

# People & Places

## A glass of bubbly, Oregon-style

Andrew Davis adds sparkle to Oregon's wine production

By ERIC MORTENSON  
Capital Press

McMINNVILLE, Ore. — Oregon wine is already a big deal, especially the internationally acclaimed Pinot noir coming from the Willamette Valley and other regions, but the next big thing may be bubbling up.

Industry observers say sparkling wine is on the verge of breakout production and could become the American version of high-quality bubbly associated with the Champagne region of France. And if that happens, the industry will raise a glass to Andrew Davis, whose Radiant Sparkling Wine Co. is making it possible for even small wineries to produce what they've long known was possible but didn't pencil out.

Making sparkling wine takes more time, equipment and storage space than most wineries can afford. Davis, a veteran of Oregon's wine scene, provides a mobile unit that bottles on-site for the critical secondary fermentation period. He also prepares a yeast culture specific to his client's wine and provides consultation on the harvest.

Since starting in 2013, Radiant Sparkling Wine has grown its client list to 34 vineyards. Sparkling wine sits three to five years before it's ready to drink, and much of what Davis and his clients have produced is just beginning to trickle out. Early reviews indicate the reception is "astounding," Davis said.

Davis previously worked 10 years at Argyle Winery in Dundee, which was an Oregon pioneer in making sparkling



Eric Mortenson/Capital Press

If Oregon becomes a hotbed of champagne-style sparkling wine production, industry observers say Andrew Davis and his mobile bottling business will deserve much of the credit.

### Western Innovator

**Andrew Davis**  
**Position:** Founder of Radiant Sparkling Wine Co., McMinnville, Ore.



**What he does:** Provides consulting and a mobile bottling operation to produce sparkling wine using "methode champenoise."

**Background:** Worked 10 years at Argyle Winery in Dundee, Ore., before starting his business.

**At the heart of his work:** Believes Oregon's Willamette Valley can produce high-quality sparkling wines and become the "New World" equivalent of the Champagne region of France.

**Online:** <http://radiantsparkling.com/>

wine. Given that experience, "I knew the promise of sparkling in the Willamette Valley," he said.

He also knew the vintners interested in making sparkling wine would be shooting for the same quality — and spendy price range — as their Pinot noir. They wouldn't want to produce simple wine with big bubbles, "Big gushy wines that

want to gush out of the glass," as Davis puts it. "We will never shoot for \$15 to \$20 for sparkling."

Making sparkling wine with what's called the "methode champenoise," or Champagne method, is a lengthy, complex process.

The wine, most often made from slightly under-ripe Pinot noir or Chardonnay grapes, is

fermented in a barrel first, then bottled for the secondary fermentation, which includes adding the yeast and a bit of sugar. The bottle is sealed with a temporary "crown cap." Next is the "riddling" process, in which the bottles are set at an angle, neck down, so cloudy yeast particulates settle at the opening. The bottle necks are later frozen, turned upright and the cap removed. Pressure forces out the frozen bits of yeast in a process called "disgorging."

Last comes the cork, foil covering and the familiar wire halter that holds everything in place.

At least two companies, Domaine Serene and Willamette Valley Vineyards, are building new facilities to produce sparkling wine themselves. Davis takes that as a compliment. "That means there's traction to this," he said. "For years we talked about Oregon's cool climate wines. What's more cool climate than sparkling?"

Thomas Houseman, the winemaker at Anne Amie in the Carlton area, recently had Davis bring his mobile bottling trailer out to bottle Brut Rose, a pink, dry sparkling wine. Anne Amie has been making sparkling wine since 2011, but previously had to ship wine to California for processing.

He said one of Anne Amie's Pinot noir vineyards is an especially cool site that made ripening difficult. "I kept fighting it to make 'still' wine," Houseman said. It's much more suited to produce sparkling wine, he said. "It's nice to feel like it isn't a struggle to do."

Davis said each wine varietal has its "Old World" and "New World" equivalent. Burgundy, in France, was the original home of fine Pinot noir, and Oregon has become its counterpart.

