

FAMILY OWNED & OPERATED



YAMHILL VALLEY VINEYARDS



Estate Grown

2019 RIESLING

MCMINNVILLE AVA

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Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Barn Block

Harvested – October 14, 2019

Yield – 2.75 tons/acres

Brix – 24.8 pH – 2.89 TA – 9.3 g/L

Fermentation – Stainless Steel

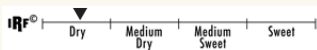
Duration – 27 days

Aging – 8 months in Stainless Steel

Bottling – June 4, 2020

Alcohol – 14.5%

pH – 2.89 TA – 9.3 g/L RS – 14.2 g/L



Tasting Notes -

Honeysuckle, petrol, white flowers, dried apricots, nutmeg, tangerine zest, mango, lime zest, nectarine, passionfruit, candied lemon peel.

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