

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

2018 Reserve 667

VARIETAL 100% Pinot Noir

CLONES 667

APPELLATION 100% Chehalem Mountains Laurelwood sub-AVA

VINEYARD Three Feathers

ALCOHOL 13.9%

HARVEST DATE October 2018

SUGAR 24.7 Brix

AGING 18 months neutral French oak

PRODUCTION 75 cases

AROMAS AND FLAVORS

Peppery, with deep cherry and blackberry flavors, this limited edition Pinot Noir sets a new standard of excellence.

THE VINTAGE

The Best of the Best, three premium barrels of 2018 Pinot Noir clone 667 from Three Feathers Block 1 were aged for 18 months in neutral French oak. The longer time in the barrel intensified the flavors and colors.

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 Reserve was made by tasting each barrel separately.