

Travel Oregon What's New May 2013

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Vines and vistas. Curds and whey. Brews and buds. Here in Oregon, we know that some of the most memorable travel experiences come in pairs. Enjoy wine with a summer concert in southern Willamette Valley or gaze at the Siskiyou Mountains while sipping Syrah. Take your micro-brews to go (in a can!), hop on your bike, and pedal over to any number of our artisanal cheese factories for a quick sampling or afternoon picnic. We'll grab a chair for you, maybe two.

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Vino, Vino. Wherefore Art Thou, Vino?

[Belle Fiore Estate & Winery](#) in Ashland is Southern Oregon's statement piece winery and event space. The French-style, castle-like estate, complete with a Romeo & Juliette balcony, is partially open to the public for tours, events and weddings. A new 20,000-square-foot winery – set to open this summer – will house wine production, barrel rooms, a large tasting room, ballroom, full kitchen and more. Plus a large portico overlooks the vineyards and the Siskiyou Mountains – perfect for daydreaming.



All You CAN Drink

Currently in the process of a major 28,000 square-foot expansion, the [Caldera Brewing Company](#) is the first craft brewery in Oregon to brew and [can](#) its own beer. Guests can try unique creations like Against the Grain gluten-free beer, Rose Petal Ale and Toasted Coconut Chocolate Porter. The expansion will extend Caldera beyond a brewery to include a distillery (vodka, scotch, gin and bourbon), a soda fountain, tea producer and restaurant. Located on the southern end of Ashland, the new space will boast views of Grizzly Peak from a multi-level deck where guests can sip on brews from 27 beer taps and nosh on healthy pub fare like salmon burgers and the Rasta tostada.



Walk In. Bike In. Stay Awhile.

Through a partnership with the City of Central Point and the State of Oregon, as well as help from pedestrian and bicycle grants, the section of Hwy 99 that passes [Rogue Creamery](#) and [Lillie Belle Farms](#) will undergo significant improvements this spring. As a result, visitors craving award-winning artisan cheeses and exceptional chocolates will have improved access. The project will add a median with trees, pedestrian crosswalk, 10-foot sidewalks, slower speeds and bike lanes. In addition to a new seating area out front to encourage visitors to stay and hang out, Rogue Creamery will also be adding more parking, a bicycle corral and water station for filling water bottles or serving to dogs, making this a picnic lover's dream-come-true. Come hang out for a while. Oh, and, pass the cheese and chocolate.



The Bandon Legacy

Opening summer 2013, [Face Rock Creamery](#) rises from the ashes of the famed Bandon Cheese Factory, which closed in 2002 and left a void in the identity of a region that once boasted 10 cheese makers. Bringing cheese back to Bandon, co-owners Greg Drebot and Daniel Graham invested \$2 million to build the new 6,000-square-foot artisan cheesery, equipped with a viewing gallery for guests and a retail shop. After a bout of success at Beecher's Cheese in Seattle, Brad Cinco, son of the former Bandon Cheese Factory owner, returns to his roots as head cheesemaker for Face Rock, rejuvenating the town's legacy of artisan cheese making. In addition to cheddar, Jack and famous cheese curds, Face Rock plans to produce butter and some more exotic styles of cheese.



Cheek it Out!

[Sweet Cheeks Farmhouse](#) overlooks a 50-acre vineyard estate adjacent to the popular [Sweet Cheeks Winery](#) in the southern Willamette Valley. The 4-bedroom/3-bath house sleeps eight and includes a kitchen, hot tub and sun room. Walk between the vines to the winery for tastings and great events like winemaker dinners and a summer concert series, or tour the [southern Willamette Valley wineries](#), including nearby [King Estate](#).



La, La, La, La, La Rambla

Recently restored, the [La Rambla Loft](#) is a 2,000 square-foot flat located above [La Rambla Restaurant & Bar in McMinnville](#). Originally built in 1884, the loft includes teak floors, skylights and mahogany wood throughout, and is centrally located in the culinary and wine lover's mecca of McMinnville –rated one of the Best Foodie Towns in America by *Bon Appetit* in 2010.

