



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 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. Fruit for this Rosé of Pinot Noir is sourced from two blocks within our vineyard: Rainbow 115 and Lower Morning Light, offering a mix of Dijon clone 115 and Pommard on both volcanic and marine sedimentary soils.

Vintage:

2019 was the most "Oregon-like" vintage in the last five years which translates to bright, vibrant, beautiful fruit that was harvested in late September. The fruit was balanced and ripe with skins that softened, providing soft tannin structure just before the picking decision was made. Acidity remained intact in the Dijon 115 and Pommard clones, providing a strawberry-esque mouthwatering characteristic. With an experienced eye, our long time Vineyard Manager tended to the vines, keeping yields in balance for each individual vine.

Winemaking:

Pinot Noir fruit was hand-picked and delivered promptly to the winery where it was destemmed and allowed to sit on the skins up to 10 hours, extracting soft tannins and a vibrant, pink hue. Slow, cool fermentation promoted a diversity of flavors ranging from red fruit to floral descriptors. Lees stirring directly following primary fermentation enhanced the voluptuous mouthfeel, and prompt racking retained the fresh fruit flavors. A small percentage of the rosé was held in neutral oak barrels, adding additional texture and interest.

Tasting Notes:

Rose petal, fresh strawberry, tropical mango, passionfruit, white raspberry, and a soft, full texture.

 Winemaker:
 Alcohol:
 RS:
 pH:
 TA:

 Ariel Eberle
 12.5%
 0.8 g/l
 3.19
 6.8 g/l