THE | CARLTON WINEMAKERS STUDIO

Fall Wine Club Reorders

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

Offer ends November 30th.

		RETAIL	20% OFF
2025	Founders Bubbly Pinot Noir Rosé	30	**24**
2025	Project M “Acclara” Bubbly Rosé	35	**28**
2024	Fennwood Vineyard Chadonnay	38	**30.40**
2019	Wahle Vineyards Yamhill Carlton Pinot Noir	45	**36**
2023	Fennwood Vineyard Estate Pinot Noir	38	**30.40**
2023	Eila Cuvée Pinot Noir	40	**32**
2023	Ridgecrest Wind Ridge Pinot Noir	60	**48**
2024	Fennwood Vineyard Estate Pinot Noir	38	**30.40**
2024	Asilda Estate Pinot Noir	52	**41.60**
2024	Fennwood “Espoir” Reserve Pinot Noir	70	**56**
2024	Project M Kairos “Unrepentant” Pinot Noir	72	**57.60**
2025	Matzinger | Davies Bracken Vineyard Pinot Noir	55	**44**
2022	Founders Cabernet Sauvignon	68	**54.40**
2023	Long Walk Vineyard Estate Zinfandel	45	**36**
2024	Founders Syrah	50	**40**
2025	Matzinger | Davies Gorgeous Grenache	55	**44**

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

PORTFOLIO CLUB

Fall 2026 Winemaker Tasting Notes

Fennwood Vineyard
2024 Estate Chardonnay

This inaugural Chardonnay bottling is made from the low yielding and aromatically intense 548 clone. Small berries on loose, open clusters concentrate flavor and retain acidity. Lime and nectarine on the nose are punctuated with lemon thyme and mint. The palate is brimming with juicy white peach and jasmine, anchored by a mineral, citrus core. Structured acidity carries the wine to a long, crisp finish, leaving behind traces of crushed stone and dried lemon peel.

- Mel Liebeck, winemaker

Project M
2025 'Acclara' Bubbly Rosé

The 2025 Acclara Bubbly Rosé opens with a cloud of crushed strawberry aromatics, pushed up from beneath by notes of white flower and powdered sugar. On the mid-palate, firm raspberry and ripe strawberry flavors lift energetically. The brisk acidity sweeps the palate clean, clearing the way to a finish of savory biscuit and brioche crust. Pairing Suggestion: mundane moments in need of elevation.

- Jerry Murray, winemaker

Owner: Jerry Murray

Ridgecrest
2023 Estate 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.

- Wynne Peterson-Nedry, winemaker

PORTFOLIO CLUB

Fall 2026 Winemaker Tasting Notes

Matzinger | Davies
2025 Bracken Vineyard Pinot Noir

Bracken Vineyard in the Eola Amity Hills is owned and stewarded by the intrepid Shelby Perkins whose intellect, energy and hutzpah have brought this west-facing benchland vineyard into focus and relief. 2025 is our first vintage making wine from this site and we are thoroughly charmed with the results. The nose is lifted and aloft with spiced plum and cardamom, floral incense, mocha and mace. There is an old timey sarsaparilla quality reminiscent of birch bark, licorice root, blue fruits and wintergreen that takes you back to a time in the now. Pleasingly structured the tannins are grooved and notched with a succulent deep well of plush finishing minerally, expansive and fresh. The whole is a blend of scent and flavor and memory making new.

- Anna Matzinger & Michael Davies, winemakers

Wahle Vineyards
2019 Yamhill-Carlton Pinot Noir

This Pinot Noir is sourced from the original Yamhill vineyard site, established in 1974. Made largely from Pommard clone fruit, this fragrant Pinot Noir offers flavors of buttery mushrooms, brisket, and plum, followed by a subtle note of anise on the finish. Pair it with pork tenderloin in berry sauce, coq au vin, or flourless chocolate cake.

