

Brix – 21.7 pH – 3.24 TA – 6.45 g/L

Fermentation – Stainless Steel

Duration – 20 days

Aging – 7 months in Stainless Steel

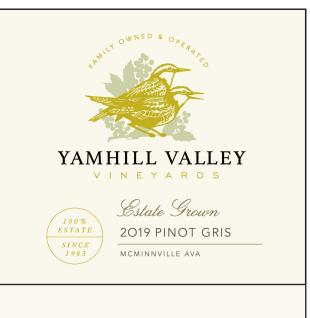
Bottling – June 4, 2020

Alcohol – **13 %** 

pH – 3.05 TA – 6.7 g/L RS – 1.4 g/L

Tasting Notes -

Mango, tangerine peel, lemon curd, cinnamon, juicy pear.



Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Rainbow Pinot Gris Block

*Harvested* – **September 27, 2019** 

*Yield* – **2.99** Tons/Acre

*Brix* – **21.7** *pH* – **3.24** *TA* – **6.45** g/L

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