



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% YVV Estate

From our Deerfield, Lakeview, 777, 115, Grafted and First Light Blocks of Pinot Noir.

Harvest

Picked: October 10-14, 2012

Yield: 2.3 tons/acre

Brix: 24.6

pH: 3.31

TA: 8.4 g/L

Fermentation

Vessels: 6T Stainless Steel tank, 1.5T Macrobins

Duration: 11-13 Days

Aging

Vessels: 100% French Oak, 18.8%

New Duration: 15 months.

Bottling

February 14, 2014

Alcohol: 14.2%

pH: 3.44

TA: 6.3 g/L

Production: 1118 cases

Vineyard

McMinnville AVA is known for having intense, enduring wines and Yamhill's terroir typically expresses dark fruit, spice, and earth characteristics. 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 an epic 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 Pinot Noir 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 velvety tannins.

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 was a wonderful vintage in the Willamette Valley. Spring came early and the summer was warm, which allowed us to pick a fully ripened and large crop in early October. The wine shows the lush fruit forward qualities of similar vintages (2002, 2006, 2014), while maintaining the firm structure and balance typical of our McMinnville AVA terroir.