



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Hilltop, Casa and Mainfield Block

Harvest

Picked: November 2, 2011
Yield: 2.5 tons/acre
Brix: 20.5
pH: 3.17
TA: 9.8 g/L

Fermentation

14% Neutral Oak 86% Stainless
Steel Duration: 40 days

Aging

14% Neutral Oak 86% Stainless
Steel Duration: 8 months

Bottling

June 27, 2013
Alcohol: 12.5%
pH: 3.25
TA: 6.75 g/L
R.S.: 0.1% (Dry)
Production: 168 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2011 had an unusually cool and damp growing season, which is why winemaker and vineyards manager together decided to wait until October 25th to start picking. This is the latest harvest YVV has ever experienced, but my was it worth the wait. The extra hang time helped grapes develop ripe flavors, and the beauty of the vintage is expressed in this wine as bright acidity, and more culinary characteristics than we typically see from this site.

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed, and pressed off the skins. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors and the small percentage of neutral oak rounds out the mouthfeel and adds a creamy texture.

Tasting Notes

A bright wine with ample acidity for the foodie at heart! Lemongrass, sage, and melon are culinary aromas found in this wine. It will pair beautifully with fresh seafood; namely scallops and oysters. It is sure to go well with a variety of cheeses as well. We love Pino Blanc for it's affinity to pair with a variety of cuisines and for being a clean, bright and unique wine.