

Winemaker – Stephen Cary & Ariel Eberle

AVA – McMinnville

Vineyard Composition –
100% Yamhill Valley Estate

Clones – Pommard, Wadenswil, 667 & 777

Harvested – September 20 - 24, 2015

Brix – 23.4 pH – 3.42 TA – 7.05 g/L

Fermentation – 1.5T MacroBins

Duration – 7 - 21 days

Aging – 15 months in 17% New French Oak

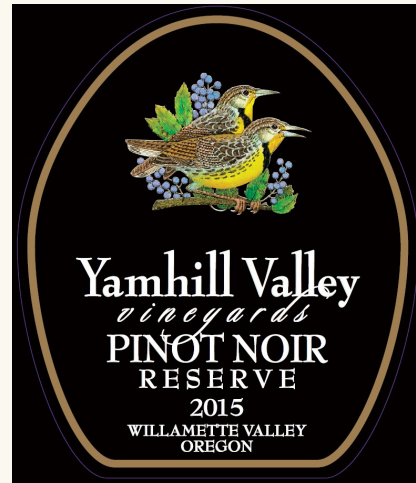
Bottling – February 8-9, 2017

Alcohol – 13.7 %

pH – 3.54 TA – 6.6 g/L RS – 0.1 g/L

Tasting Notes -

Aromatics of black currant, tobacco, & mushroom lead into notes of fennel, plum, violet, black cherry, spice, & earth on the palate.



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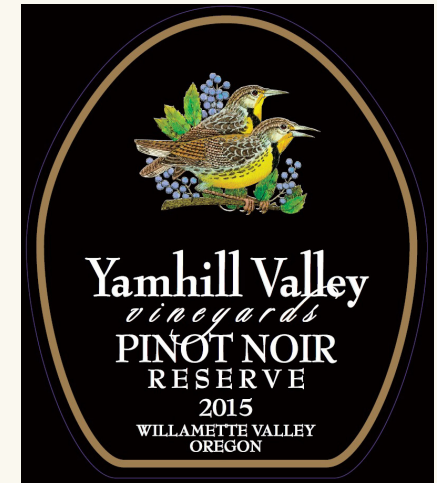
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