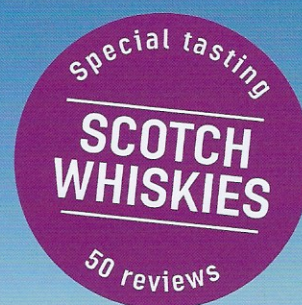


Winter 2017/2018 - International edition

VertdeVin

MAGAZINE

**SAUTERNES
& FOOD PAIRING**
think outside the box!



**Applegate
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WOOLDRIDGE CREEK WINERY

A friendly, epicurean and eco-friendly place to visit!

Wooldridge Creek is a family owned and operated winery located in the heart of the Applegate River Valley (Southern Oregon). The winery and vineyards are located on a rolling hillside overlooking the river.

Woolridge was created in the 1850s by a family of the same name. At the time it was mainly dedicated to cattle breeding. In 1978 Ted, an airplane pilot and Mary Warrick, working at the Los Angeles Airfield, decided to radically change their lives. They then went in search of a vineyard in California or Oregon. On a family trip they found Woolridge where they decided to settle and create a vineyard. However no wine was produced on the spot, the grapes being sold to neighboring properties. In 2002 they meet Greg Pareitz and his wife Kara Olma who were looking for a vineyard to take over. They decided to create Woolridge Winery together. Today the property extends over 58 acres planted with vines (12 grape varieties). It also hosts a dairy, a delicatessen/charcuterie, a vegetable garden, woods and an animal farm.

Where does the name of the property come from?

Woolridge is the name of the family that created this estate in the 1850s. In their memory we decided not to rename the property.

Why did you choose to create here?

Greg spent a lot of time in the south of France. He studied oenology in Montpellier and worked some time there to train. He studied a lot of maps, regions to find a place with high potential, where everything was to build. During a trip we came across this place we fell in love with this vineyard, its fantastic potential and the lifestyle the region offers.

What makes your land so specific / unique?

It's decomposed granite. He does not let much through, just a little water. It is difficult for the vines to grow here which makes it fight more and in the end gives us better grapes. The exposure of the vineyard as well as the altitude are also differentiating factors.

What is also important is that before this it was a farm mainly dedicated to beef breeding so the soil is healthy.

What is your signature? What allows us to recognize your wines in a tasting?

The balance ! When I was at school in Montpellier I remember a teacher who told me that if we could feel the fruit first

and foremost is that there is error during the winemaking. We must feel above all the fruit and not the sugar, wood, alcohol or other. Everything is in balance, as much at the level of the grape harvests, the degrees of alcohol as at the level of the vinifications or the farms.

For example here we harvest the Gewurztraminer slightly over-mature because I think it's better. As soon as I feel the lychee and slight hints of spices, it's time to harvest. It's a wine that I work in a style, let's say, more feminine. I remember recently tasting our 2008 Gewurztraminer... it's delicious! This wine really marked me.

If you had to describe your passion for wine / for this vineyard in a nutshell, what would you say?

I would say that wine is a genuine product, which requires a long-term vision and is based on the notion of community / sharing.

Here we do what we say. Everything you taste here is done here. Everyone who works here lives in its space, allowing them to have an overview of the valley, its ecosystem and its balance. It is a very beautiful place ! It's a really exciting place and really honest.

Why did you create in one place a vineyard, a dairy and a charcuterie/delicatessen ?

It's a matter of beliefs. Everything is complementary. Polyculture as well as breeding are activities that provide better respect for the environment and are very complementary. It's a big circle! For example, agriculture is used to feed the animals that they use to maintain / fertilize the vines. The garden (flowers and vegetables) serves to preserve the bees. It promotes biodiversity and pollination that better feed animals.

We are passionate about agriculture, local produce and fermentation. Here we ferment meat (charcuterie), milk (creamery), vegetables and of course grapes (wine). We are working just as it was 100 years ago, without electricity, weed killers, chemicals and products imported from outside. We are certified organic agriculture.

It occupies us a lot but all these activities are complementary. Thanks to all this we can offer a unique experience to our visitors... tastings 100% Applegate Valley! It's special, unique but very important for us!

(Thank you to Kara & Greg Pareitz)

• Wooldridge Creek Winery

www.wcwinery.com



SERRA VINEYARDS

« Our wine range is the result of our passion for fruit grown in the Applegate & Rogue Valleys. »

Serra Winery is a young family owned and operated Estate located in the Applegate Valley (Southern Oregon). The vineyard was purchased by Scott and Krissa Fernandez in 2008 but the Tasting room opened its doors to visitors in 2013. Currently the winery is extended on an 80-acres estate but only 35 acres are under vine.

Serra Vineyards, sitting on a hillside, boasts one of the most spectacular settings and landscape views on the Applegate Valley. If you come around don't forget to stop and enjoy a glass of wine on one of the nicest patio decks of the area... in front of the mountain !

Where does the name come from?
Serra means a view from a high place in Portuguese. Scott is Portuguese on one side. It's also an homage to Father Junipero Serra who was also arguably the first winemaker on the west coast.

