



PINOT FORUM

RUSSIAN RIVER VALLEY

JULY 14TH - 16TH, 2024

PRESENTED BY:





WELCOME TO RUSSIAN RIVER VALLEY PINOT FORUM

The Russian River Valley Pinot Forum began in 2003, with a mission to educate fine wine buyers from all over the world about the distinctive characteristics of Pinot Noir from wineries of California's Russian River Valley. It consists of seminars that gives guests an in-depth knowledge of how and why the wines of the Russian River Valley are distinctive. This year, 25 of the region's top winemakers address the history of the region, terminology, and terroir of our special corner of Sonoma County, California.

We hope this experience will provide our guests with an insider's view of Russian River Valley terroir and Sonoma County wine culture that will foster lasting bonds between us.

2024 PINOT FORUM DATES

Sunday, July 14th • Monday, July 15th • Tuesday, July 16th

2024 PARTICIPATING WINERIES

Ancient Oak Cellars	Gary Farrell Winery	River Road Family Winery
Balletto Vineyards	Hartford Family Winery	Scherrer Winery
Benovia	Joseph Jewell Wines	Senses Wines
The Calling	La Crema	Sonoma-Cutrer Vineyards
Davis Bynum	Landmark Winery	Moret Brealynn Wines
Domaine de la Rivière	Lando Wines	Patz & Hall Winery
DuMOL Winery	Martin Ray Winery	Pellegrini-Olivet Lane
Emeritus Vineyards	Martinelli Winery	
Freeman Winery	Notre Vue	



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PRESENTATIONS, TASTING
NOTES & MORE



SCHEDULE OF EVENTS

SUNDAY, JULY 14TH

4:00pm Hotel check-in (Hampton Inn & Suites in Windsor, California)

Times Vary Dinner with your winery host in the Russian River Valley

MONDAY, JULY 15TH

8:00am Forum registration/Breakfast at the hotel

8:30am Buses depart for Neighborhood Seminar

9:00am - 12:30pm Pinot Forum Kickoff
"Welcome to the Neighborhoods" Seminar at Balletto

12:30pm - 1:30pm Lunch at Balletto

1:30pm Buses depart for Production Practices

2:00pm - 3:30pm Winery Production Practices at Pellegrini-Olivet Lane

4:00pm - 6:00pm Attendee free time

6:00pm Buses depart for dinner

6:30pm-11:00pm Grand Dinner at Gary Farrell

TUESDAY, JULY 16TH

8:00am - 8:30am Continental breakfast at the hotel

8:30am Buses depart for Vineyard Practices

9:15am - 11:15am Vineyard Practices at Martin Ray

11:30am- 12:30pm Small Group Session 1 at Martin Ray

12:30pm- 1:30 pm Lunch at Martin Ray

1:30pm - 2:30pm Small Group Session 2 at Balletto

2:30pm Buses depart for Marketplace Tasting

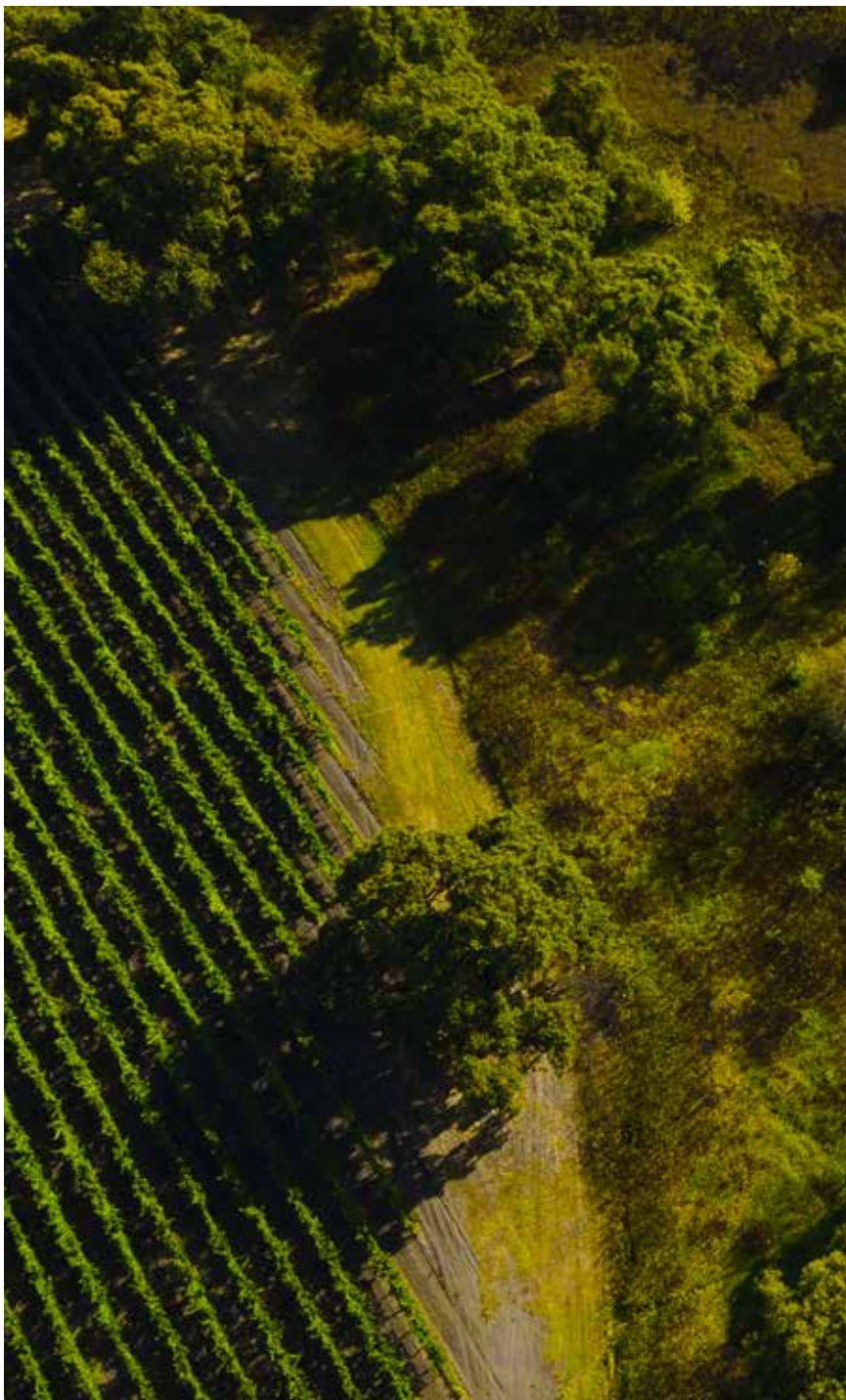
3:00pm - 4:30pm Marketplace Tasting at Rodney Strong

4:30pm Buses return to hotel

5:00pm - 6:15pm Attendee free time

6:15pm Buses depart for Bacchanalia

6:30pm - 10:00pm Bacchanalia at La Crema's Saralee Vineyards



GUEST SPEAKER

MODERATOR FOR WELCOME TO THE NEIGHBORHOODS



EVAN GOLDSTEIN, MS WINE EDUCATOR-IN-CHIEF

Evan Goldstein calls himself “trilingual x 3:” He “speaks” three languages – wine, food, and wine-and-food pairings – and can do so in three languages to boot – French, Portuguese, and English. An internationally recognized authority and educator, Goldstein is a born teacher who has dedicated his adult life to introducing and sharing with others his passion for wine. Include the San Francisco Giants among Goldstein’s extensive network of fans. In September 2022, Goldstein (a lifelong Giants fan) was recruited by his hometown team, becoming the first ever Master Sommelier for a professional sports organization.

One of just 273 Master Sommeliers worldwide, Goldstein has authored four books, and co-authored several more. He is also a Founding Board Member of the Best USA Sommelier Association (BUSA), and a contributing editor to the Oxford Companion to Wine (5th edition, publication 2023). Not least, in tandem with business partner Limeng Stroh, Goldstein heads up two companies: Full Circle Wine Solutions (President & Chief Education Officer) and Master the World™ (Co-founder & Chief Wine Officer). This (very busy) people-person has a warm sense of humor that has won him friends and fans throughout the wine industry worldwide while spreading the gospel of food, wine, and food-and-wine-pairings through “edu-tainment.” According to Goldstein, you should be able to “laugh while you are learning.”

Goldstein’s latest venture with Stroh is Master the World™ (MTW). An innovative wine education platform for wine enthusiasts and industry professionals, MTW comprises a blind tasting kit with a companion online evaluation experience designed to increase wine knowledge and train your palate.

Concurrently, Stroh and he run Full Circle Wine Solutions (FCWS), a top California-based wine marketing and education firm. As an “educators’ educator,” Goldstein has access to a huge network of contacts garnered over decades of wine industry experience. He created education programs, wine training and service hospitality schools with Seagram Chateau & Estates, Diageo, Allied Domecq, and Beam Wine Estates.

As a founding board member for the Court of Master Sommeliers, Goldstein, for the last 30 years has been training and examining candidates. Goldstein passed the prestigious Master Sommelier examination age 26 in 1987, just the eighth American to do so and youngest ever at the time.

Goldstein’s formal wine and food education began at age 19, working in the kitchens of Restaurant Le Saintongeais and the Hotel Lancaster in Paris, Auberge du Soleil in Napa Valley, and Chez Panisse Café in Berkeley, California.

In 1984 Goldstein joined his mother, chef, and author Joyce Goldstein, in opening the celebrated Square One where, as sommelier, his wine lists received myriad awards. Together, they went on to co-author Wine and Food Pairing in the Williams Sonoma Lifestyles series (1999). Once bitten by the writing bug, Goldstein wrote the critically acclaimed Perfect Pairings: A Master Sommelier’s Practical Advice for Partnering Wine with Food followed by a sequel and a book on South American wines.

Today, Goldstein continues to spread the gospel of wine and food. He has been included twice in IntoWine.com’s “Top 100 Most Influential People in the U.S. Wine Industry,” starting with the debut list released in 2013, and again in 2018.

Does this expert rest on his laurels? Not a chance! With new vintages, new regions, an industry that is constantly changing, you are constantly confronted with “I didn’t know that.” Wordsmith Evan Goldstein calls it being “Wine’s humble servant.”



ABOUT SONOMA COUNTY

The Russian River Valley sits in the heart of the Sonoma County wine region. The focus of the Forum is on the magical Pinot Noir that thrives here. But note that the Russian River Valley is a piece of the whole of Sonoma County – a million acres of small towns, back roads, pastures and vineyards, artisan cheese producers, orchards, stunning coastline and majestic redwoods, rustic inns and luxury resorts, and so much more.

Sonoma County is about 45-minutes north of San Francisco and has more than 60 miles of coastline. It is home to almost 500 bonded wineries, 61,000 acres of vineyards and 19 American Viticultural Areas (AVAs). Many of these wineries handcraft a few hundred to a few thousand cases a year. Fewer than 40 produce more than 100,000 cases. There are 1,800 vineyard owners and many vineyards are small – 80 percent are fewer than 100 acres. Several multi-generational farms that used to farm hops, prunes or apples now produce wine grapes.

