



### **Winemaker**

Stephen J. Cary

### **AVA**

McMinnville

### **Vineyard Composition**

100% Yamhill Valley Vineyards

### **Harvest**

Picked: October 6-10, 2009

Yield: 2.4 Tons/acre

Brix: 23.4-24.2

pH: 3.2-3.4

TA: 6.7-8.0g/L

### **Fermentation**

Fermented in 5T open top fermenters, 1.5 Ton Macrobins

Duration: 11-16 days

### **Aging**

20 months

### **Bottling**

June 13, 2011

TA: 5.7 g/L

pH: 3.55

Residual Sugar: Dry

Alcohol: 14.5%

Production: 4312 cases

### **Vineyard**

We are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils dominate many of the vineyard sites.

### **Vintage**

The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall. Bud break in the 2009 season had a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set. Temperatures spiked into triple digits in July, but cooled to normal levels for August as we eased into veraison. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness.

### **Winemaking**

Since the Yamhill Valley Vineyards site can produce more tannic wines, we are careful not to over extract. The grapes are first removed from the stems and later fermented in small containers that are punched down one time per day. Fermentations lasts for about two weeks, and then the wine is aged in a combination of French and Oregon Oak for 20 months.

### **Tasting Notes**

A bold and dark style wine with a dark red fruit forward palate that is accented by oak, adding a sweet woody effect to the front. The palate develops in the mouth bringing out flavors of cherry, black fruit, mocha and spice making it a great wine to drink alone or with a barbecued or braised steak.