

24th Annual Mid-C Seminar

Jul. 12



Virtual Wine Tasting and Networking Event



Julie Harris, Wine Ambassador
Willamette Valley Vineyards

Compliments and sponsored by

S&P Global
Platts

Register before June 25 for wine tasting

Please also join us for a complimentary virtual tasting of Willamette Valley Vineyards wines on Monday, July 12th at 2:40 pm (Pacific time) at 24th Mid-C seminar, with Winery Regional Brand Manager, Julie Harris whose humorous and educational talks are a fun way to learn about Oregon wines. Julie will guide you through the wines and the regions where the fruit was grown and sourced. Taste the wines with us (shipped to you) or simply learn more about the wines you'll enjoy later.

2019 Pinot Gris ~ This crisp and aromatic white wine is bursting with fresh pear, green apple and citrus, the nose is accented by a hint of vanilla. Entry on the palate offers juicy flavors that mirror aromas with the addition of honeydew melon and jasmine tea. With a bright medium-bodied profile, the wine is clean, crisp and refreshing. Pairs well with grilled salmon and summer salads or cheeses like double cream gouda or pecorino. Serve Chilled.

2020 Estate Rosé of Pinot Noir ~ Bright pink in color with aromas of juicy strawberry, cherry, tropical lychee and vanilla cream. Dry with a medium-body, round mouthfeel and vibrant flavors of nectarine, peach, honeysuckle and minerality. The refreshing acidity creates a lively and clean finish. Pairs well with ahi tuna, Nicoise salads, wood-fired pizza or cheeses like Delice de Bourgogne. Serve Chilled.

2020 Whole Cluster Pinot Noir ~ Characterized by the winemaking process that focuses on pure fruit expression, the wine opens with aromas of blackberry, cherry and raspberry accented by subtle savory spice and vanilla. Indicative of the warm and even growing season, the palate is rich, coating and leads to juicy flavors that mirror aromas with the addition of dark chocolate and mocha that flow into soft, round finish with balancing acidity. Pairs well with anything BBQ, especially Kalbi short ribs and gourmet burgers, also wood fired pizza with mortadella or prosciutto, or cheeses such as aged cheddar or Harbison. Serve cellar temp or leave in the fridge for 15 minutes prior to serving.

All networking costs are covered by our sponsors, not registration fees.