

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2024 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate - Rainbow 115, First Light, Upper Grandview, Deerfield, Deerfield Triangle, Lower Grandview, Rainbow 667, Grafted, Middle Morning Light, Barn, Rainbow 777, Upper Morning Light, Lower Sequoia Grove, Lakeview, Hilltop

Harvested – Sept. 26 - Oct. 16, 2024

Brix – 21.1 pH – 3.25 TA – 7.6 g/L

Fermentation – 1.5T Macrobins & 6T open top fermenters

Duration – 10 - 24 days (11 days avg.)

Aging – 9 months in French oak

Bottling – Sept. 11, 2025

Alcohol – 13%

pH – 3.38 TA – 6 g/L RS – 0.2 g/L

Tasting Notes -

Silky tannins, raspberry compote, black cherry, rose petal, white truffle.

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