



Winemaker

Stephen Cary & Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Casa and Mainfield Block

Harvest

Picked: October 5-9, 2015
Yield: 8.58 tons/acre
Brix: 21.3
pH: 3.26
TA: 6.7 g/L

Fermentation

Fermented in 97% Stainless Steel
3% Neutral Oak
53 days

Aging

7 months
97% Stainless Steel
3% Neutral Oak

Bottling

June 20-21, 2016
Alcohol: 13.3%
pH: 3.26
TA: 5.63 g/L
R.S.: 0.05% (Dry)

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

2015 was the warmest year on record in the Willamette Valley, budbreak started in mid-March, and a warm spring supported vine growth in preparation for flowering and fruit set, which again were both earlier than usual. The early start in spring was followed by a warm dry summer, which gave winegrowers flexibility to pick earlier than usual, and make calls based solely on perfect ripeness and flavor development in mid September before rain and birds arrived. 2015 was a stellar and rare Oregon growing season.

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, prickly pear and ripe melon with citrus undertones. The creamy yet bright style pairs beautifully with smoked cheeses, white fish, or some oysters if you're searching for pairing perfection.