Of the 19 AVAs in Sonoma County, each, like Russian River Valley, features a distinct combination of soils, topography, and climate that are ideal for particular grape varieties that create wines specific to the AVA. The Mediterranean-like climate and variety of soil types of Sonoma County contribute to the land's ability to grow 60+ varieties of exceptional grapes. Strong Pacific influences in the coastal AVAs and southern half of the county, including the Russian River Valley, tend to support cool-climate varieties like Pinot Noir and Chardonnay, and some lively Zinfandel, while warmer northern and inland AVAs feature Bordeaux varieties and lush, full Zinfandel.

And what is wine without food? In Sonoma County you will find local artisans producing everything from award-winning cheeses to duck from fifth-generation duck ranchers, from Pacific oysters and sustainably-raised meats to farm-fresh fruits and vegetables. Then these amazing local ingredients are put on plates by immensely talented chefs, who have been awarded Michelin stars, or won national cooking competitions, and who charm and inspire and nurture locals and guests alike.

TIMELINE OF THE RUSSIAN RIVER VALLEY

10,000 BCE: Native Lands. The Pomo, Miwok, and Wappo peoples were the first human settlers, living along the river and coast and on the valley's rich hunting and gathering lands. The Pomo people called what we now know as the Russian River "Ashokawna" or "water to the east" and "Bidapte" or "big river."

1812: Fort Ross Established. Russian fur traders established the fort 11 miles north of Jenner and in 1836 planted the area's first vineyards near present-day Graton.

1849: California Gold Rush. John Sutter, who had purchased Fort Ross from the Russians in 1841 when they abandoned Sonoma County, discovered gold at Sutter's Mill near Sacramento, and set off the gold rush of 1849.

1882: Korbel is Established. The Korbel brothers finish their winery, making European-style wines, including using méthode champenoise for "California Champagne".

1887: Giuseppe & Luisa Martinelli arrive from Italy. The Martinellis continued to plant a vineyard begun by the Banfield family in 1883 to Zinfandel and Muscat Alexandria, on a 60-degree slope – a vineyard still in production today and known as "Jackass Hill," since only a jackass would farm a hill that steep (It is illegal to plant anything over a 30 degrees today). Viticulture was well established in the Russian River Valley by this time. It is recorded that at that time the region produced more than 500,000 gallons of wine with about 7,000 vineyard acres planted.

1920: Prohibition Enacted. In the early 1900s there were more than 22,000 acres of wine grapes and 250+ wineries in Sonoma County. Prohibition would all but decimate the industry, with only 50 wineries surviving by making sacrament wine and by selling to home winemakers. Much of the Goldridge belt near Sebastopol was planted to apples, primarily Gravenstein, and the Middle Reach was planted with prunes and hops.

1933: The 21st Amendment Repeals Prohibition. Wineries slowly return. By the late 1930's grapes were being grown again in the southern portion of the Eastern Hills Neighborhood, where they had originally been planted in the 1870s at Fountaingrove Winery, made famous by winemaker Kanaye Nagasawa.

Post-World War II baby boomers are credited with much of the growth of the domestic wine industry, with the returning soldiers influenced by their time in Europe. As wine consumption grew, so did the interest in varietal wines.

1959: Rochioli Vineyard Planted. Joe Rochioli Jr. plants Sauvignon Blanc vines on Westside Road, some of the oldest still in production. He later added Pinot Noir and Chardonnay.

1973: Pinot's Year. Russian River pioneer Joseph Swan released his first Pinot Noir; Davis Bynum released the first vineyard-designate wine from the Russian River Valley; and Olivet Lane Vineyard was purchased by the Pellegrini family, where they planted Chardonnay and Pinot Noir.

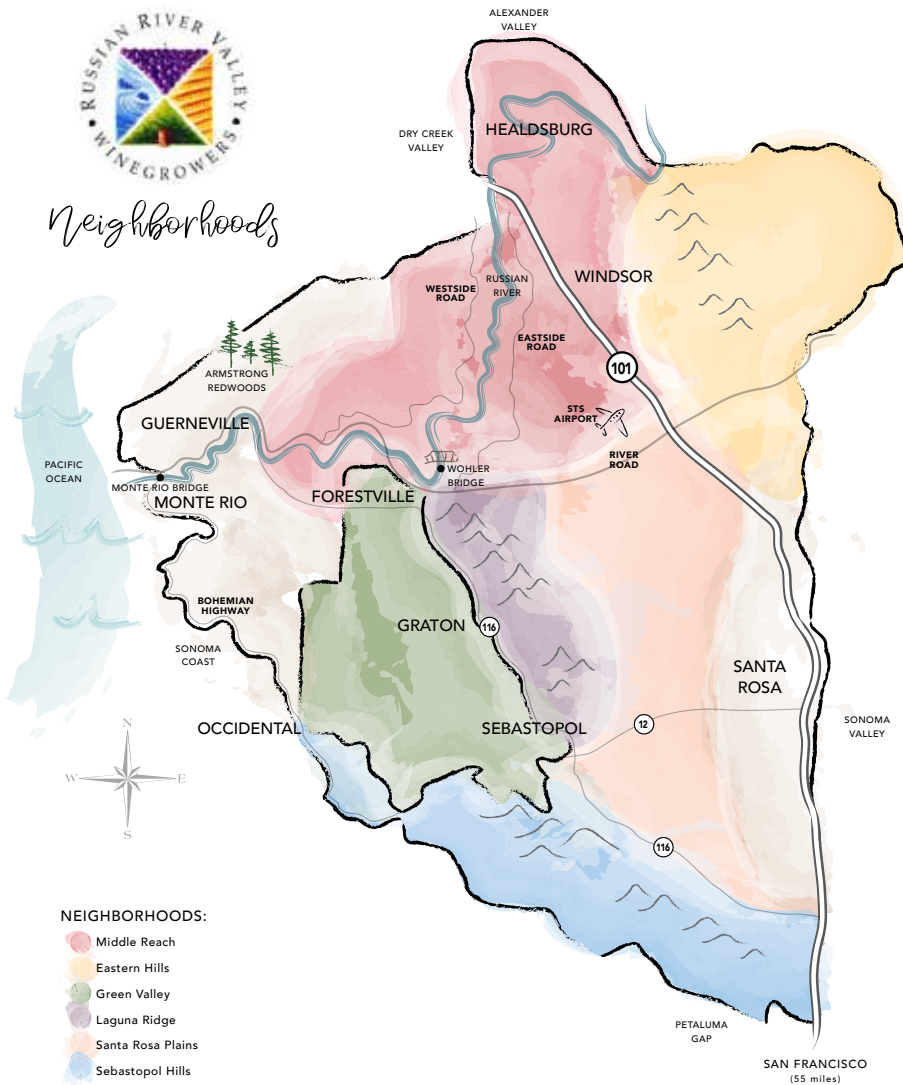
1976: The Judgement of Paris. A blind tasting in Paris shocks the wine world when a Chardonnay from California takes the top score. The wine, a 1973 Chateau Montelena Chardonnay, is made in part from Russian River Valley fruit grown by the Bacigalupi family.

1983: Russian River Valley AVA Established. The Russian River AVA is established, covering 96,400 acres; it was later expanded to cover 126,600 acres. The same year, Green Valley earned its AVA designation.

1999: Russian River Valley Winegrowers Established. Passionate local winegrowers, including Saralee Kunde, establish Russian River Valley Winegrowers to promote the AVA as the premier region for growing cool climate winegrapes.

Present Day: A Vibrant Community of Winegrowers. More than 200 wineries and vineyards are in operation in the Russian River Valley AVA, and the number continues to grow!

THE SIX NEIGHBORHOODS OF THE RUSSIAN RIVER VALLEY



Winemakers and farmers in the Russian River Valley have long understood that their wines and grapes possess different flavor profiles depending on where in the valley the fruit is grown. This is especially true of Pinot Noir, widely regarded as the most transparent, terroir-driven grape in the world of fine wine. Because the Russian River Valley contains more soil types than all of France, numerous altitudes and mesoclimates, and a wildly varying heat index, it makes sense that different pockets of the valley would produce distinctly different-tasting Pinots. These unofficial subregions, known casually as “neighborhoods,” have been referred to locally for decades (in some cases since the 1800s) by those of us who operate the vineyards and cellars. But this knowledge has not consistently made its way to wine lovers and outside wine professionals. So, we’re making an effort to articulate the neighborhoods more clearly. It’s a wonderful lens that reveals this valley to be not a monolith, but a region of depth, nuance and delightful diversity to explore over and over.

DIFFERENT FROM AVAS

Unlike AVAs, neighborhoods are not defined by formal designation (the exception being Green Valley, which is also an AVA). Because there are no official hard boundaries, one neighborhood can gradually transition into the next. The six neighborhoods loosely drawn are: Sebastopol Hills, Green Valley, Laguna Ridge, Santa Rosa Plains, Middle Reach, and Eastern Hills. You may find that the personalities of the people who work with the grapes vary a little by neighborhood as well.

SCIENCE SHOWS NEIGHBORHOODS ARE REAL

When Dr. Roger Boulton, Distinguished Professor of Viticulture and Enology at UC Davis, learned about our efforts to explain the neighborhoods, he was intrigued. He thought some specialized lab equipment at the university could make it possible to conduct an elemental analysis of Russian River Valley wines and answer the question: “Are there specific, measurable characteristics that can identify a wine as originating from a particular Russian River Valley neighborhood?” In other words, are the neighborhoods real?

Using as-neutral-as-possible wine samples from the six neighborhoods, Boulton profiled concentrations and ratios of macro, micro and trace elements (think: Periodic Table) to find out whether there were consistent differences in the juice.

After completing the analysis, he remarked that the study resulted in “the most compelling scientific evidence that I have seen in my 40-year academic career.”

He found that Pinot Noirs from the six neighborhoods did indeed have unique elemental compositions, which he calls “fingerprints.” It was confirmed: The wines were chemically unique to the neighborhoods in which they were grown. The lab had proven what palates had long tasted.

SEBASTOPOL HILLS: The Sebastopol Hills is a series of undulating hills west and southwest of the town of Sebastopol. The neighborhood is south of Highway 12 (Bodega Highway), east of the Burnside Road ridge, north of the Petaluma Gap, and west of Sebastopol city center. Known for: Colder, windier, and rainier. High acid wines.

The youngest neighborhood, with few vineyards older than 1990. Pinot Noirs of layered intrigue and superb acidity. The well-draining Goldridge soil of the Sebastopol Hills is a fine sandy loam resulting from the breakdown of the underlying Wilson Grove Formation, a marine quartz sandstone that formed in an embayment of the ocean three to five million years ago. The defining attribute of this neighborhood is its proximity to the Pacific Ocean to the west, and the Petaluma Gap to the south. The region sees cooling ocean winds, frequent fog, and 33 percent more rainfall than the rest of the Russian River Valley, but also usually enjoys daily sunshine during the long growing season. Frost threat can be a challenge in the spring depending on vineyard elevation, which varies greatly. Historically an apple farming area, Sebastopol Hills was long thought too cold for winegrapes, but today fruit from these vineyards is well acclaimed. The neighborhood is planted almost exclusively to Pinot Noir. Wines are distinguished as intriguing and age-worthy, with higher acidity, striking a vevy balance between an opulent Russian River style and the leaner coastal style.

