

Wine Tasting – Wines of Reason – September 29, 2023

Sonoma Coast

Peay Pinot Noir 2015– ANTONIO GALLONI – VINOUS – 93 POINTS 13% ALCOHOL, \$65

The 2015 Pinot Noir (Sonoma Coast) is a terrific appellation level wine from Peay. Bright red stone fruit, blood orange, tobacco, mint and orange peel give the wine its distinctive upper register. Finessed and light on its feet, the 2015 exudes class. This is a fabulous showing and an overachiever for the year.

There is an exotic and heady floral and spice nose with musk, sandalwood, cardamom and cedar aromas. The wine is already quite cohesive with a focused progression from the front of the palate, where the fruit is featured, through the mid-palate, for texture, to the long and clean finish. There is a superb balance of fruit, earth, spice and floral notes. The acidity makes it energetic and not overly-weighted down or ponderous. On the finish, light tannins frame the wine and with 1-2 years more in bottle will soften and resolve. There is a lot of class and refinement at this price point.

About Sonoma Coast Pinot Noir

The Sonoma Coast Pinot noir over-delivers in every sense and is a perfect expression of the fruit, floral, earth harmony we seek to capture in our Pinot noir. The Sonoma Coast blend represents about a third of the Pinot noir we grow at our vineyard and is made from barrels of Estate Pinot noir that through our blind blending process do not end up in Elanus, Scallop Shelf, Ama, or Pomarium. The Sonoma Coast blend is also made blind of production amounts or winemaking information and usually has a majority of the clones we grow. It is a good snapshot of what our vineyard tastes like in any given year. The Peay Sonoma Coast is 100% estate fruit and 100% free run juice, no press wine, made according to the highest standards.

Special Wine – Sonoma Coast

Jayson Pinot Noir - 2006 100% Pinot Noir – 14.9% Alcohol, About \$40

The 2006 Jayson Pinot Noir is saturated red in color. It has profuse scents of red currant and raspberry deepened by aromas of smoke and pancetta. Flavors of milk chocolate dipped strawberries are firm up by allspice and mineral tones. This wine is approachable, juicy and creamy with a long lingering finish.” – Erin Green, Winemaker *February 2008*

Harvested: September 20 to October 12, 2006; **Bottled:** August 29, 2007 **Released:** January 1, 2009

Our grape bunches are hand-sorted, and once de-stemmed, the berries are sorted by hand on the way to the tank. This is followed by a four to five day cold soak, depending on flavor extraction. The fruit is then fermented with 100% native yeast in small open-top fermentors for two to three weeks. Towards the end of fermentation the fruit is gently pressed and moved to barrel. The wine finishes fermenting in barrel, which helps integrate the flavors from the oak. The wine continues to age in 67% new French oak for nine months. It was bottled unfiltered and unfiltered.

Failla Chardonnay 2103 95 CWA (California Wine Advisors) , 13.9% Alcohol, \$40

Lemon oil, stone fruit, and hints of white tea burst from the glass. The mouthfeel is exuberant with pure expressions of fruit (grapefruit, minerals, tangerine) and marvelous balance that finished clean and racy. Food pairing: Lemongrass Chicken with Slaw, Pan Fried Crab Cakes, White Bean Bruschetta

Santa Barbara

Ojai - Puerta Del Mar - Pinot Noir 2018 100% Pinot Noir, 13% alcohol, \$52

OPEN TOP FERMENTATION WITH DESTEMMED FRUIT, 15 MONTHS IN FRENCH OAK, 25% NEW, 273 CASES \$52

This Pinot glides onto the palate with a supple profile of red stone fruits and rallies some nerve as it segues into racier notes of berries. The wine then fans out into a suave and saline texture dotted with notes of spice, soil and woodsiness.

"One of the standouts, the 2018 Pinot Noir Puerta Del Mar Vineyard comes from a cool, westerly site and there are a tiny 273 cases produced. Gorgeous raspberry and strawberry fruits as well as loads of floral nuances define the bouquet and it's an incredibly perfumed, complex, yet pretty and nuanced Pinot Noir. With medium-bodied richness, flawless tannins, and an elegant texture, it's certainly not a blockbuster but just perfectly put together. It's going to benefit from a year or two of bottle age and cruise for a decade in cold cellars."

