

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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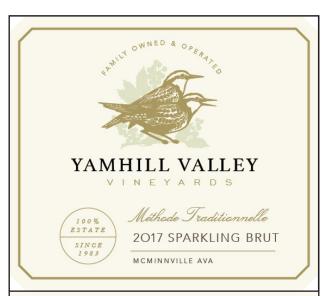
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