

Good Day! Please join us taste through some of the wines from Westrey Winery of McMinnville, OR. With David Autrey & Amy Wesselman Winemaker's...David is planning to be here...

Instead of studying winemaking in a classroom, with a philosophy degree from Reed College in hand, David set out to learn how to craft Pinot Noir, Chardonnay and Pinot Gris from some of the best in the world, both in Oregon and in Burgundy. Rather than aiming for the „international style% (overly-extracted, oaky red wines and alcoholic, oak-dominated whites), David,s goal is to let each of the vineyard,s individual characteristics show through in the final wine. David enjoys the balance of activities that grape growing and winemaking involve, from pruning on a cold, clear winter day to enjoying a convivial argument with wife/partner Amy Wesselman about whether or not a certain barrel will or will not make it into the Reserve blend. Detail-oriented to the point of obsession, David takes pride in each and every step of growing and making wine, sorting fruit each year in the vineyard and checking each fermentor every day during crush. When he can catch a spare minute to himself, David enjoys listening to music, backpacking and, of course, a good wrestling match with his twin sons, Soren and Leo.

We will pour these wines on Saturday from 12-4. Please join us! This is a free Saturday tasting!

2008 Westrey Pinot Gris \$16. We believe that the ethereal character of Pinot Gris fruit should be preserved and displayed in the finished wine, just as it should be with Pinot Noir. Because of the subtlety of the fruit character, Pinot Gris is particularly vulnerable to negative impacts from interventions. For this reason we take a very hands-off approach, from vine to bottle. The grapes are gently pressed and transferred to settling tanks where the juice rests overnight. The following day, the juice is racked off of the lees to a stainless steel tank where it remains until bottling the next spring. Our Pinot Gris is never fermented or aged in wood, as we prefer to let the clarity of the fruit shine. The goal is to produce a fruit-driven wine that is crisp and fruity, perfect for everyday drinking with cheese, chicken, fish and any other kind of seafood.

2008 Westrey Chardonnay \$17. We love to make Chardonnay. The great white wine of Burgundy, Chardonnay is held in high esteem around the world for its complexity and longevity. The north Willamette Valley has become one of the worlds top growing regions for Pinot Noir, and it only makes sense that Pinot,s sister grape, Chardonnay, would flourish here as well. Our Chardonnays display pronounced fruit on the palate, as we favor showing the grape and it,s vineyard of origin, rather than the flavors of alcohol and wood. As with all our wines, we pick for flavor, aiming for the crest of the fruit,s flavor development, just prior to the loss of acidity. We yeast each barrel individually, with a variety of hand-picked yeasts, to ensure the resulting wine has complexity and depth. Westrey Chardonnay is fined using a traditional Burgundian clarification so that we may bottle it without filtration.

2008 Westrey Oracle Vineyard Pinot Noir \$24.50 Westrey,s first estate vineyard, Oracle is located in the Dundee Hills AVA, just north of Abbey Ridge Vineyard. Situated at an average elevation of 650 feet, the rows face due south on predominantly Jory soil, with a narrow streak of Nekia running through the property. The 2007 blend consists of 24% 30-year-old Pommard clone Pinot Noir (own-rooted), 70% Dijon clone 777 on Riparia rootstock (100% free-run form two separate lots) and 6% Dijon clone 115, also on Riparia. With our 2001 planting in full production, coupled with the strong return of the old vine block, Oracle is now firmly entrenched in our winery. Oracle Vineyard is LIVE certified.

Thank you, Enjoy the sun!

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