

## OREGON

## French Soul, Oregon Soil

## 2021 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.

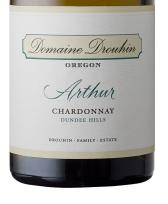
**Winemaking:** Our 2021 Chardonnay was hand-picked into small totes, and then whole-cluster pressed. It was partly fermented in French Oak barrels to reveal the complexity of the fruit through the slow breathing process that happens in wood. The rest was fermented and aged in stainless steel to keep the vibrancy and fruitiness. Véronique then blended these two portions to create a wine of a more delicate nature—Arthur. To Véronique, it's as if one brought together elements of a pure Chablis and an elegant Meursault.



Arthur & Véronique

**2021 Vintage:** The 2021 vintage was absolutely worth the wait, and we couldn't be more pleased with the charm and grace its wines present at every level. An arid and warm spring led to an even warmer, drier summer with notable heat spikes. Wonderfully, the vines remained healthy, and as temperatures cooled in mid-September, harvest was able to stretch out over three smooth weeks, ending in early October. After a dramatic growing season, the vines delivered grapes with complex flavors, incredible balance, and layers of elegance. As winemakers and grape growers, we couldn't have asked for a better gift from the vineyard.

**Véronique's Tasting Notes:** Expressive and vibrant, our 2021 Chardonnay Arthur opens with a flourish of tart green apple and a focused bouquet of orange blossom and nicely ripe melon. There is lemon zest, honeysuckle, and fresh almonds on the palate, with a note of pear essence on the finish. It is drinking beautifully now with nice balanced acidity and a medium-long finish. Expect great things as it develops over the next 7-10 years.





This has a beautiful nose of lemon curd, cream, sliced green apples and cardamom buns.

Some toasted hazelnuts, too. It's medium- to full-bodied with a deliciously creamy, gently spicy palate, married with vibrant acidity.

Drink or hold.



Harvest Dates: 9/09/21-10/2/21 | Bottled: August 2022

Partially fermented and aged in French oak barrels, with the rest fermented and aged in stainless steel and then blended together before bottling, the high-pitched and mineral 2021 Arthur Chardonnay explodes with aromas and flavors of dried green apple, fresh white peach, white flower petals, and blanched hazelnuts. The mouthfeel is precise, balanced, and elegant, with perfect levels of acidity, a medium body, and a lovely green apple and dried thyme finish. The Arthur showcases what a talented winemaker can do with Chardonnay in Oregon. Drink - 2023-2033

## Also:

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Owen Bargreen 93 Points

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