



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Casa and Mainfield Block

Harvest

Picked: October 4-7, 2014
Yield: 5.95 tons/acre
Brix: 22.9
pH: 3.32
TA: 6.6 g/L

Fermentation

Fermented in 95% Stainless Steel
5% Neutral Oak
53 days

Aging

4 months
95% Stainless Steel
5% Neutral Oak

Bottling

March 18-19, 2015
Alcohol: 13.7%
pH: 3.36
TA: 5.18 g/L
R.S.: 0.2% (Dry)
Production: 722 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2014 was an early year from the start, bud break happened in mid-April. A warm spring supported vine growth in preparation for flowering and fruit set, which were both earlier than usual as well. The vineyard manager and crew took extra care to pull leaves during this very vigorous growing season to keep disease stress down and it certainly paid off, the fruit came in clean and ripe. 2014 is fondly referred to as “the big and beautiful vintage” by YVV insiders. The hot and long growing season allowed us to have higher yields than usual while still delivering gorgeous quality fruit.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, de-stemmed and pressed. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes

Pinot Blanc is near and dear to the YVV family, we try not to play favorites, but, if we had a favorite white wine, Pinot Blanc would be it. Before it was commercially recognized we were growing it and learning how to make it they way we like. Rich full flavor, minerality, hints of melon and stone fruit with a creamy, supple texture that is just delicious. Pair with smoked cheeses, a nice poached halibut, or some oysters, after all, Pinot Blanc was meant to pair with oysters. From our family to yours, cheers!