



2018 Pinot Noir Reserve

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 Reserve pulls from blocks predominantly on volcanic soils which lends to the lush, fruit forward nature of this wine.

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 delivered to the crush pad where they were hand-sorted and de-stemmed, with a small percentage fermented as whole cluster. After a one-day cold soak they were inoculated and punched down daily. Once the tannins, color, acidity, and complex fruit flavors found their balance, the free run was removed, settled, and put into 20% new oak barrels for 11 months. The sweet attack you notice at first taste is a contribution of our beautiful oak regime, matching the fruit intensity.

Tasting Notes: Black cherry, leather, dried blueberry, fennel, blackberry.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	14.5	0.2 g/l	3.28	6.5 g/l

FROM OREGON'S WILLAMETTE VALLEY