

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.

WINE DESCRIPTION

THE EGW IS THE YIN AND YANG OF CHARDONNAY - TWO DIFFERENT FRUIT SOURCES WITH OPPOSING CHARACTERISTICS FROM VOLCANIC AND SEDIMENTARY SOILS, HIGH AND LOW ELEVATIONS, AND DIJON AND WENTE CLONES IN A 50/50 BLEND TO CREATE A SEAMLESS WHOLE EXPRESSION.

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

WILLAMETTE VALLEY AVA

VINEYARDS

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

VARIETAL

100% CHARDONNAY

VINTAGE

2022

ALCOHOL

13.4%

PRODUCTION

3684 x 750ML BOTTLES
240 x 1.5L BOTTLES

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