



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HIS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

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WINES

WILLAMETTE VALLEY, OREGON

CORNEY & BARROW UK EXCLUSIVITY LAUNCH







INTRODUCTION

Zero to infinity

Being Brits and James Bond fans, when we first heard of 00 Wines, we naturally assumed it was pronounced 'Double Oh' and were already imagining a 007-themed offer. Well, it's 'Double Zero' – and for an intriguing reason.

As owners Chris and Kathryn Hermann explain it, zero is the number of potential in numerology. One zero for Chardonnay and another for Pinot Noir.

Founded in 2015 by Chris and his late father, Dr Richard Hermann, 00 Wines is very much a family affair. Whilst they do produce Pinot Noir – the grape variety with which the Willamette Valley has become synonymous – the major focus at 00 is on Chardonnay.

Burgundy looms large for Chris and Kathryn: they cite Raveneau, Coche-Dury and Roulot as influences and their winemaking consultant is the renowned Burgundy-based Pierre Millemann. They even make a tiny amount of Corton-Charlemagne.

Grapes are sourced from small parcels throughout Willamette Valley. As Chris puts it, in this way it is possible to access the oldest vines in the valley (50-60 years of age), which would be impossible from scratch.

Winemaking takes place at the 00 winery in Carlton, informed by (though not wedded to) biodynamics. Of particular note is their 'black Chardonnay' method of fully oxidising the grape must, with what Chris terms a "heavy extraction of phenolics", making for wines of fabulous texture and shape.

I can't overstate how excited we are by this new UK exclusivity. The wines in this offer are from the 2017 and 2018 vintages. Although there is no rush to do so, they are drinking now and are available for immediate delivery.



GUY SEDDON
OCTOBER 2022

THE TEAM

00 Wines is the creation of husband and wife team
Chris and Kathryn Hermann.

Chris and Kathryn Hermann



Chris Hermann is a lawyer with over 40 years' experience advising some of the top names in the world of wine, both in the US and internationally. His legal work turned into a passion for wine and, having literally written the book (*The Law of Wine – Oregon*), he is well placed to run the 00 team alongside Wynne Peterson-Nedry, a second-generation winemaker from one of the pioneering Willamette families.

Kathryn Hermann came to the world of wine after a career in marketing, project management and software development. She is responsible for the creative side of 00, designing their brilliant packaging and managing communications.

Pierre Millemann



Renowned Burgundian winemaker **Pierre Millemann** acts as consultant for the Oregon wines, as well as being the winemaker of 00 Wines in Burgundy. He also teaches Oenology at the University of Dijon.







OREGON AND THE WILLAMETTE VALLEY

The Willamette Valley is the jewel
of Oregon.

High in the north-west corner of the USA, Oregon sits between the states of California and Washington. Less than an hour's drive from its capital, Portland, the Willamette Valley is closer to Vancouver than San Francisco. This is where the heat of the south begins to recede, as the Canadian border approaches.

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Willamette Valley is certainly the best known of the state's 19 wine regions – or AVAs (American Viticultural Areas), as they are known. It is split into nine sub-regions which, only slightly confusingly, are also AVAs in their own right.*

Over recent decades, Oregon has become known for its high quality Pinot Noirs. More recently, the potential for top Chardonnay has emerged, with 00 Wines at the forefront of this new wave.

Given the focus on these two grape varieties, comparisons are inevitably drawn with Burgundy. While there are undoubted similarities (and mutual admiration) between the two regions, what is truly exciting here is not so much the ability to imitate, as to forge something totally new.

*The nine sub-regions are Chehalem Mountains AVA, Dundee Hills AVA, Eola-Amity Hills AVA, Laurelwood District AVA, McMinnville AVA, Ribbon Ridge AVA, Tualatin Hills AVA, Van Duzer Corridor AVA and Yamhill-Carlton District AVA.

VITICULTURE

00 Wines sources Chardonnay and Pinot Noir grapes from a small number of vineyards in the Willamette Valley, from elevations between 300 and 1,000 feet above sea level (90-300 metres). Around 50 tons of fruit is bought annually.

Yields are very low, with picking dates decided in consultation with the individual growers two weeks before harvest. The aim is to pick Chardonnay at around 23 brix.

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To Order

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PLEASE NOTE

These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK.





WINEMAKING & 'BLACK CHARDONNAY'

This alarming sounding technique has its roots in traditional Burgundian white winemaking. It involves exposing the crushed grape skins and juice to oxygen before fermentation.

In the same way that the flesh of an apple will turn dark if you take a bite and then leave it, the grape must blackens. This temporary discolouration is caused by the phenols in the grape juice absorbing oxygen.

The dark colour subsequently precipitates, or drops away, along with much of the astringency of the pips and skins. In this way, just as the rich phenolic matter extracted by crushing and pressing is softened by exposure to oxygen, the resultant wines are bolstered against future oxidation.

OO Wines' black Chardonnay method involves a pre-press crush with 12 hours of skin contact, followed by long, heavy pressing with no added sulphur dioxide and no settling before racking into barrel.

Nor is there any *bâtonnage*, or lees stirring. The wines are then aged for 12 months in French oak barrels (20% new), followed by six months in tank on their fine lees.

