

FAMILY OWNED & OPERATED



**YAMHILL VALLEY**  
VINEYARDS



*Estate Grown*

2024 PINOT GRIS

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

*Vineyard Composition – 100% Yamhill Valley Estate from Rainbow Pinot Gris Block*

*Harvested – October 11, 2024*

*Yield – 1.96 Tons/acre*

*Brix – 21.5    pH – 3.19    TA – 6.2 g/L*

*Fermentation – Stainless steel*

*Duration – 13 days*

*Aging – 4 months in stainless steel*

*Bottling – February 17, 2025*

*Alcohol – 13%*

*pH – 3.16    TA – 6.4 g/L    RS – 0.4 g/L*

*Tasting Notes -*

A light body and ample acidity highlight the minerality, with notes of apple blossom, honeysuckle, strawberry and kiwi.

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