



# 2023 Pinot Noir Estate

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 the geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Our Pinot Noir Estate pulls from almost all the Pinot Noir blocks in our vineyard, making it a true representation of our Yamhill Valley Vineyards terroir.

## *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. Harvest started on September 15th, and we had a nice window for picking until a late September rain of 2.5 inches delayed picking and reduced some drought stress. We resumed and finished picking by October 7th.

## *Winemaking:*

Grapes were hand-picked and promptly delivered to the crush pad for sorting and de-stemming. Some fruit, up to 30% of a given vessel, was left as whole clusters. Primary fermentation took a little over two weeks and the grapes were punched down, sampled, and evaluated daily. At the end of primary fermentation, each vessel was tasted for resolved tannins before removing the free run juice and pressing off. Each press fraction was kept separate, settled overnight, and then put to barrel. In barrel, the wine underwent full malo-lactic fermentation and aged for 9 months before blending. Like an artist uses colors of paint on a palate, we craft the wine with different expressions of our site to show the complexity of our estate, winemaking, and barrel program in one bottling.

## *Tasting Notes:*

Boysenberry, raspberry compote, cinnamon, white pepper.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5%	0.2 g/l	3.45	5.7 g/l

FROM OREGON'S WILLAMETTE VALLEY