, developing a reputation of Elton being regarded as one of the top ten vineyards in Oregon.

When Betty and Dick wanted to retire, our Founder was successful in getting the long term lease when he farmed the vines for noted winemakers like Ken Wright until the contracts expired and crop reverted to Willamette Valley Vineyards. Several years ago, Dick and Betty told Jim they wanted him to buy the vineyard from their Estate when they pass away. The conditions are that the Elton Vineyard must be appraised and Jim must pay the market price by dividing the value into two checks of equal amount - one to the Oregon State University viticultural program and the other to Chemeketa Community College Viticultural Center. Dick and Betty are giving the entire net value of the vineyard they spent their lives building back to support the industry. So, we have a lot of wine to drink so Jim can write those checks!

The next Pinot Noir is our fun and fruity style called **Whole Cluster Pinot Noir**. We experimented with this fermentation method 25 years ago by putting the clusters in whole in a temperature controlled fermenter rather than destemming the grapes. We sprinkle the yeast over the clusters, close the lid and use the heavy, inert gas Argon, to push all the oxygen out. Then we cross our fingers. What happens is each berry become a fermenter, swelling up as the natural sugar in the berry ferments producing CO₂, many exploding. We rack off the fermenting juice each day so not to be in contact with the stems and after 14 days, open the fermenter and rake the emaciated pink clusters into the press. You can pick out a cluster with a swollen berry, put the berry in your mouth, pull it off the stem and it explodes in your mouth. It tastes like "Pinot noir candy".

Jim had to bottle this wine as it is perfect companion with sauces with some sweetness like BBQ. It is also excellent with spicy foods like curry, Thai or Sushi and best with holiday dinners with turkey, dressing and yams. Back many years ago, Robert Parker used to write the Oregon reviews of the Wine Advocate and made Jim's career when he described our Whole Cluster Pinot as "the most delicious and accessible Pinot noirs in the world."

We will conclude this tasting with our **Riesling**. Our relatively cool-climate in the Willamette is perfect for what we love to grow and make - Pinot noir but is also well suited for developing delicate aromas and flavors and enhancing the acidity, the liveliness in other cool climate varieties show here tonight. Why is this Riesling is so well balanced? Where does this wonderful, viscous fruit combined with its zingy finish come from? We rack off some of the Riesling juice before fermentation into 55 gallon drums with a big baggie inside. We squeeze out the oxygen and seal the bag with a lock tight, seal the lid and haul them down the hill and into town to a commercial freezer, where they remain frozen for months. When the rest of the Riesling juice is fermented bone dry and just before bottling, we take the truck back down into town to pick-up the frozen drums of Riesling juice. We set them out on the cellar floor and use a mallet to get the lids open. Inside, there is a big chunk of ice, tipping in a small bath of golden nectar. We then add this to the Riesling wine and put the wine through a micro-pore filter to eliminate any yeast which could cause the juice to re-ferment in the bottle and as a result to get this delicious, sweet and viscous fruit on the palate and crisp finish - the most sought-after Riesling from Oregon.

Other stories and wine descriptions:

SUSTAINABILITY: All these Pinots are naturally grown, no pesticides, herbicides or petrochemical fertilizers. We even use bio fuel in our tractors and Jim offers 50 gallons a month to the employees to commute to work. The Low Input Viticulture and Enology program, LIVE, independently verifies these winegrapes are grown sustainably.

OREGON VS. BURGUNDY: Some of you might remember the big globes of the Earth in the corner of the classroom. You can locate where the most famous vineyards in the world in France, keep your eyes focused on that spot, spin the globe and stop it on the Willamette Valley. Our leaves, the engine of the vine, are receiving the same amount of sunlight as the greatest vineyards in the world, just a different time of day as the planet turns toward the sun. Only 50 miles from the winery, on the west side of the Coast Range, it rains over 80 inches of rainfall a year - the Douglas Fir trees grow like weeds. The Willamette Valley, protected by this tectonic range, shields our vineyards where the rain is limited to approx. 34 inches on average per year. Burgundy is just one degree warmer on average during the growing season, but with a different rainfall pattern. The highest rainfall month there is in August, at the peak of the growing season - August is our driest. The Oregon weather cycle matches the Pinot Noir growing cycle perfectly. The vines bloom in mid June when the

rains start to fade and the fruit ripens through September. This difference tends to favor Oregon Pinot noir flavor development and reduce powdery mildew and botrytis.

PORT-STYLE PINOT NOIR - This wine was developed by winemaker Forrest Klaffke years ago. Jim loved to end his tours in the cellar with this special wine pulled out of the barrel with a wine thief (glass tube). Forrest complained Jim was giving too many tours this way and started to hide them among the barrels in the cellar - but Jim would eventually find them. Forrest then would push the silicone bung in tight and turned the barrel on its side, knowing Jim wouldn't pull it out. But it wasn't long before Jim got the forklift and righted the barrel. So Forrest locked the Pinot Port barrels away and wore the key around his neck! In fact, he kept the 2001 barrel in hiding so long, it concentrated to a point it had too high an alcohol to be legally sold! So, just before Forrest passed away, he bottled the wine and it was used as gifts and for the toast at his Celebration of Life.

