

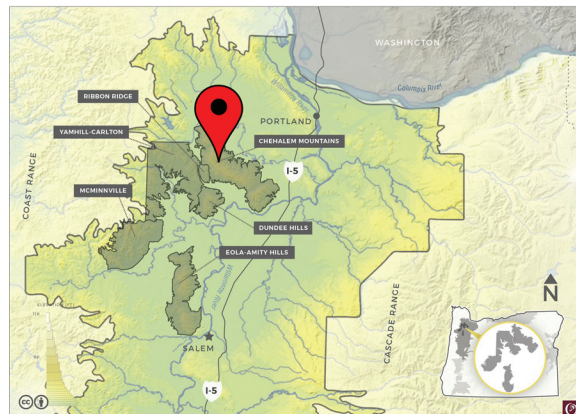


## THREE FEATHERS ESTATE & VINEYARD

*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.*



### *2017 Pinot Noir*

<b>VARIETAL</b>	100% Pinot Noir
<b>CLONES</b>	667
<b>APPELLATION</b>	100% Chehalem Mountains Laurelwood sub-AVA
<b>VINEYARD</b>	Three Feathers
<b>ALCOHOL</b>	13.9%
<b>HARVEST DATE</b>	October 2017
<b>SUGAR</b>	23.7 Brix
<b>pH</b>	3.25
<b>AGING</b>	10 months neutral French oak
<b>PRODUCTION</b>	27 cases
<b>AWARDS</b>	Silver Medal McMinnville Wine & Food Classic 2019

### **AROMAS AND FLAVORS**

*An intense ruby color, this wine has an expressive and fruity nose with nutty aromas. Lively and robust in the mouth, its tannins bring structure, power and complexity with flavors of hazelnut and candied fruit, finishing with a subtle note of mushrooms.*

### **THE VINTAGE**

*Our 2017 Pinot Noir is the second vintage featuring the single-clone (Dijon 667) Pinot Noir from Block One of Three Feathers Estate planted in 2014. As the plants continue to push their roots into the Laurelwood soil, they bring new depth of flavor to our wine. We changed the yeast in this vintage taking advantage of the additional richness of flavors. Hotter late summer temperatures give this year's vintage a smooth flavor on the palette and a dry, elegant finish.*