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BIOGRAPHY | ERIC HAMACHER, WINEMAKER

After earning a degree in viticulture and enology at UC Davis, Eric Hamacher set forth to gain extensive winemaking knowledge and to date, has worked more than 24 vintages at numerous wineries around the world. After producing wine for esteemed wineries such as Mondavi, Chalone and Etude, he realized his heart was in Oregon and followed pursuit to travel North and create the perfect Pinot Noir.

Eric founded Hamacher Wines in 1995 and has since proved an uncompromising commitment to quality. In less than a decade, he became one of the most respected and sought after producers in Oregon. He has established a reputation for being a masterful blender of expressive and balanced Pinot Noir and produces some of the most elegant Chardonnay in the United States. While his production is small, his wines are highly acclaimed and featured in fine restaurants and private cellars around the world.

Hamacher is a Founder of the Carlton Winemakers Studio (CWS): An innovative “green” cooperative winemaking facility that has been an archetype for Oregon’s wine industry and the first of its kind built from the ground up in the nation. The 15,000-square-foot gravity flow winery was constructed in 2001 and is located on two acres in the charming town of Carlton, Oregon. His innovative theory was to create a space where smaller wineries could benefit together from the equipment that larger wineries receive, but act independent from one another. After considerable time and effort on Hamacher’s part, legislation was passed in Oregon and his concept became a reality. The winery was constructed following the LEED (Leadership in Energy and Environmental Design) Building Council in the United States. This system employs accepted energy and environmental principles and strikes a balance between known and effective practices and emerging concepts, utilizing recycled and reusable materials and energy efficient saving systems.

The combination of Eric’s humility, world-class talent and years of experience shape a hand that is light. Track marks from Hamacher are nowhere to be found. His influence is fleeting – his job is to get out of the way, let the wine tell its story. Native yeasts, small open-top fermenters, a delicate approach that coaxes and nudges but does not intrude. Simple tools like meticulous fruit sorting, artistic temperature control, precise punchdowns and pumpovers, gentle gravity-fed movements, and a comfortable bedding of hand-selected French oak barrels. Raising the wine takes a watchful and experienced eye, knowing when to provide loving discipline and when to let go. We are honored to be working with Hamacher, whose approach is perfectly aligned with our vision of crafting a Pinot Noir that vibrates with spirit of place.

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