



Winemaker

Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Rainbow Block

Harvest

Picked: September 24, 2014
Yield: 3.39 tons/acre
Brix: 23.1
pH: 3.4
TA: 5.63 g/L

Fermentation

Fermented in Stainless Steel
Duration: 18 days

Aging

6 months in
100% Stainless Steel

Bottling

March 20, 2015
Alcohol: 13.6%
pH: 3.33
TA: 5.25 g/L
R.S.: 0.2% (Dry)
Production: 468 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides.

Vintage

2014 was an early year from the start, bud break happened in mid-April. A warm spring supported vine growth in preparation for flowering and fruit set, which were both earlier than usual as well. The vineyard manager and crew took extra care to pull leaves during this very vigorous growing season to keep disease stress down and it certainly paid off, the fruit came in clean and ripe. 2014 is fondly referred to as "the big and beautiful vintage" by YVV insiders. The long, hot growing season allowed us to have higher yields than usual while still delivering gorgeous quality fruit.

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and pressed right away. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encouraged a full bouquet to accompany complex flavors. The finished wine was kept cold during aging to prevent Malo-lactic conversion, which helps to retain the bright, fresh style of Pinot Gris that we love.

Tasting Notes

If you have had our Pinot Gris before, then you are in for a familiar treat. If you haven't, get ready for a ride that is scantily clad, but not smutty! Notes of spiced Asian pear and citrus on the nose transition to a bright and fruit forward palate. The full, rich texture in combination with the tropical flavors trick you into experiencing a perceived sweetness, which makes this wine pair beautifully with slightly spicy dishes. From our family to yours, cheers!