

SCHEDULE - GROUP A

For event descriptions, see pages 8 - 10

THURSDAY, JULY 23

REGISTRATION 3:00 - 6:00 p.m.
New Location! On the north side of Riley Hall (#2)

FRIDAY, JULY 24

REGISTRATION 7:30 - 8:30 a.m.
New Location! On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.
New Location! The Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.
On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.
On the Intramural Field (#64)

SATURDAY, JULY 25

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

MORNING SEMINAR 9:30 - 11:00 a.m.
Down to Earth: Digging Deeper into Oregon's Soils
Dillin Hall (#33)

ALFRESCO LUNCH 11:30 a.m. - 1:30 p.m.
On the Intramural Field (#64)

AFTERNOON SEMINAR 2:00 - 3:00 p.m.
Tour de Chambolle-Musigny
Dillin Hall (#33)

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.
On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
In the Oak Grove (#63)

SUNDAY, JULY 26

SPARKLING BRUNCH FINALE 10:00 a.m. - noon
New Location! On the Intramural Field (#64)

SHUTTLE SERVICE: *Shuttles to off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).*

SCHEDULE - GROUP B

For event descriptions, see pages 8 - 10

THURSDAY, JULY 23

REGISTRATION 3:00 - 6:00 p.m.
New Location! On the north side of Riley Hall (#2)

FRIDAY, JULY 24

REGISTRATION 7:30 - 8:30 a.m.
New Location! On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.
New Location! The Riley Hall Lawn (#2)

MORNING SEMINAR 9:30 - 11:00 a.m.
Down to Earth: Digging Deeper into Oregon's Soils
Dillin Hall (#33)

ALFRESCO LUNCH 11:30 a.m. - 1:30 p.m.
In the Oak Grove (#63)

AFTERNOON SEMINAR 2:00 - 3:00 p.m.
Tour de Chambolle-Musigny
Dillin Hall (#33)

AFTERNOON ACTIVITIES 3:30 - 5:30 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.
On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.
On the Intramural Field (#64)

SATURDAY, JULY 25

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.
On the patio of Riley Hall (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.
Board the buses at the Memorial Fountain Lawn (#34)
promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:30 - 5:00 p.m.
For locations, please refer to individual activities in the
Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.
On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.
In the Oak Grove (#63)

SUNDAY, JULY 26

SPARKLING BRUNCH FINALE 10:00 a.m. - noon
New Location! On the Intramural Field (#64)

SHUTTLE SERVICE: *Shuttles to off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For taxi service call Shamrock Taxi at 503/472-5333 (available 24 hours a day).*

EVENT DESCRIPTIONS

REGISTRATION

New Location! The north side of Riley Hall (#2)
Early registration is strongly encouraged as IPNC begins early in the morning on Friday with Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:00 a.m. for the Vineyard Tour & Winery Lunch.

OPENING CEREMONIES

New Location! The Riley Hall Lawn
IPNC Master of Ceremonies **Jancis Robinson** welcomes you to the Celebration, and the Featured Winemakers are introduced.

SEMINARS

MORNING SEMINAR

Dillin Hall (#33)

Down to Earth: Digging Deeper into Oregon's Soils
Master of Ceremonies **Jancis Robinson** engages you in a discussion and tasting of ten Pinot noir wines made by five of Oregon's finest winemakers as a part of an experiment intended to further explore the question of how soil, geology, and the winemakers' approach impact the expression of their Pinot noir. Each winemaker made a wine from five specially chosen vineyards in the Willamette Valley. Join our panelists for a comparative blind tasting of Pinot noir from two of these vineyards and draw your own conclusions about the influence of the land versus the hand.

The panel will include Guest Speakers:

Terry Casteel, *Bethel Heights Vineyard*
Steve Doerner, *Cristom Vineyards*
Laurent Montalieu, *Solena Cellars*
Lynn Penner-Ash, *Penner-Ash Wine Cellars*
Ken Wright, *Ken Wright Cellars*

AFTERNOON SEMINAR

Dillin Hall (#33)

Tour de Chambolle-Musigny: The Wines and Terroirs of Domaine Comte Georges de Vogüé
After lunch, esteemed journalist **David Schildknecht** introduces you to **François Millet**, winemaker of Burgundy's noble and historic *Domaine Comte Georges de Vogüé*. Enjoy the rare opportunity to take a virtual tour of the village of Chambolle-Musigny, learning about the soils, geology, and terroir from a man who walks the vineyards regularly. Explore a guided tasting of 2006 vintage red Burgundy from some of the world's most renowned vineyards, including a side-by-side comparison of famed Grand Crus *Bonnes Mares* and *Musigny Vieilles Vignes*.

