

Media Contact

Broussard Communications
Melissa Broussard, 503-702-4620
Melissa@broussardcommunications.com

Book Contacts: Kristen Green-Kutch
Kristen Green Public Relations
415-567-2999, kgreenpr@kristengreen.com

Georgia Brainard
Scribner Publicity | Simon & Schuster, Inc.
Georgia.brainard@simonandschuster.com

Food & Wine Executive Wine Editor Ray Isle's THE WORLD IN A WINEGLASS

***The beloved wine journalist offers an affable, accessible guide to
the most interesting bottles available today, will be in Oregon wine country for book signing event
at renowned òkta restaurant December 14th with featured Oregon wineries pouring***

McMinnville, OR. - (Nov. XX, 2023) – Veteran wine editor Ray Isle's new book, [THE WORLD IN A WINEGLASS: The Insider's Guide to Artisanal, Sustainable, Extraordinary Wines to Drink Now](#), features 15 Oregon wineries: Antiquum Farm, Bergstrom Vineyards, Big Table Farm, Brick House Vineyards, Brooks Wine, Cristom Vineyards, Day Wines, Elk Cove Vineyards, The Eyrie Vineyards, Hiyu Wine Farm, Martin Woods, Maysara Winery, Walter Scott Wines, Sokol Blosser, and Soter Vineyards. Several of these exceptional wineries, including Antiquum, Brick House, Brooks Wine, Cristom, Day Wines, Eyrie, Hiyu, Martin Woods, Sokol Blosser, and Soter Vineyards, will come together to pour at Isle's book signing event at [òkta](#), recently recognized by the New York Times as one of the 50 Best Restaurants of the year, on December 14th from 4-8pm. The event is hosted by òkta in partnership with Visit McMinnville, and is open to the public and free with book purchase.

The book asks what if instead of valuing wines for arbitrary points, we valued wines and wineries for how much they promote sustainability in all senses of the word? The way a wine is made and who made it can change the way we experience it. What if wine drinkers could have a guide to delicious, interesting, and environmentally friendly wines from around the world?

Now they do, thanks to Isle's new book, set for a November 14, 2023, release by Scribner (720 pages; \$50.00 USD).

Drawing on his deep knowledge and appreciation of winemaking, Isle takes a friendly, farming-first approach as he travels the world's wine regions to delve deeply into issues around sustainability, organics, biodynamics, regenerative agriculture and more, to help readers discover what makes a wine worth drinking.

"Wine is fermented grape juice, but when made with grapes grown in carefully chosen locations, fermented and aged with intelligence, experience, and skill, it can also be something much greater than that," Isle writes in the book's opening pages.

"One sip of a great wine will tell you what kind of grapes went into it, where they were grown, even what the weather was like that year.... The translation of the juice from the grapes by fermentation, somehow brings a mysteriously microscopic focus to all the broader influences of season, soil, and plant. Wine is grape juice transformed by yeast, guided by the human hand."

But Isle wants wine drinkers to know that "with a lot of wine there's only a distant memory of the soil and the climate in the bottle."

He proposes that consumers forget about marketing, forget about popular labels on shelves, forget about whether a wine got 98 points from a critic or whether it tastes like blackberries and new oak, and ask instead: How were the grapes grown? Why did this winemaker choose to make this wine the way they did?

Isle explains sustainability, organic viticulture and winemaking, biodynamics, regenerative agriculture, and why wineries choose to certify or not to certify those practices. He also dissects the natural wine movement, which he describes as neither liking categorization nor certification, and yet—for all the attention paid to it—representing a “truly miniscule fraction of the wine sold in the world.”

The book includes ample recommendations of elevated but affordable wines from a multitude of locations, from the powerhouse wine-producing nations of France and Italy to smaller regions such as Slovenia, Georgia, and Lebanon. The United States and Southern Hemisphere are also covered in depth, including 15 Oregon wineries.

Helpful appendices offer pointers on how to find and buy the wines recommended in the book, as well as go-to wine importers, while a selective glossary helps explain such tangled concepts as carbonic maceration, chaptalization, orange wine and sulfur/sulfites. Illustrative maps appear throughout.

About Ray Isle

Ray Isle is the longtime executive wine editor for Food & Wine, as well as the wine and spirits editor for Travel + Leisure. His writing has also appeared in Departures, Wine & Spirits, Time, the Washington Post, and many other publications. He has won the IACP Award for Narrative Beverage Writing three times, the American Food Journalists Award for Beverage Writing, and the North American Travel Journalists Association Gold Award, and has been nominated three times for a James Beard Award in Beverage Writing. He lives in Brooklyn, New York.

About òkta

In July 2022, Chef Matthew Lightner and partners debuted òkta at Tributary Hotel in McMinnville, where luxury accommodations pay homage to the region, offering a bespoke hospitality experience inspired by the Valley.

At òkta, Lightner, formerly of two-star Michelin Atera in New York City, offers a highly progressive tasting menu that draws inspiration from the bounty of the Valley and the cadence of its micro-seasons. Dishes are fastidiously crafted with an eye for the unexpected while reflecting the harvest from the restaurant's nearby farm, Lightner's creative playground and test kitchen. Through his continuously evolving menu, Lightner tells a story of terroir, inviting guests to join him on a culinary adventure that reveals a moment in time within the region. Dishes reflect the harvest from òkta Farm. Offerings are thoughtfully presented on service pieces from local ceramicists such as Lilith Rockett, Natasha Alfonse, and Lindsay Oesterritter with table linens from Madre, further evocative of the restaurant's distinct sense of place and commitment to honoring the area's purveyors and artisans.

Wine & Beverage Director Ron Acierto complements the culinary experience with a program that showcases well-balanced, curated offerings from all wine growing and producing regions of the world with a focus on the Willamette Valley. The expansive list features a diverse range of current releases, library, vertical vintages, unlimited production and reserve bottles exclusive to òkta and the property. A full bar program similarly speaks to the bespoke experience with small-batch and regional producers spotlighted.

ōkta aspires to give voice to the beauty of the Willamette Valley, inviting each guest to engage with the region's story. General Manager Christine Langelier works in tandem with Lightner to express ōkta's signature style of hospitality.

Located directly below ōkta, the Cellar Bar is an intimate lounge serving classically inspired cocktails and some of the world's best spirits. The bar is an extension of the kitchen and lives in the moment, moving in tandem with nature, giving guests new experiences. A la carte food selections are also available, exclusive to the Cellar Bar. Since opening, ōkta was named one of Esquire's Best New Restaurants in 2022, received a 2023 James Beard Award semi-finalist nomination for Best New Restaurant, was selected as one of TIME's 2023 World's Greatest Places in the Willamette Valley, and was named one of the New York Times 50 Best Restaurants in America in 2023.

Matthew Lightner was named one of Food & Wine's Best New Chefs in 2010 and has received the James Beard Nomination for Rising Star Chef in both 2010 and 2011. He previously worked at Atera from 2012 - 2015 where the restaurant earned 2 Michelin Stars, a Three-Star review from the New York Times, and Four Stars from New York Magazine.

Dinner reservations for ōkta are available Wednesday to Sunday evenings through [Resy](#). The Cellar is open 5-10pm Wednesday through Saturday and 4-9pm on Sunday. Reservations for a lounge table can be made in advance by calling the reservations team at 503-376-5353.

#

The World in a Wineglass: The Insider's Guide to Artisanal, Sustainable,
Extraordinary Wines to Drink Now

By Ray Isle
Scribner

On-Sale: November 14, 2023

Pages: 720

Price: \$50.00

ISBN: 978-1-9821-8278-6