Submit \$50.00 renewal fee.

Renewal must be received by the renewal date to remain active.

Registration Number: 43169



SECRETARY OF STATE Corporation Division Business Registry

255 Capitol Street NE Ste 151 Salem, OR 97310-1327 Phone: (503) 986-2200 Fax: (503) 378-4381 THIS SPACE FOR OFFICE USE ONLY

FILED

MAR 08 2019

OREGON SECRETARY OF STATE

TRADE AND SERVICE MARK APPLICATION FOR RENEWAL PLEASE TYPE OR PRINT LEGIBLY IN BLACK INK

Correspondent's Mailing Address:			2. Applicant's (owner) business address:
TINA HAMMOND 28155 NE BELL RD			PRIVE VINEYARD, INC SAME
NEWBERG	OR	97132	
			Renewal must be received by : 4/3/2019
Trade or Service Mark	:		Original file date: 4/3/2014
PRIVE VINEYARD & WINERY			
Attach a separate page with a drawing or photocopy of the mark as it is actually used. Any change in the mark requires a new registration.			
The mark is still in use in Oregon. To renew the trademark, complete this section.			
4. Class number(s) of Goods or Services: Complete only if changing class numbers. (See reverse for class list) To see the filings associated with this trademark go to: http://sos.oregon.gov/business/Pages/trademarks.aspx			
	der/per/al		application is true, correct, and complete. 2-20-17 Date
6. Person to contact about	t this rea	istration:	
Tina	Name	immond	503 554 0464 Daytime Phone Number
NEXT RENEWAL D	JE DAT	E: The registration i	s effective for five years from the renewal due date
Make checks payable to the Corporation Division. Submit the form and fee to: Corporation Division, Business Registry, 255 Capitol St NE Ste 151, Salem, OR 97310-1327			
Fees may be paid with a major credit card. The card number on a separate sheet for your protection.			er and e



Privé Vineyard & Winery



Private Gourmet Pizza Event for up to 12 guests

Your hosts, Mark and Tina Hammond will provide you and your guests with an afternoon of wonderful food and wine. Enjoy a lovely French Country table setting on the patio surrounded by lavender and vineyards.

We will start your event with a fresh-seasonal salad and glass of local sparkling wine. For the second course, the fun will begin as we draw several unique and delicious gourmet pizzas from our Old-World brick oven. We craft a Bordeaux style blend to pair with your pizza as well as a lovely Pinot Noir. For your dessert course, we'll bring out a decadent chocolate confection to enjoy with our Pinot Port.

At your request, we can arrange a wine tasting prior to the luncheon. Your group will also have the opportunity to order wines that only the club members have access to.

Certificate good for the calendar year 2016 and by appointment on a mutually agreeable date. Please contact Tina to schedule.

Value \$1,200