

00 WINES

WINEMAKING NOTES

"BLACK CHARDONNAY METHOD" PRE-PRESS FOOT CRUSH AND OVERNIGHT SKIN CONTACT FOLLOWED BY LONG PRESS CYCLE FOR MAXIMUM PHENOLIC EXTRACTION. NO SULFITES ADDED TO THE PRESS PAN AND JUICE IMMEDIATELY GOES INTO BARREL. 12 MONTHS IN BARREL ON THE LEES, NO BÂTONNAGE. 6 MONTHS FINISHED IN STAINLESS STEEL ON THE FINE LEES.

WINE DESCRIPTION

ORGANIC CHARDONNAY FROM THE SOUTH BLOCK OF THE ICONIC SEVEN SPRINGS VINEYARD WITH EXPANSIVE VIEWS OF MT. HOOD FROM A HIGH ELEVATION IN THE EOLA-AMITY HILLS. GROWN ON JORY VOLCANIC SOILS,

VINTAGE NOTES

2022 WAS AN UNUSUAL BUT ULTIMATELY SUCCESSFUL VINTAGE. DESPITE A UNIQUE APRIL FROST EVENT, THE GROWING SEASON WAS EXCEPTIONALLY FAVORABLE DUE TO LATER RIPENING WITH A LATE OCTOBER PICK DATE WHICH RESULTED IN FRESH NATURAL ACIDITY AND DELICIOUS FRUIT FLAVORS.

APPELLATION

EOLA-AMITY HILLS AVA

VINEYARDS

SEVEN SPRINGS

VARIETAL

100% CHARDONNAY

VINTAGE

2022

ALCOHOL

13.4%

PRODUCTION

3924 x 750ML BOTTLES
120 x 1.5L BOTTLES



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