



The Wine

Underwood Pinot Noir speaks of a journey across Oregon. Sourcing fruit from vineyards spanning the peaks and valleys of the state, this wine is the perfect everyday refresher. We look for sites that give us diversity, low elevation for ripeness and intensity, high elevation for acidity and aromatics. From Walla Walla to the Willamette Valley to the Umpqua, these sites allow us to create this truly Oregon Pinot Noir.

The Vintage

The 2012 growing season was a well-deserved change from the past two vintages. The year started off with a fairly typical Oregon spring, stretches of warm and cold weather. Flowering in the Willamette Valley was long and encountered some cool weather which resulted in a crop reduction in Pinot Noir.

As spring became summer the rains let up and we enjoyed a wonderfully warm and dry season. As harvest closed in on us the weather cooled but remained dry which gave us a chance to hang our fruit a little longer but also keep the acids in check. We began picking in early October and completed Pinot Gris by mid month.

Tasting Notes:

The Underwood Pinot Noir exhibits aromas of plum, blueberry and raspberry. The palate is filled with sweet raspberry and cherry fruits with warm cocoa tones. This wine's brightness and fine tannins come together in a fruit laden finish.

Technical Notes

Appellation: Oregon

Cellar Treatment:

Aged 8 months on 15% new French Oak

Vineyard Sources:

90% Umpqua Valley

10% Willamette Valley

Alcohol: 13.0% at 60F

pH: 3.59 **TA:** 5.5 g/L

Residual Sugar: Less than .2%

Bottle Size: 750ML

Release Date: July 2013