



YOUNGBERG HILL

2017 Cuvee Pinot Noir Tech Sheet

2017 Cuvee Pinot Noir Basics:

The Cuvee consists of fruit from the estate (Bailey Block) along with fruit from Bjornson Vineyards in Amity-Eola Hills AVA Dijon 777 clone and Yamhill Valley Vineyards Dijon 667 & 115 clones in the McMinnville AVA.

2017 Vintage Summary:

The 2017 growing season began with a more normal bud break. The average daily temperatures were slightly warmer with three high temperature incidents and warmer nights. The year ended with a beautiful ripening period of cooler than normal temperatures in the month of September leading to a more fruit characteristics balancing nicely with the minerality and acidity.

2017 Youngberg Hill Cuvee Pinot Noir

Case Production: 660 Cases

Alcohol: 13.1 %

PH: 3.21

Brix: 22.7

RS:0

Oak Regimen: 25% New Oak and barreled for 14 months

Release Date: Summer 2020

SRP: \$50