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## WHO WE ARE.....

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### DOUG IRVINE

For Doug Irvine, family is everything. He spent a part of his childhood on a ranch in southern Oregon, where his father instilled in him the value of hard work. From bucking hay to fixing irrigation pipes to rounding up loose cattle, Doug learned early on that farming requires both dedication and perseverance. After graduating from UC Irvine with a degree in economics, Doug set out to develop real estate in Southern California. He met and married Dionne in 1990, and in 1997, the family moved back to Oregon to the beautiful mountain town of Ashland to raise their three daughters, Alyxandra, Carlie, and Nicolette. It wasn't until 2005, after a revelatory experience with Gaja Nebbiolo on a vacation in Italy, that Doug had the idea to return to farming by planting a vineyard. Now, many vintages later, with nearly forty acres planted of Pinot Noir and Chardonnay and a brand-new winery and tasting room just down the road from their home, Doug puts the lessons he learned from his father into practice every day. Doug's favorite thing about winegrowing is seeing the delight on guests' faces in the tasting room, and his reward for all the hard work is the joy of welcoming each new visitor into his extended family.

### DIONNE IRIVINE

From the day she started working in her father's bakery at age twelve, Dionne Irvine has been hard at work. During her senior year in high school in Brookings, Oregon she worked nights in the bakery and drove across the border to California after school to take real estate classes at junior college. Just days after her high school graduation, she set off to Southern California to begin her career in real estate. From selling new home communities to the management fast track with some of the nation's largest home builders to starting her own company with her husband Doug, Dionne established a name for herself professionally. Dionne was excited to create an entirely new family business with Irvine & Roberts, where she is, as Doug will say, "the visionary and glue behind it all." Her business savvy, personal touch, and design sense are evident in every inch of the winery - from the way the architecture blends into the environment to the warm hospitality offered to each and every guest. The Ranch is her home and sanctuary where the kids grew up picking blackberries, splashing in the creek, and hiking to the top of the butte. Her mission now is to explain the unique interplay of sun and geography, share the thoughtful approach to winegrowing, and pour the dynamic wines that testify to the special nature of this place.

### VINCE VIDRINE, WINEMAKER

Vince Vidrine is a winemaker on a quest. He started making wine in college, when he began brewing beer in his dorm room and taking winemaking classes at OSU's Viticulture and Enology program. His quest to make great wine led him all over the world, working harvests at wineries in New Zealand, Australia, France, and California to learn the tools of the trade. Highlights include:

- Dry River Wines, Martinborough – This 'cult' producer is known for Pinot Noir. Here he experienced the depths of precision where every adjustment and tool is considered – if it could improve the wines.

- Domaine Naudin-Ferrand, Burgundy – This renowned natural producer provided a ‘hands off’ experience intended to clarify the perception of terroir and vintage at the domaine, and improve the wines.
- Staglin, Napa Valley – Pristine winemaking and a clear sense of style left an impression about the consistency and high quality of iconic producers.
- Domaine Serene & Brittan Vineyards – These experiences showed how precise and thoughtful winemaking and winegrowing practices can become apparent in the quality of the wines.

Experiencing dramatically varied terroirs, and learning both tightly controlled and hands off winemaking, leads Vince to seek balance between the honesty of terroir and the precision of style. He believes there is an appropriate role for a winemaker to best express terrior without changing the intrinsic nature of the wine. His quest is to create wines of quality that reflect the unique character of soil, climate, and vintage at Irvine & Roberts vineyards. Vince respects the tension of competing influences that bear on winegrowing and making at this unique site. He expects the wines to evolve with the vines and his experience. “Precise terroir driven wines” is what makes Vince tick. When not working in the cellar or walking the vineyards, Vince can be found on the slopes of nearby mountains, floating through the river valleys, or enjoying food and drinks from other talented producers in the region.

## GILLINGHAM IRVINE, AKA “GILLY”

When you visit the tasting room you might meet Gilly, the escape artist. Gilly is as friendly as dogs come, he is a lover not a fighter. If you pet him, he will be your new best friend and won’t leave your side. Gilly isn’t the sharpest tool in the shed, in fact at eight years old we are not sure if he knows his name. He bears little resemblance to his namesake Gillingham Irvine, a legendary Scottish warrior. Gilly loves nothing more than hanging out with people and stealing their lunch when they are not looking.

Likes: Pizza, cheese, elk salami, cookies, chasing wildlife and big trucks, smelling really bad, barking at nothing next to the bed at 3:00AM, snoring, hanging halfway out of car windows while driving, jumping on you when he is muddy, and ear rubs.

Dislikes: Listening, learning, staying home, loud noises, birds, cheap wine, baths, and Pat Mitchell (that is the name of our neighbors bull).