



*Eric Hamacher: "There are cooperatives who generally get together to make economical wines. That's not what we have in mind here. The winemakers associated with this facility look for the highest quality. This is truly an artists' studio and it's all done with the environment in mind."*

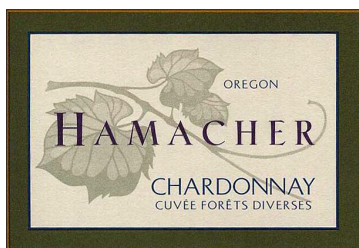


WILLAMETTE VALLEY

Winemaker Eric Hamacher and wife Luisa Ponzi founded Hamacher Wines in 1995 with a single concise objective: to handcraft highest quality Pinot Noir and Chardonnay wines. In less than a decade, as testament to Eric's tremendous energies and accomplished vision, Hamacher has become one of Oregon's most respected and sought-after wine producers. Surprisingly, Hamacher, with an annual production of about 2000 cases, is featured in nearly a dozen markets in the U.S. and exported around the world.

Hamacher takes a very traditional approach to wine production, exercising minimal intervention and handling, wild fermentation yeasts, and gravity blending and bottling. "My attempt is to sculpt consistently complete wines through close management of the vineyards and careful blending at the winery. I believe the best wines are still made by resisting the temptation to do something. Good grapes with gentle and minimal handling describes my winemaking philosophy." Wines of elegance, supple texture and balance are the satisfying result.

Eric Hamacher accomplishes many of his winemaking objectives within the unique framework of the Carlton Winemakers' Studio. Hamacher envisioned and designed the Studio, researching the environmentally friendly facility for several years while successfully lobbying the Oregon Legislature to pass legislation allowing multiple winery facilities. The Studio is USGBC (United States Green Building Council) certified, and is the first LEED (Leadership in Energy & Environmental Design) certified winery in the US, encompassing crush pad, fermentation room, laboratory, office, tasting room, storage areas, bottling room, cellars etc.



The Studio is also this nation's first 'Green' cooperative winemaking facility. Gravity controls the movement of grapes, must and finished wine during virtually all of the necessary processes. State of the art equipment, shared in cost by independently operating member wineries, passive solar heat, natural lighting and recycled materials are some of the most dramatic elements of the facility. In addition, more than half of the winery is subterranean, the most efficient method of retaining cool temperatures.

**"H" CHARDONNAY**

**"H" PINOT NOIR**

**CHARDONNAY** *Cuvée Forêts Diverses*

**PINOT NOIR**