

Apericity

V I N E Y A R D



5719 Jerome Prairie Road
Grants Pass, Oregon

DISCOVER APRICITY VINEYARD,

A JEWEL IN THE APPLGATE VALLEY

Passion for Natural Wine: Apricity Vineyard is driven by a passion for crafting wine from naturally grown, responsibly managed grapes. Located in Southern Oregon's picturesque Applegate Valley, the vineyard's ideal size allows for hands-on farming, producing clean, natural, and uniquely terroir-driven wines.





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LANDLEADER

THE APRICITY STORY

PASSION FOR NATURAL WINE

For us, it's all about wine and grapes—but not just any wine and grapes. Our passion lies in creating wine from grapes grown naturally, managed responsibly, and minimally crafted. Driven by this passion, our family discovered a young vineyard in the picturesque Southern Oregon Applegate Valley, where we began cultivating and crafting clean, natural, and uniquely terroir-driven grapes and wine. The vineyard's perfect size allows for hands-on farming amid the stunning Siskiyou Mountain range and the Applegate Valley.

MEET THE OWNERS

Laloni Cook is the heart of our tasting room, overseeing all customer service operations and ensuring guests feel welcomed and valued. Born and raised in the Pacific Northwest, Laloni spent her childhood between Port Angeles, Washington, and Grants Pass, Oregon. She proudly calls both places home, bringing a deep connection to the region's natural beauty and community spirit to her work at Apricity Vineyard. Noah Lowry brings a wealth of experience in farming and ranching to Apricity Vineyard. His hands-on approach and dedication to natural practices ensure that vineyard operations run smoothly and efficiently. Noah's background provides a solid foundation for strong healthy vines and producing exceptional, terroir-driven wines. Together, Laloni and Noah's complementary skills and shared passion for natural, responsibly crafted wine shape the unique character and vision of Apricity Vineyard.

A CHANGING SEASON

Noah and Laloni's son has been presented with a once-in-a-lifetime athletic offer on the East Coast. This opportunity has led the owners to make the challenging decision to shift gears and find a new steward for the work of passion that is Apricity Vineyards.





VINEYARD

Apricity Vineyard embodies our passion for small-scale, hands-on farming, producing clean, healthy grapes and beautiful wines. Formerly known as Crow and Bear, the property was converted from a horse farm to a vineyard in 2014. Since purchasing the vineyard in 2016, we have enhanced its health through ecological farming principles, including the help of resident runner ducks and chickens that roam freely, foraging for insects and fertilizing the rows.

ECOLOGICALLY FARMED

Our vineyard thrives on plant diversity, with previously planted and volunteer grasses, clovers, and wildflowers growing throughout the alleyways. These natural cover crops protect the soil year-round, providing carbon and nitrogen, choking out noxious weeds, and creating habitats for beneficial insects. We mechanically cultivate the vine rows to loosen the soil, aerate, and weed, eliminating the need for chemical herbicides and allowing efficient management of the vines. Vine foliage is treated with nutrients and microbes to stimulate natural resistance against pests and fungi. Alongside foliar nutrition, we employ best practices for management, such as trimming, thinning, and trellising to ensure proper ventilation and health throughout the vineyard. Soil vitality is enhanced through cover cropping and a comprehensive amendment plan that includes macro/micro minerals and trace/ultra-trace elements. This promotes microbiology, organic matter, biodiversity, and root health. Our rows are fertilized with nutrient-dense, farm-produced, and organically sourced compost.

CLEAN FARMING

We are proud to grow biologically produced grapes of the highest quality, reflecting our commitment to natural agriculture and vineyard health. Our grapes are grown completely chemical-free, without chemical fertilizers, pesticides, fungicides, or herbicides. We focus on the microbiological health of the vineyard ecosystem, a philosophy we call “(micro)biology to bottle.”

