



2024 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 winter of 2024 had wetter than average conditions in January and March, which set the scene for the vines to thrive with excellent soil moisture that would last into the early summer. The growing season started with a cool spring and developed into a moderate summer compared to recent years. Budbreak occurred on April 10th, and bloom around mid-June. After a few days of intense heat in July spurred a burst of growth in the canopy, we refocused the vine's energy to the fruit by pulling leaves and lateral shoots. We saw the first signs of veraison around August 6th and started harvesting fruit on October 8th, finishing on October 13th.

Winemaking:

Grapes were handpicked and delivered to the crush pad where they were promptly sorted and de-stemmed. The fruit was given up to 3 hours of skin contact before pressing. During this time, phenolics release, adding to the fleshy texture, long life, and luxurious nature of this wine. After pressing, juice was settled over night, racked, and inoculated. Part of the juice was moved to three new French oak barrels for fermentation and aging, making up 16% of the total blend. We also incorporated a neutral French oak puncheon barrel, accounting for 9% of the blend, adding beautiful aromatics and tension. The balance was fermented and aged in stainless steel.

Tasting Notes:

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	<0.1 g/l	3.33	6.1 g/l

FROM OREGON'S WILLAMETTE VALLEY