



## Winemaker

Stephen Cary & Ariel Eberle

## AVA

McMinnville

## Vineyard Composition

100% Estate Grown; Triangle and Barn Riesling Blocks

## Harvest

Picked: October 27, 2014

Yield: 2.84 tons/acre

Brix: 21.3

pH: 3.02

TA: 7.65 g/L

## Fermentation

Fermented in Stainless Steel

Duration: 36 days

## Aging

4 months in Stainless Steel

## Bottling

March 20, 2015

Alcohol: 10.8%

pH: 3.02

TA: 7.13 g/L

R.S.: 2.5%

Production: 330 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 conditions for growing cool climate varietals: being in the rain-shadow of the Coastal Foothills, having winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality and distinction, grown 100% from our Estate.

## Vintage

2014 was an early year from the start, bud break happened in mid-April. A warm spring supported vine growth in preparation for flowering and fruit set, which were both earlier than usual. The vineyard manager and crew took extra care to pull leaves during this very vigorous growing season to keep disease stress down and it certainly paid off. The fruit came in clean and ripe. 2014 is fondly referred to as "the big and beautiful vintage" by YVV insiders. The long, hot growing season allowed us to have higher yields than usual while still delivering gorgeous quality fruit.

## Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and promptly pressed. Juice was settled overnight, racked, and inoculated. A slow, cool fermentation encouraged a full bouquet to accompany complex flavors.

## Tasting Notes

Our Riesling blocks were planted in 1983 and 1985. They are own-rooted and grown with quality in mind, so as not to over exert the vine. This makes for aromatics reminiscent of the old Alsatian classic Rieslings and a rich full texture. This Riesling shows beautiful stone fruit aromatics with notes of spice and vanilla. The palate has rich ripe apricot notes. At 2.5% residual sugar, it is balanced and finishes dry leaving your mouth watering and wishing for more!