"Nowhere in the world makes sparkling wine comparable to Champagne," he said. "Oregon could."

### Calendar *Sponsored by:* OXARC GASES / WELDING / SAFETY / FIRE [www.oxarc.com](http://www.oxarc.com) 20 Northwest Locations 1-800-765-9055

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**Through Sunday, April 30**  
Wooden Shoe Tulip Fest 9 a.m.-6 p.m. Wooden Shoe Tulip Farm, 33814 S. Meridian Road, Woodburn, Ore. Stroll through 40 acres of stunning beauty, experience expansive views of vineyards, distant mountains and a few mud puddles. Fresh flowers, food and fun. Cost: \$5 per person or \$20 per car. Website: [www.woodenshoe.com](http://www.woodenshoe.com)

**Saturday, April 15**  
Oregon Women for Agriculture 30th annual auction and dinner. 5-9 p.m. Linn County Fair & Expo Center, 3700 Knox Butte Road E., Albany, Ore. Website: [owaonline.org](http://owaonline.org)

**Wednesday, April 19**  
Adjuvants and Insect Control in Cranberries 4-6 p.m. Dan Comingdore of Wilbur Ellis will be presenting, with questions and answers to follow. Weather permitting, it will include a field trip to a farm. Langlois Lions Club, Langlois, Ore. Cost: Free

**Wednesday-Friday April 19-21**  
National Organic Standards Board meeting. 8:30 a.m.-6 p.m. Sheraton Denver Downtown Hotel, 1550 Court Place, Denver, Colo. During meetings, the board listens to public comments, discusses agenda items and then votes in a public forum. Website: <http://bit.ly/2gKsKgb>

**Thursday, April 20**  
Four-Part Farm/Ranch Succession Planning Workshop. 6-8:30 p.m. Canby High School, 721 SW Fourth Ave., Canby, Ore. A free four-part workshop on succession planning with one-hour personal counseling sessions for your family after each workshop. Light dinner 6 to 6:30, workshop 6:30 to 8:30 p.m. Course 1 on April 20 is an Overview of Farm Succession planning. Course 2 on May 4 is Goal Setting for You and Your Family, Course 3 on May 18 is Getting Organized, and Course 4 on June 1 is Passing on Management Roles. RSVP required. Organized by Clackamas Small Business Development Center and Rogue Farm Corps. Cost: Free. <http://bit.ly/2opTHQO>

Oregon Processed Vegetable Commission. 7 p.m. Oregon Farm Bureau Building, 1320 Capitol St.

NE, Salem, Ore. A public hearing will be held to receive comments of the commission's 2017-18 proposed budget and the assessment rates for the 2017 crop year. Members of the public are welcome to present their comments, either orally or in writing. Written comments must be submitted before April 20.

**Friday-Saturday April 21-22**  
Second Annual Horsedrawn Vehicle and Equipment Auction, 10 a.m.-5 p.m. Yamhill County Fairgrounds, 2070 NE Lafayette Ave., McMinnville, Ore. Preview starts at 8 a.m. both days. Auction benefits the Youth Educational Scholarship Foundation. [www.pacificoverlandexpo.com](http://www.pacificoverlandexpo.com)

**Saturday, April 22**  
Local Meat Marketing and USDA Processing Workshops. 10 a.m.-2 p.m. Carnation Farms, Carnation, Wash. Workshops will focus on market demand for local meats, economics and processing options to help determine what is best for your livestock enterprise. Contact: Patrice Barrentine at King County Agriculture Program at [Patrice.Barrentine@kingcounty.gov](mailto:Patrice.Barrentine@kingcounty.gov) or (206) 477-1556. Cost: Free. Website: <https://goo.gl/forms/JENmH1PAWkQZDaH2>

Map and Compass Workshop. 9 a.m.-4 p.m. University of Idaho Extension Office in Kootenai County, 1808 North Third St., Coeur d'Alene, Idaho. The program features 2-3 hours indoors interpreting various natural resource maps, followed by field activities using magnetic compasses. Those wishing to participate should pre-register by Friday, April 14, at the University of Idaho Extension office in Kootenai County. Cost: \$10. Website: [www.uidaho.edu/extension/forestry/calendar](http://www.uidaho.edu/extension/forestry/calendar)

