

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2023 PINOT NOIR

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



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2023 PINOT NOIR

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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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