

Domaine Drouhin

OREGON

French Soul, Oregon Soil

2020 DOMAINE DROUHIN OREGON CHARDONNAY ARTHUR DROUHIN FAMILY ESTATE CHARDONNAY, DUNDEE HILLS, OR



Beginning with the 2019 vintage, Arthur is now a strict barrel selection. As always, Véronique's goal is for Arthur to be equivalent to a premier cru wine.

About: Our Chardonnay Arthur is produced from 100% Dijon clones, grown on the Drouhin Family Estate in the Dundee Hills of Oregon. First planted in 1990, the low yields of these vines and their early ripening ability have been a perfect match for our climate and soils. Arthur, named for Véronique's son, is a wine that captures the bright, crisp acidity and mineral character of the vineyard, balanced with richness and lovely length.

Winemaking: Our 2020 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. Veronique then blended these two portions to create a wine of a more delicate nature—Arthur. To Veronique, it's as if one brought together elements of a pure Chablis and an elegant Meursault.



Arthur & Véronique

2020 Vintage: The inside 2020 story is that the growing season was nearly ideal. The first three months of the year were relatively dry, budbreak took place in mid-April, light rain during flowering led to lovely small berries and clusters, and wide temperature swings resulted in a beautiful crop heading into harvest. For more than thirty years, we have been afforded many sublime vintages, often resulting from the unique challenges we see in Oregon. Our goal—always—is to produce exceptional wines from our vineyards. 2020 gave us the paradox of outstanding Chardonnays and delicious rosé, but impossible estate Pinot Noir. In the end, what matters most is your trust in the quality of what we bottle under the Drouhin labels.

Véronique's Tasting Notes: The 2020 Chardonnay Arthur opens to a classic bouquet of white flowers, Anjou pear, and golden apple. The palate is nuanced and balanced with a sense of minerality and honeyed lemon zest. Small berries and strict selection at harvest resulted in the intensity of flavors on display. The 2020 Arthur combines strength and finesse, has nice acidity, and features a medium-long finish that will likely expand as the wine ages over the next 7-10 years.

Harvest Dates: 9/21/20-10/2/20 | Bottled: November 2021

JAMES SUCKLING
93 POINTS

Aromas of lemon peel, white peach, sliced pear and fresh flowers. Medium-bodied with wet-mineral character and hints of flint and steel. Nicely done. Drink now.

WINE SPECTATOR
93 POINTS

Expressive and delicately complex, with apple blossom, orange peel and zesty spice flavors that finish with a fresh lift of acidity. Drink now.

JEB DUNNUCK
93 POINTS

The 2020 Chardonnay Arthur pours a pale straw hue and is sunny with ripe pear, lemon curd, and lightly toasted oak spice. The palate is juicy with pure green apple and lime candy and is floral with vanilla oak spice. Drink 2022-2030.



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