

J. SCOTT

CELLARS

WINEMAKER

JONATHAN SCOTT OBERLANDER



Our Story

Our Story begins with a dream to build a family and make wines that reveal our passion for the Epicurean arts. Our goal is to produce wines that are always exciting and sometimes irreverent.

Founded and operated by Jonathan and Bonnie Oberlander in 2003, J. Scott Cellars features wines of the Pacific Northwest.

The bounty of the Pacific Northwest is amazing. From nuts, fruits, vegetables, wild truffles and mushrooms to lamb, seafood, artisan cheeses and wines, the menu pairings are endless.

Our wines are made from some of the best vineyards in Oregon and Washington.

Our cellar philosophy is very, very simple. WE DON'T HAVE ONE! Our wines typically get between 0 and 33% new oak. Sometimes we use cultured yeasts, sometimes we use native yeasts and sometimes a blend of several. We try to utilize as many yeasts as possible to allow more blending components.

We don't decide on the amount of oak until the completion of alcoholic and malolactic fermentation.

At this point we make an organoleptic determination of the wine structure (We taste it and smell it). At this point the wines go to traditional french oak barrels or specialty 75 gallon stainless steel barrels.

Once in barrel we adopt a philosophy of "benign neglect." Aside from infrequent toppings, we don't touch the wines until just before bottling. The length of time the wines spend in cask is different for every



wine in every year. We believe in giving each wine enough time to soften and develop complexity and aromatics. Knowing when to pull the wine out of the cellar is the real art in winemaking.

Our Wines

Pinot Blanc – Willamette Valley – This wine is produced from grapes grown by the renowned viticulturist Dr. Mark Kiewer. The wine displays beautiful pineapple and mineral aromas that persist through the long full finish. This wine is a perfect accompaniment to Salmon, Crab and Oysters. \$18

Pinot Noir – Willamette Valley – This fruit forward wine exhibits bright red fruit flavors of red cherry, raspberry and strawberry. With just a hint of oak, it offers many layers of flavor that transition into an elegant lingering finish. A wonderful pairing with Roasted Fowl, Pork Tenderloin and Wild Mushroom Pasta. \$25

Avanté – Oregon – This unorthodox blend of Pinot Noir and Syrah produced a big, juicy wine that is rich, concentrated and unbelievably complex. Aromas of ripe plum, spice and toasty oak are a prelude to a velvety finish. This wine is best enjoyed with well marbled meats and full flavored artisanal cheeses. \$24



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