JEB DUNNUCK – 95 POINTS

"The 2018 Pinot Noir Puerta Del Mar is so precise, so beautiful. Here the lines are finely sketched, like a pencil drawing. Freshly cut flowers, mint, blood orange, pine and sage give the Puerta del Mar its distinctly bright aromatic profile. Medium in body and bursting with saline-infused energy, the Puerta del Mar is a gorgeous cool-climate Pinot. This is an especially fine edition."

ANTONIO GALLONI'S VINOUS 94 POINTS

See the tear sheet for the 2021 Ojai Pinot Noir – Puerta Del Mar 135 cases

Puerta Del Mar is a level six-acre vineyard that presents a heady intersection of benevolent climate and soils. The vineyard is adjacent to the Santa Ynez River's last bends before the ocean (even further west than the Sta. Rita Hills) and that influx of Pacific air up the riverbed makes for mild days here when it is warm just a short drive inland.

The site rests on the confluence of that river and Salsipuedes Creek, which drains the hillsides south of Sta. Rita Hills. The accumulative overlays of ancient floods make for a soil composition that weds those southern hillsides with all that's been ferried down the Santa Ynez River watershed, which begins just west of Ojai. These deep, gravelly Mocho soils are strewn with calcareous (chalky) rock, making the soil chemically similar (if not structurally) to the carbonate-rich soils of Burgundy.

And like much of Burgundy, this 2018 Pinot Noir is subtle, enticing, and shows a powerful translucent crimson in the glass. The power of fragrance is consuming, with ethereal scents of flowers, strawberries, black tea and chapparal herbs. It glides onto the palate with a supple profile of red stone fruits and rallies some nerve as it segues into racier notes of berries. The wine then fans out into a suave and saline texture dotted with notes of spice, soil and woodsiness—just elegant and stirring as can be.

Santa Barbara

Ojai - Puerta Del Mar - Chardonnay 2019 - 100% Chardonnay, 13.5% alcohol \$49

BARREL FERMENTED WITH WILD YEAST IN FRENCH OAK, 50% NEW, 16 MONTHS, 83 CASES

You find aromas of seafoam and chalk, along with orchard blossoms, nutmeg and buttered citrus. The palate gives a vibrant mineral framework, filled with lemons and vanilla cream, while notions of spiced pastry and salinity bring complexity in the elegant finish.

Our third Special Bottling of Puerta Del Mar Chardonnay shows further refinement in capturing what this super-coastal vineyard is capable of. This wine began with the notion of pushing the envelope with elevage—taking our most fine-boned Chardonnay and matching it with special new French oak, and aging the wine into a second winter rather than bottling in late summer.

The extra five months in barrel is what shapes this wine most, but that's coupled with the more porous nature of the 50% new oak barrels (which haven't been plugged up with tartrate crystals from prior use). It's a more oxidative approach with a profound effect, tempering the sense of sun-drenched fruit and providing a more up-front expression of the intense minerality that you find in this cool vineyard.

This 2019 bottling shows an evocative sense of the land-meets-sea terroir of Puerta Del Mar. You find aromas of seafoam and chalk, along with orchard blossoms, nutmeg and buttered citrus. The palate gives a vibrant mineral framework, filled with lemons and vanilla cream, while notions of spiced pastry and salinity bring complexity in the elegant finish. This wine needed several months in bottle to build its flesh, but is harmonious now and poised to age many years.

See Ojai's aging recommendations for their wines: <https://ojaivineyard.com/aging-recommendations/>

Cooperage:

Two neutral Damy barrels (medium toasted and 3-year-aged staves): to showcase a clean, sculpted elegance.

Two new Francois Freres barrels (light toasted and 4-year-aged staves): to provide a subtle, refined profile of exotic spice and structure.

See the tear sheet for the 2018 vintage of this wine, same vineyard, 442 cases.

Paso Robles/Sta Rita Hills

Longoria - 2016 PINOT NOIR Sta. Rita Hills – Alcohol 14.7% - \$75

Fe Ciega Vineyard, Block M, Composition: 100% Pinot Noir, Mt. Eden Clone Vineyard source: Fe Ciega Vineyard, Block M Production: 49 cases Alcohol by volume: 14.7% pH: 3.70 Titratable acidity: 0.59g/100ml Cellaring potential: Six to nine years Bottle price: \$75

The wine has a dark ruby color with compelling aromas of ripe black cherries, damp earth and notes of exotic Asian spices. On the palate, the wine is richly flavored and the dense, expansive texture leads to smooth, well-integrated tannins on the finish.

