




A M B A R



Regenerative  
Organic  
Certified



An aerial photograph of a lush green vineyard in the Willamette Valley. The rows of grapevines are neatly spaced and extend towards a dense forest of tall evergreen trees in the background. In the lower center, three people and a dog are walking along a dirt path that runs between the vineyard rows. The scene is bathed in soft, natural light, suggesting a peaceful morning or late afternoon setting.

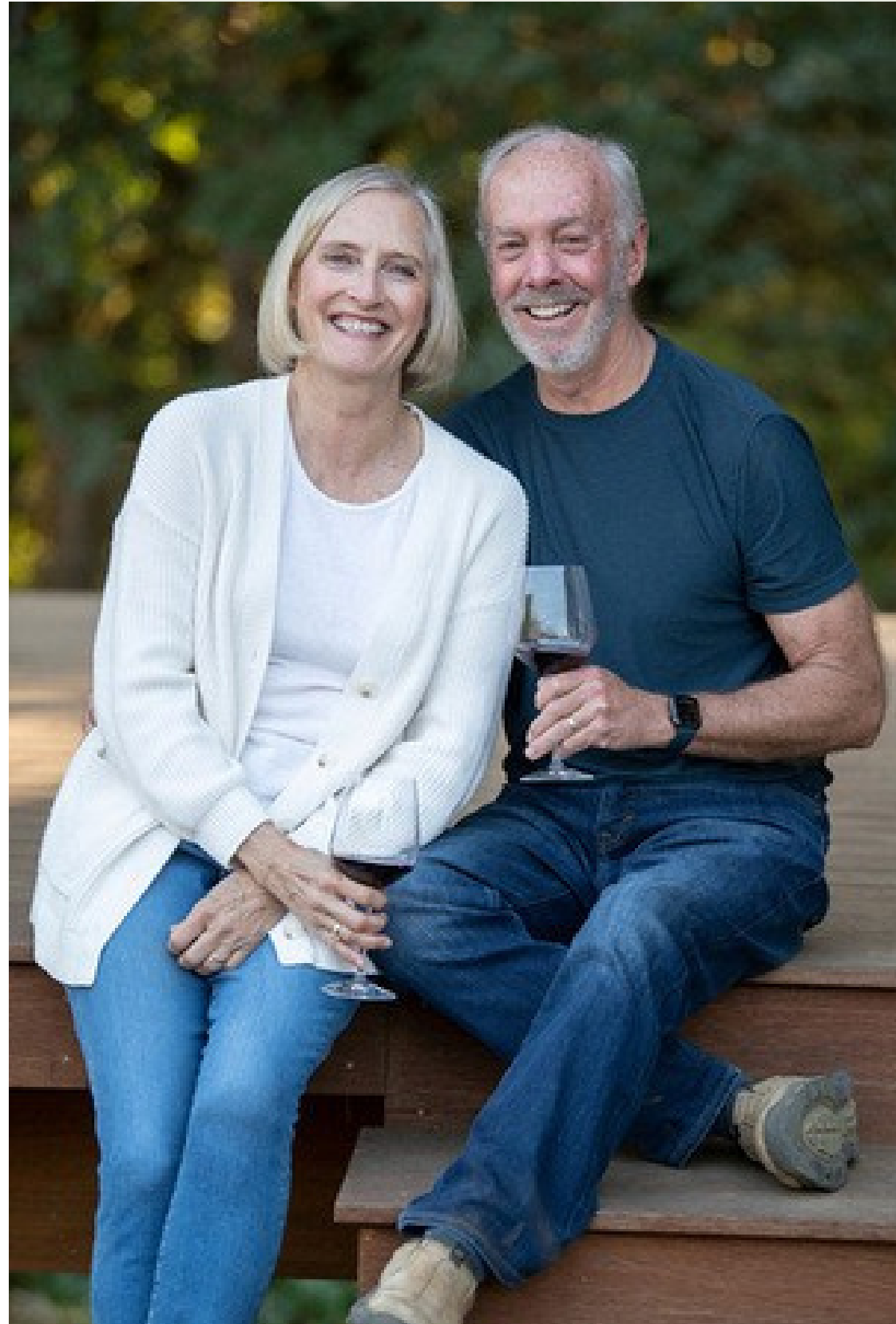
Ambar Estate is the first  
Regenerative Organic Certified®  
vineyard in the Willamette  
Valley. Ambar is founded upon  
the belief that great wine is born  
from a thoughtful and creative  
collaboration between science  
and nature.

Ethical.  
Intentional.  
Dedicated.

