



Domaine Drouhin Oregon

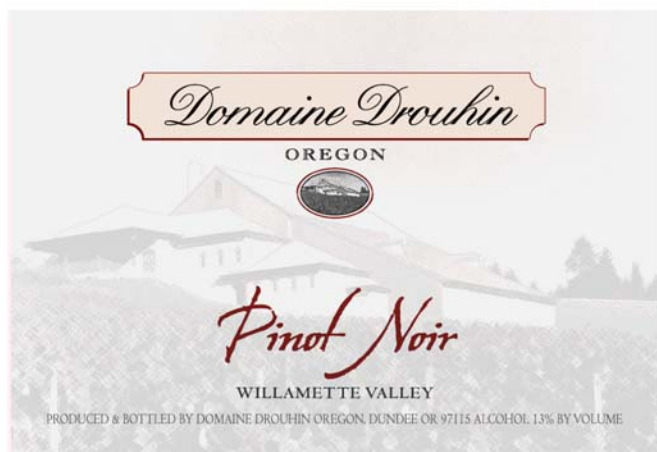
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Véronique Drouhin-Boss
Winemaker

Domaine Drouhin Oregon, Inc.
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Pinot Noir 2000



The Wine Spectator 90 Points

10,780 cases made

While other Oregon wineries can barely get a few hundred cases of outstanding wine into a bottle, it's amazing how much outstanding wine Drouhin gets from its Dundee Hills vineyard, making it one of Oregon's most widely available really good reds.

The 2000 has a sense of elegance on a sturdy frame, with pretty cherry and candied fruit flavors playing out against fine-grain texture, persisting nicely on the open finish. Drink now through 2008.

Harvey Steiman - Wine Spectator February 2003

About the Vintage

Another dry, warm year in the northern Willamette Valley. This was the third year in a row blessing us with superb grape-growing and harvesting conditions. Pinot-philes continue to debate which Oregon vintage is their favorite – the powerful '98s, the elegant and spicy '99s, or the lush and balanced 2000s. The 2000 vintage gave us what may be the most complete wines all-around – with big ripe fruits, velvety-textures, and superb finesse. Our 2000 Pinot is perhaps a mythical cross between our '98 and '99 – and may ultimately be the best of these three great years.

Véronique's Tasting Notes: 2000 has given us finely sculpted and textured wines. The harmonious structure and lovely volume of our 2000 Pinot should age quite well, even though the wine is, to my personal taste, delicious to drink today. It is a refined Pinot Noir that should compliment all kinds of lighter dishes, not to mention an array of ripe and soft cheeses.

- The grapes were picked by hand into small boxes holding a maximum of 25 lbs. – this is important to insure that none of the fruit is crushed before it gets to the winery.
- Cap punched down, juice pumped over and the wine tasted two to three times each day.
- Aged in barrels sent from Joseph Drouhin's inventory. New oak content was about 20%.
- Malolactic fermentation was completed naturally in barrels without inoculation.
- Barrels were racked off in traditional fashion (by gravity).
- Eliminated barrel lots that did not meet a desired level of quality.

ANALYSIS AT BOTTLING : Alcohol 13.7 T.A. 6.04 pH 3.53