

A TO Z WINEWORKS  
*A to Z*

*Our Story*

In 2002, four Oregon wine friends, Deb Hatcher, Bill Hatcher, Sam Tannahill and Cheryl Francis, launched the concept of producing quality Oregon Pinot Noir for a superior value.

Bringing more collective Oregon winemaking experience than any other winery, the group's first 2,600 cases of wine, the 2001 A to Z Oregon Pinot Noir, was an instant success, earning recognition from Food & Wine Magazine as the "Best Pinot under \$20."

In 2007 when the group purchased REX HILL's legacy winery and vineyards, Amy Prosenjak joined the founders to grow the company. Today, A to Z sells more than 400,000 cases annually remaining true to the goal of offering "Aristocratic wines at democratic prices."



CONSISTENTLY HONORED FOR DEPENDABLE QUALITY AND SUPERIOR VALUE  
HONORED AS A "BEST FOR THE WORLD" B CORPORATION EVERY YEAR SINCE 2014  
REPEATEDLY VOTED ONE OF THE MOST ADMIRABLE COMPANIES IN OREGON

THE ESSENCE OF OREGON®

A TO Z WINEWORKS  
*A to Z*

*Brand Proposition*

CREATE THE HIGHEST QUALITY WINES AND OFFER THEM FOR  
THE GREATEST SUSTAINABLE VALUE WHILE BUILDING  
A BUSINESS THAT COMBINES COMMERCE WITH CONSCIENCE

A to Z's commitment to excellence in winemaking is matched by a belief  
in fair value and sustainability in business as well as farming.



*A Better Way to do Business*

ENVIRONMENTAL • SOCIAL • ECONOMIC



LIVE winery certifications meet strict international standards for environmentally and socially responsible winegrowing and winemaking in the Pacific Northwest.



Certified B Corporations are companies verified to meet the highest standards of social and environmental performance, transparency and accountability.

THE ESSENCE OF OREGON®



## A TO Z PINOT NOIR

### PROFILE

Smooth, medium bodied, fruity, mild character.

### TASTING

Stone fruits like black cherries, berries like raspberries with a spice overlay. Complex and versatile.

### PAIRING

With fewer tannins than big reds, Pinot Noir harmonizes exceptionally well with food making it an excellent choice.

### DESCRIPTION

A cool climate wine that is naturally very food friendly. It is lower in alcohol at full ripeness while retaining acidity.

*Videos and  
Downloadables*



A to Z Pinot Noir has complexity and depth resulting from diverse sourcing across Western Oregon's dynamic growing regions from over 50 vineyard sites with different vineyard microclimates and soil types.

**THE BEST-SELLING WINE FROM A TOP-SELLING OREGON WINE BRAND  
TWICE HONORED AS A WINE SPECTATOR TOP 100 WINE**

Classic Oregon Pinot Noir at an excellent price point, A to Z Pinot Noir is a great starting place for someone interested in either Pinot Noir or Oregon wine.

#### STRUCTURE



MEDIUM ACIDITY

#### BODY



MEDIUM

#### OAK IMPACT



NEUTRAL TO MILD

#### FLAVOR PROFILE



PLUM



CHERRY



CHOCOLATE



POMEGRANATE



VIOLET



## A TO Z CHARDONNAY

### PROFILE

Light to medium bodied,  
bright acidity, light to medium fruit.

### TASTING

A clean, crisp Chardonnay with fresh notes  
of apple, pear and citrus.

### PAIRING

Great with seafood, poultry, salads and cheeses.

### DESCRIPTION

A to Z Chardonnay is a classic, cool-climate Chardonnay, delicious  
and refreshing by itself and pairs exceptionally well with a wide variety  
of foods.

*Videos and  
Downloadables*



### KEY POINTS

AMERICA'S BEST-SELLING OREGON CHARDONNAY  
WINE SPECTATOR TOP 100 WINE

A to Z Chardonnay is a single cuvée blended from over 30 vineyards with lots fermented  
and aged to maintain brightness and showcase varietal nuances.

This crisp, clean wine will definitely surprise those accustomed to big, buttery, oaky Chardonnays.

