THE | CARLTON WINEMAKERS STUDIO

Spring Wine Club Reorders

Get 20% off when you repurchase a full or mixed case of your favorite Studio Club wines.

Offer ends April 30th.

	RETAIL	**20% OFF**
2025 Matzinger-Davies 'Gorgeous Savvy' Sauvignon Blanc	27	**21.6**
2024 Founders Sparkling Pinot Noir Rosé	30	**24**
2024 Project M 'Anicca' Chardonnay	40	**32**
2023 Fennwood Estate Pinot Noir	36	**28.8**
2024 Project M Personify Pinot Noir	40	**32**
2023 EILA Cuvée Pinot Noir	40	**32**
2023 Ratio Retina Pinot Noir	45	**36**
2023 Asilda Estate Pinot Noir	52	**41.6**
2023 Fennwood Espoir Pinot Noir	60	**48**
2024 Kristof Estate Pinot Noir	60	**48**
2023 North Valley X Omni Vineyard Pinot Noir	65	**52**
2023 Ridgecrest Wind Ridge Pinot Noir	68	**54.4**
2023 North Valley Estate Pinot Noir	75	**60**
2022 Long Walk Field Notes	30	**24**
2024 Ridgecrest Gamay Noir	36	**28.8**
2023 Syrah/Grenache Blend Columbia Valley	45	**36**
2023 Asilda Sangiovese	55	**44**
2022 Founders Cabernet Sauvignon	68	**54.4**

Email Eleanor@winemakersstudio.com or call 503.852.6100 to take advantage of Club Only pricing!

PORTFOLIO CLUB

Spring 2026 Winemaker Tasting Notes

Matzinger-Davies

2025 'Gorgeous Savvy' Sauvignon Blanc

Owners: Anna & Michael

If sunshine, sea breeze, and crisp spring mornings had a theme song, this might be it. Fresh and expressive, the 2025 Gorgeous Savvy welcomes you with notes of white flowers like daphne and gardenia, pineapple, guava, Anjou pear, sweet peas, and kefir lime leaf. It is bright and zesty, energetic and mouthwatering, filling the palate with supple salivary texture, while remaining taught with a laser like line of acidity. I love how the confectionary notes of white and green gumdrop and stone fruit peach play so nicely with the greenness of lemongrass, pomelo, and lime. The finish is juicy and succulent and lick your lips salty. Pair with sunsets and friendships, conversation and views.

- Anna Matzinger & Michael Davies, winemakers

Project M

2024 'Anicca' Chardonnay

The nose opens with aromas of yellow fruits, such as Comice pear and Opal apple, along with sweet oak. With air, hints of river stone and sourdough starter are revealed. The wine's entry is a sleek core of acidity wrapped with dense, plush yellow fruits. The mid-palate stays rather linear with crystal clear flavors of ripe yellow fruits augmented by hints of Meyer lemon and Pippin apple. Though its texture suggests substantial volume, the wine resists, remaining on a compact yet dense frame. The oak, noticeable but restrained, brings spice and energy. Acidity lends a sense of acceleration into a pure, clean, and persistent finish. Seared scallops with apple-cabbage slaw and mashed parsnips make a great pairing for this wine.

- Jerry Murray, winemaker

North Valley

2023 Estate Pinot Noir

The 2023 North Valley Estate Pinot Noir from our single vineyard series opens in the glass with enticing aromas of cherry and sandalwood. The palate is bright and energetic in style with notes of crushed raspberry, blackberry, and herbs. The finish is persistent and characterized by red fruits featuring a pleasantly savory edge.

- James Cahill, winemaker

PORTFOLIO CLUB

Spring 2026 Winemaker Tasting Notes

Ratio
2023 'Retina' Pinot Noir

The 2023 Retina is a huge departure in style from the 2022. With considerably less whole cluster and a different vineyard source, the 2023 is 100% Pommard on its own roots from Stardance Vineyard, a Jory soil site deep in the coastal foothills in Yamhill-Carlton AVA. Crushed cherries, dried roses, blood orange, shaved cedar and wet stone define the nose. On the palate, this is a structured but delicate Pinot Noir with black cherry, tarragon and citrus leading to a long, spicy finish. In youth, this wine is best paired with Coq Au Vin, grilled salmon with lentils, or a wild mushroom tart with caramelized shallots and fresh herbs.

- Anthony King, winemaker

EILA
2023 Cuvée Pinot Noir

The 2023 Cuvée started as a blend of the various vineyards used for the individual 2023 Pinot Noirs, which ended up being delightful and distinct. The nose opens in the glass with notes of violet, savory herbs, and candied cherries. The palate is bright and fresh carrying flavors of tart cherry and blood orange. The vibrant acidity accompanies secondary notes of fruit leather, warm cedar, tarragon and subtle vanilla carrying through to a long, tapered finish. The wine's subtle earthiness complements assembling a bookshelf while your cat judges your life choices from across the room.

