



2021 *Rosé* of Pinot Noir

y a m h i l l . c o m

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. The fruit for this Rosé of Pinot Noir is the Dijon clone 115 and is sourced from two different parts of our vineyard. The Rainbow 115 block provides tropical and floral aspects, while the Boot 115 block is later ripening and lower in elevation, providing red fruit flavors and brightness in the acidity.

Vintage:

The 2021 vintage produced some of the best fruit and richest wines we have seen in recent years. Rain during flowering reduced yields and was followed by a hot, dry summer with record breaking heat waves. Thankfully, the heat waves took place prior to veraison when the fruit starts to soften and develop color. During this extreme heat, the vines shut down, protecting their resources and energy which limits impacts of stress on the fruit, all while drying out and reducing disease pressure. Harvest started in mid-September and the first fruit we brought in expressed depth and intensity. Part way through we welcomed rain which plumped up the clusters we hadn't harvested yet and offered softer, more fruit forward elements to work with. The timing of the rain gave us more complexity to play with in the cellar and balance in the resulting wine. Overall, in the 2021 vintage we witnessed true resilience from our vines, lending to wines with big personalities.

Winemaking:

Pinot Noir fruit was hand-picked and promptly delivered to the crush pad. We destemmed the fruit and let it sit on the skins for 1-6 hours to extract flavor, texture, and the beautiful color. A customized pressing cycle only presses as hard as necessary to gently coax the juice out of the berries. Fermentation is closely monitored by controlling the temperature to encourage rich and delectable aromatics, and by olfactory communion with the winemaker. After primary fermentation, the wine was chilled and promptly racked to a stainless steel tank to retain the freshest fruit flavors possible.

Tasting Notes:

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.2 g/l	3.39	5.5 g/l

FROM OREGON'S WILLAMETTE VALLEY