#### STRUCTURE



MEDIUM-HIGH ACIDITY

#### BODY



LIGHT-MEDIUM

#### OAK IMPACT



NEUTRAL OAK &  
STAINLESS STEEL FERMENTED

#### FLAVOR PROFILE



GREEN APPLE



LEMON



PEAR



SPRING FLOWERS



## A TO Z PINOT GRIS

### PROFILE

Medium bodied, lively, fruity.

### TASTING

Balanced and fresh, bursting with citrus and an abundance of other fruit flavors.

### PAIRING

Pairs with everything from fish tacos to pork to veggies as well as fried foods and spicy cuisines.

### DESCRIPTION

Fresh, juicy and balanced, a great food wine with vibrant, succulent acidity bringing excitement to most any dish.

*Videos and  
Downloadables*



The A to Z Pinot Gris is a blend using fruit from over two dozen Oregon vineyards offering a “full orchestra” of flavors.

Individual components are fermented separately to enhance complexity and to highlight particular attributes for aromatics, flavors and textural qualities.

**SIX-TIME WINE SPECTATOR ‘TOP VALUE’ AND  
A EIGHT-TIME WINE ENTHUSIAST ‘BEST BUY’**

#### STRUCTURE



MEDIUM-HIGH ACIDITY

#### BODY



MEDIUM

#### OAK IMPACT



NONE - NO OAK  
STAINLESS STEEL FERMENTED

#### FLAVOR PROFILE



MEYER LEMON



TANGERINE



APRICOT



HONEYDEW



LYCHEE



HONEYSUCKLE



## A TO Z RIESLING

### PROFILE

Light bodied, just perceptibly sweet, fresh and lively with abundant fruit.

### TASTING

Bright, intense and exotic with flavors of lime zest, honey and apricot.

### PAIRING

Pairs well with spicy, salty and complex cuisines.

### DESCRIPTION

A delicious, just-sweet Riesling that will delight both connoisseurs and those new to wine.



*Videos and  
Downloadables*



### KEY POINTS

The A to Z Riesling is a blend of fruit from young and old vines picked at multiple levels of flavor development to produce a complex and dynamic wine with balanced acidity. Controlled, cool ferments help retain the fruity esters and intense flavors. This floral and stone-fruit driven, off-dry wine is an excellent accompaniment for salads and lightly spicy fare. It's also stunning on its own!



A to Z Wineworks has donated over \$40k to organizations that support bee and other invertebrate research. While bees don't pollenate grapevines, they are vital to all of our main food sources. A to Z also plants cover crops that attract and support beneficial insects.

SEVEN-TIME WINE ENTHUSIAST 'BEST BUY'

#### STRUCTURE



HIGH ACIDITY

#### BODY



LIGHT

#### OAK IMPACT



NONE - NO OAK  
STAINLESS STEEL FERMENTED

#### FLAVOR PROFILE



HONEYDEW



LIME



MANDARIN



ROSEHIP



APRICOT



PEACH



## A TO Z ROSÉ

### PROFILE

Dry rosé, medium-light bodied, refreshing character, smooth, no oak.

### TASTING

Mouthwatering and juicy with red fruit aromas and flavors and an inviting texture reminiscent of strawberries and cream.

### PAIRING

A wonderful greeting wine with appetizers and great with summer salads and mild cheeses.

### DESCRIPTION

A one of a kind Oregon rosé based on Sangiovese grapes with bright, fresh fruit flavors and tasty lip-smacking acidity.

*Videos and  
Downloadables*



The A to Z Rosé grapes are harvested at optimal ripeness to retain bright acidity and aromas as well as fresh, fruit flavors. Destemmed grapes are gently rotated multiple times a day until there is sufficient color intensity before pressing the grapes and racking the juice into stainless steel tanks for fermentation.

Made with intention from grape to glass using a roto-fermenter; this wine is not a left-over saignée or red wine mixed into white. This results in a richer-style of rose made predominantly from old vine Sangiovese grown in Southern Oregon's cool climate valleys.

Enjoy this juicy, opulent, aromatic, dry Rosé year-round.

