



YOUNGBERG HILL
ESTABLISHED 1989



2019 Pinot Blanc

The Pinot Blanc is sourced from Yamhill Valley Vineyards in McMinnville AVA in the Willamette Valley.

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 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; low alcohol, complex aromas, flavors, and nice acidity.

Tasting Notes:

The aromatic nose on this white wine is reminiscent of the summer sweet scents of pear and honeydew melon whereas its flavor is more expansive, blushing onto the pallet with hints of starfruit, Crispin apple, and tart lemon layered with pleasant toasted spices.

Pairing Notes:

This soft Pinot Blanc will complement a range of seafood and cheeses such as, crab, fresh halibut, or bri cheese. It has enough soft oak to serve with a creamy pasta, as well.

Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 1999

Case Production: 100

Soil Type: Marine Sedimentary Dominant

Fermentation: Stainless Steel

Barrel Regimen: 100% Neutral French Oak

Aged: 5 months

Alcohol: 13.5%

Brix: 23

Residual Sugar: 0% (Dry)