
KELSEY GLASSER
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RAISE A GLASS
WILLAMETTE VALLEY
A WINE LOVER'S GUIDE
SMALL PRODUCERS, BIG EXPERIENCES, AND WHERE TO DRINK IT ALL IN
WINE RECOMMENDATIONS, PAIRING SUGGESTIONS, TRAVEL IDEAS, REGION SPOTLIGHTS AND MORE
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HOW TO USE THIS GUIDE

This is a curated list of wineries I believe in—for their farming practices, thoughtful and skillful winemaking, and overall experience. You'll find appointment-only passion projects, polished hospitality palaces, co-op tasting rooms, and places that break every rule and inspire creativity.

What the Symbols Mean

- ♀ Female-Owned or Operated
- Natural – Wines made with minimal intervention; expect funk and wildness
- Experimental Varietals or Styles – Uncommon grapes, styles and techniques
- Food Program – Offers full or elevated food experience

Note: I am *not* labeling biodynamic, organic, regenerative or LIVE-certified wineries. Every producer listed here farms with care and intention, whether they pay to get certified or not.

LOGISTICS

How to Decide Where To Go

I've grouped wineries by the type of experience you can expect. This way, you can mix and match based on the day you want to have: quiet, scenic, luxurious, edgy, experimental, or a little bit of everything. To mix it up, try choosing wineries from different sections!

I recommend no more than 2–3 tastings per day. These are immersive experiences, often lasting 60–90 minutes. If you're doing a full day (especially with dinner) or want to do multiple days of tasting, I highly recommend staying overnight. Page 9 has lodging recs for every vibe.

Getting There & Getting Around

The Willamette Valley is about an hour's drive from Portland, and many wineries are 30+ minutes apart on rural roads. If you plan to taste (you are), I strongly recommend hiring a driver unless you have a sober hero willing to play chauffeur.



BACKCOUNTRY WINE TOURS

Custom or curated tours with Portland pickup & drop-off. They work with most of the wineries listed in this guide and offer both preset and customizable private options.

(503) 683-3497 |info@backcountrywine.tours



ASPEN LIMO & WINE TOURS

Luxury transport with wine country knowledge. They provide the ride but do not book tastings.

(503) 274-9505 |info@aspenlimo.net



BLACK TIE TOURS

Friendly private drivers. They offer transport, but optional itinerary concierge for an added fee.

(503) 473-8657 |info@blacktietours.com

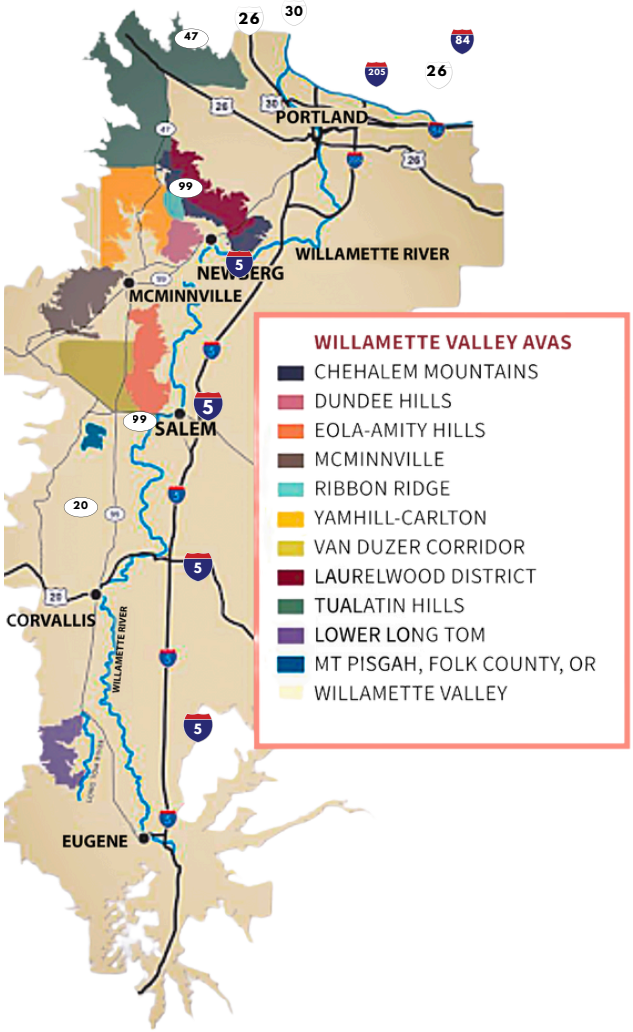
ABOUT THE WILLAMETTE VALLEY

Welcome to Oregon's wine country—cool-climate, Pinot-powered, and proudly unconventional.

