

LANDMASS



WINE BY WOMEN • EST. 2018
HONORING PLACES NEAR AND FAR

CHILLABLE RED

WEATHER + CONDITIONS:

The 2025 grape growing season was characterized as warm, dry, and notably compressed, leading to one of the fastest harvests in our history.

The season was defined by rapid progression from bloom to harvest, with high-quality fruit, though the intense, accelerated pace created logistical challenges in our cellar.

Despite the speed of harvest, the weather and climate provided ripe fruit that lead to approachable and vibrant wines.

GENETICS:

Our chillable red is an esoteric blend of 60% Pinot Noir, 35% Chardonnay, and 5% Tempranillo. Pinot Noir is unconventionally aged in stainless steel, and Tempranillo and Chardonnay see just five months in French oak.

The red varietals are fully destemmed and cold soaked for three days prior to fermentation. All three varietals are fermented cold and slowly which allows the ferment to retain a juicy profile.

This wine tastes like a red, but drinks like a white.

OUR WINES ARE SHAPED BY 350 MILES OF

WIND _____ RAIN _____ HEAT

THIS WINE

WAS SHAPED

BY THE



OF THE
WILLAMETTE VALLEY

PNW, USA

PROFILE:

Notes of juicy spring cherries, candied oranges, fennel and tart cranberry.

PARAMETERS:

VINTAGE: 2025
AVA: Willamette Valley
VINEYARD: Multi
VINE AGE: 10-20
SOIL: Variable
FARMING: Organic
ELEVATION: 300' - 500'
PH/TA: 3.38 / 6.3
ABV/ RS: 12.4% / 1.4 g/L