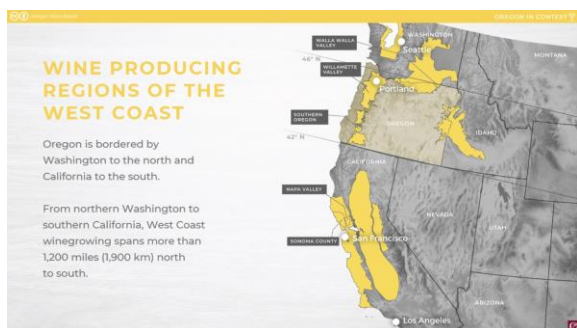


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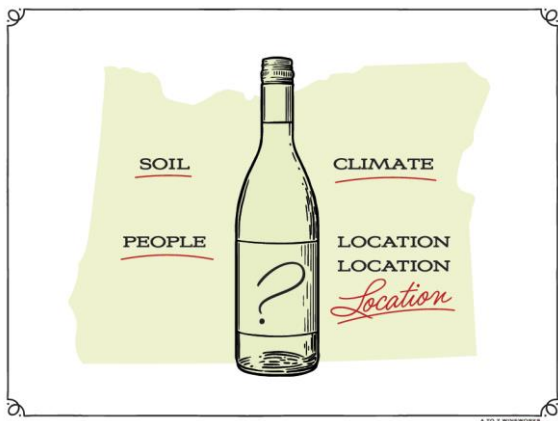
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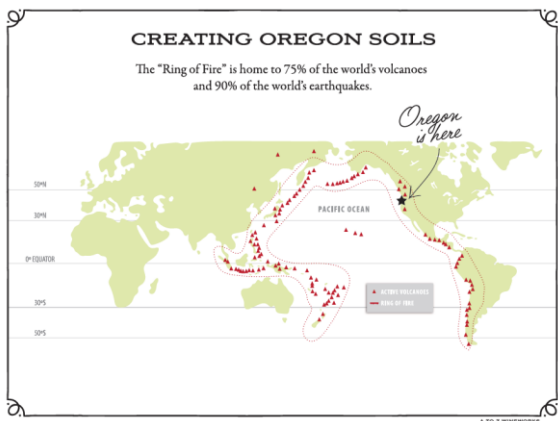
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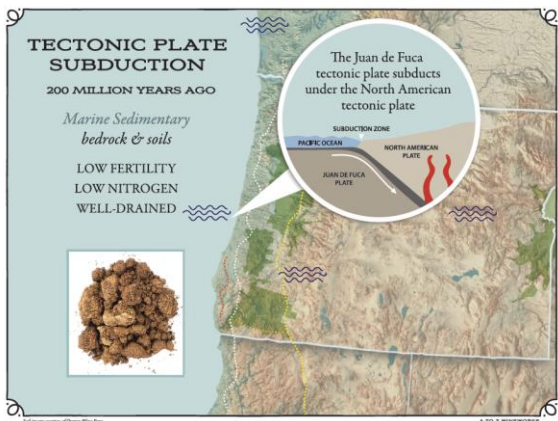
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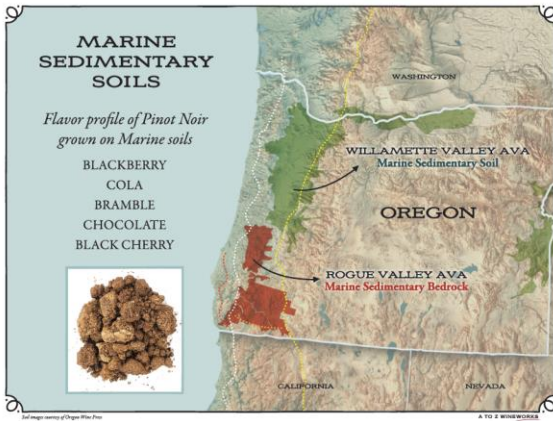
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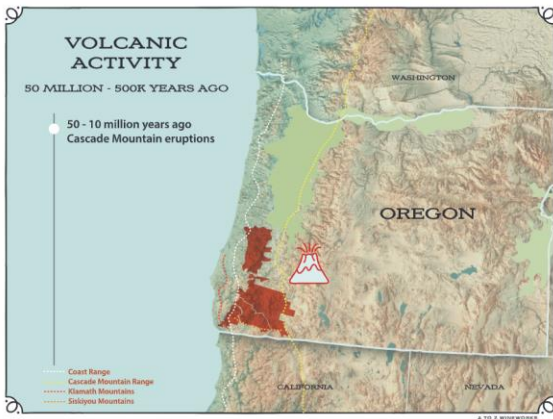