Stretching 150 miles from Portland to Eugene, the Willamette Valley is home to over 900 wineries and has earned its place among the world's most celebrated wine regions.

The first Pinot Noir vines were planted here in the 1960s by a handful of pioneers who believed in the Valley's potential. Today, it's a patchwork of volcanic and marine sedimentary soils, rolling hills, and microclimates shaped by coastal breezes and forested slopes.

While the region was originally prized for its Burgundy-like conditions—ideal for Pinot Noir and Chardonnay—winemakers are now pushing the boundaries to see what else is possible.





SEQUITUR

Founded by Mike Etzel, the legendary winemaker behind Beaux Frères, and his wife Carrie, Sequitur is their personal, post-Beaux Frères project—a tiny biodynamic vineyard tucked right next door to the original estate on Ribbon Ridge. They make wine exclusively from this site, so you'll typically taste multiple vintages of their Pinot Noir, and maybe a rare Chardonnay or Pinot Noir Blanc. The tasting room is intimate, and thoughtfully curated—like stepping into someone's beautiful Scandinavian-inspired living room. Quiet, contemplative, and deeply elegant



LATE SKY ♀

One of the Willamette Valley's newest and best-kept secrets, Late Sky is the brainchild of winemaker Jared Etzel (son of Mike Etzel from above) and co-owners Stephanie and Andy Fischer. Tastings are one group at a time, so you'll have the place—and their full attention—to yourself. The wines are expressive and an amazing example of classic Dundee Hills Pinot Noir and Chardonnay, with a quiet confidence that matches the serene setting.



KELLEY FOX WINES ♀ ✨

Kelley Fox is a Willamette Valley legend: a deeply intuitive winemaker (and one of the firs women in Oregon's industry) with a background in science and a deep reverence for the metaphysical. She's known for her ethereal, transparent Pinot Noirs—but don't be surprised to see Grüner Veltliner, skin-contact Muscat, or even a sparkling blueberry wine in the mix. Tastings are by appointment only, hosted at her studio winery in her rustic-chic space in Gaston, and offer a glimpse into a truly singular mind.



HUNDRED SUNS ✨ ♀

Owned by former Beaux Frères winemaker Grant Coulter (I swear this page wasn't planned as a Beaux Frères tribute!) and powerhouse wife/partner Renée, Hundred Suns makes some of the most joyful, delicious wines in the Valley. Unexpected delights like Gamay and Pinot Meunier are poured alongside showstopping Pinot Noir and Chardonnay. Tastings happens in their McMinnville winery—a working space, not a polished showroom—but you won't miss the frills. Grant and Renee are a total delight and will immediately become your coolest wine BFF's!

HIDDEN GEMS & APPOINTMENT ONLY STUDIOS

These are the quiet icons and under-the-radar legends of Oregon wine. There's no billboard on the highway, no tour buses unloading. These are places where you book ahead, show up on time, and sit down with the winemaker or someone close to the source. Appointments are essential, and the experiences are personal, intentional, and often unforgettable.



ANTICA TERRA

Antica Terra is Oregon's first true cult wine brand from the mind of the iconic Maggie Harrison of Sine Quo Non fame. Tastings unfold in their sleek, architecturally-awesome Barrel Hall and include not only Antica Terra's otherworldly Pinot Noir, Chardonnay, and rosé, but a curated lineup of benchmark wines from around the world. The pairing menu is fine dining-level (they just won a James Beard Award for their food program), and the entire experience feels more like a luxury experience than a wine tasting. It's cerebral, sensual, and unforgettable.



ARTISTS BLOCK

Part art gallery, part tasting room, Artist Block was created by Miami pop artist Anna Sweet, who fell in love with Oregon wine and decided to build something no one had seen before. The Dundee Hills space is playful and pulsing with energy: colorful sculpted gummy bears and donuts, and silver Bengal cats who might curl up on your lap as you sip. Expect a lineup of experimental, low-intervention wines with names like Rainbow Juice, Cha-Ching and Yummy Yummy. Book a tasting or time your visit around one of their irreverent events—like wine and donut pairing, flash tattoos, or even wine-fueled speed dating.



