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5 wines to try this week, including two for \$10 a bottle

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— Dave McIntyre

This week we have the new chardonnay from Domaine Drouhin Oregon, a scintillating rosé from Provence, an oddball but delicious wine from Austria, and two inexpensive charmers ideal for late-summer grilling.

2014

ROSE ROCK DROUHIN OREGON CHARDONNAY EOLA-AMITY HILLS, WILLAMETTE VALLEY, ORE.

A new entry from Domaine Drouhin Oregon, the U.S. offshoot of the Joseph Drouhin Burgundy empire. Véronique Drouhin's wines have been good ever since the Oregon venture's founding in 1987, and in recent vintages they've gotten even better.

The Roserock vineyard, on volcanic soils in the southern end of the Eola-Amity Hills AVA in the Willamette Valley, is planted to pinot noir and chardonnay and is certified sustainable. We know Oregon for its pinots, and the Roserock pinot is quite good. But Oregon's chardonnays have been increasingly exciting in the past few years. The Roserock bottles this excitement and pours it into your glass.

It offers flavors of pear, quince and white flowers with a sense of sunshine and the salty, mineral spice of summer sweat on your upper lip. There's structure here, too, but you think of it only when the finish finally fades and you wonder what on earth kept all those elements together in such exquisite balance.

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