

OO
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.

BARREL PROGRAM NOTES

51% NEW FRENCH OAK
DAMY
CHASSIN

VINTAGE NOTES

2021 WAS A MODERATE AND DRY GROWING SEASON. WITH FULL RIPENESS AND VERY GOOD ACIDITY, 2021 WINES IN THE REGION ULTIMATELY RESEMBLE 2018 IN CONCENTRATION AND 2014-2017 IN SIZE. DRIER VINTAGES BLESS US WITH REDUCED DISEASE PRESSURES AND GENERALLY PICTURE-PERFECT FRUIT CLUSTERS. THIS VINTAGE FOR OO WINES STRIKES THE PERFECT BALANCE BETWEEN BODY AND ELEGANCE.



APPELLATION

WILLAMETTE VALLEY AVA

VINEYARDS

UNNAMED EOLA-AMITY HILLS
VINEYARD (DIJON CLONE)
CHEHALEM MOUNTAIN
(OLD WENTE CLONE)

VARIETAL

100% CHARDONNAY

VINTAGE

2021

ALCOHOL

14.3%

PRODUCTION

3641 x 750ML BOTTLES
238 x 1.5L BOTTLES

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