# Our Story

When Rob and his wife Pam Turner first set foot on the property that would eventually become Ambar Estate, the land was an overgrown mix of scrub oak, native shrubs, and invasive blackberries. The lovely piece of earth in the Dundee Hills had never been farmed so the soil had very high organic content. No leftover pesticides, herbicides, or synthetic fertilizers lurked in the soil. From the start Rob and Pam knew this property had the potential to yield Oregon wines of the highest quality.

When Rob and Pam learned about regenerative organic viticulture, they knew it was right for Ambar. Regenerative organic farming focuses on soil health and biodiversity, above ground and below ground. It helps sequester carbon in the soil, turning agriculture from a climate problem into a climate solution. And it emphasizes social equity for the farmworkers who make everything possible. Ambar Estate is a small, family-owned business with a mission to create beautiful, memorable wines in an environmentally and socially responsible way.




## Rob Townsend

Formerly a corporate attorney with Morrison & Foerster and Chief Legal Officer for Softbank and Softbank Group International, Rob also serves as Board Member to Upside Foods (the leading cultivated meat company). He has lived and worked in Europe, Africa, Asia, and Latin America. Rob is completing the University of California Davis Winemaking Certificate Program and is dedicated to creating a regenerative world class vineyard at Ambar and estate wines of the highest quality that embody the special vineyard and its unique terroir.

## Pam Turner

A former public health professional and the author of science, nature, and history books for young readers, Pam comes from a long line of farmers on both sides of her family. Her grandparents grew cotton in Texas but were forced off their land in the 1930s by the Dust Bowl—a disaster caused by poor agricultural practices that left the soil vulnerable to windstorms. Pam is particularly interested in sustainable farming and native plant restoration at Ambar Estate.



**AVA:** Dundee Hills, Willamette Valley, OR  
**Vineyard:** 20 acre property, ~13 planted  
**Soils:** Jory (11.63acre), Melbourne (1.1acre)  
**Rootstocks:** 3309, 101-14, Riparia Glorie

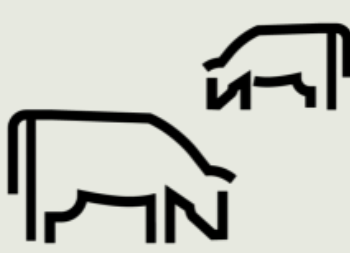
**Chardonnay:** 6.57 acres planted  
Clones: 76, 95, 548  
**Pinot Noir:** 6 acres planted  
Clones: Pommard, La Tache,  
Wadenswil, 115, 667, 777  
**Pinot Meunier:** .15 acres planted  
Clones: 5

# Our Mission

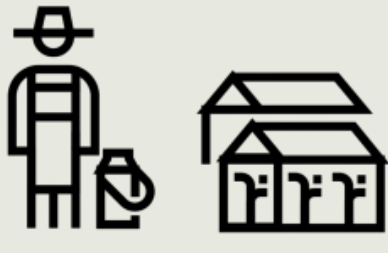
Farm like the world depends on it.



Soil Health



Animal Welfare



Social Fairness

- Building Soil Organic Matter
- Minimal to No-Tillage
- Diverse Cover Crops
- Promoting Biodiversity
- Rotational Grazing
- No Synthetic Inputs
- Living Wages for farmworkers
- Good Working Conditions





# The 2023 Vintage

The 2023 vintage was a warm year at Ambar Estate in the Dundee Hills. It began with a cool, wet spring that delayed budbreak and early vine development. Conditions remained mild through early summer, but a warm, dry July helped the vines catch up, encouraging healthy canopy growth and balanced clusters. Veraison arrived later than usual, extending the growing season into September. Warm days and cool nights throughout August and September supported slow, even ripening and preserved the fruit's natural acidity. Harvest began in early September under clear skies, bringing in beautifully developed, clean fruit.

In the cellar, because there was strong potential for tannin extraction in such a warm vintage, we minimized punch downs and pump overs to avoid over-extraction. We then used a moderate amount of new oak to accentuate the wines' flavors without overpowering them.

This is a vintage that is fresh and refined, with vibrant acidity, nuanced aromatics, and graceful structure - one we are proud to share with you.

