

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Tall Poppy

2021 PINOT NOIR

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley
Estate: Deerfield, Rainbow, 777, Hilltop
& First Light blocks

Harvested – September 16, 17 & 26, 2021

Yield – 1.63 tons/acre

Brix – 23.7 pH – 3.32 TA – 6.1 g/L

Fermentation – 6T open top stainless
steel tanks, 1.5T Macrobins

Duration – 12 - 18 days

Aging – 16 months in 20% new French oak

Bottling – February 27, 2023

Alcohol – 13.5%

pH – 3.39 TA – 5.8 g/L RS – <0.1 g/L

Tasting Notes -

Dark garnet color, black currant, white
pepper, rose, soft spice, supple texture.

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