



DROUHIN FAMILY ESTATE, DUNDEE HILLS, OR

Poised atop the Dundee Hills, with gentle slopes that capture the breezes and sunshine, our 225-acre estate overlooking the Willamette Valley produces some of the finest Pinot Noir and Chardonnay fruit in the world.

Domaine Drouhin has been on the viticultural cutting edge in Oregon since their first vintage in 1988, and continues to set the pace. Winemaker Véronique Drouhin-Boss' roots go deep into her family's 13th century cellars under the streets of Beaune, the heart of Burgundy. She represents the fourth generation of winemakers from this venerable wine family of France, but it is here in Oregon that her skills and passion are bringing forth some of the most sublime Pinot Noir and Chardonnay produced anywhere. With centuries of Burgundian winemaking experience flowing through her blood, Véronique has lovingly crafted every drop of wine produced at Domaine Drouhin Oregon since the first vintage in 1988.

Robert Drouhin's vision of an Oregon estate winery that could rival the great vineyards of Burgundy has been realized at DDO. From what started as test plantings of cloned Pinot Noir rootstock, Domaine Drouhin now encompasses 124 acres of hillside vineyards. Interspersed with the Pinot Noir vines are 11 acres of Chardonnay, planted at various elevations and, like in Burgundy, planted right alongside rows of Pinot Noir.



Everything planted at DDO is unique to the estate. We also have two large blocks of rootstock planted on the estate, so we can graft the cuttings onto rootstock that we have grown ourselves. We grow and plant rootstocks that we've learned are well suited to the specifics of our vineyard sites in terms of site elevation, soil depth, and moisture-holding capacity. In this way we can maintain the highest level of quality control over our plant material.

Our densely planted vines are farmed sustainably, L.I.V.E. certified, and tended to by hand when leaves and fruit are thinned; harvesting is also done entirely by hand.



LANDMARK GRAVITY FLOW WINERY

All of our wines are crafted by hand in our four-level gravity flow winery built atop the Drouhin family's 225 acre estate in the Dundee Hills of Oregon.

WINEMAKING AT DOMAINE DROUHIN OREGON: 100% Estate Grown, Produced and Bottled. Our winemaking techniques are adapted from what the Drouhin family has learned in Burgundy since 1880. Our goal is to craft wines naturally with gentle treatment and minimal manipulation. It is our hope that our Pinot Noir and Chardonnay will be appreciated for their classic finesse, elegance and for the true reflection of their origin; their terroir.

Once the grapes have reached full maturity with a perfect balance between brix and acid, and fruit and tannin, they are hand-picked into small 25 pound totes, insuring the arrival of pristine, uncrushed fruit at our four-level gravity-flow winery. Everything we do in the winery is intended to preserve the unique qualities that nature provided for us in the vineyards.

Active fermentations last 7-12 days, during which time the age-old Burgundian techniques of pigeage (punch-down) and remontage (pump-over) are used as means of gentle extraction. Fermentations are long and careful and once complete, the free-run juice is moved via gravity to the third level of our winery, the barrel cellar.

Our Pinot Noir is aged in both new (20%) and neutral French Oak barrels. Barrels are custom made for us in Burgundy, using oak from France's best forests, which we feel allows the character of the wine and vintage to show through. Once the secondary, malolactic, fermentation is complete, the wines are racked off their lees via gravity and back into barrel.

After 12-14 months in oak, Véronique selects barrels for each of our three cuvées and the wines are then blended and allowed to rest for several months before moving to the final level of the winery, our bottle room. At this final stage, the wines again are moved via gravity into bottle and then allowed to mature 6 to 18 months before release.



DDO CHARDONNAY ARTHUR



About the Chardonnay Arthur: Our Chardonnay Arthur is produced from 100% Dijon clones, 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. Their low yields and early ripening ability have been a perfect match for our climate and soils. Our Chardonnay first debuted with the 1996 vintage and was renamed in honor of Véronique Drouhin-Boss' son with the 2002 release. 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: Our Chardonnay was hand-picked into small totes, and then whole-cluster pressed. It was partly fermented in French Oak barrels to reveal the complexity of the fruit through the slow breathing process that happens in wood. The rest was fermented and aged in stainless steel to keep the vibrancy and fruitiness. Véronique then blended these two portions to create a wine of a more delicate nature - Arthur. To Véronique, it as if one brought together elements of a pure Chablis and an elegant Meursault.