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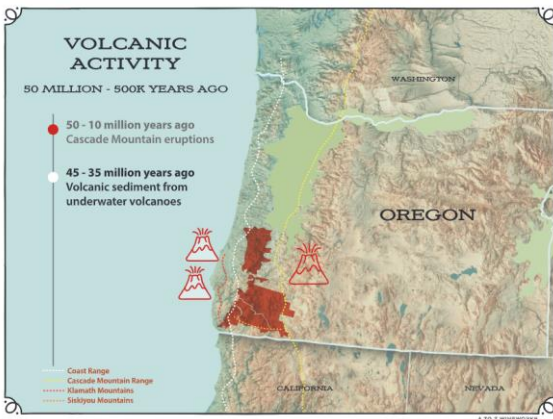
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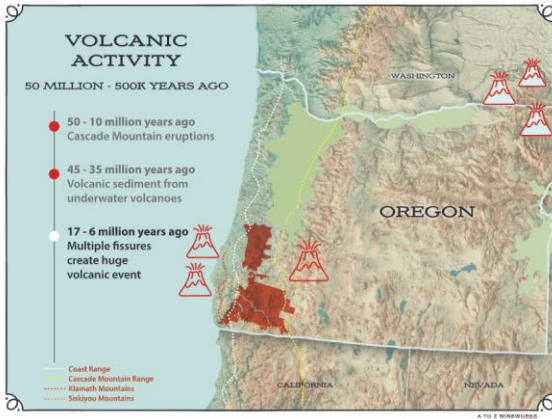
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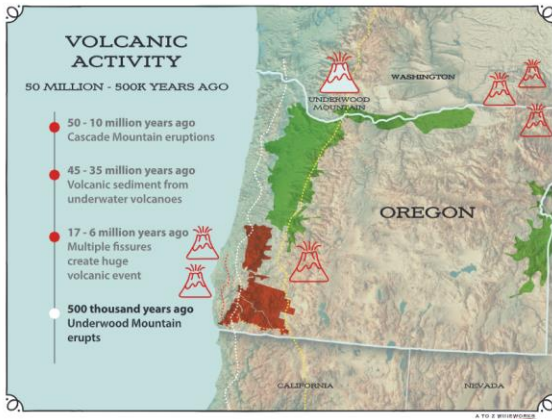
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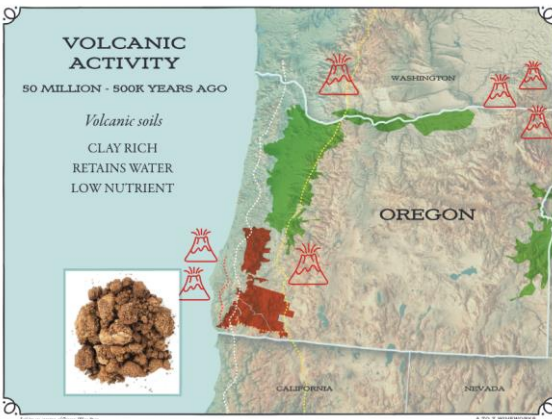
