

# POTTER'S

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## VINEYARD

### Potter's Vineyard & Vino Vasai Wines Fact Sheet

**Small is beautiful. Winery offers unique tasting experience at Vineyard and Clay Art Gallery.**

**About:** Bill Sanchez combines science and art in their winegrowing business, leveraging 30 years as a PhD Nutritionist and 15 years as a professional Potter. The winery intentionally limits production, producing less than 1,000 cases annually. Varietals include estate Pinot Noir, and sourced Chardonnay, Cabernet, Merlot, Sangiovese, and Syrah from single vineyard estates in Washington. The winery goal is “to offer the very best tasting experience in Oregon”.

**Milestones:** Potter's Vineyard and Vino Vasai Wines are celebrating two major milestones in 2022. This is the 20<sup>th</sup> vintage of fruit from their Estate Vineyard in the Chehalem Mountain AVA of Willamette Valley, and the 10<sup>th</sup> Vintage of their Vino Vasai wines. Potter's Vineyard/Vino Vasai Wines have been selected as *Great Northwest Wine Magazine's Oregon Winery to Watch for 2022*. This award was created to recognize young, up-and-coming brands, whose wines have garnered media attention and exceptional wine reviews.

**The Team:** The team includes Bill (winegrower), Art (assistant winemaker), Sandy (tasting room and wine club manager), and Gretchen (customer service specialist). Daughter Melinda and son Eric help with harvest, tasting room, and digital support. The family does tractor work, vineyard management, and grape sampling along with help from several friends. The family and wine club pick fruit for their Rose' each year. Potter's Vineyard is truly a “Grower-Producer”.

**The Wines:** Bill earned a Ph.D. in Nutrition, so was equipped with a solid background in the sciences of microbiology, chemistry, and fermentation. He began amateur winemaking in 2004, and submitted wines to a few competitions and started winning awards. After purchasing the vineyard in 2012, Bill began and completed the rigorous UC Davis Winemakers Certificate Program. Since then, Potter's Vineyard wines have received numerous accolades including 91 points from Wine Spectator for their first Pinot Noir vintage, the Barrel Select Award from Oregon Wine Press for their first Cabernet Sauvignon, numerous Gold and Double Gold Medals, a Platinum award in 2021, and multiple 90+ scores.

**The Vineyard:** The Sanchez's purchased their 3.5-acre estate vineyard in 2012 from Laura Volkman. Laura planted the vineyard in 2001. New pursuits led her to sell and partner with Bill and Sandy on the 1,000 steps of growing and making premium Oregon Pinot Noir. They were attracted to the artisan feel of the tasting room Laura created and have since transformed it into a Clay Art Gallery. Customers visit and taste wine in a fine art gallery and vineyard setting. Visitors are encouraged to stroll through the vines and enjoy the hilltop view of Parrett Mountain to the East, The Oregon Coast Range to the West, and Dundee Hills to the South. The vineyard is certified LIVE, Salmon Safe, and Bee Safe Farming with a focus on immune health.

**The Winery:** The wine is made in cooperative studio of several winemakers. Bill & Sandy make all the wine themselves, sort fruit by hand, do all the punch downs and make all decisions from primary fermentation through barrel aging in French Oak. Wines are kept separated to create Reserve, Barrel Select and House labels and are bottled one to two years after harvest.

**The Tasting Room:** The wines are available direct from the tasting room, online at [www.pottersvineyard.com](http://www.pottersvineyard.com) or in a few local wine shops near the vineyard. Tastings are **By Appointment Only** at 11am, 12:30pm, 2pm and 3:30pm. Private Tasting Options are also available Monday or Thursday at 12:30pm, 2pm, or 3:30pm.

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