

TRAVEL
eat * stay * play
ROGUE
VALLEY

WINES OF THE *Rogue Valley*

written by BY ERIC DEGERMAN and ANDY PERDUE, Great Northwest Wine

Valley View Winery
Winemaker John
Guerrero samples a
barrel. Valley View was
originally established
in the 1850s by Oregon
pioneer Peter Britt in
the Applegate Valley
near the historic town of
Jacksonville. The Wis-
novsky family restored
the winery in the early
1970s and continues to
operate it today.

WINE ENTHUSIAST RECENTLY NAMED ASHLAND AS NO. 10 ON ITS BEST WINE TRAVEL DESTINATIONS IN THE WORLD FOR 2016, WHICH IS GREAT NEWS FOR ALL OF SOUTHERN OREGON AND THE REST OF THE PACIFIC NORTHWEST



Red Lily Vineyards



2 Hawk Vineyard and Winery

THE DRIVE ALONG INTERSTATE 5 FROM PORTLAND TO ASHLAND DOESN'T OFFER the stark geologic and cultural differences that Interstate 90 showcases in Washington state, but the styles, diversity and quality of wine created in Southern Oregon are reminiscent of a trip through Eastern Washington. And while wines from the Rogue Valley American Viticultural Area remain in the global shadow of Oregon's Willamette Valley, there's substantial history and acclaimed winemaking taking place in and around Ashland, the state's southernmost city.

Visitors from Portland and Seattle will still find plenty of delicious Pinot Noir grown, made and bottled by Rogue Valley wineries. In fact, the prized red grape of Burgundy is the region's No. 1 wine. Fruity and luscious Pinot Noir grapes from Southern Oregon routinely make their way into many of the state's largest bottlings, particularly in cool vintages. About a third of the Rogue Valley's 3,200 acres of vines are devoted to Pinot Noir.

One of the biggest early supporters of Rogue Valley fruit was Willamette Valley Vineyards near Salem. The Pinot Noir producer created its Griffin Creek brand 30 years ago so it could offer customers bigger reds such as Cabernet Sauvignon, Merlot and Syrah — grapes that do not perform as well in the cooler Willamette Valley but shine at Quail Run Vineyards.

There's more remarkable history nearby. In the 1850s, Peter Britt launched Oregon's first winery

in the Applegate Valley town of Jacksonville and operated it as Valley View Winery for more than five decades. The Wisnovsky family revived the brand in the 1970s and continues to operate it.

Today, there are more than 150 vineyards in the Rogue Valley, which also is generating awards with the robust Spanish grape Tempranillo, Rhône Valley varieties such as Grenache and Viognier, and the ever-popular Chardonnay and Pinot Gris.

The wine industry now drives tourism through the Rogue Valley. Winemakers with impressive international résumés moved in to make wine for themselves and clients. Multi-generation farmers such as the Naumes family have entered the wine scene. Pioneering growers Don and Traute Moore of Quail Run now operate their own brand: South Stage Cellars in downtown Jacksonville. Their wines are crafted by Napa-trained Linda Donovan as well as Joe Dobbbs, who put Quail Run on the map while he was at Willamette Valley Vineyards.

Here is a selection of wines from Rogue Valley producers that were recently evaluated under blind conditions:

**DANCIN Vineyards, 2013 Tribute Red Wine
Southern Oregon, \$35**

Dan and Cindy Marca reap awards for their work with small lots of Chardonnay and Pinot

Noir grown on their Jacksonville estate and throughout the state, but this blend of Barbera, Sangiovese and Nebbiolo also shows artistry and imagination. And it's a tip of the hat to Dan's forefathers who farmed vineyards in Italy. The intense nose of black cherry, pomegranate, dark chocolate and brown sugar turns into a bold drink of Montmorency cherry and fresh cranberry with chocolatey tannins and a great finish. Enjoy with the Italian-themed pizzas at their on-premise café. (170 cases, 13.5% alc.)