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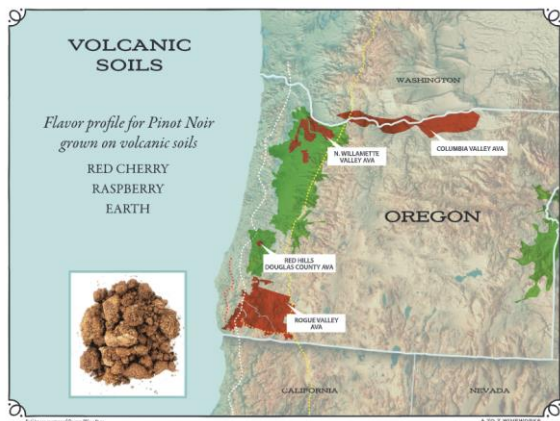
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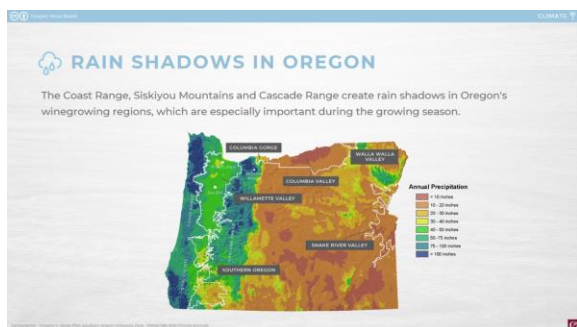
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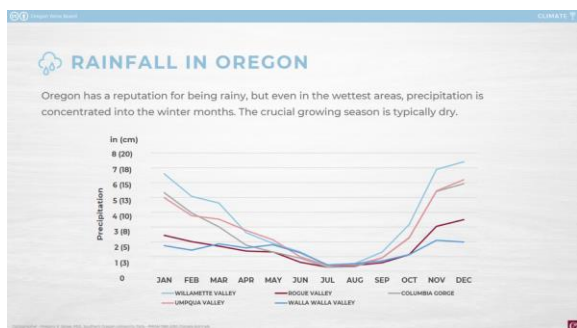
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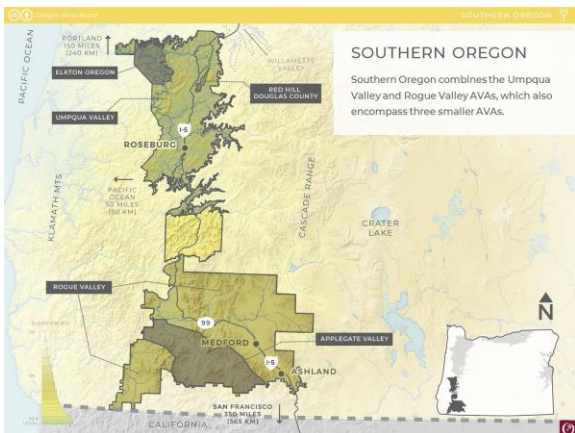
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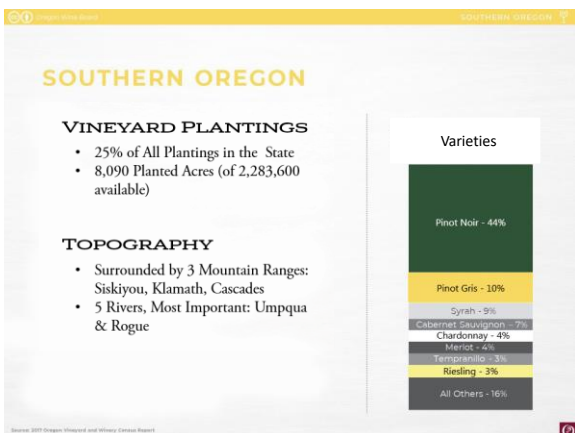
