

Domaine Drouhin Oregon

Willamette Valley, Oregon



“Domaine Drouhin remains one of the standards against which other Oregon Pinot Noirs must be measured”. - Jay Miller - The Wine Advocate, Oct 2008

The Domaine Drouhin wines have received world-wide acclaim from the press and wine lovers year after year. The Pinot Noir bottlings are frequently awarded “Outstanding” scores from the Wine Spectator and Wine Advocate critics, and the Chardonnay was recently named “Best New World White Wine” by the UK’s influential Decanter magazine.



Domaine Drouhin has been on the viticultural cutting edge in Oregon since their first plantings, and they continue to set the pace. The 90 acres of hillside vineyards that ribbon the 225-acre estate are at the very heart of Domaine Drouhin wines. Philippe Drouhin is in charge of all of the estate vineyards in Oregon and Burgundy, and it is his vision and passion that drives DDO’s advances and improvements in winegrowing year after year. Situated atop the Dundee Hills, between 400 and 800 feet in elevation, their site was selected for its remarkable similarity in climate, latitude and aspect to the legendary vineyards of Burgundy.

DDO places more emphasis on viticulture than most producers in America. Their vines are perhaps the most densely-planted in the New World, with an average of 3,300 plants to the acre, in contrast with the typical Oregonian vineyard of 800-1400 vines/acre. They are also one of the few vineyards in the country to cultivate their own rootstocks and propagate all of their own plant materials. This allows them to further their vineyards with site specific rootstocks and plants.

In 1988 they planted their first eight estate acres of Pinot Noir, split evenly between the Pommard and Wadenswill clones on their own roots. At this time, there were no Phylloxera-resistant rootstocks available, the Dijon Clones had not yet come in to the country, and no vintners in the New World were planting high density vineyards. The Drouhins, through their extensive experience in Burgundy, knew many of these methods and options currently available in Oregon could be improved upon. Robert knew that it would only be a matter of time before phylloxera would arrive in the area. Consequently, he was the first to graft all future plantings onto rootstock that was immune to it. More acreage has been planted on the estate every year since then. DDO was also the first to plant the new Dijon clones of Pinot Noir, and the first to plant high-density vineyards on a 1-meter x 1.3 meters template.

Most Oregon vineyards of the day were planted with rows 8-10 feet apart, and the vines 6 or more feet apart, so as to accommodate the size of the tractors that were then available. The Drouhins knew from their experience in Burgundy that they were getting the best results from vines planted one meter apart along the rows, and in

continued on page 4

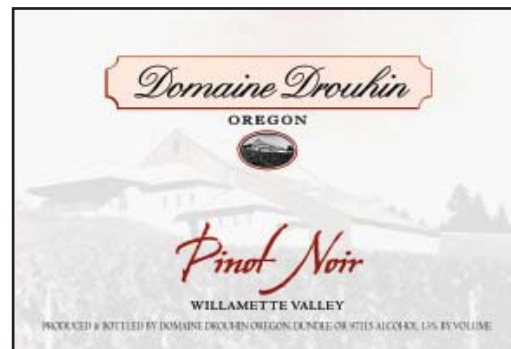


Veronique Drouhin-Boss - Winemaker



Domaine Drouhin Oregon Pinot Noir

Winemaking: All of our Pinot Noir is handpicked into 25-pound totes, then hand sorted and de-stemmed at our four-level gravity flow winery. Fermentations are long and careful. By the middle of November, all of our wine was safely in barrel. We use approximately 20% new oak with our Pinot Noir, which allows the character of the wine and vintage to show through. Barrels are custom made for us in Burgundy, using oak from France’s best forests. Our goal is to produce Pinot Noirs with balance, elegance and finesse.



Véronique’s Tasting Notes: I find the Pinot Noir Willamette Valley very easy to love. It is pretty and charming and graceful with a slightly masculine character. On the nose, the wine is full of bright cherry and intense small red berry notes, with a hint of spice. The mouth feel is lush and round, and very balanced, as is the elegant, long finish. It is a wine to enjoy now, or any time over the next 6-12 years.

Domaine Drouhin 2006 Willamette Valley Pinot Noir

The Wine Advocate 90 Points

The entry level 2006 Pinot Noir Willamette Valley is medium ruby-colored with an attractive bouquet of wood smoke, spice box, cherry, and raspberry. This leads to a wine with an elegant personality marked by racy, savory red fruits, a silky texture, excellent balance, and a persistent, fruit-filled finish. Give it 2-3 years and drink it from 2010 to 2018.

Additional Press:

2006 Vintage: The Wine Spectator 90 Points, Wine & Spirits Magazine 93 Points, Stephen Tanzer’s IWC 89 Points,

2005 Vintage: Stephen Tanzer’s IWC 90 Points, The Wine Spectator 88 Points, The Wine Spectator 90 Points

Domaine Drouhin Oregon Pinot Noir Cuvée Laurène

Véronique’s Tasting Notes: The Laurène is vibrantly seductive, with aromas of fresh cherries and red berry, and a floral mix of cherry blossoms and rose petals. These sensations follow through on the palate, with added clove and spice character. Firm, layered tannins coat the mouth, but the real stars are the rich, velvety touch and well rounded, persistent finish. As the Laurène open up, hints of blue fruit, cola & fresh undergrowth emerge.. Laurène is full of life and promises much in the years to come. Enjoy now, and anytime over the next 8-12 years. Santé! - Veronique Drouhin-Boss

Domaine Drouhin 2005 Dundee Hills Laurene Pinot Noir

The Wine Advocate 93 Points

The 2005 Pinot Noir “Laurene” has an expressive nose of smoky black cherry and blackberry fruit. On the palate it exhibits the elevated acidity and firm structure typical of the vintage, but also a wide and deep band of succulent of silky, spicy, red and black fruits, excellent balance, and a long, pure finish.