TASTING ROOM

OUR SUSTAINABLE VISION

When we took over the vineyard in 2016 and began remodeling the tasting room—a process that spanned over two years—we prioritized sustainability. Opening in February 2019, our tasting room, a repurposed horse barn, incorporates rustic elements of salvaged barn wood and mushroom board, alongside a progressive interactive hempcrete learning wall. This space reflects the diversity and ever-evolving landscape of the Southern Oregon wine region.

EMBRACING UPCYCLING

Many of the building materials used in the remodel were repurposed. Upcycled bricks, barnwood, and hinges from our California ranch are featured throughout the tasting room. Trinkets from Laloni's grandmother and a stunning cinder pine rough-cut table from Noah's father add personal touches. Our hempcrete feature wall, made from ground-up stalks of the industrial hemp plant, serves as a beautiful and sustainable focal point. Every item in the tasting room has a story, from the ceiling to the framed artwork and down to the glass bottles displayed with love.

A UNIQUE BOUTIQUE EXPERIENCE

Our tasting room offers a warm, welcoming atmosphere where guests from all walks of life can come as they are. Enjoy the cozy warmth of the repurposed fireplace while sharing wine, beer, and spritzers with loved ones—or even making new friends. Our one-of-a-kind estate wines are showcased amidst the vine rows, with custom vintage style and beautiful vineyard views from every window. Indulge in a uniquely boutique experience, celebrating the beauty and richness of our vineyard and its surroundings.





Apicinity
VINEYARD



East Block
TEMPRANILLO
Apicinity Vineyard
2011

WINEMAKING

Apricity Vineyards partners with Linda Donovan and Pallet Wine Company for their winemaking because Linda delivers a professional yet personal touch to the process. Her extensive expertise and passion for winemaking ensure that each bottle reflects the unique terroir of our vineyard. Linda's dedication to quality and her hands-on approach aligns perfectly with our commitment to natural, responsibly crafted wines. This collaboration allows us to produce exceptional wines that truly embody the essence of Apricity Vineyards.

LINDA DONOVAN, PALLET WINE COMPANY

Linda Donovan's passion for winemaking ignited in 1990 when she began her degree in fermentation science at UC Davis. As she worked her way up in the renowned wine regions of Napa and the true Sonoma coast, Linda also explored many wine-growing regions around the world. After gaining valuable experience in Western Australia's Margaret River, she decided to pioneer the Rogue Valley in 2001. "At that time, there were only five wineries here, and no one was growing the varietals I wanted to make," Linda recalls. Undeterred, she planted Mourvedre, Grenache, Cinsault, and Carignane herself. Today, Linda is the owner of Pallet Wine Company, the first and busiest custom crush and private label wine facility in Southern Oregon.



East Block
TEMPRANILLO
Apricity Vineyard
2011

THE ESTATE

Welcome to this beautiful contemporary estate, built in 2004, offering a generous 3,647 square feet of living space. This residence boasts three spacious bedrooms, two full bathrooms, and two half bathrooms, complemented by a 1,209 square foot attached garage. This home is set privately away from the tasting room, ensuring great privacy and a serene vineyard setting, making it a perfect retreat within the vineyard estate.

GREAT FLOW AND DESIGN

The split floor plan features a large open-concept living area, with grand vaulted ceilings, and a rock fireplace with a gravity pellet stove, creating an inviting atmosphere for both relaxation and entertaining. The large chef's kitchen is a culinary dream, equipped with solid wood cabinetry, granite countertops, double ovens, a cooktop with hood, a large island, and ample storage. Adjacent to the living space, you'll find a formal dining room, a dedicated office, a wet bar, a laundry room, and an additional half bath, all designed for convenience and functionality. The master suite enjoys its own private wing, offering a spa-like bath with a large tub, a walk-in tile shower, and generous space for comfort and privacy. The opposite wing of the home includes two well-sized guest rooms, each with a separate sink and walk-in closet, connected by a Jack and Jill bathroom, making it ideal for children or guests. Upstairs, a large bonus room with a half bath provides versatile space for projects, a home gym, or an additional living area. The 1,200 square foot garage not only houses vehicles but also includes workshop space for hobbies or storage.

