



# 2022 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 our Yamhill Valley Vineyards terroir.

## *Vintage:*

Every growing season is unique and 2022 was no exception. In early April we experienced a valley-wide frost event that affected yields dramatically. Some buds were damaged and did not produce any fruit, while others were delayed in growth and would later bear fruit. By mid-May we finally saw some continuation of the budbreak that had barely started in early April. This meant that flowering, veraison and harvest were all delayed. In recent years we started harvesting in mid to late September, but in 2022, we did not start harvesting until early October. Thankfully, the grapes that did come to fruition had more energy put toward them despite their late start, making for wines with ample mouthfeel and weight, and riper flavors that are delicious and ready to be enjoyed sooner.

## *Winemaking:*

Grapes were hand-picked and promptly delivered to the crush pad for sorting and de-stemming. Some fruit, up to 30% of a given vessel, was left as whole clusters. 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 around 11 months before blending. Like an artist uses colors of paint on a palate, we craft the wine with different expressions of our site to show the complexity of our estate, winemaking, and barrel program in one bottling.

## *Tasting Notes:*

Garnet color, strawberry skin, black currant, fine velvet tannins.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0 g/l	3.54	5.6 g/l

FROM OREGON'S WILLAMETTE VALLEY