



Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Casa & Mainfield Blocks

Harvested – Sept. 27 & 30, 2016

Brix – 22.5    pH – 3.23    TA – 6.8 g/L

Fermentation – Stainless Steel

Duration – 53 days

Aging – Stainless Steel

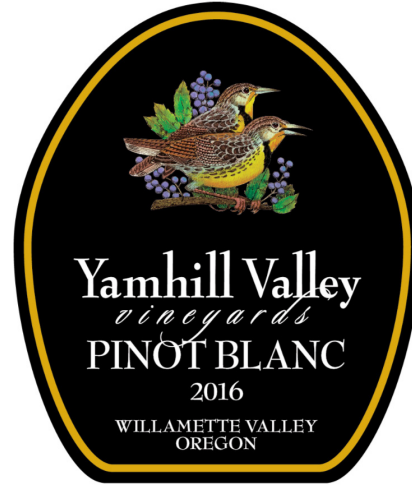
Bottling – March 22, 2017

Alcohol – 13.5 %

pH – 3.25    TA – 6 g/L    RS – .4 g/L

*Tasting Notes -*

Honeydew melon, pineapple, toasted hazelnut, mango, juicy ripe pear



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