



2016 Pinot Blanc

www.yamhill.com

Vineyard: Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction.

Vintage: The 2016 growing season started early in spring and didn't slow down, bringing us our earliest harvest on record. The summer was long and dry, yielding intense, beautiful fruit in the vineyard with more texture and intensity than usual. We let our Pinot Blanc fruit hang 1-2 weeks longer than many growers. This allows the acids fall out and the fruit develops lush, rich, fleshy texture with flavors of melon and stone fruit - this is the signature flavor profile of Yamhill Valley Vineyards Pinot Blanc.

Winemaking: Grapes were hand-picked and delivered to the crush pad where they were promptly sorted and de-stemmed. The destemmed fruit is given up to 10 hours of skin contact before being pressed; during this time the phenolics in the skins are released which add to the fleshy texture, luxurious nature, and long life of this wine. Juice is settled overnight, racked, and inoculated. A slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes: Dense aromatics of honeydew melon, toasted hazelnuts, and truffles lead into the mouthwatering yet balanced acidity that make this wine exceptionally food friendly. The finish is persistent; when revisited a complexity of aromas reveal notes of white flowers, pineapple, mango, and ripe, juicy pear.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5 %	0.4 g/l	3.25	6.0 g/l

FROM OREGON'S WILLAMETTE VALLEY