

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2019 CHARDONNAY

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Hilltop & Fromage Block

Harvested – Sept. 22, Oct. 3, 2019

Yield – 2.6 T/Acre

Brix – 20.1 pH – 3.08 TA – 7.7 g/L

Fermentation – A gentle expression of French Oak

Duration – 28 days

Aging – 16 months in French Oak with a gentle expression of oak

Bottling – March 1, 2021

Alcohol – 13.5 %

pH – 3.1 TA – 7.1 g/L RS – 0.6 g/L

Tasting Notes -

Pear, green apple, lemon balm, magnolia, daphne, smooth texture, mouthwatering acidity.

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