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WINES

## WINEMAKING NOTES

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"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

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THE VGW IS THE OO WINES FLAGSHIP WILLAMETTE VALLEY CHARDONNAY BLEND THAT SHOWCASES THE IMPRINT OF THE VINTAGE. SOURCED FROM HISTORIC ACCLAIMED VINEYARDS IN THE 4 CORNERS OF THE VALLEY.

## 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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WILLAMETTE VALLEY AVA

## VINEYARDS

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SEVEN SPRINGS  
CHEHALEM MOUNTAIN  
SHEA  
HYLAND

## VARIETAL

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100% CHARDONNAY

## VINTAGE

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2022

## ALCOHOL

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13.4%

## PRODUCTION

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15204 x 750ML BOTTLES  
360 x 1.5L BOTTLES

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