GREEN VALLEY: As an approved AVA since 1983, Green Valley has formal borders: Highway 116 on the east, the town of Occidental on the west, the Russian River to the north, and Highway 12 (Bodega Highway) to the south. Green Valley includes the towns of Graton, Occidental, Forestville, and Sebastopol. Known for: Fog. Goldridge soil. Bright red fruit and a lean yet gentle mouthfeel.

Fog is the trademark of Green Valley. Marine weather enters through the Petaluma Gap and moves northwards. The western portion of the neighborhood is at a higher elevation with increased sunlight, which results in drier soils, earlier fog burn-off, earlier bud break and earlier ripening. The eastern portion is at a lower altitude with colder nights, and tells the opposite story. Goldridge soil covers 60 percent of the neighborhood. It has a dark yellowish, fine, sandy loam top-surface over a subsoil that includes fractured sandstone. This famed soil is derived from the remains of an ancient inland sea that slowly emptied into the Pacific three to five million years ago. It provides good drainage and exceptional chemistry for vines to have an ideal balance of struggling and thriving. The Pinots here are known for ripe tannins, moderate-high acid, a gentle mouthfeel, bright red fruit, and a lean yet harmonious quality.

LAGUNA RIDGE: Situated between the Santa Rosa Plains to the east and Green Valley to the west, Laguna Ridge is a narrow north-to-south line of hills. The neighborhood overlooks the Laguna de Santa Rosa, a seasonal wetland. Known for: Smallest neighborhood. Mellow weather. Lush, earthy, spicy Pinot Noir.

Laguna Ridge is a narrow strip of hills featuring well-draining sandy Goldridge and Altamont soils. Cold air spills in from hills to the west, passes through Laguna Ridge, and then down to the valley floor to the east. Since the cold doesn't settle, the result is milder weather on the ridge, earlier budbreak, and very little threat of frost. No surprise that this mellow spot is sometimes called the Golden Triangle. Here, hang time is often extended. This softens the acidity and contributes to rounder, softer tannins. The fruit profile ranges from deep red to darker fruit, often with a hint of black tea, spice, and minerality. Pinots can be lush, with moderate acidity and enough tannin to age gracefully.

SANTA ROSA PLAINS: Santa Rosa Plains is the neighborhood between the city of Santa Rosa and the Laguna de Santa Rosa wetland. It encompasses the Piner-Olivet winegrowing areas. Known for: Largest neighborhood. Densely planted. Soft, red-fruited Pinots.

The Santa Rosa Plains is an expanse of low-lying plains at the heart of the Russian River Valley. Benchlands at the edges offer a subtle elevation shift. The area was an inland sea six million years ago, and features alluvial soils with clay, shale, sandstone, river wash, and heavy loams. Dormant volcanoes to the east, marine sedimentary soils to the west, and Franciscan complex soil to the north have filled the valley floor with a heavy mélange. The soil in much of

the plains is limited by a clay hardpan two to five feet below the surface. Because cold air sinks to lower elevations, this neighborhood tends to be colder in the spring leading to vines coming out of dormancy later, but are still susceptible to frost. The Santa Rosa Plains is thoroughly planted and has been described as the engine of the Russian River Valley. The wines are appreciated as soft and red-fruited, with balanced acidity.

MIDDLE REACH: Situated just south of Healdsburg and Dry Creek Valley, Middle Reach is the northernmost neighborhood and is closest to the Russian River itself. It encompasses vineyards along Westside Road, in the town of Windsor, and bench plantings on both sides of the river. Known for: Old vines. Hot days and cool nights. Wines with rich texture.

Middle Reach boasts some of the oldest RRV vineyards that are still producing today due to Pinot Noir plantings in the 1960s. It's one of the warmest neighborhoods, and grapes ripen on the early side, but fog and cooling influences do come in from the river. Soil-wise, the neighborhood features Franciscan *mélange*, a grouping of jumbled up sandstone, shale, and other rocks that were transported on a tectonic plate from trenches in the ocean floor around 100 million years ago. Along the river there are floodplain deposits and deep, well-drained gravel terraces. As you get farther from the river, the benches and hills are dominated by Josephine loam with red color and high amounts of iron. Middle Reach wines tend to be richly textured, ripe, higher in tannin and lower in acid.

EASTERN HILLS: Following the western edge of the Mayacamas Mountain range, this is the easternmost neighborhood. It stretches east of the 101 freeway and the town of Windsor. There are gently rolling hills, steeper slopes, and valleys. Known for: Warm climate. Diverse soils. Bold wines.

Eastern Hills is perhaps the most diverse of the neighborhoods, with a wide range of growing days in any given year, varying from its cooler southernmost vineyards near the city of Santa Rosa to the warmer Chalk Hill district in the north. Eastern Hills has the least fog influence of the six neighborhoods due to protective hills at the north ends and warm climate thanks to afternoon sun exposure. Grapes ripen earlier here than in other neighborhoods. Eastern Hills has variable soils, ranging from heavy Huichica clay loam, to ancient uplifted Franciscan parent material, to volcanic soils of several types. The wines are known for being deep, bold, and intense.



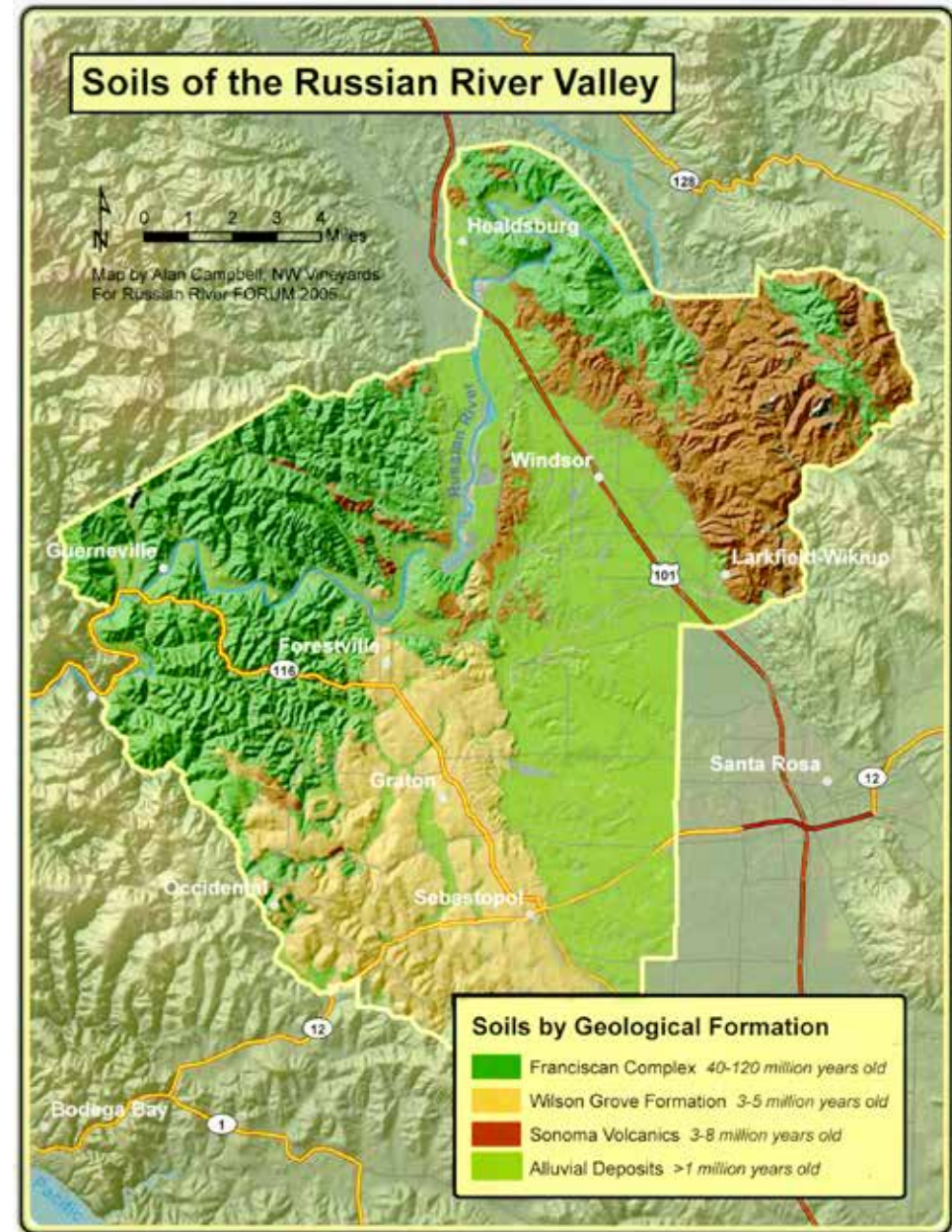
RUSSIAN RIVER VALLEY SOILS

Soil is developed in layers by the slow process of weathering, which results in the chemical and physical breakdown of rock and minerals at the earth's surface. The soil's role is to supply water and nutrients to the vine. Nutrients are dissolved in water, so soil's important physical properties are the texture (mix of clay, silt, loam, and pebbles) and structure (the shape and arrangement of particles). These factors determine soil permeability – or the ability of water to pass through the soil. Where permeability is low, the soils have poor drainage and water is retained.

Composition of the soil, especially clay content, affects the permeability and water retention properties. Thus a sandy or pebbly soil will have high permeability – the water will pass through the soil rapidly – and a clayey soil will restrict water flow, and may even pond water. Organic matter (humus) in the soil will also favor water retention.

Pebbles and rocks in the soil are also a factor in permeability. In clay-rich soils, they tend to break up the soil and provide avenues for water percolation and root penetration. On the surface, they will absorb heat during the day and promote slow cooling in the evening.

Roots are opportunistic, they follow layers with more water and nutrients, seeking out pockets with higher water content. Soil nutrients come from dissolved minerals and organic materials. Nitrogen, phosphorus, and sulfur come from organic material decay (humus), and calcium, magnesium, potassium, aluminum, and iron are released by chemical weathering of minerals.



This information is taken from "Diverse geology/soils impact wine quality" by W.H. Wright, PhD, Practical Winery & Vineyard, September/October 2001, Vol. XXIII, No. 2.



Ancient Oak Cellars

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Winemaker: Greg La Follette | greg@ancientoakcellars.com
Forum Contact: Melissa Moholt-Siebert | melissa@ancientoakcellars.com

Ancient Oak Cellars is family-owned and family-farmed, with a direct connection to every part of the winemaking process. Our winery team is small and directly involved with every aspect of the winery. Ken Moholt - Siebert is a thoughtful farmer, who grows most of our grapes and works with our grower-partners; Melissa Moholt-Siebert is the general manager and sales manager; our winemaker is Greg La Follette, who was the founding winemaker at Flowers, Tandem, and La Follette.

