



**YOUNGBERG HILL**  
ESTABLISHED 1989



## 2019 Aspen Pinot Gris

The Aspen Block, named after the youngest daughter of the winemaker, consists of 5 estate acres with 2.5 acres of Pinot Gris and 2.5 acres of Chardonnay at 500 feet elevation.

### 2019 Vintage Summary:

The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged our harvesting decisions. The cool temperatures and moisture slowed down the increase in sugar while allowing flavor and aroma compounds to develop. We have a classic Oregon vintage in the making; complex aromas, flavors, and nice acidity.

### Tasting Notes:

This wine will greet you with the aroma of crisp green apple, and a swirl of tart lemon zest to offset its floral hints. As if that weren't enough, the taste of this Pinot Gris' refreshing acidity is soothed by the softness of pear and green tea, finishing with a short splash of juicy grapefruit.

### Pairing Suggestions:

This Pinot Gris has an excellent balance for drinking by itself at cool temperatures, or with Gruyere or Muenster cheese. Fresh vegetables, raw fish, or even some spicy Thai go great with the wine's zest and refreshing acidity.

### Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 2006

Case Production: 250

Soil Type: Marine Sedimentary (Willakenzie soil)

Vine Clones: 146/152 Clone on 3309 Rootstock

*Oak Regimen:* 100% stainless steel

*Alcohol:* 12.7%

*Brix:* 21

*Residual Sugar:* .7% (Off Dry)

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10660 SW Youngberg Hill Road // McMinnville, OR 97128  
971.901.2177 // [info@youngberghill.com](mailto:info@youngberghill.com)