I'm not a bot



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If you're a wine lover, you must put the best wineries in Willamette Valley on your list of places to visit. This stunning region in western Oregon is home to some of the Year. If you're seeking guidance on where to start in Oregon
wine country, we've got you covered. Each winery in this article produces spectacular wine; you will not be disappointed. My name is Mark, and I'm a certified sommelier with extensive knowledge from visiting many of the world's most significant wine regions. I've got some great Willamette Valley winery recommendations for you to see. So, let's
explore what the Pacific Northwest offers! Vineyards in Southern Willamette Valley (photo: Tracie Caro) The Willamette Valley is in the western part of Oregon. It begins in Portland and extends about 150 miles (240 kilometers) south. The Cascade Range borders it to the east, the Coast Range to the west, and the Calapooya Mountains to the south.
The Willamette River runs through the valley's center, and over 500 wineries dot the region (about two-thirds of the state's wineries). The Willamette Valley and is known
for its cool breezes from the Pacific Ocean. Oregon's Willamette Valley is best known for its world-class Pinot Noir wines, but the region also produces excellent Chardonnay, Pinot Gris, Riesling, and Sauvignon Blanc. The Willamette Valley has a long growing season with
warm days and cool nights, which helps the wine grapes develop a complex flavor profile. Vineyards at Trisaetum This is a quintessential family-owned boutique winery in the Ribbon Ridge AVA of Willamette Valley. Trisaetum Comes from the two children's names, Tristen and Tatum. The winery specializes in producing single-vineyard designated
Pinot Noir and Riesling. The Trisaetum team is passionate about sustainable viticulture and uses organic and biodynamic practices in the vineyard. Why Visit? Trisaetum is a beautiful winery, and the Riesling is an excellent wine.
They also have a patio tasting room with heaters, which offers an excellent view of the vineyards. The tasting room is also an art gallery, where the winery's founder, James Frey, showcases and sells his photographs and paintings. Trisaetum is open for tasting room with heaters, which offers an excellent view of the vineyards. The tasting room is also an art gallery, where the winery's founder, James Frey, showcases and sells his photographs and paintings.
standard tasting experience costs $30 per person. Soter Vineyards is a family-owned winery in 1998. Soter Vineyards produces Pinot Noir, Chardonnay, and sparkling wine. They are a certified biodynamic winery in 1998. Soter Vineyards produces Pinot Noir, Chardonnay, and sparkling wine. They are a certified biodynamic winery in 1998.
within a regenerative farming system focusing on biodiversity, plant and animal integration, and fertile soil. Why Visit? Soter Vineyards are beautiful, and the tasting room is intimate and cozy. The standard tasting fee is $10 per person and can be reserved on Tock. In
addition, they offer a Mineral Springs Provisions Tasting, a guided culinary experience showcasing their biodynamic farm and winery. It's dependent on the season, so the pairing combinations will vary weekly based on what is being cultivated at the moment (100% from their farm). It's a fantastic experience that I highly recommend. If you live in the
region, they also offer a private tasting exclusively to winery members at no cost, as long as you've got four people in your party. Tasting room Rex Hill is a family-run winery in the Willamette Valley AVA. Founded in 1988, it specializes in producing Pinot Noir and Chardonnay. Rex Hill sources grapes from sustainably farmed vineyards, and the wines
are made using traditional methods. Why Visit? Rex Hill is one of the oldest wineries in the Willamette Valley and has an excellent reputation. Its wines are high-quality, and the vineyards are beautiful. The tasting room has been newly renovated. In addition, they have a "Music in the Garden" series throughout the summer, with local bands
performing. During the event, wines are available by the glass and bottle, as well as wood-fired pizzas from Tastebud and Ruby Jewel ice cream sandwiches. Event tickets are only $25 per person and can be purchased on Tock. Rex Hill is located close to Portland city limits, so if you're planning a wine-tasting trip, consider using an Oregon limo
service for a safe and comfortable ride there and back. Chehalem Estate in the Willamette Valley AVA. It's known for producing single-vineyard Pinot Noirs and taking a forward-thinking approach to white wine, which it believes should accompany every meal. Chehalem Estate in the Chehalem Mountains AVA is
their newest vineyard. They have a cozy tasting room in downtown Newberg with many tasting features five wines and is $25 per person. Reservations can be made through Tock. Their Culinary Director and Executive
Chef, Becca Richards, created an expanded food menu so you can nibble on something. There's also live music every Saturday evening from 6 to 8 p.m. Entrance to Adelsheim Winery was founded in 1971 and was one of the Willamette Valley's first wineries. It is still a family-run operation, now by the second generation. The winery
specializes in Pinot Noir and Chardonnay and produces other varietals such as Gamay Noir, Pinot Gris, and Riesling. Why Visit? Adelsheim has been a pioneer in the Willamette Valley wine region, so it's worth visiting to taste their wines and learn about their history. The tasting room is on a patio overlooking their beautiful vineyards. They offer
several different tastings, but their standard tasting is $35 per person and can be reserved via Tock. King Estate Winery is a family-owned winery that was founded in 1991. It is located on a 1,033-acre estate vineyard, making it the largest certified biodynamic vineyard in the United States. They have an extensive library of wines but specialize in
Pinot Noir, Chardonnay, and other wine varietals such as Pinot Gris, Riesling, and Gewurztraminer. Why Visit? They are one of the largest wine producers in the state of Oregon, so there is a variety of wines to taste. The tasting room is large and has a lot of natural light. There's also a lovely patio with views of the vineyards. In addition, they offer a
full-service restaurant, so make lunch reservations. Their standard wine tasting is $20 per person, and reservation is at their Tasting Room wine bar. You should contact them directly if you would like a tasting reservation at a table. Related: Chianti Wine Tour in Tuscany Wine tasting 7. Domaine Drouhin
Winery Domaine Drouhin is a family-owned winery located in the Dundee Hills AVA. The Drouhin family has been making wine in Burgundy, France, for over five generations. They moved to Oregon in 1987 to start their Willamette Valley winery. They specialize in award-winning Pinot Noirs and Chardonnays. Why Visit? It's a must-visit for wine lovers
because the Drouhin family is passionate about making high-quality, award-winning wines. They make some of my favorite wines in the Willamette Valley. The beautiful tasting room is modern and has a lot of natural light. There's also a lovely patio with views of the vineyards. They offer several different tasting options, but their standard wine tasting
is $30 per person, and reservations can be made through Tock. Argyle Winery was founded in the Dundee Hills AVA in 1987. It is known for its award-winning sparkling wines, but it also produces Pinot Noir, Chardonnay, Riesling, and Rosé. Argyle's beautiful indoor/outdoor tasting house attracts a regular crowd. Why Visit? If you love sparkling
wines, Argyle Winery is a must-visit. They have a wide variety of sparkling wines, and the tasting house staff is very knowledgeable. The standard wine tasting is $20 per person, and reservations can be made through Tock. They also have a $30 cheese and charcuterie option. Related: Russian River Valley Wineries Vineyard views Willamette Valley
Vineyards was founded in 1983 and is one of the largest wineries in the Willamette Valley. It is located in Turner, Oregon, and has over 200 acres of vineyards. The company produces various wines but specializes in Pinot Noir, Chardonnay, Riesling, and Pinot Gris. Why Visit? Willamette Valley Vineyards is a great place to learn about Oregon wines.
