



2018 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 of our Yamhill Valley Vineyards' terroir.

Vintage: The 2018 growing season started strong with one of the warmest and driest springs on record and summer followed suit. However, we did not see long periods of heat spikes which can halt ripening, instead we saw the summer taper into a cooler system around late September. This allowed for a window to let the fruit hang and develop complex flavor, while still retaining acidity and brightness. Hands down, 2018 was one of the best Oregon vintages to date.

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 2018, we used about 10% new French oak. In barrel, the wine undergoes full malolactic 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: Red plum, blackberry, dried fig, Tahitian vanilla, rose.

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| Winemaker: | Alcohol: | RS: | pH: | TA: |
| Ariel Eberle | 14.2% | 0.7 g/l | 3.44 | 6.3 g/l |

FROM OREGON'S WILLAMETTE VALLEY