



Portlandia began with a journey, one of the longest roadtrips in the United States – Florida to the Pacific Northwest. It was 1999 and Damian Davis had embarked on the cross-country trek for a new job in the tech industry. While en route, he found himself in the Willamette Valley during harvest and decided to stop for a quick tasting. By the time he reached his new home, his car was so loaded with wine that he barely made it.

The pull of Oregon's wine country was persistent and mesmerizing. With its rolling green hills, iron-rich soils and cooling ocean breezes, Damian found the Willamette Valley to be a Pinot lover's dream and the "most beautiful ag-land I had ever seen". He was smitten. So much so that he left his tech career to pursue a new start in the wine industry. And in 2008 he founded Portlandia.





Portlandia was created with the singular aim to make Pinot Noir and Pinot Gris that reflects the richness and beauty of the Willamette Valley all while having fun and not paying too much. We're fortunate to work with passionate grower partners who support these ideals. Their meticulous care of vineyards shows in the superb quality of the fruit vintage after vintage. The results are Pinots that showcase the best of the Willamette, crafted without any pretense. These are wines made to be enjoyed, guided by our simple philosophy: Play Hard. Work Later.





Willamette Valley

History: Viticulture began in earnest in the late 1960s, after an intrepid group of UC Davis students sought out the region for its potential to grow Pinot Noir. Today the region is renowned for Pinot Noir, with the varietal accounting for over 65% of the planted vineyard acres.

Climate & Location: Just south of Portland, the valley stretches between two mountain ranges, the western Coast Range and the eastern Cascades. It's considered a maritime climate, with damp, cool winters and warm, dry summers, influenced by ocean breezes that find their way through the gaps in the hills.

Soil Types: The soils are a rich and diverse result of ancient tectonic shifts and volcanic eruptions. On the hillsides (where most of the vineyards are planted) the soils are predominantly a mixture of marine sedimentary, volcanic basalt and windblown loess.



The Willamette Valley's predominant grapegrowing soils are the result of millions of years of geological history.



**Marine
Sedimentary**



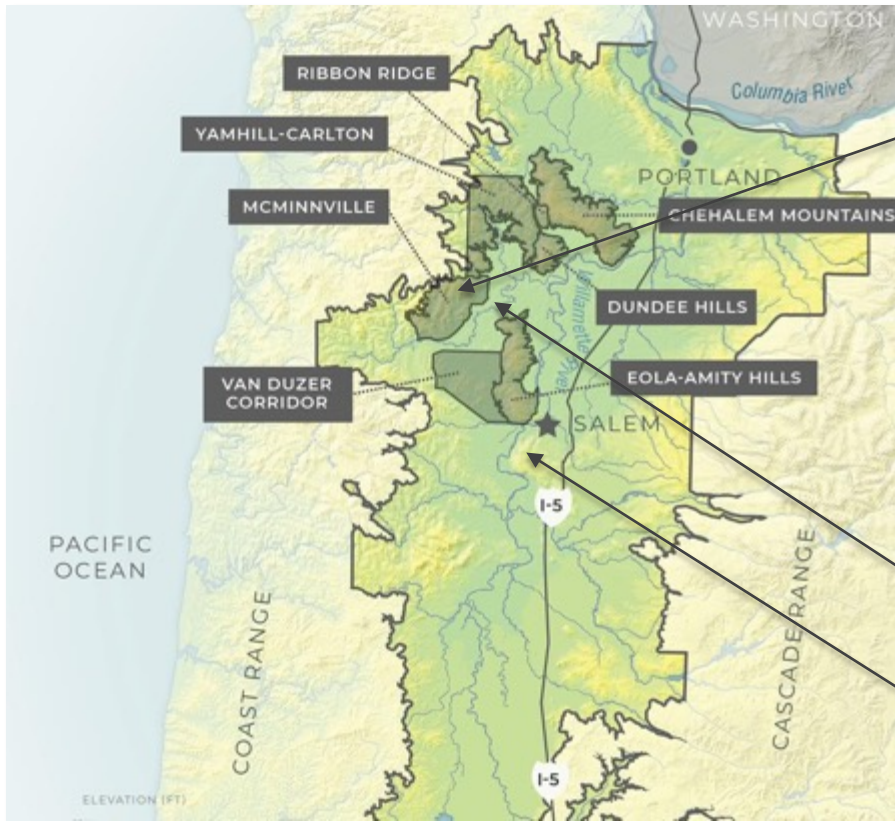
**Volcanic
Basalt**



**Windblown
Loess**



Sourcing:



