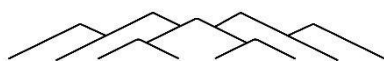


AMATERRA

FOR THE LOVE | OF THE EARTH



Amaterra Bios

Werner Nistler, Jr., Co-Founder

Along with his wife Colleen, Werner Nistler, Jr. is the co-founder of Amaterra. This endeavor serves as an extension of a partnership created in 2013 with Matt and Nancy Vuylsteke in the creation of Swede Hill Vineyards, a Pinot Noir vineyard planted in Portland's West Hills.

Having graduated with his Bachelor of Science from University of North Dakota and a Master of Science in accounting from Arizona State University, Werner is also founder and chairman of Touchmark, which develops and operates full-service retirement communities. He has served as chairman of Touchmark since he founded the company in 1980 and, for 35 years, he also served as CEO.

In his spare time, Werner enjoys spending time with his wife and their six children and is active in his church community. He has also served on the Board of Trustees for Jesuit High School, Valley Catholic Capital Campaign and the Catholic Charities Cabinet.

Colleen Nistler, Co-Founder

Alongside her husband Werner, Colleen Nistler is the co-founder of Amaterra. An extension of Swede Hill Vineyards, launched in partnership with winemakers Matt and Nancy Vuylsteke, Amaterra is a state-of-the-art winery and restaurant opening in 2021 amidst the tree-filled slopes of Portland's West Hills.

Graduating from Willamette University with a Bachelor of Arts in economics and completing a post-baccalaureate accounting program from Portland State University, Colleen also completed the Certified Public Accounting exam. She serves as the vice chairman of the Touchmark Board of Directors, having held previous roles including business office manager and controller.

Colleen and her husband were married in 1991 and have six children together. In her down time, she enjoys traveling, swimming and biking as well as genealogy projects. She has also competed in two triathlons.

Marcus Breuer, CEO

Marcus Breuer is the CEO of Amaterra, a state-of-the-art winery set to open in the tree-filled slopes of Portland's West Hills this coming spring.

Marcus received his Bachelor of Arts in business administration with concentrations in marketing and information systems from University of Washington and his master's degree in business administration from Portland State University, specializing in finance.

Also serving as the CEO for Touchmark, Marcus previously held the role of chief financial officer for the company, which develops and operates full-service retirement communities. Prior to joining Touchmark in 2004, Marcus worked at Intel in various purchasing and finance roles.

As CEO for Amatterra, Marcus supports the winery's talented team of winemakers, as well as its operations, management and marketing. In his spare time, Marcus enjoys spending time with his wife and four daughters, as well as golfing, weightlifting and racquetball.

Matt Vuylsteke, General Manager

At the forefront of Amatterra—an urban winery oasis nestled amidst the tree-filled slopes of Portland's West Hills—is Matt Vuylsteke, the general manager and winemaker. A native to Portland, Oregon, Matt began his journey into winemaking at Oregon State University where he earned a bachelor of science in Food Science and Technology before attaining a master's degree in Business Administration from Concordia University.

While at Oregon State, Matt worked as a cellar hand at Tyee Wine Cellars and served as an undergraduate research assistant in the enology extension laboratory. He then spent several years in Washington working as a production enologist for The Hogue Cellars before eventually returning to Oregon and joining the Domaine Serene team as an assistant winemaker.

He went on to establish a vineyard management and winemaking consulting company, and, in 2012, served as the founding winemaker for 51Weeks Winemaking. In addition to his knowledge of the winemaking process, he has extensive business experience from his time working as a sales manager and systems leader at the Pall Corporation and as a business manager at bioMerieux, Inc.

At Amatterra, Matt leads the management of the estate vineyards, winery, tasting experience, restaurant, and event programming. He maintains oversight of the winemaking program, including production, harvest, and the Wine Club while also overseeing culinary operations, event execution, and sales management. His vision has been instrumental in building brand recognition and executing a successful winemaking strategy, not only bringing Amatterra well-earned recognition but also providing consistent leadership crucial to the operations at the winery.

With a passion for sustainability in winemaking, Matt has worked to identify and build relationships with growers who share a love of Pinot Noir and emphasize quality and sustainable growing practices. He uses a gravity-flow approach and gentle handling of the fruit to focus on wine texture during the winemaking process, resulting in wines with beautiful aromatics.

When he's not busy bringing delicious wines to consumers, Matt enjoys skiing, cycling, tennis, and spending time with his wife, two children, and golden retriever, Champ, on both the mountains and the beach.

Jami Flatt, Executive Chef

Jami Flatt is the executive chef at Amatterra, where he brings 20 years of professional cooking and kitchen management experience to his role.

Upon earning a degree from Arizona's Scottsdale Culinary Institute in 2000, he began as a line cook at The Ritz-Carlton Phoenix and quickly moved up the ranks to sous chef. He credits Master Chef John Johnstone for mentoring him in culinary finesse. In 2006 he transitioned to The Ritz-Carlton Club Aspen Highlands in Colorado as chef de cuisine where he truly began his journey into the slow food movement and farm to table dining. In 2010, Jami moved on to The Silver Queen Restaurant in Aspen as the opening chef de cuisine, managing supplier relationships, kitchen design and the farm-to-table logistics.

Jami joined the Nines Hotel in downtown Portland as banquet chef in 2013 and quickly made a new culinary home within the creative walls of the hotel's signature restaurants, Urban Farmer and Departure. Holding the roles of chef de cuisine, executive sous chef and most recently Departure executive chef he has built meaningful relationships within Portland's vast culinary scene and with farmers, ranchers and fishermen spanning the Pacific Northwest. Jami's menus exemplify his desire and quest for high quality, seasonal, locally grown food and his profound respect for farmers and the bounty of the Pacific Northwest remains evident throughout his practice.