



2017 Pinot Blanc

www.yamhill.com

Vineyard:

Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction.

Vintage:

The 2017 growing season started slow, with a cool, wet spring, resulting in a later bud break and flowering than previous warm years. A hot, dry summer helped the vines mature and a mild fall allowed the fruit to ripen to perfection before a mid-October pick.

Winemaking:

Grapes were hand-picked and delivered to the crush pad where they were promptly sorted and de-stemmed. Destemmed fruit was given up to 10 hours of skin contact before pressing; during this time the phenolics in the skins are released which adds to the fleshy texture, long life, and luxurious nature of this wine. Juice was settled overnight, racked, and inoculated. A slow, cool fermentation with multiple yeast strains encouraged a full bouquet and complex flavors.

Tasting Notes:

Earthy, forest floor, dried chamomile, minerality, creamy melon, juicy pear, hazelnut, black truffle.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.4%	0.1 g/l	3.29	5.7 g/l

FROM OREGON'S WILLAMETTE VALLEY