

WHAT'S NEW *in* OREGON

Fall 2023

Photo: Christian Heeb

There's a sense of magic that autumn brings to Oregon — from the excitement of grape harvest to the brilliant golden and crimson hues splashed across the state's forests. Add in a new crop of lodging, the nation's first NA tasting room and multiple James Beard Award-winning restaurants and it's prime season to get out and explore the state's celebrated culinary scene.

NEW LODGING: WINE COUNTRY, CENTRAL OREGON AND THE SOUTHERN OREGON COAST

When meandering the old-growth forests and serene beaches near Gold Beach, there's a new place to stay. In this tiny town tucked among rugged coastline, the Rogue River and the Siskiyou Mountains, a husband-and-wife team recently opened **The Wildflower Inn**. Choose from a mix of five cozy rooms and suites. Bonus: The owners know the best hikes around.

For a taste of the Wild West, book a stay at **The Bunk House at Cross Keys** in Madras. Located in Central Oregon's high desert, this new retreat features 50 rustic luxury hotel rooms that celebrate the spirit of cowboys, ranchers, sheepmen and Native Americans who shaped the region. In the lobby, there's a mix of statement pieces from a stately canoe light fixture to a turn-of-the-century tobacco mantel on the fireplace. Head to the third-floor patio for sweeping views of the Ochoco (Blue) and Grizzly mountains.

It's all in the details at **The Boutique Retreat**, a tiny-house hotel in downtown McMinnville. Choose from nine mod little cottages clustered around a communal courtyard with a fire pit. Each tiny house is elevated with soaring ceilings or statement lighting. But what makes each space pop is the playful mix of new and vintage decor, like antique wooden snow skis and a faux-antler chandelier in "The Lodge." Restaurants and wineries are just a short walk away.

JAMES BEARD AWARD WINNERS AND THE FIRST NONALCOHOLIC TASTING ROOM IN THE U.S.

At this year's **James Beard Foundation Awards**, also known as the Oscars of the food world, Oregon won big. Portland's **Kann** secured "Best New Restaurant" and **Berlu's** Vince Nguyen won "Best Chef: Northwest and Pacific."

For "Outstanding Wine and Other Beverages Program," semifinalists included **OK Omens** in Portland and **Hiyu Wine Farm** in Hood River. **ōkta** in McMinnville was nominated for "Best New Restaurant" and, more recently, was named among the **New York Times' picks** for the best restaurants in the country.

Head to the Hood River waterfront to visit **Wilderton**, the first nonalcoholic tasting room and distillery in the nation. In addition to scheduled tours, you can taste a flight of its three flagship nonalcoholic spirits. The beautiful, hand-painted, vintage botany murals are by Oregon artist **Jess Brinkerhoff**.



The Boutique Retreat

URBAN WINERIES, FOOD CARTS AND WIKING IN WINE COUNTRY

For a delicious urban wine experience, swing by Eugene's **Oregon Wine LAB**, where you can pair local wines with standout dishes from the new farm-to-table, Japanese-American food cart **Yabai Nikkei**. Popular orders include mushroom onigiri and build-your-own ramen.

When pinot noir grapes turn that deep-purple hue, it's the perfect season for wiking — yes, that's wine and hiking! Some wineries offering by-reservation vineyard hikes with tastings include **Knudsen Vineyards**, **Winderlea Vineyard & Winery**, **Left Coast Estate** and **Eola Hills Wine Cellars**, where their pup-friendly trails are a partnership with **Pacific Hound**.

ADVENTURE GUIDES AND FALL EXCURSIONS

Whether your bucket-list goals include backpacking and cycling or snowshoeing and stargazing, there's no better way to experience Oregon than through the eyes of those who know and love it best. For your next adventure, check out **Go With a Guide**, Travel Oregon's new campaign that rounds up the state's top guides.

Discover hidden wonders along Oregon's Coast with marine biologist Alanna Kieffer. Her popular workshops with **Shifting Tides** range from bay clamming and foraging for wild mussels (some with beachside cooking) to tours of **Oregon Seaweed**, where she farms Pacific dulse and educates the public about regenerative aquaculture.

Check out the array of programs offered by **Adventures Without Limits**, a nonprofit leading the path in creating accessible and inclusive outdoor adventures for all. Its inspiring team of certified adventure guides specializes in finding adaptive solutions in activities that range from cross-country skiing and snowshoeing to whitewater rafting, canoeing, hiking and camping.

Bask in the brisk air and golden glow that sweeps through the high desert each fall with **Wanderlust Tours**, an adventure company with excursions to some of the most beautiful sites

around Bend. Their daily **fall tours** include afternoon paddles on the Deschutes River, exploring **lava-tube caves** and **canoeing** by moonlight on the Cascade Lakes.

DISCOVER THE WONDERS OF FORAGING

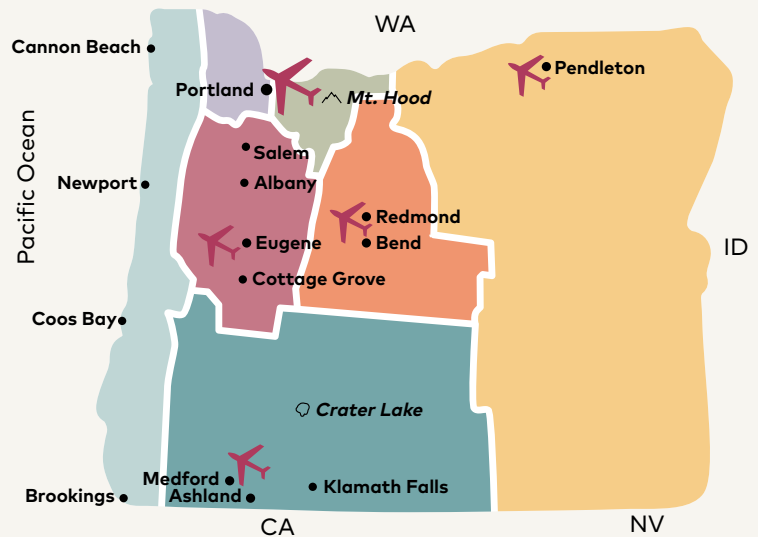
Fall is prime season for foraging in Oregon, especially for wild mushrooms. You can find the earthy fungi on menus around the state, adding umami flavor to everything from pizza to pasta. You can also forage for your own by following this **beginner's guide**. Or explore **Captain Clameron's Excursions**, educational hikes with rangers at **Fort Stevens State Park** or one of the **upcoming events and festivals** offered by the **Oregon Mycological Society**.

TRAVEL OREGON

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ōkta



Wilderton



Foraging at the Coast

