



2021 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. Our two Pinot blanc blocks were planted in 1994 and 1999 on marine sedimentary soil between 200 -300 feet in elevation.

Vintage:

The 2021 growing season was overall steady, giving us an even ripening curve which shows in the soft, approachable texture of this wine. The spring vasculated between hot and cold weather systems and we experienced rain during bloom, leading to a lighter crop. The extreme heat of the summer occurred in June, a saving grace, as the berries had not gone through veraison yet and were protected at that stage in their life. Once the summer steadied out, we saw even ripeness across the blocks leading to lush texture, moderate acidity, and excellent balance.

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, phenolics are released, adding to the fleshy texture, long life, and luxurious nature of this wine. After pressing, juice was settled over night, racked, and inoculated. Part of the juice was moved to three neutral oak barrels for fermentation and aging, making up 17% of the total blend.

Tasting Notes:

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.0%	0.2 g/l	3.37	5.7 g/l

FROM OREGON'S WILLAMETTE VALLEY