



*E*ric Hamacher founded his 2000-case winery in 1995 with a clear objective: to handcraft small quantities of quality Burgundian wines, emphasizing elegance, supple texture and balance. His decision to focus solely on Pinot Noir and Chardonnay has allowed Eric to hone his skills and established him as one of Oregon's leading winemakers. His wines are known for their unusually full mid-palate and long finish, and are highly sought after by collectors.

Hamacher wines are made traditionally with minimal intervention and handling, using gentle gravity flow and wild yeast. They are aged for 18 months in premium French oak barrels made from 3-year-old weathered staves

Fruit is sourced from Willamette Valley vineyards selected for their individual character and mature vines of diverse clones and rootstock. Eric's ability to source grapes from premium vineyards allows him numerous blending options and the ability to create the best wines with the greatest complexity in any vintage.

In addition to his wines, Eric is known for designing and building the Carlton Winemakers Studio, a benchmark Green cooperative winemaking facility which is home to several of Oregon's top artisan winemakers. He is also a founding member of ORCA, the Oregon Chardonnay Alliance.

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Hamacher Pinot Noir and Chardonnay are aged for 18 months in premium French oak barrels made from staves which are minimally toasted and aged over twice as long as the industry norm. This leeches out all astringent phenolics and allows the wine to soften and integrate without absorbing harsh tannins or smokiness. The wines are cellared a further two years before release.

HAMACHER PINOT NOIR

Eric's Pinot Noirs emphasize his credo of "elegance over power" and are sensuous wines with broad dark notes of earth and spice. On the palate, they are richly-textured with a lingering, satin finish. Each bears Eric's signature winemaking style of soft tannins and near perfect balance.

HAMACHER CHARDONNAY CUVÉE FORÊTS DIVERSES

Whole cluster pressing, malolactic fermentation and weekly stirring of the lees for close to a year create elegant, supple, broad and satisfying Chardonnays of great complexity. Pear, citrus, talc and anise dominate the aromatics, with mineral-laden crème brûlée and apples on the palate. Eric's Chardonnay is created from the Dijon clone grapes that thrive in Oregon's cool-climate vineyards.

HAMACHER ROSÉ OF PINOT NOIR

This dry rosé is made entirely of Pinot Noir drawn from red fermentors mere hours after the fruit is destemmed. Like a white wine, it is fermented cool and stirred weekly to maximize aroma and texture. Bright, juicy and packed with fruit, this is a wonderful warm weather wine.

"H" PINOT NOIR & CHARDONNAY

The "H" program furthers the goal of great wine production while creating well-made, enjoyable wines at very enjoyable prices! The "H" Pinot Noir is broad, complex, and layered, and the "H" Chardonnay is fresh, fruit forward and very approachable.