

Winemaker – Ariel Eberle

AVA – McMinnville

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

Harvested – October 8 & 17, 2022

*Yield* – **.96** tons/acres

Brix - 20.7-22.4 pH - 3.2-3.33 TA - 6.9-7.2 g/L

Fermentation – 25% once filled French oak, balance neutral oak

Duration – 16 days

Aging – 9 months in 25% once filled French oak, balance neutral oak

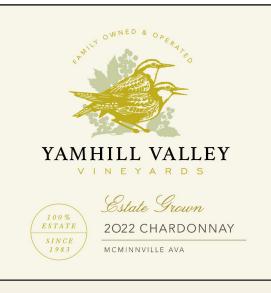
Bottling – July 13, 2023

Alcohol – 13.5 %

pH - 3.35 TA - 6.5 g/L RS - 0.2 g/L

Tasting Notes -

Golden apricot, toasted hazelnut and coconut, pineapple, Meyer lemon zest.



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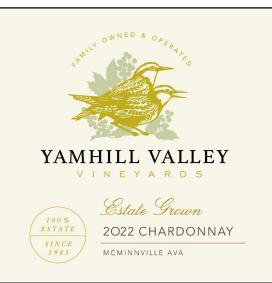
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