



2022 Pinot Blanc

www.yamhill.com

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 estate located in the Willamette Valley. Thanks to the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Our two Pinot blanc blocks were planted in 1994 and 1999 on marine sedimentary soil between 200 - 300 feet in elevation.

Vintage:

In early April we experienced a valley-wide frost event that affected yields dramatically. Some buds were damaged and did not produce any fruit, while others were delayed in growth but later bore fruit. By mid-May we were finally seeing some continuation of the budbreak that had barely started in April. Because of this, flowering, veraison, and harvest were also delayed. We started harvest in early October where the last few years had kicked off in late September. Thankfully, the grapes that did come to fruition had more energy put toward them and despite the late start, these 2022 wines are some of the richest and ripest we have ever seen. This makes for wines with ample mouthfeel and weight, with riper flavors that are delicious and ready to be enjoyed sooner.

Winemaking:

Grapes were handpicked and delivered to the crush pad where they were promptly sorted and de-stemmed. The de-stemmed fruit was given up to 22 hours of skin contact before pressing. During this time, phenolics are released, adding to the fleshy texture, long life, and luxurious nature of this wine. After pressing, juice was settled over night, racked, and inoculated. Part of the juice was moved to three neutral oak barrels for fermentation and aging, making up 17% of the total blend. We also incorporated a once filled puncheon barrel that accounts for 12% of the blend, adding beautiful aromatics and tension.

Tasting Notes:

Stone fruit, nectarine, white peach, lemon curd, toasted coconut, hazelnut.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.0%	0.5 g/l	3.41	6.1 g/l

FROM OREGON'S WILLAMETTE VALLEY