Decanting the wine for 30-45 minutes prior to serving is recommended. This wine will pair well with richly flavored dishes such as a rabbit and sausage cassoulet, beef bourguignon and osso buco.

History: In 2008, I planted a steep hillside section of our estate vineyard (M Block) to the Mt. Eden clone of Pinot Noir using cuttings from the original block at Sanford & Benedict. I chose this clone because of the outstanding wines I've made from Sanford & Benedict and Mt. Carmel vineyards in the 1980s and 1990s. I only bottle this single clone selection when I feel the quality is of the highest level we can achieve.

The Harvest: The weather returned to a more normal pattern for most of 2016's growing season and harvest. The grapes from our M Block were harvested on September 3rd at an average sugar content of 24.4 Brix. I feel 2016 is one of the best vintages for Pinot Noir in recent years.

Winemaking: The grapes were 100% destemmed and crushed into two small open top fermenters. After a three-day cold soak, the must was inoculated with yeast and fermented for nine days. The wine was pressed off, settled and transferred to French oak barrels to begin aging. Approximately 10% of the wine was aged in new barrels with the balance in two-year old barrels. After 15 months of aging the wine was filtered and bottled in January 2018.

Rick Longoria, Winemaker November 1, 2018

Daou Reserve - Chardonnay 2013 14.5 % alcohol \$40

The nose is treated to the scents of bruised red apples with tropical notes of dried banana and grilled pineapples. When tasted, there is a soft but rich texture that coats the mouth. The seamless texture maintains its balance with the wine's vibrant acidity. Flavors are driven by an orchard of red apple flavors while the notes of ground clovers and nutmeg create complexity. The long lasting intricate finish displays the wine's exposure to daily battonage.

Wine Enthusiast 91 points

Nutty barrel smoke emerges first, then the fruits trend toward tropical, with pineapple and guava tones. Buttercream and salted caramel are laced throughout the palate, where vanilla ash flavors on the midpalate are balanced by bitter apple skins and Meyer lemon pith on the backend.

Willamette Valley

de la boue – Temperance Hill - Pinot Noir 2021, Alcohol 12%, \$60

Complex nose of Chelan cherry, white tea, blood orange, spice and cola. Grippy tannins add to the sanguine texture.

Temperance Hill is our newest addition. Organically farmed by Dai Crisp, this is one of the most special vineyards in Oregon. Rocky soils, high elevation and exposure to the afternoon winds straight off the Pacific give the wines profound identity.

Our 2021 vintage is sold out.

Nostalgie de la boue (day luh BOO) is a french phrase with a loose translation that means a longing for simpler times. Directly translating to “of the dirt,” de la boue is a reminder that it all comes from the ground beneath our feet.

de la boue began as a passion project in 2019 with 150 cases and has grown into a full time business. Travis Todd farms the 5-acre organic vineyard, makes the wine and sources fruit from our vineyard partners.

The 2021 growing season began in earnest in January, as we began to prune Vista Grande. This marks the beginning of our first foray into farming the grapes we will turn into wine. A drier than normal spring with some rain during flowering gave way to a hotter than normal summer (also dry!) punctuated by the heat dome that brought 115 degree heat to Oregon. Since the grapes were in a very developmental stage during this heat, we escaped any damage to the fruit. Even though we had a dry summer, the deep root systems were able to stay happy and wet. As we moved through August, the grapes slowly ripened and moved toward ripeness with the heat. September came around and brought back the cool nights that we are used to, preserving the acids while the sugars rose. We began harvest on September 12 with Gregory Ranch Chardonnay and stretched all the way to October 10 for our newest addition to the lineup - Temperance Hill Pinot Noir.