They offer private tours of their production facility and vineyards for only $30 per person. They also have a full-service restaurant serving diverse cuisine and wine pairings. The tasting options, but the standard wine
tasting is $15 per person, and reservations can be made through Tock. Sokol Blosser is a family-owned winery founded in 1971. It's located in the Dundee Hills AVA and has over 89 acres of vineyards. It produces Pinot Noir, Chardonnay, Riesling, and Rosé. Why Visit? Sokol Blosser has a 75-minute guided tasting led by one of their wine experts and
provides a variety of small dishes ideal for pairing with your wine tasting. The tasting room is modern and offers scenic views of the vineyards. A small patio overlooks the vineyards, making it a perfect place to relax and enjoy your surroundings. They offer several different tasting options, but their standard wine tasting is $30 per person, and
reservations can be made through Tock. *** I hope you enjoyed this round-up of the best Willamette Valley wineries to visit! For additional ideas, check out the Willamette Valley Wineries Association website. For many Oregonians, visiting Willamette Valley is a rite-of-passage. As a lifelong local, the state's wine scene had eluded me for years so
amends were in order. But how? Well, spending weekends wine tasting in the Willamette Valley felt like a proper start. Home to more than 500 wineries, Oregon's premier wine region accounts for two-thirds of the state's wineries. Talk about powerhouse! To date, I've visited more than 50 Willamette Valley wineries and narrowed down a list of my
absolute favorites. I'm not a sommelier by any stretch of the imagination, but at this point I can tell the difference between a silky Pinot Noir and sophisticated Merlot. I hope my experience helps you create the perfect day trip to Willamette Valley for wine tasting (don't hesitate to reach out with questions - I'm here to help!) On that note, let's dive in!to the imagination, but at this point I can tell the difference between a silky Pinot Noir and sophisticated Merlot. I hope my experience helps you create the perfect day trip to Willamette Valley for wine tasting (don't hesitate to reach out with questions - I'm here to helps you create the perfect day trip to Willamette Valley for wine tasting (don't hesitate to reach out with questions - I'm here to help!) On that note, let's dive in!to the imagination of the i
Yours truly enjoying a good glass of Merlot Where to Stay in the Willamette Valley There are three cities servicing the Willamette Valley Based on personal experience, I highly
recommend booking wine tasting reservations as early as possible if you plan on visiting the Willamette Valley in the summer or fall. You can easily visit two wineries in a day without feeling rushed. If you're more interested in sampling as much wine as possible, you can probably squeeze in three wineries in a day, but the experience might feel
hurried (the adventure is up to you!). Regardless of how many wineries you visit, make reservations well in advance because the most popular wineries get booked out several weeks in advance between June - September. Local's Tip: If your schedule is flexible, I suggest visiting Willamette Valley in the winter when the cozy fireplaces are employed
and the the moody fog outside takes permanent residence over the rolling hills. It's a great way to stave off the winter blues! Most Willamette Valley wine tastings didn't offer food pairings. One of the waiters explained that legally Oregon wineries can't offer full bottles of wine without a food menu on offer, so they sell wine by the glass exclusively.
Granted, most wineries do offer small charcuterie boards and snacking packs. But unless you have the diet of a baby lamb, you might find yourself hungry for more. The solution? Swing by Red Hills Market for great food beforehand, during or after wine tasting in the Willamette Valley. The other spot I highly recommend is Kopitos, a tasty food cart
that recently opened a brick and mortar restaurant. We ordered the chicken and shrimp rice bowl (pictured above) and it was SO delicious and fresh! One of the things that surprised me most about wine tasting in the Willamette Valley was the steep price tag. Not sure I'm allowed to confess that, but it's how I felt. Granted, if you're a bonafide wine
connoisseur who laughs at the notion of buying wine at Trader Joe's, you might think otherwise! To me, $40 for three ounces of wine is a bit much, the stakes are high at that point. Yep, that's right. On average, tastings clocked in at $40-60 per person for three one-ounce pours. So, if you're planning to embark on a self-guided Willamette Valley tour,
budget between $90-$120 per person if you want to visit 2-3 wineries. Overall, I found the process of hiring drivers very confusing, so I inquired about it during a few tastings. I was told there's a handful of locals who offer driving services, but most of them work regular jobs Monday-Friday, which is why services are limited during weekdays. By the
time the weekend rolls around, the demand is so high (because there aren't many options) that prices get obnoxious. As such, the best way to enjoy wine tasting in Willamette Valley is to book a driver a few weeks in advance or bring a designated driver. Honestly, no. As mentioned, I've visited more than 50 wineries in the Willamette Valley and didn't
join any wine clubs. There's a handful I would have definitely signed up for, but I'm not at a point in my life where I can justify a wine club subscription (yet!). Best Wineries in the Willamette Valley, Oregon (Click here for the table of contents) #10. Domaine Serene Like many passion projects, Domaine Serene started with a love story. A lifelong
dream of Grace and Ken Evenstad, a husband-and-wife duo, who set roots in the Dundee Hills in 1989. Hailing from Minnesota, the Evenstads were no strangers to the importance of hospitality. Before Oregon's Willamette Valley was even on the map, the duo invested in a breathtaking 42-acre hilltop estate and promptly built Domaine Serene. Named
after their daughter, the elegant Tuscan-inspired winery is known for exceptional Pinot Noir and Chardonnay. No detail overlooked, no expense spared. If you're looking to impress an out-of-town guest Domaine Serene will fit the bill. This is one of the best wineries in Willamette Valley for those looking to gather a large group of friends together.
Rather than being intimate, the venue is large group if you made reservations early enough. Verdict (B): If I'm being honest, Domaine Serene seemed like the most touristy winery in Willamette Valley, but it's popular for a reason. But (and I hate to say this) there's an air of pretension that would grate the
nerves of any lifelong local. Oregonians don't operate on labels and status, so I found the vibe a little off-putting. However, if you're wine tasting in the Willamette Valley has been working magic since 1999. The wine makers fully
embrace the rich volcanic soil and marine sedimentary hillsides representative of Willamette Valley. Over the years, Bergström has garnered acclaim for their commitment to sustainability and biodynamic farming practices across their five estate vineyards. The couple's dedication to quality has resulted in award-winning wines that span the gamut,
including recognition from esteemed wine critics and Wine Spectator. With a focus on Pinot Noir and Chardonnay, Bergström's wines showcase the region's potential for producing world-class wines known for complexity and age-worthiness. To get a fair shake at the variety offered, book one of the personalized tastings ($90) for a proper
introduction. Verdict (B): In the Oregon wine world, Bergstrom needs no introduction. This winery offers one of the best wine tasting fee of $90 per person. However, the wines are some of Oregon's finest, don't sleep on this spot. #8.
