

Y Knot Winery: Wine, food and golf for guests

By **HEATHER SMITH THOMAS**
For the Capital Press

GLENN'S FERRY, Idaho — The Y Knot Winery and vineyard produces 13 different wines and is the perfect place for people to hang out when they need a break from a busy life.

"The winery has been crafting wine here for over 35 years," said Teresa McCallum, owner and manager. "At our vineyard, you can sit back and relax at a wine tasting, play a round of golf or treat yourself to a nice dinner. We strive to create a comfortable environment, which is why we have a relaxed dress code."

She and her husband have a cattle ranch and large farm, but Teresa is the wine person. Three years ago she had to take over the winery from its previous owner and runs it herself.

"Halfway through COVID, when Idaho was looser on COVID restrictions, people from Oregon and Washington came here in droves, and it hasn't stopped," she said. "They discovered a good thing. The word is getting out in Idaho as well, that there's a unique new winery in Glenn's Ferry."

The wine is worth the drive, she said.

"We have a talented winemaker, Jamie Martin, who came on board 3 years ago, and he is making outstanding wine that has won many awards. He's been making wine for 40 years and was one of the first winemakers in Idaho," Teresa said.

"We buy most of our grapes in the Hagerman Valley, and some are grown here on site, and some from the Sunnyslope of Idaho," she said. "We produce all our wine on site."

The Idaho wine industry has grown tremendously in the past decade.

"People now recognize the



Y Knot Winery

Y Knot Winery owner Teresa McCallum and winemaker Jamie Martin.

fact that we make wines that are comparable and even superior to any other designated AVA in the Pacific Northwest region," she said.

Conditions in certain areas of Idaho are perfect for wine grapes.

"The grapes grown in the Snake River Valley, especially the eastern end of this AVA, have a lot more minerality than most," Teresa said.

Minerality is the term to describe a flavor that is not spice, herb or fruit. The flavor or aroma of minerality of a wine is associated with the terroir or origin of the wine, especially if the region has rocky soil that is high in minerals.

"This gives a lot more character in the taste of the wines, and more fun to work with, for the winemaker," Teresa said.

This is a temperate zone along the river, and growers don't have to fight harsh winters.

"We still get the heat of summer, which brings on some very nice sugars," she explained.

"Most of our sales are accomplished on site, but we do have wines in a few stores throughout the Treasure Valley and Magic Valley. We self-distribute, and don't have a shipping club yet but we are working on that," she said.

The name of their winery and label brand came about because Teresa and her husband are in the cattle industry.

"I wanted a western theme, and have a cattle brand as my logo. My husband wouldn't let me use our ranch brand, and I asked 'Why not?' and about 6 hours later realized that phrase would make a brand!" she said. "The Y looks like a wine glass, and the knot is on its stem. It's been a lot of fun to work with that logo."

It's also very catchy and people remember it.



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Dobbles Family Estate: Pinot noir and more

By **BRENNIA WIEGAND**
For the Capital Press

DUNDEE, Ore. — Joe Dobbles drew on his life savings and 30 years of experience, including European winemaking apprenticeships, in starting Dobbles Family Estate in 2002.

Though he specialized in Pinot noir wines, the Dundee, Ore., vintner decided early on that he wanted his brand to also showcase wines made from grapes from other parts of Oregon such as the Rogue Valley.

"There is a lot of diversity in our portfolio," Sarah Pearson, CEO of Dobbles Family Estate/Wine by Joe, said. "We have a number of varietals coming from Southern Oregon as well as from the Willamette Valley, for example, and are working with other wine regions in the state."

They also operate Dundee Vintners, providing a variety of wines and services that include private labels and custom winemaking.

Just a year after starting the Dobbles Family Estate label for his wines, Dobbles



Sarah Pearson, CEO, enjoys the Dobbles Family Estate 2018 Willamette Valley Chardonnay. It is one of many white wines they make from Willamette and Rogue Valley grapes.

started Wine by Joe out of a desire to offer "really good Oregon wine for people to enjoy any day or every day."

In less than 20 years, Dobbles Family Estate/Wine by Joe has become one of the largest wine producers in Oregon, shipping 5,000 to 10,000 cases of Dobbles Family Estate wines per year while Wine by Joe/Joe to Go ships around 50,000 cases annually.

Wine by Joe has developed a following for its bright, fresh flavors that


express Oregon's character and the soils they come from.

"Wine by Joe is something that's very relatable and approachable," Pearson said. "We have created wines that maintain Oregon's reputation for high quality that people can enjoy every day of the week."

Just over three years ago the company began canning wine under the Joe to Go label, seeing it as an opportunity to take wine to places it's never been before, whether on a boat, a hike or at a baseball game.

"Though it is meant to be enjoyed immediately, the can's tight seal keeps the wine vibrant, delicious and fresh for 3-plus years," Pearson said. "It maintains its integrity over time, even if somebody throws it in the back of their truck."

"There is much more opportunity for this brand; we have high expectations for it and the plans in place to make it happen," Pearson said. "We have a very scalable operation and we just keep adjusting as we grow, and I think our nimbleness has been part of our success."



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