Give it 5-7 years in the cellar and drink it through 2027.

Additional Press:

2006 Vintage: The Wine Advocate 92 Points, Stephen Tanzer’s IWC 91

Points, **2005 Vintage:** The Wine Advocate 93 Points, Wine & Spirits Magazine 92 Points, Stephen Tanzer’s IWC 92 Points





Domaine Drouhin Oregon Chardonnay Arthur

Our Chardonnay Arthur is produced from 100% Dijon clone Chardonnay, grown on the Drouhin Family Estate in the Dundee Hills of Oregon. First planted in 1992, these are among the oldest such vines in the new world and their low yields and early ripening ability have been a perfect match for our climate and soils.

Our Chardonnay debuted with the 1996 vintage. With the 2002 release, it was renamed in honor of Véronique Drouhin-Boss' son, Arthur. Arthur is a wine that captures the bright, crisp acidity and mineral character of the



vineyard, balanced with richness and lovely length on the palate.



Winemaking: Ripe, healthy fruit was hand-picked into small totes, and then whole-cluster pressed. Half of the juice was fermented in French Oak barrels (10% new) to create a round, rich texture. The other half was fermented and aged in stainless steel to maintain the purest and most elegant expression of Chardonnay. After eight months, these two styles were blended to create a cuvée of a more delicate nature - to Véronique, it is as if one brought together elements of a pure Chablis and a gentle Meursault.

Véronique's Tasting Notes: "I am very proud of our Chardonnay vines, which surprise and delight me each vintage. The 2007 Arthur has all of the delicate, floral aromatics we see from our estate the carnation and magnolia scents, with touches of lemon peel and other citrus fruits but there is an extra texture and dimension to the 2007 that takes the wine to a new level. Crisp on the palate, with a long finish, this wine is lovely now, and will develop nicely for at least the next 3-5 years".

Domaine Drouhin 2007 Arthur Chardonnay The Wine Enthusiast 91 Points

Always a joy to drink, the latest vintage of DDO's Arthur combines richness and elegance in a seamless and fascinating whole. Cucumber and melon, apple and pear fruit is the base, which expands into wet stone and mineral, then butter cookie. It's a one-wine seminar in how to make great Chardonnay, expressing the acid-driven elegance of Burgundy with some of the lushness of New World grapes. Tasted even better on the second day. - P.G. (4/1/2009)

Additional Press:

2006 Vintage: Wine & Spirits Magazine 92 Points, WineReviewOnline.com 93 Points, Stephen Tanzer's IWC 90 Points, The Wine Spectator 89 Points, **2005 Vintage:** The Wine Advocate 91 Points, The Wine Enthusiast 89 Points, **2004 Vintage:** The Wine Enthusiast 92 Points, **2003 Vintage:** WineReviewOnline.com 94 Points





continued from page 1

France they generally planted the rows also one meter apart, sometimes even narrower. The first Domaine Drouhin plantings in 1988 ended somewhere between the Burgundian tradition and the Oregon standard, as Robert decided on spacing the plants one meter apart and the rows seven feet apart. Robert thought it would be interesting to compare these medium-density plantings with the high-density vineyards he planned for the future.

Also in the Burgundian tradition, their vines are trellised in VSP - Vertical Shoot Positioning - with one fruiting cane and one renewal cane left on the plant each year. They prune each vine every winter, low to the ground, leaving only 6-8 positions on each vine for new shoots to grow forth each spring. Each of these shoots will naturally bear two or three clusters of fruit each year. They will generally do a “green harvest” every summer and remove clusters of grapes in August, leaving only one or two clusters per shoot to ripen in the fall. In years when the clusters are larger than usual, as in 2001, they may even drop more fruit, leaving only one cluster on every other shoot - removing all the clusters from the remaining shoots. This allows each vine to put all of its energy into producing deep and concentrated flavors in the small amount of fruit that it carries. This severe pruning leads to an average of only 8 clusters per vine. This means they can produce approximately ¾ of a bottle of wine from each vine. Or put another way, they need 5 vines to make 4 bottles of wine. Over the years DDO has found that to be the optimum crop level for their estate, resulting in fruit that gives silky, elegant, and age-worthy wines.



The Oregonian

“The 2005 Laurène has just been released, and I don’t feel the least hesitation in declaring this one of the finest Oregon pinot noirs yet made.”

Matt Kramer: The Oregonian, Oct. 12, 2008

“It’s an exemplar of the 2005 vintage, which created some of Oregon’s most austere, potentially long-lived and detailed pinot noirs. Laurène 2005, one of the last-released among the 2005s, captures the style and depth of this exceptional vintage. Dense, rich, buttoned-down yet still delivering surprising breadth of flavor right now, the 2005 Laurène offers strong notes of game and leather (the effect of the Pommard clone of pinot noir that makes up about one-third of the blend), along with spices and an invigorating, faintly medicinal note. All of that is buoyed by an intense, dimensional wild cherry savor, among other classic berryish pinot noir flavor notes.

Experience reveals that Laurène will do nothing but improve — and considerably so — over the next decade. This is surely so with a vintage like 2005.

Is it worth the \$65 asking price? In a word: absolutely. Worth noting: Relatively few Oregon pinot noirs are offered in what are known as “large formats,” which is collector talk for oversize bottles. Domaine Drouhin Oregon is one of the few to regularly offer these large formats. Apart from theatrics — and there’s no doubting that bringing a magnum to the table rather than two regular-size (750 milliliter) bottles makes an impact — do large-format bottlings make any difference? The answer is “yes.” Wines do seem to age slower and longer in big bottles. Collectors buy them because they bring higher prices at auction. Others like them because they say “special occasion” like nothing else.

