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WINES

WINEMAKING NOTES

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

SOURCED FROM A BIODYNAMIC PEAVINE SOIL VINEYARD ON THE BORDER OF THE COAST MOUNTAIN RANGE AND THE YAMHILL-CARLTON AVA ON A HIGH ELEVATION STEEP HILLSIDE. UNIQUE WILD BRAMBLE FLAVORS OF BLUE AND RED FRUITS.

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

YAMHILL-CARLTON AVA

VINEYARDS

STARDANCE VINEYARD

VARIETAL

100% PINOT NOIR

VINTAGE

2022

ALCOHOL

13.8%

PRODUCTION

1200 x 750ML BOTTLES

120 x 1.5L BOTTLES



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