



YAMHILL VALLEY
VINEYARDS



Estate Grown

2021 CHARDONNAY

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley
Estate from Hilltop & Fromage Blocks

Harvested – September 17, 2021

Yield – 1.46 tons/acres

Brix – 21.8 pH – 3.22 TA – 7.2 g/L

Fermentation – 16% New French Oak

Duration – 14 days

Aging – 10 months in French Oak

Bottling – August 27, 2022

Alcohol – 13.50 %

pH – 3.29 TA – 6.0 g/L RS – 0.2 g/L

Tasting Notes -

Toasted hazelnuts, caramel, green apple peel,
white flowers, bright and round.



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