**L. Donovan Wines, 2013 Reserve Chardonnay
Rogue Valley, \$25**

Linda Donovan trained at Napa Valley icons Beaulieu, Robert Mondavi and Schramsberg before arriving in the Rogue Valley in 2000. She makes wines for a variety of clients at her Pallet Wine Co., in Medford, but she carves out some time and space for her eponymous brand. This bottling from Hoyal Vineyard is what you might expect of a California-style Chardonnay, showing signs of 30 percent new French oak with 100 percent malolactic fermentation in barrel. Big aromas of toasted coconut, butter and apple lead to pleasing butterscotch richness on the palate. There's more of the toasted coconut with notes of fresh mango, dried pineapple and spiciness on the finish. Suggested pairings include grilled salmon, sautéed mushrooms or pork, and these wines are sold at her quaint tasting room within Valley View Orchard in Ashland. (200 cases, 13% alc.)



**Folin Cellars, 2013 Estate Grenache
Rogue Valley, \$34**

This red, ripe and juicy Rhône grape is enjoying a renaissance in the Northwest, and Rob Folin has planted an acre of it on his Gold Hill property north of Medford. He allows for a fanciful nose of raspberry, cherry and cranberry with clove and spearmint. On the palate, expect a delicious and elegant approach of more raspberry and Rainier cherry. There's no need for a corkscrew to get at this because the 1,500-case winery uses the stylish and effective glass Vino-Seal cork. Folin, who also operates a seasonal tasting room in the Willamette Valley town of Carlton, enjoys pairing his Grenache with grilled ratatouille. (200 cases, 14.5% alc.)

**Harry and David Vineyards, 2012 Reserve Pinot Noir
Rogue Valley, \$30**

This historic Oregon pear producer recently entered the wine industry and works with Linda Donovan and Pallet Wine Co., using quarter-century-old Pinot Noir vines. Last year, this merited a gold medal at two regional competitions because of its aromas of rhubarb, red cherry and a hint of moist earthiness, followed by elegant flavors of raspberry and pomegranate. (5,244 cases, 13.5% alc.)

**Kriselle Cellars, 2014 Sauvignon Blanc
Rogue Valley, \$22**

Bay Area civil engineer Scott Steingraber worked in Washington state before deciding in 2003 to

transition into a full-time winemaker and grower near the Rogue River in White City with his wife, Krisell. Their Sauvignon Blanc is a serious one that's snappy and grassy with a racy theme of gooseberry, Granny Smith apple, quince and kumquat. Its bone-dry finish makes this a great oyster wine. (556 cases, 13.9% alc.)

**Pebblestone Cellars, 2014 Ellis Vineyard Viognier
Rogue Valley, \$20**

A decade ago, Richard and Pat Ellis chose Southern Oregon over the Bay Area, purchasing this decade-old Ashland vineyard in 2003. The first vines they added were two acres of Geneva and clone 01 Viognier at this 1,600-foot-elevation site, and those blocks have helped put Pebblestone Cellars on the map. Bryan Wilson crafts the wines for the family, and he uses oak on this floral white Rhône grape, which allows for a full expression of orange Creamsicle, white peach and Spanish almond. Tangerine acidity keeps it crisp and makes it friendly with a plate of artisan cheese and charcuterie, shellfish in cream sauces or Asian fare. Earlier this year, Pebblestone made headlines by winning best of class at the San Francisco Chronicle Wine Competition — the nation's largest wine judging — with this Viognier. And that was no fluke. The 2013 vintage grabbed gold at the Chronicle in 2015. Look for this in Southern Oregon at the Jacksonville Inn, Market of Choice in Ashland or Harry and David's Country Store in Medford. (300 cases produced, 14.3% alc.)



**Plaisance Ranch, 2013 Mondeusé
Applegate Valley, \$30**

Are you in one of those "century clubs" where membership comes after having tasted 100 wine grape varieties? Here's a fun entry. Joe Ginet's farming and ranching heritage starts in the France region of Savoie — home to Mondeusé Noire — so he arranged for cuttings in a relative's vineyard to go through quarantine at Missouri State University. He now grows these grapes, a product of the nursery operation and vineyard near his organically farmed ranch. The wine offers sweet aromas of blueberry and black currant with vanilla bean, black pepper and clove. On the pour, there's a bold entry of blue fruit with raspberry acidity that leads to a fascinating finish of sandy tannins and milk chocolate. (100 cases, 14.1% alc.)

