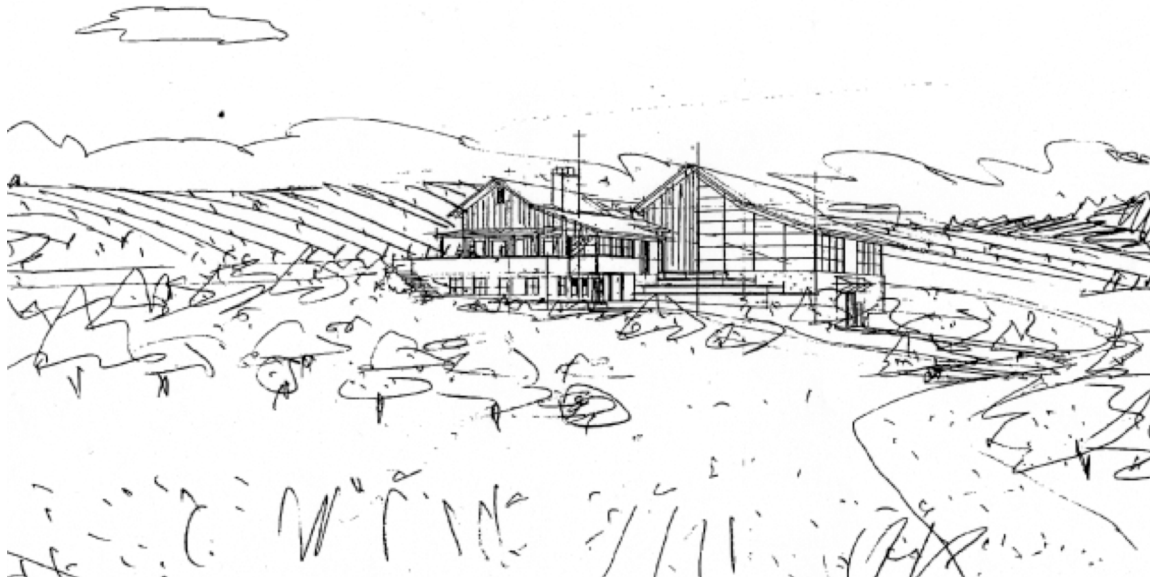


The Estate ❖ Winemaking ❖ Vineyards ❖ Culinary Arts ❖ The Team ❖ Being a Member

At Grand Cru Estates, we provide the ultimate wine-growing experience for our members in a unique opportunity to handcraft their own single barrel wine. Benefiting from access to the region's finest grapes and experienced wine-making guidance, members are assisted at each phase of the process, producing wines comparable to the Willamette Valley's finest.





THE ESTATE

Set among the rolling hills of the beautiful Yamhill - Carlton AVA, Grand Cru Estates is coming to life. New vineyards are being planted on the hillsides of the 130 acre estate and construction has begun on the 13,000 square foot winery. Pat O'Brien Construction, whose past Oregon projects include Domaine Drouhin and Penner Ash Winery, will finish construction in May of 2009. The building, designed by architect Richard Brown is a combination of modern technology and old-world charm. The exterior, reminiscent of a traditional farm with its stone and weathered wood, includes eco-friendly features like solar power and a green roof. Inside there are inviting common spaces as well as the state-of-the-art gravity flow winery and professional kitchens designed by Chef Philippe Boulot.

The vision for the estate, in its finest and simplest essence, is a working farm - offering members the experience of creating their own wine as well as the opportunity to reconnect with nature and the feeling of returning to a simpler time. Surrounded by organic gardens and vineyards, the aroma of clover and lavender, the hum of the bees, the sway of the sunflowers in the breeze and the bleating of the goats, the estate offers members the pleasures of learning, creating, common interests and camaraderie.

WINEMAKING

The process of handcrafting a premium pinot noir comes to life at Grand Cru Estate's state-of-the-art, gravity flow winery as members work one-on-one with the winemaking team of **Laurent Montalieu** and **Tony Rynders**. Laurent and Tony have a combined experience of 30 vintages in the Willamette Valley, with many accolades and great wines to their credit. Their approach to winemaking is, in its essence, traditional - handcrafting small lots to maximize quality, the individual characteristics of the fruit, the vintage and the terroir.

Each Grand Cru Estate member chooses their level of involvement, assisted by **The Team** at each point in the process as they create their single barrel pinot noir. These four "touch points" are the essential wine-making processes and correspond with the seasons, beginning with harvest in the fall and barrel tasting in the winter through blending trials in the spring and label design and bottling in the summer. Whether present at each step, or simply to enjoy the final product, each member is rewarded with a unique, ultra premium wine made from the finest grapes and winemaking practices.



VINEYARDS

From the best appellations in Oregon's acclaimed Willamette Valley, Grand Cru Estate collaborates with the growers of the finest vineyards to bring members fruit from six distinctly different AVA's of the Northern Willamette Valley. Our partner vineyards span the full range of elevations and ecosystems of the Northern Willamette Valley, allowing members to choose a single site or a combination of vineyards for making their custom Pinot Noir.

