



THE VINES
of WILLAMETTE VALLEY

ALEXANA BLENDING ESCAPE ITINERARY

We are greatly looking forward to our trip with all of you to the Willamette Valley. We have been able to secure some wonderful tastings at the top boutique wineries in the region – you will all leave the weekend as Oregon Pinot experts!

We are working with the team at Alexana Winery and can't wait to blend our own Pinot Noir. Their 2020 vintage is really special and Michael and Bryan are going to the winery next week to select the base wines from different blocks around the property.

The entire weekend will be casual attire and we plan on being outside as much as possible so please be prepared for the unpredictable weather of the Pacific Northwest. Temperatures should range between 47°F and 72°F.

Below is the latest itinerary and we do not expect any major changes, though we may need to make adjustments due to potential COVID restrictions or travel availability.

THURSDAY, MAY 27

Arrivals at Portland International Airport and check in at **The Allison Inn & Spa** (theallison.com). The Allison is about an hour from the airport. We can arrange transportation from the airport to the Allison, or you can rent your own car if you plan to do additional exploring. The cost of the transfer is approximately \$125.





6:00 pm Welcome Reception, tasting and dinner hosted by Maria Ponzi at Ponzi Vineyards (ponzivineyards.com) and its architectural gem of a winery.

Founded in 1970, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. Today, the Ponzi sisters continue a legacy of winemaking excellence and innovation, and the winery continues to set the standard for Oregon Pinot Noir and Chardonnay. Taste the newest vintages from this highly lauded pioneering producer.

FRIDAY MAY 28

10:00 am Vines Blending Master Class & Personal Blend Creation at our winemaking partner, **Alexana** (alexanawinery.com). Alexana's owner Dr. Revana and their expert winemaker Bryan Weil will give us a vineyard tour, followed by a guided tasting of their complex, terroir-driven Pinot Noirs. Then you will enjoy an extensive personalized blending session, giving you unprecedented access to make and purchase your own custom barrel of world class Pinot should you choose this option.



1:30 pm Lunch in the Alexana vineyards catered by the fabulous Red Hills Market (redhillsmarket.com). This will be the perfect opportunity to go family style and pass around large format bottles of some of Oregon's other greats, including Elk Cove Vineyards, Bergstrom and Shea Vineyards.

3:30 pm Return to the Allison Inn for siesta, spa, relax or gym.



7:00 pm - Guided tasting: “The Oregon Pinot Noir Story” at The Allison. Taste some of the original pioneering Oregon producers, including Adelsheim, Erath, Sokol Blosser, and Soter. Here we will get a feeling for how it all began and learn more about the history of this gem of a wine region.

8:00 pm - Dinner at the Jory, Allison’s signature restaurant. The chef will create a special menu highlighting the native flavors of the Willamette Valley and its seasonal, farm-to-table agriculture, and accompanied by some older vintages of its superstar wineries.



SATURDAY MAY 29

10:00 am Tasting at Domaine Drouhin (domainedrouhin.com). While Domaine Drouhin is a relative newcomer, arriving in the Valley “only” in 1987, fourth-generation winemaker Véronique Boss-Drouhin cut her teeth in none other than Pinot Noir’s mythic birthplace, Burgundy. Today they produce wines of distinction, balance, elegance, and longevity, widely considered among the best in the Pacific Northwest.



12:00 pm Tasting and lunch at Beaux Freres (beauxfreres.com). Practicing biodynamic estate Beaux Freres will be pouring an exclusive flight that includes rare single vineyard wines not found outside of the winery, along with their essential estate wines and Old World-inspired Chardonnay. The tasting will be presented at various locations throughout the vineyard and winery, and served alongside a casual yet handcrafted cuisine pairing prepared by Wooden Heart (woodenheartfood.com), a local purveyor with excellent quality and sourcing.



4:00 pm Return to the Allison Inn for siesta, spa, relax or gym.

7:00 pm Traditional Northwest Salmon Bake and vertical tasting under the stars at Alexana Winery.



SUNDAY MAY 30 – OPTIONAL ACTIVITY

9:30 am Drive to Silver Falls State Park, (<https://www.youtube.com/watch?v=XaHhN-jbEZo>) where we will hike in small groups (varying distances and levels of difficulty) to see 10 waterfalls. Gourmet boxed lunch.



1 pm Return to Allison for departure

WINEMAKING: A barrel of your own Pinot Noir

For those of you who would like to make your own custom barrel (300 bottles) of 2020 Willamette Valley Pinot Noir, the cost is \$20,500. Alexana has made available 5-7 barrels of their exquisite terroir-driven wines to blend, so we suggest reserving your barrel as soon as possible if you want to guarantee your blending spot. These wines will be bottled with your custom label and available for shipping in October, 2021.

COSTS

For Vines members, the Vines Blending Escape includes without cost all meals, wines, local transportation and group activities, as part of your annual dues. The guest fee for non-members for these activities is \$2,500. Members are responsible for transportation to Portland and the Willamette Valley, and for the cost of their accommodations at the Allison Inn & Spa (theallison.com).

LOGISTICS

- Rooms: We have reserved a room for each of you at the Allison Inn & Spa. The group rate is \$447/night. Please contact them at (503) 554-2525 to guarantee your room with a credit card. You can also extend your stay or inquire about a suite if desired. Please let them know you are part of the “Vines Global” group.
- The Allison is about one hour from the Portland airport (PDX). We can arrange transportation for you. The estimated cost each way is \$125.
- Cancellation:
 - Due to the limited number of spots available we ask that you kindly let us know by April 20 if you cannot attend. There is a waiting list for the Blending Escape and, if you cannot make it, we would like to offer your spot to another member.
 - If you cancel after April 20 and we are not able to fill your spot, we will invoice you for \$3,000 to cover the lost expense of the trip.
- All current national and local COVID protocols will be implemented during our Blending Escape. You will be receiving a separate email with detailed information in the coming weeks.

REGISTRATION

If you have not already done so, please complete out this registration form with some important information we need from you: <https://thevines.typeform.com/to/DNA2Oz1d>.

PLEASE NOTE: All of the scheduled events and activities are subject to change based on the evolving COVID situation and any other unforeseen circumstances. We all have a role to play in keeping each other safe. When participating in our events, please wear a mask and help us practice physical distancing.