ALFRESCO LUNCH

La Vie en Rosé

Chilled rosé of Pinot noir and an exquisite meal of homegrown ingredients provide the perfect diversion for a lovely summer day. Relax and enjoy a parade of Pinot as you feast on the culinary talents of guest chefs Brian Scheehser (*Trellis*), Ethan Stowell (*Union, Tavolàta, How To Cook A Wolf, Anchovies & Olives*), Autumn Martin (*Hot Cakes*), Jeff McCarthy (*Ten 01*), John Taboada (*Navarre*), and Cathy Whims (*Nostrana*).

EVENT DESCRIPTIONS

VINEYARD TOUR & WINERY LUNCH

A perennial favorite of IPNC guests, the Vineyard Tour & Winery Lunch offers a one-of-a-kind experience at each unique destination. Travel through the vine-covered countryside to a nearby Willamette Valley winery and enjoy a guided walk through the vineyard, learning about the soils and geologic history of the area, as well as the distinct characteristics of the host vineyard.

Afterward, participate in *Confessions of a Winemaker*, a session of intimate interviews with Featured Winemakers, followed by hand-selected wines paired with a multi-course meal created by one of our talented guest chefs. This year's chef lineup includes Paul Bachand (*Farm to Fork*), Jason Barwikowski (*Clyde Common*), Adam Bernstein (*Adam's Sustainable Table*), Peter Birk (*Ray's Boathouse*), Dustin Clark (*Wildwood*), Matt Dillon (*The Corson Building*), Scott Dolich (*Park Kitchen*), John Eisenhart (*Pazzo Ristorante*), John Gorham (*Toro Bravo*), Craig Heitherington (*TASTE Restaurant*), Carmen Peirano and Eric Ferguson (*Nick's Italian Café*), Monique Siu and Elias Cairo (*Castagna*), and Leather Storrs (*Noble Rot*).

AFTERNOON ACTIVITIES

In the afternoons during the Celebration, enjoy a variety of informal activities including:

FRIDAY AFTERNOON ACTIVITIES:

PETANQUE IN THE PARK, *Riley Hall Lawn (#2)*

Round 1: Cheer on Featured Winemakers in this French pastime as they compete for the prestigious title of IPNC Pétanque Champions.

MEET THE FARMER: A GRAND DINNER PREVIEW

Riley Hall Lawn (#2)

Connect with local farmers who grow the foods you will enjoy at The Grand Dinner.

ALL IN THE FAMILY, *Riley Hall Lawn (#2)*

Explore wines made with grapes in the Pinot family such as Pinot blanc, Pinot gris, Pinot meunier, and Austria's secret weapon, St. Laurent.

JANCIS: A LIFE IN WINE

The ICE Auditorium in Melrose Hall (#1)

Learn how Jancis Robinson's wine career began. Hear stories about the wines, people, and places she has encountered along the way.

SATURDAY AFTERNOON ACTIVITIES:

PETANQUE IN THE PARK, *Riley Hall Lawn (#2)*

Round 2: Winners from Round 1 battle it out for the Championship title.

NEW ZEALAND WHITE WINES & WORLD CHEESE

Riley Hall Lawn (#2)

Taste a selection of international cheese from Portland favorite *Steve's Cheese*, alongside white wines from *The Land of the Long White Cloud*.

AUTHOR BOOK SIGNING, *Riley Hall Lawn (#2)*

Authors of recent food and wine releases are present to discuss their works with you. Pick up your own copy and have it signed on the spot.

TASTE OF PLACE, *Riley Hall Lawn (#2)*

Join artist **Laura Parker** and Portland's **Robert Reynolds** (*Robert Reynolds Chefs Studio*) in a sensory presentation of soils from local farms and then taste foods grown in these soils.

EVENT DESCRIPTIONS

PASSPORT TO PINOT

BREAKFAST ON THE PATIO

On the patio of Riley Hall (#2)
Begin each day with an array of locally baked bread and pastries, Oregon's legendary berries, cured meats, and additional savory items.