Domaine Roy & fils Domaine Roy & fils Domaine Roy & fils is billed as one of the chicest wineries in Willamette Valley. The experience starts before you even step food inside the tasting room. You'll be greeted by four ancient olive trees that transport you from the fragrant pines of the Pacific Northwest to the calming bliss of the Mediterranean. Once you pass the olive
trees (shipped in from California) you'll find yourself in a stunning tasting room. Massive floor-to-ceiling windows give way to unparalleled views of the vineyards below. Vines growing in all directions, towering olive trees still fresh in your mind, it feels like an escape to the countryside. Founded by fourth-generation winemaker Marc-André Roy and
his father, Marc Roy, this estate is celebrated for highlighting the unique terroir of the Willamette Valley in the summer months, ask to be seated outside. The outdoor patio is
the only place to be on a sunny weekend afternoon, don't miss it. Verdict (B): The wine was good, but like some of the other wineries in Willamette Valley, it was on the more expensive side (we paid $35 per person and got 3-4 ounces of wine each). We'd revisit if invited by friends, but would prefer to explore new wineries before returning to this one.
#7. Stoller Family Estate Stoller Family Estate Stoller Family Estate was the first wine tasting in Willamette Valley my mom and I enjoyed together. It was our first day trip to wine country and we weren't sure where to start, so after doing some research, we decided on Stoller Family Estate. They have two seating areas, a beautiful indoor tasting room that merges with a
chic outdoor patio (available by reservation only) and a massive lawn full of Adirondack chairs and large picnic tables. We didn't make reservations (lesson learned) but since we arrived very early in the day, they were able to squeeze us in on the patio. Founded in 2001 by Bill Stoller, this family-owned estate spans over 400 acres. Stoller's wines
consistently receive high praise, from their flagship Dundee Hills Pinot Noir to their crisp Chardonnays, the wine is perfect for the warmer days of summer. We had a great time tasting the various wines on offer and munching our way through a well-curated charcuterie board of locals cheeses and meats. Stoller Family Estate was a great intro to the
exciting wineries in the Willamette Valley. Verdict (B): The setting was beautiful, we loved having the panoramic views of the scenic vineyards at our feet. Stoller Family Estate is great for the vibes, I think it's an ideal spot to catch up with girlfriends. #6. Sokol Blosser Vineyards Situated on 89 acres in the Dundee Hills, Sokol Blosser Vineyards is a
certified B Corp winery known for crafting exceptional wines in the Willamette Valley. The story of this highly-awarded Willamette Valley winery dates back to 1971 when two puppy-eyed youths, Susan Sokol and Bill Blosser, decided to invest in a dream. When the couple planted their first vines in the Dundee Hills, they were running on youthful
enthusiasm and frantic prayers. The reason? There was no wine industry in Oregon at the time. Not easily deterred, they ended up establishing what would later become one of the oldest wineries in Willamette Valley. In 2021, Sokol Blosser Vineyards celebrated 50 years! While planning my one day wine tasting itinerary in the Willamette Valley. In
knew a tasting at Sokol Blosser was non-negotiable. Mostly because I'd seen photos of the breathtaking tasting room and had to see it for myself. My husband and I made reservations during the weekday, eager to score a table. The setting was stunning, even more beautiful in person. I felt like I was living in an issue of Architectural Digest, it was
quite the experience! The wine tasting included a red, white and sparkling wine. Everything was good, but the sparkling wine stole the show by a mile. We liked it so much we bought a bottle for the house. Verdict (B+): All told, this is one of the most beautiful wineries in Willamette Valley and the sparkling wines are so memorable! #5. Soter
Vineyards Founded in 1998, Soter Vineyards is the passion project of Tony and Michelle Soter. The family-owned estate has a deep commitment to organic and biodynamic farming practices, resulting in knock-out wines that aren't easy to forget (don't sleep on the Mineral Springs Ranch Pinot Noir). There's a handful of fun tasting experiences to
All told, this was one of the best wine tastings in the Willamette Valley because it was so comprehensive. Even at $45 per person, it was worth every penny. The best things about this charming Willamette Valley winery is the epic MSR Provisions Tasting. It's a culinary experience tailored around the offerings of Mineral Springs Ranch (MSR), the
winery's Biodynamic farm and vineyard. The meals are crafted using ingredients 100% sourced from the property, which are then paired with exceptional wines in the Willamette Valley! Even at $45 per tasting, the price is fair for the quality of wine and the
overall "private" experience. #4. Trisaetum Winery Opened in 2003 by James and Andrea Frey, Trisaetum (tris-say-tum) is one of the most unique wineries in Willamette Valley. Named after the couple's two children (Tristen and Tatum), this winery specializes in Pinot noirs and Resling. The Frey family is dedicated to sustainable practices, using
organic and biodynamic practices exclusively. They rely on the mild climate and acidic soil of the Willamette Valley to produce some of the most interesting wines in the Willamette Valley. The tasting fee is $40-50 per person but is waived with the purchase of 2
                  Verdict (A): Incredible wines served in a relaxed setting, this is one of the coziest wine tastings in the Willamette Valley. The entire experience was very warm and friendly. The passion and entrepreneurial spirit of the Frey family is undeniable. #3. Knudsen Vineyards Knudsen Vineyards was an accidental find. While visiting
Willamette Valley, we called a few wineries to make same-day reservations, but to nobody's surprise: most were booked out. So I resorted to using Google Maps and Knudsen Vineyards popped up, so we decided to pay them a visit. Little did we know what a pleasant experience awaited us. We came without reservations but were promptly seated. This
is a perk I cannot overstate when you opt to visit small wineries in Willamette Valley over the better-known estates. Yet, of all the wineries in the Willamette Valley we visited, none surprised me more than Knudsen Vineyards. Founded in 1971, Knudsen Vineyards produces Burgundian-inspired wines by blending different Dijon clones on the property
I later learned that their grapes are highly desirable to many notable wineries in Willamette Valley (like Argyle Winery), but Knudsen prefers to keep estate grown wine production minimal. As such, you won't find these wines in the stores, so stock up while visiting the winery if you enjoyed them. Both my mom and I were blown away from the rich
and complex notes of the wines. If you're peckish during your visit, don't skip the charcuterie board. The cheeses are divine and pair with the wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A): I'd give them A+ for wines flawlessly. Verdict (A):
Yes, this would be my first stop. Run, don't walk. #2. Domaine Drouhin Focused on traditional French wine-making methods, Domaine Drouhin is responsible for some of the most elegant Pinot Noir and Chardonnay wines in France's revered
wine industry. Helmed by Véronique Boss-Drouhin (born and raised in Burgandy), Domaine Drouhin was established in 1987. Véronique moved to Oregon from France with a clear mission in mind: produce the best Pinot Noirs in Willamette Valley. To nobody's surprise, she exceeded expectations and has been globally-recognized for her wine-making
skills. In 2019, she was awarded France's highest award for merit, the Légion d'Honneur, for her wines from Burgandy. I enjoyed the wine tasting so much that I returned two times within the season. I especially love the fact that Véronique names her award winning wines after her kids. The Pinot Noir is named after her red-headed daughter (clever)
and the Chardonnay is named in honor of her blonde son. And you know I can't resist the cheesiness of that. Verdict (A+): This is one of the best wineries in the Willamette Valley because it excels in all three departments. The wine, the service — it's all *chef's kiss. If I were to join a wine club, it'd be this one. I've been dreaming of the
wine since my last visit and would buy bottles of the Pinot in bulk. #1. White Rose Estate No list of the the best wineries in the Willamette Valley would be complete with mentioning White Rose Estate. During a particularly hot summer day in 2001, a determined Greg Sanders approached an old farmhouse and knocked on the front door with an
unusual proposition. The farmhouse sat atop a hill renowned for fertile soil, impressed by the quality of fruit, Greg made an offer to buy the land and pursue his dream of owning a vineyard in the Willamette Valley. He embarked on a mission to produce exceptional wine using meticulously tended vineyards grown on volcanic soils. The end result? The
best wine tasting experience in the Willamette Valley. What makes this winery unique is the whole cluster fermentation method employed. The method employed. The method employed entails fermentation method employed. The wines
are nuanced, interesting and structured. You don't need to be a professional to experience that for yourself. This is, hands down, my favorite winery in the Willamette Valley. Between the top-notch customer service, epic views and memorable wine, I'd come back in a heartbeat (and do!). Anyone visiting Willamette Valley for the first time should
prioritize a tasting at White Rose Estate. Verdict (A+): This place is a gem! On a recommendation, my friend visited White Rose Estate and joined the wine club! She generously shared a delectable Pinot Noir from the estate during a girl's trip and I will never get over it! It was perfect. Best Wine Willamette Valley (FAQs) Located in western Oregon
 Willamette Valley is bordered by the Cascade Range to the east and Oregon coast to the west. The valley is divided by the Willamette River. The scenic drive to the Willamette River. The scenic drive to the willamette River. The scenic drive to the Willamette River.
