

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2022 CHARDONNAY

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2022 CHARDONNAY

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2022 CHARDONNAY

MCMINNVILLE AVA

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.

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.

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.