**Saturday-Tuesday April 22-25**  
California FFA State Convention. Fresno Convention & Entertainment Center, 700 M St., Fresno, Calif. Website: [www.calaged.org](http://www.calaged.org)

**Monday, April 24**  
Passing it On: Farm and Ranch Succession Workshop. 5:30-8:30 p.m. OSU Extension Auditorium, 2050 NE Lafayette Ave., McMinnville, Ore. Two-thirds of Oregon's agricultural land will be changing hands in the next 20 years, but the vast majority of farmers and ranchers don't have succession plans. Want to hear about the trends in farm/ranch succession, access to land, and land use? Want to learn the steps for preparing a succession plan? Want to hear the stories of local farmers who have gone through the process?

Learn about recent research by OSU, PSU and Rogue Farm Corps on agricultural land transition. Hear from attorney Joe Hobson about the steps to passing your legacy to the next generation. Learn from a landowner panel who has been through the process. And hear about how conservation easements can be a tool to help you plan for succession and leave a legacy. RSVP to Heather Stoven: [Heather.Stoven@oregon-state.edu](mailto:Heather.Stoven@oregon-state.edu), 503-434-8910.

Oregon Blueberry Commission. Noon. Chemeketa Events at Wine-ma, 4001 Winema Place NE, Salem, Ore. A public hearing will be held on the commission's proposed budget for the next fiscal year. For information, call 503-364-2944.

**Thursday, April 27**  
Growing Forest Mushrooms workshop. 6:15-8:45 p.m. The workshop will cover techniques for growing a variety of edible forest mushrooms, including oyster and shitake mushrooms. Kootenai County Fairgrounds, Building 2, 4056 N. Government Way, Coeur d'Alene, Idaho. Cost: \$15 by April 21. Website: <http://www.uidaho.edu/extension/forestry>.

**Friday, April 28**  
Forest Edibles workshop. 1-5 p.m. This workshop will cover the range of edible non-forest products that can be harvested from forests. Kootenai County Fairgrounds, Building 2, 4056 N. Government Way, Coeur d'Alene, Idaho. Cost: \$15 by April 21. Website: <http://www.uidaho.edu/extension/forestry>.

**Saturday-Sunday April 29-30**  
Oregon Ag Fest 8:30 a.m.-5 p.m. Oregon State Fairgrounds, 2330 17th St. NE, Salem, Ore. Ag Country activities, a petting zoo, pony rides, toy tractor races, a craft and garden show and family entertainment make for a fun and informative day. A ranch breakfast is served on Saturday from 8:30 to 10:30 a.m. Cost is \$6. Sunday Ag Fest hours are 10 a.m.-5 p.m. Ag Fest cost: Free for 12 and under. \$9 for 13 and older. Free parking. <http://oragfest.com/>

**Tuesday, May 2**  
Fungicide presentation. 4-6 p.m. Bandon, Ore. Lindsay Well of Ocean Spray will speak. A field trip to a farm will be included. Cost: Free

**Thursday, May 4**  
Four-Part Farm/Ranch Succession Planning Workshop. 6-8:30 p.m. Canby High School, 721 SW Fourth Ave., Canby, Ore. A free four-part workshop on succession planning with one-hour personal counseling sessions for your family after each

workshop. Light dinner 6 to 6:30, workshop 6:30 to 8:30 p.m. Course 2 on May 4 is Goal Setting for You and Your Family, Course 3 on May 18 is Getting Organized, and Course 4 on June 1 is Passing on Management Roles. RSVP required. Organized by Clackamas Small Business Development Center and Rogue Farm Corps. Cost: Free. Website: <http://bit.ly/2opTHQO>

**Monday-Tuesday May 8-9**  
Ag Innovation Showcase. University of California-Davis Conference Center, 550 Alumni Lane, Davis, Calif. Themes of the 2017 showcase include automation and robotics, food safety, boosting nutrition and sensory value and innovation in the livestock and dairy sectors. Website: [www.foodaginnovation.com](http://www.foodaginnovation.com)

