

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2016 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill
Valley Estate

Harvested – September 13-28, 2019

Brix – 24.4 pH – 3.34 TA – 6.85 g/L

Fermentation – 1.5T Macrobins & 6T Open
Top Fermentors

Duration – 20 - 30 days

Aging – 9 months in 10% New French Oak

Bottling – July 17 - 23, 2017

Alcohol – 13.9%

pH – 3.50 TA – 5.9 g/L RS – .04 g/L

Tasting Notes -

garnet color, black currant,
black cherry, cocoa, ripe strawberry,
lush texture

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