COROLLARY

Oregon's only all-sparkling winery, Corollary is turning heads with its elegant, méthode champenoise bubbles. Tastings are held in thier striking, color-splashed modern space perched on a hilltop in the Eola-Amity Hills—worth the trek for the view alone. You'll taste through both classic and experimental cuvées, featuring Pinot Meunier, Pinot Blanc, and other off-the-beaten-path varietals alongside the classics. If you love Champagne, or just want to see how far Oregon sparkling has come, this is a must.



JOHAN VINEYARDS

One of Oregon's most innovative and regenerative farms, Johan is a biodynamic estate near Salem with more than 40 grape varieties planted—including Blaufränkisch, Grüner Veltliner, Kerner, Savagnin, and many more you won't find elsewhere in the Valley. Tastings take place on the farm, where you're likely to meet chickens, sheep, or vineyard dogs while sipping through the incredibly diverse, low-intervention wines. This is the stop for anyone curious about what Oregon wine could be beyond Pinot and Chard—and who wouldn't mind a few animal snuggles along the way.

EXPERIMENTAL, UNEXPECTED & ONE-OF-A-KIND

These are wineries that push boundaries—whether through rare grape varietals, unconventional styles, or immersive, elevated experiences you won't find anywhere else. Expect surprises, creativity, and conversations that linger long after the last sip.



BIG, BEAUTIFUL TASTING ROOMS

These are where the classics shine—where Pinot Noir and Chardonnay take center stage. These places pair top-tier hospitality with stunning design, vineyard views, and elevated experiences. If you want the full "wow" factor, this is your list.

BEAUX FRÈRES

One of Oregon's most iconic wineries, Beaux Frères was founded by Mike Etzel (the same name you've seen a few times now) and his former brother-in-law Robert Parker (yes, *that* Robert Parker). The tasting room is warm and welcoming, and while it might not be the fanciest space on the list, it makes up for it with a legacy that stretches back to the early days of the Willamette Valley. Tastings are relaxed but focused, with a lineup of estate-grown Pinot Noir and Chardonnay–consistenely some of Oregon's finest juice.

FLÂNEUR WINES ✨

Founded by a history-loving architect, Flâneur is a dream for design lovers. Their downtown Carlton tasting room is housed in a fully restored 1800's grain elevator, where rustic historical bones meet clean, modern elegance. Expect beautiful Pinot Noir and Chardonnay alongside more unexpected finds like Grüner Veltliner, Aligoté, and sparkling wine. For a more rustic experience, book a tasting at their La Belle Promenade Vineyard inside their Ghost Barn—another beautifully restored space with sweeping vineyard views and a picnic lunch.

L'ANGOLO ESTATE

If you're looking for the kind of wine country moment that belongs in a coffee table book, L'Angolo is it. This stunning, minimalist-modern tasting room is perched high on a Dundee hillside with dramatic views over the estate's vines and forested ridges. Family-owned and operated, L'Angolo is known for small-production Pinot Noir and Chardonnay made with precision, finesse, and a hands-off ethos.

PONZI VINEYARDS

If you want to visit one of the Valley's legacy producers, Ponzi is a must. Founded in 1970 by Dick and Nancy Ponzi, they helped shape the future of Oregon wine. Today it's owned by the Bollinger family of Champagne fame, and the influence shows: the modern tasting facility is sleek, spacious, and beautifully situated, with bocce courts, vineyard views, and elevated hospitality. You'll learn about the early days of Oregon's wine industry and if you're lucky, you may even get to try a Bollinger Champagne as part of your visit.

AMBAR ESTATE ♀ ✨

Ambar is Oregon's first Regenerative certified winery – a holistic approach that goes beyond sustainability into full-on ecosystem care. But don't let that fool you into thinking it's rustic. The tasting room is Japanese-inspired, with sliding walls, sleek woodwork and minimal chic. Tastings are paired with an incredible chef-driven menu, featuring everything from house-made charcuterie to burrata with seasonal produce. Their wines-rich Dundee Hills Pinot Noir and Chardonnay - are decadent, expressive and made to shine with food.

BERGSTRÖM WINES ♀

Bergström is a second-generation estate led by husband-and-wife duo Josh and Caroline Bergström, who blend his Oregon roots with her French sensibility to create what Josh calls a distinctly "Willamettian" style. Their elegant Pinot Noir and Chardonnay are farmed meticulously (cute sheep, lots of compost), crafted with creativity (free run Pinot and over-vintaged Chardonnay lees), and served in their family's original farmhouse alongside seasonal bites from their garden.



