

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley Estate - Old Pommard, Morning Light, Rainbow 777, South Boot, Grafted, Deerfield, First Light, Rainbow 115, Rainbow 667, Hilltop, Lakeview, Upper Grandview, Barn Blocks

Harvested – **Sept. 18** - **Oct. 6, 2023**

Brix - 22.8 pH - 3.29 TA - 6.6 g/L

Fermentation – 1.5T Macrobins & 6T open top fermenters

Duration - 10 - 22 days (12 days avg.)

Aging – 9 months in French oak

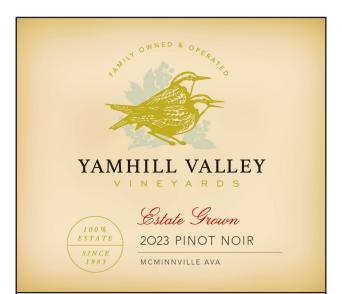
Bottling - July 29 & 30, 2024

Alcohol – **13.5%**

pH - 3.45 TA - 5.7 g/L RS - 0.2 g/L

Tasting Notes -

Boysenberry, raspberry compote, cinnamon, white pepper.



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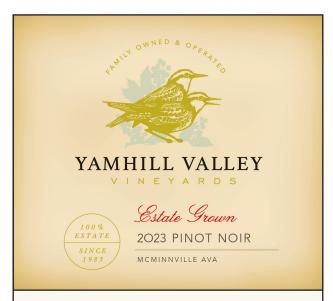
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