



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 vineyard located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. The fruit for this Rosé of Pinot Noir is the Dijon clone 115 and is sourced from the Rainbow 115 block of our vineyard. This part of our site provides tropical and floral aspects to this wine.

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. Harvest started on September 15th, and we had a nice window for picking until a late September rain of 2.5 inches delayed picking and reduced some drought stress. We resumed and finished picking by October 7th.

Winemaking:

Pinot Noir fruit was hand-picked and promptly delivered to the crush pad. We destemmed the fruit and let it sit on the skins for up to 4 hours to extract flavor, texture, and the beautiful color. A customized pressing cycle only presses as hard as necessary to gently coax the juice out of the berries. Fermentation is closely monitored by controlling the temperature to encourage rich and delectable aromatics, and by olfactory communion with the winemaker. After primary fermentation, the wine spends the rest of its days prior to bottling picking up a light vanilla character and round texture from aging on the lees in barrels.

Tasting Notes:

Wild strawberry, mandarin blossom, vanilla, passion fruit, mango.

Winemaker: Alcohol: RS: pH: TA:

Ariel Eberle 13.5% 0.5 g/l 3.1 6.8 g/l