We focus mostly on single-vineyard wines that we grow. We make Chardonnay, Pinot Noir, and Zinfandel from the Russian River Valley, and Cab/Merlot/Cab Franc from Sonoma Mountain.

- Our home Pinot Noir vineyard was planted by Ken's grandparents. We live here and farm it. The original vineyard was destroyed in the 2017 wildfires; we are currently replanting it with several Pinot clones (Pommard, Calera, La Tache, and Mariafeld)
- Our Zinfandel vineyard is in the Wood Road old-vine zinfandel district. It is a heritage clone that is head-trained and spur-pruned. The Pagnano family that planted the vineyard still lives on site. We lease and farm it.
- Our Cab/Merlot/Cab Franc vineyard is on the east face of Sonoma Mountain, directly next door to Patrick Campbell's old Laurel Glen vineyard. It has been in Fred Berger's family for more than 100 years. Fred and his wife Carol started planting the vines in 1972. We have leased and farmed it.
- We have two outstanding Chardonnay vineyards: the Nurmi vineyard in the Laguna Ridge neighborhood of the Russian River with old Wente clone Chard, and the Flyway vineyard on an east-facing bench on Westside Road.

Our vineyards are certified sustainable, but - more importantly - are lived on and farmed by the families that planted the vineyards (with our help in farming, in some cases)

GREG LA FOLLETTE

Father, Husband, Winemaker



Winemaker Greg La Follette was the last student of the great André Tchelistcheff, learning from him not only how to smell and taste wine, but how to listen to it. Greg is dedicated to small-lot fermentation with native yeast, which isn't risk free, but can yield extraordinary results.

Greg has degrees in Plant Biology and Chemistry and wrote a master's thesis on the role of native yeast and sur lie aging in Chardonnay. He took his passion for listening to wine and working with native yeasts -- methods not suited to large-scale, industrial winemaking, but capable of extraordinary results in small lots under the attentive eye of the vigneron -- and built the reputation of a number of wineries, including Flowers and Tandem.

Greg partnered with Ken & Melissa in Ancient Oak because they share similar values, not just about hands-on, small-lot, native-ferment winemaking, but about farming, the relationship of the winegrower to the vineyard, and nurture of family.

KEN MOHOLT-SIEBERT *Grape Grower*

MELISSA MOHOLT-SIEBERT *Founder/Owner/GM/Sales Manager*



Ken's family ranch and vineyard, Siebert Ranch, was the inspiration for the founding of Ancient Oak Cellars, and is the location of the eponymous Valley Oak that is in the center of the ranch. Ken helped his grandpa Henry plant the last block of the vineyard initially, and is now overseeing the re-plant of the vineyard following its destruction in the 2017 Tubbs wildfire. Ken also leases and farms other vineyards, and works with all of our growers.

Melissa left a career as a research neuroscientist to found Ancient Oak, when the Siebert Ranch vineyard came into Ken and Melissa's life after the death of Grandpa Henry. Melissa and Ken have raised their kids on Siebert Ranch, and continue to live on and rebuild it. Melissa manages the winery, and is committed to strong support of distributor and hospitality partners -- so expect to see her in the market often, and invite her to work with you on events at your restaurant/wine shop/club!



Balletto Vineyards

5700 Occidental Road
Santa Rosa, CA 95401
707-888-2450
ballettovineyards.com

Winemaker & Forum Contact:

Anthony Beckman | anthony@ballettovineyards.com

Secondary Contact: Nick Frey | nick@ballettovineyards.com

Balletto Vineyards is a family-owned, estate winery producing site-driven Russian River Valley wines with a focus on Pinot Noir and Chardonnay. One of the few estate wineries in the appellation, Balletto Vineyards is owned and operated by Sonoma County natives John and Terri Balletto.

Balletto Vineyards started in 1977 as a vegetable farming business, then known as Balletto Ranch. John, his mother and his wife, Terri, grew the business into the largest vegetable farm in Northern California. Seeing a bright future for wine from the Russian River Valley, John and Terri transitioned to grape growing in 1995. The couple created the first vintage in 2001 from their Russian River Valley estate vineyards. Ever since, Balletto Vineyards has delivered sustainably-produced wines that speak proudly of the place they are grown and the people involved in their production.

Winemaker Anthony Beckman, who joined Balletto Vineyards in 2007, taps the natural acidity derived from the cool climate to create wines with depth, structure and finesse. When it comes to describing his winemaking philosophy, Anthony says he strives for what he thinks of as 'deliciousness.' His goal is for every wine to create something that elicits that spark of excited pleasure when tasted and shared. Or as he says, "'Deliciousness' is something you smell and taste and then think 'Oh, that's good' and take another sip. And that, in my eyes, is success."

ANTHONY BECKMAN

Winemaker



Anthony Beckman has made Balletto Vineyards wine since 2007, starting as an enologist and earning a promotion to winemaker just two years later.

His unorthodox path to winemaking gives Anthony a unique and unbridled perspective on winemaking. While Anthony has had a life-long passion for wine and food, his first career was as a daily news reporter working for prominent newspapers in Washington, D.C., and Philadelphia. Changes in the journalism

industry led him to make drastic life changes that took him to San Francisco, where he started working in technology.

While living in San Francisco, Anthony spent his free time and money on wine, food and trips to Sonoma County wineries. The realization that he needed to pursue wine as a career came quickly. He quit his day job in San Francisco and a month later worked harvest at Quivira Vineyards in Dry Creek Valley.

His second harvest took him to New Zealand working for Delegats (Oyster Bay), where he gained exposure to cold-climate viticulture and learned the ins and outs of grape varieties like Pinot Noir and Chardonnay. Anthony returned to California and worked for three years as the wine buyer for Taylor' Market, a gourmet grocery and wine store in Sacramento, while putting himself through the UC Davis Viticulture and Enology program. He spent his mornings in classes learning the chemistry and microbiology of winemaking and the afternoons tasting thousands of wines from around the world. He graduated from Davis with high honors and department-wide recognition.

Upon graduating, Anthony gained experience by working harvests for Peay Vineyards in the Sonoma Coast and Hudson Vineyards in Napa's Carneros region prior to joining Balletto Vineyards.

Since becoming winemaker, Anthony has applied his style and point of view to Balletto Vineyards wines. Anthony strives to make wines that are elegant, balanced and reflective of the variety. Indigenous yeast is used in small fermentation tanks, and the aging process uses new French oak barrels sparingly only to enhance the wine, not dominate it. He perfectly matches the lively natural acidity with the fruit to create wines with depth, structure and finesse. When it comes to the single vineyard Chardonnay and Pinot Noir, Anthony strives to create wines that express each site so those enjoying can experience the nuances of the cool, foggy Russian River Valley estate vineyards at their essence.



Benovia Winery

3339 Hartman Lane
Santa Rosa, CA 95401
(707) 703-1649
benoviawinery.com

Winemaker: Mike Sullivan | mike@benoviawinery.com

Owner: Bob Cooley | bobc@benoviawinery.com

At Benovia, we vinify fruit from our estate vineyards and other prestigious sites along the cold and windswept California coastline. We look for individual, single-vineyard lots that transcend varietal correctness, melding grape, climate and topography into something honest, unique and special. We aim for bottlings that are intricate, thought-provoking and iconic. At Benovia, our goal with every harvest is to produce "Grand Cru Quality" Pinot Noir and Chardonnay from the finest maritime vineyards north of San Francisco.

MIKE SULLIVAN

Winemaker & Partner



Mike Sullivan was born in Sonoma County and grew up in the Russian River area. As a teenager Mike started working in his family's vineyard and from a very early age understood the challenges and rewards of winegrowing. After graduating from Fresno State University with a degree in Fermentation Science, Mike held winemaking positions with Landmark Vineyards, Chappellet Winery,

La Crema Winery and Hartford Family Winery. During his tenure at Hartford, Ronn Wiegand, MS and MW, called Mike "Winemaker of the Year," and Robert Parker named him the "Wine Personality of the Year." Robert Parker has said of Mike, "I'm a big fan... he seems to have the brilliant ability to convert Chardonnay, Pinot Noir and Zinfandel into wines of considerable character and individuality."

As a winemaker, Mike listens. He listens to the vineyards; he listens to what the grapes are saying; he listens to nature unfolding each year, and he listens to the wine during fermentation. He listens to what is needed and strives to make the wine his senses tell him is there. He does not follow a standard recipe for each wine, but instead really listens - and most importantly, understands - what is needed to bring everything together. "No wine reflects its place and time more than Pinot Noir," says Mike.



The Calling

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www.thecallingwine.com

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The Calling winery was born from a partnership between sports broadcaster Jim Nantz and wine industry veteran Peter Deutsch. Following a chance meeting in 2009, they discovered a shared passion for wine and family and embarked on a new journey; to create a prestigious wine collection focused on the best of California.

With this wine project, The Calling's founders honor their own fathers who helped each of them discover their own callings and passions in the pursuit of their professional dreams.

By recruiting Sonoma County based Winemaker James MacPhail, renowned for his Pinot Noir expertise, and collaborating with some of the most celebrated family growers and vineyards throughout California, Jim and Peter are now realizing their vision and hope to inspire others to follow their callings.

JAMES MACPHAIL

Winemaker



James MacPhail has a berry-to-bottle philosophy and a hands-on approach in making his elegant, honest, and refined wines. With his deep family roots in Sonoma County and his extensive expertise, he produces outstanding and award-winning Pinot Noirs and Chardonnays, having trained under some of the region's most venerable winemakers. James is committed to his calling to produce the highest quality wines from some of the most respected vineyards in California. Since 2002, he has produced over one hundred 90+ point wines, and gives each of The Calling wines a clear, singular voice, vintage after vintage.

D A V I S

B Y N U M

Davis Bynum

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davisbynum.com

Winemaker & Forum Contact: Greg Morthole | gmorthole@rodneystrong.com

In 1973, when Davis Bynum first released his small lot of single vineyard Pinot Noir from the famed Rochioli Vineyard in Sonoma County's Russian River Valley, Pinot Noir was a relative stranger to the region, but the fickle grapes thrived in the unique terroir. The first to produce single vineyard Russian River Valley Pinot Noir, Davis Bynum was instrumental in bringing prestige to the Russian River Valley vineyards, still acclaimed as one of California's finest Chardonnay and Pinot Noir growing regions. Today, almost fifty years later, the heritage of Davis Bynum lives on through the creation of hand-crafted wines grown exclusively in the Russian River Valley.

GREG MORTHOLE

Winemaker



As an Air Force brat, Greg moved around throughout his childhood. His family eventually settled down in Sacramento, where he spent his formative years. Greg's love of nature led him to attend the University of Wyoming where he earned a bachelor's degree in Natural Sciences. After graduating and returning home, he considered his life's many options. Initially turning away from dentistry and the Peace Corps, and fatefully moving

to Sonoma County to join his girlfriend, now wife, Mary, he landed in Santa Rosa. Intriguingly, many local lab jobs were in the wine industry, a career path he hadn't anticipated. Greg quickly landed a position at Vinqury in 1999, working for renowned winemakers Marty Bannister and MaryAnn Graf, who owned Vinqury at the time. Four years later, after a sleepless night thinking about his future, Greg left Vinqury for the Enologist position at Chalk Hill Winery. Two years after that he left Chalk Hill to take a position at Rodney Strong. Since that fateful day, his position has progressed from QC Lab Manager to Associate Winemaker to Winemaker, and he is now winemaker for Davis Bynum Winery, and the Pinot Noir and Chardonnay wines for Rodney Strong.

