



# GREAT OREGON WINE, MINUS ALL THE FUSS.



## 2024 UNDERWOOD PINOT GRIS



### TASTING NOTES

Lemon Curd, Straw, Graphite

### VINEYARD SOURCES

81% Willamette Valley, 10% Rogue Valley, 9% Umpqua Valley

### CELLAR TREATMENT

100% Stainless Steel

### ALCOHOL CONTENT

13% by Volume

### RESIDUAL SUGAR

3.7 g/L

### BOTTLE SIZE

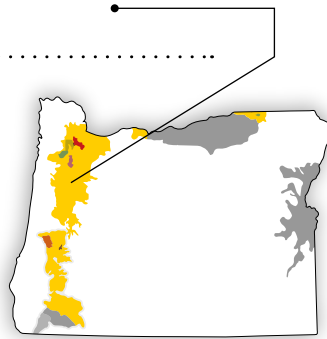
250mL

### PH

3.33

### TA

6.5 g/L



“As far as Oregon wines are concerned, we're a bargain.” **Ryan Harms**  
Founder



### THERE'S GREAT OREGON WINE IN THIS CAN!

When Ryan Harms started Union Wine Company in 2005, he did so with the goal of creating Oregon wines that could be widely accessible to wine drinkers, without sacrificing quality. Underwood exemplifies this commitment and draws from the diverse palette of vineyards and wine growing regions that Oregon offers to create approachable everyday drinking wine of exceptional value.

2024 kicked off with a bang with a mid-January ice storm that engulfed much of the Pacific Northwest and all of the Willamette Valley for the better part of a week. This freezing weather was followed by cool temperatures through bud break in early April for the warmer parts of the state and the third week of April in the Willamette Valley. The growing season warmed up in April and May, with growing degree day accumulation slowing through Jun (and July in some parts of the state), though by the time September

arrived, temperatures and growing degree days thrust us into the harvest season tracking warmer than average, though without much of the extreme heat that has characterized seasons within recent memory. Another notable difference from recent vintages were the handful of precipitation events throughout the summer, harkening to Oregon weather patterns 15-20 years past. Because the weather surrounding these rain events was otherwise dry and warm and the rain came while the berries were still firm, disease pressure remained in check and these passing showers simply served to rinse the dust from canopies and recharge a little soil moisture. The heart of the harvest season itself, September and October, saw limited wet weather and moderate temperatures, allowing for a comfortable and measured season full of pristine, ripe grapes.

The 2024 Pinot gris was sourced primarily from the Willamette Valley (81%) with about 10% and 9% Applegate and Umpqua valleys, respectively, resulting in a balanced blend of acidity and citrus fruit characteristics. Comprised of only the lightest pressings and stainless steel fermented at low temperatures, it's fresh and fruity, with a hint of minerality.



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