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OREGON



LEMELSON

VINEYARDS

CELEBRATING
NATURE,
TRADITION, AND
INNOVATION
SINCE 1999

THE NICHE

Lemelson Vineyards began as a dream — a dream to create a winery that celebrates innovation in technology, sustainability in agriculture, and tradition in winemaking. In 1999, Eric Lemelson, an environmental lawyer, climate change activist, and LEED building specialist, crafted his first vintage to further his commitment to the environment, to the land, and to his community. Utilizing organic farming and gravity flow production, Lemelson crafts expressive Pinot Noir, Pinot Gris, Chardonnay and Riesling from estate vineyards throughout the Willamette Valley.

Founders: Eric Lemelson
Winemaker: Matt Wengel
Est: 1999

ESTATE VINEYARDS

Stermer Vineyard (Yamhill-Carlton AVA)
Meyer Vineyard (Dundee Hills AVA)
Chestnut Hill Vineyard (Chehalem Mountains AVA)
Johnson Vineyard (Yamhill-Carlton AVA)
Rocky Noel Vineyard (Yamhill Carlton AVA)



KEY SELLING POINTS

- **Sustainable & Organic:** Sustainability is at the core of Lemelson vineyards reflecting the values of owner Eric Lemelson, an environmental lawyer, climate change and energy policy activist and builder of high performance LEED buildings. All vineyards have been farmed organically since the beginning and certified by Oregon Tilth since 2004.
- **Fun Fact:** Eric's father, Jerome, was a prolific inventor and the propeller beanie emblem on Lemelson's corks and labels celebrates one of his first patents.
- **100% Estate:** Lemelson farms 5 estate vineyards from three AVA's (Yamhill Carlton, Chehalem Mountains, & Dundee Hills) offering an array of soil types and characteristics. This model, common in Burgundy, gives them full control to farm with precision and adds to the quality of their wines.
- **Innovation:** Lemelson's sophisticated, gravity-flow winery is particularly suited to gentle handling of Pinot Noir and continues the commitment to sustainability in the choice of local building materials and concrete caves.

TOP SKUS

Thea's Selection Pinot Noir

Mostly destemmed with a high proportion of whole berries. 30+ days on skins followed by aging for 15 months in 25% new French oak with the balance used French oak. Blend of their five organic, estate vineyards from three Willamette Valley AVA's- represents the varied soils and character of Willamette Valley. Indigenous yeast. Bottled unfinned & unfiltered.

Stermer Vineyard Pinot Noir

100% destemmed with a high proportion of whole berries. 30+ days on skins followed by aging for 15 months in 50% new French oak with the balance used French oak. Estate vineyard across from winery in the Yamhill-Carlton AVA – planted in '97 in marine sedimentary soils adding spice and earth to the cherry fruit. Indigenous yeast. Bottled unfinned & unfiltered.

Chardonnay

Barrel fermented and aged 14 months in 21% new French oak. Blend of Johnson and Chestnut Hill estate vineyards, both certified organic. Green apple, caramel, lemon and vanilla aromas with a rich texture and excellent acidity.

Tikka's Run Pinot Gris – focused markets

Fermented in 80% tank and 20% neutral oak barrels. Aged 6 months on the lees to build texture. Bright pear, Meyer lemon, and melon with ginger and white floral notes. 100% Chestnut Hill Vineyard – Jory volcanic soils in Chehalem Mountain at 1,000 ft of elevation to preserve natural acidity. 8/0 g/L residual sugar.

AWARDS & ACCOLADES

90pts Wine Enthusiast Thea's Selection Pinot Noir 2021

94pts Decanter Meyer Vineyard Dundee Hills Pinot Noir 2019

92pts Decanter Stermer Vineyard Yamhill Carlton Pinot Noir 2019