Outdoor living is enhanced by a large covered patio that overlooks elaborate landscaping and mature trees surrounding the main home. Adjacent to the home, a fenced raised bed garden and a large orchard offer delightful gardening opportunities.





Property Details

Access:	Access is via a shared gated paved driveway off of paved Jerome Prairie Road
Present Land Use:	Rural residence, tasting room, and vineyard
2023 Taxes:	\$5,212.49
Zoning:	FR (Forest Resource)
Elevations:	+/- 900' to +/-1,000' above sea level
Topography:	Mostly level
Drainage:	Some french drains
Live Water:	2 on-site ponds totaling +/-0.30 acres
Water Rights:	Irrigation provided through the Grants Pass Irrigation District
Irrigation:	Drip irrigation with two holding ponds
Domestic Water:	On-site 37 GPM well (JOSE_56078)
Sanitation:	Sand filter septic system (shared with home and winery/tasting room)
Additional Notes:	Established landscaping, asphalt entrance and ample parking, and fencing

Certified Naturally Grown

Certified naturally Grown (CNG) offers peer-review certification to farmers and beekeepers producing food, flowers, and fiber for their local communities by working in harmony with nature, without the use of synthetic chemicals or GMOs.

Our standards are based on the highest ideals of the organic movement. Our approach is based on transparency, direct relationships and a firm belief in our ability to create something uniquely valuable by working together.

Certified Naturally Grown producers proudly commit to the following practices:

- Absolutely no use of synthetic chemicals pesticides, fungicides, or fertilizers
- Employing holistic practices that work with nature to address pest, disease, and nutrient challenges, minimizing use of approved sprays, treatments and amendments
- Investing in our soil, water, wildlife, and air with ecological practices such as conserving water, planting cover crops, rotating crops, preserving buffer strips and protecting pollinator habitats
- Using organically produced seeds whenever possible and never using chemically treated or genetically modified seeds
- Providing animals with a healthy environment, access to pasture, and sufficient room to grow and thrive
- Providing animals with feed that's free from any hormones or antibiotics, and that's grown without the use of synthetic fertilizers, herbicides or pesticides
- Always striving to enhance the positive environmental impacts of production, minimize any negative impacts, and continually improve the sustainability of the operation







ESTATE DWELLING CHARACTERISTICS

Gross Living Area:	3,647 square feet (county records)
Number of Stories:	Single story with loft
Year of Construction:	2004
Bedrooms:	Three bedrooms
Bathrooms:	Two full bathrooms and two half bathroom
Foundation:	Concrete
Flooring:	Tile, hardwood, and carpet
Exterior Walls:	Stone and lap siding
Roofing:	Composition shingle
Heat/Air Conditioning:	Electric heat pump with air conditioning Separate heat pump for guest wing Ductless HVAC in garage and loft Pellet stove and gas fireplace in living room
Other Rooms:	Office, dining room, wet bar area, laundry room, bonus room over garage
Additional Notes:	Covered entry and back patio, elaborate landscaping, mature trees, garden and orchard.
Garage:	1,209 square foot attached garage with wood stove heat

TASTING ROOM CHARACTERISTICS

Effective Building Size:	1,728 square feet
Year of Construction:	2005 (tasting room conversion/updates in 2017)
Foundation:	Concrete
Exterior Walls:	Wood
Roofing:	Composition
Flooring:	Stamped concrete
Heating/Cooling:	Heat pump for main system Ductless for the cooling room Pellet stove
Additional Notes:	Large patio with retractable awning and accordion door Multiple small seating areas and stage for music

SHOP CHARACTERISTICS

Effective Building Size:	1,200 square feet
Year of Construction:	2014
Framing:	Pole frame
Foundation:	Concrete
Power:	100-amp Sub-panel



