

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate: 1st 12 Rows of Boot (65%), Rainbow 115 (35%)

Harvested – September 15, 17 & 22, 2021

Brix – 22.7 *pH* – 3.35 *TA* – 5.9 g/L

Fermentation – **Stainless Steel**

Duration – 22 days

Aging – 5 months in Stainless Steel

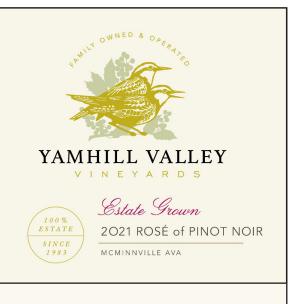
Bottling – March 22, 2022

Alcohol – 13.5%

pH - 3.39 TA - 5.5 g/L RS - 0.2 g/L

Tasting Notes -

Salmon color, aromatics of mandarin blossoms, tropical notes of passionfruit and guava, white raspberry, strawberry, watermelon, fleshy rose petal texture.

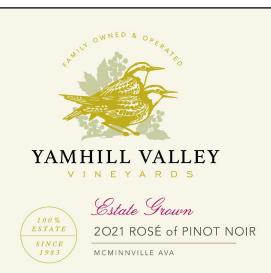


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