



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Grafted and Mainfield Block

Harvest

Picked: October 3, 2014

Yield: 3.5 tons/acre

Brix: 23.5

pH: 3.38

TA: 6.68 g/L

Fermentation

Fermented in Stainless Steel

Duration: 20 days

Aging

4 months in

100% Stainless Steel

Bottling

February 4, 2015

Alcohol: 13.8%

pH: 3.31

TA: 6.0 g/L

R.S.: 0.3% (Dry)

Production: 952 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 and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and pressed right away. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encouraged a full bouquet to accompany complex flavors.

Tasting Notes

Our Rosé of Pinots is made by pressing Pinot Noir (80%) and Pinot Blanc (20%) together. The Pinot Blanc adds a nice richness to the texture, while the Pinot Noir contributes the beautiful color and floral aromas; together, they make a light and balanced Rosé for your enjoyment. Enjoy on a stormy day when you want to drink liquid sunshine, or with a picnic of charcuterie to refresh you on a warm sunny day. This beautiful Rosé is perfect for lifting your spirits anytime of year you’d like. Enjoy!