

FAMILY OWNED & OPERATED



YAMHILL VALLEY  
VINEYARDS



*Estate Grown*

2019 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

*Vineyard Composition* – 100% Yamhill Valley Estate - First Light, Barn, Old Pomard, 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 1, 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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