Each vineyard has been carefully selected for its superior fruit and its grower's practices. Vineyard ages range among the sites, with three sites over 35 years old. We choose to work with growers using techniques that enhance the life of the soil, enabling the fruit to express the unique characteristics, or the *terroir*, of each property. These practices include LIVE (Low Input Viticulture and Enology), organic, and biodynamic techniques that follow the traditions of the greatest wine growing regions in the world.



Ana Vineyard
Carabella
Elvenglade Vineyard
Guadalupe Vineyard
Kalita Vineyard
Sunset View Vineyard
Vista Hills Vineyard
Zena Vineyard

Bailey Estate Vineyard
Domaine Danielle Laurent
Gran Moraine Vineyard
Hyland Vineyard
Monk's Gate Vineyard
Roserock Vineyard
Thistle Wines Vineyard
Willakia Vineyard



BEING A MEMBER

Being a member means your passion for winemaking and pinot noir have a home. You own a setting in which to create your wine and experience the satisfaction of a partnership with nature, with the land and with others who share your vision.

Grand Cru Estates invites you to become a Founding Member in the fall of 2008 with added benefit. The first 30 memberships will be Founding Members, all of whom will enjoy a reduced membership fee. In addition, these members will have the opportunity of choosing their vineyard sites early and the privilege of a private wine storage locker at the estate. For those who begin membership before the harvest, slated for the first weeks of October, there will also be the opportunity to participate in the 2008 crush.

Specific membership benefits include:

- Partnership with premier winemakers Laurent Montalieu and Tony Rynders to produce a barrel of custom pinot noir with the following hands on experiences:
 - Fall Harvest
 - Winter barrel tasting
 - Spring blending
 - Summer label design and bottling
- Personal access to the winery for private events and personal concierge service.
- Winemaker dinners, cooking classes, culinary events with Chef Philippe Boulot and other national recognized guests chefs.
- The ability to access top vineyards for pinot noir fruit sourcing.
- Educational seminars with local and international professionals on winemaking, viticulture, biodynamic farming and more.
- Access to the Biodynamic garden as well as other diverse farm activities.





CULINARY ARTS

Equal to our dedication in the vineyards and passion in the winery is our commitment to great food, evidenced by the choice of Chef Philippe Boulot, James Beard Award Recipient and executive chef at the Heathman Restaurant in Portland, to direct the culinary arts program. Under Chef Boulot's direction, the kitchen will be a central hub of activity at Grand Cru Estates, with cooking classes, winemaker dinners, private member events and the "Friends of Philippe" guest chef series.

The culinary arts program will bring members the pleasures of learning and sharing in the kitchen, with the ultimate experience that of the cuisine itself: exquisite flavors from the fine creations of renowned chefs using the abundance of fresh northwest ingredients. In time, the farm itself will be a favorite source for organic fruits, vegetables, herbs, honey and more, with members having the opportunity to participate in all phases of the food experience from picking the produce to relishing the food and the wine they have created.





THE TEAM

Tony Rynders graduated with a Masters in Viticulture and Enology at U.C. Davis, interning in California, Australia and Italy. He held winemaking positions at Argyle Winery and Hogue Cellars before becoming winemaker at Domaine Serene. During his 10 years there, he contributed greatly to the domaine's growth in both production and reputation, producing some of Oregon's most impressive premium Pinot Noirs and Chardonnays. As an independent consultant, Tony will be bringing his years of winemaking expertise to Grand Cru Estates, guiding each member in their winemaking.

Bob Bailey, with degrees in Agriculture and viticulture, began his career managing vineyards in California's Sonoma Valley before returning to his wife's native state of Oregon and becoming part of Oregon's blossoming wine industry. Bob started his own vineyard management company, Northwest Vineyard Service, and for the past 20 years his focus has been dedicated to the North Willamette Valley's premium vineyard and wineries. Bob will be meticulously caring for the Grand Cru Estate's vineyards through each season and available to respond to member's viticulture questions.

Danielle Andrus Montalieu began her career in the wine industry as a youngster in California at her family's Pine Ridge Winery. In the 90's, she moved to Oregon to launch a second family winery, Archery Summit. With her marriage to Laurent Montalieu, the couple partnered on their own Domaine Danielle Laurent and soon opened Solena Cellars, named after their daughter. Danielle is active in promoting Oregon wine with Oregon Pinot Camp, "Salud", the Classic Wine Auction and the International Pinot Noir Celebration. Danielle's contributions will be many and varied; whether at the estate or behind the scenes, her presence, ideas, energy and skills will enhance members' experience.

Laurent Montalieu, with a family heralding from Bordeaux, had an interest in viticulture was natural, leading him to study vineyard management and winemaking at the Institute of Oenology in Bordeaux. After work in France and the Napa Valley, he came to Oregon as winemaker at Bridgeview vineyards and after, as partner and winemaker at WillaKenzie Estate. With his marriage to Danielle Andrus, the couple launched Domaine Danielle Laurent and Solena Cellars; and have since become co-partners of NW Wine Company, NW Wine Bar and Hyland Vineyards. Laurent brings a rich array of skills and experience to Grand Cru Estates as the managing member.

Steve and Marian Bailey, as partners in Grand Cru Estates, bring their business acumen to the Estate, as well as the premium wine grapes they produce as the owners of Bailey Estate Vineyards.