Véronique's Tasting Notes: The 2015 Arthur is brilliant luminous yellow. Lovely fresh nose of subtle perfumes of peach and delicate white flowers. Ample, round mouthfeel and nice energy coming thru the vibrant acidity. It has an excellent balance and a long, very elegant finish, delicious to drink now it should also keep well for the next 4 to 5 years.

- Véronique Drouhin-Boss.

PRESS: 2015 VINTAGE: JAMES SUCKLING - 94 PTS, WINE ENTHUSIAST - 92 PTS, VINOUS - 92 PTS, WINE ADVOCATE - 91 PTS.

DDO DUNDEE HILLS PINOT NOIR



About our Domaine Drouhin Oregon Pinot Noir: Our 1988 Pinot Noir Willamette Valley was the first wine produced in Oregon by the Drouhin Family. Over two decades later, this cuvée has become a foundational element of many great wine lists and personal cellars. The fruit is harvested entirely from the family's Dundee Hills estate, and the wine is vinified in the Drouhin family style with a focus on elegance, balance and finesse.



Winemaking: All of our Pinot Noir is handpicked into 25-pound totes, then hand sorted & de-stemmed at our four level gravity flow winery. Fermentations are long and careful. By December, all of the 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.

Véronique's Tasting Notes: "Our 2015 Pinot Noir Dundee Hills is a delightful wine, with a generous nose filled with ripe red fruits, crushed berries and spice. Its color is deep and concentrated. Ripe, with incredible structure, the palate is both opulent and restrained. The tannins are very well integrated already, giving this cuvée superb balance and a fine, vibrant character with excellent length. While youthful now, this wine will age well for years, revealing even more elegance and depth." - Véronique Drouhin-Boss.

PRESS: 2015 VINTAGE: JAMES SUCKLING - 95 PTS, WINE SPECTATOR - 91 PTS, WINE ENTHUSIAST - 92 PTS, VINOUS - 91 PTS, WINE ADVOCATE - 90 PTS.

DDO PINOT NOIR LAURÈNE



About the Laurène Cuvée: Named after Véronique Drouhin's elder daughter, Laurène is our flagship wine, and is produced entirely from Pinot Noir grown on the family's estate in the Dundee Hills. All of the fruit is handpicked into small totes, destemmed, fermented with indigenous yeasts, and then placed into barrels (French oak, never more than 20% new). Once the vintage is safely in the cellar, Véronique begins the process of selecting barrels which have an extra complexity, length and depth — barrels which will work together as Laurène.

In recent years, Laurène has been named one of the “Great Wines of America” by Paul Lukacs in his book of the same name and “perennially one of Oregon’s best wines” by Portland Monthly Magazine (Sept. 2009). In 2008, celebrated writer Matt Kramer presented Laurène in his Wine Spectator seminar, “21st Century Pinot Noir Greatness.”

Véronique’s Tasting Notes: “The rich and lively nose is filled with aromas of pretty red fruit, baking spices, orange peel and velvety flower petals. Round on the palate with rustic tannins, flavors of red currant and deep cherry evolve after time. The long and supple finish is spicy and long. Generous in its youth, our 2014 Laurène will mature with elegance and depth”. - Véronique Drouhin-Boss.

PRESS: 2014 VINTAGE: VINOUS - 93 PTS, JAMES SUCKLING - 93 PTS, WINE ADVOCATE - 92 PTS, WINE SPECTATOR - 91 PTS.



