



Patrick Dana Flannery
Paula Campbell Brown
PO Box 1079
Ashland, OR 97520
541.944.1788

DANA CAMPBELL
VINEYARDS

Tasting Room
Open Daily: 1-6 pm
1320 N. Mountain Ave
Ashland, OR 97520
541.482.3798

web: www.danacampbellvineyards.com
email: DCV@danacampbellvineyards.com

DANA CAMPBELL VINEYARDS

Our vineyard and tasting room are located in Southern Oregon, just 2 miles from downtown Ashland. We originally purchased the property in 1997 and dabbled in a little farming; Echinacea, oats, late maturing pasture grasses among other things. Only in 2005 did we begin in earnest to explore the idea of raising a vineyard.

With great advice from local experts, we determined the best use and limitations of our soils, terrain, slope and the sun's directional coverage, anticipated weather impacts, etc. We selected three unique varieties; Tempranillo, Malbec and Viognier and planted the original vineyard in 2006. We have since expanded that acreage to 18 by planting Sauvignon Blanc, Mourvèdre, Carménère, Tannat and Verdejo. We plan to plant the remaining 8 acres within 3 to 5 years.

We continue to learn every day and are encouraged by the growth for the viniculture industry in the Rogue Valley. Join us and **"Come see the other side of Ashland... relaxed and comfortable."**

Our Varietals

Tempranillo ~ Tempranillo is Spain's exemplary, indigenous "Noble Grape" -- a classic quality grape variety. Tempranillo is named after the Spanish word "Temprano," or early, as this grape ripens sooner than other traditional varieties in Spain. Tempranillo grapes provide deeply colored, dry, long-lived, full-bodied red wines. Pairs well with a variety of foods, meats, pastas, and cheeses.

Malbec ~ Unknown, underappreciated, ignored... was the attitude toward this red grape from western France called Malbec; literally translated into "bad smell". Over the last 25 years, this hardy grape has thrived in Argentina and Chile, while declining in esteem in Europe. Malbec is one of the six grape varieties approved for making red wines in France's Bordeaux region. Malbecs are flavorful, mouth-filling and sumptuous, with plenty of soft, velvety tannins. Enjoy with lamb and other bold red meats, strong blue cheeses, and chocolate.

Mourvèdre ~ Mourvèdre is a Spanish Rhone grape. It is a late-ripening varietal that flourishes with hot summer temperatures. Wines are intensely colored, rich, and velvety with aromas of plums, currants, and cherries. Its spicy and intense flavors pairs well with grilled and roasted meats, duck, root vegetables, and mushrooms which complement the earthiness of the wine.

Carménère ~ The history of Carménère is quite like that of Malbec. Both were once prominent in France and brought to South America in the mid-1800s by the French. Carménère now resides primarily in Chile and is a much more mellow grape with soft tannins and very herbal accents. Carménère requires **lots** of sun to fully ripen. A house favorite!



Viognier ~ Pronounced Vee-own-yay; a white wine with a crisp clean taste giving Chardonnay a run for its money. Found in the northern Rhone area of France, the Viognier grape was grown to be mixed with other types of white grapes to bring extra character to wines. It has a touch of natural fruity sweetness but is actually quite dry with a rich deep color and a fruitful flavor with a peach-apricot taste and relatively high alcohol content with low acidity. Pair with a light salad for lunch or white fish, lobster, and velvety cheeses.

Sauvignon Blanc ~ Sauvignon Blanc came from France in the 1880s. With naturally high acidity, Sauvignon Blanc is always tangy, tart, and zesty. Sauvignon Blanc often has a citrus/grapefruit flavor. In warmer climates, it can ripen longer with a resulting melon or honeysuckle flavor. The early sweeter Sauvignon Blanc lost favor, but as a dry wine has since regained popularity. Also, labeled as "Fumé Blanc". Very refreshing in the summer, with or without food.

Verdejo ~ Verdejo is a wine grape variety that has long been grown in the Rueda region of Spain, yet has roots in North Africa. Similar in style and characteristics to Pinot Gris, Verdejo has fully expressed itself in the high altitude of Rueda (2300 ft). It is known for lemon and citrus nose, minerality and a sharp acidity. Drink young and chilled. Pairs well with spicy foods.

Tannat ~ is a red wine grape, historically grown in southwestern foothills of the Pyrenees Mountains in France. In addition, it is now considered the "national grape" in Uruguay. It is often used as a blending grape. A French Tannat is characterized by its high tannic structure with raspberry aromas and ages very well. Tannat has a deep dark inky color, and an almost smoky character with high alcohol levels. It has been said that Tannat is easy to grow. We will see. Enjoy this big wine with roasted meats, sausage, and strong aged cheeses.



view toward the future



website