In Kathryn and Chris' words, the aim is "maximum phenolic extraction, allowing the transparency of the fruit and the texture of the phenolics to shine through." They also stress that this really showcases vintage variations.

The initial crushing is done by foot, with the must kept on its skins, followed by a three-hour press at two bar of pressure the next day, resulting in a (delightful-sounding) "very soupy must in the press pan".

Bottling tends to take place in the last week in April, after which the wines are released two years after bottling.

VINTAGE NOTES

2017: A late budbreak and flowering followed a wet, early season. A particularly warm and dry summer ensured full ripeness. September's 2.06 inches (52mm) of rain refreshed the grapes. The rain coincided with cooler weather, helping to retain bright acidity. Excellent weather at picking.

2018: A mild winter followed by a cool spring and a late start to budbreak. The 2018 summer was moderate and dry compared to recent vintages, resulting in low heat stress and an absence of disease pressure. The 2018 harvest was prolonged, with ideal conditions.

Tasting Guide

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection. For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine. A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.





THE WINES

We have four wines in this inaugural offer: two vintages of the 'Very Good White', **VGW** and one vintage of the 'Extra Good White', **EGW**, plus a small amount of the 2017 **Hyland Pinot Noir**, from McMinnville AVA.

VGW CHARDONNAY 2017

VGW 2017 comes from four vineyards in the Willamette Valley, at 400-500 feet (120-150m) elevation, planted with Dijon Chardonnay clones. Soils are a mixture of volcanic and sedimentary.

Flinty, nervy-mineral aromas, backed up by intense white peaches. Pure-fruited, with a whiff of cedar and struck match. The palate is both precise and weighty, a lovely oyster shell crunch opening onto a tactile, driving palate which revels in chalky minerality and dry extract. Just-so acidity, with rock salt and a fine grip on the finish. Racy and exciting. 13% abv.

After crushing, the juice is given 12 hours' skin contact, followed by heavy, long pressing. Racked into barrel without settling for fermentation. No *bâtonnage*. 12 months in French oak barrels, 20% new, followed by 6 months in stainless steel vats, prior to bottling on 4th March 2019. 12,600 bottles were produced.

Corney & Barrow Score 18
Recommended drinking from 2022 - 2027

£345 / Case of 6 bottles, in bond UK

VGW CHARDONNAY 2018

From four Willamette vineyards: Eola Springs, Seven Springs, Hyland and Open Claim, planted with a mixture of Dijon, Mendoza and Davis Chardonnay clones.

Ripe peach, apricot and white flower aromas, more youthful and exuberant than the 2017. The palate is fleshy and beguiling, with salty definition opening onto orange rind and bitter almonds. Generous upfront, then super-focused from the mid-palate onwards, with bright acids and tangy citrus flavours lingering. Fine grippy extract on the finish. Shapely and dramatic. 13.5% abv.

Crushed by foot, with overnight skin contact followed by a long pressing, then straight into barrel for 12 months on lees, with no *bâtonnage*. 6 months on fine lees in stainless steel vats before bottling. 20% new French oak, the barrels coming from the Damy, Cadus and Mercurey cooperages. 7,536 bottles and 300 magnums have been produced.

Corney & Barrow Score 18+
Recommended drinking from 2023 - 2028

£345 / Case of 6 bottles, in bond UK
£750 / Case of 6 magnums, in bond UK

EGW CHARDONNAY 2018

The grapes for the EGW 2018 come from Chehalem Mountain Vineyard (planted with Wente clone) and an undisclosed site in the Eola-Amity Hills (Dijon clone).

Pear, peach and lime fruit aromas, with cedary spice, rich honeysuckle, quince and blood orange. Phenomenal purity of fruit. The palate is tactile on the entry, with a crackle of flinty minerality, opening onto a substantial mid-palate of beguiling, rich, ripe white peach fruit, framed by grippy, stony minerality. Luminously bright and packed with energy. Dry-earth, chalky extract on the finish, which goes on and on. 14% abv.

Winemaking as for the VGWs, with 36% new French oak, the barrels coming from the Chassin, Cadus and Mercurey cooperages. 4,058 bottles have been produced.

Corney & Barrow Score 18 - 18.5
Recommended drinking from 2023 - 2030

£425 / Case of 6 bottles, in bond UK

HYLAND PINOT NOIR 2017

From a parcel in McMinnville AVA known as Block 1D, planted in 1972 - one of the oldest still on its own roots in the Willamette Valley. 675 feet (206m) above sea level, with bright red volcanic soils.

Pale brick-ruby colour. A charming red berried, leafy, gentle Pinot nose with peppery spices. The succulent palate's wild strawberry and cranberry fruit is sustained by fresh, citrusy acidity, accentuating a tangerine rind flair on the finish. Great purity of fruit, perhaps thanks to the whole berry fermentation. 13.5% abv.

Hand destemmed, then whole berry fermented in 500L Tuscan terracotta amphorae. 12 months in 20% new French oak, followed by 6 months in stainless steel vats. 1,224 bottles were produced.

Corney & Barrow Score 17.5
Recommended drinking from 2022 - 2030

£425 / Case of 6 bottles, in bond UK



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HYLAND

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