

OO  
WINES

## WINEMAKING NOTES

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GRAPE CLUSTERS ARE DESTEMMED BY HAND AT THE PEDICEL, LEAVING THE BERRY INTACT. WHOLE BERRIES ARE PLACED IN 500L TERRA COTTA AMPHORAE IMPORTED FROM TUSCANY, WHERE THEY SPONTANEOUSLY FERMENT FROM THE INSIDE OUT WITH INDIGENOUS YEAST. AFTER PRIMARY FERMENTATION, JUICE IS PRESSED OFF INTO FRENCH OAK BARRELS, REMAINING THERE FOR 18 MONTHS.

## WINE DESCRIPTION

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SOURCED FROM THE ICONIC SHEA VINEYARD IN THE HIGHEST ELEVATION BLOCK NEAR THE FOREST LINE. THE OO WINES EXPRESSION OF SHEA IS MORE FRESH AND MULTILAYERED THAN MANY EXTRACTED EXPRESSIONS OF SHEA IN THE MARKETPLACE.

## VINTAGE NOTES

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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

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YAMHILL-CARLTON AVA

## VINEYARDS

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SHEA VINEYARD

## VARIETAL

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100% PINOT NOIR

## VINTAGE

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2022

## ALCOHOL

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14.1%

## PRODUCTION

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1512 x 750ML BOTTLES

120 x 1.5L BOTTLES



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