



DAVID HILL

VINEYARDS & WINERY



Legacy of Innovation

David Hill Vineyards & Winery is a third generation farm located in the Tualatin Hills, a sub ava of The Willamette Valley in Oregon. Built on innovation, education and historic tradition, we believe it is necessary to preserve our ecosystem, contribute to our community and provide an equitable work environment. On the estate, we promote biodiversity, and reduce chemical input by farming to our LIVE certification (Low Input Viticulture and Enology), meaning we are also certified Salmon Safe. David Hill is a B-corp certified company, which takes part in a community of leaders working towards achieving the highest levels of social and environmental performance possible. In choosing a benchmark for social accountability, we hope to contribute to the larger global movement of reducing inequality and environmental hardship.

The farmhouse that serves as our tasting room was originally built in 1883 on the Reuter family homestead. During prohibition, the grapevines planted by Reuter were removed and replaced with fruit trees and potato plantings. In 1965 Charles Coury, a graduate of UC Davis, came to Oregon and planted what are now our oldest vines from root stock brought back from his studies in Alsace. Coury planted an assortment of Pinot Noir, Gewürztraminer, Sylvaner, Semillon, Pinot Blanc, and Riesling which are still on the property today.

When owners, Milan & Jean Stoyanov, purchased the property, they began to work the land right away. They planted an additional 20 acres of Pinot Gris, Pinot Noir, Chardonnay, and re-established its legacy by creating the David Hill label in 2000. Today, David Hill is proud to be a third generation farm.



Charles Coury believed in place and that when topography, soil type, degree growing days, and environmental characteristics are taken into consideration in varietal planting, that great wines are made. Charles Coury believed he found that place when he planted this vineyard.

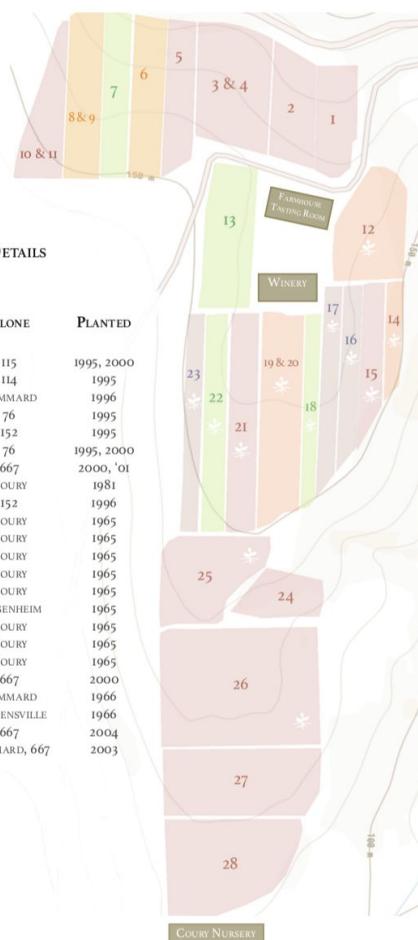




VINEYARD BLOCK DETAILS

BLOCKS	VARIETAL	CLONE	PLANTED
1 & 5	PINOT NOIR	115	1995, 2000
2	PINOT NOIR	114	1995
3 & 4	PINOT NOIR	POMMARD	1996
6	CHARDONNAY	76	1995
7	PINOT GRIS	152	1995
8 & 9	CHARDONNAY	76	1995, 2000
10 & 11	PINOT NOIR	667	2000, '01
12	GEWURZ *	COURY	1981
13	PINOT GRIS	152	1996
14	GEWURZ *	COURY	1985
15	PINOT NOIR *	COURY	1985
16	SILVANER *	COURY	1985
17	SEMILLON *	COURY	1985
18	PINOT BLANC *	COURY	1985
19 & 20	WHITE RIESLING *	GEISENHEIM	1985
21	PINOT NOIR *	COURY	1985
22	PINOT BLANC *	COURY	1985
23	WHITE *	COURY	1985
24	PINOT NOIR	667	2000
25	PINOT NOIR *	POMMARD	1986
26	PINOT NOIR *	WADENSVILLE	1986
27	PINOT NOIR	667	2004
28	PINOT NOIR	POMMARD, 667	2003