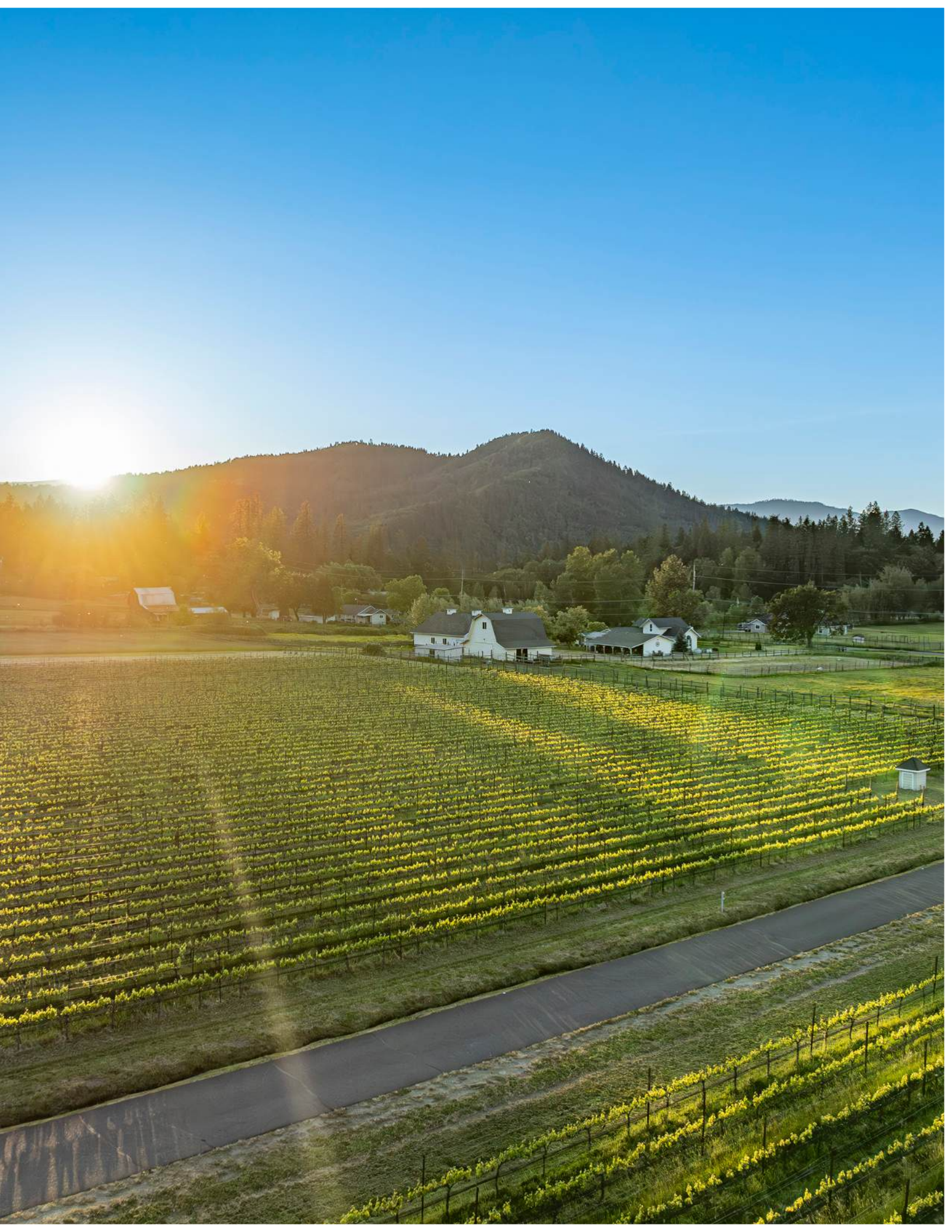


VINEYARD DETAILS

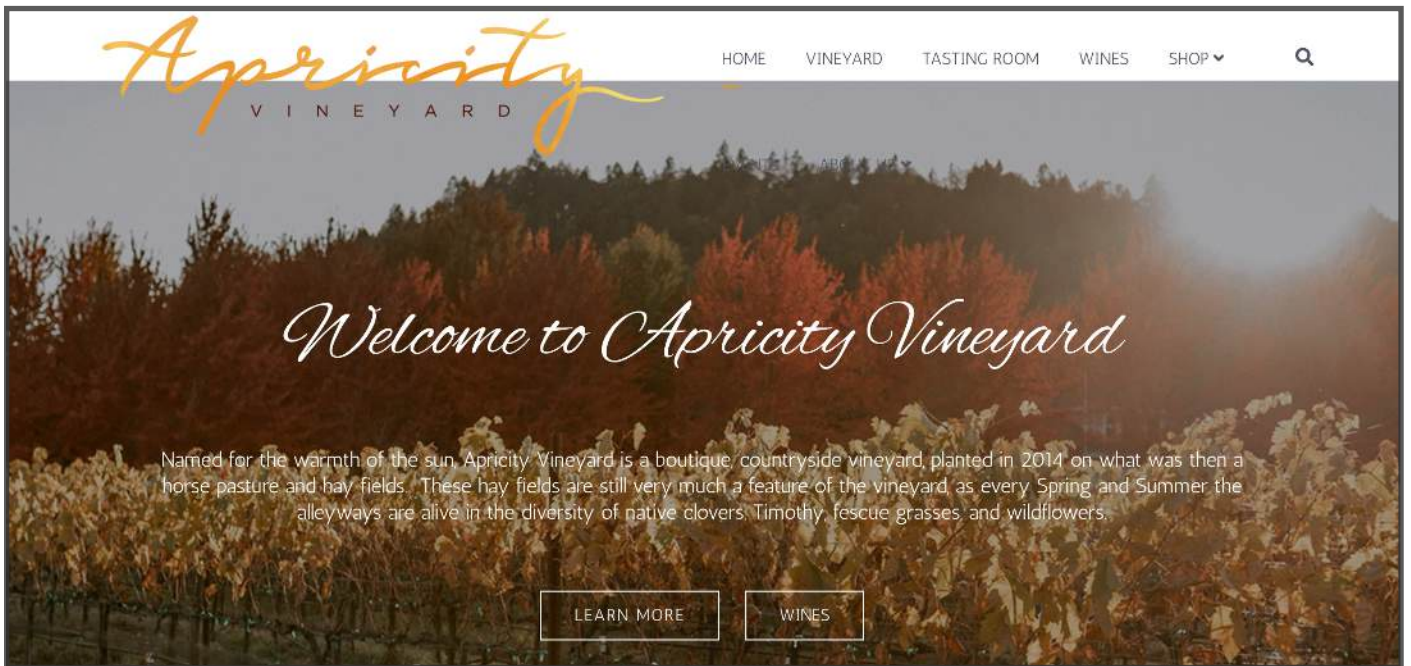
Age Planted:	2014
Net Acreage:	+/-8.42 acres (per aerial image)
Varieties:	Tempranillo (+/-4 acres), Primitivo, Chardonnay, Syrah, and Viogner (around +/-1 acre each), and 0.25 acres of Petite Syrah
Rootstock:	Varies, all grafted rootstock
Farming Practices:	Naturally Grown and LIVE certified - organically farmed for 8 years
Trellis:	Vertical shoot positioning
Spacing:	Unknown - assumed to be around 8' x 5' or 8' x 6'
Frost Protection:	One wind machine
Fencing:	Fully fenced
Management:	Self managed
Production:	Goal is for a maximum of 3 tons per acre by choice, has harvested 25 tons overall at its peak (now 10-15 tons per year by choice, and selling off around 3-4 tons per year)

IRRIGATION MAP





BRAND AND DIGITAL ASSETS



Website: ApricityVineyard.com

Instagram: @apricityvineyard

8,671 followers

Facebook: facebook.com/apricitywines

2.1k followers & 1.6k likes

Google my Business: 56 Google Reviews with 4.8 average rating

Yelp: yelp.com/biz/apricity-vineyard-grants-pass (5 stars)





