



## **AVA**

McMinnville

## **Vineyard Composition**

100% Estate, Rainbow Block

## **Harvest**

Picked: December 4, 2012

Yield: 2.45 Tons/acre

Brix: 24.5

pH: 3.22

TA: 8.1 g/L

## **Fermentation**

Fermented in Stainless Steel

Duration: 30 Days

## **Aging**

6 months in Stainless Steel

## **Bottling**

April 20, 2013

TA: 6.85 g/L

pH: 3.35

Residual Sugar: 0.6%

Alcohol: 14.2%

Production: 267 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**

2012 was a warm and dry growing season with low pressure to pick which allowed us to leave the fruit in the vineyard until optimal ripeness was reached. We are very grateful for vintages like 2012, they make our job look easy.

## **Winemaking**

The fruit comes in and is first meticulously sorted through so that only the finest clusters make up what's in your glass. The fruit is loaded into the press whole cluster, which minimizes tannin extraction from the skins. We gently press up to 1.2 barr and the juice settles overnight. After racking the wine we begin fermentation which lasts about 30 days. The slower fermentation at lower temperature encourages a wide variety of aromas in the wine. We choose to keep this wine from going through Malo Lactic fermentation so that the bright flavors are highlighted.

## **Tasting Notes**

This Pinot Gris is beautiful, bright and balanced, a true representation of the varietal character. Aromas of pear, green apple, anise and caramel are followed by flavorful notes of kiwi, strawberry and citrus. Full of life to the last glimmer of flavor on your palate. Paired beautifully with Mediterranean foods, and Cajun seafood dishes.