Asked to describe his approach to winemaking, Greg responds, "Mostly low guidance, with the thought that 98% of the work is done in the vineyard and at fermentation." That's perhaps a more humble answer than an accurate one, but Greg has had the rare fortune to work alongside and learn from three of the legendary winemakers in California history: Rick Sayre, David Ramey and Davis Bynum. What does one learn from such highly regarded winemakers? "From Rick," Greg says, "I learned to be honest about the wine but find the positive things in it, lend a voice to that. From David I learned to relax, don't be too reactionary. And from Davis, to be humble and real and avoid telling the bookkeepers the true story if you need to." There's wisdom in that for just about every occupation.

Greg lives in Santa Rosa with his wife Mary and their two children Lucas and Cora. He claims to be an amateur backyard birdwatcher because in the front yard, "You have to be careful where you point the binoculars." An avid hiker and mountain biker, he hopes one day to hike the length of the Pacific Crest Trail from Mexico to Canada. That's 2650 miles over about five months no matter where you point the binoculars. But from lab tech to winemaker for Rodney Strong Vineyards and DavisBynum Winery, Greg is used to dreaming big.



Emeritus Vineyards

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President (of Fun) & Forum Contact:

Mari Jones | mari@emeritusvineyards.com

Winemaker: Keith Hammond | keith@emeritusvineyards.com

Vineyard Manager: Riggs Lokka | riggs@emeritusvineyards.com

Founded by legendary vintner Brice Cutrer Jones in 1999, Emeritus Vineyards is dedicated to making America's finest Pinot Noir. To achieve this goal, Emeritus established a grand cru-caliber estate program featuring 140 acres of dry-farmed Pinot Noir at two now-iconic vineyards: Hallberg Ranch and Pinot Hill.

Today, Emeritus is stewarded by second-generation President Mari Jones, Winemaker Keith Hammond, and Vineyard Manager Riggs Lokka, who embrace a philosophy that great wines are shaped by three factors: soil, climate, and people. The distinctive soils of Hallberg Ranch and Pinot Hill allow Emeritus to dry farm its grapes, resulting in remarkably deep root structures, while the cool climate of these renowned sites give the wines their pure, soaring flavors. Last, but most important, the experience, wisdom and passion of the Emeritus team give the wines their spirit, creating Pinot Noirs of unparalleled elegance, integrity, and purity.

MARI JONES

President



Mari grew up playing, camping, and even learning to drive on her father's Sonoma- Cutrer Estate. At the age of 12, she took her first trip to Burgundy with her father to buy barrels. It was there that Mari discovered Pinot Noir. In a centuries-old cellar, she turned to him, with a glass of Pinot in hand, and said, "This wine is better than yours, you should make wine like this!" Her father was in shock, but also in complete agreement.

After earning a degree in philosophy at Colgate University, Mari spent several years working at the Telluride Adaptive Sports Program before returning to Sonoma County in 2012 to work with her father. Mari oversaw the founding of Emeritus's wine club, and the construction of the tasting room.

Brice retired in 2019 and passed the torch to Mari who now heads the company and works closely with the team to produce the most elegant expressions of Pinot Noir from their vineyards. "I want Emeritus to outlive me. This means that it needs to be sustainable in every sense, from the way we care for our land to making sure that our employees have healthy families. These things aren't separate from what goes into the bottle; they are essential."

She has been honored with as a '40 Under 40' and a 'Leading Woman in Wine - Excellence in Sustainability'. When not at the winery or traveling the world to share Emeritus, you can find Mari snowboarding, hiking with her dog, Mocha, or volunteering.

GARY FARRELL

— VINEYARDS & WINERY —

Gary Farrell Winery

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Our story begins in the Russian River Valley, where our founder Gary Farrell made his first wines on handshake deals with the region's pioneer Pinot Noir and Chardonnay growers - Rochioli, Allen, Bacigalupi, and Hallberg. Today, we continue that legacy, partnering with some of the most iconic and esteemed growers, sourcing grapes from premier vineyards to create wines of unparalleled quality and complexity.

Throughout our long history in the Russian River Valley, we've told the stories of vineyard and vintage through the lens of winemaking. A specialist in small-lot, single vineyard Pinot Noir and Chardonnay, our winemaker, Brent McKoy, leads our team with a keen appreciation for Gary Farrell's hallmark style of balance and elegance. Attention to detail is executed through every step of the winemaking process to ensure the highest quality of wines go into the bottle.

"Our philosophy of winemaking revolves around respecting the unique nature of each of the vineyard sites and letting the grapes express the nuances of where they come from." -Brent McKoy, Winemaker

BRENT McCOY

Winemaker



Brent's passion for wine was sparked while working in Santa Fe, New Mexico. Working in fairly remote areas in the high desert, Brent spent many evenings around the campfire talking about the land and agriculture. One evening, a friend opened a bottle of wine to share. Brent sipped the wine outside under the stars, and he was in awe of how well it tasted with his food - there was something special about the fire, the outdoors, the moment - and at that point he realized how transformative a bottle of wine can be.

Brent traveled to the Napa Valley to work his first harvest as an intern at Robert Mondavi Winery. Enjoying the technical work with machines, processes in the lab, and an exceptionally immersive experience working alongside people who hailed from all over the world, he knew after his first vintage that winemaking was something he wanted to do long term.

In 2005, Brent found his home at Gary Farrell Vineyards & Winery, a storied estate nestled in the hills of the Russian River Valley, working directly with Gary Farrell. Gary and Brent shared the same values and style of work; they were both very hands-on in the cellar and equally happy crafting wine and driving a forklift. One of the greatest lessons that Brent learned during his time was the importance of being involved in every step of the process. Having collaborated with his Gary Farrell Winery predecessors, including Theresa Heredia since 2012, Brent has honed his skills crafting site-specific wines that achieve elegance and balance with minimal intervention.

As the custodian of Gary Farrell's legacy, Brent oversees every aspect of the winemaking process. This involves being out on the crush pad and in the cellar during harvest, sourcing materials needed for bottling, and crafting Pinot Noir and Chardonnay wines with the winemaking team through careful planning and meticulous trials and tasting. Brent's winemaking style revolves around respecting the unique nature of each of the vineyards from which Gary Farrell Winery sources, letting the grapes express the nuances of where they come from. Brent sets out to create wines that capture the essence of Sonoma County - elegant, expressive, and evoking a sense of place.

"Gary Farrell is a part of the Russian River Valley winemaking history, and it's incredible to be a part of continuing its legacy. I have been involved in the day-to-day operations since 2005, and I've never lacked inspiration for a single day. The people I've had the opportunity to work with over the years have been brilliant, and I'm proud to be a part of this iconic brand's evolution." - Brent McKoy



HARTFORD FAMILY WINERY

Hartford Family

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Winemaker: Tiaan Lordan | @hartfordwines.com
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Hartford Family Winery is a highly acclaimed, family owned artisan winery. It was founded in 1994 as a result of Don and Jenny Hartford's appreciation for the wines, the people and the unique vineyards near their Russian River Valley home.

The Hartford family bottle wines are labeled with two distinct marks: Hartford and Hartford Court. Hartford Court bottlings are small lots of distinctive Pinot Noirs and Chardonnays that express the unique qualities of each vineyard's terroir - the interplay of soil, slope, exposure and climate. The Hartford labeled wines are old-vine, Russian River Valley Zinfandels made from a few select vineyards.

The winery embraces minimal intervention, traditional winemaking techniques and single- vineyard, block-by-block farming to accentuate each site's individual characteristics.

TIAAN LORDAN

Winemaker



A part of the Hartford winemaking team since 2010, Tiaan Lordan has become completely immersed in the intricacies of growing and tending Pinot Noir. However, the South Africa native and nature enthusiast had originally planned a career in conservation. While completing his degree in Conservation Ecology at the University Stellenbosch, Tiaan was drawn into the wine world while working in the tasting rooms of friends' family wineries. In 2005, two years after graduation, he officially entered the wine industry and worked a South African harvest, as well a harvest at Limerick Lane in Healdsburg. While in California, he met his wife, Deirdre, and the two returned to South Africa where in 2006, Tiaan enrolled at the Elsenburg Agricultural College for a degree in viticulture and enology.

After completing his second degree in 2008, Tiaan was hired as Associate Winemaker under Christian Dauriac at the French-owned Marianne Wine Estate. When the time came for Tiaan and Deirdre to return to California, they knew exactly where they wanted to go. The couple returned to Sonoma, where Tiaan interned at Hartford Family Wines during the 2010 harvest under Jeff Mangahas. "I quickly learned the attention to detail involved especially in the making of Pinot Noir and Zinfandel, from vineyards to bottle. The sensitivity of the grape and the wine, and then the subsequent show of character so specific to site keeps me forever intrigued!"

In 2011, Tiaan was appointed Assistant Winemaker working with Jeff Stewart, in 2014 became Associate Winemaker, and in 2018 became Winemaker, where today he is working along with the rest of the production team on crafting exciting Pinot Noir, Chardonnay, Zinfandel, Syrah and finally Chenin Blanc that show their traits of origin.



La Crema
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La Crema was founded in 1979 as La Crema Viñera, meaning “Best of the Vine.” For 40 years, the family-owned and operated winery has focused exclusively on cool-climate appellations, exploring the best growing regions in California, from the winery’s original home in Russian River Valley, to Santa Barbara, and to the Willamette Valley in Oregon through the lens of Chardonnay and Pinot Noir. Using boutique, time-intensive techniques, La Crema takes a small batch approach to winemaking. From bud break to finished bottles, the commitment to high-touch winemaking ensures consistently distinct, elegant and naturally balanced wines.

CRAIG MCALLISTER
Head Winemaker



A New-Zealand native, Craig McAllister spent his first 20 years in Christchurch, New Zealand, then lived in London for six years. He has traveled extensively throughout the world. He found himself drawn not just to the wine industry, but to the wine lifestyle due to his love of cooking, traveling and being outdoors. This led him to Lincoln University in New Zealand, where he received his Bachelor of Science degree in viticulture and enology.

Craig’s deep passion for winemaking has taken him all over the world, from New Zealand to Australia, Chile and Cyprus. Craig first joined the La Crema team in 2007 as the Harvest Enologist. After gaining additional experience abroad, he joined the La Crema team full-time in 2009. He has been a steward of La Crema’s Monterey program and worked extensively on the Sonoma Coast Chardonnay. He also helped to further develop La Crema’s esteemed collection of single vineyard Chardonnay and Pinot Noir wines. He was promoted to head winemaker in 2017.

For Craig, there is never a dull moment in winemaking. From the rush and intensity of harvest, to bottling the wines and taking them to market, he continually strives to improve quality.

Craig believes that the best wines are those shared with family and friends over a delicious meal. He resides in Healdsburg with his family.



