

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Méthode Traditionnelle
2017 SPARKLING BRUT
MCMINNVILLE AVA

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2017 SPARKLING BRUT
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AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate: 15% Hilltop Chardonnay, 85% Boot Pommard Pinot Noir

Harvested – Sept. 25, 2017

Brix – 19.1 pH – 3.07 TA – 7.8 g/L

Fermentation – Stainless Steel Tank

Duration – 16 days

Aging – 2.5 Year Tirage

Alcohol – 12.8 %

pH – 3.12 TA – 7.8 g/L RS – 1.0 g/L

Tasting Notes -

Strawberries & cream, fresh baked bread, marshmallow, pear, strawberry, red apple peel, citrus, lime

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