



2019 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 2019 growing season was the most "Oregon-like" of the previous five years, translating to bright, vibrant, beautiful fruit. The season started with warmer weather in April and May, with budbreak in mid-April. Flowering occurred in mid-June and led into a warm summer without the extreme heat spikes we have seen in other recent years. We saw veraison in mid-August and began harvesting fruit on September 21st with the Pinot Blanc picked on October 2nd. The resulting wines are lower in alcohol with fresh, ample aromatics, balanced acidity, and soft texture from ripe, gently pressed skins.

Winemaking:

Grapes were hand-picked and delivered to the crush pad where they were promptly sorted and de-stemmed. De-stemmed 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 with our house Pinot Blanc yeast. As primary fermentation neared completion, a secondary yeast was added to enhance fruitiness, bringing more complexity and aromatics to the already luxurious flavors and textures.

Tasting Notes:

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.6 g/l	3.29	5.7 g/l

FROM OREGON'S WILLAMETTE VALLEY