

COOPER MOUNTAIN

VINEYARDS

'7 Organic & Sustainable wineries to visit'

'Some of the best sustainable wineries in the US as they do their bit for our planet.'

-New York Drinks Guide

Year Founded: 1978

Region: Willamette Valley

Founders: Dr. Robert Gross
and wife Corrine Gross

Winemaker: Gilles de Domingo

Known For: With each passing vintage, Cooper Mountain strengthens its bond to the land and continually seeks innovative ways to produce sustainable wines. It was the first winery in the United States to gain label approval for a no-sulfite-added wine.

-Certified Biodynamic,
Certified Organic-

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. In 1987, the family converted an old horse barn on the property to start their own label, becoming early adopters to organic and biodynamic farming practices in Oregon winemaking by the early 1990's. After expanding to seven vineyards on over 200 acres, the family business is now the charge of founder Bob Gross and daughter Barbara Gross, who grew up with the vines on their first vineyard site. Family is the core of our identity. It is the heartbeat of our business. Cooper Mountain begins with one family and continues to tell the tale with our second generation and our extended winemaking family. Our passion for winemaking keeps us grounded and grateful for our four decades in the Willamette Valley.



Winemaking Philosophy

The Cooper Mountain team is a trailblazer in sustainable winemaking. A commitment to sustainable practices is an important part of the winery's identity, and 100% of the grapes are organically and biodynamically grown. In 1995, Cooper Mountain received organic certification from Oregon Tilth, and shortly after received biodynamic certification from Demeter in 1999. True to their sustainable roots, today the vineyards and winery are certified USDA organic, with strict programs that prohibit the use of synthetic materials in the vineyards and limit sulfites in the wines. For their biodynamic program, Cooper Mountain never uses synthetic fertilizers, pesticides, nor fungicides, and works to maintain the ecosystem within and around the vineyard in order promote natural predators in the area and biological life in the soil. Cooper Mountain was also a pioneer in limiting carbon emissions and is committed to mitigating their carbon output, with the winery achieving carbon neutrality in 2010.



Benefits of Biodynamic Farming

Wines are livelier and more balanced and less subject to flaw such as oxidation, microbiological attack, etc. They express the notion of terroir: authentication with our style and profile. They are all around healthier.



2023 Cooper Hill Pinot Noir

Farmington Vineyard Planted, owned and farmed by Cooper Mountain Vineyards. Alluvial soil, planted in 1999, Willamette Valley AVA. Certified Organic, Biodynamic.

Cooper Hill Pinot Noir is known for its elegance and balanced profile. On the tongue, it usually offers a smooth and silky texture. Flavors of ripe red fruits often dominate, with cherry and raspberry being prominent. There may also be nuances of forest floor, herbs, or a hint of mushroom. The wine often features a well-integrated acidity that balances the fruitiness and provides a refreshing quality.