

**Avalon Wine Club News July August 2002** -----[view this document online at avalonwine.com](#)

It's been HOT! So thanks for your patience, and here's the July and August selections. We have a big fall and winter planned, with top rated and hard to get wines coming every month. Please email us with your requests, you give us our best ideas! -----Jean, Ann, Carl, and Teresa

**Pinot Noir Club----JULY AND AUGUST SELECTIONS**

Patton Valley 2000 -----Croft Bailey Proprietors Reserve 98

Bergstrom Arcus 2000-----Westrey 2000-----Academy 99 or 2000

**Carlton Winemakers Studio-  
Hamacher Wines Launches  
Nation's First 'Green'  
Cooperative Winemaking  
Facility**

By Christina Kelly  
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8/10/02

Carlton Winemakers Studio, soon to be the nation's first "green" cooperative winemaking facility, will open in several weeks, featuring an All Star line-up of Oregon winemakers ready to produce high-end, premium wine.



**Eric Hamacher**

The Studio, located southwest of Portland, OR, is the brainchild of winemaker [Eric Hamacher](#). The other wineries include [Soter Vineyards](#), [Andrew Rich Wines](#), Bryce Vineyard, [Domain Meriwether](#), Dominio and [Penner-Ash Wine Cellars](#).

Each winery will operate independent of one another, with separate cellars and staff, but all will benefit economically from sharing state-of-the-art equipment in the gravity-driven building designed to use natural light, passive solar heat and recycled materials. The Studio has registered with the [USGBC \(United States Green Building Council\)](#) for certification when completed, and will be the first [LEED \(Leadership in Energy & Environmental Design\)](#) certified winery in the US, encompassing crush pad, fermentation room, laboratory, office, tasting room, case good storage area, bottling room, cellars etc. Oregon's [Sokol Blosser Winery](#) has an LEED certified cellar building now in operation.

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Another top winemaker, **Bryce Bagnall**, winemaker for [Witness Tree Winery](#), will begin his own label this year at The Studio. Bagnall has known Hamacher since the late 1980s, when they worked together at a California winery.

"We will probably be the smallest winery in the building," said Bagnall, who plans to produce about 300 cases from his harvest this year. "I have a big grin on my face these days-I am so happy to work with Eric, and very passionate about working in a facility that uses alternative energy."

Bagnall uses alternative energy products on his acreage, including bio-diesel fuel. The fuel is recycled frying oil and Bagnall says some days, his small farm smells like French fries and bad donuts.

"Using the winemaker studio will allow me my own identity," said Bagnall, who plans to stay with Witness Tree as the top winemaker. "My wines will be different from what I produce at Witness Tree because the soil and climate of my land is different. I can afford to do this because the winemaker studio has everything I need, separate from Witness Tree."

The eco-designed building and land is a joint project of Hamacher and his wife, Luisa Ponzi, of Ponzi Vineyards and their partners, Ned and Kirsten Lumpkin, owners of Lumpkin Construction based in Seattle.

Some of the green principles employed in the building include passive solar; clear roofing material and large windows to increase natural lighting; high efficiency windows, heating and cooling systems; rainwater collection from the roof and ground water irrigation using a sump pump under the building, recycled materials from deconstructed buildings; recycled concrete for walkways and outdoor landscaping; and a significant use of specialized blend of concrete and a high-strength recycled coal by-product. In addition, more than half of the winery is subterranean, an efficient method of keeping the temperature cool.



"This is a mission for me," admits Hamacher. "I want others to be inspired by this building, and consider the idea for themselves. With careful planning upfront it can cost the same as an equivalent sized winery built without green features. You save money after the building is completed because the design is so efficient."

Penner-Ash says she was inspired by Hamacher's design and would like to eventually construct her own facility using the same concepts. Soter says he will also consider it when designing his winery in the future.

"I feel very good about that," said Hamacher. "I hope visitors take these concepts home with them, in addition to the great wines they can purchase."

The energetic and always thinking Hamacher designed the building so that every space is used-everything from a rolling

table for grapes to a new barrel racking system. Each winery will have a small office, and use of a tasting room, commercial kitchen and meeting room. The wine studio plans to be open on Saturdays for the first year.

Growing up in Carmel, CA, Hamacher worked at fine restaurants in high school, and always wondered why people would spend \$100 on a bottle of wine. He eventually became intrigued about winemaking and graduated from the University of California at Davis in enology.

Hamacher worked a harvest in Oregon in 1987 before returning to California. He told his parents he wanted to eventually start his own winery in Oregon, making Pinot Noir. In 1995, Hamacher moved to Oregon. In 1996 he married lifelong Oregonian Luisa and began making wine in Oregon.

"The average vineyard in Oregon is approximately five years old," said Hamacher. "When people talk about letting a vineyard site express itself in the wine, it's kind of funny to me, because we're talking about baby vineyards here. It's going to take another 10 to 15 years to find out what expressions come from our vineyards."

Numerous different clones and numerous different root stocks are used in Hamacher's wines. He said he blends 30-year-old vineyard fruit with 5-year-old fruit to create a complete, complex, powerful and elegant wine.