**Quady North, 2014 Pistoleta
Rogue Valley, \$19**

His family is famous in California for its dessert wine program, but Herb Quady continues to make his own mark throughout the Northwest, especially for his work with Rhône varieties. He and his mother farm much of the fruit for this blend of Roussanne, Marsanne, Viognier and Grenache Blanc. It opens with aromas of pear, pineapple, baked apple, fruit-cake, candy and minerality with flavors to match. Bright acidity and that ripe golden fruit profile make for a harmonious midpalate and a delicious finish that bodes well with Asian fare and



fish tacos. Look for his wines at Fred Meyer, New Seasons and Zupan markets around Portland. (983 cases, 12.5% alc.)

**Red Lily Vineyards, 2013 Night School
Southern Oregon, \$32**

Rachael Martin shines with grapes native to the Iberian Peninsula, especially with her award-winning Tempranillo bottlings from her Jacksonville estate. Understandably, she focuses her fortified red dessert wine program on traditional Port varieties Tinta Cão (60%), Touriga Nacional (31%) and Tinta Roriz (aka Tempranillo). The proprietary name hints at the night-time winemaking often required to find the exact time to add the fermentation-fining brandy, and she hit the sweet spot with the profile of dark cherry, dried plum, huckleberry, golden raisin and baking spice. Closing notes of milk chocolate and almond make for a plush and balanced finish. (150 cases, 18.6% alc.)

**Schultz Wines
2012 Freedom Fir Crest Vineyard Pinot Noir
Willamette Valley, \$29**

The Schultz family operates a vineyard and farm in Grants Pass, and partner with Linda Donovan in Medford on their wine program, but they

source this Pinot Noir from the Yamhill-Carlton AVA. Affable aromas of raspberry, black cherry and blueberry are framed by lightly toasted wood and rich spices. The pour brings a rush of blueberry and Bing cherry flavors, backed by chocolate-covered pomegranate. Its length and intensity will marry nicely with duck confit or prime rib. (70 cases, 13.8% alc.)

**Weisinger Family Winery, 2012 Malbec
Rogue Valley, \$28**

Second-generation vigneron Eric Weisinger made wine throughout the New World before returning home and taking the reins on the winery his father founded in Ashland in 1979. He relies on Gold Vineyard for this red Bordeaux variety, and it produces remarkable aromas of cracked black pepper, dusty blueberry, Bing cherry and allspice. There's nice elegance to the structure behind the flavors of plum and cherry as rounded tannins and acidity frame the fruit and transition to a finish of blueberry/pomegranate juice and spice. The Weisingers, among the first in Oregon to provide a guest cottage among Pinot Noir vines, pair this Malbec with their recipe for Chicken Drumsticks and Asian Barbecue Sauce. (124 cases, 13.9% alc.)

Find out more, visit www.southernoregonwines.org

OPPOSITE The sylvan setting at DANCIN Vineyards is perfect for growing Pinot Noir and Chardonnay. The tasting room at Valley View Winery is a lovely site to enjoy Southern Oregon wines and a picnic. **ABOVE** The Kriselle Cellars tasting room sits on the highest hill on the property. At Folin Cellars in Gold Hill, visitors overlook Sam's Valley.



**OREGON WINE EXPERIENCE
Jacksonville, Oregon – August. 22-28**

Don't miss the Oregon Wine Experience in Jacksonville Aug. 22-28. It's a weeklong celebration of Oregon wines filled with competitions, classes, barrel auctions and private vintner dinners. The festival is held at the historic Bigham Knoll Campus and area wineries and restaurants.


The fun kicks off Wednesday, Aug. 24 with an award ceremony for the Best of Show medals in the Oregon Wine Competition. All entries must be commercially available and produced from 100% grapes grown in Oregon AVAs. Food is paired with each winning tasting.

Take workshops such as "Southern Oregon v. The Old World" taught by local oenophile, Dr. Peter Adesman, or "Riedel Class" to learn how glass shape affects flavor.