2021 brought new adventures all around for us. After buying grapes from Vista Grande vineyard since 2019, the opportunity to be involved in the farming was presented. We took over farming 2.6 acres of Dijon and Pommard clones of Pinot Noir. The excitement of trying something new and being involved in the growing was another step into the unknown for us. “Jump and net appears” is our unofficial motto, so this was right up our alley. There were many nights spent with my nose in several books, and many beers bought for people whose brains I was continually picking. I owe even more to the folks that came out and helped, great friends really do make a difference. We are so proud to be bringing you fruit from this vineyard that we grew ourselves - following organic guidelines - in the Chehalem Mountains. It is in barrel now and we think it is stellar...

Willamette Valley

Shea Estate Chardonnay - 2019 13.2% alcohol, \$40

This lighter-bodied Chardonnay does not skimp on flavor. While smoky grilled peaches are a nice aromatic start, the real fun begins with an orange and olive oil cake note that hangs out in the background. The wine's fresh mouthfeel is a perfect match for flavors of lemon butter, chamomile and toasted filberts. — **Michael Alberty – Wine Entusiast**

Pinot Noir Selections: Dijon 76, Dijon 95; Harvest Dates: September 13 through September 26, 2019; Quantity Produced: 371 cases of 750ml; Date Bottled: August 2020; Alcohol: 13.2%; Elevage (Aging): 20% New French Oak, 17% concrete; Vineyard Source: Shea Vineyard Blocks 4, 21, 3rd Hill

Shea Vineyard was first planted to wine grapes in the late 1980s. Today Shea Vineyard is a 290-acre property with 155 planted acres. **149 of these acres are planted to Pinot noir vines and the balance is planted to Chardonnay.** Roughly 20% of the Pinot noir fruit produced each year by Shea Vineyard is used by Shea Wine Cellars for its releases. The other 80% of the Pinot noir fruit is sold to some of the finest winemakers in Oregon and California.

Shea vineyard sits on sedimentary soil over fractured sandstone. Vine spacing is 5x7 yielding 1,245 plants per acre. Shea was one of the early vineyards in this area of Yamhill County and on this soil type.

The latest plantings on the vineyard, Third Hill is a property that was added to Shea Vineyard in 2013. This directly east-facing site sees early morning sun and lots of wind influence late in the day. The vineyard, despite still being on entirely marine sedimentary soils, sits on an outcropping of basalt rock which covers much of the vineyard with baseball-to-basketball sized rocks. The eleven and a half acres of Pinot Noir and 3.45 acres of Chardonnay are all relatively young vines but are already showing signs of being another exceptional piece of the property.

Sonoma Coast

The **Sonoma Coast AVA** is an [American Viticultural Area](#) in [Sonoma County, California](#), United States containing more than 500,000 acres (2,000 km²), mostly along the coastline of the [Pacific Ocean](#). It extends from [San Pablo Bay](#) to the border with [Mendocino County](#). The [appellation](#) is known for its cool climate and high rainfall relative to other parts of Sonoma County. The area has such a broad range of [microclimates](#) that petitions have been made to the [United States Department of the Treasury Alcohol and Tobacco Tax and Trade Bureau](#) for the creation of sub-AVAs such as the [Fort Ross-Seaview AVA](#)^[2] which was approved in December 2011.

Santa Barbara

Santa Barbara County, officially the **County of Santa Barbara** ([Spanish](#): *Condado de Santa Bárbara*), is located in [Southern California](#). As of the [2020 census](#), the population was 448,229.^[14] The [county seat](#) is [Santa Barbara](#),^[15] and the largest city is [Santa Maria](#).

Santa Barbara County comprises the **Santa Maria-Santa Barbara, CA Metropolitan Statistical Area**. Most of the county is part of the [California Central Coast](#).^[16]

Southern Santa Barbara County is sometimes considered the cultural boundary of [Southern California](#)/[Northern California](#).^[17]

According to the [U.S. Census Bureau](#), the county has a total area of 3,789 square miles (9,810 km²), of which 2,735 square miles (7,080 km²) is land and 1,054 square miles (2,730 km²) (27.8%) is water.^[24]

Santa Barbara County has a mountainous interior abutting several coastal plains on the west and south coasts of the county. The largest concentration of population is on the southern coastal plain, referred to as the "south coast" – meaning the part of the county south of the [Santa Ynez Mountains](#).

