



UNION WINE CO.
MADE IN OREGON

OREGON IN A BOTTLE

Underwood Rosé shows the awesome potential of using an assortment of grapes, mix of vineyards, and the extremes of Oregon's growing regions to create a quaffable pink wine. Inspired by all those secret swimming holes, backyard BBQ's, and lazy porch moments found in the midst of summer, it will become your new favorite lounging staple.

After a cold, damp winter we saw early spring heat that pushed bud break up a few weeks ahead of average. A heatspike around flowering caused potential yields to be reduced but would ultimately create small berries and loose clusters. The mild summer to fall temperatures allowed for great flavor development and concentration in the grapes. A historically early harvest saw us picking the sparkling wine grapes in early August, and before the close of the month we were picking pinot noir from warmer sites in the Willamette Valley. Fruit from southern Oregon vineyards came in the first half of September with the cooler Willamette Valley grapes wrapping up by mid-October. 2016's wines are showing good concentration and intensity and have retained amazing freshness and acidity.

TASTING NOTES: STRAWBERRY, MEYER LEMON, PEACH

2016 UNDERWOOD ROSÉ

VINEYARD SOURCES	72% Willamette Valley	RESIDUAL SUGAR	3.82 g/L
	22% Umpqua Valley	PH	3.28
	4% Applegate Valley	TA	6.8 g/L
	2% Rogue Valley		
CELLAR TREATMENT	100% Stainless Steel	BOTTLE SIZE	750ML
ALCOHOL CONTENT	12.65% by Volume	TASTING NOTES	Stawberry, Meyer Lemon, Peach