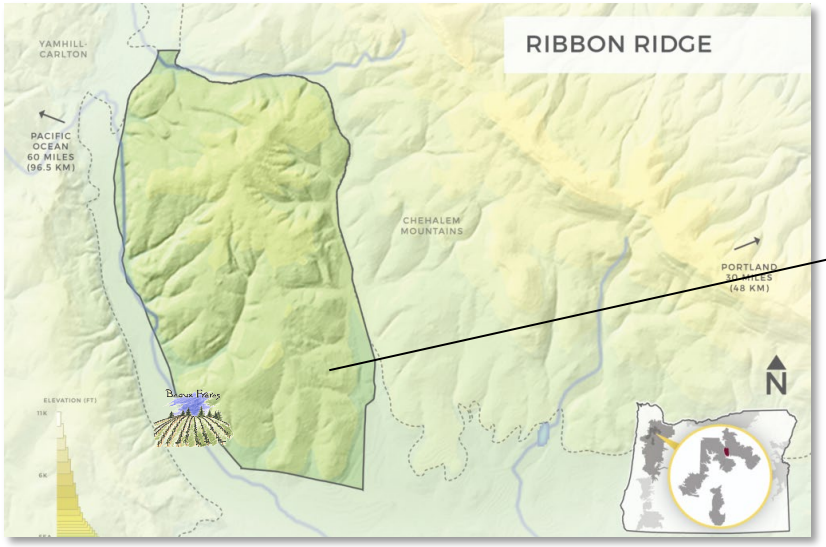
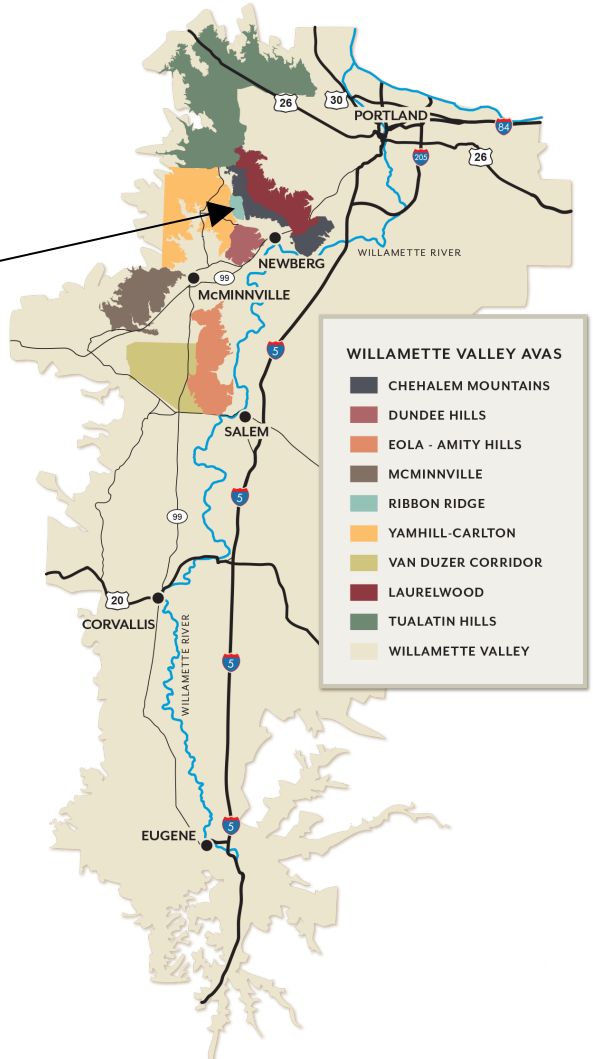
Beaux Frères
EST. 1988

Beaux Frères

After three decades of evolution, our estate's enduring mantra is to produce wines that elegantly and energetically express the unique essence of our vineyards, Mother Nature's guiding hand, and the distinguished terroir of the Ribbon Ridge AVA.

The original Beaux Frères estate is on an 88-acre farm atop the Ribbon Ridge AVA in Newberg, Oregon (Willamette Valley, USA).





The Ribbon Ridge is the smallest AVA in the Willamette Valley and contains a single soil type, a marine sedimentary series called Willakenzie. With a consistent elevation across the ridge of around 400 – 600 ft., Ribbon Ridge's moderate climate is well-suited for early grape growth in the spring, consistent and even ripening over the summer, and a generous maturing season in the fall.

