"Life is good, the palate is pleased, and the rooster crows again!"

Winery and Vineyard

Pudding River Wine Cellars is a winery, vineyard, tasting room and custom crush business located in the idyllic east Willamette Valley of Oregon at the foothills of the Cascade Mountains. The property, which is located an hour south of Portland, sits along the banks of the Pudding River, a 62-mile tributary in the valley fed from the Cascade Range. The vineyard was planted in 2004 and yielded its first commercial vintage in 2006. The tasting room is located in a classic red barn and the adjacent patio and fire pit hospitality area overlooks the river and vineyard.

Label and Wines

The rooster on the Pudding River Wine Cellars label pays homage to the poultry farm that previously occupied the property in the mid-1900's. Farming and production have a long history on the land. In the early 1900's the property was a grist mill and in the 1800's the land was a parcel of a larger 600-acre farm owned by an original English settler to the area. The property's 1904 farmhouse remains and will undergo an extensive renovation for future winery event space and wine club use.

The Pudding River Wine Cellars vineyard grows three clones of Pinot Noir – Pommard, 777 and 115 – which are used in its Estate Pinot Noir and Rose' of Pinot Noir, as well as in other wines produced through the winery's custom crush services. The winery sources grapes for the other varietals it produces from high-quality vineyards in the Willamette Valley and Walla Walla AVAs.

Pudding River Wine Cellars produces acid-driven, well-structured traditional French-styled wines. The premium wines produced include Burgundy varietals that are made with Oregonian-production values. The winery uses sustainable production methods and both the production facility and tasting room are powered 100 percent by solar energy. Pudding River wines have been recognized by the Wine Spectator and Wine Enthusiast and have received numerous accolades from wine and food competitions in the region.

Founder and Winemaker

Owner and winemaker Sean Allen founded Pudding River Wine Cellars in 2004 after a 15-year career as a mechanical engineer. Sean was an avid wine enthusiast and home producer before attending the acclaimed Chemeketa Wine Studies program. Sean's passion for winemaking and hands-on approach is evident in every aspect of the wine production lifecycle and as an entrepreneurial small business owner – from grape growing to bottling to direct-to-consumer sales. Sean is currently pursuing an Executive MBA in the Global Wine Business through Sonoma State University, and is a graduate of Whitman College, Duke University and Washington State University. He was featured on Season 2, Episode 6 of Wine Crush OR podcast through the Portland Radio Project.

Tasting Room and Sales

The Pudding River Wine Cellars red barn tasting room and patio area is open Wednesday-Sunday, 11:00 a.m.-5:00 p.m., February-December. Our Sales Manager Alexa Weber is a certified sommelier and French and Italian Wine Scholar. Alexa oversees operations of the tasting room, wine clubs and direct sales program. Inquiries about Pudding River Wine Cellars wine sales, hospitality services, and custom crush business can be made to website@puddingriver.com.