



2023 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:

The 2023 vintage produced beautiful, high-quality fruit with good structure, color, and flavor development. A cold, wet spring set us up with a late budbreak around April 29th. Subsequent warmth and sunshine sped things up, and we saw flowering around June 13th. It rained once in June, and we experienced an ideal summer with many days in the 80s. Heat spikes in mid-August caused some of the berries going through veraison to shrivel, however many of these berries fell off and did not affect the final quality of the wines. A late September rain of 2.5 inches delayed picking and reduced some drought stress, and we harvested the Pinot Blanc in early October.

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 21 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 overnight, racked, and inoculated. Part of the juice was moved to two neutral oak barrels for fermentation and aging, making up 14% of the total blend. We also incorporated a twice filled puncheon barrel that accounts for 11% of the blend, adding beautiful aromatics and tension.

Tasting Notes:

Limestone, white flowers, melon, tropical and citrus notes.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13%	0.3 g/l	3.25	6.2 g/l

FROM OREGON'S WILLAMETTE VALLEY