

Aging – 17% Neutral Oak, 83% Stainless Steel

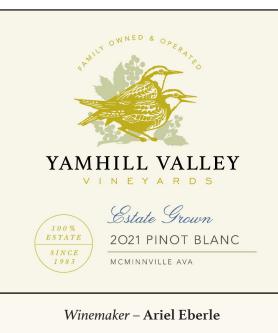
Bottling – August 27, 2022

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.



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

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## Winemaker – Ariel Eberle

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