



Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Yamhill Valley Vineyards

Harvest

Picked: Oct 25-30, 2011

Yield: 1.2 Tons/acre

Brix: 19.3-23.7

pH: 3.04-3.30

TA: 7.43-9.75 g/L

Fermentation

Fermented in 1.5 Ton Macrobins

Duration: 18 days

Aging

11 months

Bottling

September 20, 2012

TA: 6.8 g/L

pH: 3.55

Residual Sugar: 0.4%

Alcohol: 13.1%

Production: 500 cases

Vineyard

Erratic Rock Pinot Noir is grown, produced and bottled at Yamhill Valley Vineyards. They are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils that dominate many of the vineyard blocks on this site.

Vintage

2011 had an unusually cool and damp growing season, which is why winemaker and vineyard manager together decided to wait until October 25th to start picking Pinot Noir. This is the latest harvest Yamhill Valley Vineyards has ever experienced, but my was it worth the wait. The extra hang time helped Pinot Noir grapes develop complex fruit flavors, and the beauty of the vintage is expressed in this wine as a light and much more fruit forward wine than YVV typically produces.

Winemaking

After the fruit arrived at the winery it was treated with gentle handling. Since the Yamhill Valley Vineyards site can produce more tannic wines, we are careful not to over extract. The grapes are first removed from the stems and later fermented in small containers that are punched down one time per day. Fermentations lasts for about 18 days, and then the wine is aged in a combination of French and Oregon Oak for 11 months.

Tasting Notes

This is a much lighter more elegant wine than typically produced at YVV. It is full of red fruit characteristics like jammy raspberry and strawberry. Berry cobbler and a lively earthy bouquet accompany this ruby beauty.