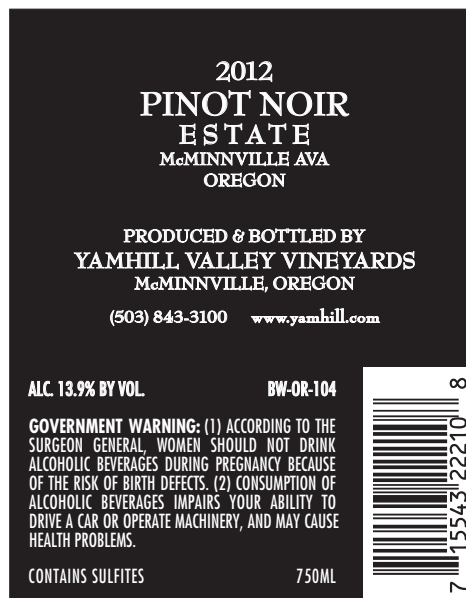




Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: October 10-14, 2012

Yield: 2.3 tons/acre

Brix: 22.9-25.6

pH: 3.23-3.43

TA: 7.4-8.9 g/L

Fermentation

1.5T Macrobins and 6T F-Tanks

11-14 days

Aging

11 months

10% new French and Oregon Oak

Bottling

September 11-14, 2013

Alcohol: 13.9%

pH: 3.55

TA: 6.45 g/L

R.S.: 0.2% (Dry)

Production: 2778 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines and Yamhill's terroir typically expresses dark fruit, spice, and earth characteristics. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2012 was a beautiful growing season which treated YVV very well. Our bloom encouraged beautiful fruit set which allowed us to select only the finest clusters that would eventually make it into the winery. The summer was dry and warm, with cool nights that the Pinot Noir needs for optimal ripening. Our late September and early October weather cooperated beautifully allowing us to pick the fruit when it was fully ripe, later expressing bright fruit forward wines with velvety tannins.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, lightly de-stemmed and placed directly in fermentors where they spend the next 11-14 days becoming wine through the magic of fermentation.

Tasting Notes

Our Estate wine is a blend of ten of the eighteen blocks of Pinot Noir that reside on our property. This wine has beautiful red bing cherry and blueberry notes that are a contribution of our volcanic rich higher elevation sites; black fruit and sweet baking spices from the older more clay rich blocks add complexity and depth that we have come to expect and adore. This wine has shown well early on but we expect it to bloom into so much more in the next few years. Enjoy this full, lush, fruit forward wine, it is sexy as all get out, get some.