



# 2018

## *Late Harvest*

# Pinot Blanc

[www.yamhill.com](http://www.yamhill.com)

### *Vineyard:*

Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction.

### *Vintage:*

The 2018 growing season started strong with one of the warmest and driest springs on record. Summer followed suit, however we didn't see long periods of heat spikes which can halt ripening; instead we saw the summer taper into a cooler system around late September. This allowed for a window to let the fruit hang and develop complex flavor, while still retaining acidity and brightness. We let the fruit for this late harvest style Pinot Blanc hang until October 24th to reach 30 brix before picking. Hands down, 2018 was one of the best Oregon vintages to date.

### *Winemaking:*

Grapes were hand-picked and delivered to the crush pad where they were promptly sorted, de-stemmed and pressed to hold overnight. The extended pressing extracted sugars from the raisined berries as well as aromatics and texture from the skins. Juice was settled overnight, racked, and inoculated with our house Pinot Blanc yeast. Primary fermentation went on for 90 days, increasing aromatic interest, and was halted when sugars and acids were in balance for a sweet, late harvest Pinot Blanc.

### *Tasting Notes:*

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

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Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	14.6%	82.3 g/l	3.12	8.5 g/l

FROM OREGON'S WILLAMETTE VALLEY