



Winemaker

Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Hilltop and Fromage Blocks

Harvest

Picked: September 23 & 29, 2014
Yield: 3.08 tons/acre
Brix: 22.8
pH: 3.33
TA: 6.15 g/L

Fermentation

Fermented in Stainless Steel
Duration: 20 days

Aging

5 months in
100% Stainless Steel

Bottling

March 19, 2015
Alcohol: 13.4%
pH: 3.19
TA: 5.9 g/L
R.S.: 0.2% (Dry)
Production: 597 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

2014 was an early year from the start, bud break happened in mid-April. A warm spring supported vine growth in preparation for flowering and fruit set, which were both earlier than usual as well. The vineyard manager and crew took extra care to pull leaves during this very vigorous growing season to keep disease stress down and it certainly paid off, the fruit came in clean and ripe. 2014 is fondly referred to as “the big and beautiful vintage” by YVV insiders. The hot and long growing season allowed us to have higher yields than usual while still delivering gorgeous, quality fruit.

Winemaking

Grapes were hand-picked from our estate vineyard and delivered to the crush pad where they were meticulously hand sorted, pressed whole cluster right away. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encouraged a full bouquet to accompany rich and complex flavors.

Tasting Notes

Our Chardonnay is a field blend of two Dijon clones; 76 and 95, which are ideal matches for the Oregon climate, showing a wide variety of characteristics depending on the growing season. This warmer year lends to tropical notes, such as the pineapple aromatics you’ll find, as well as ripe flavors of pecan, which are contrasted with bright and lively prickly pear characteristics, adding a dynamic note to the long finish. Enjoy with white fish and cream sauces to enhance your tasting.