

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

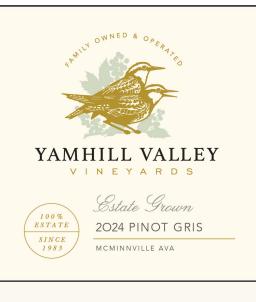
Bottling – February 17, 2025

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.



Winemaker – Ariel Eberle

AVA – McMinnville

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

Harvested – October II, 2024

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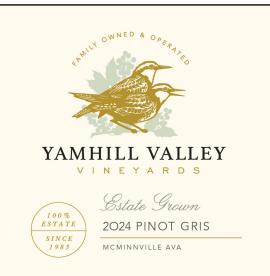
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