

COOPER MOUNTAIN VINEYARDS

WILLAMETTE VALLEY, OREGON

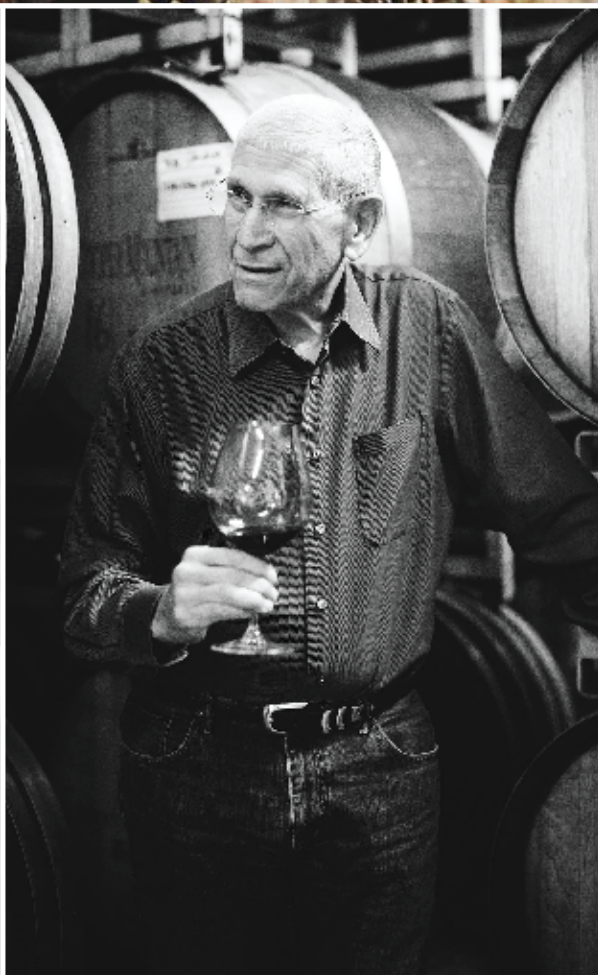


established 1978

COOPERMOUNTAINWINE.COM



— *our* —
STORY



In 1978, Dr. Robert Gross, a homeopathic doctor, and his wife, Corrine Gross, planted Pinot Noir and Chardonnay on the slopes of an ancient volcano called Cooper Mountain, located just 10 miles from Portland, Oregon. Overlooking the cloud-covered Coastal Range to the west, the site's unique soils proved favorable and the vines produced high-quality, coveted fruit.

For the first nine years, Cooper Mountain sold its grapes to other pioneering wineries in the Willamette Valley. Then, in 1987, Dr. Gross began his own label from his estate vineyards, offering Cooper Mountain's first vintage to a nascent Willamette Valley Pinot Noir fan base.

An extension of his interest in homeopathy and acupuncture, Dr. Gross developed an early interest in biodynamic agriculture. In the 1990's, French biodynamic winemaker Nicolas Joly visited Cooper Mountain and assessed their vineyards' health. When he dug into the soil, Joly told Dr. Gross, "You have forgotten your legs while standing in the Vitruvian Man pose." Joly was referring to the absence of life in the soil surrounding the vine's root system.

That revelatory experience, coupled with an expanding belief in the power of alternative medicine, prompted Cooper Mountain to embark on the long journey towards regenerative, holistic agriculture. In 1995, Cooper Mountain became certified organic by Oregon Tilth and, in 1999, earned Demeter's Biodynamic certification.

Over the past four decades, Cooper Mountain Vineyards has grown from ten acres to 160 acres and expanded its plantings to include Pinot Gris, Pinot Blanc, Tocai Friulano, Gewürztraminer, and Gamay Noir—all while maintaining strict, organic and biodynamic farming practices.

With each passing vintage, Cooper Mountain strengthens its bond to the land and continues its tread down a path of innovation: in 2002, Cooper Mountain became the first winery in the United States to gain label approval for a no-sulfite-added wine, and, in 2010, achieved carbon neutrality.



