



## Winemakers

Stephen Cary, Ariel Eberle  
& Lynn Griswold

## AVA

McMinnville

## Vineyard Composition

100% Estate Grown  
Casa and Mainfield Block

## Harvest

Picked: September 27 & 30, 2016  
Yield: 6.22 tons/acre  
Brix: 22.5  
pH: 3.23  
TA: 6.8 g/L

## Fermentation

Fermented in Stainless Steel  
Completed MLF  
53 days

## Aging

6 months in Stainless Steel

## Bottling

March 22, 2017  
Alcohol: 13.5%  
pH: 3.25  
TA: 6.0 g/L  
R.S.: 0.4%

## Vineyard

We are the second oldest vineyard in the McMinnville AVA. The 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 for growing Pinot grapes because we are located in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloped hillsides. All of these come together to result in unique wines of quality and distinction, grown 100% from our estate.

## Vintage

The 2016 growing season started early in spring and didn't slow down, bringing us our earliest harvest on record. The summer was long and dry, which gave us intense beautiful fruit in the vineyard with more texture and intensity than usual, if you enjoy rich, full, fruit forward wines, seek out those made in the Willamette Valley during 2016.

## 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 the way we like. Dense aromatics of honeydew, toasted hazelnut, and truffles lead into the mouthwatering yet balanced acidity that make this wine exceptionally food friendly. The finish is persistent and when revisited a complexity of aromas are revealed including notes of pineapple, mango, ripe juicy pear and white flowers.