



2023 Pinot Gris

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 our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. The Rainbow block of Pinot Gris was planted in 1985 and is own-rooted, lending itself to balance; both in flavor and in yield. Ranging from 250-500 feet in elevation, this planting spans our two dominant soil types – marine sedimentary and volcanic.

Vintage:

The 2023 vintage produced beautiful, high-quality fruit with good structure, color, and flavor development. A cold, wet spring set us up with a late budbreak around April 29th. Subsequent warmth and sunshine sped things up, and we saw flowering around June 13th. It rained once in June, and we experienced an ideal summer with many days in the 80s. Heat spikes in mid-August caused some of the berries going through veraison to shrivel, however many of these berries fell off and did not affect the final quality of the wines. This Pinot Gris was harvested on September 21st.

Winemaking:

Balanced, generously flavored fruit was hand-picked and delivered to the crush pad where it was sorted and pressed whole cluster to tank. The deliciously fruity, ripe juice was racked, cooled, and inoculated with Alchemy II yeast. Primary fermentation completed after 24 days, slowly and steadily reducing sugars and giving off aromas of cinnamon, pear, blueberry and mango. This Pinot Gris is dynamic and viscous in the mouth, magnanimously expressing the vintage.

Tasting Notes:

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

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.5 g/l	3.09	6.4 g/l

FROM OREGON'S WILLAMETTE VALLEY