

# THREE FEATHERS ESTATE & VINEYARD

## 2021 Cuvée Virginia

<b>VARIETAL</b>	100% Pinot Noir
<b>CLONES</b>	Précoce, 667, 115
<b>APELLATION</b>	Chehalem Mountains - Laurelwood District AVA
<b>VINEYARDS</b>	Torio & Three Feathers
<b>ALCOHOL</b>	13.5%
<b>HARVEST DATE</b>	September 2021
<b>SUGAR</b>	23.6 Brix
<b>AGING</b>	10 months neutral French oak
<b>PRODUCTION</b>	93 cases

### AROMAS AND FLAVORS

Our 2021 Cuvée Virginia vintage is a perfect rendering of Three Feathers Pinot Noir in Laurelwood soils - fruity and smooth with a hint of spice. The predominant clones are Dijon 667, 115 and includes our rare Précoce clone for depth.

### 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, Dorrothea Virginia Roosevelt, whose generosity made these vineyards possible.

The 2021 growing season was exceptional for this fruit-forward, bright vintage. The two vineyards were picked separately and 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.*