Momtazi Vineyard – organic & biodynamic



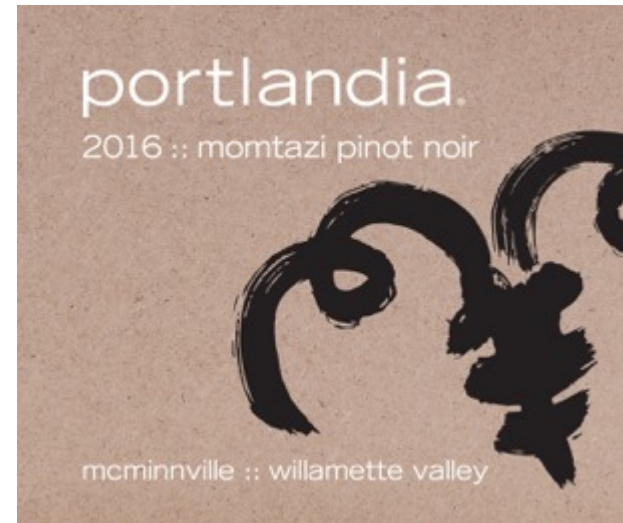
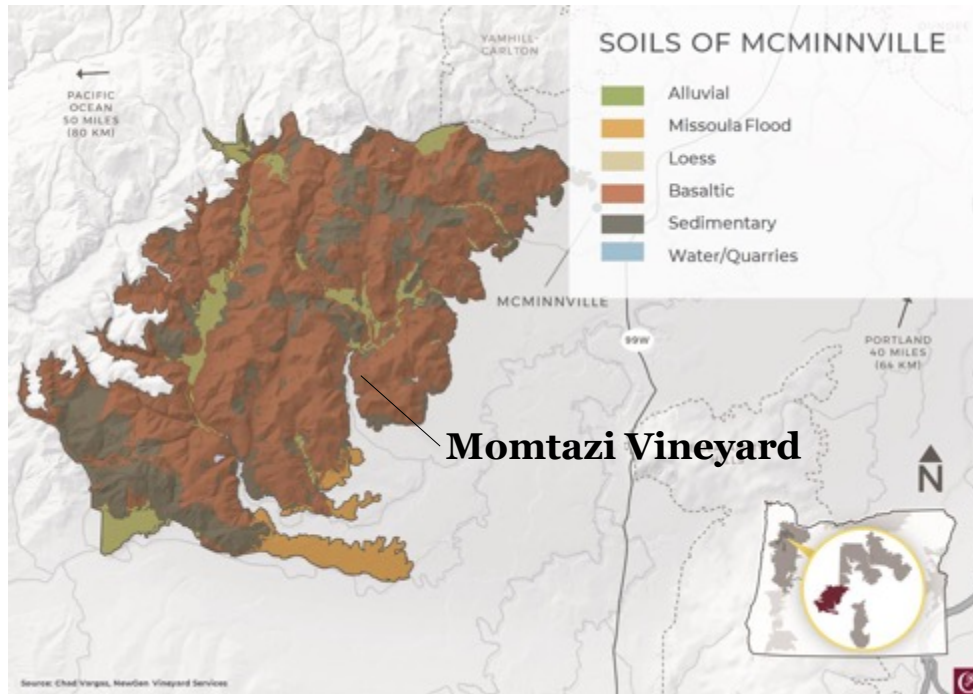
McMinnville: Hyland Vineyard

Yamhill-Carlton: Janice Vineyard

Dundee Hills: Niederberger and Cross Creek

Willamette Valley: Westmount, Loubéjac, and Olsen Vineyards

McMinnville Sub-AVA: Momtazi Vineyard Pinot Noir



The McMinnville AVA is the most western sub-region within the Willamette Valley. The area spans the foothills of the Coast Range around the mouth of the Van Duzer Corridor, the lowest pass in the mountains to the Pacific Ocean. This pass allows a cooling coastal wind to come through, creating a unique microclimate with warmer days, cooler nights and less precipitation during harvest.

The soil composition of the region is quite diverse and has a stronger marine influence than other AVAs in the Willamette. Primarily marine sedimentary loams and silts with an underlying base of basalt pebbles, this encourages a distinct style in the Pinot Noir grown here: structured and complex with notable flavors of dark fruit and spice.



Momtazi Vineyard & Biodynamics : Purchased and planted by the Momtazi family in 1997, this land encapsulates the family's belief that 90% of winemaking takes place in the vineyard. Demeter certified biodynamic in 2005, the family has poured their passion for ultra-organic viticulture into the land. The principles of biodynamics are strictly followed, centering on the belief that the farm is a living organism. Planning is done in accordance with a cosmic calendar and in conjunction with biodynamic composting and preparations, peppering and radionics, along with homeopathy. No minerals are used that have been mined from the earth. Instead vines are cared for with preparations derived from ancient recipes (i.e. Chamomile, Dandelion, Yarrow, Valerian, Horsetail, Stinging Nettle, etc). This careful care provides fruit of superior quality vintage after vintage.



Momtazi Vineyard, credit Dominic Allen



Use the link below to view tech sheets on our website!

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