

PENNER-ASH WINE CELLARS

Form follows function, marrying a winery with the landscape

Photo by Janis Miglavs

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When co-owners Chris and Tyanne Dussin and Lynn and Ron Penner-Ash acquired an 80-acre site for Dussin Vineyards and Penner-Ash Wine Cellars in Yamhill County, OR, in 2002, they had an opportunity to plan a vineyard and design a winery simultaneously. Careful placement of the winery buildings and access roads gave the best soil and sun exposure to the grapes, while saving the best views and necessary hillside elevations for a gravity-flow winery.

A preliminary design reflected the approximate size and footprint of the winery facility, incorporating process-flow concepts desired by winemaker Lynn Penner-Ash. Primary and service roads were carefully tailored to the existing topography to minimize grading and excavation costs. Once the preliminary design was complete, vineyard block layout was completed, and planting began on 15 acres of vineyard in 2003.

Penner-Ash Wine Cellars production is about 80% Pinot Noir, 10% Syrah, 5% Pinot Noir-Syrah blend, and 5% Viognier. Grapes are sourced from Dussin Vineyards and other Oregon vineyards, with a harvest window of about six weeks (mid-September to end of October). The winery was designed to optimize the making of Pinot Noir in small lots, and the harvest window and multiple grape sources allows some turnover of fermentation tank or bin, thus

reducing the size of the fermentation hall.

The new winery is a three-level, gravity-flow facility with 18,000 interior square feet and capacity of up to 10,000 cases. Gravity-flow includes: fruit to fermentor, new wine to settling tank and press, wine to barrel. Wine is moved in reverse by a Bulldog Pup gas-pressure racking wand.

The winery development project team consisted of the partners — the Penner-Ashes, who operate the winery,



Exterior crush pad with sorting line located on upper level to the right. Overhead door is located at the fermentation (middle) level. Portable fermentation tanks and bins are positioned beneath the cantilevered deck to receive destemmed fruit. Once full, they are moved into fermentation room.