

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2017 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill
Valley Estate

Harvested – October 1 - 18, 2017

Brix – 23.2 pH – 3.35 TA – 6.5 g/L

Fermentation – 1.5T Macrobins &
6T Open Top Fermentors

Duration – 19 days

Aging – 8 months in 13% New French Oak,
balance in Neutral Oak

Bottling – July 16 - 19, 2018

Alcohol – 13.5%

pH – 3.42 TA – 5.8 g/L RS – 0.2 g/L

Tasting Notes -

fresh raspberry, meaty rich texture,
floral notes, bing cherry, fig,
juicy summer strawberry

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2017 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill
Valley Estate

Harvested – October 1 - 18, 2017

Brix – 23.2 pH – 3.35 TA – 6.5 g/L

Fermentation – 1.5T Macrobins &
6T Open Top Fermentors

Duration – 19 days

Aging – 8 months in 13% New French Oak,
balance in Neutral Oak

Bottling – July 16 - 19, 2018

Alcohol – 13.5%

pH – 3.42 TA – 5.8 g/L RS – 0.2 g/L

Tasting Notes -

fresh raspberry, meaty rich texture,
floral notes, bing cherry, fig,
juicy summer strawberry

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2017 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill
Valley Estate

Harvested – October 1 - 18, 2017

Brix – 23.2 pH – 3.35 TA – 6.5 g/L

Fermentation – 1.5T Macrobins &
6T Open Top Fermentors

Duration – 19 days

Aging – 8 months in 13% New French Oak,
balance in Neutral Oak

Bottling – July 16 - 19, 2018

Alcohol – 13.5%

pH – 3.42 TA – 5.8 g/L RS – 0.2 g/L

Tasting Notes -

fresh raspberry, meaty rich texture,
floral notes, bing cherry, fig,
juicy summer strawberry