— *our* —
VINEYARDS
—





Cooper Mountain Vineyards spans 160 acres, with a wide range of elevations and soils. These elements, along with climatic conditions influenced by the winery's location between the Chehalem Mountains to the west and the foothills of Mount Hood to the east, contribute to Cooper Mountain's sense of place.

The diversity of soils across Cooper Mountain's five sites offers a rich palette for winemaker Gilles de Domingo, providing an equally diverse set of fruit flavors and characteristics.

Cooper Mountain's 10-acre estate vineyard, **Old Vines Vineyard**, was planted on the north side of Cooper Mountain in 1978. Ranging in elevation from 500 to 650 feet, vines on this original site are self-rooted and dry-farmed. Planted to Pinot Noir, Pinot Gris and Chardonnay, the volcanic soils produce wines of complexity and character.

Based on the success of the estate plantings, in 1982, Dr. Gross purchased 40 acres on the south side of Cooper Mountain, a site that would become the **Meadowlark Vineyard**. The volcanic soils are planted to self-rooted Pinot Noir, Pinot Gris and Chardonnay. The vineyard lies at 300 to 400 feet and, like all Cooper Mountain vineyards, Meadowlark is dry-farmed.



The 35 acres comprising **Farmington Vineyard** were purchased and planted in 1995. The rich sediments found in the vineyard's alluvial soils are ideally suited to Cooper Mountain's Cooper Hill wines, with Pinot Noir, Pinot Gris and Pinot Blanc.

On the eastern flanks of the Chehalem Mountain AVA, at 400 feet, Cooper Mountain's **Johnson School Vineyard** was acquired in 1998. The 40 acres are comprised of windblown soils and planted to Pinot Noir, Pinot Gris, Tocai Friulano, Gamay Noir, and Gewürztraminer.

In 2018 we acquired the vineyard formerly known as Olenik Vineyard nestled in the Chehalem Mountains and renamed it **Corrine Vineyard**. There is much to love about this storied vineyard that was first planted to Rex Hill's Jacob-Hart Vineyard in the early 1990s, John Olenik purchased this 50-acre, eponymous section of the vineyard in 2005.

With both volcanic and sedimentary soils, **Corrine Vineyard** has a unique soil composition in the north Willamette Valley. This special site is at the confluence of ancient volcanoes and the ocean, which stretched to the Willamette Valley millions of years ago. Subsequent landslides created the distinct patchwork of soils present today. As a result, the eastern half of **Corrine Vineyard** is composed of volcanic fractured basalt, with pronounced rocks that earned this section the nickname "Anklebreaker Block." In 2021 **Corrine Vineyard** will receive both Organic and Biodynamic Certifications.



our
FAMILY





Cooper Mountain founder and owner **Bob Gross** was born in New York City and spent his childhood on Long Island. After graduating from medical school at Emory University, he traveled around the country until his career, family and love for Pinot Noir brought him to Portland. Dividing his time between Cooper Mountain and his work as a psychiatrist, homeopath, and acupuncturist, Bob's vision guides the winery and its team. His pursuit of alternative farming and winemaking practices continues to position Cooper Mountain as a pioneer and innovator of organic farming.

From an early age, **Barbara Gross**, Co-Owner and Operations at Cooper Mountain, walked the rows of her family's vineyard and was never too far from the bustle of harvest. After receiving a bachelors of science from the University of Oregon, the second generation at Cooper Mountain found her calling in wine and never looked back. Barbara was the President of the North Willamette Vintners Association, served as a Director on the Board of the Washington County Visitors Association and sat on the board for the Demeter Biodynamic Trade Association. She recently retired from the board of the Willamette Valley Wineries Association and Oregon Pinot Camp to actively participate in and promote Climate Change Policy for the next generation of Willamette Valley Wineries. She is not mad about retiring from board life.

