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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 vineyard located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Fruit for this Rosé of Pinot Noir is sourced from the first twelve rows of our Boot block which is planted to the Dijon 115 clone. Both this location and the clone are later ripening, allowing the fruit to develop into red fruit flavors while still retaining brightness in the acidity.

Vintage:

The 2020 vintage was a winemaker's year: expressing the dedication and attention of the winemaking team in producing wines of exceptional quality. In September, the Willamette Valley experienced smoke from wildfires that lasted for eight days. While confronting these new and different conditions, we stayed true to our winemaking philosophy and looked to the vines and fruit for guidance. Early analysis revealed that smoke exposure in our corner of the Willamette Valley was present but minimal, giving us the confidence to move forward with delicacy. Skin contact time was limited and extra time and care was given to the development of the wine to ensure quality in the finished product.

Winemaking:

Pinot noir fruit was hand-picked and promptly delivered to the crush pad. Half the fruit was destemmed, and half was kept whole cluster. The destemmed fruit sat on the skins for up to 3 hours, extracting soft tannins and a vibrant, hot pink hue. The pressing cycle was closely monitored, keeping the fractions that were pressed harder separate from those pressed more gently, allowing us to taste and manage the fractions independently. A slow, cool fermentation allowed for an array of aromatics and flavors ranging from red to tropical fruits. Lees stirring directly following primary fermentation enhanced the voluptuous mouthfeel and prompt racking of the wine retained the fresh fruit flavors.

Tasting Notes:

Hot pink, dusty crimson rose, cranberry, pomegranate, strawberry, pineapple, white pepper.

Winemaker: Alcohol: RS: pH: TA:

Ariel Eberle 13.5% 0.5 g/l 3.1 6.9 g/l