The Carlton Winemaker Studio will allow others to experiment and share, Hamacher said. Better wine will come out of the studio at little cost to the earth's environment.

"We have a stunning building that happens to be green," Hamacher said. "Our building is reminiscent of big old barns that existed in this area for a hundred years. It will be a good place to work, and we will be good neighbors."

[Take a tour of the facility](#)

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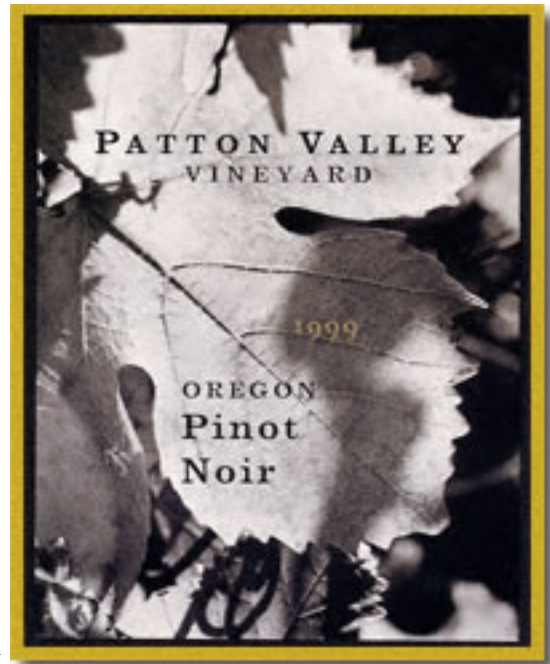
## Patton Valley Pinot Noir 2000

\$29.99

**Winemaker Tasting Notes:** 2000 Patton Valley Pinot Noir - Fresh and lively, this wine displays lush blueberry, raspberry and rose petal on the nose, along with tar and leather. More full-bodied than the 1999, the mouthfeel is supple. Well structured tannins that give way to a long finish of red fruits, toasty oak and wet earth. Very approachable now, the wine is well balanced, with sufficient structure to reward cellaring for the next 5 - 10 years. 969 cases produced, unfiltered and unfined.

Located in the northern reach of the Willamette Valley, the vineyard is sited on a hill with views of Patton Valley to the southwest and the Tualatin Valley to the east. The vineyard site starts about halfway up the hill at an elevation of approximately 350 feet breaking due east, and wraps up and over the top of the hill at 500 feet with exposures bending from the southeast through the south and ending to the southwest.

The top 40 acres of the site is composed of deep, extremely well drained Laurelwood soil. Laurelwood is a silty loam of marine sedimentary origin. It has a fine pedigree for producing Pinot Noir, including the reserve wines of Ponzi, one of Oregon's premier winegrowers. The site had been a commercial prune and cherry orchard for more than 20 years. In 1995, the upper 40 acres were cleared of orchard trees, ripped to a 4-foot depth to remove roots and relieve any compaction from prior farming, planted with ryegrass and allowed to lay fallow for two years. With the aid of Alan Holstein, one of Oregon's most experienced viticulturists, the winemakers designed the layout and planted the first 10-acre block in 1997 on the eastern and southeastern slopes.

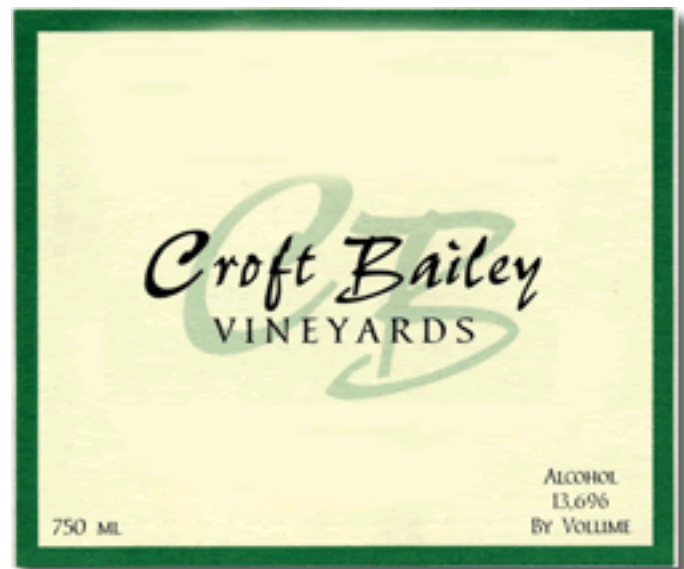


## Croft Bailey Pinot Noir Proprietor's Reserve 98

\$49.99

"All about velvet, a wine for sipping in a dark, blue-lit room while watching Mulholland Drive. But moody as it is, there's nothing foreboding about it. Instead it's just plush, cool, refined, seeming to shimmer in red persimmon fruitiness. That fruit is succulent, the creamy tannins fine-grained, the feel composed yet informal. "Wine and Spirits" February 2002

