FAIRSING
VINEYARD

LOCATION
Yamhill, Oregon

APPELATION
Yamhill-Carlton AVA,
Willamette Valley, Oregon

FOUNDED
2005

FOUNDERS
Mary Ann and Mike McNally

ACRES UNDER VINE
38 acres Pinot Noir,
5 acres Chardonnay

PINOT NOIR CULTIVARS
Pommard, Wadenswil, and
Dijon 114, 115, 667, and 777

CHARDONNAY CULTIVARS
Dijon 95, 76, and Entav 548

ROOT STOCK
Riparia Gloire, 101-14, and 3309

ELEVATION
500 to 700 feet above sea level

CASE PRODUCTION
3,000

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE · CERTIFIED FAMILY FOREST · BEE FRIENDLY FARMING CERTIFIED

FAIRSING HERITAGE

Fairsing Vineyard is an expression of owners Mary Ann and Mike McNally's commitment to heritage, stewardship, and the joys of life.

Planted high in the hills of Oregon's Coast Range foothills, Fairsing embodies the dream pursued by generations of Irish farmers and merchants who traversed an ocean and a continent to shape a new future.

It is on their Yamhill-Carlton vineyard where indelible farming and merchant traditions intertwine to grow and serve world-class wines for generations to come.

ESTATE PROFILE

Fairsing, an Irish word that translates to bountiful, reflects the plentiful resources of the unique site endowed with numerous ridges, deep intervening draws, acres of mature forest and streams that flow year-round.

Fairsing Vineyard was established in the summer of 2005, with the purchase of approximately 200 acres of harvested forestland.

By October 2006, eighteen acres of vines were successfully planted and trellised with the assistance of Oregon's collegial winegrower community. Vineyard development continued at roughly five acres per year, with a total of thirty-eight acres of Pinot noir and five acres of Chardonnay currently under vine.

Grapevines at Fairsing are nestled among one-hundred acres of forest. Seventy acres have been reforested with 18,000 conifers, 3,000 deciduous trees, and more than 6,000 native shrubs.

Fairsing is distinguished by its ancient marine-sedimentary soils, varied topography, and infinite views of the surrounding Willamette Valley with peaks visible from the Cascades to the Coastal Mountain Range.

Fairsing wines are entirely estate grown and meticulously crafted to ensure each expression reflects the beauty and complexity of the estate.

GOOD NATURED

In observing the connection between family, farming and the natural world, Fairsing is dedicated to sustainability, soil health, biodiversity, watershed quality, native habitat preservation, and wildlife protection.

Fairsing Vineyard is a member of the Low Input Viticulture and Enology (LIVE) Certified association, the Salmon Safe program, the American Tree Farm System and is an original signatory to the Willamette Valley Oak Accord. Fairsing is also recognized by the Pollinator Partnership for its Bee Friendly Farming (BFF).

*LIVE Certified recognized Fairsing with the **2025 Award for Excellence in Sustainability** for its "outstanding contributions to environmental stewardship and conservation".*

SOILS

The foundation of the Fairsing Vineyard is coarse-grained silty-loam soils developed from ancient marine-sediment parent rock

Predominate soils include the Windy Gap and Bellpine series with the Goodin and Dupee series also prevalent. Efficient water drainage of these soils facilitate an optimal balance of phenolics, acids, and alcohol.

VARIETALS and CULTIVARS

Fairsing's forty-three acres of Pinot noir and Chardonnay are planted on south-southeast facing slopes ranging from 400 to 700 feet in elevation. Grapevines thrive in a complex confluence of soils, topology, and microclimates.

Pinot noir selections include Pommard, Wadenswil, and Dijon 114, 115, 667, and 777. Chardonnay selections include Dijon 76, 95, and Entav 548 varieties.

The select scions are grafted to riparia gloire, 101-14, and 3309 rootstocks. Vines are tightly spaced at 1.0 meter by 1.8 meters, averaging 2240 vines per acre.

CLIMATE

The estate's climate is ideal for growing cool climate varietals. Temperatures generally average approximately 2,400 cumulative growing degree days over the growing season.

