WILLAMETTE VALLEY VINEYARDS



Building a Dream

Founder Jim Bernau began planting in 1983. His passion was to make Pinot Noir that would be a classic, elegant representation of the Willamette Valley growing region. Over the past 30 years, with determination and the help of many extraordinary people, Jim's dream has become a reality. We are now producing high quality, sustainably grown Pinot Noir and other cool-climate varietals in sufficient quantities to be available at the finest restaurants and wine shops throughout the world.

Stewardship of the Land

We believe wine tastes better when made from naturally grown winegrapes. Our customers enjoy these wines with the knowledge that we have acted responsibly. WVV is now the leading producer of Oregon Certified Sustainable Wine, with all of our vineyards and winery certified LIVE (Low Input Viticulture and Enology) and Salmon Safe.

The Mediterranean cork forests are second only to the Amazon Rainforest in their importance to the earth's biosphere. We pioneered the use of Forest Stewardship Council certified sustainable cork in our bottles and have launched a consumer recycling effort, Cork ReHarvest, in partnership with Whole Foods and Rainforest Alliance.

To reduce our carbon footprint and promote energy independence all company tractors and delivery vehicles are run on biofuel and we offer up to 50 gallons a month free to our employees for commuting to work.





A Sense of Place

Our terroir is unique with ancient volcanic, glacial and sedimentary flood soils on slopes where orientation, elevation and grade create unique growing conditions.

Tending the vines by hand and using minimalist winemaking techniques in small-batch fermentations, we strive to capture the unique sense of place with distinctive elegance and aromatic complexity.

