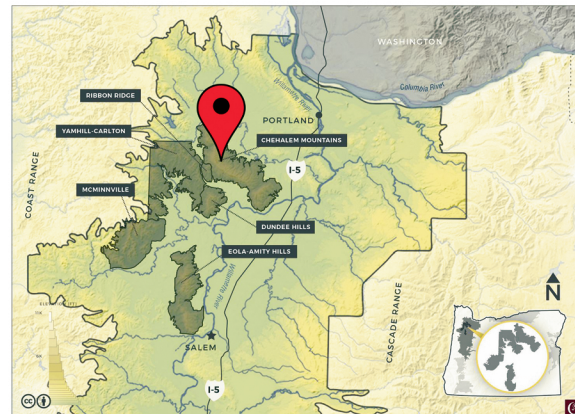


THREE FEATHERS ESTATE & VINEYARD

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

2024 Pinot Gris

VARIETAL	100% Pinot Gris
CLONES	152
APPELLATION	Chehalem Mountains - Laurelwood District AVA
VINEYARD	Three Feathers Vineyard
ALCOHOL	12%
HARVEST DATE	October 2024
SUGAR	21.5 Brix
AGING	6 months in Stainless Steel
PRODUCTION	265 cases

AROMAS AND FLAVORS

Crisp and fruity, our full-bodied Pinot Gris displays characteristic bright floral flavors with notes of apricots and peaches. Enjoy this wine on its own or with poultry, seafood, pasta or vegetarian dishes.

THE VINTAGE

Picked at its peak, destemmed and fermented, our 2024 Pinot Gris was then aged in stainless steel to preserve and express fruit flavors and light acidity.

This year's vintage utilized the native yeasts from the vineyard to create the rich, smooth minerality of the Laurelwood soil. Despite the lower sugar content, the flavors developed an initial sweetness changing to a sparkling fizz on the palette at the finish.

