



2018 Pinot Blanc

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.

Vintage:

The 2018 growing season started strong with one of the warmest and driest springs on record. Summer followed suit, however we didn't see long periods of heat spikes which can halt ripening; instead we saw the summer taper into a cooler system around late September. This allowed for a window to let the fruit hang and develop complex flavor, while still retaining acidity and brightness. Hands down, 2018 was one of the best Oregon vintages to date.

Winemaking:

Grapes were hand-picked and delivered to the crush pad where they were promptly sorted and de-stemmed. De-stemmed fruit was given up to 10 hours of skin contact before pressing; during this time the phenolics in the skins are released which adds to the fleshy texture, long life, and luxurious nature of this wine. Juice was settled overnight, racked, and inoculated with our house Pinot Blanc yeast. As primary fermentation neared completion, a secondary yeast was added to enhance fruitiness, bringing more complexity and aromatics to the already luxurious flavors and textures.

Tasting Notes:

Pineapple, melon, Jasmine, Mandarin peel, mango, luscious texture, balanced acidity, minerality, golden raspberry.

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| Winemaker: | Alcohol: | RS: | pH: | TA: |
| Ariel Eberle | 13.8% | 0.2 g/l | 3.27 | 5.9 g/l |

FROM OREGON'S WILLAMETTE VALLEY