



Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate from Rainbow Pinot Gris Block

Harvested – September 21, 2022

*Yield* – **1.51** Tons/Acre

Brix - 22.5 pH - 3.2I TA - 6.I g/L

Fermentation - Stainless steel

*Duration* – **24** days

Aging – 6 months in stainless steel

Bottling - March 26, 2024

Alcohol - 13.5 %

pH - 3.09 TA - 6.4 g/L RS - 0.5 g/L

Tasting Notes -

Guava, pineapple, dried blueberry, cinnamon, orange blossom and pear.





Estate Grown

2023 PINOT GRIS

MCMINNVILLE AVA

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