

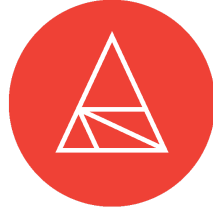
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C O R O L L A R Y   W I N E S

**Corollary Wines Now Booking Seasonal Winemaker Tastings,  
Including New Spring Sparkling Wine Releases**

*Winemaker Led Tastings Now Available by Appointment at Ruddick/Wood in Newberg,  
Features One of the Willamette Valley's Only All-Sparkling Flights*



**Portland, Ore. (April 17, 2023)** – Corollary Wines, known for exclusively producing distinctive traditional method sparkling wines in Oregon's Willamette Valley, has announced the opening of its 2023 tasting season.

Owner/winemaker-led tastings are now available by appointment, and tastings feature three brand new bottlings from the 2019 vintage. Corollary will be popping up at Ruddick/Wood in Newberg this season, inviting guests to join them for one of the Willamette Valley's only all-sparkling flights.

Tastings offer visitors the opportunity to sample a flight of handcrafted, limited-production Willamette Valley sparkling wines, get the backstory on all the vineyards and how the wines are made, and connect directly with the owners/winemakers. Appointments typically run 60-90 minutes and are available for online booking [here](#) for groups of up to 12 people, with a \$50 per person fee that can be waived with the purchase of three 750mL bottles or a wine club subscription. Reservations are currently available 10am-3pm on Fridays and Saturdays starting May 5th. Corollary may be able to accommodate other days/times with advance notice; please send an email to [info@corollarywines.com](mailto:info@corollarywines.com) to request an alternate time.

Corollary's new wines include three bottlings from the 2019 vintage:

- [2019 Cuvée One](#)  
A classic, chardonnay-forward blend that showcases the brightness and freshness of Willamette Valley sparkling
- [2019 Cuvée One Rosé](#)  
A vibrant, juicy rosé designed to highlight pinot noir using the saignée method
- [2019 Momtazi Carbonic Rosé](#)  
A deep, complex rosé of pinot noir made with an unusual carbonic process, where grapes are fermented inside their skins before pressing

“The fruit used in our cuvée blends is the best of the best,” said Dan Diephouse, Corollary Owner/Winemaker. “Cooler weather throughout the summer of 2019 gave the fruit plenty of time to ripen, and when September challenged us with a bit more rain than expected, we aggressively sorted the fruit to result in pure, elegant wines with signature Willamette Valley acidity and aromatics.”

2019 was the first year that Corollary used the saignée process, which entails soaking the juice on the grape skins, for its rosé, and was also the first time that they added pinot gris into the blend. Corollary practices minimal intervention for its wines, with the goal of maximizing expression, and loves to experiment with unusual techniques like carbonic fermentation. The hypothesis that guides Corollary Wines is simple yet novel - that Oregon's Willamette Valley is one the best places to produce incredible traditional-method sparkling wine.

“2023 will be our seventh harvest, but it feels like we're just getting started,” said Jeanne Feldkamp, Corollary Owner/Winemaker. “We are designing our new estate vineyard from the ground up exclusively for sparkling wines, and everything we've learned about field blends, clones, rootstocks, and regenerative farming practices will help us create a rich laboratory for experimentation and knowledge building. We can't wait to see what this vineyard has to teach us when it begins producing fruit in a few years.”

Corollary recently purchased 57 acres in the Eola-Amity Hills, where they are developing Oregon's first privately-owned property designed from the ground up for sparkling wines. Plans for the land, which will be managed and developed under the guidance of permaculture and regenerative agriculture principles, include an estate vineyard and tasting room.

### **About Corollary Wines:**

Corollary Wines, founded by Dan Diephouse and Jeanne Feldkamp, has been creating distinctive traditional method sparkling wines in Oregon's Willamette Valley since 2017. The couple began their path to winemaking by learning as much as possible about sparkling wine through tastings, visiting their favorite Champagne grower-producers and eventually experimenting with traditional-method sparkling cider in their garage. They are dedicated to exploring the terroir of the region and its expression in every bottle. Intention, care, and precision are paramount in every detail in their process—from grape growing to winemaking to the guest experience.

Corollary currently produces about 1800 cases annually. They are committed to working with growers who follow sustainable farming practices. As an extension of this commitment, they recently purchased an expansive 57-acre property in the Eola-Amity Hills AVA where they will plant estate grapes and conduct sparkling-focused research. Management of the property will be guided by regenerative agriculture principles. In addition, the company plans to build a tasting room designed specifically for sparkling wines, expected to open in 2024. Corollary offers a 6 or 12 bottle wine club where members get first access to new and limited release wines, including magnums and extended tirage bottlings. For more information, visit [corollarywines.com](https://corollarywines.com) and follow [@corollarywines](#) on [Instagram](#) and [Facebook](#).

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