Landmark Vineyards

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Head Winemaker: Greg Stach | Gregory.Stach@landmarkwine.com
Forum Contact: Morgan Couch | Morgan.Couch@Wonderful.com

Nestled at the base of the Mayacamas Mountain Range in Sonoma Valley, Landmark Vineyards epitomizes the rustic grace and beauty of Sonoma County. Since 1974, Landmark has been dedicated to producing handcrafted, ultra-premium Chardonnay and Pinot Noir, sourcing grapes from unique vineyard sites throughout California to create rich, balanced wines. Its Hop Kiln Estate is a registered California Historical Landmark and expands Landmark Vineyards' presence to two tasting rooms and properties in the Sonoma and Russian River Valleys. In 2024, Landmark Vineyards is celebrating 50 years of winemaking excellence and unveiled refreshed packaging of the 2022 Damaris Reserve Chardonnay in honor of Founder, Damaris Deere Ford. Landmark wines may be purchased directly from Landmark's Tasting Room or online store, or through membership in the Wine Society.

GREG STACH Head Winemaker



Landmark Winemaker Greg Stach is renowned for crafting elegant, world-class vintages. Stach's winemaking approach combines traditional techniques with a "less is more" philosophy. Believing that great wine begins in the vineyard, he intervenes only to ensure consistency and quality, relying more on the fruit's intense flavors and distinct vineyard characteristics. Stach is recognized for creating some of the best single vineyard designate Pinot Noirs and helping to establish Landmark's distinguished Pinot Noir program. A graduate of California State University at Fresno with a degree in journalism, Stach didn't discover his true passion for wine until the mid-1980s while working as a restaurant sommelier. He then returned to school and earned a degree in enology from Fresno State, graduating in 2001. Under Stach's direction, Landmark's wines have consistently earned stellar reviews from top wine critics, including the 2016 Overlook Chardonnay which was named a top wine in the world by Wine Spectator.



LANDO Wines

250 Healdsburg Ave., Suite 201
Healdsburg, CA 95448

Head Winemaker & Forum Contact:
Sam Lando | Samlando@landowines.com

LANDO Wines was founded by long time industry veteran, Sam LANDO in the summer of 2012. After working eighteen years with and helping guide some of the most distinguished and sought after "pinot focused" wine brands in Sonoma, it was time to venture out on his own. He spent many years learning every nuance of the business and years of hobby winemaking before taking the leap. The idea was to one day create a winery for their family business that could hopefully be carried on for generations.

This was not a transition to a new career after having a successful run in another industry. This winery was born from hard work, sweat, and tears. The Lando's liquidated their 401k in 2012 to purchase three tons of Pinot and six used barrels to start off. They don't own a winery, nor do they own any vineyards. But they are handy with viticulture (and have pretty decent palates). They work very closely with some of the most talented grape growers/families/friends in the Russian River Valley to yield exceptional grapes for their wines.

The Russian River Valley has been home for the Landos for over thirty years & ten years to their growing winery. The differing soils and micro climates in this famed appellation allow them to produce intense, yet elegant Pinot Noir & Chardonnays of exceptional quality. Wines they are proud to share with family and friends.

SAM LANDO Proprietor & Vintner



Sam Lando started his career in wine working for some of the large global wine producers in the early 1990s as he was exiting college with a fresh degree in business management & marketing. His first employer promptly put him back into school to learn viticulture and oenology. They wanted a young kid with a business degree and a firm understanding of winemaking and grape growing. Within a year of being in the industry, he soon identified his true love of working with and enjoying Pinot Noir. The first half of his journey on the corporate side was engrossed in learning all aspects of the business; from production, marketing, sales, operations and finance...and growing into ever evolving senior management/executive roles.

After aiding in the transaction of a large corporate wine group, he realized the need to gain hands-on knowledge of working with developing, luxury focused wine brands. This led him to a stint with Williams Selyem as their director of marketing and sales. Then, to a rocket ride experience with Kosta Browne winery. Running parallel to the work environment changes, in the middle 2000s, he began hobby winemaking just to make a few barrels to share with family and have a decent Monday-Thursday wine around the home front.

After working for five years with Kosta Browne Winery as their director of marketing & sales, he departed at the end of 2012. His work with dear friends was a deeply rewarding experience...personally and professionally. They worked (and played) so well together because of a love and passion for what they did. In addition to their shared passion for Pinot, they enjoyed the company of great people and food.

By the first part of 2012, it was clear that the hobby winemaking project was evolving into a good amount of work. So much so, it was evident that it was time to start a wine brand around it. By mid year, Sam and his wife Jennifer decided to make the leap and take the winemaking hobby to the next level. They borrowed against their savings and began building the foundation to develop a small Pinot Noir focused winery.

Today, as in 2024, LANDO Wines quietly celebrates twelve years of producing delicious Pinot Noirs & Chardonnays. This endeavor has not been without significant challenges. In the fall of 2017, the entire 2016 vintage of wines was vaporized in the Tubbs Fire. And more recently, the 2020 harvest was badly affected by smoke taint and reduced our production by 88%. However, no one was hurt in either occurrence. While each has been incredibly difficult to overcome, it gave them a new perspective, learnings, and the desire/fortitude to press on...better and stronger. It has not been an easy journey thus far, but they couldn't be more proud of where they are and what the future has in store.

From the beginning, their goal has been and continues to be - make intense, yet elegant and balanced Pinot Noirs from the Russian River Valley and Sonoma Coast appellations. They push themselves to make great wines that they enjoy drinking and take great pride in sharing with dear friends. To date, they couldn't be more thrilled with the wines they have produced and are currently working on at the winery!



Martinelli Winery & Vineyards

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Winemaker: Courtney Robinett Wagoner
Consulting Winemaker: Erin Green
Estate Director and Forum Contact: Tessa Gorsuch | tessa@martinelliwinery.com

The Martinelli family has been growing grapes and making wine in Sonoma County since the 1880s. The Martinelli family produces small lots of Pinot Noir, Chardonnay, Syrah, and Zinfandel produced from estate grown grapes. These vineyards are meticulously farmed by Lee Martinelli Sr., and his two sons, Lee, Jr. and George, continuing five generations of the proud family legacy of care-taking the land.

The Martinelli vineyards are located in Russian River Valley, Green Valley of Russian River, and Fort Ross-Seaview Appellations. The terroir of each vineyard is what creates the “personality” of each wine and showcases the full range of diversity between them. All of the vineyards are heavily thinned to yield between one to three tons of fruit per acre. At harvest time the grapes are hand selected according to taste and are fermented with wild yeast in French oak barrels. The wines are minimally handled with true handcrafted artistry; they are neither hot nor cold stabilized, and are unfinned and unfiltered. Helen Turley helped shape the Martinelli vineyards and winemaking style during her tenure as consulting winemaker from 1992 to 2010.

The Martinelli’s worked with Helen from beginning to end; analyzing soil samples, choosing rootstocks, varietals and clones that were best suited to a particular growing site, employing seasonal primping and pruning in the field, and creating the final blends for the finished wine.

Today, the Martinelli wines are stewarded by Courtney Wagoner.

COURTNEY WAGONER

Winemaker



Courtney Wagoner grew up in California, and attended California State Polytechnic Institute, San Luis Obispo, in 1998, majoring in Food Science. Early in her college experience, a class entitled “Wines and Fermented Foods” hooked her on the science of fermentation and winemaking. Courtney was drawn to winemaking because she recognized it as a marriage of science and art. She had always loved science, and her artistic side was reflected in her being an avid musician in high school as well as at Cal Poly, where she was a part of several different musical groups.

Courtney’s first internship was in 2001 at Artesa Winery in Napa. Upon returning to Cal Poly, her internship experience was followed by a position in the lab and cellar of Wild Horse Winery in the Paso Robles region.

Even before earning her B.S. degree in 2003, she received the offer of a full-time job at Artesa, which resulted in her learning about cool-climate wines and clones, as well as production of sparkling wines. Two years later, she joined Gundlach Bundschau Winery in Sonoma as Enologist, wanting to learn something new. After nearly two years there, in 2007 she moved to Alderbrook Winery in Healdsburg as its Enologist. At Alderbrook, Courtney was part of a small dedicated team and experienced all aspects of winemaking. Notably, her 2010 Terlato Pinot Noir was the 2013 San Francisco Chronicle Red Sweepstakes Winner.

Courtney remained at Alderbrook until the winery was sold in late 2013. She then took a brief break before accepting a position as Assistant Winemaker at Martinelli Winery in mid-2015. This was soon followed by her promotion to Winemaker there in late 2017. Because of her expertise in vinifying cool climate grapes, Courtney’s passion for Pinot Noir and Chardonnay make her a perfect match for the wide range of Martinelli wines. She prides herself on crafting wines that best express the various sites that are part of Martinelli Family’s vineyard portfolio. “It is a way of honoring the Martinelli Family’s devotion to the land and its rich heritage.”



Notre Vue

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G.M. & Forum Contact: Geoffrey Thompson | geoffrey@notrevueestate.com

Building on a long history of grape-growing and winemaking on the 710 acre property, co-founder Renée Brown-Stein and her son Jared now oversee the growing of premium grapes and fine wines on the Notre Vue Estate, established on the property.

The grape growing and winemaking history of the Estate is long, with grapes first grown on the property by relatives of General Vallejo in the 1800's and commercial winemaking as early as 1907. With the onset of Prohibition, the estate was planted to plums and walnuts before roaring back to life in the 1980's as the vineyard and winery Balverne Cellars.

Balverne went on to become one of the first California cult wines headed up by winemakers John Kongsgaard and Doug Nalle. The wines were poured at many fine-dining restaurants nation-wide such as the Brown Derby and Spago in LA, to Sparks Steakhouse in New York as well as multiple times in the White House.

Upon acquiring the Estate in 1992 the family re-named the property Notre Vue Estate to reflect the breathtaking views on the property. The vast views from the summit are a patchwork of vineyards and open space seamlessly woven together like a beautiful tapestry, hence the French name "Notre Vue" which means "Our View". The family carefully tended the vineyards and sold the grapes to premium winemakers for the first 20 years. In 2012 they meticulously resurrected the Balverne brand with new graphics but still honoring the original label that featured the red tail hawk native to the area, and also created the flagship Notre Vue label.

The Stein family continue to produce award winning wines from the estate's exceptional grapes with many notable accolades:

"Its impeccably made..." Jeb Dunnuck for Balverne 2019 Sauvignon Blanc.

"One of the most elegant pinot noirs that we've tasted...94 points" Tasting Panel, 2019 Notre Vue Pinot Noir.

The vineyards straddle the Russian River and Chalk Hill AVA's and now grow 16 varieties of grapes providing our winemaker with a unique tool-box to make award winning estate wines. Our multi-clonal Pinot Noirs are a distinctive representation of the Eastern Hills Neighborhood resulting in award-winning wines such as Best of Class, 2019 Balverne Pinot Noir, San Francisco Chronicle 2022, and many others.

In 2013 the family dedicated 350 acres to the Sonoma County Open Space Trust, now the domain of hundreds of wild turkeys, deer, foxes and all manner of wildlife and plantlife that directly influence the estates viticulture; and that same year gained certification as a CSWA Certified Sustainable vineyard and winery.