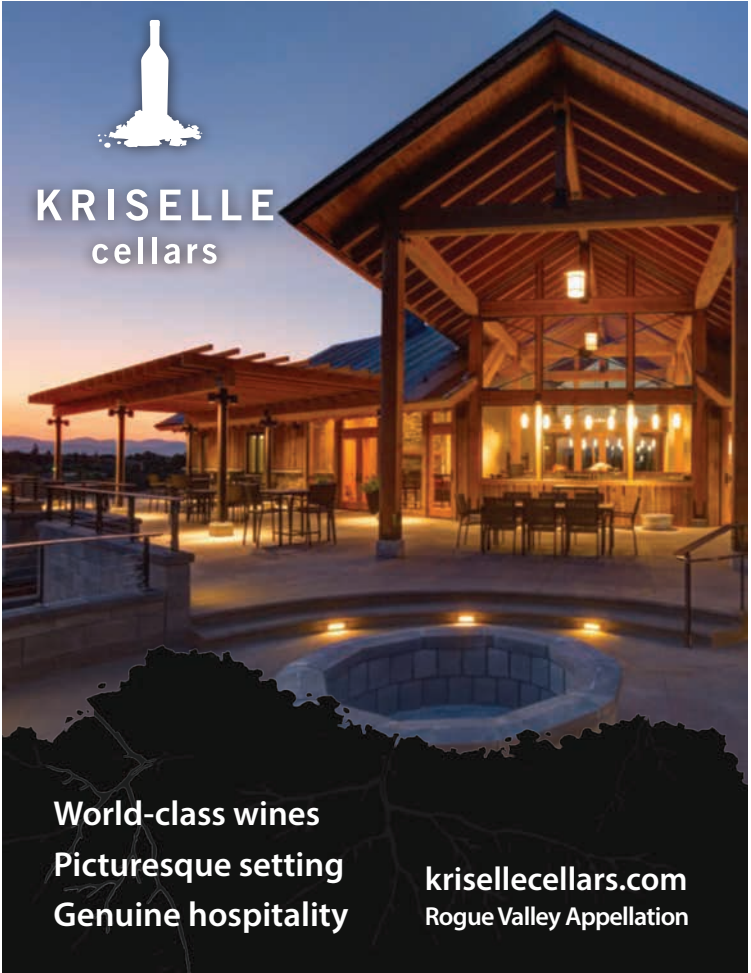
Reserve a seat at an Ultimate Vintner Dinner, where vintners open their homes, vineyards and cellars for special tastings. Or head to the Miracle Auction & Salmon Bake Saturday, Aug. 27. The Coquille Tribe will be plank-cooking salmon as part of an extravagant outdoor buffet and auction.

For details, visit www.theoregonwineexperience.com





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SOIL DIVERSITY
Southern Oregon

Southern Oregon winemakers are quick to give credit for their awards to Mother Nature, rather than accept all the praise for their work in the cellar.

Earl Jones, one of the organizers for the Oregon Tempranillo Celebration staged earlier this year in Ashland, said the success begins with the soil and the climate found in the Rogue, Applegate and Umpqua Valleys. His first commercial vintage at Abacela was 1997, and his wines earned immediate acclaim.

"I didn't know how to make wine," Jones said. "This wine won gold medals, and I think the point was that the climate made the wine. We just harvested what we planted."

Southern Oregon has the benefit of being warmer and drier than the Willamette Valley. And its vineyards have the advantage of elevations stretching above 2,200 feet in attitude, which contributes to the nighttime cooling that's necessary to preserving natural acidity in the berries.

In terms of growing degree days, Southern Oregon's climate enjoys a sweet spot between the Willamette Valley and Napa Valley. Last year, McMinnville logged 2,810 growing degree days while comparatively Medford in the Rogue Valley checked in with 3,917 growing degree days.

Soil scientist Scott Burns, professor emeritus at Portland State University, developed his taste for wine as a student at Stanford who spent his weekends touring Napa Valley.

"I find the soil diversity of Southern Oregon incredibly interesting," Burns said. "And Abacela has the most geologically diverse vineyard in Oregon."

