



2017 Pinot Noir Estate

www.yamhill.com

Vineyard: Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Our Pinot Noir Estate pulls from almost all the Pinot noir blocks in our vineyard, making it a true representation our Yamhill Valley Vineyards' terroir.

Vintage: The 2017 growing season started slow, with a cool, wet spring, resulting in a later bud break and flowering than previous warm years. A hot, dry summer helped the vines mature and a mild fall allowed the fruit to ripen to perfection before a mid-October pick.

Winemaking: Grapes were hand-picked and promptly delivered to the crush pad for sorting and de-stemming. Some fruit, up to 30% of a given vessel, was left as whole clusters. Primary fermentation took a little over two weeks and the grapes were punched down, sampled, and evaluated daily. At the end of primary fermentation, each vessel is tasted for resolved tannins before removing the free run juice and pressing off. Each press fraction is kept separate, settled overnight, and then put to barrel. In 2017, we used about 13% new French oak. In barrel, the wine undergoes full malo lactic fermentation and is aged for about 8 months before blending. Like an artist uses colors of paint on a palette, we craft the wine with different expressions of our site to show the complexity of our estate, winemaking, and barrel program in one bottling.

Tasting Notes: Raspberry, violet, Bing cherry, baking spices, fig.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.2 g/l	3.42	5.8 g/l

FROM OREGON'S WILLAMETTE VALLEY