- Bryan Weil, *Winemaker*

# 2023 Chardonnay

<b>Varietal</b>	100% Chardonnay
<b>Appellation</b>	Dundee Hills
<b>Harvest Date</b>	September 9-12th
<b>Bottling Date</b>	March 2025
<b>Barrel Aging</b>	12 months
<b>Alcohol</b>	13%
<b>Cases Produced</b>	890
<b>SRP</b>	\$65

The 2023 Ambar Estate Chardonnay was crafted to balance acidity with elegant aromatics and flavors. After handpicking and whole cluster pressing, the juice was briefly settled and transferred to French oak barrels for fermentation and élevage. The wine spent 12 months in 20% new French oak, followed by 6 months in stainless steel to marry the blend and allow additional contact with the lees.

The resulting wine opens with vibrant aromas of Meyer lemon, white peach, and mascarpone. The palate is bright and precise, showcasing layered flavors of orange blossom, lime zest, and a wet stone minerality on the finish.





The 2023 Ambar Estate Pinot Noir was crafted with terroir in mind. After hand picking and hand sorting, the fruit underwent a four-day cold soak followed by fermentation and élevage. The wine was aged for 10 months in 36% new French oak prior to bottling in July of 2024.

The resulting wine opens with juicy aromas of acai berry, black cherry, and cedar. The palate is well structured, showcasing layered flavors of green fig, cranberry, purple leaf plum, and tarragon.

# 2023 Pinot Noir

<b>Varietal</b>	100% Pinot Noir
<b>Appellation</b>	Dundee Hills
<b>Harvest Date</b>	September 12-17th
<b>Bottling Date</b>	July 2024
<b>Barrel Aging</b>	10 months
<b>Alcohol</b>	13.5%
<b>Cases Produced</b>	396
<b>SRP</b>	\$75

# 2023 Lustral Chardonnay

<b>Varietal</b>	100% Chardonnay
<b>Appellation</b>	Dundee Hills
<b>Harvest Date</b>	September 9-13th
<b>Bottling Date</b>	March 2025
<b>Barrel Aging</b>	18 months
<b>Alcohol</b>	13%
<b>Cases Produced</b>	280
<b>SRP</b>	\$95

The 2023 Lustral Chardonnay is the perfect balance of opulence and finesse. After hand-picking and hand sorting, the clusters were whole-cluster pressed, and the juice was barrel fermented in 35% new French oak. After 12 months of aging, we sampled all of the barrels and created a cuvée with vibrancy and longevity in mind that we felt would present the very best of our Chardonnay fruit. Once blended, the wine was aged for another six months in neutral oak until it was bottled in March of 2025.

The resulting wine is rich and vibrant, showing notes of marzipan, green apple skin, and subtle passionfruit. The palate has a succulent acidity carrying flavors of fresh custard, orange blossom, key lime, and flint, leading to a lengthy finish.





The 2023 Ambar Sacra Terra Pinot Noir embodies the power and the beauty of Ambar Estate. “Sacra Terra,” meaning sacred earth, conveys our commitment to caring for this special place in the Dundee Hills. Handpicked and destemmed, Sacra Terra underwent a four-day cold soak and ten-day fermentation to produce a powerful wine with structure to support longevity. The wine spent 16 months in 38% new French oak prior to bottling in March of 2025.

The resulting wine is layered with aromas of wild sage, nutmeg, clove, and black currant. It is supported by a palate of fresh earth, ripe raspberry, lavender, Rainier cherry, and generous tannins leading to a seamless finish.

# 2023 Sacra Terra Pinot Noir

<b>Varietal</b>	100% Pinot Noir
<b>Appellation</b>	Dundee Hills
<b>Harvest Date</b>	September 12-17th
<b>Bottling Date</b>	March 2025
<b>Barrel Aging</b>	16 months
<b>Alcohol</b>	13.3%
<b>Cases Produced</b>	184
<b>SRP</b>	\$120

# Estate Grown in the Dundee Hills | **2023 VINTAGE**



## **2023 Lustral Chardonnay**

97 pts | International Wine Report  
95 pts | Wine Enthusiast  
95 pts | Decanter



## **2023 Sacra Terra Pinot Noir**

95 pts | International Wine Report  
94 pts | Wine Enthusiast  
94 pts | Decanter



## **2023 Ambar Estate Chardonnay**

96 pts | International Wine Report  
95 pts | Decanter



## **2023 Ambar Estate Pinot Noir**

94 pts | International Wine Report  
93 pts | Decanter





# Get in Touch

**General Manager:**

Julie Mettille  
julie@ambarestate.com

**Owner:**

Rob Townsend  
rob@ambarestate.com

**Owner:**

Pam Turner  
pam@ambarestate.com


**Instagram**

 @Ambarestate

**E-mail**

 Info@ambarestate.com

**Telephone**

 503 - 687 - 4992

**Website**

Ambarestate.com