MULTI-WINERY TASTING ROOMS

Perfect for those who love variety, exploration, and tasting diversity in one stop. Each space houses multiple winemakers under one roof, offering an ideal blend of ease and discovery.

CARLTON WINEMAKERS STUDIO ✨

An influential pioneer among co-ops, Carlton Winemakers Studio hosts 12 current vintners: 00 Wines, Asilda, Aubaine, Fennwood, Founders, Kristof, Lavinea, North Valley, Project M, Quintet Cellars, Ratio, Ridgecrest and Wahle. You'll find diverse offerings—Pinot Noir, Chardonnay, Riesling, Syrah, Grenache and so much more. Minimalist space where you can see where all the magic happens. No appointment needed; open daily for walk-in tastings.

DAY CAMP ♀✨

Housed in a converted Dundee fruit-packing facility, Day Camp was launched by Brianne Day and originally hosted producers like Fossil & Fawn, Maloof, Script Cellars, and more. Guest producers rotate through—but you can always taste a varied selection of Day Wines comprised of wines from across Oregon–Columbia Gorge and Southern Oregon included. Think experimental varietals like Tannat, Malvasia, Nebbiolo and more. The space is thoughtfully designed—with cedar walls, floor-to-ceiling windows, a copper bar, and cornhole on the patio. Tastings are walk-in friendly, no appointment needed.

NO CLOS RADIO CAFÉ ♀✨

A summer-only spotlight near Forest Grove, No Clos Radio is the co-op home to Fossil & Fawn, Maloof Wines, and Monument Wines. The 70-acre farm feel is casual yet curated—think natural wine, café menu, backgammon lawn games, and furry friends roaming freely. No appointment required to visit, though prix-fixe dinners must be booked via Resy. Open Fridays, Saturdays and Sundays all summer long. It's a perfect summer hang where wine, nature, and community meet.

BEST WINE BARS & RESTAURANTS IN THE VALLEY

HIFI WINE BAR (MCMINNVILLE)

Owned by winemaker Evan Martin of Martin Woods, HiFi is equal parts wine bar, music lounge, and local industry clubhouse. You can taste Evan's wines alongside top picks from around the world, all while vinyl DJs spin from the back corner. There's a pool table, a serious by-the-glass list, and a great little food menu. Come for the lineup, stay for the vibes.

GROUNDED TABLE (MCMINNVILLE)

The restaurant formerly known as Humble Spirit is still led by chef Sarah Schafer (a James Beard Award semifinalist), and is a cozy, welcoming spot that focuses on regenerative farming, local sourcing, and deep Oregon roots. Expect heirloom vegetables, local seafood, and rustic grains alongside a wine list that highlights the best of the Willamette Valley. It's everything you want from a wine country dinner—honest, seasonal, and generous.

OKTA (MCMINNVILLE, INSIDE TRIBUTARY HOTEL)

Still one of the valley's most refined restaurants, Okta has pivoted to an à la carte format in its stunning space inside the Tributary Hotel. The menu is rooted in hyper-local produce from their farm just outside town, with a stellar wine list to match. Ideal for a special night out.

CYPRESS (MCMINNVILLE, INSIDE ATTICUS HOTEL)

Tucked into the stylish Atticus Hotel, Cypress offers wood-fired Mediterranean cooking, housemade pastas, and the best Negroni in wine country. The dining room is warm and lively, the wine list leans Oregon with a few wildcards, and the kitchen stays open later than most. Great for a full dinner or a spontaneous snack-and-glass moment.

RED HILLS MARKET (DUNDEE)

Part café, part deli, part provisions shop, Red Hills is the essential mid-day tasting break. Come for the breakfast sandwiches and wood-fired pizzas, stay for the excellent espresso, picnic supplies, and winemaker sightings. Go to stock up for the day—or regroup after it.

HAYWARD (CARLTON)

Helmed by chef Kari Shaugnessy, Hayward is a rising star in the Oregon dining scene. The menu celebrates fermentation, fire, and Oregon's wild bounty—whether that's fresh sourdough, koji-aged meats, or vibrant produce. Hayward recently reopened in its new Carlton location, bringing its boundary-pushing food to the heart of wine country.

HONEY PIE PIZZA (MCMINNVILLE)

This unassuming little pizzeria has quietly become a cult favorite in McMinnville—think perfect sourdough crust, creative seasonal toppings, and natural wine by the glass. It's casual, counter-service, and always packed with off-duty winemakers and industry folks. Come for a late lunch or early dinner between tastings, or grab a pie to-go and post up with a bottle back at your Airbnb.

