

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate – Old Pommard, Deerfield, Deerfield Triangle, Upper Morning Light, First Light, Rainbow 667, Barn, Lakeview, Hilltop, Pigfield

Clones – **Pommard**, **667**, 777

Harvested – October 5-17, 2017

Brix – 23.2 *pH* – 3.26 *TA* – 6.75 g/L

Fermentation – 1.5T MacroBins & 6T open top fermenters

Duration - 15 - 20 days

Aging – 24 months in 22% new French oak

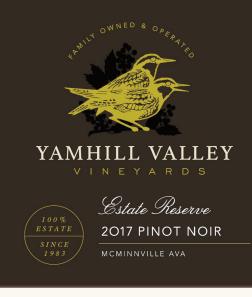
Bottling – January 25, 2019

Alcohol – **13.5%**

pH - 3.32 TA - 6.3 g/L RS - 0.2 g/L

Tasting Notes -

Black cherry, dried herbs, raspberry, hibiscus tea, earthy.



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AMHILL VALLEY



Estate Reserve 2017 PINOT NOIR MCMINNVILLE AVA

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