NORTH

JEROME

JEROME PRAIRIE RD

RD

Gate



Well



**Primary
Irrigation Pond
and Pump
Station**

Shop

Tasting Room

Drainfield

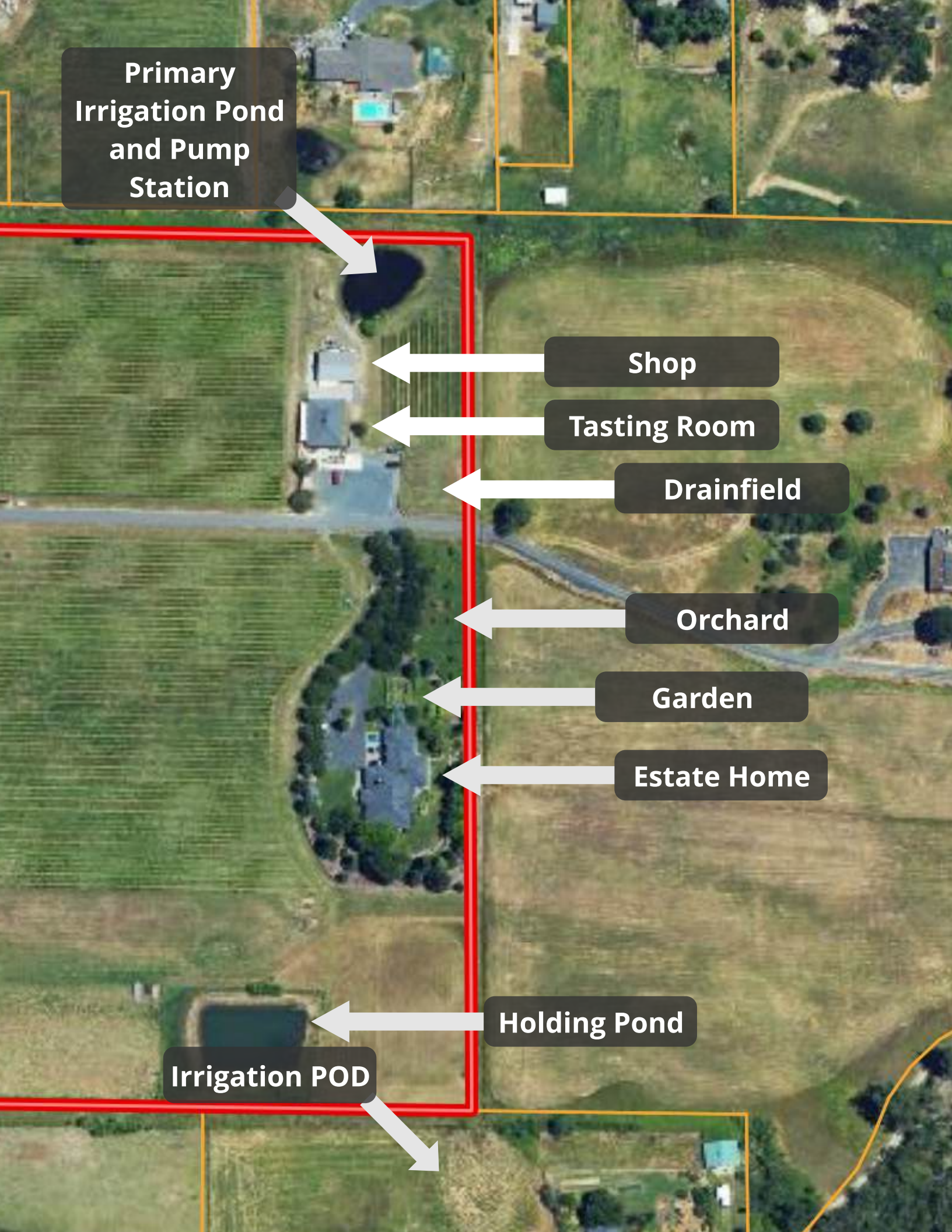
Orchard

Garden

Estate Home

Holding Pond

Irrigation POD





Chris Martin | Ashley Lacer | Alex Larson

Licensed Oregon Real Estate Brokers

