

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate - Wadenswil, Grandview, Morning Light, Pigfield, Deerfield, Sequoia Grove, First Light, Boot, Grafted, Barn, Hilltop, Lakeview, Old Pommard, Rainbow 115, 667, and 777

Harvested – October 6 - 21, 2022

Brix – 22.1 pH - 3.31 TA – 6.3 g/L

Fermentation – 1.5T Macrobins & 6T open top fermenters

Duration – 14 - 24 days (19 days avg.)

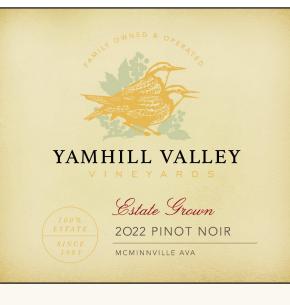
Aging – II months in 10% new French oak

Bottling – **September 25 - 26, 2023**

Alcohol – **13.5%**

Tasting Notes -

Garnet color, strawberry skin, black currant, fine velvet tannins.



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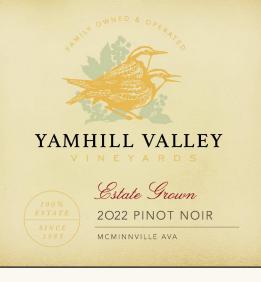
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