



WILLAMETTE VALLEY

WINE ESCAPE

Lush vineyards, handsome farms, fabulous wineries, and award-winning wines live in the Willamette Valley. Emily Wines, Cooper's Hawk Master Sommelier and VP of Wine & Beverage, will host this crafted tour that will take you to specially selected wineries and mouthwatering farm-to-table experiences. Meet the winemakers who are passionate about growing the best wine grapes and freshest foods. The Willamette Valley Wine Region is one of the most influential wine-producing regions in all of Oregon. Sign up now for this private and customized Wine Club tour – it's sure to sell out fast!



JULY 16 - 19, 2020



DAY 1 - ARRIVE AT PORTLAND AIRPORT BY NOON

Welcome to Portland! Our tour program will begin at 12 noon from Portland Airport when we meet our guide, who will accompany us to our transportation. First on our agenda is a visit to The Kitchen at Middleground Farms, a recreational cooking school. All of your senses will be enriched from time spent at Middleground Farms. From the beauty of the surrounding far land, to the delicious tastes from The Kitchen, they delight in providing you with a transformative experience you will always remember. The Kitchen resides in a refashioned cattle barn, equipped with a modern kitchen and state-of-the-art appliances. A vegetable garden provides stock for the kitchen, as does the family's 25 laying hens and small herd of Nubian dairy goats. Neighboring farms and local artisan producers provide much of the rest. They believe local, seasonal, humANELY, and sustainably grown foods are the most delicious and healthful, but they can't be perfect all the time. You'll see them at Costco, too. And you won't find a hybrid tractor here. There is no elitism in their personal farm-to-table movement. Everyone has to find their own middle ground. That is how they came to the name Middleground Farms. We'll participate in a demonstration and hands-on cooking class as well as enjoy a scrumptious farm-to-fork late-afternoon Welcome Dinner!

After dinner we will head to our hotel for the next 3 nights – the Atticus Hotel. Arrival at the hotel will be at approximately 6 p.m. and your time will be free the rest of the evening.

Meal Included – Dinner

HIGHLIGHTS

The Kitchen at Middleground Farms

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DAY 2 - WILLAMETTE VALLEY

Our day starts with an 11 a.m. reception-style tasting with paired small bites at Domaine Serene, one of the top estates in Oregon. Domaine Serene has earned a national reputation for incredible Chardonnay and Pinot Noir wines. Founded in 1989 by Grace and Ken Evenstad, Domaine Serene is perched atop the Dundee Hills, with stunning views of the valley. Today, Domaine Serene produces wines from six individual vineyard estates, planted exclusively to Pinot Noir and Chardonnay. Each estate offers a diversity of soils, clones, rootstocks, microclimates, slopes, and elevations that add distinguishing complexity and elegance to the wines.

Our next stop will be at Brooks Winery for a tasting and winery lunch. Brooks is the living legacy of Jimi Brooks, a visionary Portland native who came to wine through his passion for history and philosophy. After traveling the world and experiencing the hard work of winemaking in Beaujolais, Jimi returned to Oregon and found a burgeoning wine world. He devoted the rest of his life to holistic farming and winemaking in the Willamette Valley, showcasing the region's potential for expressive, complex, and balanced Riesling and Pinot Noir. While Jimi is no longer with us, his strong commitment to biodynamic farming, his gentle approach to winemaking, and his excitement for the Willamette Valley terroir live on through their wines. Brooks wines have received perennial praise in *Wine Spectator*, *Wine & Spirits Magazine*, and *The Wine Advocate*.

We complete our day with a stop at Bethel Heights Vineyard, where we will sample and taste the history and evolution of forty years of Pinot Noir and Chardonnay. The first vines at Bethel Heights were planted between 1977 and 1979. They have been knitting themselves into the landscape ever since, learning to speak its language from the moment they put out their first roots. These are some of the last own-rooted Pinot Noir and Chardonnay vines surviving anywhere in the world, still going strong and producing some of the finest wines of their entire career. Their younger vines are now fully mature as well and are starting to bring some interesting new voices to the table.

We end our day after this visit, and you are on your own to explore the town of McMinnville and have dinner.

Meal Included – Lunch

HIGHLIGHTS

Domaine Serene

Brooks Winery

Bethel Heights Vineyard



DAY 3 - WILLAMETTE VALLEY

Today starts with a 10 a.m. visit to Beaux Frères Vineyard located on an 88-acre farm atop Ribbon Ridge near Newberg in beautiful Yamhill County. Tall and stately Douglas fir trees cover nearly 50 acres of the farm, with homestead and winery buildings occupying another 8 acres. The vineyard is situated on 30 acres (24 of which are planted) of steep, contiguous southeast, south, and southwest facing hillsides of Willakenzie soils at elevations of around 400 feet. Planting began in 1988 with tightly planted Pinot Noir vines spaced at a density of about 2,200 plants to the acre. The oldest vines in the vineyard are now a seasoned 31 years of age, and the vineyard as a whole is a mixture of own-rooted Pommard and Wädenswil clones and younger Dijon clones on phylloxera-resistant rootstocks. We'll enjoy an in-depth exploration of the winery's history, their farming practices, and winemaking philosophy during a walk up the hill into the Beaux Frères Vineyard and will tour of the winery before a seated tasting.