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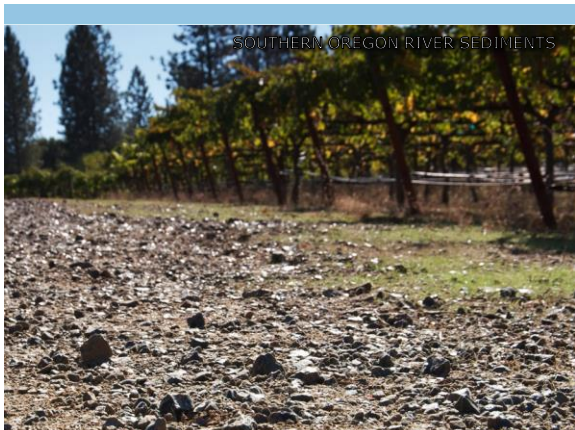
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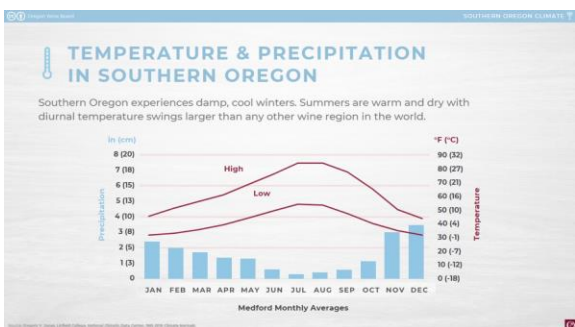
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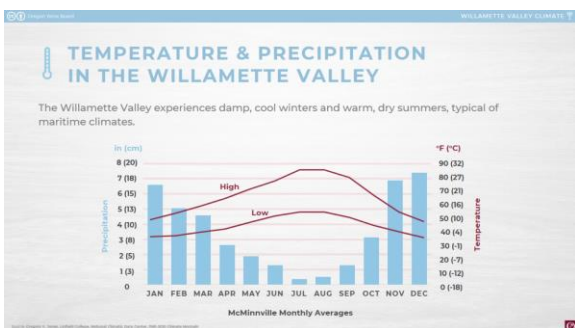
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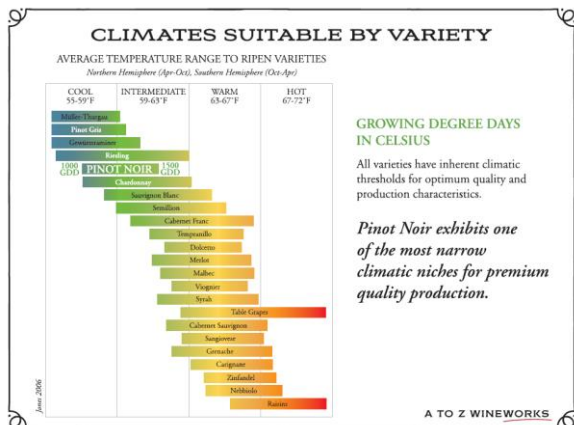
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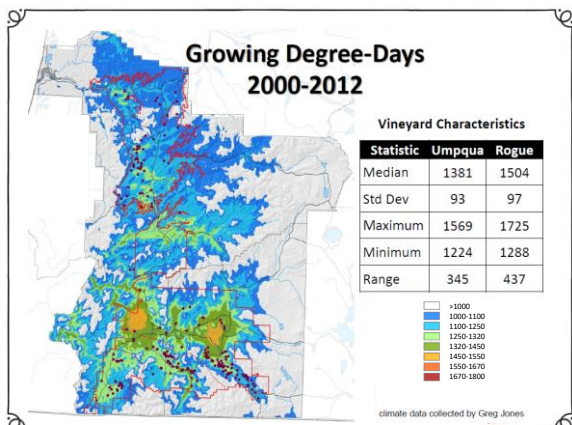
PINOT NOIR GROWING REGION COMPARISONS

