

THREE FEATHERS ESTATE & VINEYARD

2018 Cuvée Virginia

VARIETAL	100% Pinot Noir
CLONES	Pommard, 667, 115, 777, 828
APELLATION	100% Chehalem Mountains Laurelwood sub-AVA
VINEYARD	Torio & Three Feathers
ALCOHOL	13.5%
HARVEST DATE	October 2018
SUGAR	24.7 Brix
AGING	10 months neutral French oak
PRODUCTION	175 cases

AROMAS AND FLAVORS

Tastes of black raspberries, grown for many years at Three Feathers. Deep garnet red color, smooth and well-balanced, with a slight acidity at the finish.

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.

Bud break was in early April this year, a full 4 weeks before previous years. The exceptional dryness pushed the sugars higher and flavors intensified. The two vineyards were picked a full two weeks apart so the blend was created after the wines were aged for six months. Selection for the Cuvée was made by tasting each barrel separately.

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.

