



# 2017 Pinot Gris

[www.yamhill.com](http://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 our geologic history and geographic location, we are known for intense, enduring wines, grown with distinction. The Rainbow Block of Pinot Gris was planted in 1985 and is own-rooted, lending itself to balance; both in flavor and in yield. It ranges from 250-500 feet in elevation and spans our two dominant soil types – marine sedimentary and volcanic.

*Vintage:* The 2017 vintage started slow, with a wet, cool spring, resulting in a later bud break and flowering. A hot, dry summer amplified texture and tropical characteristics in our expressive Pinot Gris.

*Winemaking:* Grapes were hand-picked and delivered to the crush pad where they were promptly de-stemmed and pressed off their skins. The juice was settled overnight, racked, and inoculated with Alchemy I yeast to encourage fruit aromatics and flavor. A slow, cool fermentation lasted 16 days, followed by aging in stainless steel on light lees for 6 months. Stirring of the lees during aging promoted a round mouthfeel. To retain varietal character, this fruity Pinot Gris did not undergo malo-lactic fermentation.

*Tasting Notes:* This wine showcases the varied elevations of our Rainbow Pinot Gris block as a spectrum of flavors ranging from tropical to earthy. Notes of gardenia and fresh peach are enlivened with blood orange, and a vibrant acidity, with notes of black truffle and mushroom adding to the complexity.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	12.8%	0.4 g/l	3.35	5.4 g/l

FROM OREGON'S WILLAMETTE VALLEY