In the Rogue Valley, the north side of Interstate 5 features most tertiary weathered volcanic soils. "These are volcanic sediments that are 40-60 million years old," Burns said. "Those years of weathering have created clay, clay and more clay, and you have to irrigate these soils - and it's an art."

On the south side, many of the vineyards are on alluvial fans of sediments - ranging from sandy to gravelly and sometimes cobblestones. Burns describes them as young soils without much clay, so they drain well.

"The absorption of heat off these rocks during the day and giving off that heat at night increases the ripening," Burns said. "But the microclimate varies, and includes some cool-climate grapes."

Burns describes the soils of the Applegate Valley as "fairly homogenous. Almost all of them are on alluvial fans."

He points out that some parts of the Applegate Valley, because of the winds and the lack of sunshine because of the aspect, struggle to grow grapes.



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STAY & PLAY in Southern Oregon

written by LAURA BAUGHMAN

We aren't surprised that *Wine Enthusiast* recently named Southern Oregon one of the top 10 wine destinations in the world. The state's southernmost wine region is not only home to 150 wineries and tasting rooms, but offers a unique combination of world-class theater and music, a noteworthy restaurant scene, and miles of hiking trails, wild rivers and deep-water lakes for outdoor enthusiasts – all within a day's drive from Seattle, Portland and San Francisco.

Whether you visit for a long weekend or take more time to fully explore the region, consider mixing it up. You can stay at the historic Ashland Springs Hotel and take in a play at the Oregon Shakespeare Festival one night, then raft the Wild and Scenic Rogue River and camp out under the stars the next. If you're a foodie, don't miss the Rogue Valley Growers Markets or the Southern Oregon Cheese Trail www.oregoncheeseguild.org/regions/southern-oregon

The ideal time to visit Southern Oregon is May 15-October 15, when its Mediterranean-like warm, dry days and cool evenings are most reliable. So pack your linen shorts and your favorite Patagonia, and plan a trip to this sophisticated natural paradise. Here are our top picks for the perfect visit:

WHERE TO STAY

The premier hotel in Southern Oregon is the historic **Ashland Springs Hotel**. Opened in 1925 and restored to its original grandeur in 1995, this beau arts landmark offers nine stories and 70 rooms of gentility and old-world elegance, all one block from the Oregon Shakespeare Festival in downtown Ashland. The two-story lobby features a grand fireplace, terrazzo floors and a light-filled mezzanine. www.ashlandspringshotel.com

The red brick **Peerless Hotel** in Ashland, once a roadhouse for Southern Pacific railroad workers, is now a lovingly restored bed and breakfast on the National Register of Historic Places. Owner Crissy Barnett hand-picked handsome antiques and luxurious Italian linens for each room, and ordered hand-painted motifs for the walls and ceilings. Perfect for a romantic getaway. www.peerlesshotel.com

OREGON SHAKESPEARE FESTIVAL & THE BRITT MUSIC + ARTS FESTIVAL

The **Oregon Shakespeare Festival** in downtown Ashland has long been a top destination in Southern Oregon. The Tony Award winning theater is now in its 81st year, and offers one of America's oldest Elizabethan theaters to view Shakespeare dramas under an open sky. This year is an especially good time to visit as the theater is celebrating the 400th anniversary of the bard's death with five of his plays, some inside in the Festival's two indoor theaters. But if it's the outdoor experience you crave, this summer's lineup includes "Hamlet," "The Winter's Tale" and "The Wiz," all running from early June to mid-October. www.osfashland.org



The **Britt Music & Arts Festival** in Jacksonville is one of the West's premier outdoor concert venues, and offers dozens of summer shows June through September. Lyle Lovett kicks off the 2016 season, followed by seven orchestral concerts by the Britt Orchestra, composed of 90 musicians who travel to Jacksonville to perform every August. Guest artists joining the orchestra this summer include violinist Ray Chen, pianists Jeremy Denk and Yefin Bronfman and jazz vocalist Halie Loren. Both seated and general admission 'lawn' tickets are available. www.brittfest.org