ALFRESCO TASTINGS

On the patio of Murdock Hall (#6)
On Friday and Saturday afternoons, the IPNC hosts grand outdoor tastings where you have the exciting chance to taste, discuss, and enjoy Featured Pinot noir with the winemakers who made them.

THE GRAND DINNER

Intramural Field (#64)
See for yourself what has foodies and critics alike raving about the Northwest's farm-to-table cuisine. Join chefs Vitaly Paley (*Paley's Place*), Stephanie Pearl Kimmel and Rocky Maselli (*Marche*), Adam Stevenson (*Earth & Ocean*), and John Sundstrom (*Lark*) as they each combine forces with a local farmer to create a series of inspired courses for you to savor with an outstanding collection of wines poured by IPNC Maitres d'Hotel.

NORTHWEST SALMON BAKE

In the Oak Grove (#63)
A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. Bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world will accompany an extravagant outdoor buffet designed by local chefs Mark Hosack (*Gracie's*), Ben Dyer, David Kreifels, and Jason Owens (*Simpatica*), and Jason Stoller Smith (*The Dundee Bistro*). Sample an extraordinary assortment of hand-crafted desserts prepared by chef-instructors Charles Drabkin and Traci Edlin with their talented students (*Edmonds Community College*). After dinner, enjoy music and dancing under the stars.

Introducing...THE VAULT:
an anthology of IPNC Library wines from past Celebrations.

SPARKLING BRUNCH FINALE

Intramural Field (#64)
Raise your glass in a festive toast as you bid farewell to the 2009 Celebration at our sumptuous brunch paired with fine sparkling wines. Guest chefs Kevin Atchley (*Pine State Biscuits*), Leif Benson (*Timberline Lodge*), Mieko Nordin and Ko Kagawa (*Kame*), Ethan Powell and Tobias Hogan (*EaT: An Oyster Bar*), and Angie Roberts (*BOKA Kitchen & Bar*) will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:
Champagne Inflorescence, "Val Vilaine"
René Muré, NV Crémant d'Alsace
Schloss-Goblesburg, NV Brut Reserve
Soter Vineyards, 2003 Brut Rosé

SUNDAY, JULY 26 2:00 - 5:30 p.m.

In the Oak Grove (#63)

WELCOME TO THE TWENTY-THIRD ANNUAL INTERNATIONAL PINOT NOIR CELEBRATION!

A POCKET VERSION OF THE THREE-DAY IPNC WEEKEND

Master of Ceremonies **Jancis Robinson** welcomes you to a sensational tasting of international Pinot noir from over 60 of our Featured Wineries. To maximize guest interaction with winemakers, the event is split into two sessions. Approximately 30 Featured Winemakers pour for each session with a break in the middle for winemaker introductions. Take advantage of this unique opportunity to meet some of the world's finest Pinot noir winemakers at Oregon's largest outdoor Pinot tasting. Top-notch Northwest chefs prepare divine dishes to accompany an unparalleled array of international Pinot noir.

Chefs include: Elizabeth Beekley (*Two Tarts Bakery*), Chad Brown (*Bar Avignon*), Fred Carlo (*Salumeria di Carlo*), Fernando Divina (*Terrace Kitchen*), Ken Forkish (*Ken's Artisan Bakery*), Laurie Furch (*Red Fox Bakery*), Tommy Habetz (*Bunk*), Pierre Kolisch (*Juniper Grove Farm*), Justin Kruger (*La Rambla*), Jenn Louis (*Lincoln*), and Adam Sappington (*The Country Cat*).

AUTHOR BOOK-SIGNING

John Winthrop Haeger, author of *North American Pinot Noir*, and **Jancis Robinson** will be on hand to sign personal copies of their books!

TASTE OF PLACE

Join artist **Laura Parker** and Portland's **Robert Reynolds** (*Robert Reynolds Chefs Studio*) in a sensory presentation of soils from local farms and then taste foods grown in these soils.

"Passport is full of all the things I want out of a tasting: wines from some of the best Pinot producers in the world, complimented by foods from some of the region's finest restaurants, all in one afternoon." - **Anna Matzinger, Winemaker, Archery Summit**

