



2024 *Rosé* of Pinot Noir

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Vineyard:

Established in 1983, Yamhill Valley Vineyards is the second oldest estate in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre vineyard 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 fruit for this Rosé of Pinot Noir is the Dijon clone 115 and is sourced from the Rainbow 115 block of our vineyard. This part of our site provides tropical and floral aspects to this wine.

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 vines energy to the fruit by pulling leaves and lateral shoots. We saw the first signs of veraison around August 6th and started harvesting fruit in late September. A lull between picking the hillsides and lower elevations allowed our harvest team to focus on each block coming in with ideal ripeness and flavor development.

Winemaking:

Pinot Noir fruit was hand-picked and promptly delivered to the crush pad. We destemmed the fruit and let it sit on the skins for 3 hours to extract flavor, texture, and the beautiful color. A customized pressing cycle only pressed as hard as necessary to gently coax the juice out of the berries. Fermentation was closely monitored by controlling the temperature to encourage rich and delectable aromatics, and by olfactory communion with the winemaker. After primary fermentation, the wine was racked off the lees to preserve the fruity, fresh style, then returned to the barrels for aging, contributing balance and a round texture to the finished wine.

Tasting Notes:

Strawberry, guava, jasmine flower, white pepper, blood orange.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13%	0.3 g/l	3.08	6.4 g/l

FROM OREGON'S WILLAMETTE VALLEY