



Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: October 25-30, 2011

Yield: 1.73 tons/acre

Brix: 19.5-23.7

pH: 3.12-3.30

TA: 8.33-9.38 g/L

Fermentation

1.5T Macrobins and 6T F-Tanks

11-14 days

Aging

11 months

10% new French and Oregon Oak

Bottling

September 20, 2012

Alcohol: 12.2%

pH: 3.57

TA: 6.9 g/L

R.S.: 0.1% (Dry)

Production: 210 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines and Yamhill's terroir typically expresses dark fruit, spice, and earth characteristics. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2011 had an unusually cool and damp growing season, which is why winemaker and vineyards manager together decided to wait until October 25th to start picking Pinot Noir. This is the latest harvest YVV has ever experienced, but my was it worth the wait. The extra hang time helped Pinot Noir grapes develop ripe flavors, and the beauty of the vintage is expressed in this wine as bright acidity, and more red fruit characteristics than we typically see from this site.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, lightly de-stemmed and placed directly in fermentors where they spend the next 11-14 days becoming wine through the magic of fermentation.

Tasting Notes

This wine is very atypical of YVV's terroir, usually we see dark fruit characteristics, alongside tar and earth, however, this wine beautifully captures the 2011 vintage by expressing more red fruit characters. Bing cherry upfront on the nose blossoms into some nice floral and dried fruit notes. On the palate enjoy strawberry and spice, there is certainly something nice in a glass full of this wine. Smoky notes come through from our use of carefully selected oak barrels. Pair with stroganoff, italian marinara, or salmon. From our family to yours, cheers!