

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Tall Poppy

2016 PINOT NOIR

MCMINNVILLE AVA

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 19% 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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