On most days the vineyard is warmed by northeast breezes from the Columbia Gorge. In late afternoon the predominant winds shift to the southwest for access to the Pacific Ocean cooling influence provided through the Van Duzer Corridor.

There is a splendid diversity of microclimates across the vineyard, which adds subtle complexity to Fairsing Vineyard wines. Optimal south-southeast site aspect combine with varied topography to create unique maturation profiles.

Some vine blocks rest on top of rolling ridges; others spread across smooth steep slopes; a few blocks are nestled in sloping bowls.

VITICULTURE

Fairsing Vineyard utilizes precision viticulture practices. Extensive shoot positioning and early season leaf pulling on the eastern side of vine canopies enhances airflow and improves sunlight exposure.

Balanced vines and open canopies are managed by maintaining or removing alleyway cover-crop to regulate vigor. Crop yields are thinned to one cluster per shoot. All Fairsing vines are hand-harvested.

Excellent soil water-holding capacity allows for dry-farming - no irrigation. In-row cultivation is used to manage vegetation under the vine row. Tillage is minimized to protect soil structure and enhance beneficial biological agents. Compost is utilized to balance nutrients.

AMERICAN VITICULTURE AREAS

Fairsing Vineyard is located in the Yamhill-Carlton American Viticultural Area (AVA) which is nested within Oregon's Willamette Valley AVA.

Fairsing is a proud member of the Yamhill-Carlton Winegrowers Association, whose motto, "Down to Earth" reflects both the cooperative spirit of its members and the complex qualities of its wines.

ESTATE WINES

Fairsing Vineyard wines continually express a true sense of place.

Each vintage of the flagship Fairsing Vineyard Pinot noir inspires with its hallmark depth, layered complexity, and seamless elegance.

Fairsing Vineyard Chardonnay, both the estate and McCarthy bottlings, are barrel-fermented and marked by complexity, tension, supple flavors and plush finish.

As the estate is an homage to traditions of Irish ancestors, the Fairsing Vineyard Matriarch Series pays tribute to pioneering and industrious women across generations. The Kenney, Sullivan, and Dardis Pinot noir reflect variations across the vineyard in aspect, exposure, soil depth, and clonal selection.

Fáinne, a barrel select Pinot noir, is deftly crafted in the cellar encompassing the finest fruit from across the estate. This dense and enveloping Pinot noir bears the footprint of the vineyard and the light touch of the winemaker.

In the fall of 2025, Fairsing introduced its first méthode traditionelle sparkling wine, the 2022 Vintage Blanc de Blanc crafted from 100% estate Chardonnay.

WINE LABELS

The illustrations on Fairsing Vineyard wine labels were first printed 1565 in Pietro Mattioli's "Commentaries." Both crimson and white clover have long been valued as a highly nutritive ground cover and is often identified as a Celtic symbol of good fortune.

Clover earned early agricultural distinction as the first among cultivated economic plants. Each spring, fields of blooming crimson clover blanket Oregon's Willamette Valley. The vibrant crimson hillsides herald the arrival of another growing season while the clover simultaneously fortifies the soils with nitrogen and beneficial organic matter.

On its wine labels, Fairsing features the crimson clover on its Pinot noir, the white clover (or shamrock) on its Chardonnay and Blanc de Blanc, and a single stem of blooming crimson clover for the Rosé of Pinot noir bottling.

The barrel-select Fáinne Pinot noir label includes a golden Celtic knot in homage to the intertwining journeys of Irish ancestors while nodding to an enduring legacy for future generations.

TASTING ROOM

Fairsing completed construction of a sustainable tasting space in 2015.

Fairsing was fortunate to work with Nathan Good Architects in the design of the tasting room and exterior spaces to be reminiscent of ancient structures found in the emerald hills of Ireland.

At 1,200 square feet, the tasting room includes an intimate wine tasting space, a large covered patio with exterior fireplace, an interior barrel ceiling, a living green roof, and cabinetry crafted from the wood used to form the curved exterior concrete walls.

