



### **Winemaker**

Stephen J. Cary

### **AVA**

McMinnville

### **Vineyard Composition**

100% Yamhill Valley Vineyards

### **Harvest**

Picked: October 17-19, 2009

Yield: 2.4 Tons/acre

Brix: 23.1-24.6

pH: 3.18-3.44

TA: 6.3-8.3g/L

### **Fermentation**

Fermented in 5T open top fermenters, 1.5 Ton Macrobins

Duration: 11-16 days

### **Aging**

11 months

### **Bottling**

September 13, 2010

TA: 5.5 g/L

pH: 3.5

Residual Sugar: Dry

Alcohol: 14.6%

Production: 1598 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 11 months.

### **Tasting Notes**

A wine with rich velvety texture with many layers of flavor thanks to the wonderful growing season. Initially cherry and deep red fruit characters on the nose that come into full bloom once on the palate. A nice tartness on the finish that rounds out the experience and leaves a light clean tannin on the tongue. Bold enough to pair with peppered steak, but complex enough to be enjoyed on its own.