The principal mountain ranges of the county are the [Santa Ynez Mountains](#) in the south, and the [San Rafael Mountains](#) and [Sierra Madre Mountains](#) in the interior and northeast. Most of the mountainous area is within the [Los Padres National Forest](#), and includes two wilderness areas: the [San Rafael Wilderness](#) and the [Dick Smith Wilderness](#). The highest elevation in the county is 6,820 feet (2,080 m) at Big Pine Mountain in the San Rafaels.

North of the mountains is the arid and sparsely populated [Cuyama Valley](#), portions of which are in [San Luis Obispo](#) and [Ventura](#) Counties. Oil production, ranching, and agriculture dominate the land use in the privately owned parts of the Cuyama Valley; the Los Padres National Forest is adjacent to the south, and regions to the north and northeast are owned by the [Bureau of Land Management](#) and the [Nature Conservancy](#).

Santa Barbara County has a mild [warm-summer Mediterranean climate](#). Along the coast, temperatures rarely exceed 100 °F (38 °C) in the summer, but rarely dip below freezing in winter. In the interior, however, summertime temperatures can soar over 100 °F (38 °C). Above 2,000 feet (610 meters), temperatures can frequently fall below freezing during the winter months. The area experiences nearly all of its rainfall during the winter months, and rarely sees any rain at all during the summer months.

The area's dry, warm summers often lead to high wildfire danger in the fall.

Paso Robles

Paso Robles is roughly halfway between Los Angeles and San Francisco.

The topography of the area consists of gentle rolling hills on the eastern half of the city, and [foothill](#) peaks, which rise in elevation to the [Santa Lucia Coastal Range](#) on the west, which are all blanketed in the Californian [chaparral](#) environment, which is mainly dry grassland and oak woodland. Paso Robles sits on the eastern foothills of the Santa Lucia Coastal Mountain Range, which lies directly to the west of the city, and runs in a north–south direction, starting at Monterey, then runs south to its terminus in the San Luis Obispo area. The city is located at the southern end of the fertile [Salinas River](#) Valley, which is centered in between the [Temblor Range](#) (including the San Andreas Fault), which lie about 28 mi (45 km) to the east, and the Santa Lucia Coastal Range, which lies directly west, rising up from the city's western border. Paso Robles sits at the border where

northern San Luis Obispo County and southern Monterey County meet, and is situated roughly 24 mi (39 km) inland from the Pacific Ocean.

The Paso Robles area has a [hot-summer Mediterranean climate](#) (*Csa*) typical of coastal [Southern California](#). The climate is defined by long, hot, dry summers and brief, cool, rainy winters. Paso Robles enjoys long-lasting, mild autumns and occasional early springs, giving the region a unique climate suitable for growing a variety of crops (ranging from primarily grapes, to olives, almonds, and other tree nuts). The city receives an average annual rainfall of 14.71 in (374 mm) per year, and most of this precipitation falls during winter and early spring. Paso Robles often receives less than 10 in (250 mm) of rain per year and typically, no rain falls from May through September. Summers in Paso Robles tend to be very hot, with daily temperatures frequently exceeding 100 °F (38 °C) from late June to as late as mid-September, and occasionally exceeding 110 °F (43 °C). Paso Robles' summers feature an unusually large day-night temperature swing, where a profound temperature difference, as much as 50 °F (10 °C), is seen between the daytime highs and the overnight lows. This large diurnal swing permits the planting of certain grape varieties that would otherwise not be suited to the region. Winters are often very cool and moist, with daytime temperatures reaching into the low 50s°F (10 °C). Mornings and nights differ from the daytime average, as they tend to be quite cold (especially in December and January), where lows reach as low as 22 °F (−6 °C). Due to the somewhat close proximity to the Pacific Ocean, the marine layer occasionally makes it over the coast range and into Paso Robles, creating fog. Unlike typical California coastal [marine fog](#), this fog is not long lasting, and typically burns off before 10 a.m.

