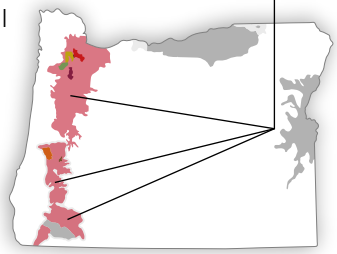
GREAT OREGON WINE, MINUS ALL THE FUSS.

2025 UNDERWOOD ROSÉ WINE

TASTING NOTES	Peach, Honeysuckle, White Strawberry
VARIETIES	80% Pinot Gris, 11% Pinot Noir, 4% Muscat, 3% Grenache, 2% Riesling
VINEYARD SOURCES	86% 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	250mL
PH	3.27
TA	6.1 g/L



90 POINTS tastingpanel MAGAZINE



BEST BUY WINE ENTHUSIAST

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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 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.

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