



DANA CAMPBELL
VINEYARDS

web: www.danacampbellvineyards.com
email: danacampbellvineyard@msn.com

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

Tasting Room:
Thurs~Sun, Noon~5pm
1320 N. Mountain Ave
Ashland, OR 97520
541.482.3798

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 and the like. Only in 2005 did we begin in earnest to explore the idea of raising a vineyard.

With great advice from local experts and our consulting vineyard manager Randy Gold, Pacific Crest Vineyards, we were able to determine 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 expanded that acreage to 15 by planting Sauvignon Blanc, Mourvedre and Carmenere in 2011. At this point we are planning to plant the remaining 12 acres over the next 3 to 5 years and will include a new white varietal Verdejo and perhaps one or two new reds.

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

Our Varietals ~ We currently grow six types (varietals) of grapes:

Tempranillo ~ Tempranillo is Spain's exemplary, indigenous "Noble Grape" -- a "classic" quality grape variety, making some of Spain's best wines. Tempranillo is named after the Spanish word "Temprano", or early, as this grape ripens sooner than other traditional varieties in Spain. Tempranillo grapes provide a 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 South America (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. Pairs well with lamb and other red meats, strong blue cheeses and chocolate.



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 more popular wines. It has just a touch of natural fruity sweetness but is actually quite dry. It has a rich deep color and a fruitful flavor with a peach-apricot taste and relatively high alcohol content with low acidity. Serve cold for a refreshing afternoon treat or 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 is typically similar to bell-pepper or grapefruit in nature. Grapes exposed to more sunlight yield wine that is more melon-like in aroma. The early sweeter Sauvignon Blanc lost favor, but as a dry wine has since regained popularity. It can be labeled as "Fumé Blanc". Debuts fall of 2013.

Mourvedre ~ 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. Our 2012 will be released in 2015.

Carmenere ~ The history of Carmenere wines is quite similar to that of the Malbec grape. Both were once prominent in France and brought to South America in the mid 1800's by the French. While Malbec is now predominantly an Argentinean grape that produces big tannic wines with a lot of red fruits and spice, Carmenere now resides in Chile and is a much more mellow grape with soft tannins and very herbal accents. Carmenere requires lots of sun to fully ripen. First harvest expected 2013.



view toward the future

