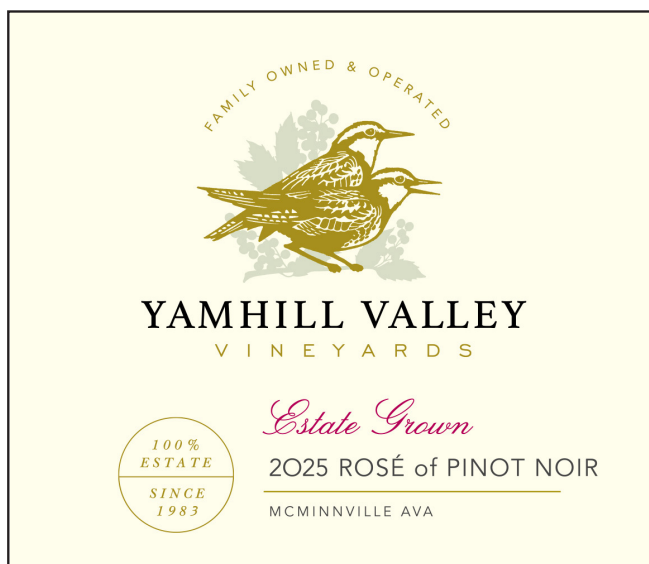




2025 *Rosé* of Pinot Noir

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Vineyard:

Established in 1983, Yamhill Valley Vineyards is the second oldest estate in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre vineyard located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. The fruit for this Rosé of Pinot Noir is the Dijon clone 115 and is sourced from the Rainbow 115 block of our vineyard. This part of our site provides fruit forward and floral aspects to this wine.

Vintage:

The 2025 growing season produced smaller berries with thicker skins, resulting in excellent concentration, vibrant acidity, and refined tannins. This all came to be through an early, warm spring which invited compact, yet balanced growing conditions. The unusually warm spring accelerated budbreak and bloom. A warm and relatively stress-free summer supported ripening through veraison. While there was some intense heat in August, things balanced out in September with cooler temperatures and light rain which slowed the ripening pace perfectly before our harvest window in mid-September. All these elements over the course of the year allowed us to capture purity, bright acidity, and great aging potential for the wines produced during the 2025 vintage.

Winemaking:

Pinot Noir fruit was handpicked and promptly delivered to the crush pad. We destemmed the fruit and let it sit on the skins for 3 hours to extract flavor, texture, and the beautiful color. A customized pressing cycle only pressed as hard as necessary to gently coax the juice out of the berries. Fermentation was closely monitored by controlling the temperature to encourage rich and delectable aromatics, and by olfactory communion with the winemaker. After primary fermentation, the wine was racked off the lees to preserve the fruity, fresh style, then returned to the barrels for aging that contributes balance and a round texture to the finished wine.

Tasting Notes:

Oregon strawberry, passionfruit, watermelon, white pepper and orange blossom.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.3 g/l	3.08	7.0 g/l

FROM OREGON'S WILLAMETTE VALLEY