A few steps from the sustainably-designed tasting room is an in-ground seven-circuit meditative labyrinth.

The labyrinth is enveloped by a circular stone walking path or mandala with platforms at cardinal points of east, south, and west.

Exterior greenspaces are favored by guests seeking a stroll while taking in the infinite views.

EVENT VENUE

Construction of an event venue adjacent to the tasting room was complete in September 2017

The 1,300 square foot event space includes a captivating dome skylight, cozy interior fireplace, intimate seating areas, wrap around patio, and large north-facing windows with sweeping sight lines of the landscape.

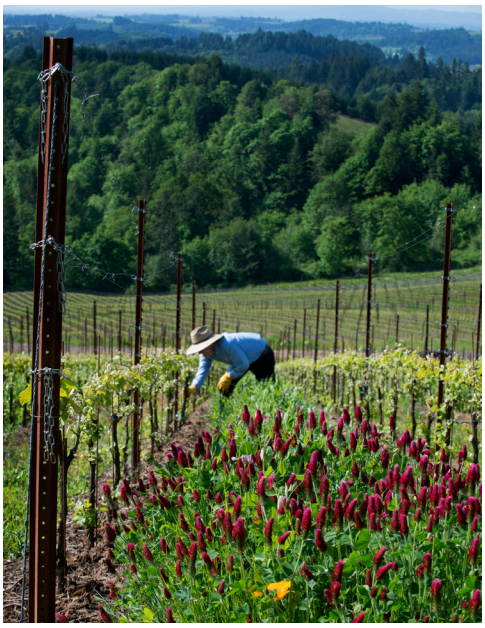
Building upon their inspired tasting room design, Nathan Good and his team again employed nature's golden ratio to calculate dimensions radiating from a single point in the center of the labyrinth.

SUSTAINABILITY

Nestled within a 100-acre forest, Fairsing hosts a diverse ecosystem and is a micro-watershed with numerous streams supplying the nearby Chehalem Creek. Green reserves adjacent to vineyard blocks are maintained to enhance biodiversity.

Sustainable initiatives across the estate include:

- *Cultivating diverse cover crops to contribute to the estate's soil health and microbiome*
- *Enhancing holistic farming practices with specially formulated compost*
- *Adding beehives in the apiary to accommodate growing honeybee colonies*
- *Sharing native bulbs and wildflower seeds to nurture pollinator habitat*
- *Hosting Mason bee incubators across the estate to assist with breeding*



SUSTAINABILITY *continued*

- *Installing kestrel and screech owl nesting boxes to augment raptor habitat*
- *Mounting hawk perches near vine blocks and the continued support of raptor rescue and rehabilitation organizations*
- *Establishing and harvesting a plot of fiber flax - nature's most sustainable fiber*
- *Planting numerous conifers & deciduous trees to complement the existing forest understory*
- *Continued participation as a founding signatory with the Willamette Valley Oak Accord to preserve and protect Oregon's white oak habitat*
- *Planting 1,000 bare-root Oregon white oak saplings among established oaks in celebration of Fairsing's 15th Anniversary in 2020*

FOUNDING PRINCIPLES

With a commitment to heritage, stewardship, and the joys of life, Fairsing is defined by a trinity of founding principles:

FAMILY - *Fairsing represents coming full circle to honor the merchant and farming traditions of Irish ancestors.*

EARTH - *Fairsing maintains a stewardship philosophy and celebrates the sanctity of the estate with regenerative farming practices rooted in conservancy and rehabilitation.*

SMILE - *Fairsing is a coalescence of holistic intention manifested in the smiles of visitors and in the joy shared over a glass of Fairsing wine.*

FAIRSING DETAILS

Fairsing Vineyard offers seated and elevated experiences. Reservations are recommended..

Connect with the Hospitality Team to reserve an experience or for shipment details.

Tasting Room open 11am - 4pm (PST) 503.560.8266
reservations@fairsingvineyard.com

Shipping Services available 11am - 4pm (PST) 503.550.7437
info@fairsingvineyard.com

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