WHERE TO STAY
IN THE WILLAMETTE VALLEY

Your wine-soaked home base... whether you want to try out glamping or go full Relais & Châteaux.

INN THE GROUND (CARLTON)
A stunning new property built into the earth on the 400-acre regenerative Tabula Rasa farm. This off-grid hideaway is design-forward, eco-conscious, and deeply serene. Just four rooms, but each one is unforgettable.

TRIBUTARY HOTEL (MCMINNVILLE)
Luxury lovers, this is your move. A Relais & Châteaux property in the heart of McMinnville with beautifully appointed suites, personalized wine experiences, and first-class hospitality.

THE ALLISON INN & SPA (NEWBERG)
The valley's most iconic luxury resort. Located in the Chehalem Mountains AVA, The Allison offers plush rooms, expansive vineyard views, a full-service spa, and an elevated restaurant beloved by locals and visitors alike.

BLACK WALNUT INN (DUNDEE)
A European-style villa nestled among the vines, with sweeping views, elegant rooms, and on-site wine and food offerings. Romantic, refined, and perfectly located in theDundee Hills.

DOUGLAS ON THIRD (MCMINNVILLE)
Boutique apartment-style roomsl in downtown McMinnville—walkable to everything, with thoughtful amenities and a stylish, modern vibe. Great for small groups or longer stays.

ATTICUS HOTEL (MCMINNVILLE)
Elegant and centrally located, Atticus brings boutique hotel charm with cozy rooms, in-room fireplaces, and local art touches. The service is warm and welcoming.

THE VINTAGES TRAILER RESORT (DAYTON)
Vintage airstream trailers, Adirondack chairs, fire pits, and a pool—The Vintages is retro glamping with a wine country twist. Located just off 99W, it's quirky, photogenic, and fun.

HOTEL OREGON (MCMENAMINS) (MCMINNVILLE)
A funky, budget-friendly classic with rooftop views, bars around every corner, and the signature McMenamins vibe. Expect live music, perfect location and an eclectic crowd.

ABBEY ROAD FARM (THE SILOS) (CARLTON)
Stay in a converted grain silo on a working farm and vineyard. It's peaceful, picturesque, and a little bit magical—perfect for unplugging and slowing down.

VACATION RENTALS (VALLEY-WIDE)
For groups or longer stays, Airbnb vacation rentals are often the best bet!

PORTLAND URBAN TASTING ROOMS

DIVISION WINEMAKING COMPANY (SE PORTLAND)

A pioneer of Portland's urban wine scene, Division focuses on micro-fermentations of lesser-known grapes like Chenin Blanc, Gamay, and carbonic Pinot Noir. Co-founder Kate Norris is a force, and the cozy tasting room she designed is as charming as their wines.

BUONA NOTTE'S APPARTAMENTO (NE PORTLAND)

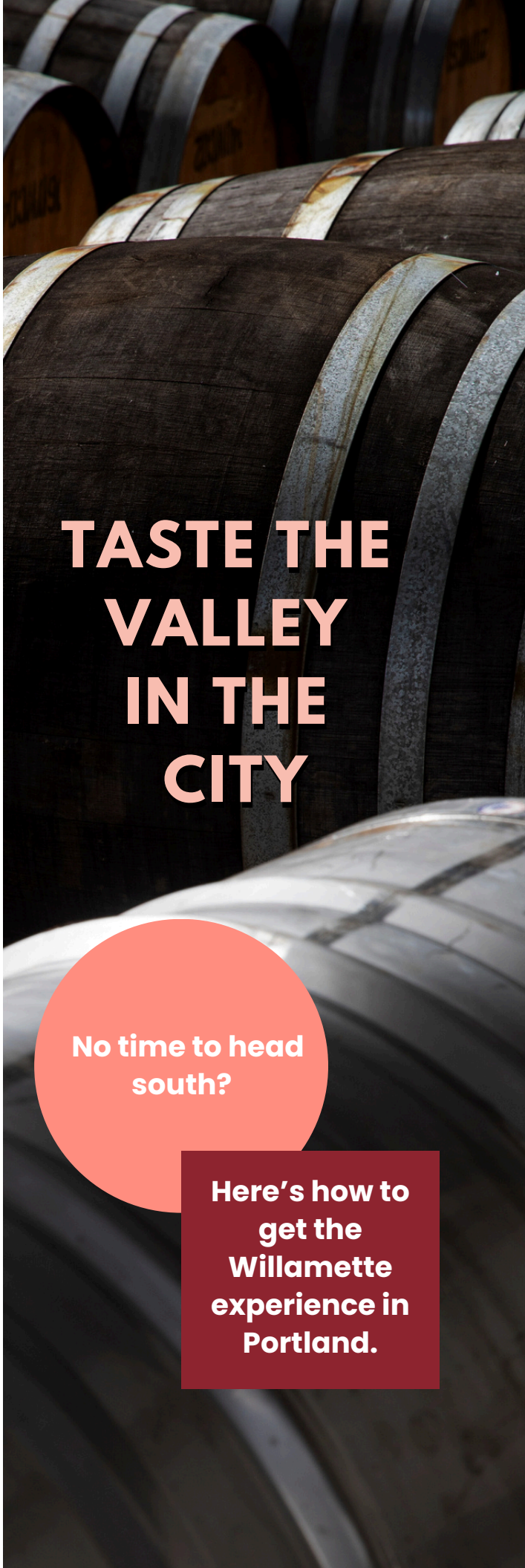
This charming NE Portland tasting room pours wines from winemaker Graham Markel, who crafts Oregon wines with Italian inspiration—think Dolcetto, Sangiovese, Pinot Grigio and more. Graham not only pours his wines but also crafts Italian-inspired small plates right in front of your eyes (his mom ran a cooking school in Tuscany, so it runs deep). The vibe is low-key and delightful, like hanging out in your handsome friend's Italian apartment.