Cooper Mountain Winemaker **Gilles de Domingo** began his winemaking career at his family's estate in Bordeaux. He went on to receive his degree in Oenology and Viticulture from Bordeaux Aix and since that time has traveled the globe in pursuit of making fine wine. Gilles worked in New Zealand, Australia, and South Africa before arriving in Oregon, where he made wine at King Estate in the Southern Willamette Valley and the Bridgeview Winery in the Illinois Valley. After five years at Bridgeview, Gilles found his new home at Cooper Mountain, where he has been making wine since 2004.

For more than two decades **Gerry Sanchez** has watched over and tended to the vines on Cooper Mountain. A veteran of the valley, Gerry keeps the 160 planted acres running while managing oversight of the organic and biodynamic production. Gerry and his team **feel all of the seasons in the unique climate of the Northwest.**



our
WINES



Cooper Mountain produces three tiers of organic & biodynamic wines from our estate vineyards:

The **Five Elements** tier, named for the five elements of a vine (cane, leaf, fruit, flower, and root) are vineyard designates and special selections: the most coveted barrels from Cooper Mountain's most prized sites. Wines and quantities in this tier vary from vintage to vintage. Wines in this tier include the no-sulfite-added Pinot Noir "Life" (\$40), Johnson School Pinot Noir (\$60), Old Vines Pinot Noir, (\$60), Chardonnay Old Vines (\$35), Gamay Noir (\$30), Tocai Friulano (\$25), Pinot Noir Rosé (\$25) Pinot Noir Sparkling Rosé.

Cooper Mountain Estate tier represents a collection of balanced wines that are easy to pair with foods or enjoyed on their own. Wines in this category include the Cooper Mountain Pinot Gris (\$16), Cooper Mountain Chardonnay (\$20) and Cooper Mountain Noir (\$28).

Cooper Hill is Cooper Mountain's affordable, everyday wine and second label. The tier includes two varieties: Cooper Hill Pinot Noir (\$20), Cooper Hill Pinot Gris (\$14), and Cooper Hill Pinot Noir Sparkling Rosé (\$20).

THE VITRUVIAN MAN

Leonardo Da Vinci's Vitruvian Man makes an appearance across Cooper Mountain's Five Elements and Reserve labels. Stemming from Nicolas Joly's assessment, Cooper Mountain adopted the illustration symbolizing five points in the human body. This took on even more meaning for Dr. Gross, who was studying acupuncture and homeopathy at the time. Both alternative medicines teach of five points and five elements in the human body. A similar geometry exists in the vine's cycle and in the vine's five elements: cane, leaf, fruit, flower, and root.

FACT SHEET

AVA

WILLAMETTE VALLEY, OREGON

ESTABLISHED

1978

OWNER

DR. BOB GROSS

OPERATIONS MANAGER & CO-OWNER

BARBARA GROSS

WINEMAKER

GILLES DE DOMINGO

VINEYARDS

OLD VINES (10 acres) FARMINGTON (35 acres)
MEADOWLARK (45 acres) JOHNSON SCHOOL (40 acres)
CORRINE (30 acres)

VARIETIES GROWN

PINOT NOIR
PINOT GRIS

PINOT BLANC
TOCAI FRIULANO
CHARDONNAY

GEWÜRZTRAMINER
GAMAY NOIR

CERTIFICATIONS

VINEYARDS CERTIFIED
ORGANIC
by Oregon Tilth (1995)

VINEYARDS CERTIFIED
BIODYNAMIC
by Demeter (1999)

WINERY CERTIFIED ORGANIC
FOR OPERATIONS AND
PROCESSING
by Oregon Tilth (2002)

CARBON NEUTRALITY
CHALLENGE COMPLETED (2010)

CASES PRODUCED

20,000

DISTRIBUTION

40 STATES IN THE U.S., PLUS NORWAY, JAPAN & CANADA

TASTING ROOM & WINERY

20121 SW LEONARDO LANE BEAVERTON, OR 97007

COOPER MOUNTAIN

VINEYARDS

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