

# Domaine Drouhin Oregon 2003 Pinot Noir Willamette Valley



**The 2003 Vintage:** The 2003 vintage growing season was long and dry, culminating in an unusually warm harvest. Most of our estate ripened to perfection within a very narrow window, which necessitated picking the majority of our vineyard between September 26 and 28. Thank goodness we were prepared for the frenzy of activity at the winery, and that preparation shows in the wines.

**Winemaking:** All of our Pinot Noir is handpicked into 25-pound totes, then hand sorted and destemmed at our four-level gravity flow winery. Fermentations are long and careful. By the middle of November, all of our 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. Barrels are custom made for us in Burgundy, using oak from France's best forests. In 2003, as always, we never stray from our goal of producing Pinot Noirs with balance, elegance and finesse.

**Véronique's Tasting Notes:** The 2003 Willamette Valley Pinot Noir is fun to drink! It carries deep flavors and complexity on its large shoulders. With a deep ruby red color, the '03 Pinot Noir has a rich texture and mouth feel. The nose is a swirl of anise, earth, violets and berries, with notes of white and green tea. On the palate, there is plenty of commotion between the intense flavors of red and black berry, raspberry, white pepper and truffle, all wrapped in round tannins. This will be a pleasure now and for at least another 10 years.

8,907 cases were bottled in January, 2005

*Dreyfus Ashby & Co.*