The 2014 DDO Laurène Pinot Noir was served with the main course at a recent White House State Dinner with French President Macron

Véronique Boss-Drouhin



Our winemaker extraordinaire produces elegant Pinot Noir and Chardonnay on both sides of the Atlantic. Véronique Drouhin-Boss, the fourth-generation winemaker of the Drouhin family, has lovingly crafted every drop of wine produced at Domaine Drouhin Oregon since our first vintage in 1988. She also now oversees the winemaking at Maison Joseph Drouhin in Burgundy, producing some of the world's finest Pinot Noir and Chardonnay wines on both sides of the Atlantic. Véronique's interest in wine and the family business began when she was young, and blossomed under the tutelage of father Robert Drouhin. In 1986, she graduated from the University of Dijon with an advanced degree in enology, and decided to venture to Oregon to expand her experience and learn more about the fledgling industry that was beginning to take root in the Willamette Valley. Véronique interned that year with Adelsheim Vineyards, Bethel Heights, and Eyrie. She has returned to Oregon every year since then to capture the essence of what nature provides in our unique estate vineyards.

In many ways, Véronique embodies the essence of Pinot Noir -- spirited, graceful, and feminine. Her wines at Domaine Drouhin have always been hallmarked by elegance, finesse, purity, and the capacity to improve gracefully with age.

Philippe Drouhin



Expressing and drawing forth the unique terroir that every vineyard offers. Véronique's brother Philippe Drouhin is our man of the vine, responsible for the management and care of the Drouhin vineyards in Burgundy, Chablis and Oregon. From an early age, Philippe observed the viticultural methods and practices that produced some of the world's finest Pinot Noir and Chardonnay wines, and he assisted his father Robert in conducting research on soils and vines. After graduating from the Ecole Supérieure de Commerce in Tours, he went to the Lycée Viticole in Beaune and attended enology courses at the University of Dijon. He officially entered the family business in 1988, and was charged with managing the vineyards, where he selects the grape stocks and clones, chooses the care to be given to the soils and oversees the pruning schedules. He is an avid student and practitioner of sustainable, biodynamic and organic farming techniques. When harvest season arrives, he is expert at helping decide the perfect time to gather the fruit in order to achieve the highest expressions of quality and each vineyard's terroir.

FEATURES OF DDO

Domaine Drouhin has been on the viticultural cutting edge in Oregon since their first vintage in 1988, and continues to set the pace.

Philosophy

- Committed to creating wines that drink well with food over the lifetime of the wines, not simply to score points.
- Completely committed to the Oregon footprint and environment, DDO has the largest solar energy system of any winery in Oregon.
- Helped to solidify the repute that the pioneers of Oregon Pinot Noir were building, by lending international credibility with the winery's first release of Pinot Noir in 1988.

Vineyards

- A 225 acre high elevation estate (above the famous fog line) with 90 acres planted to vines.
- Certified Sustainable farming with the goal to be Organic/Biodynamic in the near future.
- Shared techniques of vineyard management developed over the family's 135 years of experience in Burgundy with other Oregon Pinot Noir producers.
- Brought Pinot Noir and Chardonnay clones into Oregon from their famed Beaune Clos des Mouches Vineyards in Burgundy.

Viticulture

- Only winery in Oregon to cultivate their own root stock and plant materials at their Estate nursery.
- Introduced true high-density planting to Oregon (1meter by 1.3 meter spacing) averaging 3,300 vines per acre.
- Severely limiting number of buds per cane and heavy cropping (much like Clos des Mouches) as the grapes ripen in order to insure maximum complexity of flavors without overripe characteristics.

Winemaking

- All barrels are selected from Drouhin's very regimented barrel program in Burgundy ... selected trees, 4 year natural outdoor drying, lightly toasted to MJD's specifics. All barrels used are sent from Maison Joseph Drouhin's own stocks in Beaune
- Committed to a moderate/balanced approach of oak usage - less than 20% new oak is used on the Pinot Noirs.
- Rely heavily on the family's extensive tasting experience of Pinot Noir to help navigate the fermentation process and aging timelines in a given vintage in order to produce the Drouhin style (elegance, balance, finesse and purity of flavor) while maintaining the vintage's specific characteristics
- Vinify all lots separately to allow careful selection for final creation and blends for each wine.

