

By Kirk Hively

My wife, Sandy, and I visited friends in Portland, Oregon over Memorial Day Weekend in 2006. A majority of the smaller vineyards are open over the holiday, offering a great opportunity to taste and visit some of the wineries that are not normally open to the public.



Saturday, May 27<sup>th</sup>, was a bit misty and rainy out. This is not unusual for Oregon but it sure was a welcome relief from the heat for someone from Tucson. We headed south from Portland into Willamette Valley.

Our first stop was ADEA Vineyard. ADEA comprises the first initials of all in the family – which stands for Ann, Dean, Erica & Adam, the Fisher family. They run a small boutique winery in Gaston, Oregon. At their tasting room three other wineries were sharing the day. Dean had been busy grilling some items for all to taste, along with a nice selection of cheeses, fruit, bread and crackers.

It was fun sampling their wines and appetizers. I had a first here today – I bought a ½ case of wine futures. We picked ADEA's 2003 Hawk's View Pinot Noir at \$25/bottle; it is expected to retail at about \$35/bottle when released. To assist with making our purchase we were able to sample some of the wine directly from the barrel and some from a prior year's bottling.

<http://www.northwest-wine.com/adeawinery.html>



Zenas tasting room



Along the drive we happened to pass by a small tasting room in Carlton, Oregon. We decided to turn around and make our way back to it. Zenas is a small vineyard and only had three different wines to taste today. We purchased two bottles of Pinot Noirs and one Reisling.

<http://klamathvalleyvineyards.com/>

Back out onto the country roads to the next vineyard. Steve Lemelson had an excellent presentation for the holiday weekend. Sandy had purchased one of his Pinot Noirs before and is impressed with his wines. They had an interesting setting for the tasting area and combined that with excellent wine and appetizers.

<http://www.lemelsonvineyards.com/>

Another stop was at Cuneo Vineyards. Again there was an excellent selection of wines and appetizers to complement them. We purchased two 2003 Nebbiolo's here. <http://www.cuneocellars.com/>

On Sunday we visited two vineyards closer to Portland. The countryside was beautiful to drive through. We found an interesting place for sale for \$1.6M, had quite a few acres in grapes and fruit trees, a huge house and a caretakers cottage. One of the back roads we were on cautioned that it had an 18% grade! That is rather steep.

J. Albin's vineyard, though small, makes some very nice wines. The tasting room appears to be an office/kitchen area off their main home. It does offer beautiful

views overlooking the vineyard out over the hill. It had rained quite a bit that day but had cleared up by the time we arrived there. The weather was a bit brisk so it felt nice to get inside and



J. Albin pouring some of his wines over the Memorial Holiday weekend.

warm up by the little fireplace they had going – only was it a real fire? No, but it was a pretty realistic electric replica. We bought two bottles of their 2004 Pinot Gris which was later shared at the June 2006 small group tasting at my home.

<http://www.jalbin.com/>

Gypsy Dancer is vineyard that we had visited about two years earlier when the owner, Gary Andrus, was just getting started. At that time Gary, very proudly wanted to show us some things in his house and escorted us through the tasting room and upstairs into his home. He makes some excellent high end Pinot Noirs.

<http://gypsydancerestates.com/index.php>



Gypsy Dancer Stainless Steel Tank



Stainless steel barrels at Lemelson Vineyard



Cuneo Cellars



Tasting at Gypsy Dancer



Cuneo Oak Barrels