Sta. Rita Hills

The **Sta. Rita Hills AVA** is an [American Viticultural Area](#) located in [Santa Barbara County, California](#). From its creation in 2001 through 2006, the [wine appellation](#) was officially named **Santa Rita Hills AVA**. The formal name change was the result of a protest by and subsequent negotiations with [Vina Santa Rita](#), a very large [Chilean wine](#) producer that was concerned about the AVA name diluting its international [brand](#) value. The name change took effect on January 5, 2006, with a yearlong period for producers in the AVA to change their [wine labels](#).^[3] The valley may be loosely defined as the broad plain of the Willamette, bounded on the west by the Oregon Coast Range and on the east by the Cascade Range. It is bounded on the south by the [Calapooya Mountains](#), which separate the headwaters of the Willamette from the [Umpqua River](#) valley about 25 miles (40 km) south of [Hidden Valley](#). [Interstate 5](#) (I-5) runs the length of the valley, linking its major communities

The climate of the Willamette Valley is a mix of [Mediterranean](#) (Köppen *Csb*) and [oceanic](#) (Köppen *Cfb*) influences. The [Köppen climate classification](#) system considers it Mediterranean, but compared to a true Mediterranean climate it is cooler and moister, with a longer rainy season. The main climatic features are moderate temperatures and frequent cloudiness and rains, except in summer when the northward expansion of the [North Pacific High](#) creates generally sunny and warm weather.

Winters are consistently wet and cloudy, and often foggy, but quite mild. Although night frosts are common, the temperature almost always rises above the freezing point in the daytime. Snow occurs on occasion, but accumulations are normally light, and in some winters no snow whatsoever falls. Very cold temperatures are atypical; the temperature very rarely falls below 20 °F (−7 °C), and readings of 5 °F (−15 °C) or lower occur only about once every 25 years. Summers are characterized by warm, sunny afternoons with little or no humidity, and cool evenings. Sometimes, heat waves can occur, with temperatures rising above 90 °F (32 °C) and occasionally even reaching 100 °F (38 °C), but the nights usually bring relief.

Precipitation varies considerably across the valley and is closely correlated with elevation. Annual totals range from 36 inches (910 mm) at the lowest elevations to more than 80 inches (2,000 mm) in the foothills. Eugene, at the southern end of the valley, is 425 feet (130 m) above sea level and receives 46 inches (1,200 mm) per year. Conversely, at the northern end of the valley, Portland is 50 feet (15 m) above sea level and receives only 36 inches (910 mm) per year. Most rainfall occurs from October to May, and it tends to be heaviest between November and January, when disturbances coming from the [Pacific Ocean](#) are at their most intense. Growing seasons are long, averaging 150 to 180 days per year in the lowlands to about 110 to 130 days at elevations above 800 feet (240 m).^{[7] [8]}

Severe storms of any kind are rare, although snow and ice storms can sometimes occur when surface low pressure systems move south along the coast, inducing offshore flow which advects cold air from the [Columbia](#)

[Basin](#) westward through the Columbia River Gorge, filling the valley to the north of the surface low track. Weather systems sometimes bring high winds to the northern region of the valley. Average cloud cover can exceed 70 percent in winter but drops to less than 15 percent in summer.^[8] Tornadoes are rare, but do happen a few times a year with minimal damage.^[9]

Willamette Valley

The **Willamette Valley** (/wɪˈlæmɪt/ ⁱ *wil-AM-it*) is a 150-mile (240 km) long valley in [Oregon](#), in the [Pacific Northwest](#) region of the [United States](#). The [Willamette River](#) flows the entire length of the valley and is surrounded by mountains on three sides: the [Cascade Range](#) to the east, the [Oregon Coast Range](#) to the west, and the [Calapooya Mountains](#) to the south.

The valley is synonymous with the cultural and political heart of Oregon and is home to approximately 70 percent of its population^[1] including the five largest cities in the state: [Portland](#), [Eugene](#), [Salem](#), [Gresham](#), and [Hillsboro](#).^[2] Today, the valley is often considered synonymous with "Oregon Wine Country," as it contains more than 19,000 acres (7,700 ha) of vineyards and [500+ wineries](#).^[3]

Much of the Willamette's fertility is derived from a series of massive ice-age floods that came from [Lake Missoula](#) in [Montana](#) and scoured across [Eastern Washington](#), sweeping its topsoil down the [Columbia River Gorge](#). When floodwaters met log- and ice-jams at [Kalama](#) in southwest Washington, the water caused a backup that filled the entire Willamette Valley to a depth of 300 to 400 feet (91 to 122 m) above current sea level.^[4]

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