

BOW & ARROW

‘One of America’s hottest and most consistent names.’

‘Our eyes have been steadily fixated on Bow & Arrow’s dazzling creations for five years running. A collection of wines that are as delicious as they are thought-provoking.’

‘Bow & Arrow’s wine roster is loaded with insanely affordable talent, and if you’re unaware at this point, you’re simply not paying attention!’

-Master Somm Ian Cauble

Year Founded: 2010

Region: Willamette Valley, OR

Winemaker/Owner: Scott and Dana Frank

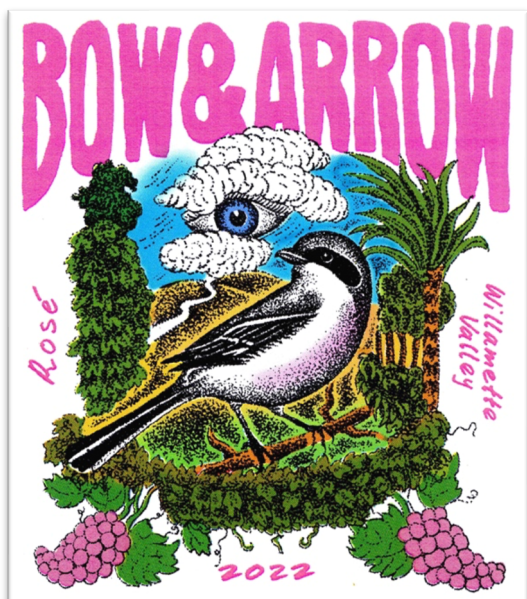
Fun Fact: Delicious local wine that's cheaper than most of the competition from Europe!

-Sustainable, Organic & Biodynamic (Certified)-

My name is Scott Frank and Bow & Arrow is my interpretation of the Willamette Valley’s humble terroir. The most important parts of that equation are the Willamette Valley and “humble.” Our growing region is frequently approached as a grand terroir destined to produce prestigious wines with an implicit Burgundian influence. I’m honored to make wine here. Still, the valley I know and love is



as much a blue-collar agricultural area as it is a boutique wine destination. It’s as much a collection of relatively simple, clay dominated soils as it is home to multi-generation family estates and renowned AVA’s. Bow & Arrow uses a different template to explore this different, simpler side of the Willamette Valley. Instead of Burgundy, we pay homage to the refreshing and decidedly working-class wines of France’s Loire Valley. I’m certainly not the first person to have this notion. Loire Valley grape varieties like Melon, Chenin Blanc, and Gamay were planted in the Willamette Valley decades before I moved here from New York in 2001. As a newly immigrated grocery store wine buyer in Portland, I was always excited when local winemakers shared their interpretations of these less typical grapes. I fantasized about creating my own winery devoted exclusively to such wines. Even after one of Oregon’s great contemporary Pinot Noir and Chardonnay masters, John Paul of Cameron Winery, drafted me as his unproven assistant winemaker in 2007. The thought of bottling Loire Valley varieties was never far away. So, in 2010 we — my amazing wife Dana, a tireless army of local supporters, and me — actually made it happen. We bootstrapped it for the first few years but today, Bow & Arrow is a full-fledged, subterranean winery located in Northeast Portland. We source our fruit from a small group of reliably outstanding farmers who were willing to take a risk grafting or planting the varieties we needed and to farm them in a way that was aligned with our beliefs. While there is no one “house style”, we embrace a principal of drinkability and low intervention; a humble word that embodies the spirit of wine drinking we celebrate.



2025 Willamette Valley Rosé

This year's rosé is a short maceration of Gamay primarily from a high elevation, organic sight in the Chehalem Mountains. It's a stainless steel fermented study on wet rocks and perhaps a border skirmish between watermelon Jolly Ranchers and Grapefruit Jarritos. Unyeasted and unmanipulated. Only made in years that lend themselves to making quality rose.

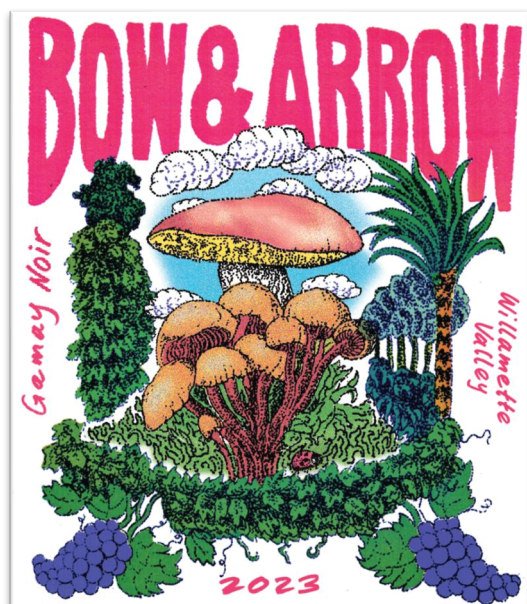


2022 Willamette Valley Pinot Noir

'The 10 Best Oregon Pinot Noirs Under \$50' -Vinepair 2025

'25 Best Pinot Noirs' -Vinepair 2024

This joyful little bottle is sourced from various sites in the Willamette Valley (Arbre Vert, Chehalem Mountains AVA; Johan, Van Duzer Corridor AVA; Hughes Hollow, South Salem Hills) and is made with carbonic maceration, resulting in a wildly aromatic wine with plenty of tart super crunchy red fruits. Fermented in 1.5 - 3 ton fermenters with approximately 15% whole cluster. Aged in barrique naturally with the odd 500L puncheon here and there. Aged for one year before bottling. Made with minimal intervention, this is pure Oregon "glou glou" at its finest.



2024 Willamette Valley Gamay Noir

This vintage is a blend of mostly Eola-Amity and Chehalem Mtns AVA fruit. As always it is a traditional semi-carbonic maceration done in concrete. Hard red candy crunch with a twist of cracked pepper is my spontaneous tasting note.