1986

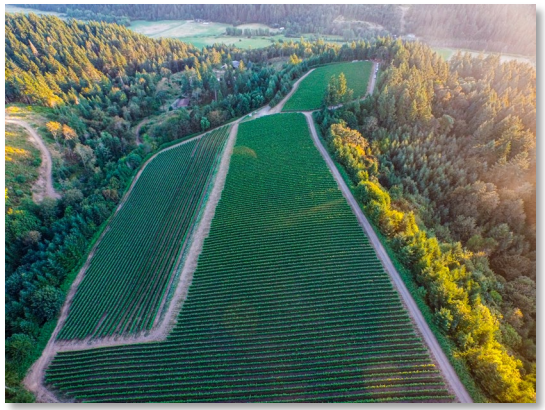
Michael G. Etzel and his brother-in-law, Robert Parker Jr.,
purchase an 88-acre foreclosed pig farm in Oregon's Willamette Valley

1988

The first five acres of Pinot Noir are planted

1991-1992

Deviating from the original mission to grow and sell grapes, the old barn is transformed into a working winery.
The first commercial vintage is produced in 1992 at Dick Ponzi's winery in the Chehalem Mountains.



1993

The first estate grown, produced, and bottled vintage is made on the property.

1996

The winery creates a companion label called Belles Sœurs to showcase a lighter style of Pinot Noir from the estate vineyard. It would evolve into a showcase for non-Estate wines until it was retired in 2004 and replaced with the Willamette Valley Pinot Noir

2000

An additional forty acres is acquired on the Ribbon Ridge; 30 acres were restored to the native Douglas Fir tree, and the remaining 10 acres became the Upper Terrace Vineyard

2016

Michael D. Etzel ("Mikey"), the middle son of founding partner, Michael G. Etzel, is promoted to head winemaker and viticulturist

2021

A 22-acre parcel that bridges the gap between our two estate sites was acquired. Planting began for a 16-acre vineyard there, using vine material primarily descended from the oldest vines in the Beaux Frères Vineyard.

2023

Michael G. Etzel retires from Beaux Frères, leaving his son, Mikey, to lead the company. As CEO and Technical Director, Mikey hires Damien Lapuyade, formerly the winemaker at Evening Land Vineyards, to guide the estate's winemaking efforts.

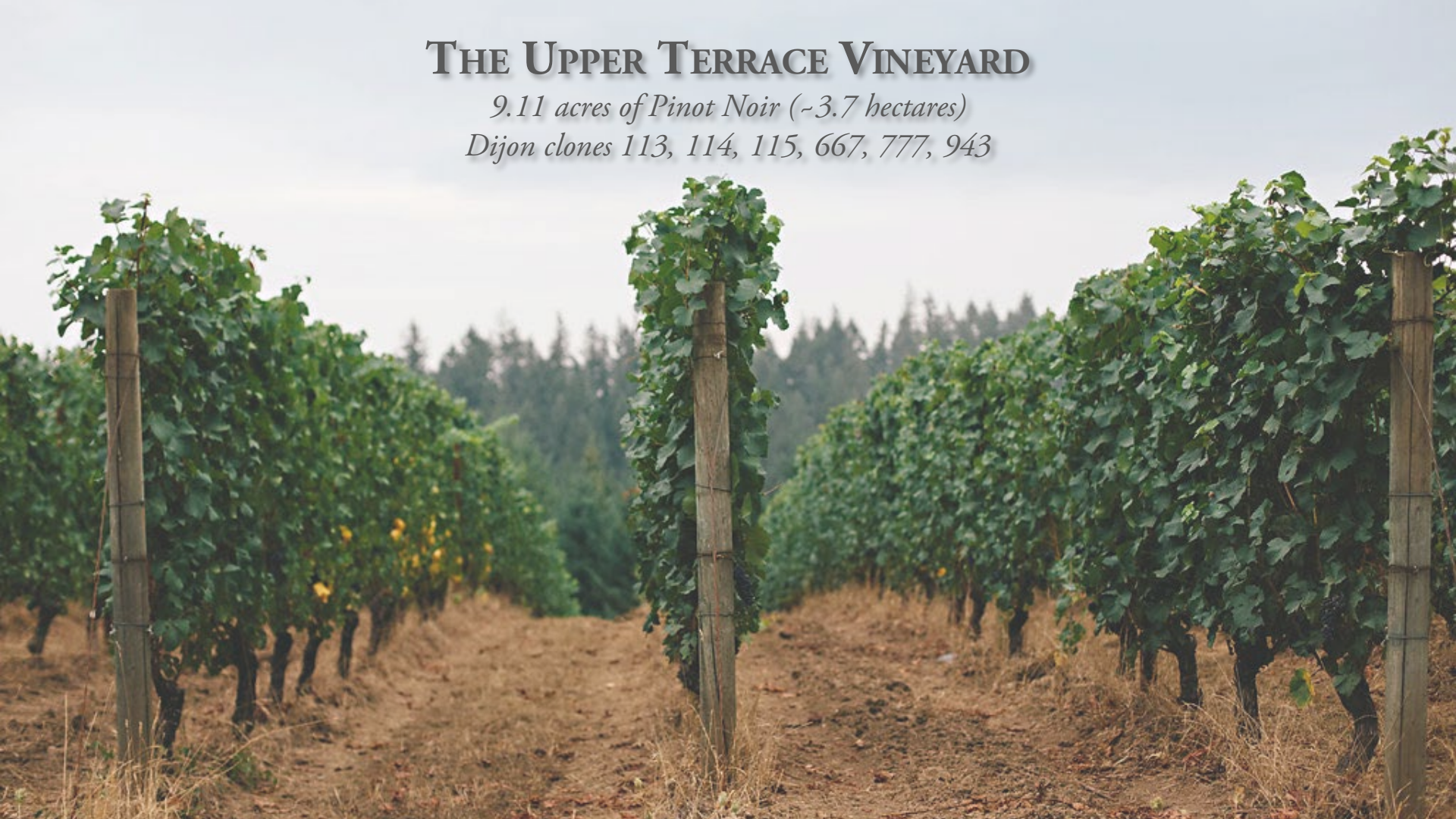
The winery became part of the esteemed Artémis Domaines family, which brought a unique Oregon terrain into a family of world-class estates that includes Château Latour, Domaine d'Eugenie, Clos de Tart, Château-Grillet, Champagne Jacquesson, and Bouchard Père et Fils in France, and Eisele Vineyard in Napa Valley. Michael G. Etzel remains a founding partner.