LANDMASS WINES (SE PORTLAND)

Founded by badass couple Melaney and Malia, Landmass offers a playful, low-intervention take on classic Oregon grapes. Their wines are fresh, fun, and full of joy–much like the women themselves. Expect vibrant whites, chillable reds, and lots and lots of bubbles.

STATERA (MILWAUKIE)

This is a shared tasting room for Statera, Lares and Est–where minimal intervention wines shine. Expect everything from single-varietal Chardonnays to sparkling reds to co-fermentations of multiple varietals. The tasting room serves Japanese drinking snacks (Snow crab Cup'o'Noodle? Black garlic shrimp chips?) Appointments encouraged, but walk-ins welcome





PORTLAND RESTAURANTS & WINE BARS WITH STRONG OREGON LISTS

ARDEN ♀

(Pearl District)

Run by yours truly, Arden is a cozy neighborhood wine bar and restaurant with a deep love for Oregon wines. The list features rotating flights, verticals, and rare bottles, with a locally-driven menu to match. (Come say hi!)

DAVENPORT

(East Burnside)

A Portland classic where the food is classic PNW—simple, seasonal, and delicious—but the real reason to go is the insane wine list. Managed by longtime industry vet Jeremy Byrd, the list leans Oregon and beyond, with deep cuts, library finds, and collector gems at refreshingly fair prices. A true wine lover's paradise.

CANARD

(East Burnside + Oregon City)

A beloved destination for creative bites and thoughtful, well-priced wine. While the list includes global gems, the Oregon selection is especially strong and often surprising. Don't skip the steam burgers or the Duck Stack. IYKYK.

NECTARIS ♀

(SE Belmont)

Portland's newest wine bar and the city's only fully plant-based wine and food concept, Nectaris was founded by veteran distributor and culinary school alum Beverly McKenzie. It's inclusive, exciting, and always delicious. Ask what's pouring—the list changes often.

WANT TO GO DEEPER?

HERE ARE THREE WAYS TO KEEP SIPPING, LEARNING AND CELEBRATING OREGON WINE—WHEREVER YOU ARE

SEVEN DAY SOMMELIER

My signature digital course for curious drinkers who want to understand wine without the pretense.

In just one week, you'll learn how to taste like a sommelier, pair wine with food, decode wine labels, and feel confident in any wine situation.

LEARN MORE AND GET STARTED

HER WAY

A podcast—and now an upcoming TV series—spotlighting the women reshaping the wine world.

Follow along for conversations with the most dynamic winemakers, chefs, farmers, and creatives across the West Coast and beyond.

LISTEN, WATCH AND JOIN THE JOURNEY

OREGON WINE TASTING IN PORTLAND

Can't make it to wine country? Come taste your way through Oregon with me in the city.

My 90-minute guided tasting at Arden is part crash course, part hangout, and all about exploring Oregon's small producers.

SUNDAYS VIA AIRBNB EXPERIENCES. SCAN TO BOOK