



GREG MORTHOLE

WINEMAKER, DAVIS BYNUM, RODNEY STRONG

Raised in Sacramento, Greg Morthole attended the University of Wyoming, where he earned a B.S. in Natural Sciences. He entered the wine industry in 1999 as a Laboratory Analyst at Vinquiry in Windsor, California, learning wine microbiology and wine chemistry. After working for years in the lab at Vinquiry, the desire to work at a winery led him to accept the Enologist position at Chalk Hill Winery in 2003. When the QC Lab Manager position opened up at Rodney Strong Vineyards, Greg jumped on the chance, and started in that role in 2005. His interest in making wine at Rodney Strong was discussed in the interview process, and in late 2007, the longtime Director of Winemaking at Rodney Strong Vineyards, Rick Sayre, invited Greg to accept a new position as the Associate Winemaker. In the spring of 2010, he was promoted to Winemaker, overseeing all aspects of operations and winemaking in our “Artisan Cellar”, making the Davis Bynum Russian River wines and the Rodney Strong Reserve and Single Vineyard wines. In 2018, Greg accepted a new winemaking role in focusing only on the Burgundy varietals for Davis Bynum and Rodney Strong Vineyards.

With a quiet demeanor and a determined attitude, Greg’s energetic and detail-oriented style illustrates how enjoyable he finds winemaking to be. “I love what I do. I’ve been making Davis Bynum and Rodney Strong wines for years, and so these wines are very close to my heart. Working with some of the best vineyards in Sonoma County is an absolute pleasure. Experiencing Mother Nature’s changes from vintage to vintage and the incremental changes that we’ve made in the vineyards and the wines has been extremely rewarding, and I still find that the best is yet to come.”



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