



Domaine Drouhin Oregon 2005 Chardonnay Arthur

Named for winemaker Véronique Drouhin's son, our Chardonnay Arthur is produced entirely from estate fruit. Lots are fermented separately in both stainless steel and barrel before being blended to a wine with refreshing purity of fruit, crisp minerality and vibrant acidity.

2005 Vintage: An exceptionally dry Winter gave way to a wet and often cold Spring. Summer conditions were excellent, however, which raised expectations for a more classic Oregon vintage, despite smaller potential yields. At harvest, irregular ripening patterns and the threat of rain demanded precise knowledge of one's vineyards. Those who were patient and thoughtful were well rewarded.

Véronique's Tasting Note: The 2005 Arthur has everything I loved about the 2004 Arthur, but the vintage's extra acidity adds an exciting lift. The bouquet of fresh almonds, peaches and white flowers (such as Acacia) is again present, as is the round, lovely texture and lingering finish. Wonderful early, this is a wine that will certainly improve over the next 5-7 years. – *Véronique Drouhin-Boss*

Vineyard Source:	Drouhin Family Estate, Dundee Hills, OR
Bottling date:	August, 2006
Alcohol:	13.8%
Cases produced:	1671 cases produced

Suggested Retail Price: \$30

Dreyfus Ashby & Co.