Valley is known for producing award-winning Pinot Noir wines that can hold their own in worldwide competitions, and do. It'd be a mistake to sleep on the other varietals though. The best wineries in Willamette Valley also produce memorable Chardonnay and Sauvignon Blanc wines as well. The rule of thumb while doing wine tastings in Willamette
Valley is to ask about the winery's award winners. Facts about Oregon Wine If you're interested, here's some fun facts about Oregon wine:Oregon wine:Oregon wines! Oregon wine yet earned 20% of Wine Spectator's domestic 90+ ratings in 2015 and 2016. In "regular people speech" this simply means our state makes some knock-out wines!
Quality over quantity. Home to more than 908 wineries (not a typo), Oregon is the 4th-most wine producing state in the country. Oregon has 19 certified wine growing regions that span the length of the state from north to south. Featuring more than 700 wineries, the impressive Willamette Valley is undoubtedly the gold standard in terms of wine
producing regions. But don't just take my word for it, acclaimed New York Times wine critic Eric Asimov called Willamette Valley "the country's most exciting wine area." In terms of grapes, Oregon is regarded as one of the premier Pinot-producing
regions in the world. Have a glass and see what all the fuss is about. In sum, here's a quick roundup of the best Willamette Valley wineries that offer the best wine tastings in Willamette Valley Oregon. I hope you enjoyed! White Rose Estate Domaine Drouhin Knudsen Vineyards Stoller Family
Estate Domaine Roy & fils Bergstrom Domaine Serene Oregonians are spoiled for choice when it comes to good wine. Over the past few years I've extensively explored the breathtaking region in search of the best wineries in Willamette Valley. I feel like I've barely scratched the surface, but it's been a great time so far. Hope you enjoyed my list!
Cheers! Antonina Oregon's Willamette Valley stretches 150 miles from Eugene to Portland. A diverse agricultural region, the valley is filled with pastoral rolling green countryside, abundant vineyards, family-owned wineries, dairy farms, apple orchards, and friendly farm towns. The Willamette River flows the entire length of the valley, enriching this
lush and fertile area. Mountains surround it on three sides, protecting it against cold rain from the Pacific Ocean and desert heat from Eastern Oregon. With every turn, every mile, its beauty unfolds and there's no doubt that this is one of the prettiest wine regions in the Pacific Northwest. Oregon's answer to California's Napa Valley, the Willamette
Valley is home to more than 700 wineries, more than 900 vineyards, and ten nested AVAs. Winemaking only began here 50 short years ago with Pinot Noir as the star of Willamette Valley. As Oregon's most famous grape, it's as finicky as a superstar yet the foundation for some exceptional wine. The climate boasts a long and gentle growing season. Its
mild winters, rainy springs, and warm summer days with cool evenings provide perfect conditions for growing the cool-climate grapes that Oregon is best known for. Because of the ideal growing climate wine-growing region, it
can be hard to know where to start. But this guide to the best wineries in Willamette Valley will help readers discover some astounding Pinot Noir, aromatic Riesling, and the valley's newest darling - sparkling wine, along with spectacular views and unique wine tasting experiences. If you're looking to plan a trip, also check out our complete itinerary
for visiting Willamette Valley. There are two primary airports in Willamette Valley - Portland International Airport in the south. For visitors wishing to take a bus to
Willamette Valley, renting a car or taking a guided tour with transportation is necessary to visit most of the wineries. Our recommended guided tour offered by Great Oregon leaves from Portland with hotel pickup available. It's a full-day trip with 3 - 5 winery visits and includes a beautiful vineyard lunch. Amtrak is another option for visitors traveling
to Willamette Valley. The train stops in Eugene and Portland. Again, it's best to rent a car for visiting the wineries are about an hour from Oregon Winemaker Tours. Your day is completely customizable, and Carmine is a winemaker himself. Choose
from our list of recommended Willamette wineries below, or let Carmine select your stops based on your personal travel preferences. Not one of our readers has been disappointed. We couldn't recommend a more educational and fun private day trip. Make sure you schedule well in advance as this is one of the best options in the valley.
RECOMMENDED: Browse the Winetraveler Shop for Vineyard Hopping Apparel If you're in the Eugene area, travel with Oregon Vine2Wine Tours and visit 3 hand-picked wineries on a tour departing from and returning to Eugene. Includes small bites along with transport. 27895 NE Bell Road, Newberg (503) 537-1328 What Guests Like About It.
Boutique, exclusive tastings with the winemaker, unique varieties, musical theme Dave Specter at Bells Up Winery conducting a private tasting on the outside deck. Image courtesy Bells Up Winery offers guests who seek out small wineries an approachable wine tasting on the outside deck. Image courtesy Bells Up Winery offers guests who seek out small wineries an approachable wine tasting on the outside deck. Image courtesy Bells Up Winery offers guests who seek out small wineries an approachable wine tasting on the outside deck.
limited to no more than eight guests, are conducted in the winery's barrel room or on the outside deck with sweeping views of the vineyard. Three sessions are offered daily, by appointment, starting at 11 am. Bells Up owners Dave and Sara Specter, a couple of transplants from Ohio, started their winery in 2012 with 9 acres of vines. The name "Bell
Up" refers to a musical term - a dramatic moment in a classical music score instructing French horn players (of which Dave is one) to raise their instrument's bell and project sound with maximum intensity. As if responding to a symphony conductor's command, Dave and Sara completely transformed a former Christmas tree farm into a very
productive wine making property. It's replete with vineyards, a winery, and a barrel room neatly composed on a south-facing hillside in the Chehalem Mountains AVA. Today Bells Up remains deliberately small-scale, micro-boutique and un-domain production of 600 cases annually. Hence, it's fitting that with Dave's musical background, the wines are
also named after symphonies of famous composers. Equal to the great symphonies they are named after, Bells Up wines reflect handcrafted, classically styled expressions of maximum intensity. Dave conducts the winetasting personally as he sits across the custom-made varnished wood tables from his guests. He serves each wine one at a time as he
expertly and enthusiastically describes the characteristics of each one and then explains the musically-derived name for it. Bells Up, like many other wineries in Willamette, serves wine in large, tulip shaped glasses, affectionally known as "Oregon Pinot glasses," to capture and enhance the aroma and flavors of the wine. No tasting fees are charged.
