

UNITED STATES

OREGON TERRITORY

Fast Facts

Owner:
Dyson Paul DeMara and
Scott O'Brien Kelley

Winemaker:
Dyson Paul DeMara and
Scott O'Brien Kelley

Established:
2015

Location:
Roseburg, Oregon



THE HISTORY

Oregon Territory was created by two winemakers who share a passion for fine wine, great food and a gracious life. Dyson Paul DeMara and Scott O'Brien Kelley met while working at Robert Mondavi Winery in the Napa Valley nearly 20 years ago. Since then they have travelled the world's wine regions learning the old world traditions and sharing new world techniques.

In 2013 the duo came together to start Paul O'Brien Winery, the Umpqua Valley's first urban winery in the historic Hansen Chevrolet building in downtown Roseburg, Oregon. The duo chose their middle names to brand the winery as it speaks to their friendship and partnership. Oregon Territory captures the rich spirit and powerful nature that makes Oregon so special.

THE TERROIR

Oregon Territory sources its grapes from the Umpqua Valley and Willamette Valley. This approach allows the winery to ensure that the selected vineyard sites are perfectly matched to a particular variety. The Umpqua Valley is one of Oregon's more diverse climates capable of growing both cool and warm grape varieties while the Willamette Valley is more suitable for cooler-climate grapes.

The Umpqua Valley boasts more than 140 soil types. More than any other region in the world. Similar to

old-world regions, such as Piedmont, vineyard soil type can vary greatly depending on its location in the region. Most of the soils are derived from a mix of metamorphic, sedimentary, and volcanic rock. Deep alluvial or heavy clay materials are predominantly found in the valley, while the hillsides and bench locations have mixed alluvial, silt or clay soils.

In contrast, the Willamette Valley is dominated by three soil types: represented with basaltic, ocean sedimentary and loess, wind- and flood-deposited soils.



OREGON TERRITORY PINOT GRIS:

100% Pinot Gris sourced from dry farmed vineyards in the Willamette Valley . The vineyards sit 350'-1100' above sea level and face Southwest on Willakenzie soil. The vines are 10-20 years old. After the harvest the grapes are fermented slow and cold to develop complexity and preserve the concentrated fruit. 10% of the wine is barrel fermented while the balance is fermented in stainless. The wine ages sur lie. Soft yellow in color with bright and fresh aromas of citrus and white flower. On the palate the wine has flavors of white peach, Meyer lemon and ripe pear.



OREGON TERRITORY TEMPRANILLO: 100% Tempranillo sourced from dry farmed vineyards in the Umpqua Valley. The vineyards sit 400' - 500' above sea level and face Southwest on red decomposed sandstone. The vines are 10-20 years old. The grapes are hand-harvested and fermented in French oak foudres. 50% of the wine ages in barrels and 50% in casks for 18 months. Bright and bold red in color, this is rich complex Tempranillo reminiscent of the noble style of Ribera del Duero.



OREGON TERRITORY PINOT NOIR: 100%

Pinot Noir (Clones: 54% Pommard, 37% #777, 5% #115, and 4% #667). The grapes are sourced from dry farmed vineyards in the Umpqua Valley as well as fruit from the Willamette Valley. After hand-harvesting the grapes undergo vinification in open top concrete fermenters with 22% whole cluster. The wine ages 12 months in oak, with 25% in New French oak barrels. Crushed raspberry, black cherry, vanilla. Silky mouthfeel with a rich lingering finish of cherry and baking spice.