



2017

Sparkling Brut

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, our site is known for intense, enduring wines, grown with distinction. For this Sparkling Brut, we used Chardonnay from our Hilltop block and Pinot noir from our Boot block, both providing large, juicy berries ideal for sparkling wine. The Hilltop block of Chardonnay was planted in 1996, grafted in 2012, and sits at 425 feet in elevation. The Boot block of Pinot noir was planted in 2000, and ripens slowly at 200 feet in elevation where cool air settles.

Vintage:

The 2017 vintage started slow, with a cool, wet spring, resulting in a later bud break and flowering. A hot, dry summer amplified texture and moved the flavor spectrum into red and stone fruits.

Winemaking:

Pinot noir (85%) and Chardonnay (15%) grapes were hand-picked, meticulously sorted, and gently pressed as whole clusters. The juice was inoculated with EC1118 yeast for primary fermentation, and malo-lactic fermentation was avoided in favor of a fruit-forward style. At bottling, the sparkling base was prepared to undergo prise de mousse, creating the effervescence in the bottle. After a two and a half year tirage, the bottles were disgorged.

Tasting Notes:

Strawberries and cream, fresh baked bread, marshmallow, pear, strawberry, red apple peel, citrus, lime.

Alcohol:

12.8 %

RS:

1.0 g/l

pH:

3.12

TA:

7.8 g/l

FROM OREGON'S WILLAMETTE VALLEY