* = SELF ROOTED



In The Vineyard

The 40-acre Estate vineyard is a contiguous southeast, south and southwest facing hillside. Nestled within our 140 acre property in the Northern Willamette Valley, our vineyard is situated between 360' and 625' in elevation. Our self rooted vines take advantage of the Laurelwood soil, whose roots have reached the basalt layers and allow the wine from these older vines to express their true sense of place.

To compliment the heritage of our estate vineyard, David Hill purchased The Wirtz Vineyard. Spanning 24 acres, the property was planted with 14 acres worth of clonal material sold both by the Coury nursery and other pioneering vineyards. Many vines fill the acreage, including old vine varietals of Pinot Gris, Gamay Boujelois, heirloom Pinot Noir clones, and Draper clone Chardonnay. Echoing similarities from our estate vineyard which is located no more than two miles away, the Wirtz vineyard is both self-rooted and planted in Laurelwood soil. With vines planted in 1974 by David Wirtz, the vineyard is nearing its 50th year.

The David Hill Estate properties have a special terroir, in part because of our geology

and soil. The vineyard comprises a 15 million year old bedrock of volcanic rock, and basalt. The bedrock weathered to a soil classified as The Laurelwood Soil Series and was then modified by a large influx of windblown silt called loess. Formed in the soil are iron concretions geologists call pisolithes – little rounded balls of iron oxides and hydroxides that are sand and gravel size. Taste the wines here and you can taste the terroir of all of the above factors, but it is the Laurelwood soil with its pisolithes that make David Hill wines special.



VINEYARD BLOCK DETAILS

Blocks	Varietals	Clone	Planted
1	Gewurztraminer	Geisenheim	71 - 72
2	Gewurztraminer	Geisenheim	71 - 72
3	Chardonnay/Merlot	Clone 108 /Draper	'70's - '80's
4	Pinot Noir	Pommard	'70's - '80's
5	Pinot Gris	Under Review	'70's - '80's
6	Pinot Noir	Wadensville	'70's - '80's
7	Pinot Noir	Coury	'70's - '80's
8	Pinot Noir	Unknown	'70's - '80's
9	Pinot Noir	Pommard	'70's - '80's
10	Pinot Gris	Under review	80's
11	Muscat, Merlot, Chasselas	Coury	80's
12	Franken Riesling	Coury	80's
13	Riesling	Geisenheim	80's
14	Pinot Gris	Under review	'70's - 80's
15	Pinot Gris	152	'92 - '95
16	Pinot Noir	115	1995
17	Pinot Gris	152	'92 - '95
18			2019



In The Winery



The overall methodology of winemaking at David Hill is a vineyard driven approach, which is enhanced by natural winemaking, and showcases the positive attributes of the clonal selection in the vineyard. The Laurelwood soil combined with the cooler climate of the Willamette Valley helps to create a wine with structure and elegance, while the older age of the vines provides intensity and depth. Through farming with organics and minimizing inputs, we hope to preserve the greatest microbial health possible in the vineyard. The outcome of a healthy farm and ecosystem, is greater depth and character in the fruit, which allows our winemaker to craft a more distinctive wine. We rely on the healthy ecosystem of our estate to create viable native cultures which ferment our wine, and aim to positively influence the agricultural cycle by composting winery waste.

With over 15 years of experience, our winemaker Chad Stock brings a breadth of experience and passion for cool climate winemaking. During much of his time in the industry, Chad's ventures included exploring the potential of wine styles and grape varietal options through farming and wine production experimentation. In 2019 Chad joined the David Hill team to pursue producing the finest possible wines from some of the oldest vines in the Willamette Valley.