



ALLORO VINEYARD MEDIA KIT

Alloro Vineyard brings Old-World allure to Oregon. Nestled in the southwest-facing slopes of the Chehalem Mountains just 30 minutes outside of Portland, the 70-acre Alloro estate is a bucolic homage to timeless tradition. From the iconic Italian farmhouse and culinary gardens to the herd of Hereford cattle and heirloom sheep that graze the vineyard cover crops, the winery and vineyard are built upon the sustainable holistic agricultural practices, respectful stewardship, and intense passion for food and wine of David Nemarnik, Alloro’s founder and vineyard manager.

The name Alloro is Italian for “laurel,” and denotes the winery’s location on Laurel Ridge as well as the Laurelwood Series soil in which its vines are rooted. Winemaker Tom Fitzpatrick applies both Burgundian winemaking tradition and experience, and modern scientific practices to craft Alloro’s elegant, terroir-driven Chardonnay, Pinot Noir, Riesling, and Vino Nettare dessert wine.

FAST FACTS

- Founded in 1999 by David Nemarnik; first vintage was 2002
- 100% estate-grown wines, with full vertical integration
- Annual production: 3,000 cases
- A 33-acre single-vineyard site in Sherwood, OR (Chehalem Mountains AVA)
- The vineyard has been dry-farmed since 2001
- Sustainably farmed, L.I.V.E. Certified Sustainable, Certified Salmon-Safe
- Selected for IPNC (International Pinot Noir Celebration) in 2010, 2012 and 2014
- 80-acre estate supports heirloom sheep and registered Hereford cattle, fig, chestnut and olive trees, vegetable gardens, and hay for livestock
- Annual Whole Farm Dinners celebrate local self-sufficiency with 90% of ingredients sourced from the estate
- Solar panels generate all electricity for estate operations, and credit power back to the grid
- Winery hosts visitors for tasting Thursday-Monday, 11am-5pm



THE STORY OF ALLORO

David Nemarnik grew up in Portland helping his parents start a produce business, and has been fascinated with growing, cooking and fermenting for as long as he can remember. With Italian and Croatian heritage (his father born in Croatia and maternal grandparents born in Italy), the family was naturally committed to traditional slow food principles, and wine as part of the daily meal.

After a successful career in the produce business, Nemarnik set out to create world-class Pinot Noir in a manner that would honor his family traditions and respect for the land. He spent several years scouting the Willamette Valley for the right terroir, finding the site in the late 1980s and purchasing the land in 1999. The 70 acres of optimal Laurelwood soils are perched on Laurel Ridge's sloping hillsides above Baker Creek. Nemarnik named the new vineyard Alloro—the Italian word for laurel, the evergreen plant that symbolizes immortality and peace—as a nod to the location and the special site itself.

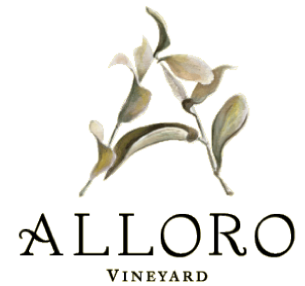
Nemarnik planted vines in 1999, and began constructing a winery building with underground cellars ideal for barrel aging wines. With the help of architect Larry Ferar, Alloro's Mediterranean inspired facility was completed in time for the 2003 harvest. Today, Nemarnik lives with his daughter on the property just steps from the winery, surrounded by vineyards, culinary gardens, sheep, chickens, and cows.

The Tasting Room

Visiting Alloro's peaceful estate feels like a trip to a Tuscan farm. Only 30 minutes from Portland, just outside of Sherwood and Newberg, Oregon, graceful laurel and cypress trees line the road to the winery and tasting room with sweeping views over the vineyards and Baker Creek. The charming and efficient main structure houses winery operations, underground cellars and tasting room, which includes a full kitchen for winery dinners and harvest meals for staff.

Visitors are welcomed for tastings Thursday through Monday from 11am-5pm, and tours of the estate by prior appointment. The tasting fee for a flight of four current releases is \$15 (\$25 for Reserve wines), but waived with the purchase of any three bottles. Comfortable seating is available inside, or on the courtyard patio garden overlooking the vineyards. In the summer and autumn, the estate also hosts seasonal Whole Farm dinners prepared in the farmhouse kitchen by local chefs (*see The New Old World, below*).

A private guest room in David Nemarnik's home is available for press visits, by invitation.



The New Old World

Alloro operates like a holistic Old World farm—cultivating hay for the livestock, fertilizing crops with manure, mowing vineyard cover crops with sheep, and of course utilizing the farm’s bounty to create delicious meals and wine. During the annual grape harvest, the vineyard crew breaks for a hot, home-cooked lunch every day to restore and sustain spirits through the long days ahead.

