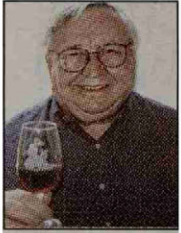


Oregon Chardonnay Alliance (ORCA) — Part II

The Oregon Chardonnay Alliance (ORCA) is a group of wine producers from Oregon that have united to promote the Chardonnay grape and wine in their region. This is more information on the members of this Alliance.

Domaine Drouhin

The first seeds for Domaine Drouhin Oregon (DDO) were sown in 1961 when Robert Drouhin of Burgundy's legendary Maison Joseph Drouhin was visiting America's Northwest and its earliest vineyards. The trip left him with the impression that Oregon would ultimately prove to be the best place in the New World to grow great Burgundian varieties.



Eugene Spaziani

WINE

In subsequent visits over the next two

decades, Robert began a friendship with David Adelsheim. Robert and his winemaker daughter, Veronique, purchased the land in 1987.

The following year, DDO was truly born with the first wines made by Veronique in rented space at Chehalem Winery. The DDO winery was built in time for the 1989 harvest, coinciding with the first estate planting of Dijon clones. From those early days, quality in wine growing and production has been paramount. Fruit is handpicked into small, perforated plastic bins, and special over-the-row tractors imported from France cultivate the high-density vineyards. Each wine barrel is custom made with wood aged for three years, from individually selected trees in France's best oak forests.

Veronique Drouhin-Boss: Intending to expand her experience after graduating from the University of Dijon in 1986, Drouhin-Boss interned at Oregon's Adelsheim Vineyard, Bethel Heights, and Eyrie. She now divides her time between the Drouhin wineries in France and Oregon, representing the fourth generation of winemakers from this venerable family. She has crafted each wine produced at DDO and seeks to capture the essence of what nature has provided in the unique estate vineyards each year, rather than trying to dictate a particular style. Her wines are recognized for their elegance, finesse,

purity, and the capacity to age gracefully.

Domaine Serene

A passion for Pinot Noir led Ken and Grace Evenstad to Oregon in 1989 where they established their state of the art winery and named the Domaine after their daughter, Serene.

Deciding from the beginning to produce premium quality wines, they purchased three of the best vineyard sites in the Dundee Hills and instituted vineyard management and winemaking practices designed to ensure complex, concentrated and elegant Pinot Noir and Chardonnay year after year.

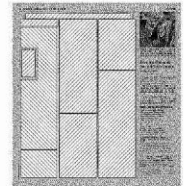
Domaine Serene farms to produce very low crop levels for concentrated flavors, with a 14-year average of 1.7 tons per acre. Vineyards are dry farmed and grapes are handpicked and sorted. Individual lots from each vineyard are kept separate in small open-top fermenters, and cooperage is selectively sourced from several French oak forests and seasoned for three years. There is minimal intervention to the winemaking process and gentle gravity flow is employed to move the wine from harvest to bottling. The Pinot Noir is bottled unfined and unfiltered.

Winemaker Tony Rynders is a Wisconsin native with a bachelors of science in microbiology. After working in the food science industry for three years, he donned a backpack and traveled through Europe in search of a new career. The trip awakened an interest in wine and the decision to enroll at UC Davis where he completed a graduate degree in enology in 1993. Tony's extensive winemaking experience spans 16 years and several top wine growing regions in three continents: Napa Valley (Acacia Winery), Italy (Friuli in the north, and Col d'Orcia in Montalcino), Australia (Petaluma Winery), Oregon (Argyle), and Washington (Hogue Cellars).

Cote Sud is one of the oldest Dijon Clone vineyards in the United States and a main source of Chardonnay grapes for their famous Cote Sud Chardonnay. Located atop the southernmost hill of the Dundee Hills, it is situated on a south-facing slope ranging from 550-680 feet in elevation. Most of the vineyard was planted to Chardonnay in 1992 and is a combination of Dijon clones 75, 76, 78 and 96. Clone 95 on Riparia Gloire rootstock was added in 1998.

Hamacher Wines

Eric Hamacher founded his 2,000 case winery in 1995 with a clear objective: to



handcraft small quantities of quality Pinot Noir and Chardonnay wines of elegance, supple texture and balance. In one short decade, Hamacher wines became some of the most respected and sought after in Oregon, featured in nearly a dozen U.S. markets and exported around the world.

Hamacher wines are made traditionally, with minimum intervention and handling, using wild yeast and beneficial bacteria. Chardonnays are aged for 18 months in French oak barrels made from three-year-old weathered staves. Gravity flow is utilized in the winery and racking is by gentle gas pressure.

Fruit is sourced from up to a dozen diverse Willamette Valley vineyards selected for their individual character, mature vines of diverse clones and rootstock. This allows Eric the luxury of numerous blending options to make complete, wholesome wines true to the varietal.

Owner-winemaker Eric Hamacher originally planned a career in medicine, but switched his career path after a harvest spent at a winery in Sonoma. Enticed by winery teamwork and the family-oriented lifestyle, he decided on a future in winemaking. By the early 1990s, he held a degree in viticulture and enology from UC Davis, and extensive winemaking knowledge gained from working 15 vintages at numerous wineries including Robert Mondavi, Chalona, and Etude.

In 2002, with his wife Louisa Ponzi and another couple, he designed and built the unique Carlton Winemakers Studio, a LEED registered building providing cooperative winemaking facilities for 10 of Oregon's finest artisan wine producers.

Ponzi Vineyards

Dick and Nancy Ponzi founded their winery and vineyards in 1970 and were among the first to plant grapes and produce wine in Oregon. Combining a passion for innovation and experimentation with respectful stewardship of the land, the Ponzi focus is to practice sustainable farming, select appropriate vineyard sites and clones, and maintain low yields, all of which contribute to quality fruit production and flavor concentration. The ultimate goal is to allow the wines to express themselves naturally.

The Ponzi family is respected for their deep commitment to the local wine industry and for promoting the bounty of the Willamette Valley. In 1998, they founded a culinary center in Dundee, comprised of the Ponzi Wine Bar representing over 70 Oregon vintners, and the Dundee Bistro, which celebrates sustainably farmed, seasonal ingredients from the region with its signature Willamette Valley cuisine.

Louisa Ponzi graduated from Portland State University in 1990 earning a bachelor of science with an emphasis in biology. Following her undergraduate studies, Louisa moved to Beaune, France, to continue her education. She apprenticed with Burgundian producer M. Christopher Roumier of Domaine Roumier of Chambolle Musigny, and Italian producer Luca Currado of Vietti in Piedmonte. In 1993, she was awarded the certificate Brevet Professionnel D'Oenologie et Viticulture.

When Louisa returned to Oregon, she combined her first hand experience of Burgundian viticulture practices with her knowledge of the unique Oregon terrior learned at the side of her world class winemaker father. She has led the winemaking program at Ponzi Vineyards for over a decade and continues to travel extensively throughout prominent wine regions. She is an active participant of the International Pinot Noir celebration, the Steamboat Technical Conference and Oregon Pinot Camp, and speaks often at seminars about her winemaking style and technique.

BEST BUY OF THE WEEK: 2007 CHEHALEM INOX Willamette Valley Chardonnay \$19.50. Aromas of citrus blossom and yellow pear. Apple and spice flavors and crisp, vibrant acidity.

Eugene Spaziani is the author of "The Home Winemaker's Companion" (Storey books), a retired college educator, and an award-winning home winemaker who lives in Mystic. He can be reached by email at genespaz@aol.com

"A man is judged by his friends, for the wise and the foolish have never agreed."

— Baltasar Gracian