



# GREAT OREGON WINE, MINUS ALL THE FUSS.



## 2024 UNDERWOOD THE BUBBLES

### TASTING NOTES

Rainier Cherry, Citron, Gardenia

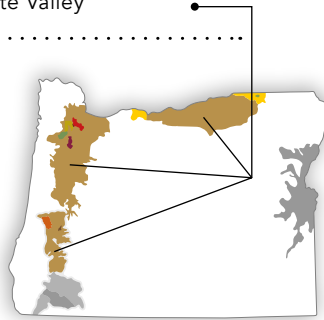
### VARIETIES

40% Chardonnay, 37% Riesling, 9% Gewurtztraminer, 8% Pinot Gris, 6% Pinot Noir

### VINEYARD SOURCES

60% Willamette Valley, 23% Columbia Valley OR, 16% Umpqua Valley, 1% Applegate Valley

<b>CELLAR TREATMENT</b>	100% Stainless Steel
<b>ALCOHOL CONTENT</b>	11% by Volume
<b>RESIDUAL SUGAR</b>	9 g/L
<b>CAN SIZE</b>	355mL
<b>PH</b>	3.1
<b>TA</b>	9.3 g/L



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



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

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 June (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.

Grapes destined for the 2024 Bubbles were picked early to preserve bright acidity. The juice was fermented at low temperatures, with fermentation stopped at the perfect balance of acidity and sweetness. The juicy citrus is complemented by the floral aromatics contributed by Gewurtztraminer making up about 9% of the blend.



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