However, because the winemaker personally guides the party through a genuine, personalized, and private tasting, each guest is requested to purchase a minimum of three bottles each. A $100 non-refundable fee is charged per person in advance when making reservations, then applied back to the three-bottle minimum purchase. Tastings typically
include a sampling of five to six wines like Pinot Blanc, Pinot Blanc, Pinot Noir, and a single vineyard Reserve Pinot Noir sourced from the Walla Walley. Unique to the Bells Up tasting, there is also an estate grown Seyval Blanc. And soon to be available, an obscure Northern
Italian varietal, Schioppettino, will be on the menu. 14725 NE Quarry Road, Newberg (503) 504-3796 What Guests Like About It: Art gallery, accessibility to winemaker, homey atmosphere Sandy Sanchez, co-owner at Potter's Vineyard tasting room. Image courtesy Pam & Gary Baker. If ever the perfect blend of science and artistry existed, it wouldn't sallery accessibility to winemaker, homey atmosphere Sandy Sanchez, co-owner at Potter's Vineyard tasting room.
be at Potter's Vineyard in the Laurelwood District AVA. This family-run winery reflects a work of love for husband-and-wife owners Bill (winemaker and grower) and Sandy (tasting room manager) Sanchez. The couple purchased an existing 3.5-acre vineyard in 2012 and turned it into an art gallery, pottery studio, and tasting room. The winery
intentionally limits production to less than 1000 cases annually, but includes several different varietals from its organic, dry-farmed estate vineyard. They also source from vineyards in Washington. The winery's goal is "to offer the very best tasting experience in Oregon" and has recently received exceptional 90+ scores in various competitions
Visitors can be assured that Bill and Sandy's passion for handcrafted old-world style wines will be in every bottle made from their limited production, boutique vineyard. And the magic blend of science and art can be tasted in each wine. A beautiful art gallery is the setting for wine tasting at Potter's Vineyard. Stylishly decorated with displays of
colorful, clay art products handcrafted by Bill along the walls, the tasting room really comes alive when Bill Sanchez presents his 10th vintage Vino Vasai, Italian for Potter's wine. Seated at large tables in the center of the gallery, guests sample wines served one glass at a time by Sandy as Bill explains their character, complexity, and the vineyard
that produced them. A tasting includes a flight of five wines, a Rosé, a Chardonnay, two Pinot Noirs, and a Cabernet Sauvignon. The tasting menu details the significant information on each wine, but Bill's running commentary on each of them brings to life his genuine passion and talented artistry in their creation. Wine tasting costs $20 per person. A
tour of the vineyards and tasting costs $30. For $40, guests can taste, tour, and enjoy a charcuterie board to pair with their wines. Public tastings are by appointment only Friday through Sunday from 11 am to 5 pm. Private tasting options are also available by reservation. By special request, a private tour of the artist's pottery production garage can
also be arranged. Sales of art and wine are direct to consumer as well as to wine club members. 718 E 1st Street, Newberg (503) 538-2900 What Guests Like About It: Boutique, the story of the family, location, Viognier Wine bar and take a break, this
urban wine tasting room, located in downtown Newberg is a delightful stop. Located between two popular restaurants in downtown Newberg, guests often end their afternoon or start their evening at this welcoming wine tasting room. The name Et Fille reflects the winery's legacy. It means "and daughter," representing the founders, Howard (father
and Jessica (daughter) Mozeico who teamed up in 2003 to start a winery on a small test vineyard on Parratt Mountain at the Chehalem Mountain AVA. Today, Et Fille has expanded to sourcing grapes from blocks on six sustainably farmed vineyards located in four different AVAs in the Willamette Valley. The winery produces about 2500 cases
annually. Having learned everything about wine making from her dad, Jessica continues making elegantly complex wines inspired by her late father's legacy and for the future of Jessica's own daughter, Gabriella. The tasting room, with a subtle black, white and pink color theme that is also reflected on the wine bottle labels, is centered around a long
bar. However, guests are seated at tables and chairs spread along the walls and the large street front window of the tasting room. Photos of the winery, vineyard, and family decorate the walls. Tastings are $25 per person and last about 60 minutes. The tasting room manager serves individual tastings by the glass. Guests can taste 5 to 6 wines from
the current sustainably crafted wine selection of Pinot Noir, Viognier, and a méthode champenoise sparkling wine. The tasting room is open Thursday through Sunday, 12 - 6 pm, appointments are strongly recommended. The flagship wine that most expresses the character of Et Fille Wines is the Et Fille Pinot Noir Willamette Valley. However, the
most popular wine is the Viognier and it sells out quickly. Each wine is accompanied with a description of its character by the attentive and knowledgeable tasting room manager, Josh. Cheese and charcuterie boards are available to order for $15.00, but if that's not enough food, Et Fille's tasting room is conveniently located between two of
Newberg's choicest restaurants, the Rosmarino Osteria Italiana and the rugged Ruddick Tavern. RELATED: Guide to Pairing Cheese with Different Kinds of Wine 10660 SW Youngberg Hill, McMinnville (503) 472-2727 What Guests Like About It: Best views, onsite bed and breakfast, fun events, no reservations required Beautiful views at Youngberg
Hill Winery. Image courtesy Pam & Gary Baker. For guests at Youngberg Hill, wine tastings are more than working through a flight of five estate wines offered daily. It's enjoying the panoramic views of the Cascade Mountains, the Willamette Valley, and the surrounding hillsides covered with 23 acres of vineyards. It's also about the welcoming
hospitality offered to quests who may want to stay at the three-story, nine-suite inn located directly in the center of the property. The Inn also houses the tasting room and provides an extensive outdoor, sheltered balcony seating area for wine tasting. Owner Nicolette Nickolaou bought the 50-acre estate in 2003. Youngberg Hill is one of the few
 women-owned wineries in the Willamette Valley and one of two of the westernmost vineyard sites in the McMinnville AVA. It is directly influenced by the cool marine winds coming through the Van Duzer Corridor, allowing the wines made here to be a full expression of where the fruit is grown. Winetasting at Youngberg Hill offers two spectacular
views. One is outdoors from the deck of the Inn. It includes an unparalleled view of the vineyard, the Eola-Amity Mountain range, and beyond that, the Cascades including Mt. Jefferson and Mt. Hood. Nicolette says, "We have the best views of the Willamette Valley here at Youngberg Hill Vineyards. That's what makes this place magic." The other views of the Willamette Valley here at Youngberg Hill Vineyards. That's what makes this place magic." The other views of the Willamette Valley here at Youngberg Hill Vineyards.
