



DUMOL

Associate Winemaker Julie Cooper



Growing up in the suburbs of Cincinnati, Ohio, and initially planning to attend law school in Virginia, Julie Cooper realized her true passions were food, wine, and the outdoors. After graduating from North Carolina State University, Julie spent five years working in some of Cincinnati's top-rated restaurants. In 1998, looking to further her career as a sommelier, she moved to California and landed a management role at the Culinary Institute of America where she connected with local winemakers to include the late Reg Oliver of El Molino Winery. She worked her first grape harvest under Reg's tutelage in 1999.

She continued to work with Reg and also took on roles with winemakers Nils Venge and Sara Gott. When Julie relocated to California permanently in 2003, Sara introduced Julie to Pam Starr who hired her as an assistant. "There was a steep learning curve and Pam proved to be an amazing teacher and mentor," Julie reflects.

Through Pam, Julie met DuMOL winemaker, Andy Smith. "I admired Andy's winemaking and was very interested in learning from him, expanding my winemaking knowledge as I worked with different varietals." Andy hired Julie in Spring 2004 and she has been instrumental in DuMOL's philosophy of intuitive winemaking over the past 14 years.

"We're very much like a family, everyone works together to keep the parts moving. There's a lot of willingness for give and take, a shared vision, a shared dedication, and a lot of respect for the fact we're all working as best we can."