The estate raises chickens, registered Hereford cattle and heritage breeds of sheep, like the Barbados Blackbelly, St. Croix, and Katahdin. Every September, Alloro hosts a Whole Farm Dinner prepared by a local chef to celebrate the estate’s harvest of lamb, eggs, chestnuts, figs, apples and vegetables from the extensive garden. Typically, 90% of the ingredients used at this dinner were grown on the estate, making it a magnet for locavores and slow food devotees. Guest chefs also prepare other summer dinners at the estate on occasion.

Despite Nemarnik’s reverence for time-honored traditions, though, he does have both feet firmly planted in the 21st Century. Solar panels on the property generate 100% of the electricity needed at the estate, as well as a surplus that helps fuel the rest of the grid. The estate’s ecologically sustainable farming operations embrace precision agricultural methods, and promote native biodiversity. The farm is officially certified by L.I.V.E. and Salmon-Safe.

Vineyards

Alloro’s 33 acres of vines are divided into two parcels by SW Lebeau Road. One parcel faces mostly south and west, and the other faces mostly east with some northeast and southeast exposure. Both parcels have soils classified as Laurelwood Series—dark brown loess (wind-blown silt) topsoil 11-23 inches deep, layered on top of red decomposed basalt that acts as a sponge for the dry-farmed vines. This soil type is ideal for Alloro’s dry-farmed vineyards, and offers optimal fertility and moisture.



Alloro’s Vineyard Foreman David Lopez oversees day-to-day vineyard operations under Nemarnik’s direction. Vineyards are dry farmed, and tended with minimal tilling and the lightest possible touch. L.I.V.E./O.I.B.C.-certified, Salmon-Safe agricultural practices strive to promote natural balance, as Nemarnik firmly believes that fruit quality and vineyard health both improve with sustainability. Biodiversity of plants supports a balanced ecology and healthy beneficial insect populations that naturally help reduce harmful insect populations. Inputs are judiciously chosen to protect those beneficial insects and minimize negative impact on the overall ecology of the farm.



WINEMAKING

In crafting Alloro's elegant wines, Winemaker Tom Fitzpatrick seeks the purity of fruit essential to achieving true expression of place at a moment in time. In keeping with this philosophy, he strives always to capture the unique personality of a site as it manifests in a particular vintage. His goal is graceful, elegant wines displaying purity of fruit, textural focus, and expressive aromatics, all reflective of each site. Alloro has received numerous awards and commendations since Fitzpatrick took over winemaking in 2010.

Winemaking decisions prioritize the retention of fruit purity, which begins with early season canopy management and crop load decisions in the vineyard, and then the extremely important pick date decision. Fitzpatrick determines the optimal time to pick each block in order to capture balance and subtle aromatics without overripe characteristics. Harvested clusters are placed directly into small, slotted 25-pound lugs, and carried just steps to the production area in the middle of the estate vineyard so that processing can begin almost immediately. After hand-sorting, the clusters are 100% destemmed and moved by gravity into fermenters. Pinot Noir grapes are typically cold-soaked before native yeast fermentation, with pumpovers and punchdowns performed multiple times a day, depending on vintage circumstances. Fitzpatrick carefully controls temperatures during fermentation in order to achieve his desired textures and to preserve the delicate fruit aromatics. During élevage, he strictly limits the wine's exposure to oxygen by evacuating tanks with inert argon gas before the wine goes in, topping barrels up every week (rather than the more typical 3-4 weeks), and minimizing the handling of the wines. He also uses no fining agents, keeping the wines' integrity intact.

Wines

Alloro Chardonnay: \$34

(approximately 250 cases annually)

This elegant Burgundy-inspired Chardonnay is barrel fermented in 15% new French oak, with periodic bâtonnage (lees stirring) to create a smooth, round palate that complements the naturally bright acidity. Aged for nearly a year before bottling, this wine is elegant and bright, with a core of minerality and layers of pear, tropical fruit and lilacs.

Alloro Riesling: \$30

(approximately 100 cases annually)

Alloro's estate Riesling balances zesty acidity with natural fruit sweetness (between 1-1.5% residual sugar/10-15g per liter). Crisp and clean, this Riesling has lively acidity, good minerality, and intense jasmine and lime blossoms. A very subtle sweetness makes it ideal for spicy foods with exotic aromatics.



Alloro Rosé of Pinot Noir: \$24

(approximately 100 cases annually)

Fitzpatrick makes this saignée rosé by bleeding off a little juice from each of the Pinot Noir fermenters, and fermenting them as he would a white wine. The dry, crisp result shows pretty notes of strawberry, pink grapefruit, and sometimes passionfruit, with good acidity and a gentle touch of minerality. Typically released around Memorial Day.

