

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate - Pigfield, Upper Morning Light, Deerfield, Deerfield Triangle, Lakeview, Barn, hilltop, Rainbow 667, Rainbow 777, First Light

Harvested – September 16 - October 9, 2021

Brix – 22.9 *pH* – 3.4 *TA* – 6.4g/L

Fermentation – 1.5T Macrobins & 6T open top fermenters

Duration – 7-17 days (12 days avg.)

Aging – 10 months in 10% new French oak

Bottling – August 27, 2022

Alcohol – 13.5%

pH – 3.4 *TA* – 5.8 g/L *RS* – <0.1 g/L

Tasting Notes -

Bing cherry, blue fruit, dark chocolate, white pepper, and plum skin.

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