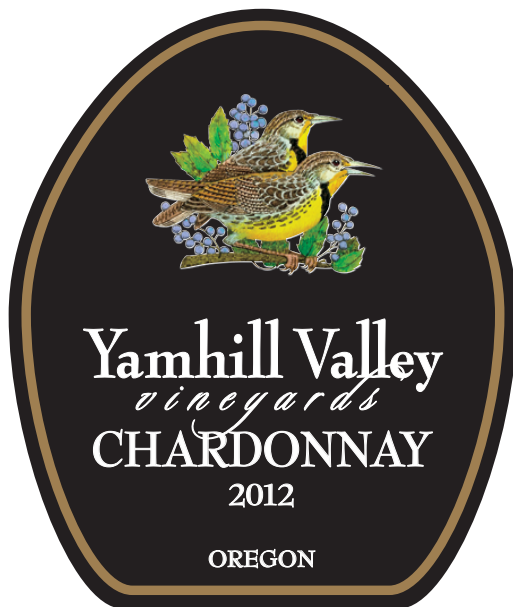




Winemaker

Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Fromage and Hilltop Block

Harvest

Picked: October 18, 2012
Yield: 2.69 tons/acre
Brix: 22.9
pH: 3.26
TA: 7.65 g/L

Fermentation

Fermented in Stainless Steel
25 days

Aging

6 months
100% Stainless Steel

Bottling

April 6, 2013
Alcohol: 13.6%
pH: 3.25
TA: 6.3 g/L
R.S.: 0.1% (Dry)
Production: 138 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. 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

2012 was a beautiful growing season which treated YVV very well. Our bloom encouraged beautiful fruit set which allowed us to select only the finest clusters that would eventually make it into the winery. The summer was dry and warm, with cool nights that the Chardonnay needs for optimal ripening. Our late September and early October weather cooperated beautifully allowing us to pick the fruit when it was fully ripe, later expressing bright fruit forward wines with balance.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, and pressed whole cluster to minimize any bitterness that may have been extracted from the skins during destemming. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes

Our small Chardonnay block was planted in 2005 with two different clones of Chardonnay selected for ideal ripening in the Willamette Valley. We always grow with low yields in mind to ensure quality first and foremost. The nose of this lively chardonnay blooms with pear, peach, citrus and strawberry through the finish. Fruity tropical notes on the palate compliment the aromas, making this a well rounded and delicious choice. Pair with shrimp, scallops or oily fish, as the acidity will pair nicely. From our family to yours, cheers!