

# ALLORO

VINEYARD

Founded in the Chehalem Mountains in 1999, Alloro Vineyard is a **110-acre wine farm** producing small quantities of **Pinot Noir, Chardonnay, Riesling, and sparkling wines**. In addition to **34 acres of planted vines**, the holistic farm just **30 minutes from Portland** raises **pigs, registered Hereford cattle and heritage breeds of sheep**, and grows **fig, chestnut, walnut, hazelnut, and olive trees**, along with **vegetables** and hay for livestock.



## ROOTS

Owner **David Nemarnik** grew up in Portland in the 1970s, helping his parents start the family produce business that would become the Pacific Coast Fruit Company. With their **Italian and Croatian heritage**, David's family was naturally **rooted in slow food principles**: growing, cooking and fermenting food was an important part of his upbringing, and wine was always on the table. He learned early on that **staying close to the earth is staying close to the riches of life**.

In addition to his continued success leading his family's fruit company, David set out to start a farm and a winery. His vision was to produce world-class Pinot Noir while honoring his family traditions and respect for the land. He spent several years scouting the Willamette Valley before

finding a southwest-facing **property perched on Laurel Ridge’s sloping hillsides above Baker Creek**. He founded Alloro Vineyard in 1999.

**Alloro, Italian for “laurel,”** is a nod to the location on Laurel Ridge and the vineyard’s Laurelwood Series soil. Laurel is an evergreen plant that symbolizes immortality and peace.

David has lived on the farm for more than two decades, and manages the Alloro Vineyard estate daily with great attention and passion.



## **VINEYARD**

Set in the **Laurelwood District AVA** in the Willamette Valley’s Chehalem Mountains, Alloro’s 34 acres of Pinot Noir, Chardonnay, Riesling, and Muscat vines are divided into two parcels by SW Lebeau Road. One parcel faces mostly south and west, the other mostly east with some northeast and southeast exposure. Both parcels have soils classified as Laurelwood Series—dark brown loess (wind-blown silt) topsoil that’s 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 farming approach, offering optimal fertility and moisture and eliminating any need for irrigation.



Continuing Alloro's celebration of Italian tradition, new plantings of **Arneis and Nebbiolo**—cuttings originally from Vietti in Piedmont, Italy—were completed in 2022. While these new vines will need 3-5 years to mature, the future wines made with their fruit will further diversify the Alloro Vineyard wine portfolio.

## **SUSTAINABILITY**

Holistic farming is at the heart of Alloro Vineyard's operations. The estate **grows hay for livestock**, and **sheep have the important job of mowing between the vine rows**. The vineyard has been **dry-farmed since 2001**. **Solar panels** on the property **generate 100% of the electricity needed** for the winery, as well as a surplus that helps fuel the rest of the grid. The farm is **LIVE-certified and Certified Salmon-Safe**, and the estate's sustainable farming operations embrace precision agricultural methods while also promoting native biodiversity.



## WINEMAKING

At the helm since 2010, **Winemaker Tom Fitzpatrick** marries Burgundian winemaking tradition and experience with modern scientific practices to craft Alloro Vineyard's elegant estate wines. The goal every vintage: To produce graceful estate wines that display purity of fruit, textural focus, and expressive aromatics.

Tom has traveled the globe making wine, from the Napa Valley to New Zealand, to Burgundy, where he spent time at Domaine Hubert Lignier, whose holdings include Grand Cru, Premier Cru, and Village vineyards in Morey-St-Denis, Chambolle-Musigny, and Gevrey-Chambertin. His experience in Burgundy particularly inspired him to relocate to Oregon in 2007, drawn by the region's similar winemaking philosophy and potential for great Pinot Noir.

**At Alloro Vineyard, Tom makes wines exclusively from estate fruit**, harvested into small, slotted 25-pound lugs, and carried to the winery, strategically located in the center of Alloro's vineyard, just steps from the production area so that pressing and processing can begin almost immediately. Following **careful hand-sorting**, most grape clusters are destemmed and then moved by gravity into fermenters. Wines at Alloro Vineyard are **fermented naturally**, and no fining agents are used.





## HOSPITALITY

Located just 30 minutes from Portland, Alloro Vineyard's **new tasting house**, a warm and open stone structure **completed in late 2020**, offers tastings seven days a week from 11 am to 4 pm.

Overlooking Alloro's estate vineyard plantings, guests can opt to taste either inside the **stylish, yet classic living room** featuring large windows, soft furnishings, and elegant fireplace, or on the **sleek, wrap-around patio** to enjoy the view of surrounding forest and vineyards.



A quiet respite from the bustle of daily life, Alloro's tasting house also features **the “Antonina Room,”** a semi-private dining room named for David's great grandmother who inspired much of the culinary culture of their family. The space is appointed with a tasteful blend of Pacific Northwest and Italian design and sensibility.



Guests may select from a **variety of reservable daily experiences** including tailored wine and food pairings from Executive Chef Chris Smith (formerly of the Allison Inn & Spa) who also recently launched a seasonal, multi-course tasting menu during lunchtime Friday through Sunday.

### **The Chef's Tasting**



Offered in **two seatings Friday through Sunday**, the Alloro Chef's Tasting offers the **epitome of fine food and wine pairing**. Farm-focused and seasonally-inspired, the multi-course tasting menu is expertly designed to accompany a flight of Alloro Vineyard's **current release and library wine selections**. **One of the rare winery lunch options in the Willamette Valley**, the Alloro Chef's Tasting invites guests to slow down and savor the intersection of fine winemaking and extraordinary cooking, as exemplified by Executive Chef Chris Smith's rotating menu. Current offerings include a **cauliflower gratin with mornay sauce** and toasted pine nut crumble, **herbed loin of lamb** with morels, and a **semolina-olive oil cake with strawberries and rhubarb grown in the winery garden**.

*\$125 per person; offered Friday - Sunday; Reservations required via [Tock](#).*



## **Annual Whole Farm Dinner**

Every September, Alloro hosts a Whole Farm Dinner to celebrate the estate's harvest of lamb, eggs, chestnuts, figs, fruits, and vegetables. Typically, 90 percent of the ingredients used at this dinner were grown on the estate, making it a magnet for locavores and slow food devotees.



## **WINERY LOCATION & INFORMATION**

### **Location:**

22185 SW Lebeau Road  
Sherwood, OR 97140

### **Tasting House Hours:**

Daily, 11:00am to 4:00pm

Reservation only

Tasting Reservations and Experiences booked via [Tock](#)

For more information, to book a tasting experience, or to see upcoming events, please visit [allorovineyard.com](http://allorovineyard.com).