MUSCAT: Semi-sparkling Muscat. This wine was made famous when first served at the White House for the Italian State Dinner during the Clinton Administration. The Chief Usher and Sommelier wanted American wines like Italian wines to entertain the Italian President and guests and chose the Tualatin Estate Muscat for the dessert pairing. After the Italian State Dinner, the White House started ordering the wine on a regular basis where we would ship it to Andrews Air Force Base where it would be scanned and some sent to Camp David and the rest to the White House. This was nice, cause we got full retail without having to sell it through a distributor! Some years later, Jim was in the cellar and heard our Receptionist shouting "The White House is on the phone, the White House is on the phone". Jim came running up from the barrel room, it was Daniel Shank, the Chief Usher and Sommelier. He said, "Jim, the President really likes your Muscat. He is coming to Oregon and would like it served at his reception when he lands." Jim asked how much he would like to order, but got a long, silent pause at the other end of the line. Daniel said, since the President was raising money for Congressional candidates, he thought we would like to donate the wine. Jim asked how many would be in attendance at the reception and Daniel thought it could be over a thousand people. Jim blurted out, "that's a lot of wine!". Daniel replied "Well, Jim, we have been good customers. Jim replied, "You haven't been that good a customer!". Jim asked that since the President liked the wine so much, would he stand for a picture with the wine? Daniel replied he couldn't do anything that looked like a commercial endorsement. Jim said he would have to think about it and call back. You know, that request is over 50 cases of wine. Jim called his friend Congresswoman Darlene Hooley who was one of the beneficiaries of the President's fundraising and explained the problem. Darlene said, "Jim, I'll get the picture". So Jim made a big bottle of wine for the photo, so you could easily see the label and sent it to Congresswoman Hooley's office where they sent it to the Portland airport to be scanned and then to the reception. Darlene called Jim on Monday and said the guests loved the wine, in fact they ran out. She also explained she got the picture but there was a slight problem with it but she was going to send it and to call her after we saw it. The photo finally came in the mail, there was our Congresswoman holding the big bottle of wine with the label turned toward the camera, a tall President Clinton and a young woman in the photo next to the President. Jim called Darlene and thanked her for having the label turned toward the camera but asked who was the young woman standing next to the President. Darlene said the President latched on to her at the reception so they had to take the picture with her in it. Now, that is proof this wine has powerful romantic properties. Not long after the President was in Oregon all hell broke loose in Washington DC and I think you know what I mean. If you take the time to go back and read the books and volumes of transcripts of the hearings and investigation, you will learn something happened in the Oval Office after the Italian State Dinner. This wine almost brought down the Presidency! Daniel Shank, the Chief Usher, continued to support this wine, serving it at the largest state dinner ever held at the White House - for the Indian Prime Minister where again this wine was paired with dessert.

SIGNATURE CUVÉE - This small-lot bottling is reserved for our Wine Club Members and Shareholders. The winemakers get fully creative expression with this wine as their "indication of the vintage." The wine is a blend of our three estate vineyards and receives premium French oak aging.

GRIFFIN CREEK WINES: If you travel 4 hours south, you will come across a valley close in climate to that of the Rhone or Bordeaux in France. The Rogue Valley is home to Quail Run Vineyards, our vineyard source for our Griffin Creek Wines since the late 1990s. The warmer-climate of this region can ripen bolder varieties of grapes like Syrah, Cabernet Sauvignon, Cabernet Franc and Viognier. Don and Traute Moore, along with their son Michael, tend to these vines meticulously and grow the highest quality fruit in the region.

VIIGNIER: A rich, aromatic white wine that expresses floral notes and tropical flavors. This wine is a suitable pairing to creamy seafood dishes.

Self-Study Modules 1-6

GRENACHE: Regularly blended with Syrah in the Rhone Valley or Tempranillo in Spain, this varietal offers bright red fruit flavors and spices. It requires very warm conditions to ripen. Grenache is actually the most planted red variety in all of the world.

SYRAH: This wine is consistently one of the best-suited varietals to the region. It is bold, yet smooth.

TEMPRANILLO: The name "Tempranillo" literally translates to "early ripener" in Spanish. This varietal is grown in the Rioja and Ribera del Duero region of Spain and is also a traditional Port varietal in Portugal. The wine offers gamey notes with firm tannins.

CABERNET SAUVIGNON: Structured, rich, with incredible aging potential.

CABERNET FRANC: Typically blended with Cabernet Sauvignon and Merlot, we like to feature this varietal on its own to showcase its unique attributes.

THE GRIFFIN: The Griffin is a Bordeaux-style blend of Cabernet Sauvignon, Merlot and Cabernet Franc. It is reserved for Wine Club Members and Shareholders and only made in limited quantities in the best vintages.

WINEMAKERS & VINEYARD MANAGER: Our winemaking team consists of our Head Winemaker Joe Ibrahim, Assistant Winemaker Gabi Prefontaine, Production Manager, Brandon Shelby and Bottling Line Operator Carson Human. Bill Fuller and Isabelle Muenier are our Consulting Winemakers. Efren Loeza has been farming wine grapes for over 30 years and leads our vineyard efforts.

Self-Study Modules 1-6

Module 6: Wine 101

- How to Taste Wine <http://www.winemag.com/2015/08/25/how-to-taste-wine/>
- Wine 101 <http://www.winemag.com/video/wine-101/>
- White Wine Basics <http://www.winemag.com/2011/03/16/white-wine-basics/>
- Red Wine Basics <http://www.winemag.com/2015/10/27/red-wine-basics/>