



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% YVV Estate

“Single Block” designate from our oldest planting, Old Pommard.

Harvest

Picked: October 14, 2012

Yield: 2.3 tons/acre

Brix: 23.4

pH: 3.43

TA: 7.8 g/L

Fermentation

Vessels: 5T Stainless Steel tank,
1.5T Macrobins

Duration: 12-15 Days

Aging

Vessels: 100% French Oak, 18.2%
New Duration: 15 months.

Bottling

February 13, 2014

Alcohol: 14.2%

pH: 3.48

TA: 6.9 g/L

Production: 483 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

The Old Pommard Block at Yamhill Valley Vineyards is the heart and soul of Tall Poppy; that is why we decided to make this our first “single block” designate wine. The balanced fruit that results from this mature vineyard is the best from our estate. This wine is supported by a nice structure of new French barrels, which are made just outside of McMinnville. This wine is a great representation of the area. Dark, supple, rich and structured, a true illustration of Yamhill terroir.