

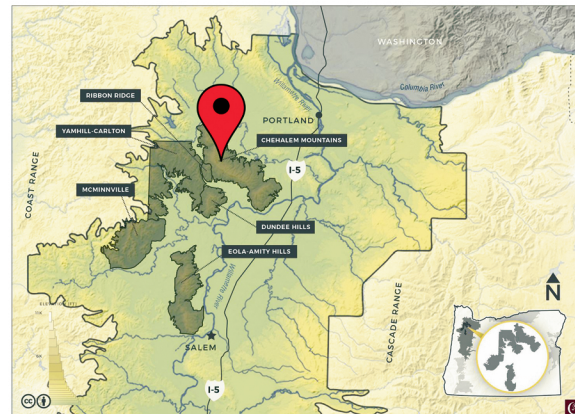


THREE FEATHERS ESTATE & VINEYARD

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

Pinot POP!

VARIETAL	100% Pinot Noir
CLONES	Précoce (75%) Pommard (25%)
APPELLATION	Chehalem Mountains - Laurelwood District AVA
VINEYARD	Torio Vineyard
ALCOHOL	12%
HARVEST DATE	September 2024
SUGAR	18.8 Brix
pH	3.30
AGING	4 months in Stainless Steel
PRODUCTION	341 cases

AROMAS AND FLAVORS

This refreshing lightly sparkling red wine is a playful product of the Précocé and Pommard clones of Pinot Noir. Aromas of strawberry and brambleberry fruits, this wine is a fun accompaniment for barbeques and

THE VINTAGE

2024 was an excellent growing season on Chehalem Mountains. Following bud break on April 25th, we had dry weather for the next 12 weeks; the only rain came later in September and harvest was sunny and clear. This wine is made from the Pommard clone on our Torio Vineyard site planted in 2011.

Fermented and aged in stainless steel, the fruit flavors are laid bare. Not too high in alcohol, we added carbonation to create this sparkling wine.