Variable	Willamette Valley	North Coast	Burgundy	Central Coast	Umpqua	Rogue
Avg. Bud Break	4/10-12	3/15-20	4/10-18	3/15-20	3/20-4/10	3/20-4/10
Bloom	6/10-15	5/14-25	6/10-14	5/10-14	6/1-14	6/1-4
Veraison	8/9-17	8/4-12	8/8-9	8/4-12	8/1-10	8/1-10
Harvest	10/1-12	9/13-15	9/10-26	9/10-20	9/20-30	9/20-30
Growing Degree Days °C	1210	1260-1468	1319	1298-1456	1224-1569	1288-1725

Pinot Noir climates today are found at ~14-16°C (~1000-1500 GDD)
Dr. Greg Jones, Linfield College

A TO Z WINEWORKS

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WHAT DOES THIS MEAN FOR SOUTHERN OREGON WINE?

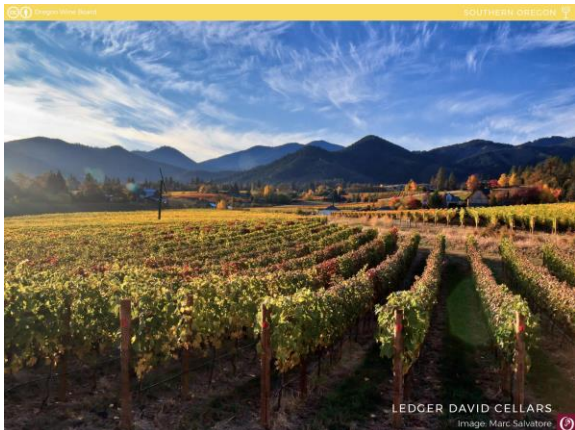
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Long, warm, sunny days and cool nights during the growing season produce ripe and complex fruit flavors

The unique confluence of many river systems and two major mountain ranges produces cool air flows through the vineyards that preserve grape acidity

Wine that is food-friendly often with excellent aging potential

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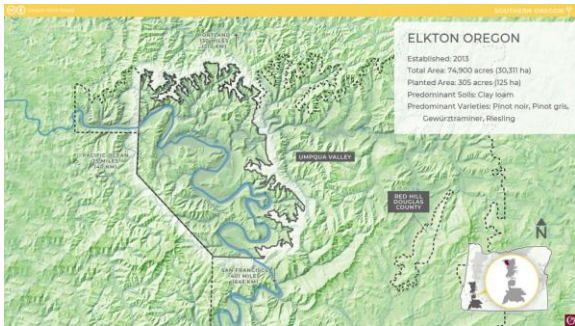
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ELKTON OREGON

TERROIR
 Coolest AVA in Southern Oregon, in some parts approaching the coolness of the Willamette Valley due to high elevation and strong afternoon breezes blowing through the east-west Umpqua River gorge.
 Water retaining clay soils result in a decreased need to irrigate, resulting in lower yields.

WINE
 Cool climate varieties produced in a lush style, fuller in body with bolder fruit notes than those grown in the Willamette Valley.

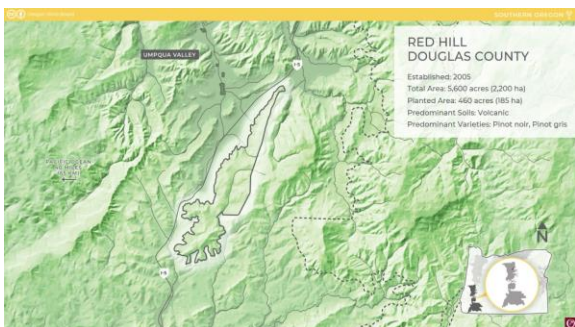
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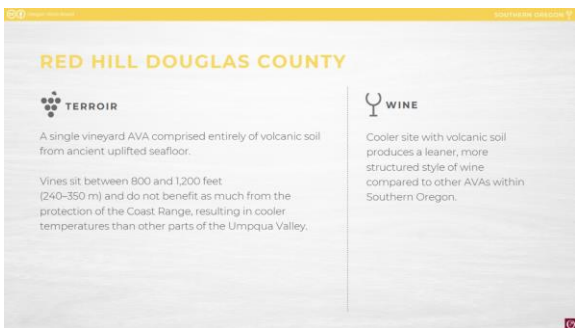
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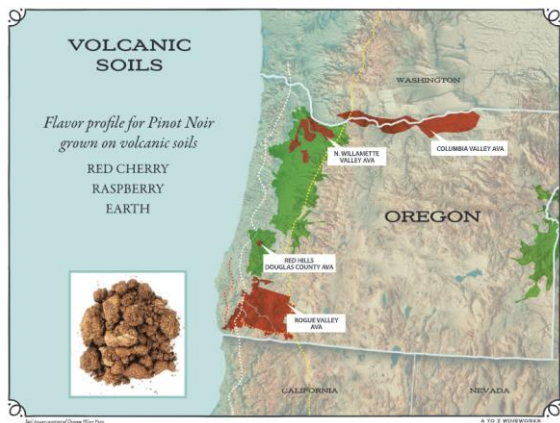
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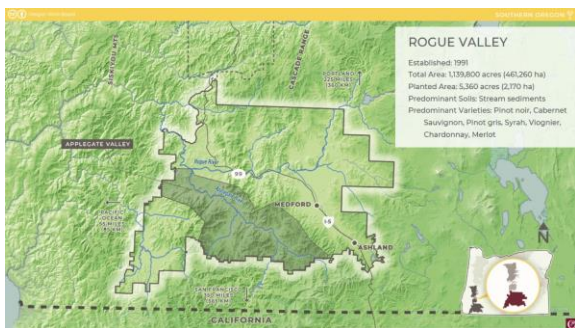
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ROGUE VALLEY

TERROIR

Defined by the soils created by the Rogue River and its tributaries Illinois, Applegate and Bear Creek rivers.

