



**YOUNGBERG HILL**

## *2013 Cuvee Pinot Noir Tech Sheet*

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### **Youngberg Hill Vineyards**

Youngberg Hill Vineyards consists of 21 acres, 16 Pinot Noir and 5 Pinot Gris, on a 50 acre estate. Of the 16 acres of Pinot Noir, 12 acres were planted in 1989 on two distinct blocks of southeast facing slopes. The vines are own-rooted, 60% Pommard and 40% Wadenswil clones. We planted 5 acres of Pinot Gris, the Aspen Block, in 2006 of 148 and 152 Clones on 3309 root stock. And finally, in 2008, we planted four more acres of Pinot noir, the Camelot Block, of 777 on 10114 root stock. **There is no irrigation.**

Natasha Block is the larger of the two original blocks, at an altitude of approximately 600 feet on Willakenzie soil. The Jordan Block is on a steeper slope at an altitude of approximately 750 feet on Steiwer soil. The Camelot Block is between the other two and therefore is a blend of Steiwer and Willakenzie soils.

The soils are complemented by distinct weather in these coast foothills only 25 miles from the ocean. We think our vineyard is one of the two western-most sites in the valley, therefore taking advantage of all that the Pacific has to offer us. Our weather is most heavily influenced by patterns coming up the Van Duzer Pass from the coast. There is more precipitation than most of the valley, more sunny days, cooler temperatures both day and night, and cool coastal winds in the late afternoon and early evening.

This combination provides an excellent terroir for our vineyard to produce extremely high quality fruit with rich, intense black fruit flavors, earthy minerality, and higher acidity providing structure and complexity to our wines.

We started practicing organic farming in 2003. We are LIVE certified, and are moving toward biodynamic farming practices. We are most interested in sustaining and even improving the quality and balance of the soil naturally. We believe these practices produce the highest quality fruit possible, while maintaining the integrity of the soils and the rich nourishment they provide to the fruit.

## **Cuvee Basics:**

AVA: Willamette Valley AVA blend from: McMinnville AVA, and Eola Hills AVA

Soil Type: Varies

Clones: Pommard, Wadenswil, 113 and 777

Age of Vines: Varies

## **2013 Vintage Summary:**

This growing season was a return to near normal. While the year was drier we achieved great flavor development and higher sugars than the previous two years. The year ended with a beautiful ripening period of warm days and cool evenings leading to the deep dark rich fruits for a benchmark year.

## **2013 Youngberg Hill Vineyards Cuvee Pinot Noir**

Case Production: cases

Alcohol:

pH:

TA:

Brix:

RS: 0

Oak Regimen: % new oak for months

Suggested Retail: \$30.00