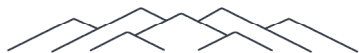


AMATERRA

FOR THE LOVE | OF THE EARTH



Gravity Flow Wines

All wines featured are crafted here on-site in Amatterra's gravity-flow winery.
Rooted in Oregon terroir, each vintage brings the spirit of our hillside vineyard.

TASTING FLIGHT 30

One flight fee waived with any \$75 to-go bottle purchase.

Rosé <i>American Rosé Wine, 2025</i>	Chardonnay <i>Willamette Valley, 2023</i>	Pinot Noir <i>Willamette Valley, 2022</i>	'Éclater' <i>Columbia Valley Red Wine, 2022</i>
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PINOT NOIR TERROIR FLIGHT 35

One flight fee waived with any \$75 to-go bottle purchase.

Pinot Noir <i>Willamette Valley, 2022</i>	Pinot Noir <i>Swede Hill Vineyard, Willamette Valley, 2022</i>	Pinot Noir <i>Hirschy Vineyard, Yamhill-Carlton AVA, 2022</i>	Pinot Noir <i>Ribbon Ridge AVA, Willamette Valley, 2021</i>
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WINE CLUB MEMBER FLIGHT 35

Wine Club Member Exclusive

Chardonnay <i>Willamette Valley, 2024</i>	Chardonnay <i>Stark Vineyard, 2024</i>	Pinot Noir <i>Ribbon Ridge, 2023</i>	Petit Verdot <i>Seven Hills Vineyard, 2021</i>
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WINES BY THE GLASS AND BOTTLE

Choose any two half-glass pours of the wines below for a comparative tasting 20

Brut Reserve 20/64*

Amatterra, Traditional Method, Willamette Valley, 2021
Spiced apple, lemon candy, and brioche

Brut Rosé 21/60*

Amatterra, Swede Hill Vineyard, Willamette Valley, NV
Dehydrated strawberry, round, and bright

Carbonated Rosé of Barbera 32*

51Weeks Winemaking, Columbia Valley, 2025
Lime zest, lemonade, and grapefruit

Rosé 15/38 (Liter)*

Amatterra, American Rosé Wine, 2025
Candied apple, sweet tart, pineapple

Gewürztraminer 19/38*

51Weeks Winemaking, Wolf Hill Vineyard, Eola-Amity Hills, 2024
Orange peel, kiwi, and floral

Pinot Gris 13/36 (Liter)*

Amatterra, Willamette Valley, 2024
Wet stone, lemon tart, and stone fruit

Sauvignon Blanc 19/32*

Amatterra, Columbia Valley, 2025
Lemon, lime zest, and bright acidity

Chardonnay 18/38*

Amatterra, Willamette Valley, 2023
V 90 pts, WE 91 pts. Toasted barrel, pear, and apple.

Chardonnay 19/35*

51Weeks Winemaking, Columbia Valley, 2023
Pear juice concentrate, melon, and pineapple

Pinot Noir 19/47*

Amatterra, Willamette Valley, 2022
DWWA 96 pts. Dried fruit, cherry, and raspberry

Pinot Noir 21/67*

Amatterra, Swede Hill Vineyard, Willamette Valley, 2022
Black tea, white pepper, and spiced cherry

Pinot Noir 21/67*

Amatterra, Hirschy Vineyard, Yamhill-Carlton AVA, 2022
Spice, dried fruit, and dark red cherry

Pinot Noir 21/55*

Amatterra, Ribbon Ridge AVA, Willamette Valley, 2021
WS 93 pts. Ripe cherry, perfume, and mineral

Pinot Noir 21/67*

Amatterra, Nemarniki Vineyard, Chehalem Mountains AVA, 2022
V 92 pts. Black cherry, strawberry, and cocoa

Super Cascadian 17/39*

51Weeks Winemaking, American Red Wine, 2022
Marionberry, brownie, and bright acidity

Syrah 21/63*

51Weeks Winemaking, XL Vineyard, Walla Walla Valley, 2022
Orange peel, dried flowers, dark cherry, and baking spice

'Éclater' 20/50*

51Weeks Winemaking, Columbia Valley Red Wine, 2022
SWC 92 pts. Dried blackberries, barrel spice, and chocolate

Petit Verdot 21/55*

51Weeks Winemaking, Columbia Valley, 'Fourgon', 2021
Bramble, cola, and spice

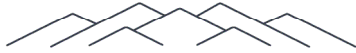
V - Vinous WS - Wine Spectator WE - Wine Enthusiast

DWWA - Decanter World Wine Awards SWC - Sunset Wine Competition

*Wine Club preferred pricing applies to bottle purchases (Terroir 15%, Belle Vue 18%, Le Champ 20%)

AMATERRA

FOR THE LOVE | OF THE EARTH



Sips & Spirits

A selection of cocktails infused with wild fruits and botanicals, zero-proof pours, and local brews—all crafted to reflect the vineyard seasons.

COCKTAILS

Ode to The Hallenbeck 17

Woodford Reserve whiskey,
turbinado sugar, bitters

Classic Martini 17

Grey Goose vodka, spritz of dry vermouth,
splash of olive juice, blue cheese olive

Cosmaterra 16

Timberline vodka, Clear Creek cranberry
liqueur, Amatterra blend triple sec, lime

Gold Standard Margarita 16

Camarena Blanco tequila, fresh-squeezed
lime, agave, Grand Marnier float, salted rim

Blush & Burn 18

New Deal 90 vodka, raspberry Combier,
Ancho Reyes, lemon, turbinado syrup

Ancho Ancho Man 18

Vida Mezcal, Ancho Reyes, agave,
orange bitters

Desert Bloom[▲] 17

Doctor Bird rum, lime juice, Aperol, agave,
prickly pear-ginger foam

[▲] Contains egg whites

After Hours 18

Rittenhouse rye, Cardamaro,
Cocchi Americano

Orange You Glad It's Espresso 15

New Deal 90 vodka, Allen's cold brew,
Naranja orange liqueur, Nescafé,
turbinado sugar

ZERO PROOF

Painted Hills 11

DHOS N/A bittersweet, lime juice,
ginger beer, soda

Swede Hill Punch 11

Orange, pineapple, grenadine,
club soda, lime juice

Spa Treatment 11

Kiwi purée, lime juice, ginger beer

Exceptional Iced Tea 7

Black tea

Soda 5

Coke, Diet Coke, Sprite, Ginger Ale,
Gingerbeer, Sanpellegrino Limonata

Cascade Mountain 28 oz 10

Sparkling water

Martinelli's Sparkling Apple Juice 9

BEER

Draft

Zoiglhaus Brewing Pilsner 8

4.8% ABV

Breakside Wanderlust IPA 8

6.4% ABV

Fort George Short Sands Lager 8

4.8% ABV

Buoy Hazy IPA 8

6.5% ABV

By the Bottle & Can

Coors Light 7

Guinness 9

Best Day Brewing West Coast IPA 7

N/A

Best Day Brewing Kolsch 7

N/A

Yonder Dry Hard Cider 7

6.9% ABV

Full Sail Amber 7



Join the Wine Club

More than a membership—it's your invitation to enjoy exclusive releases, preferred pricing, members-only gatherings, and curated experiences that celebrate the spirit of Amatterra.

[♦]Wine Club preferred pricing applies to bottle purchases (Terroir 15%, Belle Vue 18%, Le Champ 20%)