









Hands-on, sustainable, dry-farmed and intensely managed for low yields, maximum quality and a transcendental sense of place.

Our two estate vineyards orbit each other in a balancing act of contrast and complementary presentation, each reinforcing and amplifying the strengths of the other in classic yin/yang fashion.

With our geographic—and geologic, climatic, and clonal—separation, we benefit from an expanded blending palate borne upon layers of diversity and thereby achieve the elusive dialectical monism of viticulture and enology.

The Yin

Jeff and Victoria's Equinox Vineyard lies on a steep southwest-facing hillside in the Crow Valley due west of Eugene. Underlain by deep, red Bellpine soils, this site is high and cool. Grapes take longer to ripen here, often hanging right up until the end of the growing season. While the threat of winter rains often comes nail-bitingly into play during harvest, at Equinox the results can be spectacular. With Pinot Noir, Pinot Gris and Chardonnay this means a wealth of elegance, structure and brightness growing out of more modest sugars combined with a dazzling acid profile. With Riesling this means world-class expression in terms of depth, complexity and longevity.

The Yang

Alan and April's Bellpine Vineyard, situated some 25 miles north, is lower and warmer. This is where the juiciness, saturation, color and extraction comes from. Bellpine Vineyard is also a place of genetic diversity, planted to five different clones of Pinot Noir, including the obscure Jackson selection. Pinot Noir from this site is luxurious and curvy.

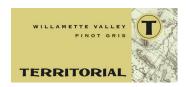
Putting it all together

The elegance of Equinox wants to give some structure to the roundness of Bellpine. The mass of Bellpine wants to flesh out the high-frequency of Equinox, and that is exactly what we let these two do: Complement, project and amplify the strengths of the other in a whole that is greater than the sum of its parts.





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2023 Willamette Valley Pinot Gris

13.5% alcohol | 3.29 pH | 7.20 grams/liter TA at bottling Harvested September 17 and 23, 2023 from Equinox and Soaring Estate vineyards



2023 Willamette Valley Pinot Noir

13.5% alcohol | 3.54 pH | 5.90 grams/liter TA at bottling
18 months in French Oak, 25% new barrels
Pommard, Wädenswil, and Dijon 113 and 115 clonal selections
Harvested September 22 and October 1, 2023 from Equinox and Bolton Hill vineyards



2023 Willamette Valley Rosé of Pinot Noir

Dry | 12.5% alcohol | 3.58 pH | 7.10 grams/liter TA at bottling
Short cold soak followed by stainless steel fermentation
Pommard and Dijon 113 clones | 100% Pinot Noir, not bled off, no tricks
Harvested September 16 and 21, 2023 from Gimpl Hill Vineyard



2021 Equinox Vineyard Riesling

11.2% alcohol | 2.99 pH | 9.9 grams/liter TA at bottling 1.54 grams/liter natural residual sugar Harvested October 4, 2021, from Equinox Vineyard



2021 Stone's Throw Pinot Noir

13.9% alcohol | 3.76 pH | 6.30 grams/liter TA at bottling Pommard, Wädenswil, and Dijon 113 and 115 clonal selections Harvested September 26 and 30, and October 1, 2021, from Bellpine and Equinox vineyards



2023 Willamette Valley Rosé of Pinot Gris

Dry | 13.1% alcohol | 3.66 pH | 6.40 grams/liter TA at bottling Harvested September 23, 2023 from Equinox Vineyard



2023 Equinox Vineyard Chardonnay

ML positive | 13.9% alcohol | 3.48 pH | 6.8 grams/liter TA at bottling
Dijon clonal selection 96, planted in 1993
Harvested October 7, 2023, exclusively from Equinox Vineyard



2021 Silver Willamette Valley Pinot Noir

13.1% alcohol | 3.77 pH | 6.50 grams/liter TA at bottling Harvested September 28 and 30 and October 7 and 8, 2021 from estate-owned and estate-managed vineyards



The Mongrel 5.0 Generation Non-Vintage Red Blend

13.9% alcohol | 3.93 pH | 6.60 grams/liter TA at bottling 31% Petite Sirah, 22 % Syrah, 21% Pinot Noir, 20% Malbec, 5% Mourvèdre, 1% Riesling | Pure Mongrel Riesling and Pinot from Equinox and Bellpine vineyards Big Reds from Oregon's Rogue Valley