

Winemaker - Ariel Eberle

AVA - McMinnville

Vineyard Composition – 100% Yamhill Valley Estate - First Light, Barn, Old Pommard, Lakeview, Rainbow 115, Rainbow 777, Rainbow 667, Hilltop, Deerfield, Deerfield Triangle, Grafted, Upper Morning Light, Wadenswil, Middle Morning Light

Harvested – September 26 - October 1, 2019

Brix - 22.2 pH - 3.25 TA - 7.1 g/L

Fermentation – 1.5T Macrobins & 6T open top fermenters

Duration – 9-23 days (13 days avg.)

Aging – 15 months in 10% new French oak

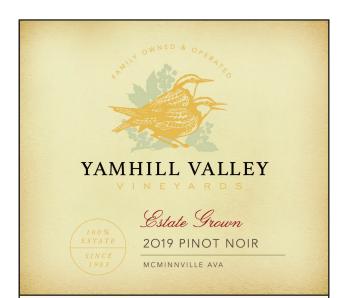
Bottling - March I, 2021

Alcohol - 13.5%

pH - 3.25 TA - 6.1 g/L RS - 0.2 g/L

Tasting Notes -

Forest floor, cranberry, dried strawberry, violet, brambleberry.



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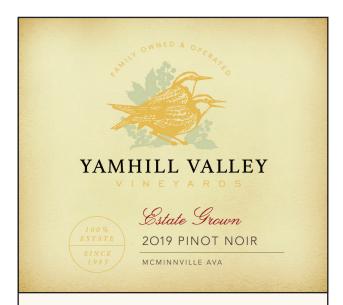
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