Southernmost and warmest AVA in Southern Oregon, with an average July maximum temperature of 89°F (32°C).


WINE

Generous sunshine and a warm growing season allow later-ripening varieties to thrive, resulting in fully developed fruit character and rich, full-bodied wines.

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ROGUE VALLEY

- Defined by Rogue River and its tributaries
- Southernmost, just north of California
- 3 contiguous valleys: Illinois, Applegate, Bear Creek
- Applegate is the only official nested AVA



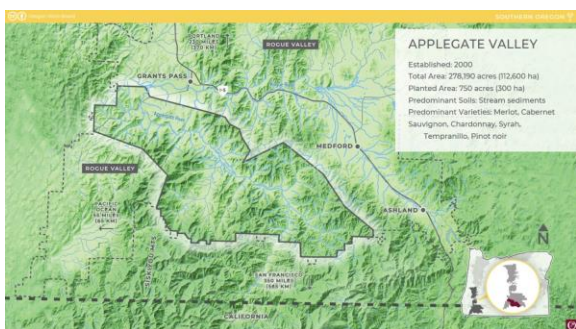
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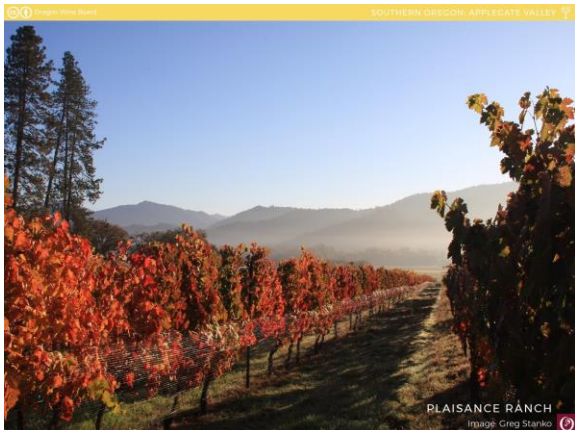
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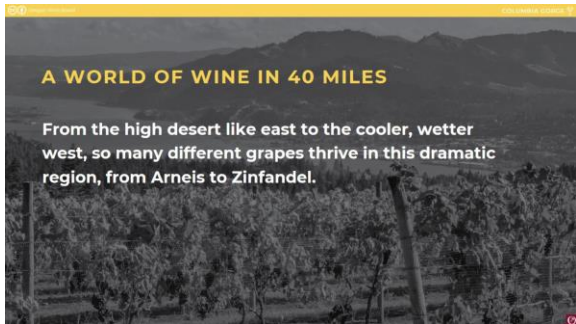
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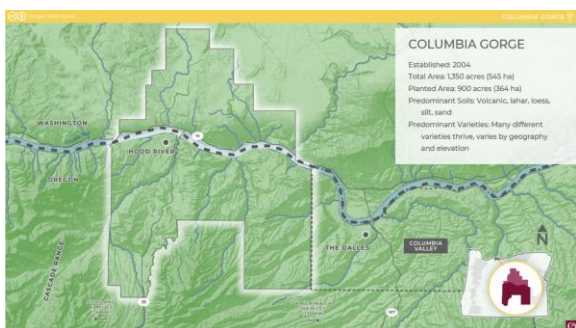
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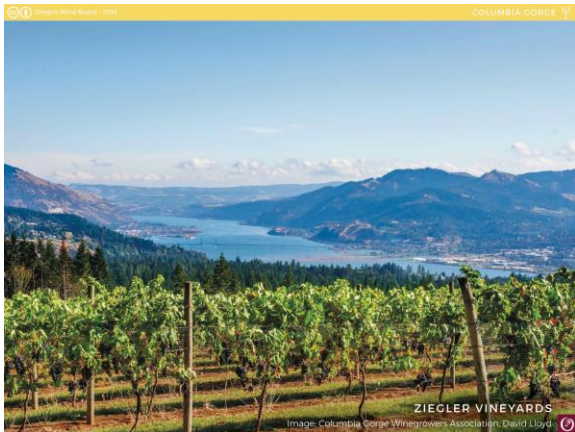
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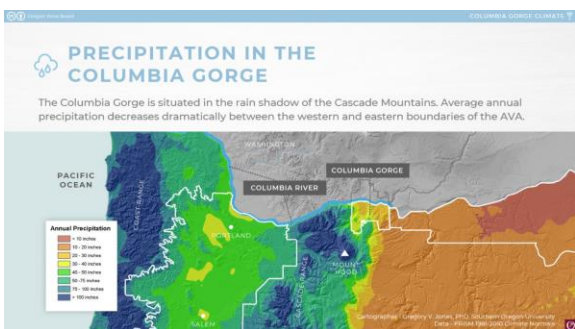
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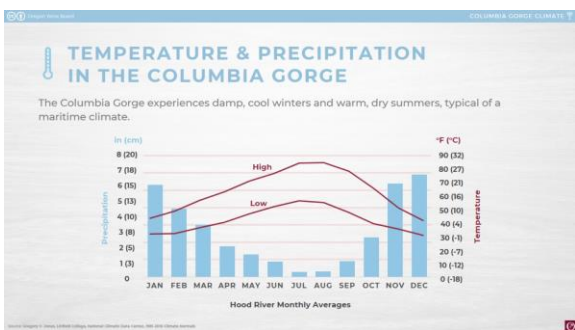
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WIND IN THE COLUMBIA GORGE

