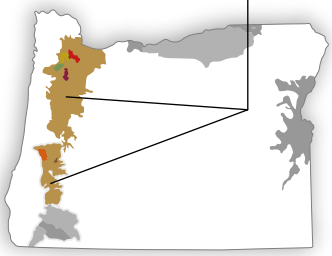
OREGON GROWN
UNDERWOOD

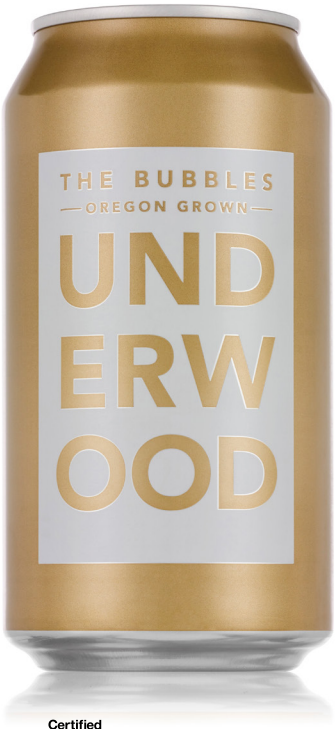
GREAT OREGON WINE, MINUS ALL THE FUSS.

UNDERWOOD

2025 UNDERWOOD
THE BUBBLES

TASTING NOTES	Rainier Cherry, Citron, Gardenia
VARIETIES	49% Chardonnay, 28% Riesling, 23% Pinot Gris
VINEYARD SOURCES	70% Willamette Valley, 30% Umpqua Valley
CELLAR TREATMENT	100% Stainless Steel
ALCOHOL CONTENT	11% by Volume
RESIDUAL SUGAR	10.9 g/L
CAN SIZE	355mL
PH	3.19
TA	6.8 g/L





Certified B Corporation GF V

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

NO PRETENSE, ALL TASTE.

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 across the Pacific Northwest to create approachable everyday drinking wine of exceptional value.

After back-to-back seasons that kept growers on their toes, 2025 largely played by the rules. A wet winter passed without damaging freezes, and bud break arrived close to the five-year average. A cool, damp April gave way to a warm, dry May, and the vines reached bloom in late June in good shape. July and August were dry, with no dramatic heat events, just steady ripening and cool nights that kept acidity intact. A few light summer showers kept the dust down without raising disease pressure. Harvest started in late August, earlier than most expected, and nearly everything was picked by the end of September, yielding wines of concentration and natural balance.

The grapes for this wine, largely comprised of Chardonnay, Riesling, and Pinot Gris, were harvested between August 28 and September 30, beginning with fruit from the Umpqua Valley and finishing up with Riesling in the Willamette Valley. Gently pressed, cleanly clarified using floatation, and fermented at low temperatures over six weeks to preserve citrusy aromatic pop, this wine was racked from solids to blend five months after harvest and allowed to integrate over another month in tank before canning began in late March.

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