is that of the interior of the wine tasting room, a well-decorated, wood and brick-accented living room with a fireplace and overstuffed, yet comfortable chairs. Youngberg Hill offers a walk-in, no reservations required, tasting of five wines for only $30 per person or the Bailey Family wines for $50 per person. For a more elevated experience, by
appointment, and a slightly different view of the estate, guests can taste either the more comprehensive Youngberg Hill Reserve wines for $70 per person. In all the tastings guests are seated and knowledgeable servers are present to answer any questions guests may have. A
unique, educational and fun finale to the wine tasting is the comparative tasting of the popular Pinot Noirs from the Natasha Block vineyards. Both wines are from the same clone yet each distinctively reflects its different terroir in taste and barrel tasting are also available as are more higher-end types are from the same clone yet each distinctively reflects its different terroir in taste and character. Vineyard tours and barrel tasting of the popular Pinot Noirs from the same clone yet each distinctively reflects its different terroir in taste and character.
of specialty wine tastings. In addition to wine tasting, local music is featured on Wednesday evenings during the summer along with a host of other events throughout the year. Open daily from 10 am to 4 pm, the tasting room is only a short ten-minute drive from downtown McMinnville. 5935 Bethel Heights Road NW, Salem (503) 581-4286 What
Guests Like About It: Best views, onsite Airbnb, Taco Tuesday, Rosé of Pinot Noir It's hard to express in words the awesome beauty of the sweeping vista offered by enormous white canvas umbrellas, guests can see southwest across the Willamette Valley all the way to the Van
Duzer Corridor. Cool winds from the Pacific Ocean that blow through this gap in the Cascade Mountains influence the wines made here by Rachel Rose, winemaking effort in the basement of their original home on the property
of only 4 planted acres. They now harvest from 20 acres planted high in the volcanic hillside soils of the Eola-Amity Hills AVA. Guests can sample wines while seated at tables outside on the patio or inside the spacious tasting room. The tasting room is well-lit by natural light that flows through the large windows that look out from the crest of the high
hill. A flight of six wines costs $20 per person and is served by an attentive, knowledgeable staff person who explains the characteristics. In addition, a descriptive menu card with flavor profiles accompanies each flight. Open daily from 11 am - 5 pm, reservations required. Rosé of Pinot Noir is the flagship wine of Bryn Mawr. So popular with guests,
it sells out quickly. Tasting includes Pinot Noir, Dolcetto, Chardonnay, Tempranillo, and Riesling. Guests can rent an on-site Airbnb known as the "idea box home" with two king size suites offering stunning mountain views. All summer long a fun and festive event replays every Tuesday from 5 - 8 pm. Taco Tuesday provides live music and features
mouthwatering tacos with special pricing on a select bottle of wine each week. 19143 NE Laughlin Road, Yamhill (503) 662-3280 What Guests Like About It: Excellent wines, educational tasting experience, beautiful views Willakenzie Estate Vineyard in the Yamhill-Carlton AVA offers stunning views from its spacious patio and its elegant tasting room
But don't let the beautiful surroundings distract you from its luscious estate Chardonnays and Pinot Noirs. The focus here is on the winery when they purchased 420 acres in 1991. Originally a cattle farm, the winery's name is inspired by the ancient marine sedimentary soil on which the
Willakenzie Estate is planted. The Willakenzie soil, formed from the confluence of the Willamette Valley. Based on this diversity and in keeping with the winemaking tradition that great wines reflect a true sense of
place, Willakenzie Estate produces elegant, cool climate wines. It relies on a long-standing practice of sustainable viticulture and was the first vineyard to become LIVE certified in the Willamette Valley. Willakenzie has over 125 different vines and 43 parcels. And when winemaker Erik Kramer started here in 2017, he asked to have all the large
commercial tanks removed. They were replaced by craft sized tanks so that Erik could make decisions on when to pick for each parcel. Erik and vineyard/land manager Ken Kupperman collaborate to grow and produce wines with depth and distinction. And yes, you can taste that quality in all of the wines. The 2019 Estate Pinot Noir is Willakenzie's
examples of the fine wine produced at Willakenzie. The Varietals Flight is $30 per person, waived with a purchase of $75. The Cellar Club Flight is $40, waived with a $100 purchase. Cheese and charcuterie boards are available for $25. Tasting is available by appointment daily, 11 am - 5 pm. Seated tastings, poured one wine at a time, come with
stories of the winery, the vineyard, the characteristics of the wines, and more about the wines, and more about the wines, not events, specialized tours are available by reservation. They include an estate tour via ATV, extravagant characteristics of the wines, and more about the wines, and more about the wines, not events, specialized tours are available by reservation. They include an estate tour via ATV, extravagant characteristics of the wines, and more about the wines, and wine
21101 SE Cherry Blossom Lane, Amity (503) 435-1278 What Guests Like About It: Excellent views, onsite restaurant, extensive wine list, produce grown onsite Founded by the late Jimi Brooks, and now run by Janie Brooks, his sister, Brooks Wine invites visitors to sit back, relax, and sip world class wines produced onsite from their nearly 50-year-old
vineyards in the Eola-Amity Hills AVA. The wines reflect the influence of the volcanic soils and Van Duzer Corridor winds on the grapes. The menu includes 17 Pinot Noirs, 15 Rieslings, 5 library wines, and 11 other wines including a white blend, Pinot Gris, and Syrah. Winemaker Chris William, in his 23rd vintage, says, "If you can't find something on
 this menu, then you don't really like wine." Tastings cost $20 for a flight of six wines. Guests can reserve their favorite table for parties of 1 to 8 with a $40 deposit. The $40 deposit is refunded with the purchase of tastings, wine, or food. Open daily from 11 am - 5 pm, reservations required. The onsite restaurant serves lunch from their seasonal menu
sourced, in part, from their well-maintained and prolific garden. Guests enjoy seated tastings and food either in the cozy tasting lounge or outdoors on the large deck while taking in the expansive four-mountain view and valley of vineyards below. On a clear day, guests can see Mt. Adams, Mt. Hood and Mt. Jefferson from the outside deck. 5195 SW
