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FOR IMMEDIATE RELEASE

Cooper Mountain celebrates 20 years of organic grape growing
Harvest Celebration at Cooper Mountain Vineyards

Beaverton, Oregon: September 19, 2015. –This September Cooper Mountain Vineyards will celebrate 2 decades of harvesting certified organically grown grapes in the Willamette Valley. In 1995 Cooper Mountain was an early pioneer in the organic movement and transitioned from conventional agriculture to certified organic agriculture and by 1999 attained biodynamic certification. In conjunction with Organically Grown in Oregon Week, Cooper Mountain will host a harvest party to observe their 20th wine grape harvest as an organic winery.

When: Saturday, September 19, 2015
3:00pm-6:00 p.m.
Where: Cooper Mountain Vineyards
20121 SW Leonardo Lane
Beaverton, OR 97007
How: Complimentary Admission
What: Live music, organically grown wine available for tasting, by the bottle or glass,
local organic food vendors, grape stomping activities

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Web: www.coopermountainwine.com
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About Cooper Mountain Vineyards:

Located in Beaverton, Ore., and founded in 1978, Cooper Mountain Vineyards was the first winery in Oregon to be certified Biodynamic by Demeter and was certified organic by Oregon Tilth in 1995. With owners Dr. Bob and Corrine Gross' vision and winemaker Gilles De Domingo's, together they create classic pinot noir, pinot gris, pinot blanc, and chardonnay. Cooper Mountain Vineyards strives not make wine for the masses, but rather those seeking wines that have soul and are reflective of each passing vintage in the Willamette Valley. Wine is memory of land.

For more information, call (503) 649-0027 or visit www.coopermountainwine.com.