



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 II, 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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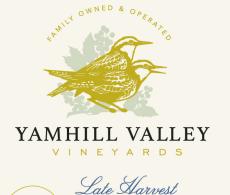
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