



AVA

McMinnville

Vineyard Composition

100% Yamhill Valley Vineyards

Harvest

Picked: November 1, 2011

Yield: 1.2 Tons/acre

Brix: 21.6

pH: 3.15

TA: 7.6 g/L

Fermentation

Fermented in Stainless Steel

Duration: 40 Days

Aging

7 months in Stainless Steel

Bottling

June 20, 2012

TA: 5.85 g/L

pH: 3.17

Residual Sugar: 0.6%

Alcohol: 13.1%

Production: 500 cases

Vineyard

Our Pinot Gris is grown, produced and bottled at Yamhill Valley Vineyards. We 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 November 1 to start picking Pinot Gris. This is the latest harvest Yamhill Valley Vineyards has ever experienced, but my was it worth the wait. The extra hang time helped Pinot Gris grapes develop ripe flavors, and the beauty of the vintage is expressed in this wine as a bright, crisp, and slightly sweet style of Pinot Gris.

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 were pressed gently right away as full clusters, producing a salmon colored juice with rich full flavor that is credited to our low yield vineyard management. The juice went through a slow and cool ferment to encourage a more interesting bouquet and was stored at cool temperatures during storage to encourage green apple flavors.

Tasting Notes

This Pinot Gris has many fruit notes including; pear, star fruit, green apple and finishes with a hint of grapefruit. There is a nice brightness in this wine that can be credited to the acid, however it stands in balance, as this wine has a touch of sweetness.