

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition –
100% Yamhill Valley Estate – Deerfield,
Deerfield Triangle, Grafted, Barn, Hilltop,
Rainbow 667, & First Light

Clones - Pommard, 667, 777

Harvested - Sept. 28 - Oct. 17, 2018

Brix - 22.4 pH - 3.11 TA - 6.8 g/L

Fermentation – 1.5T MacroBins & 6T open top fermenters

Duration - 14-20 days (17 day avg.)

Aging – II months in 20% new French oak

Bottling – September 16, 2019

*Alcohol* – **14.5%** 

pH - 3.28 TA - 6.5 g/L RS - 0.2 g/L

Tasting Notes -

Black cherry, leather, dried blueberry, fennel, blackberry.



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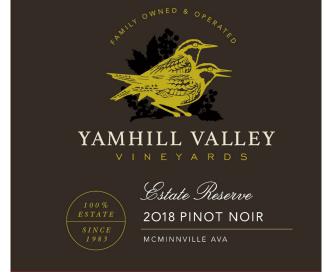
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