



Facts at a Glance

- We planted our first vines in 2007 and our first vintage was 2009.
- Primoris, our signature white, is the only Chenin Blanc grown and produced in the Rogue Valley.
- Our wines are all single vineyard estate wines with fruit sourced from our vineyard in Talent, which was originally a Pear Orchard planted in early 1900's.
- Ledger David Cellars is named after the first born son of owners Lena Varner and David Traul.
- Our logo mark is an abstract representation of Orion's Belt, symbolic of the unity, strength and connectedness required to grow winegrapes of the highest quality.
- White varietals include Chenin Blanc, Viognier, Chardonnay and Sauvignon Blanc.
- Red varietals include Cabernet Franc, Syrah, Malbec, Sangiovese, Tempranillo and Petit Verdot.
- In addition to premium and ultra-premium varietals wines, we create several adventurous and complex red blends.
- Our urban-elegant Le Petit Tasting Room is conveniently located in Central Point nestled between the World Famous Rouge Creamery and Lillie Belle Farms chocolates. Just 2 miles off I-5, left at exit 35.
- We offer a taste of five estate wines for \$5, refunded with a two bottle purchase.
- Hours: Open daily, noon-5pm, year-round.
- The owners have been working diligently on winery plans since 2010 with Brian Westerhout of Ron Grimes Architects, PC. We are in the final planning stages of our gravity-flow estate winery in Talent.
- Our estate vineyard is certified Salmon Safe and LIVE (Low Input Viticulture and Enology). The core of these certifications is the utilization of sustainable, environmentally safe, economically feasible, and socially acceptable agricultural management practices to control pests and diseases.