Hergert Road, Cornelius 503-992-1196 What Guests Like About It: Hospitality Manager Zack Mance's warm hospitality and gorgeous views of Mt. Hood Owners Ruth and Skip Tarr, captivated by a property in the Laurelwood District that included a preexisting winery, a wine club, and vineyards, embarked on a new adventure. Their newly
constructed tasting room, a testament to their passion, offers breathtaking views of Mt. Hood from its expansive patio. With his minimal intervention approach, winemaker Cuvee Pinot Noir. A tasting includes six wines. The $25 tasting fee is waived with a $50 tasti
purchase. Open Thursday through Monday. Reservations accepted. 24399 NE Albertson Road, Hillsboro 503-405-8703 What Guests Like About It: Stunning views, warm hospitality, and delightful wines. Located in the Yamhill-Carlton AVA, this family-
friendly winery is owned and operated by Oregon's first Korean American winemaker and his wife, Dave and Lois Cho. You'll love the story of this dynamic duo. The tasting fee is $40, free for wine club members. Open daily, walk-ins welcome. 12220 NE Bayliss Road, Carlton 832-953-8980 What Guests Like About It: Friday nights and ghost stories
Ghost Hill Cellars in the Yamhill Carlton AVA features a spacious tasting room. Its brand-new tasting room atop Ghost Hill just opened in Spring 2024. The views alone are worth a visit. But it also comes with its own ghost story, a rich farming history that runs five generations deep, and estate wines aged to perfection. All of the wood in the tasting
room comes from the family farm including the handmade tables. The Bayliss Bower Pinot Noir is the family's flagship wine, and the Pinot Noir Blanc is popular with visitors. Acclaimed winemaker Eric Hamacher makes the wines at Ghost Hill and believes in minimal intervention to produce these outstanding wines. The tasting room is open Thursday
- Monday 12:00 - 5:00 pm, and open until 9:00 pm on Friday nights. The tasting fee is $25 per person. No reservations required. And for pet lovers, it's dog friendly. 8150 SW Swede Hill Drive, Portland 503-961-6057 What Guests Like About It: Stunning views and onsite restaurant Amaterra means "for the love of the Earth" and that sentiment is
reflected throughout the design of this state-of-the-art, gravity flow winery. Located just minutes from downtown Portland, the winery sits high on the slopes of the city's West Hills. The views stretch across its vineyards to the Coast Range. By joining Amaterra Winery's unique social membership, visitors have access to wine tasting and the onsite
restaurant. Membership costs a one-time fee of $25 and only one member of a group need be a member. It's Super Cascadian, a bright rich red blend, made from grapes sourced out of Washington, is popular. The restaurant features
tasting flights of four wine or the duo half glass of Rosé or Chardonnay. Open Tuesday through Sunday for wine tasting from 12:00 - 4:30 pm. Dinner is from 4:30 - 9:00 pm. Reservations recommended. 18599 NE Archery Summit Road, Dayton (503) 714-2030 What Guests Like About It: Wine tasting in the cave, stunning vineyard views, friendly staff
Inside Archery Summit's underground wine cave. Image courtesy Archery Summit. Guests who come for wine tasting in the heat of summer are in for a very cool and unique treat at this elevated winery in the Dundee Hills AVA. Archery Summit Winery tastings take place underground in the coolness of a Burgundian-inspired barrel cave. Dug 45 feet
underneath the vineyard above, the cave stretches for a quarter mile in what was formerly the wine production facility. Now it provides a wine tasting room where guests are seated at comfortable tables along the dramatic, black gunite coated walls. The cave temperature is so naturally well controlled that air conditioning is not required and
guarantees a constant, pleasant coolness for wine tasters. The beautiful views featured at Archery Summit. Image courtesy Archery Summit. The vineyard above features conditions uniquely suited for Pinot Noir with its south facing slopes, well-drained soil, and high elevation. From five estate vineyards and 50 different blocks spread across more
than 80 acres in predominantly volcanic soils, winemaker Ian Burch crafts rare and remarkable wines that vividly express their distinct places of origin. He says, "My philosophy is trying to let the fruit speak for itself." Red Hills Vineyard is one of the most popular wines at Archery Summit. But Ian considers the Arcus Vineyard Pinot Noir, sourced
from one of the winery's five vineyards in Dundee Hills, to be its flagship wine. Signature tastings run $50 per person for a flight of one single-vineyard Pinot Noirs, and one cellar selection. Open daily, tasting is available by appointment, from 10 am - 4 pm. Ian says the best thing about the tasting experience is the
knowledgeable, well-trained staff that serve each guest. 4225 N Pacific Highway, Rickreal (503) 831-4916 What Guests Like About It: Oak savannah, onsite restaurant with woodfired pizza, friendly staff Within 30 minutes northwest of downtown Salem, Left Coast Estate offers a unique opportunity for guests to enjoy a glass of wine under 400-year-
old, majestic oak trees on their 500-acre vineyard, winery, and working farm. Left Coast Estate was founded by Robert Pfaff and Suzanne Larson, but the ownership has been with the children from the start. Now in its 2nd generation, Left Coast is located in the Van Duzer Corridor AVA. Since 2003, the family has expanded the original 35-acre
planted plot to 160 acres for growing both white and red varieties. The winery produces about 23,000 cases annually. Their vineyards and winery are certified sustainable through LIVE and each bottle is crafted predominantly to represent the sedimentary and loess terroir in which the grapes are grown. In addition to their wines, Sarah Horner,
Marketing and Communication Director, says, "Left Coast Estate is working to preserve its oak savannahs using goats and sheep to mitigate the growth of invasive species of plants." For the past seven years the estate has sponsored a unique event named "Run for the Oaks," in which 10K and 5K runs on a course designed around the property raises
money to rehabilitate the oaks. The wine tasting experience begins the moment quests arrive as Queen Bee Bubbly, a méthode champenoise produced sparkling wine is served to each visitor. Beekeeping and honey production are part of the Left Coast Estates practices. Knowledgeable servers provide the wine tasting experience by pouring each wine
one at a time. The tasting costs $25, refunded with a two-bottle purchase. Tastes include a flight of two whites and two reds. The tasting room is open daily from 12 - 5 pm. Tours of the estate vineyard can be arranged as well. All wines are estate grown and can be coupled with delicious culinary pairings from the tasting room's kitchen. Especially
popular with locals, the charming on-site farmhouse café features woodfired pizza. Joe Wright, the winemaker, has been with Left Coast for 15 vintages. Left Coast for 15 vintages.