- Peter Stern, winemaker

Kristof Farms
2024 Estate Pinot Noir

This vintage marks our third release and the first vintage crafted at the Carlton Winemakers Studio. The 2024 Estate Pinot Noir opens with a complex bouquet of ripe red and blue fruits, crushed flowers, mocha, wet stone, and exotic spice. On the palate, it's silky and round, revealing notes of lavender, wild berries, and cherry, supported by fine tannins and vibrant acidity. A long, juicy finish leaves a lasting impression of elegance and tension. Pairs beautifully with grilled pork chops, mustard-glazed pork loin, lamb, heartier fish dishes or a creamy wild mushroom risotto.

- Nicholas Kristof & Sheryl WuDunn, owners

DIVERSE REDS CLUB

Spring 2026 Winemaker Tasting Notes

Long Walk
2022 Field Notes

The 2022 Field Notes is a Rhone-style wine that goes with just about any food pairing and any occasion. It's medium-bodied and versatile enough for both mid-week comfort dinners and weekend fun to share with friends and family. Aromas of cigar wrapper, black plums and exotic spices fill the nose. Black fruits turned earth and cola-notes with dark spice fill the palate for a nuanced finish. The blend is 50% Syrah, 28% Mourvèdre, 15% Grenache and 7% Carignane. Pair with your favorite comfort foods and have fun experimenting. We're loving Field Notes with burgers, rice bowls and salmon pasta these days.

- Kathy O'Leary, owner

Owners: Tim & Kathy

Ridgecrest
2024 Gamay Noir

The 2024 Ridgecrest Gamay is our first vintage made without any of our old vines and is nearly fifty percent whole cluster. In true Gamay fashion, the wine showcases a purple-to-ruby-garnet hue. Fresh aromas of macerated red and black fruits, toasted sesame, and spices welcome you into the glass. The palate has soft tannins with a nice length and balance. Flavors of mixed cherry, raspberry jam, and savory herbs are followed by hints of fruit leather, freshly turned soil, and balsamic reduction. This Gamay begs for a burger or pizza, or a slight chill and some pool time. Perfect for any summer barbecue or picnic!

- Ridgecrest Winery Team

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- Anthony King, winemaker

DIVERSE REDS CLUB

Spring 2026 Winemaker Tasting Notes

EILA
2023 Cuvée Pinot Noir

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- Peter Stern, winemaker

Asilda
2023 Sangiovese

Our 2023 is 100% Sangiovese from Chandler Reach Vineyard, just outside the border of Red Mountain and Horse Heaven Hills AVA in the Yakima Valley, Washington. These sandy soils produce Sangiovese with surprising elegance and fine tannins. Scents of cherry, plum, lavender, dried herbs, and subtle mocha and spice are still a little reticent in youth. Meanwhile, blackberry, rose petal, citrus, dried herbs and dusty earth detail the silky palate with flavors that linger on the long finish. This is gorgeous food wine, perfect for Buchatini all'Amatriciana, mushroom (or lamb) ragu, or play off the traditionally paired thick cut T-bone steak found throughout Tuscany.

- Earl Lumpkins & Peggy Lumpkins, owners

North Valley
2023 X Omni Vineyard Pinot Noir

The 2023 North Valley X Omni Pinot Noir from our single vineyard series opens in the glass with aromas of violet, incense, and cherry. The palate is powerful, plush, and balanced with notes of ripe dark fruits and citrus zest. Secondary flavors of star anise and clove accompany a juicy, mouth-watering finish.

- James Cahill, winemaker

PINOT NOIR CLUB

Spring 2026 Winemaker Tasting Notes

Kristof Farms
2024 Estate Pinot Noir

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- Nicholas Kristof & Sheryl WuDunn, owners

Owners: Nick & Sheryl

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- Anthony King, winemaker

Project M
2024 'Personify' Pinot Noir

The nose opens with aromas of black cherry and plum, with hints of baking spices, delicately penetrated by aromas from a mysterious dark core. The entry is sleek and subtle, quickly expanding into the mid-palate with a diverse array of fruit flavors, from dark plum to pomegranate and pie cherry. These obscure a brooding, dark core of herb, earth, and balsamic notes. The sturdy structure is amply wrapped in soft elements, making it pleasing to drink now while promising longevity. The finish is a friendly competition between red fruits and notes of earth and toast. Seared hanger steak with roasted fingerling potatoes and Port-glazed beets make for a great pairing.

