

UNITED STATES

PAUL O'BRIEN

Fast Facts

Owner:
Dyson Paul DeMara and
Scott O'Brien Kelley

Winemaker:
Dyson Paul DeMara and
Scott O'Brien Kelley

Established:
2013

Location:
Roseburg, Oregon



THE HISTORY

Paul O'Brien Winery is the culmination of twenty years of friendship between two winemakers who share a passion for fine wine, great food and a gracious life. Dyson Paul DeMara and Scott O'Brien Kelley met while working at Robert Mondavi Winery in the Napa Valley. Since then they have travelled the world's wine regions learning the old world traditions and sharing new world techniques.

In 2013 the duo came together to start the Umpqua Valley's first urban winery in the historic Hansen Chevrolet building in downtown Roseburg, Oregon. The duo chose their middle names to brand the winery as it speaks to their friendship and partnership.

THE TERROIR

Paul O'Brien Winery sources their grapes from dry farmed, hillside vineyards throughout the Umpqua Valley. The winery partners with eight different growers who are dedicated to growing the finest grapes for the Paul O'Brien wines.

This approach allows the winery to ensure that the selected vineyard sites are perfectly matched to a particular variety. The Umpqua Valley is one of Oregon's more diverse climates capable of growing both cool and warm grape varieties. The Roseburg area in particular is noted for its transitional climate.

The Umpqua Valley boasts more than 140 soil types. More than any other region in the world. Similar to old-world regions, such as Piedmont, vineyard soil type can vary greatly depending on its location in the region. Most of the soils are derived from a mix of metamorphic, sedimentary and volcanic rock. Deep alluvial or heavy clay materials are predominantly found in the valley, while the hillsides and bench locations have mixed alluvial, silt or clay soils.



PINOT NOIR UMPQUA VALLEY: 100% Pinot Noir (Clones: 64% Pom, 22% #777, and 14% #115) from the Umpqua Valley. The grapes come from the Bradley Vineyard and Susan's Vineyard. The vine grow at 300' - 1000' above sea level on red decomposed sandstone. The grapes undergo vinification in open top concrete fermenters. TThe wine ages 10 months in oak, with 28% new French Oak. Bright red. This wine opens with cherry and raspberry fruit which gives way to notes of truffle and sandalwood.



PINOT NOIR MADRONA HILL: 100% Pinot Noir (Clones: 777 and Pommard) from the Madrona Hill Vineyard in eastern part of Chehalem Mountains. The vines face South/Southeast and sit at an altitude of 550' above sea level on Laurelwood soil. The grapes undergo vinification in concrete open tops and one ton bins before aging 14 months in 40% new French oak. Dark cherry, sandalwood, baking spice great elegance of aromatics with concentrated fruit in the mouth.



PINOT NOIR WILLAMETTE VALLEY: 100% Pinot Noir (Clones: 47% 777, 11% 667, 9% Coury, 8% 115, and 6% 943) from the Willamette Valley. 100% from vineyards located in the Chehalem Mountains AVA. The vines grow at 375'-550' feet above sea level on Jory and Laurelwood soil. The grapes undergo vinification in open top concrete fermenters with 24% whole cluster to improve the structure of the finished wine. The wine ages 10 months in french oak, with 30% new French Oak Ermitage and Rousseau. Elegant bright red fruit and spice with forest floor and lovely earthiness. Silky tannins with mouth watering acidity