-Mark Wahle, winemaker

Founders
2024 Syrah

The 2024 Founders Syrah comes from a small block at Elephant Mountain Vineyard just outside of Yakima. At 1,400 feet elevation, Elephant Mountain typically has longer hang times due to cooler nights during the growing season and less frost risk as it cools down in the fall. Made with 15% whole cluster, the perfumed nose shows exotic-peppery spice, black cherries, crushed blackberries, subtle molasses/tar, and floral notes of lavender and dried roses. The spice-filled palate leans more towards red fruits with a bright, quenching acidity, making this an excellent food wine.

- Mel Liebeck, winemaker

DIVERSE REDS CLUB

Fall 2026 Winemaker Tasting Notes

Fennwood Vineyard
2024 Estate Pinot Noir

Fennwood Vineyard in the southeast corner of the Yamhill-Carlton AVA differentiates itself from others in the Yamhill-Carlton AVA with fresh natural acidity combined with concentrated fruit and rich texture. Our Estate bottling combines Wadenswil with a lesser proportion of Pommard from two of the vineyard's most privileged blocks at the top of the slope. The incredibly fragrant nose combines floral, potpourri and wild strawberry nuances from the Wadenswil with more baritone black cherry and bramble from the Pommard. On the palate, red and black fruits, spice, and subtle herbal notes carry through to a long, powerful finish.

- Mel Liebeck, winemaker

Ridgecrest
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- Wynne Peterson-Nedry, winemaker

Winemaker: Wynne

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DIVERSE REDS CLUB

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Wahle Vineyards
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-Mark Wahle, winemaker

Long Walk Vineyard
2023 Estate Zinfandel

The 2023 LWV Zinfandel offers tantalizing aromas of stewed blueberry, brandied plum and baking spices, which combine to leap from the glass. The wine enters the mouth soft and dense. The mid palate reveals an intriguing range of sweet fruits, from fresh to dried to cooked, along with beeswax, wood smoke, and soy sauce. The ’23 Zin’s firm tannins are well submerged beneath a plush fruity fabric, surfacing only near the finish with darkening hints of earth, molasses, and balsamic syrup. Pair with your favorite BBQ meats (we're big on tri tip steak and Texas-style ribs), pizza, hard cheeses like cheddar, and dark chocolate anything.

- Kathy O’Leary, owner

Matzinger | Davies
2025 Gorgeous Grenache

Our 2025 Grenache from Garnier Vineyard just east of Mosier, Oregon on the banks of the mighty Columbia River is a pure and crunchy expression of the grape. Indeed, it’s grapey, lively and purple with notes of blueberry, rose petal, violets and mulberry. The flavors expand to earthy cocoa, white pepper, fig, maple, espresso and Oreo. The palate is dynamic and energetic with a tweed weave of texture: layered, distinctive and salivaty as it peddles down the palate.

- Anna Matzinger & Michael Davies, winemakers

PINOT NOIR CLUB

Fall 2026 Winemaker Tasting Notes

Fennwood Vineyard
2024 “Espoir” Reserve Pinot Noir

Fennwood Vineyard is one of the most unique vineyards in Oregon. Planted in blocks that follow the contours of the hillside rather than the more typical rectangular shapes, each block represents a consistently different expression of place. Espoir is our ongoing effort to choose the best from this site. The 2024 Espoir is a selection of our best barrels of Pommard and Wadenswil in an effort 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 red fruits and violets lifting intricate notes of licorice, blackberries and lavender. 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

Asilda Wines
2024 Estate Pinot Noir

The 2024 Asilda Pinot was crafted with three clones to provide a whole palate experience. The elegant wine greets the palate with the flavor of dark stone fruit, crème brûlée and spices. It is soft, yet fully round with just the right amount of acidity to make it bright and interesting. It pairs well with meat and pasta or dark meat like turkey or duck.

