



YOUNGBERG HILL
ESTABLISHED 1989



2018 Aspen Chardonnay

The Aspen Block, named after the youngest daughter of the winemaker, was originally planted in 2006 as 5 acres of Pinot Gris. In 2014, 2.5 acres were grafted over to Chardonnay.

2018 Vintage Summary:

A relatively mild and dry winter set the stage for a 2018 growing season that was highlighted by a cool spring, a summer with low heat stress but high droughts, and a glorious October. The moderately cool spring led to a late start to the growing season with an average bud break in April. Youngberg Hill produced fruit that was fully ripe, with moderate alcohol and juicy acid, which made for intense, luscious wines.

Tasting Notes:

Aromatics of subtle oak complement the light minerality. Crisp minerality flows smoothly to the mid-palate of melon and dried apricot. The finish is smooth and lightly-oaked, with balanced viscosity and acidity.

Pairing Notes:

This lightly-oaked Chardonnay will complement an array of fall favorites, such as butternut squash or your classic thanksgiving dinner. Seafood is always a good choice for this light bodied Chardonnay. It has just enough oak to serve with a creamy pasta, as well.

Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 2006

Case Production: 125

Soil Type: Marine Sedimentary (Willakenzie soil)

Vine Clones: 75, 76, 95, and 548 on 3309 root stock

Harvest Date: October 9th

Fermentation: Neutral French Oak & 50% French Oak

Aged: 8 months

Alcohol: 13%

Brix: 21.2

Residual Sugar: 0% (Dry)