



# GREAT OREGON WINE, MINUS ALL THE FUSS.



## 2025 UNDERWOOD ROSÉ WINE

### TASTING NOTES

White Peach, Tamarind, Jasmine

### VARIETIES

80% Pinot Gris, 11% Pinot Noir, 4% Muscat, 3% Grenache, 2% Riesling

### VINEYARD SOURCES

76% Willamette Valley, 11% Umpqua Valley, 3% Rogue Valley

### CELLAR TREATMENT

100% Stainless Steel

### ALCOHOL CONTENT

12% by Volume

### RESIDUAL SUGAR

3.7 g/L

### BOTTLE SIZE

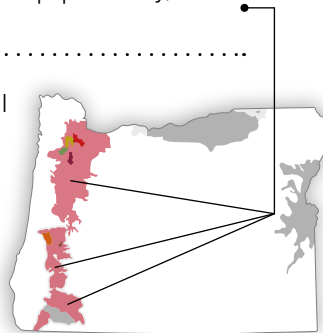
750mL

### PH

3.27

### TA

6.1 g/L



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

**Ryan Harms**  
Founder

## OREGON IN A BOTTLE.

After back-to-back seasons that kept growers on their toes, 2025 offered something rarer: a vintage that largely played by the rules. Bud break arrived close to the five-year average across the state, following a winter that was wet but free of the damaging freezes that opened 2024. A cool, damp April gave way to a warm, dry May that pushed canopy development along steadily, and by bloom in late June the vines were in good shape and the weather cooperative.

July and August were characteristically dry, with steady, reliable degree day accumulation that quietly built toward ripeness without calling much attention to itself. The diurnal swings that define the best Oregon vintages were present throughout, keeping acidity intact while phenolic development crept forward at a measured pace. A few light rain events passed through mid-season to keep the dust down, with firm berries and quickly returning dry conditions keeping disease pressure minimal.

What caught many growers off guard was just how early and decisively that steady accumulation added up. Harvest kicked off in late August — earlier than most had penciled in — and the picking season was fast and furious from there. By the end of September, nearly everything was in the door. The 2025 wines are the product of a season that didn't announce itself loudly, but delivered quietly and ahead of schedule — wines of concentration and natural balance, built on the kind of slow, even ripening that rarely needs much help in the cellar.

The fruit for this wine was harvested across the span of a month, from September 8 through October 8th. Each lot was pressed, clarified using floatation, and fermented slowly over five to six weeks at cool temperatures to preserve aromatics. It includes a smaller portion of the style-defining Muscat than in previous years, yielding a somewhat more nuanced final blend exhibiting floral intensity with the addition of stone fruit juiciness, texture, and aroma.

