



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 ROSÉ of PINOT NOIR
MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition –
100% Yamhill Valley Estate:
1st 12 Rows of Boot (65%), Rainbow II5 (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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