



# 2024 Pinot Noir Estate

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 Pinot Noir Estate pulls from almost all the Pinot Noir blocks in our vineyard, making it a true representation of our Yamhill Valley Vineyards terroir.

## *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 vines' energy to the fruit by pulling leaves and lateral shoots. We saw the first signs of veraison around August 6th and started harvesting fruit in late September. A lull between picking the hillsides and lower elevations allowed our harvest team to focus on each block coming in with ideal ripeness and flavor development.

## *Winemaking:*

Grapes were hand-picked and promptly delivered to the crush pad for sorting and de-stemming. Primary fermentation took a little over two weeks, and the grapes were punched down, sampled, and evaluated daily. At the end of primary fermentation, each vessel was tasted for resolved tannins before removing the free run juice and pressing off. Each press fraction was kept separate, settled overnight, and then put to barrel. In barrel, the wine underwent full malo-lactic fermentation and aged for 9 months before blending. Drawing from the different expressions from across our estate, we craft a wine that captures the many facets of our vineyard, showcasing the complexity of our site, cellar practices, and barrel aging in one harmonious blend.

## *Tasting Notes:*

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13%	0.2 g/l	3.38	6 g/l

FROM OREGON'S WILLAMETTE VALLEY