- Jerry Murray, winemaker

PINOT NOIR CLUB

Spring 2026 Winemaker Tasting Notes

Fennwood
2023 'Espoir' Pinot Noir

The 2023 Espoir is a selection of our best barrels of Pommard and Wadenswil, blended to create a balanced, ageworthy expression of Pinot Noir from our Fennwood Vineyard. The aromas here are dark and brooding, reflecting the prevalence of Pommard in the blend, but also floral and complex with bergamot and violets lifting intricate notes of five spice, blackcherry and Anzac bickies. The palate is the centerpiece with silky tannins on a long, elegant frame that carries through to warm spice on the lasting finish.

- Mel Liebeck, winemaker

Ridgecrest
2023 Wind Ridge Pinot Noir

You first notice the deep purple color in the glass, then when your nose hits the rim of the glass you will find it brimming with bright ripe plum, black cherry, huckleberry, and black currants. These fruits all dance around bursts of Asian Five Spice, tea leaf, cherry cola, dried raspberry and strawberry, cinnamon, and sandalwood. The palate offers the same medley of flavors found in the nose, with a silky and round mid-palate, exquisite length, and ending on a rose-accented savory spice-driven finish. Pairs well with salmon satay and mushroom & Rogue blue cheese pizza with Mike's Hot Honey drizzle.

- Wynne Peterson-Nedry, winemaker

STUDIO APPROVED
Recipe Pairing
pg. 8

Asilda
2023 Estate Pinot Noir

The 2023 blends Pinot Noir from four different clones from the top and middle sections of our Timbale and Thyme Vineyard. Dijon 115 brings red fruit to the spice from the Mt. Eden clone and dark, earthy notes from Calera and Pommard. The nose is filled with crushed cherry, strawberry, fennel pollen, and roses. The palate is soft and supple, combining a mouth filling quality with a lovely central tension carried by red fruit and citrus to the long, mineral finish. This pretty wine pairs well with braised poultry, grilled Salmon and pasta.

- Earl Lumpkins & Peggy Lumpkins, owners

STUDIO APPROVED RECIPE PAIRINGS

Mustard Glazed Pork Loin & Mashed Potatoes

Ingredients

1½ lbs. Pork Tenderloin
3 Tbs Brown Sugar
2 Tbs Stone Ground Mustard
2 tsps. Rosemary
2 Tbs Dry Sherry
2 lbs. Potatoes
Salt, Pepper, & Garlic

Step 1

Pat dry tenderloins. Mix together sugar, mustard, sherry, and seasonings in a bowl, add pork tenderloin, and coat well with marinade. Marinate for 15 mins to overnight. Preheat oven to 425°F. Season tenderloins with salt, pepper, and garlic. Roast for 15-30 mins until golden and internal temp reaches 145°F.

Step 2

Peel and dice your potatoes. Add them to a pot of cold water and salt, then bring to a boil. Cook until fork tender, drain and mash your potatoes. Season with butter, salt, pepper, and garlic. Let tenderloin rest 10-15 mins and enjoy.

Pairs well with Kristof's Estate Pinot Noir

Cheese Fondue with Grilled Meat & Vegetables

Ingredients

Mifroma Fondue Cheese
Roasted Potatoes
Grilled Veggies
Grilled Chicken or Steak
French Bread Loaf
Salt, Pepper, & Garlic

Step 1

Preheat your oven to 425°F. Using a sharp knife, dice your potatoes and transfer to a baking sheet. Drizzle with olive oil and season with salt, pepper, & garlic. Dice your French bread loaf and set to the side.

Step 2

Prep your grill for your veggies and protein of choice. Season as desired and cook thoroughly. Dice your protein into bite sized pieces for dipping into fondue. Follow package instructions for fondue. Serve and enjoy!

Pairs well with Asilda's Sangiovese

Mushroom & Blue Cheese Pizza with Hot Honey Drizzle

Ingredients

1/2c Mushrooms
1ct Pizza Crust
1/2c Marinara
1/2c Rogue River Blue Cheese
1c Mozzarella
Drizzle of Mike's Hot Honey
Salt, Pepper, & Garlic

Step 1

Preheat oven to 450°F. Using a sharp knife, slice mushrooms and blue cheese to desired size. Heat oil in a sauté pan, add mushrooms, salt, pepper, and garlic; cook until golden. Roll out pizza dough, place on a baking sheet and begin assembling your pizza.

Step 2

Transfer pizza to oven and bake for 18-25 minutes; until dough is baked through and cheese is golden. Let rest for 5-10mins and serve.

Pairs well with Ridgecrest's Wind Ridge Pinot Noir