

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown
2022 PINOT GRIS
MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

**Vineyard Composition – 100% Yamhill Valley
Estate from Rainbow Pinot Gris Block**

Harvested – October 8, 2022

Yield – 1.52 Tons/Acre

Brix – 21 pH – 3.29 TA – 6.2 g/L

Fermentation – Stainless steel

Duration – 42 days

Aging – 3 months in stainless steel

Bottling – February 2, 2023

Alcohol – 13 %

pH – 3.19 TA – 6.5 g/L RS – 0.1 g/L

Tasting Notes -

**Pear, mango, pineapple, honey
and Key lime.**

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