Willamette Valley



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Napa



Southern Oregon

Wine Enthusiast Top Ten Wine Travel Destinations, 2016



Another historic site in Ashland, the Winchester Inn Bed and Breakfast is just two blocks from the Oregon Shakespeare Festival. Visitors can choose from plush private rooms or suites in four different houses, all framed by a lovely perennial garden created by owner Laurie Gibbs. The main house is also the site of the Alchemy Restaurant and Bar, one of Ashland's best. www.winchesterinn.com

For a spa-like retreat, try the Lithia Springs Resort, just three miles north of Ashland. The resort is built on warm springs rich in sulfur and other minerals, and offers a rejuvenating soak to all guests. The Waterstone Spa on site offers private soaks, facials, wraps and massage. Accommodations include bungalows, suites, studios and rooms, all set amidst four acres of English gardens. www.lithiaspringsresort.com

If you plan to tour the 18 wineries along the Applegate Valley Wine Trail or see a concert at the Britt Music Festival in Jacksonville, consider the Inn at the Commons in Medford. It's a short drive to both, but also close to the wineries along the I5 corridor. The hotel is contemporary, and includes a breakfast buffet, parking and an outdoor heated pool. www.innatthecommons.com

Another superb option near the Applegate Valley is the Jacksonville Inn in Jacksonville. This remnant from the town's gold rush days was made from locally quarried sandstone, and specks of gold are visible in the mortar in the dining room walls. This highly acclaimed inn includes eight rooms and four cottages, all tastefully decorated with antiques and luxe bedding. President George W. and Laura Bush once stayed in the Honeymoon Cottage. The on-site restaurant offers three meals a day as well as picnics and late nite bites for Britt Music Festival goers. www.jacksonvilleinn.com

A two hour drive from Ashland, Crater Lake Lodge is perched perfectly on the southern edge of Crater Lake. Operated by the National Park Service and on the National Register for Historic Places, the 1915 lodge offers rustic comfort – no TVs or phones – and a picture-perfect veranda with awe-inspiring views of the lake. Even those in a hurry will want to slow down and find an empty rocking chair to take it all in. www.craterlakelodges.com

A great spot for RV travelers and water lovers is the Lake of the Woods Mountain Lodge & Resort, one hour east of Medford. This older, high mountain complex includes 34 rustic cabins, 12 RV hookup sites and a marina with 36 boat slips available for short and long term rentals. www.lakeofthewoodsresort.com

WHERE TO DINE

Alchemy Restaurant and Bar, formerly known as the Winchester Restaurant, is at the Winchester Inn in Ashland. The restaurant serves traditional fine-dining fare – think filet mignon and lobster tail – and inventive cocktails in its handsome interior. Patio service is offered during the summer. Open Wednesday-Sunday evenings. www.alchemy-ashland.com

Opened in 2000 by Erik Brown and Jamie North, Amuse is one of Ashland's most established fine dining spots. Open daily, the restaurant places an emphasis on organic and seasonal ingredients, in what it calls Northwest / French cuisine. The menu includes a cheese course, which recently included Rogue Creamery's Crater Lake Blue, mostarda, walnuts and honey. www.amuserestaurant.com

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Located in Ashland’s Railroad District, Coquina is the brainchild of Lynn and Daniel Flatley, who ran the Wild Rose Bistro in Bandon before moving inland. The chefs are often hailed for their creativity with local and seasonal ingredients, and the menu offers entrees for meat lovers and vegetarians alike. Recent entrees included a Cedar River ribeye, fresh scallops with Dungeness crab and local mushrooms served with marscapone and kale rapini cannelloni. Open nightly except Mondays. www.coquinarestaurant.com

When you’re done visiting tasting rooms and antique shops in gold rush era Jacksonville, duck under the red awning at the Jacksonville Inn for a restorative meal. Locals will tell you it has one of the best patios in Southern Oregon, and it frequently wins awards for its wine list, which includes more than 2,000 wines. www.jacksonvilleinn.com/restaurant

Larks Home Kitchen Cuisine at the Ashland Springs Hotel is led by executive chef Damon Jones, who also oversees Larks at the Inn at the Commons in Medford. Jones is highly regarded for his emphasis on food grown or harvested in or near Southern Oregon, and he has a devoted following. He recently offered braised beef from Novy Ranches, in the shadow of Mt. Shasta, and often cooks with produce from nearby Blue Box Farm, Whistling Duck Farm, Oneleaf Micro Greens and seafood from