- Earl Lumpkins & Peggy Lumpkins, owners

Owners: Earl & Peggy

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, owner

PINOT NOIR CLUB

Fall 2026 Winemaker Tasting Notes

Matzinger | Davies
2025 Bracken Vineyard Pinot Noir

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- Anna Matzinger & Michael Davies, winemaker

Project M
2024 Kairos "Unrepentant" Pinot Noir

The 2024 Karios "Unrepentant" Pinot Noir reveals a mysterious nose of black fruits, exotic brown spices, and earthy hints of compost and forest floor. On entry, the wine shows a highly polished surface, with impressive density and concentration but without heaviness. The mid-palate shows intricate layering of black fruits and savory notes, creating a pinpoint balance between sweet and earthy. Toward the finish, you catch a glimpse of the wine's elaborate structure, suggesting potential for longevity. The finish echoes the aromatics, mysterious and black, with hints of anise, plum skin, and black trumpet mushroom. Pairing Suggestion: Unrepentant's earthiness calls for mushrooms. Try them in a cream sauce over pappardelle, tucked beneath seared halibut, or worked into a sauce for holiday leg of lamb.

- Jerry Murray, winemaker

Wahle Vineyards
2019 Yamhill-Carlton Pinot Noir

This Pinot Noir is sourced from the original Yamhill vineyard site, established in 1974. Made largely from Pommard clone fruit, this fragrant Pinot Noir offers flavors of buttery mushrooms, brisket, and plum, followed by a subtle note of anise on the finish. Pair it with pork tenderloin in berry sauce, coq au vin, or flourless chocolate cake.

-Mark Wahle, winemaker

STUDIO APPROVED RECIPE PAIRINGS

Pork Tenderloin with Triple Berry Sauce

Ingredients

1 lb. Pork Tenderloin
¼ tsps. Salt
¼ tsps. Pepper
1 Tbs. Vegetable Oil
2 cloves Garlic
½ c Triple Berry Preserves
1 Tbs. Balsamic Vinegar

Step 1

Preheat oven to 400°F. Line baking sheet with aluminum foil. Season pork with salt and pepper. In large skillet over medium high heat, add oil and brown pork evenly. Transfer to prepared baking sheet; bake 20-25 minutes, until internal temperature reaches 145 degress.

Step 2

Meanwhile, in a small saucepan over medium-low heat, lightly heat garlic, preserves, and balsamic vinegar. Cook 10 minutes. Serve berry sauce over pork.

Pairs well with Wahle's Yamhill-Carlton Pinot Noir

Santa Maria-Style Grilled Tri-Tip

Ingredients

2 Tbs. Garlic Powder
1 ½ Tbs. Kosher Salt
1 tsps. Black Pepper
2 tsps. Dried Parsley
1 Beef Tri-Tip (2 to 2 ½ lbs), preferably with some fat on one side

Step 1

In small bowl, mix garlic powder, salt, pepper, and parsley; rub well into meat. Let stand 30 minutes at room temperature. Meanwhile, soak 2 cups red oak chips in water at least 20 minutes (optional). Prepare a medium-size fire on one side of a charcoal or gas grill. Set tri-tip over fire, fat side up, and brown well, 3 to 5 minutes; turn over and brown other side

Step 2

Move meat over area of the grill without fire, cover, and turn every 10 minutes or so, until intant-read thermometer inserted into thickest part registers 125 to 130 degrees, 25 to 30 minutes. Place meat on cutting board to rest at least 15 minutes. Slice across the grain.

Pairs well with Long Walk's Zinfandel

Creamy Mushroom Pappardelle

Ingredients

3 cloves Garlic
16 oz. Fresh Mushrooms, sliced
½ c Butter
1 c Heavy Cream
1 lb. Pappardelle Pasta
½ c Parmesean Cheese, grated
Salt and Black Pepper to taste

Step 1

Cook the garlic and the mushrooms in a pan with 2 Tbs. butter over medium-high heat. Saute until the mushrooms soften and turn a deep brown color; 10-15 minutes. Add heavy cream and the remaining butter. Simmer over low heat. Be careul not to dry it out.

Step 2

In a large pot, cook the pappardelle according ot package instructions. Put aside 1 cup of the pasta water and drain the rest. Return the cooked pasta to the pot. Pour mushroom sauce into the pan with the pasta. Toss gently. Add parmesean and up to 1 cup of reserved pasta water to get your preferred consistancy. Season with salt and pepper, to taste.

Pairs well with Project M's "Unrepentant" Pinot Noir