

Territorial Vineyards & Wine Company
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Founded in 2001 by Jeff & Victoria Wilson-Charles and Alan & April Mitchell.

Territorial Wines are made by John Jarboe.

Annual production is around 5,000 cases.

The winery is located in downtown Eugene's funky Whiteaker neighborhood in the old Boyds Coffee Warehouse.

The tasting room is open to the public for tastings, wines by the glass and wine sales every Friday and Saturday from 3 to 8pm. In addition, the tasting room features live music Thursday nights from 5 to 11pm. Territorial also hosts special events and offers off-hours tours and tastings by appointment.

Locally produced art is displayed for viewing and sales in the tasting room. Shows change monthly.

LIVE certified wines produced with suggested retail pricing for Oregon:

Pinot Gris	\$15.00
Chardonnay	\$18.00
Riesling	\$15.00
Dry Rose of Pinot Noir	\$12.00
Pinot Noir	\$18.00
Pinot Noir Stone's Throw	\$28.00
Pinot Noir Capital T Reserve	\$38.00

Upper tier Pinots are produced in smaller quantities and in years with superior growing seasons only.

Sales:

Territorial Wines are self-represented in Eugene and Corvallis. Elsewhere in Oregon representation is by Signature Wines of Portland.

Territorial Wines are also distributed in Washington, Idaho, Montana, Kansas, Missouri, Texas, Vermont, Georgia, South Carolina, North Carolina and Alabama.

Vineyards:

We source fruit primarily from three Lane County vineyards, all of which are certified sustainable by LIVE and either estate owned or estate managed.

Jeff & Victorias 12 acre **Equinox Vineyard** is located in the foothills of the Coast Range west of Eugene. Planted in 1992, Equinox is planted to Pinot Gris, Dijon Clone Chardonnay, Riesling and Pinot Noir clones 113, 115 and Pommard.

Alan & April's 15 acre **Bellpine Vineyard** lies west of Junction City. Planted in 1998, this vineyard has 5 clones of Pinot Noir and a small planting of Early Muscat. Pinot clones are 113, 116, Wadenswil, Pommard, and the rare Jackson.

Toad Hall Vineyards, owned by Stephen and Nikki Hagen is west of Junction City and is planted to Pinot Gris and Pinot Noir, with clones 667, 113 and 115.

Vinification:

Pinot Gris: 85% stainless/15% neutral barrel fermentation

Riesling: 100% stainless fermentation

Chardonnay: 100% French oak fermentation sur lie, with roughly 9 months barrel ageing. Approximately 20% new oak.

Rose: Cold soak followed by stainless fermentation. Dry.

Pinot Noirs: Cold soak followed by small lot fermentations with all clones fermented and aged separately. Free-run and hard-press lots are also aged separately. Quality tiers are blends assembled from the various lots. Nine months in barrel with roughly 20% new French oak.

Farming:

Vineyards are grown using sustainable farming practices certified by LIVE. Vines are trained vertically with the two cane/single curtain approach known as VSP, or vertical shoot positioning. Aggressive canopy management including shoot thinning, leaf removal in the fruit zone and cluster thinning result in lower yields and higher quality. Annual soil audits are utilized for determining annual amendments required for building and maintaining healthy soils.