



2018 Pinot Gris

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 geological 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:

No two years are alike, especially in Oregon wine country, this is part of what keeps the winemakers and growers of the Willamette Valley enthralled with the challenge of each unique vintage. The 2018 growing season started strong with one of the warmest and driest springs on record. Summer followed suit, however we didn't see long periods of heat spikes which can halt ripening; instead we saw the summer taper into a cooler system around late September. This allowed a window to let the fruit hang and develop complex flavor, while still retaining acidity and brightness. Hands down, 2018 was one of the best Oregon vintages to date.

Winemaking:

Fruit was brought in with generous ripeness due to the growing season and site; acid, sugar, and phenolics were nicely balanced. Because the fruit was clean, we omitted the first SO₂ additions and pre-browned the juice. This will lead to a wine that will age longer and more gracefully. During fermentation there were lovely aromatics of cinnamon, apples, tropical fruit and spiciness that all occurred naturally in the fruit. After fermentation was complete we opted to move the wine into stainless steel drums and periodically stir the lees, which contributes to a full body and mouthfeel, particularly in the mid-palate.

Tasting Notes:

This wine is fresh, fruity, and floral. White peach, apricot, and delicate jasmine aromatics lead into more stone fruit characteristics on the palate, namely red plum skin, along with bright pear, melon, and a honeysuckle note on the finish.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.8%	1.2 g/l	3.07	6.6 g/l

FROM OREGON'S WILLAMETTE VALLEY