During the growing season, cool, sustained winds from the Pacific Ocean blow east through the Columbia Gorge.



77

WHAT DOES THIS MEAN FOR COLUMBIA GORGE WINE?



Long, warm, sunny days and cool nights during the growing season produce ripe and complex fruit flavors

Northerly latitude & cooling influences from the Pacific Ocean provide a protracted growing season allowing grape acid and flavor development to be in balance

Wine that is food-friendly often with excellent aging potential

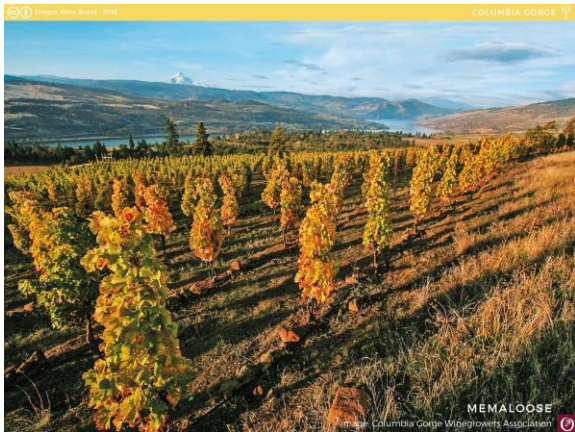
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COLUMBIA GORGE

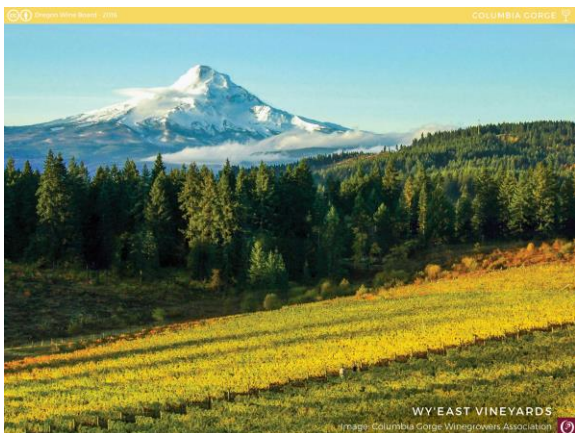
- Climate moves from maritime to continental within 40 miles
- High elevation sites: sea level to over 2,000'
- Wind Influence – average speed of 10mph with 20mph gusts common



