



YOUNGBERG HILL

2016 Natasha Pinot Noir Tech Sheet

Natasha Pinot Noir Basics:

AVA: McMinnville AVA, Willamette Valley

Soil Type: Willakenzie

Vine: 60% Pommard and 40% Wadenswil

Age of Vine: 1989

The Natasha's Block consists of 6.6 estate acres facing Southeast giving the maximum amount of sunlight in equal distribution to the vines. Vines are owned root Wadneswil and Pommard clones; setting at 600 feet on marine sedimentary soil.

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 Natasha Pinot Noir

Case Production: 859 Cases

Alcohol: 14.3 %

PH: 3.4

Brix: 24.1

RS:0

Oak Regimen: 37% New Oak and barreled for 14 months

Release Date: Summer 2019

SRP: \$50