**TWO-TIME WINE ENTHUSIAST 'BEST BUY'**

#### STRUCTURE



MEDIUM-HIGH ACIDITY

#### BODY



MEDIUM-LIGHT

#### OAK IMPACT



NONE - NO OAK  
STAINLESS STEEL FERMENTED

#### FLAVOR PROFILE



STRAWBERRY



WATERMELON



ROSE PETAL



GUAVA



# A TO Z 'THE ESSENCE OF OREGON' PINOT NOIR

## PROFILE

Medium-full bodied, fruity, flavorful character, smooth tannins.

## TASTING

Dark color with classic Oregon Pinot Noir aromas of cherries, blueberries and baking spices.

## PAIRING

Beautifully complements food...think salmon, pork dishes, and roasted vegetables.

## DESCRIPTION

An elite selection from vineyard blocks showing exceptional quality. About 4% of A to Z's Pinot Noir production.

*Videos and Downloadables*



A to Z The Essence of Oregon Pinot Noir came to be because over the years, working with over 100 Oregon vineyards, A to Z viticulturists and winemakers developed deep knowledge of how different vineyard sections may shine under different conditions and only in certain years. When this happens, superior vineyard blocks are carefully selected, aged in French oak barrels, and blended into a special cuvee distinctive for deep flavors and rich texture.

In vintages when Essence is made, it is only a tiny portion of A to Z's production offering great value for an outstanding Pinot Noir.

### STRUCTURE



MEDIUM ACIDITY

### BODY



MEDIUM

### OAK IMPACT



NEUTRAL TO MILD

### FLAVOR PROFILE



BLACK CHERRY



BLUEBERRY



STRAWBERRY



COFFEE



BAKING SPICES



# A TO Z BUBBLES



## PROFILE

Pinot Noir based A to Z Bubbles bring a refreshing sparkle and zip with a faint touch of sweetness.

## TASTING

Full of delicious and exciting juicy, ripe fruit, with a clean, fresh finish.

## PAIRING

A fun wine that brightens any occasion.

## DESCRIPTION

A refreshing, bubbly Rosé that is fun and delicious regardless of glassware or setting.

*Videos and Downloadables*



## KEY POINTS

The A to Z Bubbles is Pinot Noir based with some white wine included for texture and brightness.

The fruit is left in contact with the skins to get the perfect color, a traditional, natural technique preferable to blending back red wine into white.

88 POINTS + EDITORS' CHOICE - WINE ENTHUSIAST 3/19

Celebrate the little things in life...



### STRUCTURE



MEDIUM ACIDITY

### BODY



LIGHT

### OAK IMPACT



NONE - NO OAK  
STAINLESS STEEL FERMENTED

### FLAVOR PROFILE



STRAWBERRY



RASPBERRY



WATERMELON



CHERRY



WHITE PEACH

A TO Z WINEWORKS  
*A to Z*

*What makes Oregon so special?*

Different grape varieties thrive at different latitudes. The great wine growing regions of the world are pearly around the cool climate, 45th parallels in both hemispheres, falling exactly halfway between the equator and the poles. It is here that grapes maintain crisp acidity and achieve full ripeness with lower alcohols. All the remarkable valleys of Western Oregon have cool climate regions that offer perfect conditions for Oregon's three main grapes, Pinot Noir, Pinot Gris and Chardonnay. These cool climate conditions are distinctly different from the mostly arid growing conditions in both Washington and California.

In Oregon, the long, warm summer days and the huge temperature differentials between day and night (30-60 degrees) result in ideal conditions to ripen berries. And...

**GRAPES ARE BERRIES.**

Oregon produces only about 2% of all domestic fine wine with two-thirds of Oregon wine being rated at 90+ points by Wine Spectator.

Oregon's commitment to quality is reflected in self-imposed higher labeling standards. While Pinot Noir, Pinot Gris and Chardonnay grown anywhere else in the United States must only comprise 75% of the contents of the bottle, Oregon requires that at least 90% of that variety be represented, showcasing true varietal characteristics in the wines.

**OREGON'S SUSTAINABILITY SHINES ABOVE THE REST OF THE U.S. GROWING REGIONS. A FULL 47% OF OREGON'S VINEYARD LAND IS CERTIFIED SUSTAINABLE.**



**THE ESSENCE OF OREGON®**