"For the entire [Notre Vue] team, preservation is key." - Wine Business Monthly, 2013

Today Notre Vue Estate grows ultra-premium grapes on its eco-centric property for a select group of fine winemakers as well as producing its own award-winning Balverne and Notre Vue wines. In 2022, Notre Vue Estate celebrated its 30 year anniversary under the current Stein family ownership. Conservation-oriented viticultural practices and low intervention, artisanal winemaking are the hallmarks of the Notre Vue Estate.

SCOT COVINGTON

Winemaker



After graduating from California State University, Fresno in 1990 with a B. S. degree in Agricultural Science, Enology, Scot worked in Sonoma County and abroad. His winemaking is influenced by years of training under such icons as Bill Bonnetti and Merry Edwards.

Scot began his winemaking career during the 1989 harvest at Sonoma-Cutrer Vineyards, under

the guidance of Chardonnay master Bill Bonnetti. "Sonoma-Cutrer was on the cutting edge of winemaking technology. It was an exciting environment for a beginning winemaker." Reflecting on those years, Scot remembers Bill Bonnetti as "a detail-oriented perfectionist who shared his knowledge."

In the late 1990s Scot further developed his winemaking skills in South Africa (Vergelegen Estate) and Australia (Rosemount Estate in Hunter Valley and Yalumba in Barossa Valley).

A native Californian, Scot returned to his home state and favorite winegrowing region: Sonoma County. In 2001 he met Merry Edwards who then served as consulting winemaker for the Pellegrini family, owners of the esteemed Olivet Lane Vineyard. Merry hired Scot to be winemaker and on-site construction manager. Working closely with Merry, Scot gained important experience in winery design and small lot wine production.

In 2005, Scot was hired to build the Trione family winery on their Home Ranch in Alexander Valley. Scot had his choice of the finest grapes grown on the family's vineyards in the Russian River Valley, Alexander Valley and Sonoma Coast AVAs. He selected the top grapes from just close to 700 acres of vineyard. His goal: make wines that express the highest level of quality across all varieties produced from estate grapes: Cabernet Sauvignon, Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Zinfandel.

Over the years the wines Scot has made have received many awards including Spectator's Top 100 list, Parker's 92 pts. The awards he is most proud of are receiving 92 points for the first release of the Trione 2005 Block 21 Cabernet Sauvignon from Wine & Spirits, one point ahead of Silver Oak and winning the Sonoma County Harvest Fair Sweepstakes with the 2014 Russian River Valley Trione Sauvignon Blanc. (Best white wine overall)



Pellegrini-Olivet Lane

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Vintner: Alexia Pellegrini | alexia@pellegrinisonoma.com
Winemaker: Charlie Fauroat | charlie@pellegrinisonoma.com

The Pellegrini family has been associated with every tier of the wine business since the early part of the 20th Century — as wine producers, grape sellers, importers, and wholesale distributors. In 1925, the first Pellegrini wine was made from Sonoma County grapes in a gravity run winery in San Francisco. Upon the repeal of Prohibition in 1933, they were issued Winegrower License No. 4.

In 1972, Vincent & Aida Pellegrini purchased a 70-acre plum and apple orchard on West Olivet Road in the Santa Rosa Plains. The first vines Pinot Noir and Chardonnay were planted in 1975, using heirloom Martini and Wente Clones respectively, establishing Olivet Lane Vineyard as one of the first Pinot Noir pioneers in Russian River Valley. 50 years later, Olivet Lane is home to the region's oldest still producing Pinot Noir vines. The secret to its longevity is being blessed by the perfect combination of terroir and climate. Widely recognized as a prime example of the classic style of Russian River Valley Pinot Noir, it has been the grape source for many of the Valley's Pinot Noir luminaries — many of whom are in the Pinot Forum.

ALEXIA PELLEGRINI

Proprietor & Vintner



Fourth generation vintner Alexia Pellegrini oversees and guides winery & vineyard operations. She continues to build upon the Pellegrini legacy in wine, melding work amongst the vines with her passion for design & music. In 2000, Alexia worked her first harvest at Penfolds in South Australia, sparking a life long passion for working the land. She joined the cellar team at Pellegrini Family Vineyards in 2003. Having earned her BA in Design from Art Center in Pasadena, she is responsible for all design and packaging for the Pellegrini-Olivet Lane brands. No stranger to hard work, in 2018, she earned her MBA in Wine Business at Sonoma State University, and led the charge to certify the Olivet Lane Winery & Vineyard as Sustainable through the California Sustainable Winegrowing Alliance.

Winemaker Charlie Fauroat joined the Pellegrini winemaking team in 2013, earning his way from Cellar Master to Assistant Winemaker to Winemaker. Feeling privileged to work with the stellar fruit of Olivet Lane Vineyard, he is excited to share his passion for making wines representative of a place and time. He loves the art, science, hard work, and people in wine. Growing up in Ventura, he was born more into avocado country than wine country. Moving to Sonoma County in 2007, he earned his bachelor's degree in Wine Business from Sonoma State University. Before arriving at Pellegrini, he worked in the cellars at Bella Vineyards in Dry Creek Valley, Vavasour Winery in Marlborough New Zealand, Bird in Hand in the Adelaide Hills of South Australia, and Williams Selyem and DuMol in Russian River Valley. In addition to having a great palate for wine, Charlie revels in taking inspiration in winemaking from discovering new cuisines as a home cook, most notably Chinese, Thai, Indian, and North African dishes.



Scherrer

4940 Ross Road
Sebastopol, CA 95472
(707) 823-8980 phone
scherrerwinery.com

Winemaker: Fred Scherrer

Forum Contact: Judi Scherrer | info@scherrerwinery.com

Since our first vintage in 1991, our goal has been to create handcrafted, full-flavored wines that express the personality of the unique Sonoma County vineyards where they are grown. Fred first became known for Zinfandel from his father's Alexander Valley vineyard, and his careful hand with Pinot Noir from the Russian River and other parts of Sonoma County has quietly gained attention and a steady following. His wife, Judi keeps Fred out of jail by filing government reports on time and handling essential business-sustaining activities which allows Fred to pretty much do all the physical work at the winery himself. The winery is located in the heart of the Green Valley and produces 5000 cases per year.

FRED SCHERRER

Winemaker



A third-generation Sonoma County native and fifth-generation resident, Fred has been making wine for his entire adult life, as well as before. At the age of 15, his parents allowed him to make wine using grapes from the families' Alexander Valley vineyard. Fred developed a devotion to Pinot Noir during his decade-long tenure as winemaker at Dehlinger Winery. It was early during this period that Fred, along with the

support of his parents and Tom Dehlinger, was able to start his own brand in 1991. After the 1997 vintage, Fred moved his operation to its current location in the Green Valley as a stand-alone operation. Fred does all of the wine making and most of the physical work at the winery.

The winery currently produces about 5,000 cases annually covering over a dozen distinct bottlings from grape varieties throughout the very diverse areas of Sonoma County. With several decades' experience as an extreme 'hands-on' winemaker, Fred has a rare perspective on these different growing areas. In particular, he has worked with Pinot Noir from Annapolis, Fort Ross-Seaview, Bodega (near Freestone), Petaluma Gap, Sebastopol Hills, Green Valley, and of course his main focus for the variety, Russian River Valley.



Sonoma-Cutrer

4401 Slusser Road
Windsor, CA 95492
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www.sonomacutrer.com

Senior Winemaker: Zidanelia Arcidiacono | zarcidiacono@duckhorn.com

Sonoma-Cutrer is a testament to the people, practices, and land all working in unison to uphold the time-honored tradition of winemaking. We marry together Burgundian traditions with Californian ingenuity and a deep appreciation for Sonoma Valley's remarkable terroir. Beyond our craft, we strive to carry these values into our personal relationships and communities. We believe the good life, like good wine, is not primarily of any one element but is a perfectly unique balance of all elements. Our process is a careful symphony. Instead of relying solely on Old World tradition or New World innovation, we marry Burgundian practices with Californian innovation and a deep appreciation of the Sonoma County terroir. We borrow and we create. We utilize hard work and artistry, science and intuition, knowing and feeling.

ZIDANELIA ARCIDIACONO

Senior Winemaker



Born in Texas, Zidanelia and her family moved to Mendoza, Argentina when she was just three years old. Since winemaking is the main economic industry in that region, she grew up surrounded by winemakers and listening to their wonderful stories. The passion they expressed for their life's work made a deep impression on her at a young age, and she decided that winemaking was her true calling. Zidanelia – her friends often call her Z

– began her career working in the lab at Bodega Cruz de Piedra while attending university in Mendoza. After receiving her bachelor's degree in winemaking, she traveled to the south of France to the Cave cooperative Les Vignerons du Pays d'Enserune, working in the cellar for a harvest. Upon returning to Mendoza, however, she realized she wanted to keep traveling and her next destination should be California.

Zidanelia arrived in the US in 2007 and soon learned of Sonoma-Cutrer, where she applied for and was hired as an Enologist for that season's harvest. She loved the experience and region so much that she decided to stay, moving on to the same position at Fetzer winery. There her skills, experience, passion and hard work helped her move quickly through the ranks, and she became the Winemaker for Fetzer Reserve Wines and Little Black Dress within a few years. Returning to Sonoma-Cutrer in 2015, Zidanelia is happy to be back where her California adventure first began. Her experience working on reserve wines made her the perfect fit for the role of crafting Sonoma-Cutrer's outstanding Pinot Noirs. Zidanelia says that she loves nurturing the wines throughout the process and, even more, seeing others enjoy the results of her work.

Zidanelia enjoys living in Sonoma County with her husband, Ariel and her sons, Gianluca and Gael.



DuMOL

DuMOL

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Windsor, CA 95492
(707) 948-7144
dumol.com

Associate Winemaker: Jenna Davis | jenna@dumol.com

JENNA DAVIS

Associate Winemaker



Jenna Davis is the Associate Winemaker at DuMOL, and part of their small team focused on crafting expressive, vineyard-focused wines. Growing up in Dayton, Ohio, Jenna’s discovery of winemaking was unique and multifaceted. With a natural love of horticulture, she worked at a local plant nursery as a teenager. During school she developed a fascination with microbiology and through a family friend and mentor she learned about a career that incorporated all her passions: winemaking. After a visit to California wine country, she was determined to get into this wildly interesting world.

While earning a B.S. in Food Science from The Ohio State University, Jenna was immersed into the fermentation process, brewing beer for a local Columbus microbrewery. After graduating, she packed her car and drove across the country to Napa Valley, where she interned at Opus One and Spottswoode Winery. She then switched hemispheres to join the team at Oakvale Wines in Hunter Valley, Australia, followed by a return to Sonoma where she worked a harvest at DuMOL. In 2014, Jenna jumped back into her education and began a Master’s degree in Viticulture and Enology from the University of California, Davis. Having forged a wonderful synergy with the winemaking team while interning at DuMOL, she was thrilled to be hired on as Assistant Winemaker after completing her Master’s in 2016.

