



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Casa and Mainfield Block

Harvest

Picked: October 14, 2012
Yield: 4.44 tons/acre
Brix: 22.3
pH: 3.22
TA: 8.4 g/L

Fermentation

Fermented in 89% Stainless Steel
11% Neutral Oak
20 days

Aging

6 months
89% Stainless Steel
11% Neutral Oak

Bottling

April 16, 2013
Alcohol: 13.4%
pH: 3.35
TA: 6.4 g/L
R.S.: 0.1% (Dry)
Production: 360 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

2012 was a beautiful growing season which treated YVV very well. Our bloom encouraged beautiful fruit set which allowed us to select only the finest clusters that would eventually make it into the winery. The summer was dry and warm, with cool nights that the Pinot Blanc needs for optimal ripening. Our late September and early October weather cooperated beautifully allowing us to pick the fruit when it was fully ripe, later expressing bright fruit forward wines with balance.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, de-stemmed and pressed. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes

Pinot Blanc is near and dear to the YVV family, we try not to play favorites, but, if we had a favorite white wine, Pinot Blanc would be it. Before it was commercially recognized we were growing it and learning how to make it they way we like. Rich full flavor, minerality, hints of melon and stone fruit with a creamy, supple texture that is just delicious. Pair with smoked cheeses, a nice poached halibut, or some oysters, after all, Pinot Blanc was meant to pair with oysters. From our family to yours, cheers!