

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2024 ROSÉ of PINOT NOIR

MCMINNVILLE AVA

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Winemaker – Ariel Eberle

AVA – McMinnville

**Vineyard Composition –
100% Yamhill Valley Estate:
Rainbow 115 block**

Harvested – September 27, 2024

Yield – 1,56 tons/acre

Brix – 21.5 pH – 3.29 TA – 6.4 g/L

**Fermentation Vessel – 4 neutral
French oak barrels**

Duration – 19 days

**Aging – 5 months in 4 neutral
French oak barrels**

Bottling Date – February 17, 2025

Alcohol – 13%

pH – 3.08 TA – 6.4 g/L RS – 0.3 g/L

Tasting Notes -

Strawberry, guava, jasmine flower,
white pepper, blood orange.

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