

Domaine Drouhin

OREGON

2023 DOMAINE DROUHIN OREGON *Chardonnay Arthur*

About Chardonnay Arthur

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, and is balanced with richness and lovely length.

The Vintage

In 2023, budbreak was unusually late, starting on April 30. Next came an unexpected heat surge and minimal rainfall, a lasting pattern which compressed the period from budbreak to bloom to less than 45 days (a record)! Our vineyards adapted well to these surprises, and when harvest started on September, the fruit looked great. Towards the end of the month, we saw some significant rains. The overall harvest concluded on October 5.

Winemaking

The 2023 Chardonnay Arthur was hand-picked into small totes and whole-cluster pressed. The wine was fermented primarily in French Oak barrels (80%) to enhance complexity, and 20% in stainless steel preserves its vibrant, fruit-forward nature. As the vines near 30 years old, we find they benefit from more barrel aging, and Véronique blended the two portions to craft a Chardonnay of delicate balance and finesse.

Véronique's Tasting Notes

Our 2023 Chardonnay Arthur offers freshness, complexity and gorgeous flavors – a combination of our specific place in the Dundee Hills and well-loved vines that were planted 30 years ago. Right up front, the nose opens with clear notes of orange orchard, lemon, green apple, and a hint of baking spice. On the palate, a delightful minerality intertwines with flavors of citrus, baked apple and honeysuckle. Drinking beautifully now, this Chardonnay should be something to behold over the next 7-10 years.

— Véronique Drouhin



FRENCH SOUL ~ OREGON SOIL