



# 2024 Pinot Gris

[www.yamhill.com](http://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 winter of 2024 had wetter than average conditions in January and March, which set the scene for the vines to thrive with excellent soil moisture that would last into the early summer. The growing season started with a cool spring and developed into a moderate summer compared to recent years. Budbreak occurred on April 10th, and bloom around mid-June. After a few days of intense heat in July spurred a burst of growth in the canopy, we refocused the vine's energy to the fruit by pulling leaves and lateral shoots. We saw the first signs of veraison around August 6th and we brought the fruit in on October 11th.

## *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 13 days, slowly and steadily reducing sugars and giving off aromas of cinnamon, pear, and lime zest. This Pinot Gris is dynamic and viscous in the mouth, magnanimously expressing the vintage.

## *Tasting Notes:*

A light body and ample acidity highlight the minerality, with notes of apple blossom, honeysuckle, strawberry and kiwi.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13%	0.4 g/l	3.16	6.4 g/l

FROM OREGON'S WILLAMETTE VALLEY