OREGON GROWN

UNDERWOOD

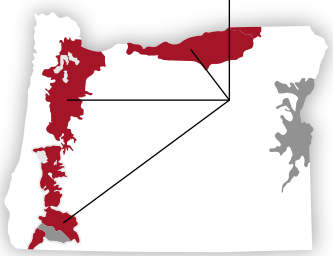
GREAT OREGON WINE, MINUS ALL THE FUSS.

LEARN MORE

2023 UNDERWOOD PINOT NOIR

TASTING NOTES Strawberry, Rhubarb, Fennel Seed

VINEYARD SOURCES 69% Willamette Valley, 17% Umpqua Valley, 11% Columbia Valley OR, 3% Rogue Valley



CELLAR TREATMENT	15% New French Oak
ALCOHOL CONTENT	12% by Volume
RESIDUAL SUGAR	Dry
SIZE	355mL
PH	3.64
TA	5.9 g/L

91 POINTS JAMESSUCKLING



BEST BUY WINE ENTHUSIAST

Certified B Corporation GF V

"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.

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

The 2023 Pinot noir was harvested from mid-September through the end of October from vineyards across the Willamette, Columbia, Umpqua, and Rogue Valleys of Oregon. It was fermented in lots between 5 and 35 tons. The finished wine benefits from the diversity of sites and fermentation sizes and trajectories, creating an Oregon Pinot noir truly representative of the vintage across the state. This wine was aged for 10 months on roughly 15% new French oak before packaging to preserve fresh and juicy fruit.

8 56036 00104 3

unionwinecompany.com @unionwinecompany Union Wine Co. unionwinecompany