

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 PINOT BLANC

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

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

Harvested – Oct. 3, 2021

Brix – 21.3 pH – 3.22 TA – 6.8 g/L

Fermentation – 17% Neutral Oak,
83% Stainless Steel

Duration – 26 days

Aging – 17% Neutral Oak, 83% Stainless Steel

Bottling – August 27, 2022

Alcohol – 13.0 %

pH – 3.37 TA – 5.7 g/L RS – 0.2 g/L

Tasting Notes -

Soft texture, earthy and stone fruit aromatics, white nectarine, Meyer lemon.

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 PINOT BLANC

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

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

Harvested – Oct. 3, 2021

Brix – 21.3 pH – 3.22 TA – 6.8 g/L

Fermentation – 17% Neutral Oak,
83% Stainless Steel

Duration – 26 days

Aging – 17% Neutral Oak, 83% Stainless Steel

Bottling – August 27, 2022

Alcohol – 13.0 %

pH – 3.37 TA – 5.7 g/L RS – 0.2 g/L

Tasting Notes -

Soft texture, earthy and stone fruit aromatics, white nectarine, Meyer lemon.

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 PINOT BLANC

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

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

Harvested – Oct. 3, 2021

Brix – 21.3 pH – 3.22 TA – 6.8 g/L

Fermentation – 17% Neutral Oak,
83% Stainless Steel

Duration – 26 days

Aging – 17% Neutral Oak, 83% Stainless Steel

Bottling – August 27, 2022

Alcohol – 13.0 %

pH – 3.37 TA – 5.7 g/L RS – 0.2 g/L

Tasting Notes -

Soft texture, earthy and stone fruit aromatics, white nectarine, Meyer lemon.