

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2023 CHARDONNAY

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



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2023 CHARDONNAY

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Hilltop & Fromage blocks

Harvested – September 15 & 19, 2023

Yield – 2.15 tons/acres

Brix – 21 pH – 3.18 TA – 6.9 g/L

Fermentation Vessel– 25% twice filled French oak, balance neutral oak

Duration – 17 days

Aging – 9 months in 25% twice filled French oak, balance neutral oak

Bottling – June 11, 2024

Alcohol – 13%

pH – 3.28 TA – 5.4 g/L RS – 0.3 g/L

Tasting Notes -

Vanilla, orange blossom, pineapple, lemon curd, tropical.

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