



Estate Grown
2024 PINOT BLANC
MCMINNVILLE AVA

Winemaker - Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Casa and Mainfield Pinot Blanc Blocks

Harvested - October 8 & 13, 2024

Brix - 21.8 pH - 3.19 TA - 6.8 g/L

Fermentation – II% new French oak, 9% neutral puncheon, balance stainless steel

Duration - 43 days

Aging – 4 months in II% new French oak, 9% neutral puncheon, balance stainless steel

Bottling - Febuary 17, 2025

Alcohol - 13.5 %

pH - 3.33 TA - 6.1 g/L RS - < 0.1 g/L

Tasting Notes -

Rich texture, sweet almond, orange blossom, pineapple, subtle coconut.



YAMHILL VALLEY

VINEYARDS



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Duration - 43 days

Aging – 4 months in 11% new French oak, 9% neutral puncheon, balance stainless steel

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pH - 3.33 TA - 6.1 g/L RS - < 0.1 g/L

Tasting Notes -

Rich texture, sweet almond, orange blossom, pineapple, subtle coconut.