

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 Ray Walsh and grown by Alan Mitchell on estate owned and estate-managed vineyards in Lane County.

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 Wednesday, Thursday, Friday and Saturday from 5 to 10pm. In addition, the tasting room features live music Thursday and Friday nights from 5 to 10pm. 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.

Suggested retail pricing for Oregon:

Pinot Gris	\$17.00
Equinox Vineyard Pinot Gris	\$26.00
Chardonnay	\$28.00
Equinox Vineyard Riesling	\$17.00
Dry Rose of Pinot Noir	\$15.00
Vin Gris	\$15.00
Pinot Noir Willamette Valley	\$23.00
Pinot Noir Stone's Throw	\$38.00
Pinot Noir Capital T Reserve	\$49.00
2013 TBA Chardonnay 375 ml	\$60.00

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.

Territorial Wines are also distributed in Montana, Iowa, Louisiana, Kansas, Missouri, Colorado and Idaho

Vineyards:

Jeff & Victoria's 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, 115, Wadenswil, Pommard, and the rare Jackson clone.

Vinification:

Pinot Gris: 100% stainless ML negative

Riesling: 100% stainless

Chardonnay: 100% French oak fermentation and aging sur lie, with roughly 12 months barrel ageing. Approximately 20% new oak.

Roses: 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 gently tended using sustainable farming practices with special attention to principles of integrated pest management. 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.