"Garnet color with complex aromas of spiced plum, black cherry, graham, and mint. Focused and lively flavors of plum and black cherry, Long fruit finish balances youthful tannins; cellar 2 - 3 years. (Only 160 cases produced.)" "Northwest Palate" January/February 2002



avalon wine club summer 2002

"Austere oak treatment gives this delicious pinot noir subtle and complex vanilla and space aromas with flavors of cherries, vanilla, plums and bright fruit. A well-crafted wine." "Wine Press Northwest" Winter 2001

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## Bergstrom Pinot Noir Arcus Vineyard 2000 \$53.99

Josh Bergstrom hovers over his plot of vineyards and meticulously prunes the vines like a bonsai grower. One of Oregon's newest winemakers, Bergstrom learned earlier on, from studies in France, that intense farming of grape crops produces the best wine. And Bergstrom's wines are lovely and intense with plenty of fruit flavors lingering in the mouth.

The 2000 Arcus is the first vineyard-designated wine they have produced, with only 100 cases made. The Arcus fruit in 2000 achieved great physiological ripeness and, after a long cold soak to extract color and aromas -- followed by a long fermentation with native yeasts, they knew this was a special wine. The Arcus has strong floral notes of violets followed by deep rich black fruit, spice, and toast. Its entry is large-scaled and persistent followed by mouth-coating folded tannins.

This wine needs cellaring and will be at its best between 2003 and 2012 +.

Vineyard Source: The Arcus Vineyard, owned and operated by Archery Summit Winery.

Harvest data: Harvested September 28, 2000.

Brix: 25.0, pH: 3.40, TA: 0.73

Fermentation: 6 days cold soak, native yeasts used, 3-week cuvaion.

Cooperage: 20% new Francois Freres French oak barrels from the Allier and Troncais Forests.

Bottling: Bottled unfiltered and unfined 14 months after harvest.

Cases produced: 100

Release Date: Thanksgiving, 2001.



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## Westrey Pinot Noir 2000 \$24.99

This is a wonderful value in Pinot noir. Amy and David have quickly achieved an advanced level of winemaking expertise- they have a tremendous future ahead of them, as evinced by this wine. At this price point the wine is a bargain. It has a complex and lovely nose with hints of violets and bitter chocolate, flavor that shifts in your mouth from strawberry to black fruit to nuanced herbs and char hints. The finish is long and distinct, with a bit of the spice expected from Red Mtn fruit wafting around a solid, classic Pinot noir finish.

Westrey Wine Company's Amy Wesselman and David Autrey (Wes-trey), two young winemakers in Oregon, create great wines at great prices. They met at Reed College in Portland, worked for numerous wineries (Amy: Domaine de l'Arlot, Rex Hill, Eyrie, and more), (David: Domaine Dujac, Adelsheim, Cameron, and others), and merged their efforts into Westrey Wine Company in the early 90's. Founded in 1993, "Westrey" represents the collaborative winemaking of Amy WESSelman and David AuTREY.

Westrey's Wesselman and Autrey have developed a style of winemaking that is distinctively "Westrey" while allowing each wine to communicate its vineyard of origin. Both Autrey and Wesselman take part in all aspects of wine production, from vineyard to bottle.

Westrey's winemakers say:

"Westrey wines are styled to showcase fruit in a context of balanced texture, acidity and alcohol. Extreme care is taken at harvest to pick when the grapes are at their peak of balance between acidity and ripe flavors. Since Pinot Noir, Chardonnay and Pinot Gris are among the most delicate of grape varieties, each winery process is carried out as gently as possible."

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## Academy Pinot Noir 99 or 2000 \$19.99

Academy Pinot Noir 99 or 2000- Both wines are drinking well, with the 99 at its peak and the 2000 potentially aging well for 2-3 years. They are fruity, spicy, pleasant pinot noirs that everyone likes. The wine has a nose of fresh strawberry and hints of toast, a warm berry and milk chocolate flavor, and a warm and very easy finish that holds the wine together well while complementing gently flavored foods.



Academy of Wine is Barney Smith. Barney creates rich, full bodied Cabernet Sauvignon, Merlot, and Chardonnay, and spicy, fruit forward Pinot noirs at his tiny winery in Southern Oregon. Although he has made fewer than a thousand cases of wine a year for the last eight years, his wine has become one of the most requested special orders at the store.

His vineyard site gets plenty of heat, the vines are mature, and the wines are reminiscent of Walla Walla Valley products. The Cab and Merlot have deep, dark color and lots of hints of cigar smoke, coffee, and chocolate. Medium bodied, the wines are very reasonably priced for their quality. The Pinot noirs are very accessible, easy drinking, well integrated and fruity.

Barney spearheaded the effort to designate the Applegate Valley, where his winery is located, an official appellation with the BATF. The effort was successful, and the Applegate Valley is now listed as the appellation for his wines.

Academy's wines are still priced the same as they were eight years ago. Barney told me he has to get around to changing the prices, but he hasn't yet. What has changed is the wines- they really get better each year as the vines age and we continue a succession of great vintages. Academy is one of Oregon's little known treasures- check them out- you'll be glad you did!--jy

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