Why is your terroir so special?
Our vines are nearly 30 years old. They were self rooted and dry farmed sitting on a bench-land with an amphitheater setting prone to air flow due to convection of rising and falling daily temperatures. Here we are located on a high plateau called Kubli Bench. Thanks to this plateau we benefit from a beautiful exposure to the sun while being protected by the mountains from the bad weather of the winters.
In our soils we have a mixture of clay, loam and decomposed granite soils. So no water is supplied to the grapes other than rain water supplied by Mother Nature.

Why did he make the choice to create a winery in this place?
For several reasons... First of all, God literally designed it (seemingly) to be the perfect place for wine grape growing...come to see our amazing place !
Secondly, they are from California. They discovered this region through a wedding anniversary trip. They stayed for a few days at Schmidt Winery next door from us. Thankfully they discovered the region, the lifestyle, de terroir and the wines. They quickly fell in love with this place and the

spirits of this area. During a walk they went through this square (currently Serra Winery), sat under the oak and began to dream about the creation of a winery... Now it is no longer a dream but a reality !

Thirdly, As I said previously Scott has Portuguese roots. In Portugal there was a strong tradition of home winemaking. The creation of a winery what is therefore of personal importance to him.



What allow us to recognize your wines in blind tasting?

Our wines are full-bodied in mouth feel and offers depthness of flavor complexity, underlying minerality and fleshy, chalky tannins. The notion of ageability is also really important to us. We don't need to re-invent the wheel, just follow the winemaking tradition and believe in our terroir to create great wine.

If you have to describe the winery, the spirit of this place in just 3/4 words?

I would like to say ; Producing excellence for our Region, Community and Family. It's an amazing family team here ! If I can add a couple of words I would say ; terroir, purity, true food friendly wine and vintage expression.

Do you have future plans for the winery ?

Continue to improve our winemaking program until we take golds for everything we produce, every time or we are sold out of everything we make...whichever comes first... and then to improve some more.

Do you have an anecdote?

The first tempranillo we ever produced (2014) took best in class and gold at the two largest wine competitions in the nation after we underestimated the fruit in the field that year by 50%...

We also have specific tree to see... We have a growing oak where 5 oaks grow in one. It's unique !
(Thank you to Liz Wan, Assistant Winemaker)

• Serra Vineyards
www.serravineyard.com

PLAISANCE RANCH

A gem to discover nestled in the Applegate Valley

Plaisance Ranch is a family operated estate extended across 210 acres. It is located in the heart of the Williams Valley, in the shadow of Greyback Mountain. Plaisance Ranch was created in 1898 as a beef ranch by Joseph Ginét, a french immigrant. He came from the Saint Jean-de-la-Porte (Savoie, France) where his family already made wines for centuries.

In 1890, after being discharged from the French Army he left France with the wish to see the world. A few years latter he settled in Oregon where he created a farm. In 1904 he returned to Savoie in order to bring back to Oregon some grape cuttings with the wish to create a vineyard.

Plaisance Ranch Winery, in its present form, was created in 2000 by Joe Ginét. However it's been a commercial winery since 2006. Nevertheless Joe didn't forget to perpetuate the families other tradition, I mean the beef farming. « We raise USDA Certified Organic grassfed beef cattle.

We don't give any hormones or antibiotics to our cattle ! They only eat natural and healthy food. We want to offer to our customer a safe, healthy and delicious grass fed beef. »

Currently Plaisance Ranch Winery produce 18 differents cuvées (24.000 bottles). They are mainly made with Merlot, Mourvedre, Syrah, Cabernet Franc, Malbec, Mondeuse, Carménère, and Tempranillo.

Where does the name come from ?

When my grandfather came to Jacksonville Or in 1898, from Savoie, he bought 500 acres and called it Plaisance Orchards. He raised plums, apricots, and of course grapes for wine. »

Why do you produce wine ?

I like wine, I am passionate about wine. I enjoy making wine but also discovering wineries, appellations and wines when I'm travelling. I really enjoy Bandol, Mondeuse from Savoie, Bourgogne wines, the Syrah from Northern Rhône and the right bank of Bordeaux.

I started making wine in the 90's. It was important to me to make wine, it's a part of my cultural heritage... It's the reason why I planted Mondeuse.

Why is your terroir so specific? What is your signature/print?

I think the softness of ripe tannins and the good balance. The exposition of our vineyard is also very important and make the difference between our wines and those of the rest of the valley.

In general I would say that the wines of Plaisance Ranch Winery are all well-built. They are all well balanced, with no problem of maturity (neither too much or not enough) and harmonious. They offer good structure, good roundness, juiciness and not an overly big body. Tannins are structuring, fine, slightly firm and offer softness. So, everything in balance and élégance. For me it's one of the best wineries of the area. For sure, a gem to discover !

If you have to describe your passion for wine in 3 words?

I would say : Balance, patience, variety character and fruit. The attention to detail is also one of my mottos !

Do you have a short anecdote about your winery ?

It's complicated to answer. I really like what I do, to create wines, raising good beef and welcoming people to the winery to show what our Valley can produce. Really it is all about the experience, pleasant people, interesting story, in an interesting setting with good wine !

(Thank you to Suzi & Joe Ginét)

• Plaisance Ranch

www.plaisanceranch.com

