

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2019 PINOT BLANC

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Casa & Upper Mainfield Blocks

Harvested – Oct. 2, 2019

Brix – 21.6 pH – 3.13 TA – 7.1 g/L

*Fermentation – 60% Neutral Oak,
40% Stainless Steel*

Duration – 40 days

*Aging – 7 Months in 60% Neutral Oak,
40% Stainless Steel*

Bottling – June 4, 2021

Alcohol – 13.4 %

pH – 3.29 TA – 5.7 g/L RS – .6 g/L

Tasting Notes -

Orange blossom, Meyer lemon, mango,
Granny Smith apple, melon, jasmine.

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