



Learn how to make **Smart Decisions** and build **Strong Relationships** for Vineyard & Winery (*survival and*) Success.

"Grapes are the most noble and challenging of fruits."
Malcolm Dunn, 1867

Getting the grapes from vine to cellar can be a complicated process. Learn from **founders**, industry members, & leading professionals of Oregon Wine Country while you take in the splendor of the Allison Inn & Spa, the newest addition to the beautiful & growing Chehalem Valley.

Enhance your knowledge & understanding of the Oregon Wine Industry
Experience history, expertise & insight from professionals
Enjoy a fresh taste of the Chehalem Valley

Day 1

9:30am Registration

Friday
NOVEMBER 6th
 {10:30am to 6:30pm}

Session One

Vineyard Track ~ Winery perspectives on grape contracts & grower relationships
Winery Track ~ Grower perspectives on grape contracts & winery relationships

12pm Lunch & "Communicating with Wine Consumers in Today's Economy"

Menu

Heirloom Chicory Salad Shaved radish, candied walnuts, watercress & Crater Lake Blue Cheese
 Calabrian Chili Rubbed Rotisserie Chicken
 Marinated & Grilled Flat Iron Steak Sliced & dressed Rosemary Braised Butter Beans with Extra Virgin Olive Oil
 Tangerine Charred Radicchio

Session Two

Vineyard Track ~ Rethinking Varietals Strategies in the Vineyard
Winery Track ~ "The National Perspective of the Oregon Wine Category – What 'they' know (or think they know) and don't know about us."
Vineyard Track ~ Choosing Sustainable and Biodynamic Standards
Winery Track ~ Energy Strategies for Wineries

5:00pm 6:30 Reception & Blind Tasting Event

Menu

Crostini of Roasted Beet, Goat Cheese & Fennel Pollen
 Vanilla Scented Crab & Apple in a Red Endive Leaf
 Warm Spoonful of Rock Shrimp & Bay Scallops with Chives & Vermouth
 House Cured Gravlox on Brioche with Pear Mustard
 Pancetta wrapped & grilled Mussel with Hot Mustard on Potato Gaufrette
 Grilled Chicken Skewer with Bacon & Persimmon
 Sip of Potato Soup with Oregon Truffle & Sage

Wine Tasting

Reception

Bring a few of your favorite bottles of wine to share & pair with special menu created by Jory designed exclusively to go with Oregon Varietals.

Day 2

Saturday
NOVEMBER 7th
 {10:00am to 1:30pm}

Roundtable Discussion led by Panel

"Big ideas & best financial practices for vineyards & wineries in today's financial climate and market environment..."

12pm Three-Course Lunch paired with wine & "Lessons from the Founders"

Menu

Puree of Cauliflower Soup with Sauteed Broccoli Flowerets, Chili & Lemon 2006 Erath Pinot Blanc
 Crispy Potato Crusted Black Cod over Sauteed Broccoli with Pinot Noir Pancetta Reduction 2007 Jezebel Pinot Noir
 Almond & Vanilla Bean Semifredo with Dark Chocolate & Hazelnut Praline 2007 Lange Chardonnay

Enhance. Experience. Enjoy.
Register Now!

Name _____

Address _____

State _____ Zip _____ Phone _____

E-mail _____

from *the* **Vine** to **CELLAR**

\$150 per person

Please make checks payable & send to:
 Gunn Cain & Kinney
 700 Deborah Rd.
 Newberg, OR 97132

Brought to you by: Gunn Cain & Kinney, LLP & Davis Wright Tremaine LLP



THE ALLISON
 INN & SPA

Oregon Wine Country's first full service resort with luxurious deluxe guestrooms & suites, each with gas fireplace, original works of art, interior earth tone color palette inspired by the wine country's four seasons. Each room is equipped with a wide variety of upgrades & added amenities.

Deluxe Guestrooms
 \$295-\$325

Junior Suites
 \$325-375

One-Bedroom Suites
 \$450-\$550

Grand Suite {Two-Bedroom}:
 \$900-\$1100

Rates based on single or double occupancy

Room Tax: 7% (6% city, 1% state)

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