**Wednesday-Thursday May 10-11**  
Managing for Resilience: Northwest Grazing Conference 2017. 8 a.m.-7 p.m. Pendleton Convention Center, 1601 Westgate, Pendleton, Ore. Featured speakers are Kit Pharo and Fred Provenza. Pharo, cattle breeder and owner of Pharo Cattle Co., says, "The most profitable cow-calf producers that I know of have a low-input, grass-based program with very efficient, low-maintenance cows. These are also the happiest producers I know of." Provenza, professor emeritus at Utah State University, is part of the BEHAVE team. BEHAVE principles, based on 30 years of research: If we understand how animals learn, we can train the animals to fit the landscapes instead of changing the landscapes to fit the animals. Cost: \$227 by April 14, \$267 after. Website: <http://bit.ly/2kpT9yb>

**Thursday-Saturday May 11-13**  
87th Washington FFA State Convention. Washington State University, Pullman. [www.washingtonffa.org/calendar/](http://www.washingtonffa.org/calendar/)

**Thursday, May 18**  
FSPCA Preventive Controls for Human Food — One-Day Blended Course. 8 a.m.-5 p.m. Idaho Water Center, 322 E. Front St. Boise, Idaho. The new Food Safety Modernization Act (FSMA) regulation requires every processing facility to have a trained resource person or "Preventive Controls Qualified Individual" who has completed a specialized training course (such as this one) that was developed by the Food Safety Preventive Controls Alliance (FSPCA) and is recognized by the FDA. This per-

son will oversee the implementation of the facility's food safety plan and other key tasks. Cost: \$330. [www.techhelp.org/events/342/fspcaboise-may2017/](http://www.techhelp.org/events/342/fspcaboise-may2017/)

Four-Part Farm/Ranch Succession Planning Workshop. 6-8:30 p.m. Canby High School, 721 SW Fourth Ave., Canby, Ore. A free four-part workshop on succession planning with one-hour personal counseling sessions for your family after each workshop. Light dinner 6 to 6:30, workshop 6:30 to 8:30 p.m. Course 3 on May 18 is Getting Organized, and Course 4 on June 1 is Passing on Management Roles. RSVP required. Organized by Clackamas Small Business Development Center and Rogue Farm Corps. Cost: Free. <http://bit.ly/2opTHQO>

Family Business Charters. 7:30 to 9 a.m. BridgePort BrewPub, 1313 NW Marshall St., Portland. A family business charter sets forth the essential rules, obligations, and responsibilities relating to ownership and management of the business, as well as the family values that will help sustain the business for future generations. Presented by A. Jeffery Bird, Lane Powell PC and the Austin Family Business Program, Oregon State University. \$40 per person. 800-859-7609, <http://bit.ly/2gPULYY>

**Saturday-Sunday May 27-28**  
Alpaca Shearing Day and Sale. 10 a.m.-4 p.m. Alpacas of Oregon, 21345 SW Aebischer Road, Sherwood, Ore. Join EasyGo Farm at Alpacas of Oregon and take a break from the Memorial Day Winery Tours to watch the alpacas get their annual haircuts. Get up close, hand feed them and handle their luxurious fleece. Shearing Day is Saturday. On Sunday, learn to felt an alpaca gift. Phone 503-348-6954 to reserve a spot. \$25-\$75 covers your materials and instruction. Hand-spinners, knitters and other fiber artists will find fleece and yarn. Visitors can chat with four long-time livestock breeders who've raised llamas, horses, sheep and goats. [www.easygo-farm.net/AOOMemDay](http://www.easygo-farm.net/AOOMemDay)

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EO Media Group  
dba Capital Press  
An independent newspaper  
published every Friday.

Capital Press (ISSN 0740-3704) is published weekly by EO Media Group, 1400 Broadway St. NE, Salem OR 97301.  
Periodicals postage paid at Portland, OR, and at additional mailing offices.  
POSTMASTER: send address changes to Capital Press, P.O. Box 2048 Salem, OR 97308-2048.

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