



2019 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 geologic history and geographic location, our site is 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:

2019 was the most “Oregon-like” vintage in the last five years which translated to bright, vibrant, beautiful fruit. The season started with some warmer than usual days in April and May, with budbreak in mid-April. Flowering occurred in mid-June and led into a warm summer without extreme heat spikes followed by veraison in mid-August. We let the fruit hang until September 27th and picked the entire block that spans the Rainbow hillside in one day. Riper flavors of tropical fruits come from the top of the hill where there is less water, and moderately ripe flavors of stone fruit and citrus coming from the lower elevations of the hillside.

Winemaking:

Balanced, generously flavored fruit was hand-picked and delivered to the crush pad where it was sorted and pressed whole cluster to tank. The deliciously fruity, spicy juice was racked, cooled, and inoculated with Alchemy II yeast. Fermentation was 20 days, slowly and steadily reducing sugars and giving off aromas of apple pie. After fermentation, the wine aged in a stainless-steel tank where it was kept cool to prevent malolactic fermentation and to retain its bright, fruity character. To increase the soft texture, the lees was stirred a few times during aging.

Tasting Notes:

Satisfyingly fresh with complexity coming from the duality of fruit and spice, illustrated by aromatics of tangerine peel and mango, alongside flavors characteristic of cinnamon, nutmeg, almond, lemon curd, white raspberry, juicy pear, and ripe kiwi. In the Winemaker’s opinion, this is one of the best vintages of Pinot Gris to date.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.0%	1.4 g/l	3.05	6.7 g/l

FROM OREGON’S WILLAMETTE VALLEY