



## YOUNGBERG HILL

### *2016 Bailey Pinot Noir Tech Sheet*

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#### **Bailey Pinot Noir Basics:**

AVA: McMinnville AVA, Willamette Valley

Soil Type: Steiwer with a shelf of shale

Vine: Dijon 777

Age of Vine: Planted in 2008

The Bailey Block is the latest block planted at Youngberg Hill consisting of 3 acres of Dijon 777 Clone, setting at 660 to 700 feet on Steiwer soil (volcanic rock) with a shelf of shale going through about 2/3 of the block at 18" deep.

#### **2016 Vintage Summary:**

This growing season was warmer than normal with an early bud break. The growing season was dry as normal but the average daily temperatures were warmer with some extremely high temperatures and warm nights. The year ended with a beautiful ripening period of cooler than normal temperatures leading to deep rich fruit characteristics with a mineral accent and higher acidity typical of our hill. The 2016 vintage will benefit from time in the bottle and will age beautifully over the next two to three years.

#### **2016 Youngberg Hill Bailey Pinot Noir**

Case Production: 197 Cases

Alcohol: 14.1 %

PH: 3.4

Brix: 23.6

RS:0

Oak Regimen: 36% New Oak and barreled for 14 months

Release Date: Summer 2019

SRP: \$50