

## 2021 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:

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 vascilated 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:

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 21 days, slowly and steadily reducing sugars and giving off aromas of cinnamon and passionfruit. After fermentation, the wine was racked into and aged in stainless-steel drums where it was kept cool to prevent malolactic fermentation and to retain its bright, fruity character.

Tasting Notes:

Bright and round, bergamot, orange blossoms, mandarin, lime zest, and gardenia.

Winemaker: Alcohol: RS: pH: TA:

Ariel Eberle 13.0% 0.3 g/L 3.16 6.1 g/L