“I am grateful every single day to be doing the hard, rewarding, stimulating work of winemaking – collaborating with a small, dedicated team, all focused on completing this tangible work from soil to bottle together. The fortune of being able to work on a unique, truly hand-crafted product every year will always be a thrill. Whether it is walking the vineyards, managing fermentations, or tasting that final blend, I will never cease to be captivated by this work and dedicated to the wines we grow & craft.”



JOSEPH JEWELL

Joseph Jewell

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Winemaker & Forum Contact:

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ADRIAN JEWELL MANSPEAKER

Winemaker



Having grown up on the fog-shrouded northern coast of California, Owner/Winemaker Adrian Jewell Manspeaker learned early on to appreciate the complicated patchwork of micro-climates of his home. When he moved to Sonoma County, he discovered an interest in the origin of wine and the evolution from vineyard to barrel to bottle. His wine country location allowed him to study winemaking and viticulture through UC Davis’s extension program and take business management courses on the side. Putting theory into practice, Adrian joined C. Donatiello for the 2007 crush, then lent a hand at Peay Vineyards during the 2008 harvest. It was round that time he founded Joseph Jewell, a wine company dedicated to capturing the terroir of single-vineyard sites in both Sonoma County and Humboldt County, where Adrian grew up.



Martin Ray Winery

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LESLIE RENAUD

Director of Winemaking



Former SCUBA diving instructor, US Forest Service employee and urban forester, Leslie Mead Renaud's path to becoming Winemaker at Martin Ray is far from boring. The daughter of a Navy officer, Leslie was born in Virginia, but lived in Honolulu from the age of ten. After graduating high school and spending time as a diving instructor, she returned to the mainland to pursue a degree. Upon graduating from the University of Michigan with a Bachelor's degree in Natural Resources, she worked for the Forest Service

in Oregon, hooting for spotted owls in the forests of Mt. Hood. Her career took a sharp turn when she realized her interests aligned with the balance of the wine industry: a combination of science and art.

Leslie's first position in the industry was as a Lab Technician at Ironstone Vineyards. Her deep love for chemistry, solidified her passion and interest, learning the complexities of each variety and lot, propelling her career forward. She gained experience working in wineries all over Northern California, including Sonoma County, Napa Valley, and the Santa Cruz Mountains. In 2005 she joined Talley vineyards in San Luis Obispo, working her way from Enologist, to Assistant Winemaker, and then to Head Winemaker. From there, she was hired by the Foley Wine Group, and prior to joining the team at Martin Ray Winery, she was Director of Winemaking for Foley's Roth Estate.

Joining the team at Martin Ray, Leslie was further inspired by the depth of the portfolio, the intent of continuing a legacy, and also the history of the winery. With a mindset always focused on intention, her approach to winemaking is centered around minimal intervention, allowing the fruit to remain balanced, and maintaining a program that allows the nuances of each wine to develop.



Senses Wines

www.senseswines.com
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CHRISTOPHER L. STRIETER

Founder / CEO



Senses Wines specializes in Chardonnay and Pinot noir from world-class vineyards throughout Sonoma County. Founded in 2011, Senses is a dream-come-true for three childhood friends from Occidental - Christopher Strieter, Max Thieriot, and Myles Lawrence-Briggs - who began by farming their families' historic vineyards: B.A. Thieriot and Hillcrest. Their newest planting, Bodega Thieriot, makes three estate properties proudly farmed with Valdez & Sons. In partnership with legendary winemaker Thomas Rivers

Brown, the team produces renowned single vineyard wines.

Christopher most enjoys building the business and making it sustainable. His mission is to showcase the world-class region where he was born and raised.

Prior to founding Senses, Christopher served as business manager for the noteworthy Russian River Pinot Noir producer Williams Selyem. Earlier in his career, he worked closely with Jess Jackson at Jackson Family Wines in business-planning and corporate strategy followed by a harvest at Red Car Winery. He later joined VinFillment as operations manager and served as brand ambassador for Uproot Wines growing their wholesale presence. He founded an award-winning restaurant in the Bay Area before moving on to manage product operations for Cruise Automation (General Motors).

He graduated from Claremont McKenna College with a Master of Arts in Finance and received a Bachelor of Science in Mathematical Economics and Physics from Harvey Mudd College.



PATZ & HALL

DOMAINE DE LA

Rivière

RIVER ROAD

FAMILY VINEYARDS AND WINERY



*Moret-
Brealyynn*



FREEMAN

VINEYARD & WINERY



WELCOME TO THE NEIGHBORHOODS

SEBASTOPOL HILLS
Balletto Vineyards 2021 Sexton Hill Vineyard
Hartford Family Winery 2022 Jennifer's Vineyard
Scherrer Winery 2017 High Slopes
Senses Wines 2022 Kanzler Vineyard

GREEN VALLEY
DuMOL Winery 2022 Estate
Emeritus Vineyards 2020 Hallberg Ranch
Martinelli Winery 2022 Bondi Home Ranch
LAGUNA RIDGE
La Crema Winery 2021 Saralee's Vineyard
Martin Ray Winery 2021 Estate Clone 37
The Calling 2022 Russian River Valley

SANTA ROSA PLAINS

Benovia Winery
2021 Martaella Vineyard

LANDO Wines
2022 Sauvés La Vie

Pellegrini-Olivet Lane
2021 Olivet Lane Vineyard

MIDDLE REACH

Davis Bynum Winery
2021 River West Vineyard

Gary Farrell Winery
2019 Bacigalupi Vineyard

Landmark Winery
2021 Hop Kiln Reserve

Jospeh Jewell
2020 Martini Clone Old Girls, Starscape Vineyard

EASTERN HILLS

Notre Vue
2021 Balverne Estate

Ancient Oak Cellars
2022 Siebert Ranch



GRAND DINNER

ANCIENT OAK CELLARS

Ancient Oak Cellars, 2018 Nurmi Vineyard

BALLETTO

Balletto Vineyards, 2009 Winery Block

BENOVIA

Benovia Winery, 2021 Bella Una

THE CALLING

The Calling, 2021 Fox Den Vineyard

DAVIS BYNUM

Davis Bynum Winery, 2022 Russian River Valley

EMERITUS

Emeritus Vineyards, 2019 Don's Block, Hallberg Ranch

GARY FARRELL

Gary Farrell Winery, 2021 Lokka, Stock & Barrel, Hallberg Vineyard

HARTFORD

Hartford Family Winery, 2021 Maclean's Block

LA CREMA

La Crema Winery, 2021 Fog Veil

LANDMARK VINEYARDS

Landmark Vineyards, 2021 Hop Kiln

LANDO WINES

Lando Wines, 2021 Sauvés La Vie

MARTINELLI WINERY

Martinelli Winery, 2022 Sky Ridge Vineyard

NOTRE VUE

Notre Vue, 2021 Russian River Valley

PELLEGRINI-OLIVET LANE

Pellegrini-Olivet Lane, 2019 Olivet Lane Vineyard

SCHERRER

Scherrer Winery, 2016 Gunsalus Vineyard

SONOMA-CUTRER

Sonoma-Cutrer Vineyards, 2021 Les Plus Haut

SMALL GROUP SESSIONS

AGEABILITY

LANDO

Lando Wines, 2014 Russian River Valley

Scherrer

Scherrer Winery, 2011 Russian River Valley

Sonoma-Cutrer

Sonoma-Cutrer Vineyards, [old vintage-TBD] Russian River Valley

BARRELS

The Calling

The Calling, 2021 Fox Den Vineyard

Landmark

Landmark Vineyards, 2023 Medium Toast Long Plus (Mtl+) Barrel Sample

Notre Vue

Notre Vue, 2021 Balverne

WHOLE CLUSTER/CARBONIC MACERATION

Balletto Vineyards

2023 Sexton Hill Barrel Samples

Gary Farrell

Gary Farrell Winery, 2019 McDonald Mountain Vineyard

Pellegrini

Pellegrini-Olivet Lane, 2023 Carbonic Pinot Noir

CLONES: A WINEMAKING PERSPECTIVE

Benovia

Benovia Winery, 2023 Pommard & Calera Clones Barrel Samples, Martaella Vineyard

Emeritus

2023 Pommard & 777 Barrel Samples, Hallberg Ranch

Martinelli

Martinelli Winery, 2023 777 & Calera Clones Barrel Sample, Zio Tony Ranch

YEAST & ML BACTERIA

Ancient Oak

Ancient Oak Cellar, 2018 Alcman

Davis Bynum

Davis Bynum Winery, 2019 Pommard Clone

Hartford

Hartford Family Winery, 2022 Fog Dance Vineyard

BACCHANALIA

ANCIENT OAK CELLARS

Ancient Oak Cellars, 2022 Russian River Valley Chardonnay

Ancient Oak Cellars, 2018 Pagano Vineyard Zinfandel

BALLETTO VINEYARDS

Balletto Vineyards, 2018 Brut Rosé

Balletto Vineyards, 2023 Pinot Gris- Sebastopol Hills

BENOVIA

Benovia Winery, 2021 Martaella Vineyard Chardonnay

Benovia Winery, 2021 La Pommeraie Pinot Noir

THE CALLING

The Calling, 2022 Dutton Ranch Chardonnay

The Calling, 2022 Russian River Valley Pinot Noir

DAVIS BYNUM

Davis Bynum Winery, 2021 Dutton Ranch Pinot Noir

Davis Bynum Winery, 2017 Clone 23 Pinot Noir

EMERITUS

Emeritus Vineyards, 2020 Hallberg Brut, Russian River Valley Blanc de Noir

Emeritus Vineyards, 2022 Hallberg Blanc, Russian River Valley Pinot Noir

GARY FARRELL

Gary Farrell Winery, 2019 Olivet Lane Vineyard Chardonnay

Gary Farrell Winery, 2017 Rochioli-Allen Vineyards Pinot Noir

HARTFORD

Hartford Family Winery, 2022 Russian River Valley Chardonnay

Hartford Family Winery, 2023 Russian River Valley Rosé of Pinot Noir

LA CREMA

La Crema Winery, 2023 Sauvignon Blanc

LANDMARK VINEYARDS

Landmark Vineyards, 2023 Pinot Gris

LANDO WINES

Lando Wines, 2022 Heintz Vineyard Chardonnay

Lando Wines, 2022 Russian River Valley Pinot Noir

MARTINELLI WINERY

Martinelli Winery, 2020 Zio Tony Ranch Chardonnay

Martinelli Winery, 2022 Giuseppe & Luisa Zinfandel

NOTRE VUE

Notre Vue, 2023 Balverne Sauvignon Blanc

Notre Vue, 2021 Balverne Chardonnay

PELLEGRINI-OLIVET LANE

Pellegrini-Olivet Lane, 2023 White Pinot Noir

Pellegrini-Olivet Lane, 2022 Sparkling Red Pinot Noir

SONOMA-CUTRER

Sonoma-Cutrer Vineyards, 2023 Rosé of Pinot Noir

Sonoma-Cutrer Vineyards, 2023 Sauvignon Blanc



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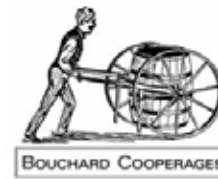
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