Like About It: Intimate tasting room and big wines Leigh Brown, a well-known local winemaker, makes her own small-production wines under the label Lolati. Named after her great-grandfather's farm in South Africa, the term means "ebb and flow." The tasting room reflects her heritage with colorful fabrics from South Africa. Brown sources her
grapes from Washington and focuses on bigger wines. Her wines are expressive and delicious. The flagship wine is Primitivo, which is also Brown's biggest seller. The $25 tasting fee is waived with a two-bottle purchase. Open by appointment only. 5430 NE Breyman Orchards Rd., Dayton 503-864-2000 What Guests Like About It: Olive oil tasting, the
outdoor activities The Durant family first planted grapes in 1973 in Willamette Valley. Then they planted olives in 2004 and followed by making their own wine in 2006. Now the family business at Red Ridge Farms has expanded to include olive oil production, a specialty plant nursery, and a farm shop. Guests can wander the Knot Garden, a neatly
manicured UK style garden, the lavender fields, and the Durant Nature Trail. While visiting to stay onsite. The Durant Vineyard tasting room features views of Mt. Hood and Mt. Jefferson with ample indoor and
outdoor seating. The 2019 Brut was named SIP Magazine's 2023 Best of the Northwest Platinum Award Winner. It offers a perfect start to wine tasting at Durant Vineyard. Wine tasting at Durant Vineyard. Wine tasting at Durant Vineyard. Wine tasting is available daily from 10:00 am - 5:00 pm. Tasting fee is $30 per person. 5000 NE Sokol Blosser Lane, Dayton (503) 864-2282 What Guests Like Best About It: Pretty
views, onsite restaurant, history and philosophy of sustainability Inside Sokol Blosser tasting room in Willamette Valley. Image courtesy Pam & Gary Baker. Fifty-one years ago, back when Oregon was better known for timber and turkeys than for wine, founders and current owners Susan Sokol and Bill Blosser began growing grapes in the red volcanic
hills of what is now Dundee Hills AVA. Well before there even was an Oregon wine industry, these two visionary Willamette Valley pioneers started a winery that today continues to express the region's terroir through the brilliance of its fruit from the 128-acre organic certified estate. Sokol Blosser's dramatic tasting room overlooks estate vineyards
below the winery and on the hills above it. The onsite kitchen offers small bites and a generous butcher board overflowing with curated meats, specialty cheeses, marinated vegetables, berry and fig jams, and spicy hazelnuts. But the wine is the real star here. From the 2021 Willamette Valley Sauvignon Blanc, reminiscent of the New Zealand style
found in Marlborough, to the 2021 Estate Rosé of Pinot Noir, a bright, delicate wine, to the 2018 Peach Tree Block Pinot Noir, an earthy wine with a complex mouthfeel, all showcase the distinctive quality of Sokol Blosser wines. The 2020 Bluebird Cuvée Brut Sparkling, an excellent blend of five wines, is a nod to Susan Sokol's dedication to the
Prescott Western Bluebird Recovery Project. The winery property is home to 11 bluebird boxes. Each year the boxes fill with nests and soon become home to a new generation of Bluebirds. The winery property is home to 11 bluebird boxes. Each year the boxes fill with nests and soon become home to a new generation of Bluebirds. The winery property is home to 11 bluebird boxes.
minimum $109 wine purchase. A flight includes four wines, one Sauvignon Blanc, and four Pinot Noirs. Open daily from 10 am - 4 pm by reservation. 27751 NW Olson Road, Gaston (503) 985-7760 What Guests Like About It: Historic winery, educational tasting, stunning tasting room at Elk Cove in Willamette Valley. Image
courtesy Pam & Gary Baker. Originally planted in 1974 by Pat and Joe Campbell on an old plum farm, Elk Cove remains one of Willamette Valley's historic family-owned wineries. Today, three hundred acres of planted vineyards are tucked into the foothills of the Coast Range Mountains in the Yamhill-Carlton AVA. The newly repurposed event room
turned tasting room offers spectacular views of some of the surrounding vineyards and occasional glimpses of the native Roosevelt Elk herd that roams nearby. Elk Cove has been growing estate Pinot Noir for four decades and it shows. It produces 45,000 cases annually from steep slopes of six different vineyards with three different soil types in
three different Willamette Valley AVAs. At 750-to-800-foot elevation, all vineyards are sustainably farmed and Salmon Safe Certified. Second generation winemaker Adam Campbell says, "Good winemaking is a mixture of art and science. But at the end of the day, I need great vineyard sites and impeccable farming to make phenomenal wines." Wine
tasting at Elk Cove is wine education 101. Enhanced by a spacious, well-lit room with two wood paneled service bars at one end and generously sized wooden tables throughout the area, wine tasting is a seated affair, by reservation, served one wine at a time by Wine Educator, Shane. The atmosphere that he creates is friendly, welcoming, and
personalized as he guides guests through monthly rotated, featured flights, a mixture of red, whites, and sparkling Trio can be added to either flight for an additional $15. Elk Cove is open 10 am to 5 pm
daily, by reservation. The most popular wine is the La Boheme Pinot Noir, accompanied by a romantic story about the founder's favorite opera. Because the goal is to create cool-climate wine by growing the best fruit possible, wine tasting at Elk Cove lets guests experience the finest qualities of balanced, fruit-focused Willamette Valley wines. 691
Oregon 99W, Dundee (503) 538-8520 What Guests Like About It: Sparkling wine, urban location, events, stunning tasting room Outdoor tasting area at Argyle Winery was originally a drying plant for hazelnuts or filberts, as the locals say. The filberts gave way to wine grapes in 1987 when
winery founder Rollin Soles began making Oregon's first sparkling wine in the Dundee Hills AVA. Currently celebrating 35 years, Argyle Winery is the largest producer of sparkling wine in Willamette Valley. Its grapes come from an estate that has grown to more than 400 acres. In addition to sparkling wines, Argyle Winery's Pinot Noirs,
Chardonnays, and Rieslings have earned acclaim for their elegance, vineyard-driven character and uncommon age-ability. The sustainable and regenerative viticulture practices of Jeff Hall and the creative talents of winemaker Nate Klustermann combined result in the wine's quality. Argyle Winery, conveniently located in the town of Dundee, often
serves as the first or last stop for winetasting in the Willamette Valley. The spacious and dramatic tasting room is built from wood repurposed from the original nut drying plant. Seating is available inside or outside on a shaded patio surrounded by lush greenery. For small bites, charcuterie boxes from Sprig and Spread are available for purchase. But
the winery also hosts "after hours" events that draw locals and food trucks. The Pop Flight costs $30 per person and includes four sparkling wines that are only sold in the tasting room. The Variety Flight also costs $30 per person and includes four sparkling wines that are only sold in the tasting room. The Variety Flight also costs $30 per person and includes four sparkling wines that are only sold in the tasting room.
also a fan favorite. Tasting is available by reservation Monday through Thursday, 11 am - 5 pm. 322 Main Street, Springfield (541) 242-6588 What Guests Like About It: Urban wine bar, open late, sparkling wine, friendly staff While many of the Willamette Valley wineries are in the Northern Willamette
Valley in AVAs like Chehalem Mountains, Yamhill-Carlton, and Eola-Amity Hills, that's not to say there aren't plenty of exceptional wineries in the mid to southern parts of Willamette Valley. Iris Vineyards is one of those. One of Willamette Valley in AVAs like Chehalem Mountains, Yamhill-Carlton, and Eola-Amity Hills, that's not to say there aren't plenty of exceptional wineries in the mid to southern parts of Willamette Valley. Iris Vineyards is one of those.
brand began in 2001. With deep roots in the Lorane Valley just south of Eugene and a history of innovation, Iris has been the face of southern Willamette Valley AVA for more than a quarter century. And as it has grown, so has its collection of remarkable wines, especially sparkling Pinot Noir. Iris Vineyards owners, husband and wife Richard Boyles
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and Pamela Frye approach the winemaking world with three certainties. The first is that the wine is an expression of the cool southern territory in which it is grown, a high elevation equal to that of Burgundy, France. The second is that the winemaker, Aaron Lieberman, a 17-vintage veteran, continues to be central in the vineyard and the cellar. Along the way he added a sparkling program to what developed into a 14,000-case brand. And thirdly, consistently pursuing the Greek concept of Arete', an idealist notion of ever improving towards excellence, Iris' wines reflect the passion, craftmanship, and elegance embraced in this noble approach to winemaking. To discover just how unique Iris Vineyards wine are, guests can book a tasting at Iris' newly opened wine bar in Springfield. The wine bar, which just opened in

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