We'll depart and head to the town of Carlton, where you will have free time for lunch and a bit of exploring. Carlton, only three short blocks in length, manages to pack in more gastronomy, wineology, and hospitality than most cities ten times its size. Organic cheeses, fresh meats, piquant preserves, creative desserts, and artisan chocolates are all available right on Main. Once a rough-and-tumble logging town, Carlton is now the small but significant epicenter of the North Willamette Valley's farm and wine scene.

After our lunch break, we head to Sokol Blosser Winery. When Bill and Susan Sokol Blosser planted their first vines in 1971, they needed all of their youthful self-confidence, energy, and determination to make their way because there was no wine industry in Oregon. Today, with over 500 wineries and more than 19,000 acres of vineyards, Oregon wines are available throughout the world. Sokol Blosser has survived, grown, and prospered as a family-owned and run operation, and they are proud to have been part of developing and shaping Oregon's now prominent wine industry. They strive to create wines of world-class quality that are produced sustainably, mindful of the environment, and that express the distinctive flavors of their hillside vineyards. Sokol Blosser wines reflect who they are – their values and their sense of place. We'll enjoy a tasting of these wonderful wines.

HIGHLIGHTS

Beaux Frères Vineyard

Sokol Blosser Winery

Archery Summit Winery

Farewell Dinner



DAY 3 - WILLAMETTE VALLEY (CONTINUED)

Our last visit today will be to Archery Summit Winery. Gary Andrus launched Archery Summit in 1993, infatuated by Pinot Noir and the capacity the Willamette Valley seemed to have for it. The Dundee Hills caught his eye, because the region shares similar growing conditions with Burgundy, France, and some of the most acclaimed Pinot Noir vineyards on earth. Because they focus on Pinot Noir, their commitment to terroir and the refined flavors of place has only grown. With a quarter century of winemaking experience, they are proud to have helped bring well-deserved fame to Willamette Valley wine and are eager to take it to even higher ground. With five estate vineyards in the Dundee Hills appellation, Archery Summit champions diverse flavors through a mindful mix of grape clones and vines of varying ages. In viticulture, as in music, there is strength in plurality. Their fruit comes from five distinctive sites in the Dundee Hills American Viticultural Area. Each of their vineyard blocks—differing by rootstock, clone, and vine age—adds an additional voice in their cellar. The resulting wines are symphonic in nature: expansive and harmonious. We'll complete our wine tour today with a tasting of Archery Summit wines. Tonight, we will gather for a Farewell Dinner.

Meal Included – Dinner

DAY 4 - DEPARTURE

We depart our hotel at 8:30 a.m. for a transfer to Portland and an orientation tour of the city including a stop at the Rose Garden. Drop off at Portland International Airport will be for flight departures at 2 p.m. or later.

HIGHLIGHTS

Portland City Orientation Tour

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INCLUDED

3 nights' accommodations at the Atticus Hotel

Winery visits and activities as shown

One lunch, two dinners

Tour Guide throughout

Private coach throughout

Taxes

Gratuities for tour director and driver

NOT INCLUDED

Airfare

Meals when not mentioned as included

Room service & personal room charges

Excess baggage and portorage

Local guide gratuities

Private transfers if you do not arrive/depart with group

Trip cancellation and travel insurance



rates

\$2,597

Double occupancy (per person)

\$3,217

Single occupancy

*Space is limited on this tour and will be sold on a first-come basis upon receipt of deposit.
To make reservations, please call or email Carol, Kelly, or Karen (contact information below).*

*This tour requires a minimum of 12 participants to operate.
Wineries, hotels, dinners, activities, and attractions can be subject to change.*

deposit & final payment

\$500 DEPOSIT (NON-REFUNDABLE)

per person, due upon making reservations

FINAL PAYMENT

due by May 6, 2020

Forms of payment include cash, check, Mastercard, Visa, or American Express.

airfare

Airfare is not included but we are happy to assist you in securing your air tickets. Arrive into Portland Airport on July 16, 2020 by 11:15 a.m. to begin the tour. Depart from Portland Airport at 2:00 p.m. or later on July 19.

land cancellation policy

DEPOSIT - MAY 5, 2020

\$500 per person penalty

MAY 6, 2020 - DEPARTURE

non-refundable

*If we have a waitlist, we may be able to assist with a name change instead of a cancellation on land only.
Name changes have a \$100.00 per person administrative fee. There is no guarantee we will have someone to take your spot, in which case full cancellation fees will apply. Air tickets are non-refundable from the time of ticketing.*

Name changes are not allowed on air tickets.

Travel Guard trip cancellation and travel insurance will be quoted at the time of booking.

reservations



Carol's Travel Service, Inc.

7625 W. 159th Street
Tinley Park, IL 60477

708-532-5450 • 800-535-2670

carol@carolstravel.com
carol.lekki@frosch.com
kelly.sgarlata@frosch.com
karen.smith@frosch.com





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WINERY & RESTAURANTS

WINE TRIP | WILLAMETTE VALLEY

