

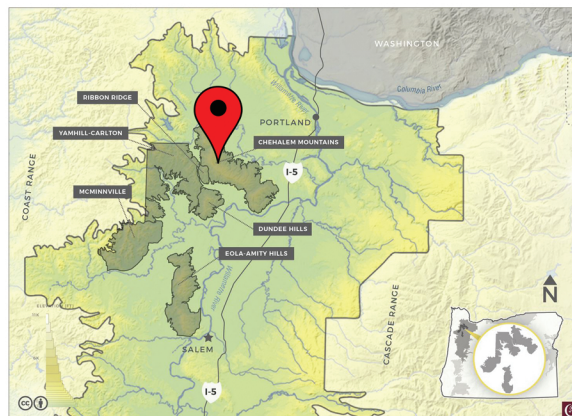


THREE FEATHERS ESTATE & VINEYARD

In the heart of the Chehalem Mountains, at the Northern end of The Willamette Valley, Three Feathers high-elevation vineyards are part of Oregon's most recognized appellation of cool climate wines.

Our 155-acre Estate comprises rolling hills from 700 - 1000 ft in elevation which form a natural heat sink, sheltered from winds and capturing summer warmth in its own natural microclimate. Ancient marine soils and respectful farming practices result in rare wines that embody this distinctive region and each growing season.

At Three Feathers Estate & Vineyard, we produce handcrafted small-lot wines using only grapes grown on the Estate. Our passion for growing and commitment to authenticity contribute to our mission of creating the best Oregon wines that reflect our terroir.



THREEFEATHERSESTATE.COM | 503.536.3083

2017 Cuvée Virginia

VARIETAL	100% Pinot Noir
CLONES	Pommard, 667, 115, 777, 828
APPELLATION	100% Chehalem Mountains Laurelwood sub-AVA
VINEYARD	Torio & Three Feathers
ALCOHOL	13.3%
HARVEST DATE	October 2017
SUGAR	23 Brix
AGING	10 months neutral French oak
PRODUCTION	145 cases
AWARDS	Silver Medal McMinnville Wine & Food Classic 2019
RATINGS	89 points Wine Enthusiast

AROMAS AND FLAVORS

The Cuvée has a beautiful cherry red color, brilliant and limpid, that presents a warm bouquet of spices and cocoa. Ample and supple on the palate, the fine-grained tannins add to the spicy notes of Blackberry and Currant, finishing with a slight earthy note.

THE VINTAGE

Cuvée Virginia is a blend from our two vineyards located two miles apart and at a 400 ft difference. It is named in honor of our Mother and Grandmother, Dorothea Virginia Roosevelt, whose generosity made these vineyards possible.

The remarkable feature of the 2017 season was that both vineyards achieved ripeness simultaneously and we were able to pick both in two days, on October 3rd and 4th. This is noteworthy, as there is a 400 ft difference in elevation; a testimony to the warm summer temperatures that benefited even the highest grapes. As a consequence, we were able to blend grapes from both vineyards right out of the fields.