

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate Pommard from Old Pommard, Upper Morning Light, Lakeview & Barn Blocks

Harvested - September 13-21, 2016

Yield – 2.92 tons/acre

Brix - 24.3 pH - 3.39 TA - 7.9 g/L

Fermentation – 1.5T Macrobins & 6T F-Tanks

Duration - 13-16 days

Aging – 16 months in 55% New French Oak

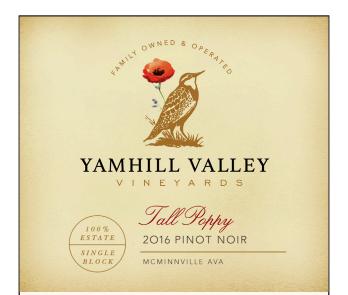
Bottling - February 14, 2018

Alcohol - 14.2%

pH - 3.55 TA - 6.0 g/L RS - 0.4 g/L

Tasting Notes -

Black cherry on the nose followed by a sweet/savory palate; forest floor, smoked meats, chocolate, spice, black currant, and Bing cherry round out a rich, velvety texture.



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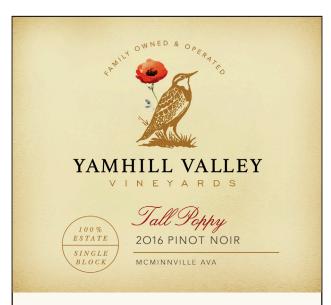
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