



FACT SHEET

- About** Alloro brings Old-World allure to Oregon, just 30 minutes southwest of Portland. The 80-acre estate is a bucolic homage to Italian tradition, from its iconic Tuscan farmhouse and culinary gardens to the heirloom sheep that graze the vineyard cover crops. “Alloro” is Italian for laurel—a salute to founder David Nemarnik’s Italian / Croatia heritage, and the Laurel Ridge site itself. Holistic agricultural practices and respectful stewardship create terroir-driven wines showcasing purity of fruit with a clear sense of place.
- Proprietor** David Nemarnik grew up in Portland helping his parents start a produce business, and has been fascinated with growing and fermenting his whole life. In 1999, he founded the Alloro estate to create world-class Pinot Noir in a manner that honors his family’s food & wine traditions and respect for the land. Today, Nemarnik lives on the property with his daughter, surrounded by wine grapes, culinary gardens, olive trees, chickens, sheep, and registered Hereford cattle.
- Winemaker** Tom Fitzpatrick assumed winemaking duties in 2010, after working with top producers in Burgundy, Napa Valley, and New Zealand. His winemaking style emphasizes purity of fruit with minimal intervention and maximal expression of place.
- The Vineyard** Alloro makes wine exclusively from 33 acres of estate vineyards perched on sloping hillsides in the Chehalem Mountains AVA. The Vineyard is dry-farmed, and tended with the lightest possible touch. L.I.V.E.-certified, Salmon-Safe agricultural practices strive to promote natural biodiversity and improve sustainability every year. The site’s Laurelwood series of soils—dark brown loess topsoil layered on brick-red decomposed basalt Jory soils that act as a sponge—offer optimal fertility and moisture for the micro-climate.
- Wines** Alloro produces three estate Pinot Noirs, Chardonnay, Riesling, Rose of Pinot Noir, and Vino Nettare—a dessert wine made from Muscat and Riesling.
- Tasting** Alloro’s estate tasting room is open Wednesday through Monday for public tours and tastings 11am-5pm. *Call 503.625.1978 or email nancy@allorovineyard.com.*
- Farm Dinners** Alloro hosts an autumn Whole Farm feast prepared by a local chef to celebrate the estate’s harvest of lamb, eggs, olives, chestnuts, figs, vegetables, and wine. Typically, 90% of the ingredients used at this dinner were grown on the estate. Guest chefs also prepare several other summer dinners at the estate on occasion.
- Availability** Alloro wines are available in 16 states, and directly from the winery.
- Contact** **Alloro Vineyard**, 22975 SW Lebeau Road, Sherwood, OR 97140
Phone: 503-625-1978 Email: info@allorovineyard.com www.allorovineyard.com
- Media Contact** Carl Giavanti, (971) 221-4212, cgiavanti@mindspring.com

Wine Detail

Estate Pinot Noir (\$35; approx. 1600 cases): Alloro's flagship Pinot Noir is a complete expression of the estate vineyard. Lively acidity and fine tannins are softened by a small amount (25-28%) of new French oak, which adds broad full-bodied texture without overpowering the fruit core.

Riservata Pinot Noir (\$45; approx. 300 cases): Special barrel selections blended with higher proportions of oak (35-45%) to build additional fullness, complexity, and texture in the context of each vintage.

"Justina" Pinot Noir (\$85; approx. 25 cases): Showcases the best, most intense and 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.

Chardonnay (\$34; approx. 250 cases): An elegant Burgundy-inspired Chardonnay barrel fermented in 15% new French oak and stirred on the lees to create a smooth, round palate that complements the racy acidity.

Riesling (\$28; approx. 100 cases): Balances zesty acidity with natural fruit sweetness, typically between 1-1.5% residual sugar/10-15g per liter.

Alloro Rosé of Pinot Noir (\$24; approx. 100 cases): Saignée rosé made from the estate's Pinot Noir. Dry and crisp with good acidity and a gentle touch of minerality.

Vino Nettare (375mL) (\$40; approx. 100 cases): Italian for "nectar wine," Vino Nettare is an aromatic dessert wine consisting of 1/3 Riesling and 2/3 Muscat, vinified like an icewine to preserve the fruit's natural intensity, voluptuous texture & crisp acidity.