Alloro Estate Pinot Noir: \$35

(approximately 1,600 cases annually)

Alloro's flagship Pinot represents a complete expression of the estate vineyard and includes the site's most import clones and rootstocks. Lively acidity and focused texture are complemented by a small amount (25-28%) of new French oak, which adds broad, full-bodied texture without overpowering the purity of the fruit. The palate shows ripe black cherries, Italian spice and rose petal, with only subtle hints of cinnamon, clove, and nutmeg.

Alloro Riservata Pinot Noir: \$45

(approximately 300 cases annually)

The Riservata is a special barrel selection blended to deliver finer and more persistent texture and to build additional weight, fullness and roundness, while still preserving its expression of the site. Slightly higher proportions of new French oak (about 35-45%) bring greater complexity, while retaining a graceful balance of bright red and dark fruit, earth and baking spices.

Alloro "Justina" Pinot Noir: \$85

(approximately 25 cases annually)

This wine showcases the most distinctive elements of each vintage, enhanced with 70-85% new French oak to deliver the most body, weight, and texture of Alloro's red wines. This blend of the best lots of the vineyard shows intense dark fruit, rose petal, anise, clove and sarsaparilla notes, complemented with cracked black pepper, smoke, and vanilla. This full-bodied wine has bright acidity, extremely fine tannins, and an enduring textural finish. Although very showy in its youth, in time, this wine unveils its subtle elements of place.

Vino Nettare (375mL): \$40

(approximately 100 cases annually)

Italian for "wine nectar," Vino Nettare is an aromatic dessert wine consisting of 1/3 Riesling and 2/3 Muscat, stylistically resembling an icewine. Grapes are harvested and immediately frozen, then allowed to thaw in the tank at cellar temperature, where the concentrated juice is separated before fermenting. This process naturally and gently releases free-run juices and preserves the fruit's natural intensity. Intense floral, stone fruit, citrus, and passion fruit aromas swirl, united with a voluminous mouthfeel and crisp acidity.



BIOGRAPHIES

David Nemarnik

Winegrower and Proprietor

David Nemarnik remembers drinking water mixed with Famiglia Cribari Vino Rosso at dinner as a child, and fermenting his own wines as early as high school. His family's Italian / Croatian heritage and Portland-based produce business introduced him to the seasonality of farming at an early age, and the lesson stuck.

He went on to manage his family's business, guiding it to become one of the Northwest's biggest and most successful produce companies. Nemarnik is also the founder and owner of Rose City Transportation, a third-party logistics company established in 1992. In addition, he is the managing partner for Nemarnik Family Farms, which he co-founded in Santa Rosa, Peru, in 2004.

After many years in management, Nemarnik yearned to return to the land and get his hands dirty again. He devoted himself to finding an appropriate site to produce world-class Pinot Noir, and finally found it on Laurel Ridge in Oregon's Chehalem Mountains, just a few miles from where he had grown up. Nemarnik's daughter Justine, who is currently in high school, lives on the property with him and enjoys raising registered Hereford cattle. She is also an avid equestrian, with interests in cooking and art.

Nemarnik is Alloro's Vineyard Manager and Winegrower, responsible for the numerous vineyard sustainability initiatives as well as the holistic farm operations. His enthusiasm and passion for the work are infectious; he has clearly found his ultimate passion project.

Tom Fitzpatrick

Winemaker and General Manager

Tom Fitzpatrick first caught the wine bug in Napa Valley, while driving across the country with his college roommate. He tried to ignore it for several years, but found himself inexorably drawn to wine country and the craftsmanship of working with his hands. He finally began volunteering at a local Seattle-area winery, and quickly learned enough to pursue professional winemaking opportunities in New Zealand and Napa Valley.

After a few years with Pine Ridge Winery and shoulder-to-shoulder with some of Napa's most famous cult producers at Napa Wine Company, he completed a Masters degree in Viticulture & Enology from U.C. Davis, contributing to Dr. Douglas Adams's research on the origin, nature, and behavior of phenolic compounds. Fitzpatrick then went to make wine in Burgundy with Domaine Hubert Lignier, whose holdings include Grand Cru, Premier Cru, and Village



vineyards in Morey-St-Denis, Chambolle-Musigny, and Gevrey-Chambertin. These experiences in Burgundy inspired him to relocate to Oregon in 2007, drawn by a similar philosophy and the potential for great Pinot Noir.

Fitzpatrick worked as the Associate Winemaker for Hamacher Wines before joining Alloro as Winemaker and General Manager in the spring of 2010. Since he took over winemaking at Alloro, the estate has received numerous awards and commendations. Fitzpatrick and his wife also own, farm and live on their own vineyard in the Dundee Hills, from which they craft their *Élevée* Winegrowers Wines.