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Willamette Valley Wineries Spark National Buzz With Surge in Traditional Method Sparkling Wines

Oregon’s wine region sees sparkling wine production jump up to 30% as over 100 wineries embrace Champagne-style techniques

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In Oregon’s Willamette Valley, a growing number of wineries are drawing attention for their sparkling wines, with some industry experts and winemakers suggesting the region could become the United States’ answer to Champagne. The valley, which stretches from Portland to Eugene and is bordered by the Pacific Coastal Range, is known for its cool nights and warm summer days—conditions that help produce wines with bright acidity, a key characteristic of high-quality sparkling wine.

The Willamette Valley is home to 11 American Viticultural Areas (AVAs) and is often compared to Burgundy, France, for its Pinot Noir and Chardonnay. Recently, however, comparisons have shifted toward Champagne. All of Champagne’s main grape varieties—Pinot Noir, Chardonnay, Pinot Meunier, and Pinot Blanc—are thriving in the valley’s vineyards.

Sparkling wine production in Oregon has increased by 25% to 30% over the past four years. According to Method Oregon, a non-profit founded by local sparkling winemakers, more than 100 wineries in the state now produce sparkling wine. Method Oregon will host its second Grand Tasting Weekend in July, an annual event celebrating traditional method sparkling wines made in Oregon. To carry the Method Oregon mark, wines must be 100% produced in Oregon using the traditional method (méthode champenoise), which involves secondary fermentation in the bottle and at least 24 months of aging on yeast.

Andrew Davis, director of winemaking at Lytle-Barnett—a Willamette Valley winery focused exclusively on sparkling wines—says that while many regions make some sparkling wine, few have aimed to become a true New World counterpart to Champagne. “I sincerely believe that we can be that place, and we're just now getting that story started,” Davis says.

To help visitors explore the region’s sparkling offerings, Method Oregon has launched a trail map highlighting tasting rooms across the valley and state. Among the standout producers is Corollary Wines in Amity, where co-owners Jeanne Feldkamp and Dan Diephouse focus on single-vineyard traditional-method sparklings. Their approach includes educational tastings and innovative techniques like carbonic fermentation for their rosé.

Nearby in Amity, Arabilis is run by Kenny and Allison McMahon. Kenny holds a doctorate in sparkling wine and emphasizes precision during fermentation to avoid faults that carbonation can amplify. The couple travels regularly to Champagne for research and offers private tastings at their downtown Amity facility.

Soter Vineyards in Carlton was one of Oregon’s first grower-producers of sparkling wine when Tony Soter launched it in 1997 with two sparklings instead of still Pinot Noir. The winery uses only estate-grown fruit and blends reserve wines dating back over a decade. Tastings at Soter include local cheese pairings or chef-curated lunches featuring farm-grown ingredients.

Lytle-Barnett’s tasting room is located in Dundee but sources grapes mainly from Eola-Amity Hills. Andrew Davis also founded The Radiant Sparkling Wine Company in 2014, which helped small producers enter the sparkling market. Lytle-Barnett focuses on vintage-dated wines aged at least three years before release.

Granville Wine Co., also in Dundee, is family-owned and led by second-generation winemaker Jackson Holstein. He believes Willamette Valley sparklings can achieve balance without dosage due to the region’s climate. Granville’s upcoming releases include pure Blanc de Noirs and Blanc de Blancs with no added sugar.

Argyle Winery has been making traditional method sparkling wine since 1987 under founder Rollin Soles. Today, winemaker Kate Payne Brown oversees a range of extended tirage bruts and vintage sparklings. Argyle’s Tasting House in Dundee offers various tasting experiences and displays original fermentation tanks.

Goodfellow Family Cellars in McMinnville began producing traditional method sparklings in 2024 after two decades of making still wines. The winery works with some of the oldest sustainably farmed vineyards in the valley and welcomes guests by appointment.

Cho Wines in Hillsboro is Oregon’s first Korean American-owned winery. Owners Lois and Dave Cho have received national recognition for their brut rosé and blanc de noirs. Their tasting room overlooks Wapato Lake Wildlife Refuge and offers flights featuring both traditional-method sparklings and undisgorged brut-style wines.

Perlée is set to open in June 2026 in Dundee Hills as a collaboration between several well-known valley names. Its first release uses yeast propagated from oak trees surrounding its estate vineyard—a rare feature in the region—to express unique terroir characteristics.

Gran Moraine in Yamhill focuses on Chardonnay-based sparklings crafted by winemaker Shane Moore using early-picked fruit for higher acidity and minerality. Their Non-Vintage Yamhill Carlton Brut Rosé blends Pinot Noir, Chardonnay, and Pinot Meunier.

The Willamette Valley also offers a range of culinary experiences for visitors. Restaurants like Anthology provide interactive tasting menus prepared by chefs who explain each dish’s inspiration. Hayward in Carlton features globally influenced dishes using local ingredients, while Okta Farm & Kitchen in McMinnville serves menus based on produce grown on its own farm.

Accommodations have expanded as well, with new boutique hotels such as The Grange Estate offering Scandinavian-inspired luxury near Dundee. The Allison Inn & Spa recently renovated its social spaces and introduced a nine-course Native Foods Experience at its restaurant JORY, celebrating indigenous culinary traditions of the Pacific Northwest.

With more than 100 wineries now producing sparkling wine using traditional methods—and new tasting rooms, restaurants, and hotels opening each year—the Willamette Valley is quickly establishing itself as a major destination for American sparkling wine enthusiasts.