

UNION WINE CO.

MADE IN OREGON

OREGON IN A BOTTLE



The grapes for our Underwood Pinot Gris come from a few of our favorite vineyards from across the Willamette and Umpqua Valleys. The Willamette Valley fruit brings fresh acidity and citrus to the wine while the southern Oregon fruit adds stone and tropical fruit components. These wines are fun, refreshing, elegant and transparent. This pinot gris was fermented in 100% stainless steel and sur lee aged for 4 months. It strikes a beautiful balance between citrus and tropical. It is focused and refreshing on the palate.

We experienced a beautiful spring resulting in a nice even bud break. Summertime in the valley was warm and unusually dry but September brought much needed rains that quenched the thirst of vines that were beginning to show signs of stress. Following the rains, we had a handful of weeks with warm (but not hot) days and cool evenings. Harvest was compact and plentiful producing grapes with rich tannins, full flavor development and lots of acidity. These wines are showing balance and elegance. 2018 will prove to be a banner year for Oregon with Underwood wines drinking fine in their youth, but with the ability to improve with age in the bottle.

TASTING NOTES: LEMONGRASS, GREEN APPLE, WHITE STONE FRUIT

2018 UNDERWOOD PINOT GRIS

VINEYARD SOURCES	64% Willamette Valley	RESIDUAL SUGAR	5.21 g/L
	19% Applegate Valley	PH	3.22
	17% Umpqua Valley	TA	6.2 g/L
CELLAR TREATMENT	100% Stainless Steel	BOTTLE SIZE	750ML
ALCOHOL CONTENT	13.5% by Volume	TASTING NOTES	Lemongrass, Green Apple, White Stone Fruit