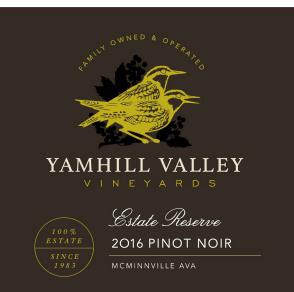


Sweet attack, juicy, ripe, black fruit, velvety texture, earthy finish, rich chocolate.



Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Upper Morning Light, Rainbow 115, Old Pommard, Grafted, Lakeview, Rainbow 777, Hilltop

Clones - Pommard, Dijon 115 & 777

Harvested – September 14-22, 2016

Brix – **24.6** *pH* – **3.36** *TA* – **7.35** g/L

Fermentation – 1.5T MacroBins & 6T Open Top Fermenters

Duration – 15-25 days

Aging – 16 months in 19% new French oak

Bottling – February 15, 2018

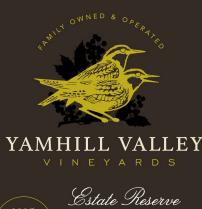
Alcohol – **14.2%**

pH - 3.47 TA - 6.1 g/L RS - 0.7 g/L

Tasting Notes -

Sweet attack, juicy, ripe, black fruit, velvety

texture, earthy finish, rich chocolate.



Estate Reserve 2016 PINOT NOIR ^{mcminnville ava}

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