The Beaux Frères Vineyard

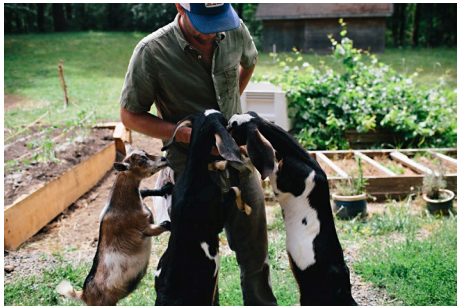
26 acres of Pinot Noir (~10.5 hectares)
Pommard, Wadenswil, and Dijon clones

The Upper Terrace Vineyard

9.11 acres of Pinot Noir (~3.7 hectares)
Dijon clones 113, 114, 115, 667, 777, 943



NEW VINEYARD ("The Bridge")
15.54 acres of Pinot Noir & Chardonnay (~6.3 hectares)
Beaux Frères Vineyard Massale Selection



FARMING & VITICULTURE

Several years back, we began exploring the ideals of biodynamic farming. We have found that this doctrine has instilled in our farming culture a structure to aid our realization that:

- *The vineyard floor is a living and breathing organ within the foundation of our farm. Fostering as much richness and diversity within it is essential in producing the quality of expression and health we strive for.*

- *The farm shall be viewed as a holistic, self-supporting organism with minimal inputs.*

- *Acute attention to the rhythm of the seasons, the subtle influences within nature, and the instinctual cultural practices that we take in response are what make our efforts stand apart. We compost on-site from materials our farm generates, graft our own cuttings, and take great care to observe and connect with the farm regularly.*

VINIFICATION

HANDLING

Our technique in the fermentation vat is characterized by minimalism. We rely on a fairly strict (but not extreme) temperature profile to encourage healthy indigenous (wild yeast) fermentation. Circulation of the free liquid in the vat via gravity or gentle pump-over is favored over macerating the skins via punch-down to harness an infusion rather than extraction. Total time in vat ranges from 14 to 18 days, vintage dependent.

PRESSING

When the infant wine finishes its fermentation and accumulates the correct balance of texture and flavor, it is gently drained off its skins to another small tank where it will be recombined with a certain percent of its press fraction. After any leftover sugar has fermented dry in this settling tank, it is drained directly to barrel with its fine lees. The wine is aged entirely in French oak, of which 30 to 40 percent is new, with the remainder at a proportionate combination of one to five years old.

TRANSFORMATION

Secondary fermentation occurs naturally in the barrel at a slow pace. We feel that a long, slow process gives greater complexity of flavor and is one of the few contributing factors we can harness to allow for a very low reliance on Sulfur additions.

ELEVAGE

Pinot Noir is fragile and needs to be protected from excessive exposure to oxygen. Hence, once in barrel, the winemaking style is called "reductive," meaning exposure to oxygen is intentionally reduced. We do not practice the typical racking process of transferring a wine from barrel to barrel to aerate. Our only racking occurs after 10 to 12 months when we rack into a settling tank before bottling. This is the only time the wine is exposed to air since it was removed from the fermentation vat, and even then, it is minimal to protect the aromatics.

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