

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

29% NEW FRENCH OAK
17% 1 YEAR
CHASSIN
DAMY

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

SEVEN SPRINGS
CHEHALEM MOUNTAIN
OPEN CLAIM
SHEA
HYLAND

VARIETAL

100% CHARDONNAY

VINTAGE

2021

ALCOHOL

13.7%

PRODUCTION

14616 x 750ML BOTTLES
239 x 1.5L BOTTLES

OO WINES | 801 N. SCOTT ST. CARLTON, OR 97111 | +1 503 875 0187

PROPRIETORS CHRIS AND KATHRYN HERMANN

INFO@OOWINES.COM | HTTP://OOWINES.COM | INSTAGRAM @HOUSE_OF_OO