

## **Pourlandia: Toast wineries, breweries and distilleries in Oregon's buzz-iest city**

By [Lawrence Ferber](#)

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The many colorful taps of Hopworks is emblematic of Portland's growing brewery scene. Photo: Travel Portland

There's a strict "no puking" rule on this tour. [The Brewvana](#) is an ever-changing tour of three to four of Portland, Oregon's 50-odd craft breweries, and violators of that no-puke rule pay a \$100 fine — and clean up their mess. "If you vomit from overconsumption of alcohol, that's a pretty amateur move," says Brewvana's Julia Marchionna.



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The great wall of Hopworks. Photo: Travel Portland

Duly warned, the first stop on my crawl (\$59 per person) is [Hopworks Urban Brewery](#), which imparts unique flavors in their line of organic IPAs, lagers, ESBs and single-hop ales by aging several in old wine and whiskey barrels.

To minimize their carbon footprint, HUB doesn't ship product out East, so drink up! Next up is [The Commons Brewery](#), which offers ever-changing lineups of refreshing draught creations including the Citrus Royale, a refreshing sour ale with citrus juice and zest. At the final venue, [Cascade Brewing](#), sour, barrel-aged beers rule, some verging into Willy Wonka territory, like the bourbon barrel-aged honey ginger lime sour ale.

The next afternoon found me sitting in the back of a [PDX Pedicab](#) for an "Urban Wine Adventure," a tour of three urban wineries (\$75, plus gratuities). Most of these wineries produce wines on-site, using grapes sourced from vineyards throughout the Pacific Northwest; many also offer food and go by the term "enopubs."



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A snack plate of local foodie delights, courtesy of the Southeast Wine Collective. Photo: Joshua Chang

First stop: the two-year-old [Southeast Wine Collective](#), where I tour the production facilities and sample wines from Willamette Valley's Division and Dundee Hills' James Rahn (flights begin at \$8), padding them with chef Althea Grey Potter's deliriously scrumptious deviled egg trio — each with different toppings — and lemongrass pork meatball bánh mì.



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It takes a village to prepare the grapes at Enso. Photo: Kristine Weilert, We Are SISU Kristine Weilert, We Are SISU

At [Enso](#), I sample budget-friendly Resonate White No. 6 (\$5 per glass/\$14 per bottle) and Portland Sangria at a long wood bar, while a Judah Friedlander-esque hipster warns, when they prepared to fill his wine growler, “Nothing too jammy, I don’t want sugary crap I’d put on toast.” I wound up the tour at [Cooper’s Hall Winery & Taproom](#), an airy, bright space dedicated to wine keg production, with impressive food and on-tap offerings that include beer and ciders.

Admittedly, the pedicab proves a less than efficient mode of touring urban wineries, which are scattered widely about the city — unlike the Central Eastside’s dense, centralized [Distillery Row](#), a once industrial eyesore filled out with small-batch craft distilleries. A [distillery passport](#), \$20, includes tastings at six venues.

[House Spirits Distillery’s](#) sensational Aviation American Gin is omnipresent in Portland’s craft cocktail spots, and even NYC’s better liquor stores like Astor Wines & Spirits. The decade-old [New Deal](#) produces several mind-blowing, flavorful vodkas, including chili-infused Hot Monkey and cacao-nib steeped Mud Puddle Bitter Chocolate Vodka.

Set in a different part of town, [Clear Creek](#) is exalted for its pear-in-the-bottle and Douglas fir-infused eau de vies. If you can't decide where to focus your time and energy, the Pearl District's [Pearl Specialty Market & Spirits](#) stocks a comprehensive lineup of these local bottles, including difficult-to-find and brand-new offerings from outside city limits.

## Where to stay

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A premiere guest room at the Sentinel. Photo: Provenance Hotels

Opened in March 2014, the downtown area [Sentinel](#) (from \$189) is made up of two historic buildings transformed into a lovely boutique property with Bee Local beehives on the roof (the honey's used in some local brews and cocktails). Central Eastside's retro motor lodge-styled [Jupiter Hotel](#) (from \$135) offers booze-centric "PDX Urban Winery Experience" and distillery packages.