79



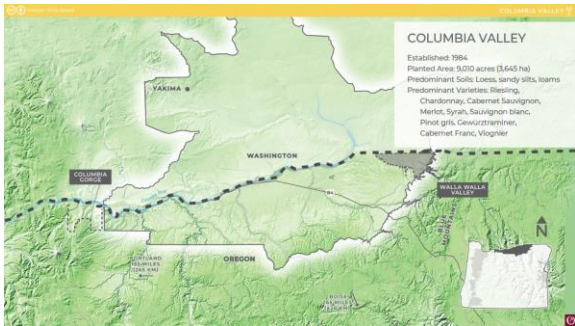
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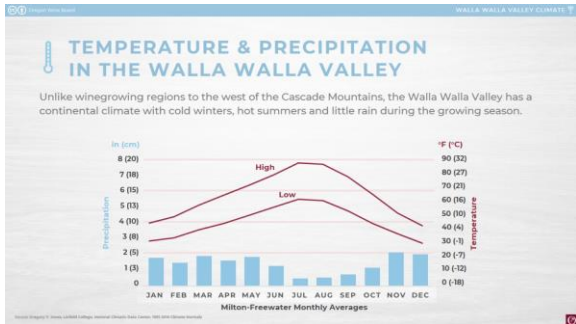
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WHAT DOES THIS MEAN FOR WALLA WALLA WINE?

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- Long, warm, sunny days with little wind during the growing season ensures ripeness without dehydration and results in pure fruit flavors
- Lack of summer rain decreases disease pressure and produces healthy grapes that can hang until perfectly ripe
- Bright, bold and generous fruit-driven wines with resolved tannins capable of long cellaring

90

WALLA WALLA VALLEY

TERROIR

Located far from the marine influences of the Pacific Ocean, it is the warmest wine growing region in Oregon.

Large diurnal range in temperatures preserve acidity in grapes.

Microclimates in the foothills of the Blue Mountains allow for many different Bordeaux and Rhône varieties to thrive.

WINE

Warm growing season temperatures, cool nights and low rainfall lead to complex, full-bodied wines.

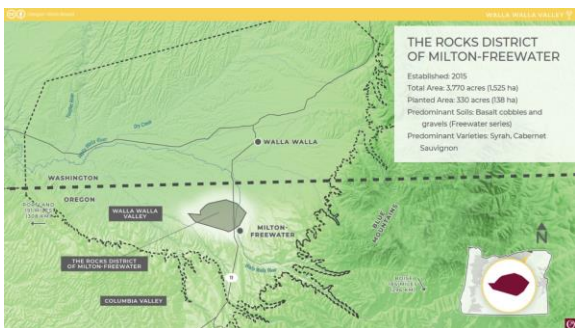
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THE ROCKS DISTRICT OF MILTON-FREEWATER

TERROIR

Defined by 200-300 feet (60-90 m) deep cobble soils that radiate heat to the vines and are exceptionally well-drained.

Vineyards are entirely on one landform — an alluvial fan produced by the Walla Walla River. No other AVA in the U.S. can claim one landform and one soil series (Freewater).

Large diurnal range in temperatures preserves acidity in grapes.

WINE

Wines showcase a lovely perfumed bouquet, with a savory palate and a prominent, lingering minerality on the finish.

95

WIND & WATER

- Stream sediments
- Basalt cobblestone gravels
- Lahar soil
- Loess soils
- Slack & fast water deposits

OREGON

CALIFORNIA NEVADA

96

BASALT COBBLESTONE GRAVELS

Formed from Columbia River Basalt rocks, which eroded from Blue Mountains and deposited into an alluvial fan.

200-300 feet deep (60-90 m) cobble soils radiate heat to the vines and are exceptionally well-drained.

Includes: Freewater soil series

97



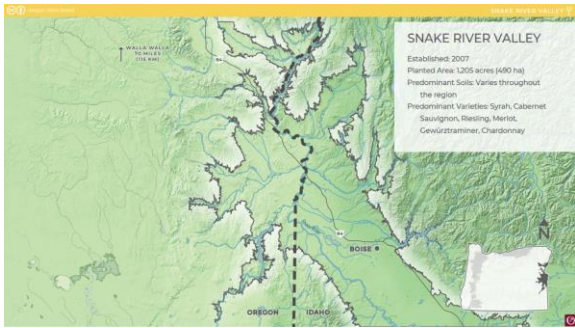
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