

Introducing Your Exclusives Shipment!

2018 DROUHIN OREGON ROSEROCK MAIGOLD CHARDONNAY

96, James Suckling | 93, Wine Advocate



ABOUT OUR MAIGOLD CHARDONNAY

Our Roserock Maigold Chardonnay brings together the best of the estate's three Chardonnay blocks, which are handpicked and sorted. Véronique further hones this exceptional blend by selecting the top 4 barrels to be assembled into the final cuvée after an extended maturation.

VÉRONIQUE'S TASTING NOTES

There is no mistaking Maigold's fragrant rush of citrus, lemon preserves, and apricot, underpinned by more subtle hints of bergamot tea and almond brioche toast. The complex nose encourages a deep dive into this wonderful Chardonnay expression. On the nuanced palate are essences of lemon meringue, green apple, and a hint of vanilla stick. The texture is both supple and balanced—a generous style that maintains its core freshness due to its lovely acidity.

- Véronique Drouhin

Exclusives Shipment #3

ROAST SCALLOPS, PUMPKIN WITH RADICCHIO, RICOTTA SALATA, CHILI AND LEMON

Chef Dean Cambray | Serves 4

Fresh and savory, we think this Scallop recipe is the perfect complement to our 2018 Roserock Maigold Chardonnay! Let us know if you agree. Santé! - *Your DDO Team*

Ingredients:

16 scallops (*large*)
Salt and freshly ground pepper
1 oz unsalted butter
2 lbs butternut squash,
quartered, seeds removed
Olive oil
Chilli flakes
1 Radicchio di Treviso, *leaves separated*
2/3 cup watercress
2 Endive, *trimmed into leaves*
Finely grated ricotta salata
Lemon wedges to serve

Method

- Preheat oven to 400°F. Place pumpkin in a roasting pan, drizzle with olive oil and season with salt, pepper and the chili flakes. Roast until tender and golden (45 min–1 hr).
- Season the scallops with a little salt. Lightly brush a frying pan with oil and and place over a low heat. Add the scallops, increase the heat and cook on the one side until nicely caramelized. Roll the scallops over, add the butter and baste for further 20 seconds, then remove.
- Coarsely chop the warm pumpkin and place in a bowl.
- Add radicchio, endive, watercress, squeeze lemon and a drizzle of olive oil, toss to combine.
- To serve, portion the salad into shallow bowls, place on the roasted scallops and finish with the grated ricotta salata.