

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate: Deerfield, Rainbow, 777, Hilltop & First Light blocks

Harvested – September 16, 17 & 26, 2021

Yield – **1.63** tons/acre

Brix - 23.7 pH - 3.32 TA - 6.1 g/L

Fermentation – 6T open top stainless steel tanks, 1.5T Macrobins

Duration - 12 - 18 days

Aging – 16 months in 20% new French oak

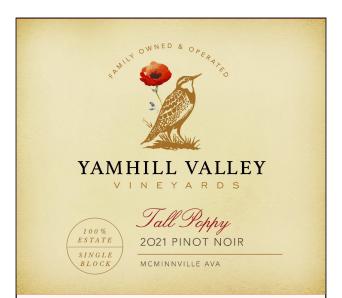
Bottling - February 27, 2023

Alcohol - 13.5%

pH - 3.39 TA - 5.8 g/L RS - < 0.1 g/L

Tasting Notes -

Dark garnet color, black currant, white pepper, rose, soft spice, supple texture.



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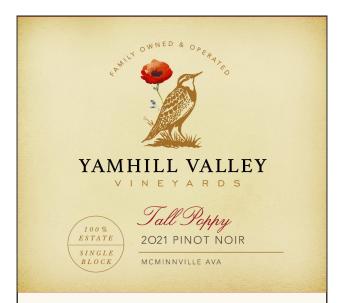
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