

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Late Harvest

2018 PINOT BLANC

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Mainfield Pinot Blanc Block

Harvested – October 24, 2018

Brix – 30.7 pH – 3.02 TA – 8.5 g/L

Fermentation – Stainless Steel

Duration – 90 days

Aging – 7 months in 100% Stainless Steel

Bottling – July 11, 2019

Alcohol – 14.6 %

pH – 3.12 TA – 8.5 g/L RS – 82.3 g/L

Tasting Notes -

Honeydew, orange zest, honey,
jasmine, dried apricot.

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