Port Orford Sustainable Seafood. Pastry chef Terra Sharp’s creations will make you glad you saved room for desert. www.ashlandspringshotel.com/larks-restaurant

Peerless Restaurant, inside the Peerless Inn, is now under the leadership of longtime Ashland chef David Taub. A graduate of the Culinary Institute of America, Taub is well known locally for his 30+ years at Chateaulin Restaurant. At Peerless, he has created a menu with both fine dining and casual offerings, and the wine list recently received the Oregon Wine A-List from the Oregon Wine Board. www.peerless-restaurant.com

Shop for seasonal picnic fare or handmade crafts at one of the Rogue Valley Growers and Crafters Markets throughout the region. Farmers and artisans sell their wares 8:30-1:30 Tuesdays and Saturdays in Ashland, and 8:30-1:30 Thursdays and Saturdays in Medford. Locations vary each day. www.rvgrowersmarket.com

Wineries aren’t the only foodie delight in the Rogue Valley. The Southern Oregon Cheese Trail boasts five cheese makers open to the public, including Pholia Farm, Rogue Creamery, Oak Leaf Creamery, By George Farm and Crushpad Creamery. Be sure to schedule a few visits on your winery tour. www.oregoncheese-guild.org/regions/southern-oregon/

ABOVE, CLOCKWISE Ashland’s restaurant scene is brimming with creative chefs and world-class sommeliers. Consider a special evening at Alchemy or a meal planned by Damon Jones, executive chef at Larks Home Kitchen Cuisine. The starter course at Amuse, open since 2000, might be a delicate smoked trout salad with pickled onion or grilled charcoal prawns with roasted fingerling potato.

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Crater Lake, high in the Cascade Mountains range, is Oregon's shimmering blue gem. It's a must-see landmark during any trip to Southern Oregon.

OUTDOOR RECREATION

When you need to burn some calories, ride your bike up the **Cascade Siskiyou Scenic Bikeway**, a 54-mile route that showcases the region's spectacular diversity. You'll start in Ashland, and climb up out of the oak savannah into the tall pines and Douglas fir so characteristic of the Cascades. The total gain is more than 5,000 feet, so this isn't a ride for novice cyclists. www.rideoregonride.com/road-routes/cascade-siskiyou-scenic-bikeway

There is no shortage of natural splendor in Southern Oregon, but the undeniable granddaddy of them all is **Crater Lake**. The site of Oregon's only National Park and America's deepest lake, Crater Lake is a beautiful blue wonder. Formed by the catastrophic eruption of Mount Mazama approximately 7,700 years ago, the lake is nearly 1,950 feet deep at its deepest point and has no inbound or outbound streams. Because the lake's elevation is around 6,175 feet and snow covers it for most of the year, visitors typically have to wait until summer to drive its circumference, but the southern entrance to the park is open year-round. www.nps.gov/crla

Spelunkers and those of you who are simply 'cave-curious' can drive west to the **Oregon Caves** near Cave Junction. This National Monument nestled in Oregon's Siskiyou Mountains is a fabulous place to learn about cave formation, fossils, and the unique flora and fauna that exist in subterranean caverns. Visitors can choose from different tours that include scrambling over boulders, belly crawling and navigating tight squeezes – some with candlelight. www.nps.gov/orca

White water rafting is one of the best ways to experience the rugged beauty of Southern Oregon close up, and there are expeditions and waterways for all levels. Thanks to Western writer Zane Grey who loved the Rogue River so much he bought a mining claim on its shores in 1926, the Rogue is the most popular of Oregon's Wild and Scenic Rivers to raft. But local guides will tell you that one of the most exciting four-day rides is on the Upper Klamath and that the Lower Klamath is great for inexperienced rafters. Another option is to raft the steep-walled canyons and thick forests on the North Umpqua. There are dozens of outfitters to choose from. www.southernoregon.org/find-your-thrill-in-raft



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